



TAKEAWAY MENU

STARTERS • PIZZAS • PASTA • SALADS • DESSERTS • COFFEE



STARTERS

- CHIPS & SALSA** 285^{veg}
Corn tortilla chips & tomato salsa
- CAJUN POTATO WEDGES** 300^{veg}
Mediterranean spiced potato wedges with garlic mayo
- SAUSAGES & FRIES** 425
Chicken sausages & fries with special dalle mayo
- GARLIC FRIES** 300
- GARLIC BREAD** 150
- ONION RINGS** 350
- LOADED POTATO SKIN** 390
Deep fried potato skin stuffed with refried beans, salsa, jalapeño & cheddar cheese
- SPICY FRIED CHICKEN** 650
Japanese styled fried chicken with spicy mirin sauce

LOCAL FLAVORS

- SMOKED CHICKEN SANDEKO** 420
Smoked chicken in nepali flavors
- PORK CHILLY** 700
Spicy pork slices in chilli flavors

SALADS

- CAESAR SALAD** 550^{veg} / 650
Organic lettuce with smoked chicken, bacon, parmesan and caesar dressing
- QUINOA SALAD** 500^{veg} / 600
Quinoa with rocket leaves, cherry tomato, avocado or chicken & vinaigrette

MAINS

- FISH & CHIPS** 750
Served with tartare sauce
- NORWEGIAN SALMON** 1980
Served with fruity couscous & salsa

SIGNATURE ARTISAN PIZZAS

Freshly made hand-stretched pizza, topped with the best ingredients & baked to perfection

- MARGHERITA** 550^{veg}
Mozzarella & basil
- MEXICANA** 650^{veg}/750
Smoked chicken, bell pepper, corn, jalapeño, olives, onion & cilantro
- JIARDINIERA** 680^{veg}
Seasonal grilled veggies, sundried tomatoes & truffle oil
- AL FUNGHI** 700^{veg}
Mushroom, mozzarella & truffle oil
- CAPRICIOSA** 650^{veg}/770
Ham, artichoke, olives, mushroom & garlic
- FOUR CHEESE** 770^{veg}
Tomme, mozzarella, cheddar & yak cheese
- LOCAL SALAMI** 690
Slices of buff salami
- HAWAIIAN** 720
Ham & pineapple
- ROADHOUSE BLUES** 850 ^{NEW}
Smoked chicken, jalapenos, pepperoni & cheddar cheese
- RUSTICANA** 740
Ham, salami & green bell peppers
- PROSCUITO & FUNGHI** 750
Imported ham, mushroom & black olives
- PEPPERONI** 750
Tomato, mozzarella & pepperoni
- CHICKEN TANDOORI** 775
Spicy tandoori chicken, onion & coriander
- MAKE YOUR OWN PIZZA**
FOUR TOPPINGS/
ANY HALF N' HALF
750^{veg}/850

EXTRA TOPPINGS

- ONION/TOMATO GARLIC CAPSICUM** 90
- RUCOLA PESTO** 175
- MUSHROOM** 185
- MOZZARELLA/YAK CHEESE** 195
- PARMESAN** 250
- JALAPEÑO PEPPER** 150
- GREEN/BLACK OLIVES** 150
- RUCOLA LEAVES** 110
- GRILLED VEGETABLES** 175
- HAM/SALAMI** 195
- SMOKED CHICKEN** 220
- PEPPERONI BACON** 250
- TRUFFLE OIL** 250

PASTA

CHOICE OF PASTA :
SPAGHETTI/PENNE/GLUTEN FREE

- MEZZE SPECIAL** 600^{veg}/650
Mushroom / smoked chicken, sundried tomatoes, capers, black olives & feta cheese
- TOMATO & BASIL** 500^{veg}
Imported Italian tomato sauce with fresh basil & parmesan
- ARRABBIATA** 500^{veg}/600
Chicken, spicy tomato sauce & parmesan
- CARBONARA** 600^{veg}/700
Crisp bacon or mushroom, cream & parmesan
- OVEN BAKED LASAGNE** 550^{veg}/850
Layers of flat homemade pasta with veggies/meat sauce in tomato & béchamel sauce
- AL FUNGHI** 700
Served with creamy mushroom sauce & parmesan cheese

DESSERTS

- CLASSIC TIRAMISU** 450
- BROWNIE** 325
- MANGO TART** 285

COFFEE

- Hot**
- Americano 275
- Cappuccino 275
- Caffè Latte 275
- Cafe Mocha 300
- Cold**
- Iced Americano 300
- Iced Cappuccino 300
- Iced Latté 300
- Iced Mocha 300
- Frappe Al Caffè 300



FOODS

STARTERS • PIZZAS • PASTA • SALADS • DESSERTS



STARTERS

- NACHOS** 450^{veg}
Corn tortilla chips topped with salsa, cheddar cheese, jalapeño, nacho sauce & sour cream
- CHIPS & SALSA** 285^{veg}
Corn tortilla chips & tomato salsa
- BRUSCHETTA** 490^{veg}
Italian bread topped with mushroom, tomato, basil pesto & olives
- CAJUN POTATO WEDGES** 300^{veg}
Mediterranean spiced potato wedges with garlic mayo
- SAUSAGES & FRIES** 425
Chicken sausages & fries with special dalle mayo
- SMOKED DUMPLINGS** 400^{veg}/ 580
Asian inspired dumplings with soy mirin sauce
- LOADED POTATO SKIN** 390
Deep fried potato skin stuffed with refried beans, salsa, jalapeño & cheddar cheese
- SPICY FRIED CHICKEN** 650
Japanese styled fried chicken with spicy mirin sauce
- FRENCH FRIES/GARLIC FRIES** 300
- GARLIC/PITA BREAD** 150
- ONION RINGS** 350

LOCAL FLAVORS

- SMOKED CHICKEN SANDEKO** 420
Smoked chicken in nepali flavors
- PORK CHILLY** 700
Spicy pork slices in chilli flavors

MAINS

- FISH & CHIPS** 750
Served with tartare sauce
- CHAR GRILLED CHICKEN** 850
Served with mashed potatoes & fungi sauce
- PORK CHOP** 985
Served with jalapeño potatoes & BBQ sauce
- NORWEGIAN SALMON** 1980
Served with fruity couscous & salsa

SIGNATURE ARTISAN PIZZAS

Freshly made hand-stretched pizza, topped with the best ingredients & baked to perfection

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| <p>MARGHERITA 550^{veg}
Mozzarella & basil</p> <p>MEXICANA 650^{veg}/750
Smoked chicken, bell pepper, corn, jalapeño, olives, onion & cilantro</p> <p>JIARDINIERA 680^{veg}
Seasonal grilled veggies, sundried tomatoes & truffle oil</p> <p>AL FUNGHI 700^{veg}
Mushroom, mozzarella & truffle oil</p> <p>CAPRICIOSA 650^{veg}/770
Ham, artichoke, olives, mushroom & garlic</p> <p>FOUR CHEESE 770^{veg}
Tomme, mozzarella, cheddar & yak cheese</p> <p>LOCAL SALAMI 690
Slices of buff salami</p> <p>HAWAIIAN 720
Ham & pineapple</p> | <p>ROADHOUSE BLUES 850 ^{NEW}
Smoked chicken, jalapenos, pepperoni & cheddar cheese</p> <p>RUSTICANA 740
Ham, salami & green bell peppers</p> <p>PROSCUITO & FUNGHI 750
Imported ham, mushroom & black olives</p> <p>PEPPERONI 750
Tomato, mozzarella & pepperoni</p> <p>CHICKEN TANDOORI 775
Spicy tandoori chicken, onion & coriander</p> <p>MAKE YOUR OWN PIZZA
FOUR TOPPINGS/
ANY HALF N' HALF
750^{veg}/850</p> | <p>EXTRA TOPPINGS</p> <p>ONION/TOMATO GARLIC CAPSICUM 90</p> <p>RUCOLA PESTO 175</p> <p>MUSHROOM 185</p> <p>MOZZARELLA/YAK CHEESE 195</p> <p>PARMESAN 250</p> <p>JALAPEÑO PEPPER 150</p> <p>GREEN/BLACK OLIVES 150</p> <p>RUCOLA LEAVES 110</p> <p>GRILLED VEGETABLES 175</p> <p>HAM/SALAMI 195</p> <p>SMOKED CHICKEN 220</p> <p>PEPPERONI BACON 250</p> <p>TRUFFLE OIL 250</p> |
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PASTA

- CHOICE OF PASTA :
SPAGHETTI/PENNE/GLUTEN FREE
- MEZZE SPECIAL** 600^{veg}/650
Mushroom / smoked chicken, sundried tomatoes, capers, black olives & feta cheese
- TOMATO & BASIL** 500^{veg}
Imported Italian tomato sauce with fresh basil & parmesan
- ARRABBIATA** 500^{veg}/600
Chicken, spicy tomato sauce & parmesan
- CARBONARA** 600^{veg}/700
Crisp bacon or mushroom, cream & parmesan
- OVEN BAKED LASAGNE** 550^{veg}/850
Layers of flat homemade pasta with veggies/meat sauce in tomato & béchamel sauce
- AL FUNGHI** 700
Served with creamy mushroom sauce & parmesan cheese

SALADS

- GREEK SALAD** 450
Bell pepper, cucumber, onion, black olives, tomato, feta cheese & vinaigrette
- CAESAR SALAD** 550^{veg}/ 650
Organic lettuce with smoked chicken, bacon, parmesan and caesar dressing
- QUINOA SALAD** 500^{veg} / 600
Quinoa with rocket leaves, cherry tomato, avocado or chicken & vinaigrette

DESSERTS

- CLASSIC TIRAMISU** 450
- SIZZLING FUDGE BROWNIE** 325
- MANGO TART** 285



DRINKS

BEVERAGES • SPIRITS • SAKE



BEVERAGES

COLD

- PLAIN SODA 80
- MINERAL WATER
Small/Big 85/130
- FRESH LEMON SODA 125
- COKE/FANTA/SPRITE 120
- RED BULL 450
- TONIC WATER 250
- MILK SHAKE W/VANILLA OR
CHOCOLATE 250
- PERRIER SPARKLING WATER 375

HOT

- DAMMAN FRERES Tea 200
- Earl Grey
- Darjeeling
- Jasmine
- Chamomile
- HOT CHOCOLATE 200

IMPORTED SPIRITS 6CL

APÉRITIFS

- Campari Bitter
- Port Wine/Sherry/
Vermouth 550

SINGLE MALT

- Talisker 10Yrs 945
- Glenfiddich 12Yrs 825
- Singleton 15Yrs 945
- Glenlivet 12Yrs 795
- Laphroaig 10Yrs 985

SCOTCH REGULAR

- Vat 69/Red Label/
Ballantines 595
- 100 Pipers/J&B 595

BOURBON WHISKY

- Jim Beam 600
- Jack Daniel's 645

COGNAC-VSOP

- Camus/Martell 995
- Hennessy 770
- Remy Martin 1280

IRISH WHISKY

- Jameson 585
- Tullamore dew Malt 645

IMPORTED BRANDY

- Bardinet-Vsop 590

RUM

- Malibu/Bacardi/Captain
Morgan 600

GIN

- Gordon's/Beefeater 500
- Bombay Sapphire/
Tanqueray 645
- Hendrick's 750

SCOTCH PREMIUM

- Chivas Regal 12Yrs 800
- Black Label 750
- Chivas Extra 875
- Double Black 825
- Chivas 18Yrs 1225

VODKA

- Ciroc 695
- Grey Goose 785
- Belvedere 985
- Stoli/Finlandia
- Absolut/Smirnoff 600

LIQUEURS

- Kahlua/Bailey's 675
- Galliano 800
- Drambuie/Grappa 675
- Sambuca 695
- Jagermeister 595
- Tequila Shot 30ml 325

LOCAL SPIRITS 6CL

BRANDY/RUM/GIN/VODKA 285

WHISKEY

- J89 375

OLD DURBAR

- REGULAR 325
- BLACK 425

CAFFÈ

ESPRESSO/DOPPIO 160/195

The illy blend featuring the finest Arabica varieties

AMERICANO 200

Illy espresso with hot water

CAPPUCCINO 225

Illy espresso with hot frothed milk

CAFFÈ LATTÉ 225

Illy espresso with hot milk

CAFFÈ MOCHA 250

Illy espresso with hot frothed milk & chocolate syrup

ICED AMERICANO 195

Illy espresso with ice & sugar

ICE CREAM CAPPUCCINO 275

Illy cappuccino with ice cream

FRAPPE AL CAFFÈ 250

Blended illy espresso with milk

ICED LATTÉ/ MOCHA 250

Cold blended illy espresso with milk & chocolate syrup

MOCKTAILS

VIRGIN MOJITO 325

Herbed flavors with fresh mint leaves, lemon chunk & simple syrup

LEMON/PEACH

ICED TEA 210/275

BLUE ISLAND 325

Refresh by curacau syrup, sprite & mezze sour

MINT LEMONADE 250

Refreshing lemonade with mint

THREE TWO TANGO 325

Orange juice, peach syrup & cranberry juice

FRUITY LEMONADE 250

Lemonade with hints of passion fruit & cherry

BEERS

CHIMAY 650

DUVEL 650

HOEGAARDEN 650

CARLSBERG 600

SAN MIGUEL/TUBORG/
GORKHA 550

SOMMERSBY APPLE

CIDER 250

HOUSE WINE

WHITE/RED

BY GLASS 520

BY BOTTLE 2500

Ask your server for the wine menu

CORKAGE

Per bottle

Wine 1200

Whiskey/Vodka/
Gin/Cognac 2000