



AUTHENTIC NEPAL & TIBET KITCHEN

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!
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
AS POSSIBLE. IF REQUESTED MOST DISHES CAN BE PREPARED AS A KID'S PORTION.
WE ARE OPEN TO YOUR WISHES.
WE HOPE OUR BUDDHIST SERENITY EMBRACES YOUR AND SO YOU ENJOY
A GOOD AND ENRICHING SOJOURN IN OUR RESTAURANT!

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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 ^E

2 TARKARI KO BURRY 5,90

Homemade vegetable balls served with fresh salad, yoghurt raita & peanut dip ^{ACFE}

3 BHANTA TAREKO 5,50 **Vegan**

Eggplant breaded and fried in gram flour with peanut dip & tomato-cilantro dip ^E

4 SOYA SATÉ 5,90 **Vegan**

Soy-meat satay with fresh salad and peanut dip ^{EFA}

5 ALU CHOP 5,50 **Vegan**

Homemade mashed peanut-potatoe balls with peanut & tomato-cilantro chutney ^E

MIXED STARTERS

A selection of our appetizers.
Choose vegetarian or with meat

6 **Vegan** 12,90

7 with meat 14,90

9 PAPAD 2,50

5 Papadam with yoghurt dip ^{KG}

SOUPS

12 KWATI 3,90 **Vegan**

Traditional Nepali soup with nine different types of beans.
Served on festive days and valued for its health benefits

13 BENDA THANG 4,90 **Vegetarian**

Hearty tomato soup with vegetables and buffalo cheese. ^{AG}

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. ^{AF}
add lamb or chicken + 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.

35 VEG. MOMO **Vegan**

filled with potatoes, beans, peas, cabbage and carrot ^A
small 8,50 big 12,50

37 GREEN MOMO **Veg.**

filled with spinach and cheese ^{AG}
small 8,50 big 12,50

39 LAMB MOMO

filled with minced lamb meat (regional) ^A
small 8,90 big 13,50

41 MIXED MOMO

Veg, Green and Lamb Momo ^{AG}
small 8,50 big 12,90

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 8,50 Vegan

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

46 SAG PANEER 10,50

Pureed spinach with paneer cheese, ginger and turmeric. G

47 MIS MAS TARKARI 9,90 Vegan

Fresh vegetables of the day lightly wok-fried and prepared in our homemade Curry.

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 12,50 Vegan

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

51 TARKARI KAJU NARIWAL 11,90 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. F

53 TOFU BADAM 11,50 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 11,50

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. H H1 H2

62 CHICKEN CHILLI 12,50

Fried spicy chicken with onions and capsicum. Spicy! F

LAMB (KHASI)

66 KHASI ALU 13,50

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

67 PAKUWA LEDO BEDO 13,90

The Nepali style goulash with tomatoes and cilantro.

68 KHASI SAG 13,50

Lamb and minced spinach in typical nepalese spices.

DUCK (HAANS)

71 HAANS NARIWAL 14,50

Crispy duck with vegetables, coconut-milk, almonds and cashwes. H H1

72 RATO HAANS 14,50

Crispy duck with vegetables cooked in coconut milk with red curry. B

73 HAANS BADAM 14,90

Crispy duck with homemade peanut sauce (sweet), onions, potatoes, almonds and cashews. E H H1

SIZZLER (HOT PAN)

SERVED IN A METAL PAN WITH RICE AND SALAD

75 LAMB FRY 14,50

Lamb, marinated for 24 hours and fried with chilli, bell peppers, tomatoes and onions. (spicy)
Served sizzling. A F

76 KHASI KO SESAM 14,90

Lamb, fried in sesame oil with mushrooms, onions, carrots, black and white sesame. Served sizzling. F K

77 CHICKEN SIZZLER 13,90

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

78 SHIITAKE SIZZLER 12,50 Vegan

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 15,90

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

84 KHASI THALI 16,90

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

82 DAAL BHAT 13,50 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 13,90 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 1,90

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

Pita bread A

26 BHAT 1,90 Vegan

Portion Rice

28 PAPAD

per piece 0,50 K G

DESSERTS

90 SHIKARNI 4,50

Yoghurt with cinnamon, cardamon
& nuts G H H1 H2

91 HIMALAYA IN A BLANKET 5,90

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

92 MYSTIC MOUNTAIN 5,90

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

TEA SELECTION

Nepali highland Tea (organic)

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

3,90

Sherpa Tea

glas / pot

2,00 | 3,90

homemade Yogi Chai with fresh ingredients a very old family recipe.
(contains sugar & 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

5,50 / 0,75l

Naturell / Classic

Fritz Kola & Lemonade

2,50 / 0,2l | 4,50 / 0,4l

Cola ³ / Cola sugarfree ³ / Orange / Lemon

Pie plant spritzer (organic)

2,40 / 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 | 4,50 / 0,4l

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

Juice spritzer

2,50 / 0,2l | 4,50 / 0,4l

BEER ^(A)

Warsteiner

3,00 / 0,3l | 4,50 / 0,5l

Pilsner draft beer

Radler

3,00 / 0,3l | 4,40 / 0,5l

pilsner draft beer and sprite

Nepal Ice Beer

4,30 / 0,33l

Everest Beer

7,40 / 0,65l

König Ludwig Weissbier

4,20 / 0,5l

pale / dark / alcohol free

Beck's alcohol-free

3,20 / 0,33l

HOMEMADE DRINKS

COFFEE ^(organic)

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

Caffè Crema

2,20

Espresso | doppio

1,90 | 2,90

Cappuccino

2,90

Milky coffee

3,20

Latte Macchiato

3,50

soya milk + 1,00

LASSI ^G

4,00 / 0,3l

mango / sweet / salty

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)

MANGO / PINEAPPLE SHAKE

4,40

Fresh Lassi mixed with juice

3 caffeine-containing 4 containing dye 5 containing antioxidant 6 contains sweetener/sugar 7 containing sorbic acid 8 containing chinin

COCKTAILS

Himalayan Sunrise	7,90	Summer in Lhasa <small>©mithocha</small>	7,90
Tequila, orange juice, grenadine, lemon juice		Mint, Absolut Vodka, Mango syrup, Triple Sec, limes, sugar, orange, Sprite, Soda	
Mojito	7,90	Mitho Cha	7,50
Havanna 3J., mint, sugar, crushed ice		Wodka, almond syrup, lemon juice, Blue Curaçao, orange juice	
Caipirinha	7,90	Mai Tai	7,90
Pitu do Brasil, brown sugar, lime wedges		Havanna 3J, Captain Morgan, Triple Sec, lime juice, pineapple juice, almond syrup	
Moskow Mule	8,50	Lychee Gin Mojito	7,90
Absolut Wodka, Ginger Beer, lime, cucumber		Bombay Gin, Lychees, Lime, Mint, Soda	
Himalayan Honey <small>©mithocha</small>	8,90	Raspberry Mojito	7,90
Bombay Gin, Lemon Juice, maracuja syrup, orange juice, pineapple juice, honey		Havanna 3J, Raspberry syrup, lime, mint, brown sugar, soda	
Love from Nepal <small>©mithocha</small>	8,90	Ipanema	5,50
Nepali Vodka, vanilla syrup, pineapple juice, cardamom, cinnamon		Lime, brown sugar, mint, ginger ale	
Kathmandu Mule <small>©mithocha</small>	7,90	Coconut Kiss	5,50
Nepali Vodka, mint lemon ice tea, Ginger Beer, lime and ginger		Pineapple juice, grenadine, cream, coconut syrup	

WINES

Merlot	4,50 / 0,2l 9,90 / 0,5l	Chardonnay	4,50 / 0,2l 9,90 / 0,5l
dry - La Trigi - Italy - Veneto		dry - La Trigi - Italy - Veneto	
Authentic wine. The bouquet with a fruity-spicy note has a soft gentleness on the palate.		A wonderful aroma of citrus and some bitter almond is refreshing and invigorating.	
Cabernet Sauvignon	4,90 / 0,2l 10,90 / 0,5l	Grüner Veltliner	4,50 / 0,2l 10,90 / 0,5l
IGP dry 2018 Maison Lavelle Foncalieu - France - Languedoc		dry - vineyard Veit - Austria - Weinviertel	
Full-bodied yet lively, a classic Cabernet Sauvignon.		This Austrian presents itself in a bright yellow, with a beautiful bouquet of apple with spicy hints.	
Montepulciano D'Abruzzo	5,50 / 0,2l 12,90 / 0,5l	Riesling	5,50 / 0,2l 12,90 / 0,5l
DOC dry 2017 - IL Faggio - Italy - Abruzzo		feinherb - wine house Barzen - Germany - Mosel	
A bouquet of dark fruits is followed by plum aromas, cinnamon and spice.		The classic terrace wine, low in acidity and full fruity, for the enjoyment without remorse.	
Nero d'Avola	5,90 / 0,2l 13,90 / 0,5l	Weissburgunder	5,90 / 0,2l 13,90 / 0,5l
DOC dry 2017 - ITYNERA - Italien - Sicily		trocken - wine house Barzen - Germany - Mosel	
The fruity berry flavors are followed by a strong and elegant finale.		soft and harmonious, but by no means boring. Well suited to chicken as well as vegetarian.	
Rosé Vin de Pays	4,90 / 0,2l 10,90 / 0,5l	White wine spritzer	3,90 / 0,2l
dry 2018 - Rive Haute - France - Côtes de Gascogne			

DIGESTIF / WHISKEY

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

APERITIF

Aperol Spritz	6,50
Prosecco, Aperol, Soda, orange	
Hugo	6,50
elderberry, prosecco, mint, lime	
Hugo alcohol-free	4,90
elderberry syrup, Sprite, Soda, mint, lime wedges	

LONGDRINKS (4cl)

Campari Soda /Orange	6,90
Whisky Cola	6,90
Bombay Gin Tonic	6,90
(more gins available)	
Wodka Lemon	6,90