

### 6. Paneer Chilli \$ 16.00

Diced cottage cheese marinated in spices cooked with onion, tomato, capsicum and green chilli.

### 7 Muttar Paneer \$ 15.00

Green peas and cottage diced cheese cooked in ginger, garlic, onion and tomato sauces finished with cashew nut and cream.

### 8 Saag Paneer \$ 15.00

Exotic blend of spinach and fresh cottage cheese cubes.

### 9. Navratna Korma \$ 16.00

Fresh garden mix vegetables cooked with cashew nut onion and creamy sauce.

### 10. Mushroom Bhaji \$ 14.00

Sliced cut button mushroom cooked in a medium tomato sauce with fresh coriander.

### 11. Chana Masala \$ 14.00

Chick peas cooked in thick onion masala gravy, finished with fresh coriander.

### 12. Egg Plant Masala \$ 14.00

Egg plant and potato in light gravy garnished with ginger and coriander.

### 13. Jhaneko Dal (Tarka Dal) \$ 14.00

A combination of lentils, seasoned with cumin seeds ginger and garlic.

### 14. Dal Makhani \$ 14.00

Black lentils slowly simmered with fine herbs finished with butter cream.

### 15. Mix Veg Curry \$ 14.00

Seasonal fresh vegetables cooked in spice and condiments.

## Delicious Rice

### 1. Plain Steamed Basmati Rice \$ 5.00

### 2. Pulao Rice \$ 7.00

Basmati rice cooked with fruits/nuts, butter and saffron.

### 3. Mushroom Rice \$ 8.00

Basmati rice cooked with mushroom and green peas.

### 4. Egg Fried Rice \$ 8.00

Egg and green peas.

### 5. Lemon Rice \$ 8.00

Basmati rice cooked with curry leaves, mustard seeds and flavoured with lemon.

### 2. Biryani (Chicken/Lamb) \$ 16.00

Chicken or lamb cooked with basmati rice and flavoured with selected herbs.

## Naan/Roti/Paratha/Breads

### 1. Plain Naan -Leavened plain flour bread. \$ 3.50

### 2. Garlic Naan -Naan topped with chopped garlic. \$ 5.00

### 3. Cheese Naan \$ 5.00

Naan bread stuffed with cottage cheese and coriander.

### 4. Chilli Cheese Naan \$ 5.00

Naan bread stuffed with green chilli, cottage cheese & coriander.

### 5. Kheema Naan \$ 5.00

Naan bread stuffed with lamb mince, coriander and spices.

### 6. Peshwari Naan \$ 5.00

Naan stuffed with dried fruits and coconut powder.

### 7. C4 Naan (House Special) \$ 6.00

Chicken, cheese, coriander and green chilli stuffed in naan.

### 8. Roti -Unleavened whole meal bread. \$ 3.00

### 9. Aloo Paratha \$ 4.00

Stuffed with spicy potato in a whole meal bread.

### 10. Paratha -Flaky whole meal bread. \$ 4.00

## Condiments

### 1. Papadums (5pcs) \$ 2.50

### 2. Raita \$ 3.00

Grated cucumber and carrot mixed with spices in yoghurt.

### 3. Green Salad \$ 7.00

### 4. Mint or Tamarind Chutney \$ 3.00

### 5. Mixed Pickles \$ 3.00

### 6. Mango Pickles \$ 3.00

## Desserts

### 1. Kulfi (Mango/Pistachu) \$ 8.00

### 2. Gulab Jamun \$ 8.00

Home made dumpling dipped in sweet syrup.

### 3. Ice Cream \$ 6.00

(Vanilla / Strawberry / Chocolate)

### 4. Lassi (Mango / Plain) \$ 7.50

## Family Combo (Take Away)

\$ 64.90

Samosa 4 Pieces

Chicken Sekuwa 1/2

Butter Chicken

Lamb Rogan Josh / Beef Curry

Rice, 2 Naan, Raita, Papadum



Nepalese and Indian Restaurant

### Lunch:

Saturday & Sunday 11.00-2.00

### Dinner:

6 days Tuesday to Sunday 5:00 to till late.

## Takeaway Menu

Ph: 08 92988011

3/5 Railway Parade, Glen Forrest, WA 6071.

Email : [info@realmountain.com.au](mailto:info@realmountain.com.au)

Web: [www.realmountain.com.au](http://www.realmountain.com.au)

If any dishes you would like to have but not listed in the menu, please do not hesitate to enquire if possible we would prepare for you.

## Entree

1. Momo (Chicken or Veg.) 10 Pcs \$ 12.90  
6 Pcs \$ 8.00

Traditional Nepali dumpling serve with home-made sauce.

2. Samosa 2 Pcs \$ 7.00

Home made pastry filled with spicy potato & green peas.

3. Veg. Pakora (Onion Bhaji) \$ 6.50

Assorted vegetables, sliced onion, spices, chickpea flour deep fried.

4. Tandoori Mushroom \$ 12.00

Woodland mushrooms marinated with ginger, garlic, yoghurt and spices, cooked in a tandoori oven.

5. Chicken Polekao \$ 14.00

Tender pieces of chicken thigh marinated in special spice with yoghurt in a tandoori oven. (highly recommended by our chef).

6. Loli Pop Chicken \$ 12.00

Fried chicken wings marinated with Nepalese herbs & spices served with home made sauce.

7. Chilli Chicken \$ 18.00

Diced chicken fillet sauteed with onion, tomato, capsicum with chilli, soya and tomato sauce.

8. Prawn Sekuwa \$ 18.00

Marinated prawn in a special seasoned nepalese spice and herbs cooked in tandoori oven.

9. Prawn Butter Fry \$ 12.00

King prawn smothered in bread crumbs golden brown and serve with home made sauce.

10. Lamb Sekuwa \$ 16.00

Boneless lamb thigh marinated with ginger, garlic and spices served with home made chutney.

11. Lamb Choyala \$ 16.00

Grilled lamb marinated with ginger, garlic, spring onion, mustard oil in Nepalese style.

12. Khasi-Kebab \$ 16.00

Spiced lamb mince skewered and grilled in a tandoori oven.

13. Mixed Entree (Special Plater) \$ 24.00

Combination of lamb sekuwa, chicken sekuwa, khasi kebab, chicken poleko and prawn sekuwa served with mint sauce.

## Our Special Traditional Parikar (Non-Veg)

1. Chicken Sekuwa (Half/Full) \$ 12/22

Marinated free-range chicken with yoghurt and Nepali herbs cooked in a tandoori oven.

2. Butter Chicken (Mild) \$ 20.50

Boneless chicken cooked in a tandoori oven finished in butter and rich creamy tomato gravy.

3. Chicken Korma (Mild) \$ 20.50

Boneless chicken cooked in a thick and aromatic creamy sauce with ground cashew nut.

4. Mango Chicken (Mild) \$ 19.00

Boneless chicken cooked with mango puree creamy and thick cashew nut base sauce.

5. Chicken Sag \$ 19.00

Boneless chicken pieces cooked with spinach and spices in a thick sauce.

6. Chicken Tikka Masala (Mild) \$ 19.00

Boneless chicken pieces cooked with onion, tomato base with special sauce.

7. Chicken Jalfrazi \$ 19.00

Boneless chicken cooked with stir fried onion, capsicums, green chilli, tomato sauce finished with fresh coriander.

8. Chicken Dhanshak \$ 19.00

Chicken pieces cooked with lentils in spicy sauce.

9. Chicken Vindaloo (Spicy Hot) \$ 19.00

Chicken pieces & potatoes cooked in hot-spiced gravy.

10. Chef Special Chicken \$ 20.90

Tender breast chicken cooked with authentic spices.

11. Balti \$ 19.00

Chicken tikka cooked with home made special sauce.

12. Chicken Curry \$ 18.00

Boneless chicken cooked in tomato-onion gravy finished with fresh coriander.

## Lamb and Goat Parikar

1. Lamb Rogan Josh \$ 19.00

Diced lamb cooked in onion gravy finished with fresh coriander.

2. Lamb Shahi Korma \$ 20.00

Tender boneless lamb pieces cooked with creamy onion and cashew sauce.

3. Lamb Saag \$ 19.00

Boneless lamb cooked with spinach & spices in a thick sauce.

4. Mountain Hot Lamb \$ 19.00

Diced lamb & potato cooked in hot spicy sauce for hot chilli lovers.

5. Mountain Special Lamb \$ 20.00

Boneless diced lamb cooked with special home made sauce.

6. Lamb Bhuna \$ 19.00

Diced lamb pieces cooked with stir fried onion capsicums and tomato sauce.

7. Chef's Special Goat Curry \$ 22.00

Goat meat on the bone cooked in a traditional Nepalese sauce with onion & tomato.

8. Lamb Madras \$ 19.00

Highly spiced lamb cooked with coconut milk, curry leaves and mustard seeds.

## Sea Food Special

1. Prawn Masala (Med) \$ 19.00

Prawn cooked with seasonable vegetables in thick tomato and onion sauce, garnished with fresh ginger and coriander.

2. Coconut Prawn (Med) \$ 19.00

Prawn cooked with dried coconut, mustard seeds, herbs, cashew nut and finished with coconut cream.

3. Prawn Curry (Med) \$ 19.00

Prawn cooked in thick tomato, onion with master gravy.

4. Fish Masala \$ 19.00

Fresh fish fillet cooked with tomatoes, onion, capsicum flavoured with garlic.

5. Fish Shahi Korma \$ 19.00

Fresh fish fillet cooked in mild creamy nut.

## Beef Special

1. Beef Curry (Med) \$ 18.00

Diced beef cooked in onion and tomato sauce garnished with fresh coriander leaves.

2. Beef Masala (Med) \$ 18.00

Beef cooked with stir fried onion, tomato, capsicum in a medium spicy sauce.

3. Mountain Hot Beef (Hot) \$ 18.00

Beef cooked in a sharp hot spicy sauce and finished with fresh coriander for hot chilli lovers.

4. Beef Shahi Korma (Mild) \$ 18.00

Diced tendering beef cooked in creamy onion and cashew nut sauce.

5. Coconut Beef \$ 18.00

Diced beef cooked with special spices and coconut, mustard seeds, curry leaves finished with coriander.

## Vegetables Parikar

1. Mix Veg Curry \$ 14.00

Seasonal fresh vegetables cooked in spice and condiments.

2. Aloo Bodi Tama (Traditional Nepali) \$ 14.00

White and black eyed beans, potato, bamboo shoots cooked in light curry sauce flavoured by herbs and spices.

3. Jeera Aloo (Traditional Nepali) \$ 14.00

Diced potato cooked with fried cumin seeds in medium spice.

4. Aloo Gobi \$ 14.00

Potato and cauliflower cooked with cumin, onion, tomato and fresh coriander.

5. Saag Aloo \$ 14.00

Diced boiled potato and exotic blend spinach cooked in mild spice sauce with fresh coriander.

6. Paneer Makhani \$ 15.00

Diced fresh cottage cheese cooked in rich creamy cashew nut and tomato sauce.