



BASECAMP

NEPALI & INDIAN RESTAURANT

"Good Food, Great Times"

Please inform our server of any dietary preferences or allergies. We offer options for various dietary needs: Vegan | Dairy-Free | Gluten-Free.

Address

**1425 24th ave south west Minot North Dakota zip
code 58701 suite 5**

Please allow 15-20 Minutes to prepare your meal!

Call: +1 70181 88810

www.nepaliindiancuisine.com

Appetizers/Salad/Soups



Samosa Chat

\$9.99

Two crispy vegetable samosas chopped and topped with onion, cilantro, green bell peppers, yogurt, green peas, tamarind and mint chutney.

Papad (Cracker)

\$4.00

Thin and crispy chicken flour bread.

Vegetable Samosa (2 Pcs)

\$6.90

Hand-wrapped pastry shells stuffed with mildly seasoned potatoes, peas and herbs, served with a side of tamarind and mint chutney.

Chicken Pakoda

\$9.90

Boneless tender chicken seasoned & dipped in homemade chickpea flour batter, deep fried to golden brown served with a side dipping sauce of mint and tamarind.

Garlic Shrimp

\$12.99

House-marinated shrimp with a garlic-based glaze.

Himalayan Noodle Soup

\$12.00

Nepal famous dish chicken flavor wai noodles boiled with aromatic mild spices.

Tomato Coconut Soup

\$5.95

Fresh ripe tomatoes/coconut milk and into a smooth soup with mild Indian spices.

Chicken Chili

\$12.99

Crispy marinated chicken sautéed Indochinese style with chopped onions and bell peppers topped with cilantro.

Gobi Manchurian

\$11.95

Crispy fried cauliflower florets tossed in Indochinese Manchurian sauce.

Vegetable Pakoda

\$5.90

Seasoned mixed vegetables dipped in homemade chickpea flour and herbs fried to golden brown and served with a side dipping sauce of mint and tamarind.

Shrimp Pakoda

\$10.90

Shrimp coated in chickpea batter and herbs deep fried served with side dipping sauce of mint and tamarind.

Onion Bhaji

\$5.99

Crispy, golden fritters made with thinly sliced onions, gram flour, and a blend of spices. A classic Indian appetizer that's bursting with flavor and perfect for sharing."

Lentil Soup (Daal Soup)

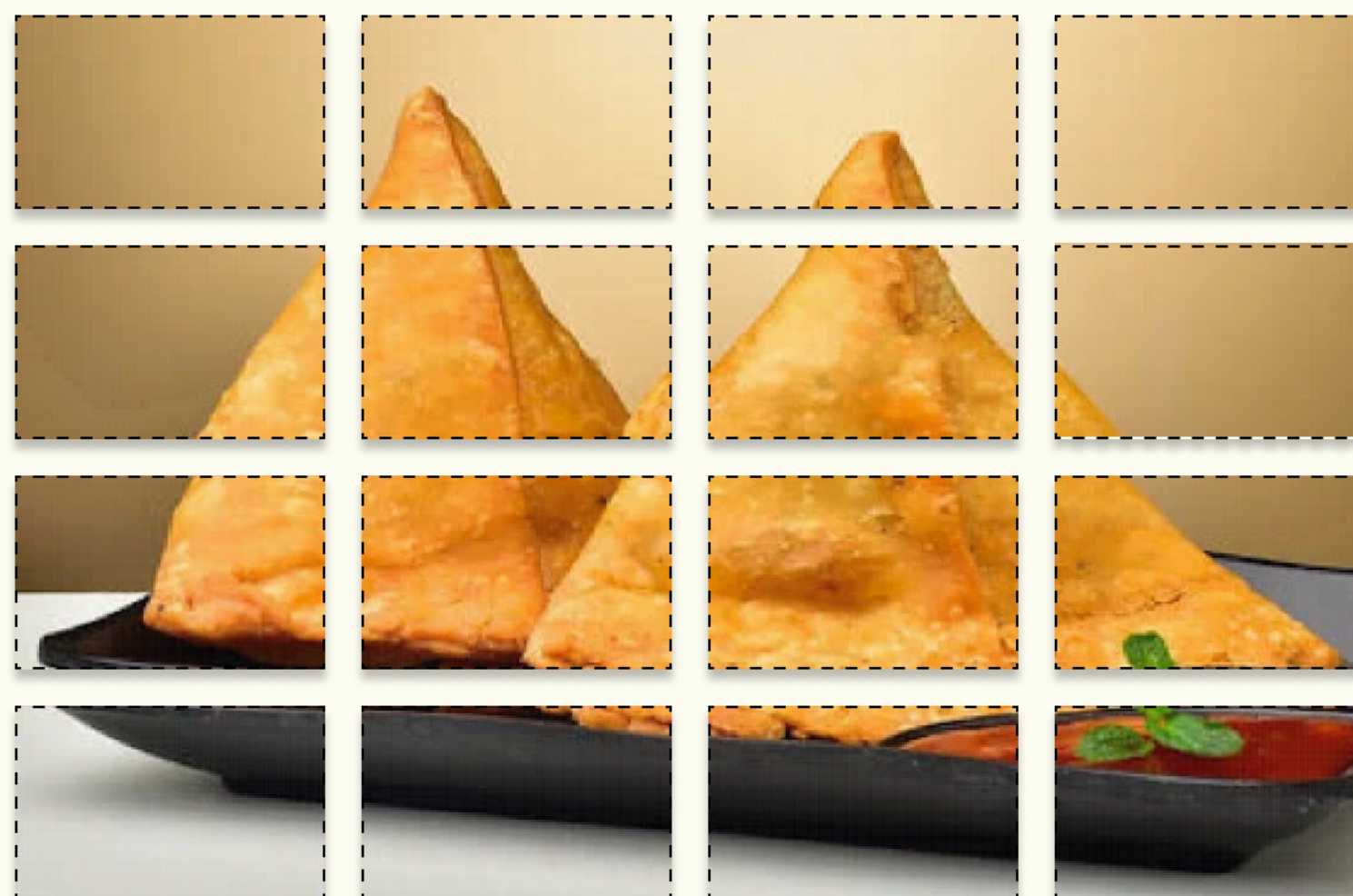
\$4.95

India and Nepal most famous soup made from puree of lentils herbs and Mild spices.

House green salad

\$5.99

Fresh lettuce, tomato, cucumber, onion carrots topped with ranch.



Spicy Level 1/7

• Mild • Mild Plus • Medium • Medium Plus • Hot • Hot Plus • Extra Hot



Vegetarian Specials



All of our entrees are prepared to order, comes with rice. If you prefer mild, medium or hot please inform your server of your preference. Some dishes have dairy so if you do not wish, please ask your server.

Paneer Tikka Masala

\$15.90

Homemade cottage cheese cooked in a special creamy tomato and onion sauce with Himalayan herbs.

Paneer Korma

\$15.90

Homemade cottage cheese cooked with cream, onion, tomato bland sauce, cashew, coconut flakes, and curry spices.

Shahi Penner

\$16.99

Cubes of Indian cottage cheese cooked in a creamy almond and cashew sauce.

Mixed Vegetable Curry

\$13.90

Seasonal mixed vegetables cooked traditional style with garlic ginger paste, onion tomato curry base sauce, and Indian herbs, garnished with cilantro.

Vegetable Korma (Navaratan)

\$15.90

Seasonal mixed vegetables cooked with cream, onion, tomato bland sauce, cashew, coconut flakes, and curry spices.

Vegetable Lajjatdar

\$16.99

Seasonal mixed vegetables cooked with cilantro, cashew nuts, sesame seeds, and creamy onion tomato sauce.

Malai Kofta

\$14.90

Vegetable, potato, and paneer (Indian cheese) deep-fried ball in a rich and creamy cashew-tomato onion base gravy with Indian spices.

Aloo Gobi

\$13.90

A combination of potatoes and fresh cauliflower with onion tomato gravy and Himalayan herbs.

Saag Aloo

\$14.90

Spinach cooked with potato, onion, tomato, garlic, ginger, and spices, touched with a creamy sauce.

Saag Paneer

\$14.90

Finely chopped spinach cooked with homemade cheese, onion, garlic, ginger, cream, and curry powder.

Matar Paneer

\$15.99

Homemade cottage cheese and green peas cooked in a special creamy onion tomato sauce with Indian curry spices.

Okra (Bhindi Masala)

\$15.99

Fresh okra sautéed with diced onion, tomato, ginger, garlic, and herbs, garnished with fresh cilantro.

Chana Curry

\$15.99

Garbanzo beans cooked traditional style with garlic ginger paste, onion tomato sauce, and Indian herbs.

Tadka Daal (Yellow Lentil)

\$13.90

Yellow lentils seasoned with herbs and cooked with chopped onion, tomato, garlic, ginger, and garnished with fresh cilantro.

Daal Makhani (Mixed Lentil)

\$13.90

Tiny black lentils and kidney beans cooked with yellow split lentils, seasoned with herbs, and cooked with chopped onion, tomato, garlic, ginger, and a touch of creamy sauce.

Baingan Bharta

\$13.90

Roasted chopped eggplant cooked with a creamy sauce, chopped onion, tomato, herbs, and spices.

Paneer Kadai

\$15.90

Homemade cottage cheese cooked with ginger garlic paste, onions, tomato base sauce, diced bell pepper, and onion with Himalayan herbs, garnished with fresh cilantro.

Spicy Level 1/7

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Chicken Entrees



All of our entrees are prepared to order, comes with rice. If you prefer mild, medium or hot please inform your server of your preference. Some dishes have dairy so if you do not wish, please ask your server.

Chicken Tikka Masala

\$17.90

Charcoal-roasted boneless chicken breast meat cooked in a special creamy tomato and onion base sauce with Himalayan herbs.

Butter Chicken

\$17.90

Boneless tandoori chicken thigh meat cooked with creamy tomato and onion sauce, Indian herbs and butter.

Chicken Mango

\$18.99

Chicken thigh meat cooked in a thick creamy mango, tomato, and onion sauce with curry spices.

Chicken Korma

\$17.90

Boneless chickens cooked with cream, onion, tomato bland sauce, cashew, coconut flakes and Himalayan herbs.

Chicken Lajpatdar

\$18.99

Boneless chicken thigh cooked with cilantro, cashew nuts, sesame seeds and cream onion tomato sauce.

Chicken Curry

\$15.90

Boneless chicken thigh meat cooked traditional style with garlic ginger paste, onion tomato sauce and Indian herbs garnished with fresh cilantro.

Chicken Kadai

\$17.90

Boneless chicken thigh cooked with ginger garlic paste, onions, tomato base sauce, diced bell pepper, and onion with Himalayan herbs, garnished with fresh cilantro.

Chicken Vindaloo

\$16.90

Boneless chicken thigh cooked with potato, vinegar, onion tomato base sauce, and curry spices in tangy sauce, garnished with fresh cilantro.

Chicken Rogan Josh

\$17.90

Boneless chicken thigh cooked with ginger garlic paste, onions, tomato base sauce and yogurt with Himalayan herbs, gashed with fresh cilantro.

Chicken Coconut Korma

\$17.90

Boneless chicken cooked with coconut milk, tomato, onion base sauce, cashew, coconut flakes and Himalayan herbs.

Chicken Saag

\$16.90

Boneless chicken cooked with spinach, chopped onion, tomato sauce and thick creamy sauce, garnished with fresh cilantro.

Combo Curry

\$19.90

Chicken, lamb, mixed vegetables and shrimp cooked in onion tomato base sauce, ginger garlic paste and Indian herbs, garnished with fresh cilantro.



Biryani Entrees



Aromatic Basmati Rice from India, cooked with special Biryani Masala and Indian spices, choice of meat or vegetables, delicately spiced including the side of homemade yogurt sauce (raita) It's a meal by itself. Some like it with Raita or some without.

Mixed Vegetable Biryani

\$15.90

Chicken Biryani

\$16.90

Lamb Biryani

\$18.99

Beef Biryani

\$19.99

Fish Biryani

\$19.99

Combination Biryani

\$19.90

An assortment of Lamb, Veg, Prawn, Chicken cooked all in one

Spicy Level 1/7

- Mild
- Mild Plus
- Medium
- Medium Plus
- Hot
- Hot Plus
- Extra Hot



Seafood Specials



All of our entrees are prepared to order, comes with rice. If you prefer mild, medium or hot please inform your server of your preference. Some dishes have diary so if you do not wish, please ask your server.

Shrimp Curry

\$18.90

A traditional dish made with onion base curry sauce, garlic, ginger, and homemade curry sauce.

Fish Curry

\$18.90

A traditional dish made with onion base curry sauce, garlic, ginger, and homemade curry sauce.

Shrimp Korma

\$18.90

A traditional dish made with onion base curry sauce, garlic, ginger, and homemade curry sauce.

Fish Korma

\$18.90

Seafood cooked with cream, onion, tomato base sauce, cashew nuts, and curry spices.

Shrimp Saag

\$17.90

A traditional dish made with onion base curry sauce, garlic, ginger, and homemade curry sauce.

Fish Saag

\$17.90

Seafood cooked with finely chopped spinach, tomato, and onion with curry spices.

Shrimp Coconut Korma

\$19.90

A traditional dish made with onion base curry sauce, garlic, ginger, and homemade curry sauce.

Fish Coconut Korma

\$19.90

Seafood cooked with coconut, cashew nuts, and Himalayan herbs.

Shrimp Masala

\$18.90

A traditional dish made with onion base curry sauce, garlic, ginger, and homemade curry sauce.

Fish Masala

\$18.90

Charcoal-roasted seafood cooked in a special creamy tomato sauce with Himalayan herbs.

Shrimp Kadai

\$17.90

A traditional dish made with onion base curry sauce, garlic, ginger, and homemade curry sauce.

Fish Kadai

\$17.90

Seafood cooked with ginger garlic paste, onions, tomato base sauce, diced bell pepper, and onion with Himalayan herbs, garnished with fresh cilantro.

Shrimp Vindaloo

\$18.90

A traditional dish made with onion base curry sauce, garlic, ginger, and homemade curry sauce.

Fish Vindaloo

\$18.90

Seafood cooked with potato, vinegar, onion, tomato base sauce, and curry spices in a tangy sauce.

Shrimp Lajjatdar

\$19.90

A traditional dish made with onion base curry sauce, garlic, ginger, and homemade curry sauce.

Fish Lajjatdar

\$19.90

Seafood cooked with cilantro, cashew nuts, sesame seeds, and creamy onion tomato sauce.



Spicy Level 1/7

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Lamb Entrees



All of our entrees are prepared to order, comes with rice. If you prefer mild, medium or hot please inform your server of your preference. Some dishes have diary so if you do not wish, please ask your server.

Lamb Tikka Masala

\$18.90

Boneless lamb meat cooked in a special creamy onion, tomato sauce with Himalayan herbs.

Lamb Mango

\$18.90

Boneless lamb meat cooked in a thick creamy mango, tomato, and onion sauce with curry spices.

Lamb Lajjatdar

\$19.90

Boneless lamb cooked with cilantro, cashew nuts, sesame seeds, and creamy onion tomato sauce.

Lamb Curry

\$18.90

Traditional dish of India and Nepal, seasoned with an exotic blend of curry spices, garlic, ginger paste, and tomato onion sauce.

Lamb Saag

\$17.90

Boneless lamb cooked with spinach, onion, tomato, ginger, garlic, and a thick creamy sauce.

Lamb Korma

\$18.90

Boneless lamb cooked with cream, onion, tomato bland sauce, cashew, coconut flakes, and Himalayan herbs.

Lamb Coconut Korma

\$18.90

Boneless lamb cooked with coconut milk, onion, tomato sauce, cashew nuts, and curry spices.

Lamb Kadai

\$17.90

Boneless lamb cooked with ginger garlic paste, onions, tomato base sauce, diced bell pepper, and onion with Himalayan herbs.

Lamb Rogan Josh

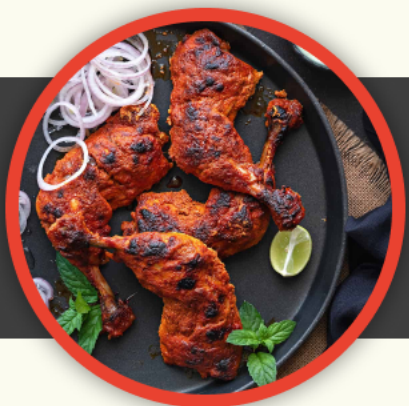
\$17.90

Boneless lamb cooked with ginger garlic paste, onions, tomato base sauce, and yogurt with Himalayan herbs.

Lamb Vindaloo

\$17.90

Boneless lamb cooked with potato, vinegar, onion, tomato base sauce, and curry spices in a tangy sauce.



Tandoori Specials



All of our entrees are prepared to order, comes with rice. If you prefer mild, medium or hot please inform your server of your preference. Some dishes have diary so if you do not wish, please ask your server.

Tandoori Chicken (Leg)

\$17.90

Chicken leg quarters marinated in yogurt and spices, barbecued over a tandoor oven, served with onion, green bell peppers, and lemon slices on a sizzle plate.

Tandoori Chicken Tikka

\$18.99

Boneless chicken breast marinated overnight in yogurt and Indian herbs, with onions and bell peppers, barbecued in a tandoor oven.

Tandoori Shrimp

\$19.90

Marinated shrimp cooked in a clay oven, served with onions and bell peppers.

Paneer Tikka Kabab

\$18.90

Marinated paneer in yogurt and Indian herbs, with onions and bell peppers, barbecued in a tandoor oven.

Mix Grilled

\$25.99

Different consistencies of herbs & exotic spices. Assorted kabobs of chicken tandoori, chicken tikka & shrimp cooked in sauce with bell pepper onions with lemon slice.

Tandoori beef Tikka Kabab

\$20.99

Boneless beef breast marinated overnight in yogurt & Indian herbs with onions bell peppers and barbecued in a tandoor oven

Spicy Level 1/7

• Mild • Mild Plus • Medium • Medium Plus • Hot • Hot Plus • Extra Hot



Nepali Specials



The famous Nepalese food you're referring to is called "Momos." Momos are dumplings made from all-purpose flour and filled with a variety of ingredients, commonly including ground marinated chicken choppe cabbage, cilantro, mixed with a blend of Nepalese spices. served with a delicious sesame tomato dipping souse.

Chicken Steam MoMo

\$14.99

Chicken Fried MoMo

\$14.99

Chicken Chilli MoMo

\$16.99

Vegetable Steam MoMo

\$14.99

Vegetable Fried MoMo

\$14.99

Popular dish in Nepal. It is a stir-fried noodle dish often cooked with onions, bell peppers, and various vegetables. The noodles are typically seasoned with soy sauce, garlic, ginger, and other spices, giving it a unique flavour distinct from other chow mien variations.

Chicken Chow Mein

\$14.99

Chow Mein (Noodles)

\$14.99

Shrimp Chow Mein

\$16.99

Vegetable Chow Mein

\$14.99

Naan Specials



Plain Naan

\$2.90

Cheese Naan

\$5.90

Traditional fresh soft flat-bread baked in tandoor oven.

Naan stuffed with freshly melted cheese.

Garlic Naan

\$4.00

Garlic Cheese Naan

\$6.50

Bread baked in a tandoor oven with fresh garlic on top.

Bread baked in a tandoor oven with cheese, fresh minced garlic on top. Bread baked in a tandoor oven with cheese, fresh minced garlic on top.

Kashmiri Naan

\$5.00

Tandoori Roti

\$2.90

Naan stuffed with coconut and cherries.

Whole wheat flat bread baked in clay oven.

Onion Kulcha

\$4.20

Combination Naan Basket

\$11.99

Soft, tandoor-baked flatbread stuffed with spiced onions.

An assortment of Naan, Garlic Naan and Cheese Naan.

Aloo Paratha

\$5.90

Soft, flaky flatbread stuffed with spiced mashed potatoes. A popular and comforting dish, perfect for any meal.



Spicy Level 1/7

• Mild • Mild Plus • Medium • Medium Plus • Hot • Hot Plus • Extra Hot



Beef Entrees



All of our entrees are prepared to order, comes with rice. If you prefer mild, medium or hot please inform your server of your preference. Some dishes have dairy so if you do not wish, please ask your server.

Beef Tikka Masala

\$20.99

Boneless beef meat cooked in a special creamy onion, tomato sauce with Himalayan herbs.

Beef Mango

\$20.99

Boneless beef meat cooked in a thick cream mango sauce and tomato, onion base sauce with curry spices.

Beef Lajjatdar

\$20.99

Boneless beef cilantro, cashew nuts, sesame seeds and creamy onions tomato base sauce.

Beef Curry

\$20.99

Carefully seasoned with an exotic blend of curry spices, tomato onion gravy, garlic, ginger paste with Indian spices and garnished with fresh cilantro.

Beef Saag

\$20.99

Boneless beef cooked with spinach, onion, tomato, ginger, garlic & thick creamy sauce.

Beef Korma

\$20.99

Boneless beef cooked with cream, onion, tomato bland sauce cashew, coconut flakes and Himalayan herbs.

Beef Coconut Korma

\$20.99

Boneless beef cooked with coconut milk, onion, tomato base sauce cashews nuts & curry spices.

Beef Kadai

\$20.99

Boneless beef cooked with ginger garlic paste onions tomato base sauce diced bell pepper and onion with Himalayan herbs garnished with fresh cilantro.

Beef Rogan Josh

\$20.99

Boneless beef cooked ginger garlic paste, onions tomato base sauce and yogurt with Himalayan herbs.

Beef Vindaloo

\$20.99

Boneless beef cooked with potato, vinegar onion tomato base sauce & curry spices in a tangy sauce.

Condiments & Sides



Mango Chutney (8oz)

\$3.15

Mix Pickle (Achar) (8oz)

\$3.15

Tamarind Chutney (8oz)

\$3.15

Mint Chutney (8oz)

\$3.15

Plain Yogurt (8oz)

\$3.15

Raita (8oz)

\$3.15

Extra White Basmati Rice

\$3.15





Kids Menu



Mango Chicken (Favorite)

\$8.50

Chicken tikka masala

\$8.50



Butter chicken

\$8.50

Nuggets and Fries

\$8.50

Desserts/Lassi



Kheer (Rice Pudding)

An assortment of Lamb, Veg, Prawn, Chicken cooked all in one

\$3.90

Gulab Jamun

Powdered milk mixed with butter molded into balls, deep fried and dropped into light sugar syrup.

\$4.90

Rasmalai

East Indian delicacy made with milk, a curdling agent, sugar, nuts, saffron and cardamoms

\$5.90

Carrot Pudding

Carrot pudding sprinkled with raisins, cashews and coconut flakes

\$7.90

Mango Kulfi

\$5.90

Mango Lassi (Smoothie)

\$4.90

Sweet Lassi

\$4.90

A refreshing blend of puree mango, creamy yogurt, and a touch of sugar. This perfectly sweet and tangy traditional Indian-Nepali drink is a must-try!



Beverages

Ice Chai Tea

Traditional tea made by brewing a blend of warming spices such as bay leaf, cinnamon, ginger, cardamom, and black pepper, simmered with milk (dairy or plant-based) and sweetened with sugar.

\$4.00

Chai Tea

Traditional tea made by ginger, cardamom, and black pepper, simmered with milk (dairy or plant-based) and sweetened with sugar.

\$4.00

Coke Product

\$2.50

Mineral Water

\$3.00

Thank You For Visit....

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NEPALI & INDIAN RESTAURANT

