

Bliss Quick Meals

½ Curry and rice with 1 Papadam 12

½ Curry and rice with 1 Naan and 1 Papadam 15

Choose any curry from menu. Seafood and goat \$2.00 extra

EVERYDAY SAVINGS

Bliss Meal Deal \$24.00

UPSIZE to large curry for JUST +\$3.00

1x any regular Curry from this menu with 1 regular rice
+ 1 any Naan bread and choice of
2 pieces Papadums or 1 Raita
— SAVE up to \$6.48

Nepa Value-pack For Two \$32.99

1 Entrée from this menu + 1 x any large Curry
with 1 large rice or 2 1/2 Curries with rice
+ 1 Raita + 1 x any Naan bread + 2 pieces Papadums
+ Tamarind & Mint Chutneys + 1 dessert (Gulab Jaman)
— SAVE up to \$8.96
(Seafood entree \$2.00 extra)

Aussie Family Pack \$44.99

UPSIZE to large Curries and large Rice
for JUST \$5.00

choose any single Entrée from menu
+ 2 x any regular Curries* with 2 x regular rice
+ 1 Raita + 1 Tamarind & Mint Chutneys
+ 2 x any Naan Bread + 4 pieces Papadums
+ 1 dessert (Gulab Jaman)
— SAVE up to \$14.93

*Choose from menu—
any Chicken, Lamb/Prawn, Fish or Vegetable dish

SOFT DRINKS AVAILABLE*

BLISS SPECIAL

MOMO	steamed chicken MOMO (nepali style dumpling)	\$13.00
Chicken and mushroom noodles		\$12.99
Nepalese chicken veg Chow Mein		\$12.99
Chilli fried squid in pepper and salt		\$16.00
Chilli fried prawn in pepper and salt		\$16.00
Egg Rice		\$11.00
Chicken Fried Rice		\$11.00
	Small	Large
Chicken Salad	\$11.00	\$15.00
Green Salad	\$7.00	\$11.00

SWEETS

Gulab Jamun	\$6
Mango Ice Cream (Kulfi)	\$6
Pistachio Ice Cream (Kulfi)	\$6

UPSIZE TO LARGE CURRY
JUST \$3.00 EXTRA

HALAL / MSG / ALL CURRIES ARE GLUTEN FREE
Serving in **Regular** (500g Container) or **Large** (650g Container)
We have a range of dairy free, nut free and vegan meals
available - please check with our staff



TUESDAY
SPECIAL
\$1 UPSIDE
CURRY

Nepa:bliss - Modern Indian & Nepalese Restaurant

ROSEBUD 3/ 899 Point Nepean Road, Rosebud 3939

RICHMOND 360 Bridge Road, Richmond 3121



Full catering available

Indoors or outdoors — 20 to 5000 people. Enquiries: 5986 3888



Nepa:bliss
CAFÉ BAR RESTAURANT

OPEN 7 DAYS

360 Bridge Road, Richmond

DINING & TAKEAWAY

FULLY LICENSED

PH 9425 9007

ENTREES (Vegetarian)

RICOTTA CROQUETTES combination of fluffy potato and home made cheese filled with cheddar cheese, mild spices, coated in panko crumbs and deep fried. 2 per serve.	7
VEGETABLE SAMOSA potatoes, green peas, sautéed with light spices, aamchur powder, encased in home made triangular shaped pastry and fried. 2 per serve.	7
ONION BHAJI a favourite of Londoners. Sliced onion, anardhana, cumin flakes, with a hint of ginger and garlic, mixed with chickpea flour and lightly fried. 4 per serve.	7
MADRAS ALOO BHONDA mashed potatoes infused with mustard seeds, curry leaves, onion and a hint of ginger, rolled in chickpea flour and fried. 3 per serve.	7
BLISS SPRING ROLLS a long standing favourite of Bliss. 3 per serve.	7
ENTREES	
CHICKEN TIKKA succulent chicken pieces, marinated overnight in plain yoghurt, methi, ginger, garlic, garam masala, char grilled in the tandoor. 3 per serve.	10
KHEEMA SAMOSA lamb mince sautéed with onion, ginger, garlic, green peas, a dash of potatoes and fresh coriander, encased in our homemade pastry and deep fried. 2 per serve.	8.50
KARACHI PRAWN king prawns marinated with spices and lemon battered in maida and deep fried. 4 per serve.	11
FISH PAKORA marinated Barramundi dipped in flavour some batter and fried. 5 per serve.	11
TANDOORI CHICKEN marinated in yoghurt, lemon juice & spices, grilled in tandoor, served with tamarind and mint chutneys	half - full 11 - 19
LAMB SHEEKH KEBAB minced lamb with herbs cooked in tandoor serviced with tamarind and mint chutneys. 3 per service.	11
CHICKEN CURRIES	
NEPALI CHICKEN CURRY boneless chicken piece cooked in Nepali style with pancha phuran	15
BUTTER CHICKEN also known as Murg Makhani, a Mughal dish. This dish has taken the world by storm and in Australia is natural "tucker." (mild, med or hot)	15
CHICKEN MOGHlai KORMA another classic dish of Ancient Kings – pieces of succulent chicken pieces gently simmered in a sauce made of crushed cashews, cream, yoghurt, ginger, garlic, nutmeg, aniseed and green cardamom. (mild or med)	15
CHICKEN TIKKA MASALA Chicken pieces char grilled in the tandoor (clay oven), and then tossed in a heavy based pan with tomatoes, onion, capsicum, garam masala and a hint of sugar. (mild, med or hot)	15
CHICKEN MADRAS Chicken simmered in coconut cream, green chillies for flavour and mild spices. (mild, med or hot)	15
CHICKEN SAAG simmered in a spinach curry (mild, med or hot)	15
CHICKEN VINDALOO chicken pieces cooked in a hot vindaloo sauce with piece of potatoes (med or hot)	15

NEPALI STYLE GOAT CURRY (mild, med or hot)	16
LAMB CURRIES	
PUNJABI KHORMA cooked in yoghurt, cream, nuts and fragrantly spiced with saffron and aromatic spices (mild or med)	16.50
KASHMIRI ROGANJOSH cooked with roasted spices, tomatoes and onions with classic kashmiri sauce (mild, med or hot)	16.50
SAAG GOSHT creamy buttered pureed spinach cooked with whole and ground spices (mild, med or hot)	16.50
LAMB MADRAS simmered in mustard seed, coconut and roasted chilli (mild, med or hot)	16.50
BEEF CURRIES	
BEEF VINDALOO GOANI a fiery hot dish from Goa (mild, med or hot)	15.50
BEEF MALIBU young tender coconut, splashes of Malibu Coconut Rum, perfectly seasoned with mild spices, simmered with beef pieces. (mild, med or hot)	15.50
BEEF MASALA dice beef cooked with green capsicum, onion, tomato with masala sauce (mild, med or hot)	15.50
BUTERED BEEF tender beef marinated overnight and cooked with cashews, almonds and creamy in aromatic spices. (mild, med or hot)	17.50
SEAFOOD CURRIES	
FISH MOLEE Fresh curry leaves, coriander, black pepper, green chillies, coconut cream and of course Barramundi. (mild, med or hot)	17.50
GOANI FISH MASALA a perfect union of Barramundi, cube capsicum, onion and tomato with masala sauce (mild, med or hot)	17.50
PRAWN MALABARI cuisine from Malabar. With the added flavours of curry leaves, mustard seeds, tomatoes and flavoursome green chillies. (mild, med or hot)	17.50
BLISSFUL JHINGA mild spices, then simmered in a creamy tomato gravy with crushed almonds, cashews, and a hint of butter. (mild, med or hot)	17.50
VEGETARIAN CURRIES	
DAAL (LENTILS) OF THE DAY there are so many varieties of daal in India. We cook one each day, please ask us. (mild or med)	12.00
ALOO MASALA once Cumin and Mustard seed cracked in hot oil then added with potatoes and peas, cooked in tomato, almond onion, and garlic sauce. (mild, med or hot)	14.00
CHANA RA ALOO potatoes and chick peas in thick curry sauce (mild, med or hot)	14

EGG PLANT stir fried sliced egg plant and potatoes with green peas (mild, med or hot)	14
PANEER MAKHNI closest to butter chicken for vegetarian. (mild or med)	14
NAV RATAN KORMA fresh vegetable cooked in nine different spices and simmered in cashew, mixed dried fruits and cream. (mild or med)	14
ALOO MUTTER potatoes and peas cooked in a rich sauce (mild, med or hot)	14
MALAI KOFTA balls of cottage cheese and spiced mashed potatoes simmered in a cashew nut gravy (mild or med)	14
RICES AND BIRYANIES	
PREMIUM BASMATI RICE Cooked with cumin seeds aromatic spices.	Large 3.25 Regular 3.00
BIRYANI	15
CHICKEN / LAMB / GOAT succulent chicken, lamb or goat pieces cooked in aromatic Pakistani spices tossed with mint and yogurt, then steamed in basmati rice, garnished with dry onion and coriander, served with yogurt and cucumber raita. Age old mughlai preparation for preparation for complete meal.	16
PRAWN BIRYANI	18
BREAD FROM TANDOOR	
TANDOORI ROTI a whole meal bread cooked in traditional clay oven.	4
NAAN fine plain flour fluffy bread cooked in clay oven.	4
GARLIC NAAN fine white flour fluffy bread cooked in clay oven. Generously topped with freshly crushed garlic.	5
CHEESE AND GARLIC NAAN bread filled with handmade shredded paneer and hint of herb. Cooked in tandoori oven. Generously topped with freshly crushed garlic.	6
CHEESE AND SPINACH NAAN naan filled with exotic mixture of spinach and cheese. Cooked in tandoori oven.	6
PESHWARI NAAN soft naan bread filled with mixed fruits and nuts. Bliss full Naan.	6
KEEMA NAAN bread filled with minced lamb and spices hint of fresh coriander and pepper.	6
SIDES	
Pappadumslentil disc deep fried. 4 per serve	2
CHUTNEY Mango	2.5
PICKLES Mango Mix pickle, Lime pickle, Chilli pickle	2.5
SPECIAL KACHUMBER SALAD (hot)	5