

M E N U



Achaar Ghar meaning "House of Pickles" aims to create a memorable experience to its patrons. The varieties of pickles served at Achaar Ghar are premium quality products of Hajuri Khadya Udhyog (KiTCHEN RECiPE) - a home based pickle factory established 25 years ago by Ms. Hajuri Bista, aka the Pickle Lady of Nepal.

We ensure freshness to what we serve at Achaar Ghar, hence all the spices are locally sourced, are of finest quality and specifically processed at the pickle factory, which we consider is essential to enhance and enrich the flavors of the food.

Times are changing! We are busier than before! Work, lifestyle, recreation and societal demands keep us away from the traditional kitchen experience. We, at Achaar Ghar, realize how important it is for us to keep the traditional Nepali taste alive. Therefore, to provide the taste of home-cooked meals along with choices of pickles that have been prepared using recipes passed down from generations, Achaar Ghar aims to satisfy the palates that have always been experienced and longed for!

Thank you for being a part of this culinary journey.



FOOD MENU

Rs.405

Rs.495

Salad

Jhaneko Salad (House Special)

Rs.475

Nepali style assortments of radish,
cucumber & carrot tempered with
in-house spice mix.

Plain Salad

Rs.365

Assortment of radish, cucumber, carrot, onion and lettuce.

Fruit Salad

Assorted seasonal fruits.

Smoothie Bowl

Nutty Fruity • Rs.545 Cashew, raisins, coconut, dates, granola, frozen banana apple, orange, pomegranate, yoghurt, milk & chia seeds.

Peanut Butter Granola Rs.545

Peanut butter, yoghurt, milk, chia seeds, Cashew, raisins, coconut, dates, granola & frozen banana.

Veg Starters

Veg Taruwa • Rs.465

Deep fried vegetables in a spiced batter mix.
(A speciality of Terai)

Corn & Paneer Fritters Rs.475

Golden fried bites of sweet corn & paneer,
perfectly spiced & served with lapsi hollandaisesauce.

Aaloo Chop
Mildly spiced mashed potatoes, mixed with vegetables and deep fried.

Fapar Pakauda (House Special) Rs. 485 Finely shredded vegetables dipped in buckwheat batter, mixed with traditional spices & deep fried.

Timmur Aaloo Rs.475

Sauteed potatoes in lip smacking hot

sauce and Nepali sichuan pepper 'Timmur'.

Pineapple Sekuwa (House Special) ● Rs.535 Pinpeapple chunks marinated in

traditional spices and char grilled.

Mustang Aaloo Rs.505

Potato wedges sauteed in butter with a

hint of Nepali spices.

Chatpat Corn
Rs.405

Sweet corns tossed with onions, capsicum and mixed spices.

Mushroom Chhoela Rs.555

Flame grilled mushroom mixed
withour in-house chhoela masala.

Cheesy Aaloo Rs. 535

Mashed potatoes & cheese rolled into balls mixed with mild spices and deep fried to golden crispy.

Soup

Chicken Soup Rs.405

Clear Soup, slow cooked with shredded chicken in our in-house spices mix.

Mushroom & Veg Soup Rs.365

Mildly seasoned nutritious soup of mushroom and vegetables.

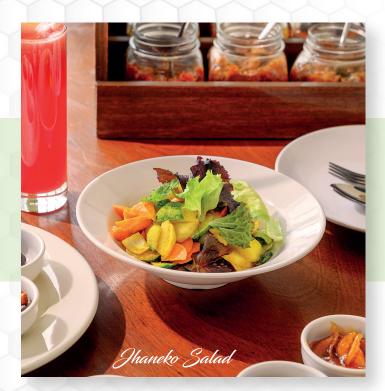
Hot & Sour Soup(Chicken) Rs.435

The classic all time popular broth with shredded chicken and egg (Optional).

Hot & Sour Soup(Veg) Rs.395

The classic all time popular broth

with shredded vegetable and egg (Optional).



Timmure Tofu • Rs. 495 Fried tofu tossed with chopped onion, ginger,garlic

Rs.765

Rs.325

Rs.335

Rs. 345

& house special spices mix then finished with timmur powder.

Zheer Paneer • Skewered cottage cheese, onions, capsicum and tomatoes, marinated in yougurt and pan seared.

Veg MOMO (Steam)
Minced veggies, wrapped in dough and steamed, accompanied with chefs special dip sauce.

Veg MOMO (Jhol) ■ Rs.355 Minced veggies, wrapped in dough

and steamed, accompanied with Chefs special soup sauce.

AG Fries (House Special) ■

Fries sprinkled with "Kitchen Recipe's" timmur Ko chhop.

French Fries Deep fried batonnet cut potatoes.

Note: Please inform your order taker of any allergy or special dietary requirement that we should be made aware of when preparing your menu request.

Non Veg Starters

Battai (Sandheko/Tareko/Roasted) Rs.435 Achaar Ghar special Quail appetizer.

Garlic Prawn
Rs.915

Grilled Prawns with chopped garlic & seasoning.

Mutton Aaloo Chop (House Special) Rs.655 Mildly spiced mashed potatoes, stuffed with mutton pieces and fried to perfection.

Mutton Bhutuwa (House Special) Rs.1095
Tenderized mutton marinated in traditional spices and sauteed with onions.

(3pc/5pc)

Mutton Ribs Poleko (House Special) ● Rs.920/1240

Mutton chops marinated in traditional

Mutton chops marinated in traditional spices and flame grilled.

Mutton Sekuwa (House Special) Rs.1075

Boneless mutton chops marinated in traditional spices and char grilled.

Peri Peri Chicken Rs.655
South African inspired chicken marinated with peri peri sauce then baked.





Share Platter

Rs.2200

Assorted platter of our specialty dishes comprising of Spicy Boar Meat Slice, Chara Sekeko, Hot & Sweet Wings, Timmur Chicken & Malekhu Style Machha.

Veg Share Platter •

Rs.1700

Assorted platter of our specialty vegetarian dishes comprising of Timmur Aaloo, Mushroom Chhoela, Fapar Pakauda, Spicy Corn and Onion Rings.

Non Veg Starters

Chicken Chhoela (Newari Speciality) Chunks of smoked chicken mixed with traditional spices, mustard oil and lemon juice to create a hot and spicy flavour.

Rs.710

Chara Sekeko (House Special) Chicken breast marinated in traditional spices, cooked until tender and juicy.

Rs.755

Piro Wings

Rs.660

Marinated chicken wings deep fried and sauteed in Achaar Ghar special hot sauce.

Hot & Sweet Wings (House Special)

Output

Description: Chicken wings deep-fried and sauteed

in Achaar Ghar special chilli oil and ketchup.

Rs.660

Spicy Boar/Boiled

Rs.1095

Boar meat tossed in signature hot sauce/timmur

Chhop.

Timmur Chicken

Rs.730

Chunks of boneless chicken tossed in our special sauce and sprinkled with timmur.

Machha Malekhu Style

Rs.620

Small whole fish marinated overnight in Nepali spices and deep fried.

Machha Tareko

Rs.555

A classic style fish marinated overnight & shallow fried.





Chicken Sekuwa (House Special) • Rs.730 Boneless chicken marinated in traditional spices and char grilled.

Chicken Momo (Steamed)

Output

Description: Rs.445 Chicken dumplings accompanied with Chefs special dip sauce.

Chicken MOMO(Jhol) Rs.480 Chicken dumplings accompanied with Chefs special soup sauce.

Fish Balls Rs.655

Asian Style dish consisting of minced fish mixed with egg cornflour, red curry paste, lime leaf and seasons then deep fried till golden brown and served with lapsi hollandaise sauce.

Chicken Sandheko

Rs.630

Shredded chicken, mixed with onion, tomato, fresh cilantro & a blended of traditional spices.

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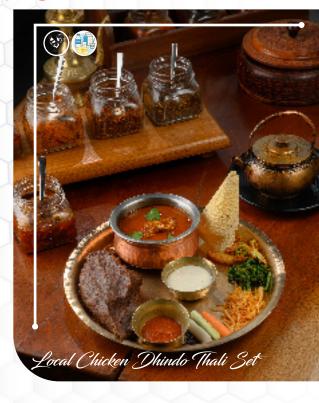
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Thali Kantipuri

	With Rice	With Dhido	Baby Set
Egg	Rs.625		
Veg	Rs.615	Rs.695	Rs.470
Fish	Rs.710	Rs.775	T - Y
Chicken	Rs.690	Rs.795	Rs.500
Local Chicken	Rs.745	Rs.805	
Mutton	Rs.915	Rs.965	Rs.575

Thakali Thali

	With Rice	With Dhido	Baby Set
Veg	Rs.615	Rs.695	Rs.470
Chicken	Rs.690	Rs.795	Rs.500
Mutton	Rs.915	Rs.965	Rs.575



Add On (Pickle)

Rs.150
Rs.150
Rs.130
s.345

Add On (Curry)

Chicken Curry	Rs.315
Mutton Curry	Rs.405
Malekhu Machha	Rs.235
Crispy Mutton Bhutuwa	Rs 665

AG Special Thali

	With Rice	With Dillao
Tharu Thali	Rs.710	Rs.775
Battai Thali	Rs.695	Rs.795
Kalij Thali	Rs.1165	Rs.1255
Mutton Bhutuwa Thali	Rs.995	
Boar Thali	Rs.825	Rs.855

Group Thali

Whole Kaalij Thali	Rs.8295
[Kaaliz (Whole) + 5 Thalis]	
Whole Local Khukura Thali	Rs. 4495
[Local Chicken (Whole) + 5 Thalis]	



Gravies

Kaliz ko Jhol (House Special) Rs.1125 Farm bred Pheasant Bird cooked in soup style with in-house traditional spices.

Battai ko Jhol (House Special) Rs.485 Farm bred Quail cooked in soup style with in-house traditional spices.

Kaalo Daal Jhaneko (House Special) ■ Rs.315 Black lentils slow cooked in traditional method using iron pot and finished with tempering.

Mustang Daal Jhaneko (House Special) Rs.315 Black Mustang Beans slow cooked in traditional method using iron pot and finished with tempering.

Gundruk ko Jhol (House Special) Rs.415

Traditional Nepali style fermented mustard leaf and roasted soyabeans cooked with Nepali spices in soup style.

Tama Aaloo Rs.445

A household favourite - Potato & Bamboo shoots cooked in Nepali spices.

Paneer Makkhan

Rs.675

Sauteed cottage cheese in makhan
(Butter) in our home made gravy.

Paneer Peas Curry

■ Rs.625

Gravy style cottage cheese, mushroom &

green peas cooked in Nepali spices.

Mushroom Peas Curry
Rs.635

Rutton mushroom and peas cooked

Rs.485

Button mushroom and peas cooked along with mixed spices.

Mix Veg Curry • Seasonal mix vegetables cooked in gravy style with our traditional spices.





Egg Curry ● Rs.465

Gravy style boiled eggs cut into half, fried & cooked in tomatoes, onions and Nepali spices.

Kasaudi Khasi (House Special) Rs.995 Mutton marinated in traditional spices and slow cooked in special cauldron called "Kasaudi".

Khasi ko Ledobedo (House Special) Rs.995 Gravy style - Mutton slow cooked in rich onion gravy along with traditional spices.

Boar Curry(House Special) Rs.975 Gravy style- Boar meat slow cooked in rich onion gravy a long with traditional spices.

Local Kukhura ko Jhol Rs.605 Farm bred chicken cooked in soup style

Machha Gajabko

Rs.645

Seasonal fish fillet cooked in rich onion

& tomato gravy with traditional spices.

with in-house traditional spices.

coconut based sauce.

Goan Fish Curry Rs.655

South Indian Style Fish Curry with tomato and

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Rice/Roti

Veg Bhutti Bhat

Rs.425

Rs.425

Steamed rice stir fried with vegetables in Nepali spices.

Chicken Bhutti Bhat
Rs.575

Steamed rice stir fried with diced chicken in Nepali spices.

Khasi Bhutti Bhat

Rs.675

Steamed rice stir fried with diced mutton in Nepali spices.

Boar Bhutti Bhat • Rs.665

Steamed rice stir fried with diced Boar meat in Nepali spices.

Plain Rice Rs.195

Boiled basmati rice

Fapar ko Roti

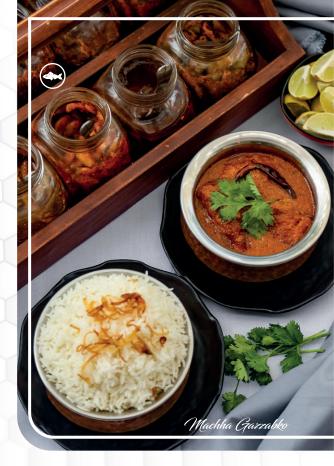
Rs.285

Flat bread made of buckwheat.

Sukkha Roti

Rs.145

Nepali style plain bread made of whole wheat.





Lunch Box

Lunch Bowl: Veg
Rs.445

Veg Bhutti Bhat, Mushroom Peas Curry, Peanut Sadheko and Pickles.

Lunch Bowl : Chicken Rs.545

Non Veg : Bhutti Bhat, Chicken Curry, Peanut Sadheko and Pickles.

Lunch Bowl : Fish & Egg
Rs.565

Non Veg - Bhutti Bhat, Fish Curry, Fried Egg & Pickle.

Lunch Combo: Veg • Rs.395

Veg Momo with Timmur Aaloo

Lunch Combo: Non Veg Rs.475

Chicken Momo with Timmur Aaloo

Masala Bhat Set ● Rs.445/575

Steamed rice stir fried with mixed Nepali spicess and Served with choice of Peri Peri Chicken/Chicken Chhoila /Prawn curry.

Dessert

Kulfi (House Special)

Rs.195

Sikarni

Rs.245

Hung curd blended with dry fruits sweetened to rich creamy texture and sprinkled with aromatic spices.

Gajar Ko Halwa
Rs.360

Grated carrot cooked in milk and sweetened to form a sweet pudding.

Ice Cream

■ Rs.145

Choices of different flavors of ice creams. Sikarni with Seasonal

Sikarni with Fresh Fruits • Rs.315

Fresh fruits mixed with our house special sikarni.

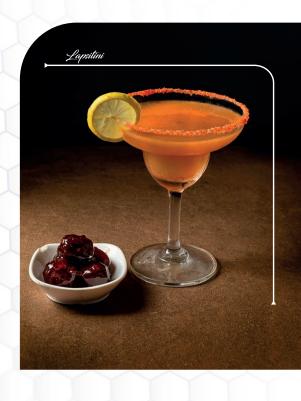


BARMENU

Signature Cocktails

A tall drink with a strong kick of ginger & spicy finish.

Lapsitini Vodka mixed with our Achaar Ghar special Lapsi ko Achaar	495
balanced by sweet and sour. Served chilled in a martini.	
Aila Murabba	425
Our traditional Aaila mixed with Achaar Ghar special Aap ko Achaar and mango juice. Served chilled in a martini.	
Sinki Mojito	545
A classic mojito with a twist of our signature Achaar Ghar Mula ko Achaar.	
Akabare Shot	255
Our traditional Aaila infused with our akhabare and served in a Mexican style shot.	
Jambeer Gin & Tonic	535
A refreshing summer cocktail with balance of sweet & sour along with a twist of cucumber & pickled lime.	



Classics

Espresso Martini Vodka, Kahlua & Espresso	635	Margarita Tequila, Triple sec & Lime	685
Diaquiri White Rum, Sugar & Lime	665	Negroni Gin, Campari & Vermouth	675
Cosmopolitan Vodka, Triple sec, Lime & Cranberry juice	625	Tom Collins Gin, Lime, Sugar & Soda	645
Sex on the Beach Vodka, Peach schnapps, Orange & Cranberry	685	Black Russian Vokda & Kahlua	655
Old Fashioned Whiskey, Brown Sugar & Bitters	645	B52 Kahlua, Baileys & Triple sec	850
Mojito White rum, Mint, Soda, Sugar & Lime	615	Jagerbomb Jagermeister & Energy Drink	850
Sangria Wine, Orange juice, Triple sec & Fruits	625	Brain Hemorrhage Peach Schnapps, Baileys & Grenadine	850

Beers

Gurkha Highball

Tuborg	Rs. 745/-	Budweiser	Rs. 715/-
Gorkha Premium	Rs. 710/-	Somersby	Rs. 440/-
Carlsberg	Rs. 795/-	Barahsinghe Draft	
Barahsinghe	Rs. 745/-	ı Pilsner/Hazy IPA	Rs.610
Barahsinghe Stuby	Rs. 445/-		

Selection of Imported Wines by Bottle

RED WINE		WHITEWINE	
Vesper Wine (Italy)	4050	Vesper Wine (Italy)	4050
Jacob's Creek Merlot (Australia)	3825	Jacob's Creek Chardonnay (Australia)	3825
JP Chenet (France)	3825	JP Chenet (France)	3825
		Sparkling Wine	4950

Imported Spirits	30ml	60ml	Bottle
Absolut Vodka	360	695	10000
Captain Morgan	360	695	10000
Beefeater Gin	440	855	10800
Hendricks	675	1330	14800
Tequila	520		11600
Jack Daniels	565	1125	14000
Chivas Regal	585	1150	14800
Jameson	405	790	10800
Glenfiddich	675	1350	17200
JW Red Lebel	360	700	10000
JW Black Label	585	1150	14800
JW Double Black Label	610	1195	15600
JW Gold Label	720	1420	18800



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Domestic Spirits	60ml	Qtr(180ml)	BTL
8848 Vodka	450	1350	3960
Seto Bagh	450	1350	3960
Nude Vodka	475	1375	4600
Yeti Vodka	475	1375	4600
Khukuri Rum	450	1305	3960
Old Durbar	565	1620	5800
Old Durbar (Black Chimney)	675	2005	6400
Gurkhas & Guns	655	1935	6000
Himalayan Reserve	695	2035	6200
Bandipur	745	2205	6800
Signature Rare	520	1530	5000
Signature Premium	565	1620	5800



Tea & Coffee

Black/Green/Chamomile Tea	Rs. 135/-
Nepali Masala Tea	Rs. 195/-
Chai Latte	Rs. 215/-
Honey Hot Lemon/Ginger/Mint	Rs. 225 /-
Hot Chocolate	Rs. 215/-
Babychino	Rs. 225 /-
(Sreamed Milk/Coca Powder/Fresh Cream/ Marshmelow)	
Espresso	Rs. 145/-
Doppio	Rs. 215/-
Americano	Rs. 195/-
Cappuccino	Rs. 255 /-
Cafe Latte	Rs. 275 /-
Flat White	Rs. 275 /-
Cafe Mocha	Rs. 295/-
Flavoured Latte	Rs.305/-
Dirty Chai Latte	Rs. 215/-

Cold Serve

Fanta/Coke/Sprite/Soda	Rs.125/-
Lemon Soda (Salted/Sweet)	Rs185/-
Iced Mocha	Rs.295 /-
Iced Americano	Rs.235 /-
Iced Tea (Peach/Lemon)	Rs.275/-
Mint Lemonade	Rs.275 /-
Bottled Water	Rs.95/-
Packaged Juices by glass	Rs.195/-
Seasonal Fresh Juice	Rs.425/-
Virgin Mojito	Rs.425/-
Virgin Colada	Rs.415/-
Lassi (Plain/Banana)	Rs.300/350/-
Milkshake (Vanilla, Chocolate,	Rs. 395/-
Strawberry, Banana)	
Oreo Milkshake	Rs.475/-
Smoothie (Mixed fruit, Banana)	Rs.450/-



Footlong Pizza

Margherita	585
Mushroom & Artichoke	645
BBQ Chicken	635
Spicy Shrimp	645
Tuna	645
Hawaiian	635
Meat Lover	675
Smoked Chicken	635
Chicken Pepperoni	645



Margherita	1080
Mushroom & Artichoke	1110
BBQ Chicken	1130
Spicy Shrimp	1210
Tuna	1130
Hawaiian	1110
Meat Lover	1260
Smoked Chicken	1130
Chicken Pepperoni	1160

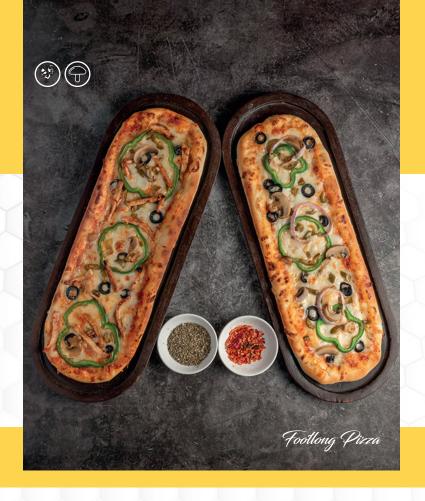
Choice Of Sauce & Base

Chhoela Masala Sauce
Akabare Paste Sauce
Gundruk Pickle Dough

Classic Sauce & Base

Add Ons

Cheese	245	Sauce	135
Shrimp	375	Olives	145
Tuna	365	Ham	305
Mushroom	175	Sausage(Chx)	185
Artichoke	175	Chicken	315



Burgers/Sliders/Sandwich

Grilled Chicken	685
Crispy Chicken	645
Chicken Chhoela	705
Spicy Boar	755
Veggie Burger	625
Sliders (Non - Veg)	665
Sweet Mango Pickle Sand	wich





Pasta (Spaghetti)

Carbonara	675
Alfredo	705
Bolognese	695
Aglio e olio	685
Masala Mac & Cheese	675
Grilled Chicken	895



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