



**ACHAAR GHAR**

*House of Pickles*

**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 Udhayog (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.



## 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 ■ Rs.405

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 hollandaise sauce.

### Aaloo Chop ■ Rs.495

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

Pineapple 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 without 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).



*Jhaneko Salad*

### Timmure Tofu ■ Rs. 495

Fried tofu tossed with chopped onion, ginger, garlic & house special spices mix then finished with timmur powder.

### Zheer Paneer ■ Rs.765

Skewered cottage cheese, onions, capsicum and tomatoes, marinated in yogurt and pan seared.

### Veg MOMO (Steam) ■ Rs.325

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) ■ Rs.335

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

### French Fries ■ Rs. 345

Deep fried batonnet cut potatoes.




# 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.

**Mutton Ribs Poleko** (House Special)  Rs.920/1240  
(3pc/5pc)  
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.



*Mutton Ribs Poleko*



*Peri Peri Chicken*



## Share Platter

**Non-Veg 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.

**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

## Chicken Chhoela (Newari Speciality) Rs.710

Chunks of smoked chicken mixed with traditional spices, mustard oil and lemon juice to create a hot and spicy flavour.

## Chara Sekeko (House Special) Rs.755

Chicken breast marinated in traditional spices, cooked until tender and juicy.

## Piro Wings Rs.660

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

## Hot & Sweet Wings (House Special) Rs.660

Chicken wings deep-fried and sauteed in Achaar Ghar special chilli oil and ketchup.

## 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) 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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# ਥਾਲਿ ਥਾਇ ਥਾਇ

## Thali Kantipuri

|               | With Rice | With Dhido | Baby Set |
|---------------|-----------|------------|----------|
| Egg           | Rs.625    | -          | -        |
| Veg           | Rs.615    | Rs.695     | Rs.470   |
| Fish          | Rs.710    | Rs.775     | -        |
| 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   |



*Local Chicken Dhindo Thali Set*

### Add On (Pickle)

|                                    |        |
|------------------------------------|--------|
| Fish & Prawn Pickle                | Rs.150 |
| Chicken Pickle                     | Rs.150 |
| Golbheda & Sidra Machha Achaar     | Rs.130 |
| Poleko Golbheda Ra Khasi Ko Achaar | Rs.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 Dhido |
|----------------------|-----------|------------|
| 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<br>[Kaaliz (Whole) + 5 Thalıs]               | Rs.8295  |
| Whole Local Khukura Thali<br>[Local Chicken (Whole) + 5 Thalıs] | Rs. 4495 |



*Chicken Thakali Thali Set*

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# 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 makkhan (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

Button mushroom and peas cooked along with mixed spices.

## Mix Veg Curry Rs.485

Seasonal mix vegetables cooked in gravy style with our traditional spices.



*Kasaudi Khasi*

## Egg Curry Rs.465

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

## Kukhura ko Ledobedo (House Special) Rs.695

Nepali style chicken curry cooked in gravy of onions, tomatoes and traditional 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 with in-house traditional spices.

## Machha Gajabko Rs.645

Seasonal fish fillet cooked in rich onion & tomato gravy with traditional spices.

## Goan Fish Curry Rs.655

South Indian Style Fish Curry with tomato and coconut based sauce.










*Goan Fish Curry*

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## Rice/Roti

- Veg Bhutti Bhat**  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 spices 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.



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# B A R M E N U

## Signature Cocktails

### Lapsitini

Vodka mixed with our Achaar Ghar special Lapsi ko Achaar balanced by sweet and sour. Served chilled in a martini.

495

### Aila Murabba

Our traditional Aila mixed with Achaar Ghar special Aap ko Achaar and mango juice. Served chilled in a martini.

425

### Sinki Mojito

A classic mojito with a twist of our signature Achaar Ghar Mula ko Achaar.

545

### Akabare Shot

Our traditional Aila infused with our akhabare and served in a Mexican style shot.

255

### Jambeer Gin & Tonic

A refreshing summer cocktail with balance of sweet & sour along with a twist of cucumber & pickled lime.

535

### Gurkha Highball

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

680



## Classics

### Espresso Martini

Vodka, Kahlua & Espresso

635

### Diaquiri

White Rum, Sugar & Lime

665

### Cosmopolitan

Vodka, Triple sec, Lime & Cranberry juice

625

### Sex on the Beach

Vodka, Peach schnapps, Orange & Cranberry

685

### Old Fashioned

Whiskey, Brown Sugar & Bitters

645

### Mojito

White rum, Mint, Soda, Sugar & Lime

615

### Sangria

Wine, Orange juice, Triple sec & Fruits

625

### Margarita

Tequila, Triple sec & Lime

685

### Negroni

Gin, Campari & Vermouth

675

### Tom Collins

Gin, Lime, Sugar & Soda

645

### Black Russian

Vodka & Kahlua

655

### B52

Kahlua, Baileys & Triple sec

850

### Jagerbomb

Jagermeister & Energy Drink

850

### Brain Hemorrhage

Peach Schnapps, Baileys & Grenadine

850

## Beers

### Tuborg

Rs. 745/-

### Gorkha Premium

Rs. 710/-

### Carlsberg

Rs. 795/-

### Barahsinghe

Rs. 745/-

### Barahsinghe Stuby

Rs. 445/-

### Budweiser

Rs. 715/-

### Somersby

Rs. 440/-

### Barahsinghe Draft

Rs. 610

Pilsner/Hazy IPA



## Selection of Imported Wines by Bottle

### RED WINE

#### Vesper Wine (Italy)

4050

#### Jacob's Creek Merlot (Australia)

3825

#### JP Chenet (France)

3825

### WHITE WINE

#### Vesper Wine (Italy)

4050

#### Jacob's Creek Chardonnay (Australia)

3825

#### JP Chenet (France)

3825

#### Sparkling Wine

4950

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## 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  |



## 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/ Marshmellow) |            |
| 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)                          | Rs.185 /-    |
| 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, Strawberry, Banana) | Rs. 395/-    |
| Oreo Milkshake                                     | Rs.475/-     |
| Smoothie ( Mixed fruit, Banana)                    | Rs.450/-     |

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## 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 |

## Classic

|                      |      |
|----------------------|------|
| 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 |

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Footlong Pizza

## 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 Sandwich |     |
| • Veg                       | 535 |
| • Non-Veg (Chicken/Boar)    | 615 |



## Pasta (Spaghetti)

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







1<sup>st</sup> SUSTAINABLE EATERY  
in Nepal, as part of



**Global Compact**  
Network Nepal

  / **Achaar Ghar**  
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