



## STARTERS

<b>Mixed green salad</b> (With sesame oil)	5.00
<b>Cucumber and tomato salad</b> (With sesame oil and seeds)	8.00
<b>Fried Edamame</b> (With mild chillies and himalayan Salt)	9.00
<b>Shabalek</b> (2 small fried pastry turnovers, stuffed with minced beef)	8.00
<b>Crispy Chicken</b> (Marinated and fried chicken breast)	12.00
<b>Chicken momo</b> (Swiss origin) (6 pieces of chicken momo)	13.00

# OUR SPECIALTIES

**Momo:** Traditional Tibetan Steamed Dumpling filled with beef or vegetables

**Types to choose from:** To facilitate the work of chef, mixtures are only possible in equal quantities.

- Beef (Swiss origin)
- Spinach and cheese (Swiss Gruyère)
- Potato with sesame oil (Vegan)
- Spinach and Tofu Bio (Vegan)

## Portions :

- ❖ Small portion (8 Pieces) 17.00
- ❖ Medium portion (12 Pieces) 23.00
- ❖ Large portion (16 Pieces) 29.00

## Chowmein (Stir-fried Noodles)

- ❖ With vegetables 17.00
- ❖ With vegetables and Omlette 19.00
- ❖ With vegetables and Beef or Chicken 21.00

## Fried Rice

- ❖ With vegetables 17.00
- ❖ With vegetables and Omlette 19.00
- ❖ With vegetables and Beef or Chicken 21.00

## Soups

- ❖ Mokthuk Beef (8 momos with beef in broth and vegetables) 20.00
- ❖ Mokthuk Veg (8 spinach and cheese momos in broth and vegetables) 20.00
- ❖ Thukpa Veg (Noodles served in a broth with vegetables) 19.00
- ❖ Thukpa Beef (Noodles served in a broth with vegetables and beef) 22.00

➤ *If you have any special dietary requirements or allergies, please let us know.*

# NON-ALCOHOLIC DRINKS



## Our home-made signature drinks

Home-made Iced tea (ginger, lemon, and honey)	6.00
Home-made Hot tea (ginger, lemon, and honey)	6.00
Fresh juice (Mango and ginger)	6.50
Chai	4.60

## Coffee

Coffee, Espresso, Ristretto	3.70
Coffee with milk	4.50
Cappuccino	5.00
Hot Chocolate	5.00

## Hot Tea

Black (Earl Grey bio)	4.60
Green (Jasmine or Mint)	4.60
Infusion (Camomille ou Verbena)	4.60
Tibetan Everyday (herbal)	4.60
Tibetan Garden (black)	4.60
Tibetan butter tea with salt	5.00

## Soft

Ice-Tea Lemon / Peach (3dl)	4.00
Still / Sparkling water (Arkina) (40cl)	4.30
Schweppes (19cl)	4.50
Coke, Coke zero (33cl)	4.60
Goginger <i>ginger turmeric</i> (33cl)	5.60
Apple juice sparkling (33cl)	4.60
Lemonade, small (3dl)	4.30
Lemonade, large (5dl)	6.80
Milk, hot / cold (3dl)	3.60
Syrup (3dl)	3.60
<i>(Grenadine, Mint, Strawberry)</i>	

## Non-alcoholic beers

Feldschlösschen non-alcoholic (33cl)	5.00
Ginger Beer (20cl)	6.50

# ALCOHOLIC DRINKS



## Draught beers, Blonde

Valaisanne artisanal	(2dl)	4.50
Valaisanne artisanal	(3dl)	5.00
Valaisanne artisanal	(5dl)	7.50

## Bottled beers (33cl)

Kelchang (Tibetan-Swiss beer - limited edition craft beer)		6.70
Calvinus Blanche, Blonde, Noir		6.70

## Others

Panaché or Monaco	(3dl)	4.50
Panaché or Monaco	(5dl)	6.80

## Our wines from AOC Geneva: Red Gamay / White Chardonnay / Rosé Cœil-de-Perdrix

By glass	(1dl)	5.50
Carafe	(2dl)	10.50
Carafe	(3dl)	15.00
Carafe	(5dl)	26.00
Bottle	(7.5 dl)	39.00
Prosecco, small Bottle	(20cl)	7.50

## Cocktails

Spritz Aperol (4 cl Apéro, 1 dl Prosecco, orange, ice)		8.00
Gin Tonic (4cl gin, Schweppes tonic, lemon, ice)		12.00
Vodka apple (4cl vodka Smirnoff with 3dl apple juice)		12.00
Vodka Red Bull (4cl vodka Absolut with 2dl Red Bull)		14.00

## Shots

Vodka	(4cl)	8.00
Rum	(4cl)	8.00
Whiskey	(4cl)	8.00
Gin	(4cl)	8.00

## Digestifs

Frangelico with Hazelnut taste	(4cl)	8.00
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## OUR DESSERTS

<b>Fresh mango purée</b> (With whipped cream)	7.00
<b>Cheesecake with Tsampa</b> (Tsampa is a barley flour gradually roasted and grounded)	7.50
<b>Vanilla ice cream sprinkled with Tsampa</b> (Tsampa is a barley flour gradually roasted and grounded served with chocolate coulis)	6.50
<b>Verrine Himalaya</b> (Strawberry coulis, serré, demi-crème, fresh apple and caramelized almond)	7.00
<b>2 scoops of ice cream of your choice</b> (Vanilla, Chocolate or Stracciatella)	6.00

We would like to hear from you! Like and tag us on social media or leave us a comment. Thujiche.



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