



**AUTHENTIC NEPAL & TIBET KITCHEN**

seit 2016

MITHO CHA! THAT'S WHAT YOU SAY IN NEPAL AFTER A GOOD MEAL.  
IT LITERALLY MEANS: 'IT'S TASTY'. WE WANT TO GET A MITHO CHA OUT OF YOU  
WITH THE DELICACIES OF OUR FOOD CULTURE!



### AYURVEDA TRADITION

WE HOPE OUR BUDDHIST SERENITY  
EMBRACES YOUR AND SO YOU  
ENJOY  
A GOOD AND ENRICHING SO-  
JOURN IN OUR RESTAURANT!

### HOMEMADE, & REGIONAL

ALL DISHES ARE HOMEMADE WITH  
LOTS OF LOVE.  
THE INGREDIENTS ARE FRESH AND  
NATURAL. WE CARE ABOUT WHERE  
OUR FOOD COMES FROM AND TRY  
TO USE AS MANY REGIONAL AND  
ORGANIC PRODUCTS

### ALLERGENS ARE INDICATED WITH LETTER

A - gluten B - crustacean C - eggs E - peanuts F - soya and soyabeans  
G - milk H - almonds H1 - cashewnut H2 - hazelnut and different nuts K - sesame

## STARTERS

### 1 CHICKEN SATÉ 5,90

Satay chicken, served with fresh salad, peanut and tomato-cilantro chutney <sup>E</sup>

### 2 TARKARI KO BURRY 5,90

Homemade vegetable balls served with fresh salad, yoghurt raita & peanut dip <sup>ACFE</sup>

### 3 BHANTA TAREKO 5,90 **Vegan**

Eggplant breaded and fried in gram flour with peanut dip & tomato-cilantro dip <sup>E</sup>

### 4 SOYA SATÉ 5,90 **Vegan**

Two Soy-meat satay with fresh salad and peanut dip <sup>EFA</sup>

### 5 ALU CHOP 5,90 **Vegan**

Two homemade mashed peanut-potatoe balls with peanut & tomato-cilantro chutney <sup>E</sup>

### 6 LUCKY PRAWNS 5,90 **Vegan**

vegan lemon grass gambas with peanut chutney <sup>E</sup>

### MIXED STARTERS

A selection of our appetizers.  
Choose vegan or with meat

### 7 **Vegan** 14,90

### 8 with meat 16,90

### 9 PAPAD 2,90

5 Papadam with yoghurt dip <sup>KG</sup>

## SOUPS

### 13 BENDA THANG 4,90 **Vegetarian**

Hearty tomato soup with vegetables and buffalo cheese. <sup>AG</sup>

### 14 DAAL 3,90 **Vegan**

Lentil soup.  
The staple food in the Himalayas

### 15 THUKPA 8,90 (Große Portion) **Vegetarian**

Tibetan noodlesoup with fresh vegetables and tofu. <sup>AF</sup>  
add lamb + 2 €

## MO : MO DUMPLINGS

MOMOS, MAYBE THE MOST FAMOUS DISH IN NEPAL AND TIBET.  
THEY ARE HANDMADE IN OUR KITCHEN AND STEAMED IN  
THE TRADITIONAL STEAMER. WHO EVER TRIED MOMOS ONCE,  
WON'T FORGET THEM. SERVED WITH FRESH SALAD, PEANUT DIP  
AND TOMATO-CILANTRO CHUTNEY.

small 6 pc. / big 10 pc.

steamed minimum 20 min.

- long waiting time on weekends and busy days-

### 35 **VEG. MOMO** **Vegan**

filled with potatoes, beans, peas, cabbage and carrot <sup>A</sup>  
small 8,90 big 12,90

### 37 **GREEN MOMO** **Veg.**

filled with spinach and cheese <sup>AG</sup>  
small 8,90 big 12,90

### 39 **LAMB MOMO**

filled with minced lamb meat (regional) <sup>A</sup>  
small 9,50 big 13,90

### 41 **MIXED MOMO**

Veg, Green and Lamb Momo <sup>AG</sup>  
small 9,20 big 13,50

## VEGAN & VEGETARIAN

WE WANT YOU TO DISCOVER THE TRUE TASTE OF NEPAL.  
WE ARE HAPPY TO OFFER YOU CONTEMPORARY FOOD  
AS WELL AS OLD TIME CLASSICS.  
SERVED WITH OUR SPECIAL RICE, FRESH SALAD AND CHUTNEY.

WE CAN PREPARE ALL DISHES 100% VEGAN IF REQUESTED!

**45 SAG TAREKO 8,90 Vegan**

Green spinach lightly fried with garlic and chillies, cilantro, ginger and turmeric.

**46 SAG PANEER 10,90**

Pureed spinach with paneer cheese, ginger and turmeric. G

**47 PANEER CHILI 13,90**

Paneer cheese fried in the wok with champignons, bell peppers and onions in a homemade cilantro-chilli reduction. (spicy)

**48 SOJA FRY 11,90 Vegan**

Soy-meat, bell peppers, onions, ginger, mushrooms and tomatoes lightly fried in soy sauce. A very light and refreshing dish. A F

**49 JOGI BHAT 8,90**

Fried red and white rice with paneer cheese, bell peppers, carrot, mushrooms and green beans. A G

**50 GREEN CURRY 12,90 Vegan**

Tofu and Shiitake mushrooms cooked in coconutmilk with vegetables and green curry. (spicy) B

**51 TARKARI KAJU NARIWAL 12,50 Vegan**

Fresh cauliflower, potatoes, eggplant, mushrooms and bell peppers with curry-coconut-milk. H H1 H2 /with soy-meat + 2,- F

**52 RATO MASHORA 12,90 Vegan**

Lightly fried soy-meat with coconut-milk, red curry and fresh vegetables. Our own creation with a Thai touch. (spicy) F

**53 TOFU BADAM 11,90 Vegan**

Potatoes, tofu and onions fried in our homemade peanut sauce (sweet). Refined with cashews and almonds. E F H1 H2

**54 ALU BHANTA 9,90 Vegan**

Eggplants and potatoes lightly wok-fried and prepared in our homemade Curry.

**55 VEG. CHAU CHAU 8,90**

Fried noodles with tofu, egg, mushrooms, carrot and cilantro. A C F

**56 CHANA MASALA 8,90 Vegan**

Chickpea-Zucchini stew with tomatoes, turmeric and cilantro.

THE SALAD DRESSING CONSISTS OF OLIVE OIL, SESAME OIL, GINGER, HONEY, BLACK AND WHITE SESAME.  
OUR RICE IS A MIXTURE OF BASMATI RICE AND RED RICE.  
EVERY DISH MAY BE PREPARED SPICY OR MILD AS YOU REQUEST IT.

## MEAT SPECIALITIES

SERVED WITH OUR SPECIAL RICE, SALAD AND CHUTNEY

### CHICKEN (KUKHURA)

#### 60 CHICKEN CURRY 11,90

Classic. Chickenbreast, turmeric and cilantro slightly fried in our homemade curry.

#### 61 COCOS CHICKEN 12,50

Chicken breast, almonds, cashwes and fresh vegteables cooked in curry-coconut milk. <sup>HH1H2</sup>

#### 62 CHICKEN CHILLI 14,90

In chili and turmeric marinated chicken fried in the wok with onions, mushrooms and capsicum in a tomato-cilantro-reduction. Spicy! <sup>AG</sup>

### LAMB (KHASI)

#### 66 KHASI ALU 14,90

Traditional dish of the mountain farmers. Lamb and potato curry.

#### 67 PAKUWA LEDO BEDO 14,90

The Nepali style goulash with tomatoes and cilantro.

#### 68 KHASI SAG 14,90

Lamb and minced spinach in typical nepalese spices.

### DUCK (HAANS)

#### 71 HAANS NARIWAL 14,90

Crispy duck with vegetables, coconut-milk, almonds and cashwes. <sup>HH1</sup>

#### 72 RATO HAANS 14,90

Crispy duck with vegetables cooked in coconut milk with red curry. <sup>B</sup>

#### 73 HAANS BADAM 14,90

Crispy duck with homemade peanut sauce (sweet), onions, potatoes, almonds and cashews. <sup>EHH1</sup>

## SIZZLER (HOT PAN)

SERVED IN A METAL PAN WITH RICE AND SALAD

#### 75 LAMB FRY 14,90

Lamb, marinated for 24 hours and fried with chilli, bell peppers, tomatoes and onions. (spicy)  
Served sizzling. <sup>AF</sup>

#### 76 KHASI KO SESAM 15,90

Lamb, fried in sesame oil with mushrooms, onions, carrots, black and white sesame. Served sizzling. <sup>FK</sup>

#### 77 CHICKEN SIZZLER 14,90

Fried Nepali style chicken breast with bell peppers, mushrooms and onions. Served sizzling.

#### 79 SHIITAKE SIZZLER 13,90 <sup>Vegan</sup>

Tofu, Shiitake mushrooms, potatoes, bell peppers, onions and tomatoes fried in the wok with soy sauce. Served sizzling.

## THALI

### Traditional Nepal Tibet Plate

THE TRADITIONAL MEAL. ACCORDING TO OLD AYURVEDIC TEACHING A MEAL SHOULD CONTAIN ALL FIVE ELEMENTS OF FLAVOUR. WE SERVE DIFFERENT DISHES ON A ROUND BRAZEN PLATE (THALI).

#### 80 CHICKEN THALI 16,90

Chicken curry with fresh cilantro.  
Sauteed spinach with garlic and ginger,  
Nepali potato salad, lentils,  
rice, raita, salad & papad. G K

#### 84 KHASI THALI 17,90

Nepali lamb goulash.  
Sauteed spinach with garlic and ginger,  
Nepali potato salad, lentils,  
rice, tomato-cilantro chutney, salad & papad. K

#### 82 DAAL BHAT 14,50 **Vegan**

Fresh vegetables of the day lightly wok-fried and  
prepared in our homemade Curry.  
Sauteed spinach with garlic and ginger,  
Nepali potato salad, lentils,  
rice, tomato-cilantro chutney, salad & papad. K

#### 86 VEG THALI 14,90 **Vegan**

Fresh vegetables cooked in curry-coconut-milk.  
Sauteed spinach with garlic and ginger,  
Nepali potato salad, lentils,  
rice, peanut dip, salad & papad. H H K

#### 89 MITHO CHA THALI 36,90

A combination of our Thalís for 2  
with rice, salad, chutneys and papadam.

## SIDES

#### 23 RAITA 2,50

Yoghurt dip with cucumber and onions G

#### 25 BHATURA 2,90

Fried pita bread A G

#### 27 SALAD 4,90

with honey-sesame dressing K

#### 24 ROTI 2,90 **Vegan**

Pita bread A

#### 26 BHAT 2,50 **Vegan**

Portion Rice

#### 28 PAPAD

per piece 0,60 K G

## DESSERTS

#### 90 SHIKARNI 4,90

Yoghurt with cinnamon, cardamon  
& nuts G H H1 H2

#### 91 HIMALAYA IN A BLANKET 5,50

Homemade pancake with vanilla ice cream and chocolate  
sauce strewn with almonds & cashews A G

#### 92 MYSTIC MOUNTAIN 5,50

Vanilla ice with fried banana and Oreo Cookies  
G H H1 H2

#### 93 COCOS PANNA COTTA **Vegan & Glutenfree** 4,90

homemade coconutmilk panna cotta with mangosauce

# ॐ ORGANIC TEA SELECTION ॐ

## Nepali highland Tea (organic) 3,90

black tea from Ilam (Nepal) with green kardamom and dried cloves 3

## Sherpa Tea vegan 2,50 | 4,50

homemade Yogi Chai with fresh ingredients a very old family recipe.  
(contains sugar & organic oat milk) G 3

## Chamomile tea 3,90

dried organic chamomile (whole blossoms), very healthy antioxidative power, lowers cholesterol and calming effect.

## Mint tea 3,90

with fresh mint

## Jasmine tea 3,90

(organic), infuse for 2 minutes to maintain the flowery taste

## Raab-Ga-Yangzin Tea 4,50

Tibetan herbal tea, saphi berry, wild saffron, cardamon, ginger, himalayan musk rose. To balance your body energies. Infuse for several minutes. Straight, with sugar or salt

## Mint-Ginger-Lemon 4,50

Fresh mint, ginger and lemon. Served with honey. Good against cough and sore throat

## Citronella tea 3,90

38% lemon gras, 34% lemon verbena, 25% melissa, rose bloom und lemon myrtle (organic) infuse for 7-10 min.

## Ginger tea 3,90

with fresh ginger

## Green tea 3,90

(organic)

## SOFTDRINKS

### Mineral water 2,20 / 0,2l | 3,50 / 0,4l

still / sparkling

### L'eau Sans Souci mineral water 5,90 / 0,75l

Naturell / Classic

### Fritz Kola & Lemonade 2,70 / 0,2l | 4,60 / 0,4l

Cola 3 / Cola sugarfree 3 / Orange / Lemon

### Pie plant spritzer (organic) 2,70 / 0,2l

### Thomas Henry 2,90 / 0,2l | 4,90 / 0,4l

Spicy Ginger / Ginger Ale / Tonic Water / Bitter Lemon

### Juice 6 2,70 / 0,2l | 4,60 / 0,4l

apple / mango 5 / orange / pineapple / banana / cherry / guave

### Juice spritzer 2,70 / 0,2l | 4,60 / 0,4l

## COFFEE (organic)

Café Si Siciliano | 75% Arabica, 25% Robusta 3

### Caffè Crema 2,40

### Espresso | doppio 2,10 | 2,90

### Cappuccino 2,90

### Milky coffee 3,20

### Latte Macchiato 3,50

soya milk + 1,00

## BEER (A)

### Jogi Beer 3,20 / 0,3l | 4,70 / 0,5l

indian Pilsner draft beer

### Augustiner 3,90 / 0,3l | 5,90 / 0,5l

Munich Bräu draft beer

### Radler 3,20 / 0,3l | 4,70 / 0,5l

pilsner draft beer and sprite

### Everest Beer 7,90 / 0,65l

nepali beer brewed with water from Mount Everest

### India Pale Ale 3,90 / 0,33l

### König Ludwig Weissbier 4,20 / 0,5l

pale / dark / alcohol free

### Beck's alcohol-free 3,20 / 0,33l

## HOMEMADE DRINKS

### LASSI G 4,50 / 0,3l

mango / sweet / salty / plain

### ICED TEA 4,90

mint-ginger-lime ice tea

### RASPBERRY LEMONADE 4,90

Raspberry syrup, lemon, brown sugar, soda

### DETOX LIME SODA 4,90

Fresh lime and soda (sugarfree)

## COCKTAILS

<b>Himalayan Sunrise</b> Tequila, orange juice, grenadine, lemon juice	7,90	<b>Kathmandu Mule</b> <small>©mithocha</small> Nepali Vodka, mint lemon ice tea, Ginger Beer, lime and ginger	8,90
<b>Mojito</b> Havanna 3J, mint, sugar, crushed ice	7,90	<b>Mai Tai</b> Havanna 3J, Captain Morgan, Triple Sec, lime juice, pineapple juice, almond syrup	8,90
<b>Caipirinha</b> Pitu do Brasil, brown sugar, lime wedges	7,90	<b>Raspberry Mojito</b> Havanna 3J, Raspberry syrup, lime, mint, brown sugar, soda	8,90
<b>Moskow Mule</b> Absolut Wodka, Ginger Beer, lime, cucumber	8,90	<b>Lychee Gin Mojito</b> Bombay Gin, Lychees, Lime, Mint, Soda	8,90
<b>Himalayan Honey</b> <small>©mithocha</small> Bombay Gin, Lemon Juice, maracuja syrup, orange juice, pineapple juice, honey	8,90	<b>After Monsun</b> Pineapple juice, grenadine, cream, coconut syrup	6,90
<b>Summer in Lhasa</b> <small>©mithocha</small> Mint, Absolut Vodka, Mango syrup, Triple Sec, limes, sugar, orange, Sprite, Soda	8,90	<b>Mountain Breeze</b> Lime, brown sugar, mint, ginger ale	6,90

## WINES

<b>Merlot</b> dry - La Trigi - Italy - Veneto Authentic wine. The bouquet with a fruity-spicy note has a soft gentleness on the palate.	4,90 / 0,2l   10,90 / 0,5l	<b>Chardonnay</b> dry - La Trigi - Italy - Veneto A wonderful aroma of citrus and some bitter almond is refreshing and invigorating.	4,90 / 0,2l   10,90 / 0,5l
<b>Cabernet Sauvignon</b> IGP dry Maison Lavelle Foncalieu - France - Languedoc Full-bodied yet lively, a classic Cabernet Sauvignon.	5,50 / 0,2l   12,90 / 0,5l	<b>Grüner Veltliner</b> dry - vineyard Veit - Austria - Weinviertel This Austrian presents itself in a bright yellow, with a beautiful bouquet of apple with spicy hints.	5,50 / 0,2l   12,90 / 0,5l
<b>Montepulciano D'Abruzzo</b> DOC dry - IL Faggio - Italy - Abruzzo A bouquet of dark fruits is followed by plum aromas, cinnamon and spice.	5,50 / 0,2l   12,90 / 0,5l	<b>Riesling</b> feinherb - wine house Barzen - Germany - Mosel The classic terrace wine, low in acidity and full fruity, for the enjoyment without remorse.	5,50 / 0,2l   12,90 / 0,5l
<b>Nero d'Avola</b> DOC dry - ITYNERA - Italien - Sicily The fruity berry flavors are followed by a strong and elegant finale.	6,90 / 0,2l   14,90 / 0,5l	<b>Weissburgunder</b> trocken - wine house Barzen - Germany - Mosel soft and harmonious, but by no means boring. Well suited to chicken as well as vegetarian.	6,50 / 0,2l   13,90 / 0,5l
<b>Rosé Vin de Pays</b> dry - Rive Haute - France - Côtes de Gascogne	4,90 / 0,2l   10,90 / 0,5l	<b>White wine spritzer</b>	4,50 / 0,2l

## DIGESTIF / WHISKEY

<b>Vodka</b>	3,00 / 2cl
<b>Tequila</b>	3,00 / 2cl
<b>Sambuca Molinari</b>	3,00 / 2cl
<b>Metaxa</b> .....	3,00 / 2cl
<b>Ramazotti</b>	3,00 / 2cl
<b>Jägermeister</b>	3,00 / 2cl
<b>Amaretto Disaronno</b>	3,00 / 2cl
<b>Ruslan Nepal. Vodka</b>	3,90 / 2cl
<b>Khukri Nepal. Rum</b>	3,90 / 2cl
<b>Rice schnaps 54% vol</b>	3,00 / 2cl
<b>Old Durbar Nepal. Whiskey</b>	6,90 / 4cl
<b>Jack Daniels / Ballentines / Dimple</b>	4,90 / 4cl
more whiskeys available	

## APERITIF

<b>Aperol Spritz</b> Prosecco, Aperol, Soda, orange	6,90
<b>Hugo</b> elderberry, prosecco, mint, lime	6,90
<b>Hugo alcohol-free</b> elderberry syrup, Sprite, Soda, mint, lime wedges	4,90

## LONGDRINKS (4cl)

<b>Campari Soda /Orange</b>	6,90
<b>Whisky Cola</b>	8,90
<b>Bombay Gin Tonic</b> (more gins available)	8,90
<b>Wodka Lemon</b>	7,90