

STARTERS खाजा

1. CHICKEN SATÉ EKFL

Chicken Skewers with Peanut Chutney --- 7.5 €

2. SHA PHALEY AFEGKCL

Tibetan Dumplings, Crispy Fried with Veggie & Paneer Filling --- 7.9 €

3. BHANTA TAREKO FEKL

Crispy Eggplant Slices in Chickpea Batter --- 6.9 €

4. EVEREST BITES AFKLE

Rice Paper Rolls Filled with Red & Purple Potatoes --- 6.9 €

5. ALU CHOP FKEL

Homemade Peanut & Potato Balls
--- 6.9 €

6. MUSHROOM CHILLI AF

Turmeric & Ginger-Marinated mushrooms tossed in Spicy Chili-Soy Reduction --- 8.9 €

MIXED STARTERS

Perfectly crafted for 3-4 people, this sharing platter offers a delicious introduction to the diverse tastes of our cuisine – an ideal choice for a communal dining experience!

7. Vegetarian --- 18.9 €

8. Non-Veg --- 21.9 €

AFEKGCHJL

SOUPS सूप

13. DAAL AF

Lentil Soup – The Staple of the Himalayas --- 5.9 €

14. CHICKEN CHOY SOUP AF

Nepalese rice noodle soup with pak choi, ginger, garlic and spring onions, (small bowl) --- 8.9 €

THUKPA AEFK

Traditional Tibetan noodle soup with roasted cumin, seasonal vegetables & Szechuan pepper (large bowl).
Choose from: rice noodles/wheat noodles.

15./ TOFU-VEG. THUKPA AF --- 13.9 €

16./ LAMM THUKPA --- 16.9 €

SALADS

WITH AGAVE-SESAME DRESSING

17. CRUNCHY TOFU SALAD AFKEHJL

Leaf salad, arugula, cashew nuts, cherry tomatoes & crunchy tofu. Served with peanut dip. --- 9.9 €

18. CRISPY CHICKEN SALAD AEFKHJL

Leaf salad, arugula, cashew nuts, cherry tomatoes & chicken satay. Served with peanut dip
--- 11.9 €



= SPICY



= VEGAN

The salad dressing includes mustard, agave syrup, olive and sesame oil, and apple cider vinegar.



= MITHO CHA'S FAVORITES

THE ROOF OF THE WORLD

SPECIALTIES OF TIBETAN CUISINE

MO:MO मःमः DUMPLINGS

The dough and fillings are entirely homemade and then hand-rolled with care. Served with peanut and tomato-coriander chutney. Steaming time: minimum 20 minutes!

8 pieces



35. **VEGAN MOMO**  AFKEL
filled with mixed vegetables
--- 13.5 €



37. **PANEER MOMO** AFKEGL
filled with paneer cheese and mixed vegetables
--- 13.9 €



43. **CHICKEN MOMO** AFKEL
filled with chicken
--- 14.9 €

SZECHUAN

Specialties with wild Szechuan pepper (Timur), found exclusively at altitudes above 3,000 meters in the Himalayas.

69. KUNG PAO LAMB FKGL

Lamb sautéed with peanuts in a wok, then deglazed with a hearty soy-garlic reduction. Garnished with fresh spring onions, tomatoes, and Timur Szechuan pepper. --- 22.9 €

70. KUNG PAO SOYA FEKHJL

Vegan soy chunks marinated in traditional Tibetan spices, sautéed to golden perfection in a wok with peanuts, spring onions, and Szechuan pepper. --- 16.9 €

SIZZLER

HOT PLATTERS

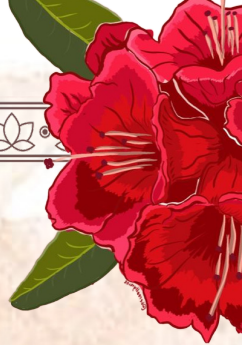
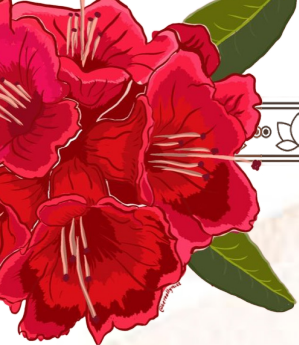
Served with rice and salad. 

75. LAMB FRY AFKL

Lamb marinated for 24 hours, cooked on a sizzling cast-iron plate with bell peppers, tomatoes, chili, and onions. --- 21.9 €

77. CHICKEN SIZZLER AFKL

Chicken marinated in Himalayan spices, cooked on a sizzling cast-iron plate with bell peppers, mushrooms, tomatoes, chili, and onions. --- 18.9 €



AUTHENTIC NEPALESE

FUSION OF ASIA

VEG शाकाहारी

Served with rice, salad and potatoe chutney

45. **ALU SAG TAREKO** V FK

Potatoes and Leaf Spinach
Cooked with traditional Nepalese spices for an authentic flavor experience. --- 12.9 €

46. **SAG PANEER** FKG

Paneer cheese in pureed spinach,
refined with turmeric and ginger --- 12.9 €

54. **ALU BHANTA** V FKHJ

Potatoes and braised eggplants in our homemade curry
--- 13.9 €

56. **CHANA MASALA** V FKJ

Chickpea and zucchini curry.
--- 12.9 €

50. **GREEN CURRY** V FKHJ

Tofu & vegetables simmered in turmeric-infused yellow-green coconut curry, garnished with chopped lemongrass, fresh Thai basil, and toasted lime leaves. (Bitter, sweet, and spicy) --- 15.9 €

51. **TARKARI KAJU** V FKHJ

Seasonal vegetables in curry coconut milk with
almonds and cashew nuts. --- 14.9 €

52. **SOJA FRY** V AFK

Stir-fried with mushrooms, onions, tomatoes & bell peppers,
enhanced with fresh ginger and a savory garlic-soy reduction. --- 14.9 €

53. **TOFU BADAM** V FEKHJ

Tofu in homemade peanut curry with
onions, potatoes & nuts --- 14.9 €

47. **PANEER CHILLI** AFKG

Chili-Marinated Paneer
Spicy sautéed with bell peppers, mushrooms, and tomatoes in a homemade chili sauce --- 15.9 €

48. **ALU JIMBU** V FK

Potatoes with Jimbu Herb
Lightly sautéed with bell peppers, onions & tomatoes, simmered in a homemade curry --- 15.9 €

Jimbu is a rare herb that grows exclusively at altitudes above 3,000 meters in the Himalayan region. Our Jimbu is wild-harvested and organically sourced, collected sustainably by farmers from our home village of Manang. This cherished tradition not only preserves cultural heritage but also supports the local community's livelihood.

RICE & NOODLES

Served with walad _L

55. VEG CHAU MIN

AFKHJ

Fried noodles with vegetables, egg & tofu, tossed in the wok

--- 12.9 €

49. JEERA CHANA FRIED RICE

FKG

Jeera Fried Rice with Chickpeas

Stir-fried with cumin seeds, white cabba- Wok-tossed rice noodles with egg, bean ge, paneer cheese, and mixed vegetables. sprouts, pak choi, and peanuts.---

--- 12.9 €

57. PAD THAI

AFEKHJ

Rice Noodle Stir-Fry

Wok-tossed rice noodles with egg, bean ge, sprouts, pak choi, and peanuts.---

12.9 €



NON VEG मांसाहारी

Served with rice, salad _L and potatoe chutney

CHICKEN

60. CHICKEN CURRY FK

The classic. Chicken breast sautéed with turmeric and coriander in homemade curry --- 13.9 €

61. COCOS CHICKEN FKHJ

Chicken breast sautéed with almonds, cashew nuts, & fresh vegetables in curry coconut milk - --- 15.9 €

62. CHICKEN SAG GK

Pan-Seared Chicken Breast in Spinach
Tender chicken breast, sautéed with fresh spinach and infused with aromatic Himalayan spices for a bold and comforting flavor. --- 15.9 €

63. CHICKEN CHILLI FKHJ

Chili-Marinated Chicken Stir-Fry
Wok-tossed chicken marinated in chili, sautéed with bell peppers, onions, tomatoes, and mushrooms, finished with fresh ginger and a homemade chili sauce. --- 17.9 €

LAMM

66. KHASI ALU FK

A traditional mountain farmer's dish recommended by the chef.
Lamb & potato goulash cooked with Nepalese spices

--- 16.9 €

68. KHASI SAG FK

Lamb goulash & spinach, refined with fenugreek leaves, ginger & Himalayan spices

--- 16.9 €

ENTE

71. HANS NARIWAL AFKHH2

Crispy duck with vegetables in coconut curry, topped with cashew nuts and almonds --- 16.9 €

73. HANS BADAM FEKAHJH2

Crispy duck in homemade peanut curry (slightly sweet) with onions, potatoes & nuts --- 18.5 €





SEKUWA GRILL सेकुवा

Served with julienne salad & mint-chutney
and a free side dish of your choice FCH2

96. CHICKEN SEKUWA



Grilled chicken skewer and one side dish of your choice ___ €21.9



95. PANEER VEG SEKUWA

Grilled paneer cheese & vegetable skewer
and one side dish of your choice ___ €19.9

97. LAMB SEKUWA

Grilled lamb skewer
and one side dish of your choice ___ €22.9

SIDES

21. BHAT

Small bowl of basmati rice. ___ €2.9

22. CHUTNEYS

4 different chutneys ___ €2.9

30. SALAD

Small salad with agave-sesame dressing. ___ €5.9

31. MUSTANG ALU

Potato wedges seasoned with Jimbu & Meethi ___ €5.9

32. SAAG

Nepalese spinach sautéed with garlic & ginger ___ €4.9

25. PLAIN NAAN

___ €3.9

26. BUTTER NAAN

___ €4.2

27. GARLIC NAAN

___ €4.5

28. CHEESE NAAN

___ €4.9

24. ROTI

Whole wheat flatbread ___ €3.9

34. PAPAD

5 pieces of papadam made from urad lentil and rice flour
___ €3.9 (gluten-free)

33. BATHURA

deep-fried bread ___ €4.5

23. RAÍTA

Yogurt blended with roasted jeera,
cucumber, coriander, honey &
black salt ___ €2.9

DESSERTS मिठाई

90. SHIKARNI

Yogurt blended with cinnamon & cardamom, featuring a
milk ball, cashew nuts & almonds. ___ €5.9

92. MYSTIC MOUNTAIN

A „mountain“ of fried banana, vanilla ice cream, and Oreos,
topped with nuts & chocolate. ___ €6.9

93. PANNA COTTA

Vegan vanilla-coconut panna cotta with
a sweet mango cream ___ €4.9



DAAL BHAT THALI थाली

THE NATIONAL DISH OF NEPAL

80. DAAL BHAT MASU FKL

The Classic:
Chicken Curry

Khasi Sag:
Lamb and spinach stew cooked with Himalayan spices

Mustang Alu:
Potato wedges seasoned with Szechuan pepper & Jimbu herb

Dal Tadka:
Yellow lentils enriched with tomatoes, onions, and aromatic spiced oil made from roasted garlic and cumin

Served with:
Papad, salad, rice, and Alu Achar — a potato and sesame salad

--- €21.9



82. DAAL BHAT TARKARI

Chana Masala:
Chickpea curry

Sag Tareko:
Fresh pak choi stir-fried with turmeric & cumin (jeera)

Mustang Alu:
Potato wedges seasoned with Szechuan pepper & jimbu

Dal Tadka:
Yellow lentils cooked with tomatoes, onions, and aromatic spiced oil made from roasted garlic and cumin

Served with:
Papad, salad, rice, and Alu Achar — potato and sesame salad

--- 18.9€



Enjoy a complimentary cup of tea when you dine in traditional Nepalese style by eating with your hands!



THE MITHO CHA EXPERIENCE

3-Course Menu for 2 ____ €49.9



Starter

Mixed Momo

2 pieces each of Vegan, Paneer, and Chicken Momos

Served with 2 different chutneys

Main Course

Mitho Cha - Thali

A curated selection of our Daal Bhat Thalís:

Chicken Curry
Khasi Saag
Mustang Alu
Chana Masala
Vegetable Curry
Daal Tadka
Spinach

Served with salad, rice, and papadams

Dessert

Shikarni

2 small bowls of yogurt blended with cinnamon, cardamom, and cloves, topped with nuts and a Gulab Jamun

AFL EKHH2G



TEA SELECTION 0,35L POT - 5.9€

SPECIAL HOUSE BLACK TEA

Sherpa Tee Vegan

Homemade oat-yogi chai prepared with fresh ingredients using an old family recipe.

(contains oat milk & sugar) 1

Nepali Highland Tea

Black Nepali tea with freshly squeezed lemon juice, ginger, honey, cardamom & cloves 1

WHITE & GREEN TEA

Dosha Balance

asmin tea should be steeped for a maximum of 2 minutes to preserve its floral flavor

Zen Infusion

Japanese Genmaicha green tea with puffed and roasted rice grains

White Monkey

The high content of polyphenols makes this Chinese white tea particularly precious

Black Dragon

Oolong Tea - „Black Dragon,” a tea that falls between green and black tea (contains caffeine) 1

Inner Glow

Nepal Kanchanjunga Green Tea from the highest tea-growing region in the world. Over 230 families rely on the sale of this tea to support their livelihoods

FRESH HERBAL TEA

Ginger
Mint
Ginger-Mint-Lemon
Ginger Chamomile
Turmeric



FRESH AYURVEDIC TEA

Surya Sip

Fresh turmeric, cinnamon, ginger

Shanti Shakti

Ajowan, fennel, and coriander seeds, cardamom, cloves, cinnamon, ginger

Tulsi Tapasya

Cardamom, cloves, cinnamon, fennel, ginger, peppercorns, Tulsi (holy basil).

Herbal Nirvana

Lemongrass, lemon verbena, lemon balm, and rose petals

Dhania Dhyana

Coriander seeds, cumin, agave syrup

SOFTDRINKS

Still water 2,40 / 0,2l | 3,50 / 0,4l

Sparkling water 2,40 / 0,2l | 3,50 / 0,4l

Selters Mineral water 6,90 / 0,75 Fl.
Naturell / Classic

Coca Cola 2,90 / 0,2l | 4,70 / 0,4l

Cola 12 12 / Cola Zero 12 9 / Fanta 2 11 12 13 / Sprite 12

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

Spicy Ginger 12 / Ginger Ale 12 2 / Bitter Lemon 3 11 12

Pink Grapefruit 12 2 / Tonic Water 3 11 12

Juice 2,90 / 0,2l | 4,90 / 0,4l

Apple juice / orange juice / pineapple juice 11 13

Fruchtsaftgetränke

Guava 2 12 13 / Lychee 11 12 13 / Mango 12 13

Nektare

Maracuja

Juice spritzer chose your jucie 2,90 / 0,2l | 4,90 / 0,4l

Rhubarb spritzer 5,90 / 0,33l

Basil Soda 11 12 2 6,90 / 0,33l

Rixdorfer Fassbrause 12 3,20 / 0,2l | 4,90 / 0,4l

Fresh Coconut Water (100%) 4,90 / 0,4l

CAFE 1

Caffè Crema 3,40

Espresso | doppio 2,40 | 3,40

Cappuccino G 3,90

Milk coffee G 4,20

FRESH DRINKS 0,35l

MANGO LASSI G 5.5

DETOX LIME SODA 5.9
Lime, cucumber, and soda (sugar-free)

GINGER-MINT- ICED-TEA 6.9
homemade

RASPBERRY LEMONADE 6.9
Pureed raspberries, lime juice, soda

DHANIA ICED TEA  6.9
Homemade brewed coriander tea with rock crystal sugar

MATCHA COCONUT CLOUD 6.9
Fresh coconut water, Matcha, coconut milk



BEER ^(A)

Berliner Kindl Pilsener Draft Beer	3,90 / 0,3l 5,50 / 0,5l
Allgäuer Buble Buble Bayrisch Hell - South German Pale Draft Beer	3,90 / 0,3l 5,50 / 0,5l
Radler ¹² Pilsener Draft Beer and Sprite	3,90 / 0,3l 5,50 / 0,5l
Nepali Bier Ask for availability Sherpa Bier / Lukla Bier / Barasinghe Pale Ale / Nepal Ice / Everest	5,90 / 0,33 Fl 7,90 / 0,65 Fl
Buble Edel Wheat Beer	5,50 / 0,5l
Schöffelhofer Wheat Beer Dark / Crystal / Alcohol-free	5,50 / 0,5l
Lammsbräu alcoholfree beer	4,90 / 0,33 Fl.
Clausthaler alcoholfree beer Unfiltered	4,90 / 0,33 Fl.

APERITIF ²

Aperol Spritz ^{2 8} Prosecco, Aperol, Soda, Orange	6,90
Rhabarber Spritz ⁸ Likör 43, Rhubarb Spritzer, Prosecco	7,90
Basil Spritz ⁸ Prosecco, Basil-Soda, Mint	7,90
Pink Spritz ² Aperol, Thomas Henry Pink Grapefruit	7,90
Lychee Spritz ^{2 8} Prosecco, Lychees, Soda, Mint	6,90
Hugo ⁸ Holundersirup, Prosecco, Mint, Lime	6,90
Campari ²	3,90 / 5cl
Prosecco ⁸	2,90 / 0,1l
Martini Bianco	3,90 / 5cl
Negroni ² 2cl Campari, 2cl Roter Wermut, 2cl Gin	7,90

LONGDRINKS ²

Campari Soda / Orange	7,50
Kuba Libre ^{12 12}	7,50
Vodka Limone ¹²	7,50
Whiskey Kola ^{12 12}	7,50
Gin Tonic (different gins available)	7,50
Lychee & Love ^{11 12 13} Vodka, Lycheejuice, Sprite	7,50
Monkey Temple ¹² Monkey47 Gin, Limetten, Sprite	9,90
Himalayan Salt Bae ^{2 12} Tequila, Pink Himalayan Salt, Pink Grapefruit	7,50
Vodka Energy	7,50

FROM NEPAL

Ruslan Nepal. Vodka	3,90 / 2cl
Khukri Nepal. Rum	3,90 / 2cl
Reisschnaps 54% vol	3,90 / 2cl

SHOTS

Vodka	2.5 € / 2cl
Tequila	2.5 € / 2cl
Amaretto	2.5 € / 2cl
Jägermeister	2.5 € / 2cl
Sambuca	2.5 € / 2cl
Ramazotti	2.5 € / 2cl
Grappa	2.5 € / 2cl
Mango Shot	2.5 € / 2cl
Guava Shot	2.5 € / 2cl
Likör 43 with milk +1€	2.5 € / 2cl
B52 Kahlua, Bailey's, 73% Rum	4.9 €
Jäger Bomb Jägermeister, Red Bull	4.9 €
Orgasmus Sambuca, Bailey's	4.9 €
Berliner Luft	2.5 € / 2cl

WHISKEY

Chivas Regal 12J. Blended Scotch	3,90 / 2cl 6,90 / 4cl
Old Durbar A blend of English grain spirit and 8-year-old Scottish malt whisky, combined with spring water from the Himalayas, aged in European oak casks that previously contained Oloroso sherry, and refined in Nepal.	3,90 / 2cl 6,90 / 4cl
Old Durbar Black Chimney	4,90 / 2cl 8,90 / 4cl
Jack Daniels Tennessee	3,90 / 2cl 6,90 / 4cl
Jameson Irish Whiskey	3,90 / 2cl 6,90 / 4cl



SPECIAL OFFER



COCKTAILS SIGNATURE & CLASSIC

2 FOR 1
ALL COCKTAILS
AFTER 9 PM

KATH-MANDU MULE
Nepali Vodka |
Spicy Ginger | Ingwer
homemade iced
tea

€9.9

**CLASSIC OR
STRAWBERRY
MARGARITA**
Tequila | Lime | Triple
Sec | Sugar | Salt
Strawberry

€8.9

**PINA
COLADA**
Ananas Juice |
Cokospuree |
Cokossyrup |
Rum

€8.9

**MOSKOW
MULE**
Vodka | Spicy Gin-
ger | Lime |
Cucumber

€8.9

**WHISKEY
/ VODKA SOUR**
Whiskey or Vodka |
Lime Juice | Egg
White | Sugar
Syrup

€9.9

**CLASSIC
MOJITO**
White Rum | Lime-
Wedges | Mint |
Cane Sugar

€8.9

**HIMBEER
MOJITO**
White Rum | Lime-
Wedges | Mint |
Cane Sugar |
Raspberry

€9.9

**LYCHEE
GIN MOJITO**
Gin | Lime-
Wedges | Minze |
Lycheeliquor |
Lychees

€9.9

**ANNA-
PURNA SUNSET**
Vodka | Peach Tree
Grenadine | O-Juice
Ananas Juice

€8.9

**HIMALAYAN
HONEY**
Gin |
Maracujasyrup |
O-Juice | wild
honey

€9.9

**HIMALAYAN
SOUR**
Nepalese Whiskey
| Lime Juice | Egg
White | Ginger
Shot

€9.9

**MANANG
MELON MAGIC**
White Rum | Lime-
Wedges | Mint |
Watermelonsyrup

€9.9

**LUMBINI
LYCHEE SLING**
Gin | Lime |
Minze | Lychees |
Basil Soda

€8.9

**AILA
MA RAILA**
Rum | lime
juice | Agave Syrup |
Chhyang
(Ricewine)

€8.9

**LOVE
FROM NEPAL**
Dark Rum | Lychee
Juice | Peach Tree
Lychees

€8.9

**SUMMER
IN LHASA**
Nepali Vodka | Man-
gosyrup | Sprite
Triple Sec |
Mint | Soda

€9.9

**MUSTANG
MULE**
Bourbon | Angos-
tura Bitter | Ginger
Ale | Lemon Juice

€10.9

MAI TAI
Dark & Whi-
te Rum | Pineapple
Juice | Triple Sec
| Lime Juice |
Almond

€10.9

**RESHAM
FIRIRI (HOT)**
Homemade Sherpa
Tea (vegan) |
4cl Amaretto

€6.9

**EVEREST
ELIXIR (HOT)**
Cloves | Dark Rum |
Lime Juice | wild
honey | Karda-
mom

€7.9

**ESPRESSO
MARTINI**
Vodka | Coffee-
syrup | Sugarsyrup
Espresso

€8.9

IPANEMA
Maracuja Juice |
Ginger Ale | Mint
Cane Sugar |
Lime

€6.9

**MOUNTAIN
BREEZE**
Ginger Ale | Mint
Soda | Lime

€6.9

**COCONUT
KISS**
Kokospuree |
Pineapple Juice
Gre-
nadine

€6.9

OFFENE WEINE 8

RED WINE

House wine red 5,90 / 0,2l | 14,50 / 0,5l
trocken

For details on today's house wine, please consult our staff.

Pinot Noir 6,90 / 0,2l | 24,90 / 0,75l
dry - 2022 - Weingut Peifer - Mosel, Traben-Tarbach - Germany
Unfiltered, with a hint of oak aroma

SPARKLING WINE & ROSÉ

Rosé Charetto di Bardolino 5,90 / 0,2l | 24,90 / 0,75l
dry - 2024 - Cantina Delibori Walter - Italy - Bardolino

Bright berry notes, harmonious and smooth.

Valdobbiadene Prosecco Superiore
24,90 / 0,75l

Bright berry notes with a smooth, harmonious finish.

WHITE WINE

House wine white 5,90 / 0,2l | 14,50 / 0,5l
dry

For details on today's house wine, please consult our staff.

Pinot Blanc (Weissburgunder) 6,50 / 0,2l | 23,90 / 0,75l
dry 2024 - Weingut Peifer - Mosel - Traben-Tarbach - Germany

A Pinot Blanc with gentle acidity and delicate fruit notes pairs beautifully with the spicy lightness of Nepalese cuisine.

Riesling 6,50 / 0,2l | 23,90 / 0,75l
off-dry - 2023 - Weinhaus Barzen - Reil - Mosel - Germany

An off-dry Riesling with fresh acidity and a delicate touch of residual sweetness perfectly complements the heat and aromatic complexity of our South Asian cuisine.

White wine spritzer 5,90 / 0,2l





- A – Cereals containing gluten and products thereof
- B – Crustaceans and products thereof
- C – Eggs and products thereof
- E – Peanuts and products thereof
- F – Soybeans and products thereof
- G – Milk and products thereof
- H – Almonds and products thereof
- H2 – Cashew nuts and products thereof
- J – Hazelnuts, pecans, Brazil nuts, pistachios, macadamia nuts, Queensland nuts and products thereof
- K – Sesame seeds and products thereof
- L – Mustard and products thereof
- 1 – contains caffeine
- 2 – contains colouring agents
- 3 – contains quinine
- 4 – preserved
- 5 – contains flavour enhancers
- 6 – sulphured
- 7 – contains phosphate
- 8 – contains sulphites
- 9 – contains a source of phenylalanine
- 10 – contains aspartame / sweeteners
- 11 – contains antioxidants
- 12 – contains acidifiers / acidity regulators
- 13 – contains stabilisers

ASK FOR OUR KID'S MENU