



Walnut

BISTRO

Pub • Grub • Hub

"An eating experience you will never forget."

We believe the best moments in life happens face to face, so we created Walnut Bistro. We curate experiences to create meaningful connections with a celebrations of Nepalese & Multi Fusion Cuisine.

Walnut is the ultimate host for you to connect over a memorable, shared experience. We do this by providing unique entertainment in sophisticated, comfortable places to gather - all served by our kitchen.

Our bistro provides you a jungle kind of vibes in the middle of the concrete city with a fresh oxygen to breathe. All with amazing food & gracious service you can enjoy a genuine moment connecting with someone you care about.

Welcome to Walnut Bistro.

We are sure that you will enjoy every bit while you are here.

Thank you.

Our venue host a variety of events, such as corporate events, and others social & family gathering too.



Breakfast

(8:30AM TO 11AM)

WALNUT JACKETED POTATO

699

Whole potato baked with its skin on, resulting in a crispy exterior and fluffy tender interior with cheese, beans and corn toppings & served with tea, coffee or glass of juice.

ENGLISH BREAKFAST

699

A English breakfast, hearty British breakfast featuring bacon, eggs, sausages, fried or grilled tomatoes, mushrooms, and baked beans, accompanied by bread toast served with jam, butter tea, coffee or glass of juice.

NEPALI BREAKFAST Veg/ Non-Veg

699/799

A typical Nepali styled Millet (Fapar) sandwich with glaze of honey inside, served with sauted vegetables & baked chana masala served with tea, coffee or glass of juice.

Magic of Walnut Bistro

(SIGNATURE DISH)

KHAPTAD ALOO खप्तड घुम्न जादा भेटेको 449

A recipe we brought from Khaptad to Ktm City with little bit of our own improvisation is a Local Potato Baked in an Oven and then deep fried in oil and sautéed with garlic and jimbu (Nepal Aromatic Leaf Garlic).

CORN ON THE CUP हिमाली भेक बाट 599

A recipe we brought from High Nepali Himalayas with little bit of our own improvisation is a sweet corn cooked in little bit of milk with our own homemade cream and cheese with garlic & served in the cup made of yak cheese and topped with chili flakes.

KHASI KO BHUTUWA दशैंको भुत्तुको 949

A dish, typically whole Nepal eat in the country biggest festival i.e. Dashain, recipe by Nepalese great grandmother, is an overnight slow cooked mutton in the big thick pot known as Kasaudi and served in the pot made from clay using our own home made spices.

YAMALOK KO AKBARE CHICKEN बबाल परो छ है 779

Finger cut chicken (boneless) deep fried in hot oil with a mixture of very spicy akbare paste (akbare khursani, one of the hottest chilly in the world).

CHICKEN MUKKA 799

A dish we generated in our bistro, is like a human shaped hand punch chicken wings and coated with bread crumbs, which is deep fried and is also mixed of our own home made spices.

GOLOMOLO MUHROOM 629

Our home made dish of mushroom in a ball like shape stuffed with cheese and our home made spices.

MAMAGHARAY NOODLES मामा घरमा खाको Veg / Non-Veg 729/749

Our home made dish made from the greens picked from our karesa baari (home kitchen garden) and mixed with noodles with potato and nepali spices and served with boil egg on the top. It goes so well with coke.

POLPAAL CHICKEN मोलेर पोलेको 799

Our own homemade chicken dish grilled with our own spices and served with Fapar ko Ryaale Roti (kind of nepali tortilla) and special tomato chutney.

ALOO SUKUTI CHIURA त्यो मायामह मिसाको मासु मिठो हुन्छ चिउरा मिसाको 699

Authentic nepali dish fusioned with sukuti and chiura with aloo cooked with nepali spices.

BAJE LE POLEKO CHICKEN पुरानो जमानाको पकाउने तरीका 549

Chicken (with bone) BBQ in old fashioned style marinated with nepali local butter and served with salt and green chili paste (noon khursani piseko).

WALNUT JYANGO BURGER बबाल ज्यागो अनी परो पनी छ है 799

A fresh, walnut big burger with a chicken crumbed patty, lettuce, apple coleslaw for those who prefer it classic.

SAAG SUKUTI सागमा सुकुटी होइन माया मिसाको हो 699

Authentic nepali dish fusioned with saag and sukuti with nepali spices.

TRIKON FAPAROS फापरको मिठो मधहोस Veg / Chicken 599

Our own revised version of nachos is home made Fapar (buckwheat) super crunchy chips topped with our own salads and sauces which refresh you. Take a bite & energize.

PAHADI CHICKEN 699

Savory the exotic flavours of Nepali Spices in chef style serve boneless and cooked in a tawa.

BANJAR CHICKEN 699

Dish inspired by the banjara tribe in India. It compromises chicken that is marinated in mixture of spices, yoghurt and lemon juice and cooked in clay oven.



Maasu Ko Sewan

(NON-VEG SNACKS)

TIMUR CHICKEN

With Sichuan pepper, celery, ginger and oyster sauce, this will warm you from the inside out with flair of heat that mellows out to a sweet and savory flavor with pops of tang from the Sichuan pepper. (chicken with bone)

CHICKEN CHILLY

Chicken chilly is a sweet, spicy & slightly sour crispy appetizer made with chicken, bell peppers, garlic, chili sauce & soya sauce.

CHICKEN CHHOILA

Chhoila, is a typical Newari dish that consists of spiced grilled chicken meat which is cooked in rice straw fire and covered whole night by big iron pot and garnish with green garlic leaves.

CHICKEN SADHEKO

Sandheko is a term used to describe a mixture of spices and natural ingredients like ginger, garlic, red onions, cumin, coriander, and chilies and is a light savory salad made with grilled chicken, with mustard oil dressing.

CHICKEN SATAY

Chicken Satay conjures up a mental picture of perfectly grilled and nicely charred chicken skewers with mouthwatering peanut sauce.

SPICY CHICKEN WINGS

Garlic chicken wings are absolutely delicious with sweetness and sticky and the perfect addition to any appetizer plate and it is deep fried until crispy and then coated with a garlic sauce.

CHICKEN TAWA

Chicken meat which is thin slices and grilled in Tawa (kind of pan) with our own marinated homemade spices.

FISH FINGER

Fish fingers are a finger style cut Basa fish which is battered, coated with bread crumbs & deep fried.

GARLIC PRAWN

Garlic Prawns is a big pile of plump juicy prawns marinated in garlic, seared until golden and laced with lemon garlic butter sauce.

BANDEL TAWA

Wild boar meat which is thin slices and grilled in Tawa (kind of pan) with our own marinated spices.

FISH TAWA

A pan grilled fish which is served with Mint sauce and tawa fish with nepali marination.

CHICKEN IN BASKET

Crispy golden fried boneless chicken served with French fries and cocktail sauce

CHICKEN NUGGETS

A chicken nugget is a food product consisting of small pieces of deboned chicken meat that is breaded, then deep-fried and served with fries.



599

579

559

559

599

659

599

699

1099

999

699

699

599



Sabji ko Sewan

(VEG- SNACKS)

CHEESE BALL

649

Cheese balls are a delicious crispy snack made with potato, cheese, herbs and our home made spices which make for a great party snack.

CHEESE FINGER

699

Mozzarella Cheese Fingers is a crispy snacks recipe with mozzarella cheese just melting in mouth. A great birthday party snacks with your friends.

FRENCH FRY

399

French fries, also called chips are a snack typically made from deep-fried potatoes that have been cut into various shapes, especially thin strips.

ALOO SANDHEKO

399

Aloo Saadeko is a Nepali style spicy potato salad which can be served as an appetizer or as a side dish to a meal.

MUSTANG ALOO

449

Spiced slice potato made with local spices of Mustang region in Nepal. It tastes spicy and zesty and serves as an excellent snack.

CORN CHATPATA

449

A chatpata corn recipe to spice up your day. The boil sweet corn is tossed with delectable mix of chutneys and served garnished with coriander leaves.

PANEER CHILLY

699

Chilli Paneer is a popular Indo-Chinese dish where cubes of fried crispy paneer are tossed in a spicy sauce made with soy sauce, vinegar, chili sauce.

VEG PAKODA

499

Pakoda are crispy fritters made with vegetables like onions, potatoes, gram flour, spices and herbs.

PANEER PAKODA

699

Paneer pakoda are savory gram flour batter coated Indian cottage cheese fritters which make a quick evening snack.

MUSHROOM CHHOILA

499

It is a typical Newari dish that consists of spiced grilled leaves mushroom.

MUSHROOM CHILLY

529

Chilli mushroom is an Indo-Chinese appetizer where crisp batter fried mushrooms are tossed in a sweet and spicy chilli sauce.

PEANUTS SADHEKO

399

Peanut sadeko, a Nepalese appetizer that satisfies like an entree and tastes like a snack.

CORN Crispy / Boil/ Sadheko / Chatpata

499

Crispy corn is a snack made by frying battered corn kernels and then flavoring with spice powders.

TOFU CHILLY

599

This succulent, saucy and spicy vegan Chilli Tofu is based off an Indo-Chinese recipe, and flavored with tamari, ginger, garlic, coriander and cumin, making it the perfect blend of these two distinctive cuisines.

KAALO BHATMAS SADHEKO

399

Typical nepali style dish made with our own spices mixing with Black Soybean.



Salads

Leafy vegetables are a good choice for a healthful diet because they do not contain cholesterol and are naturally low in calories and sodium.

WARM CHICKEN SALAD

599

A gorgeous chicken salad that can be served warm or cold, perfect for a quick healthy supper with our own home made dressing.

WALNUT SALAD (Paneer / Chicken)

699/749

Our own home made salad with cheese, chicken and walnut with our own home made dressing.

GREEN SALAD

399

Mixes of cucumber, radish, carrot served with minced Nepali achar.

SMOKED CHICKEN CORN SALAD

599

Soups

CREAM OF SOUP (Mushroom / Chicken)

399/449

Made with bits of chicken or mushroom, celery, chicken stock and seasonings cooked in cream or milk.

HOT AND SOUR SOUP (Mushroom / Chicken)

399/449

Made with veg / chicken, mix veg, bamboo shoots, bean curd, spring onion and sesame oil.

TOM YUM SOUP (Chicken/ Prawn)

599/799

Thai hot and sour soup where the iconic flavors come from lemon grass and lime leaves.

THUKPA (Veg/ Chicken/ Mix)

349/399/549

Himalayan noodle soup.

Momo

Bite-size dumplings made with a spoonful of stuffing wrapped in dough

CHICKEN STEAM MOMO

299

VEG STEAM MOMO

249

CHOICE OF JHOL(HOT/COLD) | KOTHE | FRY | CHILLY +99

Noodles चाउमिन

Rice Noodle, a cooked egg-and-flour paste prominent in European and Asian cuisine.

VEG/ CHICKEN/MIX

349/399/549

Fried Rice

Flavorful and versatile dish of stir-fried rice, often with vegetables, protein, and savory sauces, offering a satisfying and customizable meal.

VEG/CHICKEN/MIXED

349/399/449





Sandwich

CLUB SANDWICH

549

Sandwich of toasted bread, sliced cooked chicken, fried bacon, cucumber, lettuce, tomato, cheese, and mayonnaise using three pieces of bread.

Bhatti maa Masti

आज टव्वाक परेको खाम है त

Typical Nepali dishes cooked with our own homemade spices.

PANGRA

499

BHUTTAN

499

SEKUWA (Chicken/ Pork/ Mutton)

499/649/699

WINGS POLEKO

689

WALNUT SUKUTI

999

TAAS (Chicken/ Mutton)

599/799

MUTTON TAWA

799

KHASI KO TAUKO/ HYAKULA FRY

599/749

Et cetera

A collection of side dishes

CHIURA

59

CHIURA SET

99

PAPAD (Dry/Fry) (3pcs)

99

MASALA PAPAD

299

BOILED VEGETABLES

399

BOILED CHICKEN

399

BOILED EGGS (2pcs)

149

OMELETTE (Plain/Masala)

279

SAUSAGES (Fried)

399

LASUN (Poleko/Usineko)

249

CASHEW NUT FRY

699



From Italy

Spaghetti

SPAGHETTI NAPOLITANO

Pasta Napolitano, the perfect simple Italian meal at home. Loaded with flavor from tomatoes, onion, garlic and herbs.

599

SPAGHETTI CARBONARA

Dish from Rome made with eggs, hard cheese, cured pork and black pepper.

799

SPAGHETTI BOLOGNESE

A steaming hot pasta combine with chicken mince tangled with a beautifully rich and smooth Bolognese sauce.

699

SPAGHETTI WALNUT OLO OLO *Veg / Chicken*

Spaghetti walnut ko is a homemade dish using spaghetti, garlic, olive oil, cheese, and some homemade Nepali spices.

799/899

SPAGHETTI PICCATA

Tender spaghetti tossed in a zesty lemon-butter sauce with bright capers and a hint of garlic, a classic Italian-American dish.

799

Pizza

MARGHERITA

Typically made with tomatoes, mozzarella cheese, garlic, fresh basil, and extra-virgin olive oil.

799

WALNUT TREE COLORI *तीन कलरको पिज्जा Veg / Chicken*

Homemade pizza using mushroom, mix veg and spinach and chicken with cheese topping mixing with our own spices in three different colors.

649/799

CHICKEN PIZZA

Adelicious mix of flat bread or base topped with cheese, chillies, onion, garlic sauce and chunks of chicken.

799

MEAT FROM KATHMANDU

Homemade thin crust pizza, topped off with two types of cheese, bacon, chicken, pepperoni and hot sausage! A must make for meat lover's.

899

SEAFOOD PIZZA

Prepared with mixed seafood & cheese as a primary ingredient.

1099

HAWAIIAN PIZZA

Classic Hawaiian Pizza combines pizza sauce, cheese and pineapple.

799

MUSHROOM PIZZA

White pizza that's covered with mozzarella cheese, goat cheese, and fresh herbs. It's perfection!

699

PIRO PIZZA *आभास नेपालीपनको*

Our own home made pizza with our own home made Akbare chili sauce and boneless chicken topped with cheese too

899



Pan Asian

CHICKEN MANCHURIAN

699

Slice Chinese mix vegetable, mushroom, baby corn, bamboo shoot with steam rice

VEGETABLE MANCHURIAN

599

Assorted vegetables Manchurian ball tossed with soya and garlic served with steam rice.

HOT GARLIC CHICKEN

749

Cubes of chicken cooked in hot garlic sauce and vegetables with rice

HOT GARLIC FISH

799

Cubes of fish cooked in hot garlic sauce and vegetables with rice

CHICKEN KUNG PAO

699

Kung Pao Chicken is highly addictive stir-fried chicken with the perfect combination of salty, sweet and spicy flavour! with rice on side

HOT AND SOUR SHREDDED POTATO

499

The stir-fried shredded potatoes are a popular Chinese family dish. It is crunchy, sour, and a little spicy.

CHINESE GARLIC GREEN BEANS

499

Chinese-style garlic green beans are simple and delicious. The green beans are flash fried, gently blistering the skin and then sautéed with garlic.

WHOLE CHINESE FISH STEAMED/ GRILLED

1999

A steamed whole fish with Ginger, Scallion, Soy and cilantro is a big favorite on any Chinese table, and it's almost always served at holiday meals and special occasions.

Nepali Dal Bhat Tarkaari

Dal Bhat Tarkari sa a traditional feast famous in numerous territories of Nepal. It comprise of steamed rice and a cooked lentil soup call dal and mix veg dry with choices of meat which are eaten daily two times by Nepali people.

TROUT FISH

1349

MUTTON

749

FISH

699

CHICKEN

649

VEG

599



India Ko Khajana

DAL MAKHANI

Dal makhani is a comforting, creamy and buttery lentil dish. It makes the perfect side dish to go with any curry, or serve with some rice and/or chapati.

499

YELLOW DAL FRY

Lentils, onions, tomatoes, spices and herbs.

449

MIX VEG CURRY

Vegetable Curry made with mixed vegetables, spices and herbs. This one-pan mixed vegetable curry is delicious, simple to make and is packed with layers and layers of flavors.

399

PANEER TIKKA

(Indian cottage cheese cubes) are marinated in a spiced yogurt-based marinade, arranged on skewers and grilled in the tandoori oven.

699

PANEER BUTTER MASALA

Rich & creamy curry made with paneer, spices, onions, tomatoes, cashews and butter.

699

PALAK PANNER

Palak paneer is a classic curried dish from North Indian cuisine made with fresh spinach, onions, spices, paneer and herbs.

699

WHOLE TANDOORI CHICKEN (Half / Full)

Marinated chicken grilled to perfection in a Tandoor, a cylindrical clay oven.

799/ 1299

CHICKEN TIKKA Dry / Masala

Boneless pieces of chicken, marinated in spiced yogurt, threaded on a metal skewer and cooked on tandoor.

699/799

CHICKEN MALAI TIKKA

Chicken pieces marinated in a Indian spices, cheese and cashew nut -based mixtures and grilled in tandoor.

799

CHICKEN BUTTER MASALA

Chicken Butter Masala is a popular Indian dish of grilled chicken simmered in a smooth, silky and creamy onion tomato and cashew gravy.

699

CURRY (Chicken / Fish / Mutton)

Fresh chicken / Fish (with bone/ with out bone)/ mutton cooked Indian spices and garnished with coriander and ginger Julian.

599/599/699

PRAWN CURRY

Prawn cooked Indian spices on top coriander and ginger Julian.

1199

TANDOORI TROUT

marinated trout is grilled to perfection in a Tandoor, a cylindrical clay oven.

1299





Rice

Rice is a edible starchy cereal grain and the grass plant by which it is produced. Roughly one-half of the world population, including virtually all of East and Southeast Asia, is wholly dependent upon rice as a staple food; 95 percent of the world's rice crop is eaten by humans.

PLAIN RICE	149
JEERA RICE	189
PEAS PULAO	199

Naan / Roti

A leavened flat bread originating from northern India, which is traditionally baked by slapping the bread dough onto the side of a hot dome shaped clay oven referred to as a tandoor.

PLAIN NAAN	129
BUTTER NAAN	149
BUTTER GARLIC NAAN	159
CHICKEN KEEMA NAAN	299
CHEESE NAAN	299
TAWA ROTI (3pcs)	149

Biryani

A delicious layered rice dish that includes either mutton, chicken or fish and vegetables, along with spices.

VEG BIRYANI	599
CHICKEN BIRYANI	699
MUTTON BIRYANI	799



Entree

FISHERMAN'S CATCH (FISH & CHIPS)

Fish and chips are a popular hot dish consisting of fried Basa fish in crispy batter, served with chips and tatar sauce

749

GRILLED PORK CHOP

These grilled pork chops are soaked in a flavorful marinade, then cooked to golden brown perfection and served with mash potato and boil vegetables.

899

HIMALAYAN TROUT (Grilled/ Fried/ Steam)

A very popular recipe made with trout, and himalayan spices

1299

GRILLED CHICKEN

Recipe made with chicken, mashed potato and Chef's special himalayan spices. Served with mushroom sauce

799

Sizzler

A sizzler is essentially a single dish meal, in which meats and vegetables are cooked in a sauce on a hot metal plate. The dish has been described as an "open-roasted, grilled or shallow fried piece of meat, chicken, fish or vegetable patty, served on an oval shaped metal or stone hot plate, kept on a wooden base.

CHICKEN SIZZLER

699

FISH SIZZLER

799

TROUT SIZZLER

1299

VEGETABLE SIZZLER

599

Dessert

Dessert is a course that concludes a meal. The course consists of sweet foods.

WALNUT KO AMRIT

Our own oven baked curd infused with different spices with our own homely touch with lively feelings.

199

WALNUT SIZZLING BROWNIE

649

ICE CREAM

249

CUT FRESH FRUITS

499





DEAR VALUED GUEST

If you are a drinker, be a responsible one.

If you drink alone, drink within the limit.

*If you drink in a group,
make sure there are trustworthy people around you.
Don't be habitual to liquor for happiness or peace.*

*And
the most important thing, Never Drink and Drive.*

Drink Responsibly... STAY SAFE..

Beverage

Aperitif

CAMPARI	749
APEROL	659
PIMMS #1	749

MARTINI DRY	449
MARTINI BIANCO	449
HARVEYS BRISTOL CREAM	849

Single Malt

THE GLENLIVET 12 yrs

<i>30ml</i>	<i>60ml</i>
829	1609

GLENFIDDICH 12 yrs

829	1609
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LAPHROAIG 10 yrs

829	1609
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THE SINGLETON

659	1269
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Scotch Whiskey

CHIVAS 12 yrs

<i>30ml</i>	<i>60ml</i>
669	1279

JAMESON

609	1159
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BALLENTINE

549	1039
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JW RED LABEL

549	1039
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JW BLACK LABEL

669	1279
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DOUBLE BLACK

729	1409
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JACK DANIEL

609	1159
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JIM BEAM

609	1159
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MARKER'S MARK

839	1649
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Gin

BEEFEATER

<i>30ml</i>	<i>60ml</i>
479	909

BOMBAY SAPPHIRE

549	1039
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TANQUERAY

549	1039
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HENDRICKS

669	1279
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GORDON'S

479	909
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Rum

	30ml	60ml
CAPTAIN MORGAN DARK	419	789
BACCARDI WHITE RUM 1000ml	309	619
CACHACHA	669	1279

Vodka

	30ml	60ml
ABSOLUT	419	789
GREY GOOSE	729	1409
BELVEDERE	669	1279

Cognac / Brandy

	30 ml	60 ml		30 ml	60 ml
CAMUS XO	2139	4109	COURVOISER VS	729	1409
REMY XO	2509	4969	COURVOISER VSOP	949	1849
REMY VSOP	1159	2269	BARDINET VSOP	479	909
HENNESSY VS	729	1409			

Liqueurs

COINTREAU	1049	PEACH SCHNAPPS	749
DRAMBUIE	949	CREAM DE MINT	749
AMARETTO DI SERRANO	949	JAGERMEISTER	749
AMARULA	749	SAMBUCA	949
KAHLUA	749	GRAPPA	1049
BAILEYS	749		

Shooter

B-52 789
JAGER BOMB 789

WOO WOO 789
BLOW JOB 799
BMW 849

Tequila

AGAVITA Agava Light / Gold

849

Domestic Spirits

	30ml	60ml
OLD DURBAR REGULAR	329	619
OD BLACK CHIMNEY	359	669
SIGNATURE	239	419
GORKHA & GUNS	359	669
BANDIPUR	449	849
KALA PATTHAR	319	609
NUDE VODKA	259	469
RUSLAN	239	419
8848 VODKA	259	469
YETI VODKA	259	469
SKYY VODKA	279	499
SMIRNOFF	369	689
KHUKRI RUM	239	419
KHUKRI WHITE	239	419
KHUKRI SPICED	199	399
HONEY HUNTER	249	499

Beer

Everybody's got to believe in something.

I believe I'll have another Beer.

CARLSBERG 650 ml	849
TUBORG 650 ml	799
GURKHA 650 ml	799
BARHASINGHE (Pilsner) 650 ml	799
SOMERSBY (Apple Cider)	499

Draught Beer

SHERPA RED	799
SHERPA KOLSH	799
SHERPA IPA	849
BARHASINGHE PILSNER	799
BARHASINGHE IPA	799
BARHASINGHE HAZY IPA	849

Wine

IMPORTED (Bottle/Glass)	3799/979
DOMESTIC (Bottle/Glass)	2899/649

Sparkling Wine

11999

Cigarette

	pcs	pkt
SURYA (Red/ Light)	49	749
SURYA ARTIC BRUST	59	799

Hukka

NORMAL	699
SPECIAL CLOUD	899
EXTRA COIL	99

Mocktails

CINDERELLA <i>(Oj, P A, Grenadine, Soda)</i>	279
VIRGIN MOJITO <i>(Lemon Juice, Mint, Simple Syrup, Soda)</i>	279
SHIRLEY TEMPLE <i>(Oj, Grenadine, Sprite)</i>	279
WALNUT'S LEMONADE <i>(Fresh Mint, Simple Syrup, Soda)</i>	279
WALNUT MOCKTAILS	599
EVIL PRINCESS	459
FRUIT PUNCH	459

BLUE ANGEL <i>(Blue Syrup, Lime Juice, Sugar Syrup, Soda/ Sprite)</i>	299
FRUIT BEER <i>(Apple Juice, Egg White, Lemon Juice, Soda/ Sprite Top up)</i>	349
COCONUT KISS <i>(Pineapple Juice, Coconut Cream, Grenadine Syrup)</i>	399
PASSION FRUIT LEMONADE <i>(Lemon Juice, Mint, Passion Fruit Syrup, Water, Ice)</i>	349
VIRGIN PINACOLADA <i>(Pineapple Juice, Coconut Cream, Vanilla Ice Cream)</i>	399

Cocktails

JUNGLE BIRD <i>(Campari, Pineapple, Lemon Juice, Simple Syrup)</i>	879
COSMOPOLITAN <i>(Vodka, Cranberry, Orange Liqueur And Citrus)</i>	999
MARTINI <i>(Gin And Vermouth, And Garnished With An Olive Or A Lemon Twist)</i>	799
THE PINK LADY/THE WHITE LADY <i>(Gin, Grenadine, Lemon Juice)</i>	879
WALNUT'S MOJITO <i>(Bacardi, Mint, Lime Juice, Simple Syrup, Soda)</i>	879
PINACOLADA <i>(White Rum, Coconut Cream, P A Juice, Angustra)</i>	879
MARGARITA <i>(Tequila, Orange Liqueur, And Lime Juice)</i>	939
LONG ISLAND ICED TEA <i>(Vodka, Tequila, Light Rum, Triple Sec, Gin, And A Splash Of Cola)</i>	1079

WALNUT SPECIAL COCKTAILS	1105
HOT RUM PUNCH <i>(Rum And Spices With Lemon)</i>	679
SEX ON THE BEACH <i>(Vodka, Peach Schnapps, Orange Juice, Cranberry Juice)</i>	849
DAIQUIRI <i>(light Rum, Fresh Lime Juice, Sugar Syrup)</i>	799
NEGRONI <i>(Rosso Vermouth, Gin, Campari)</i>	899
LYNCHBURG LEMONADE <i>(Jack Daniels, Cointreu, Lemon Juice, Sugar Syrup, Sprite Top Up)</i>	1199
GIN FIZZ <i>(Gin, Lemon Juice, Sugar Syrup, Egg White, Soda Top Up)</i>	899



Coffee And Tea

SPANISH COFFEE <i>(Kahlua. Brandy. Fresh Coffee. Cream)</i>	879
SLIPPERY SLOPE <i>(Baileys. Cointreau. Fresh Coffee & Cream)</i>	879
IRISH COFFEE <i>(Irish Whiskey. Fresh Coffee & Cream)</i>	879
WALNUT'S COFFEE <i>(Spiced Rum, Brandy. Fresh Coffee Cream)</i>	879
MEXICAN COFFEE <i>(Tequila. Kahlua. Coffee. Cream)</i>	879
NOSE WARMER <i>(Vodka. Baileys. Coffee. Cream)</i>	879
AMERICANO	239
CAPPUCCINO	239
CAFÉ LATTE <i>(Please ask for Flavours)</i>	239
CAFÉ MOCHA	259
ESPRESSO	259

BABY CHINO	249
EXPRESSO AFFAGATO	369
DBL ESPRESSO	239
ICED CARAMEL MACCHIATO	309
ICED AMERICANO	249
ICE LATTE	249
ICED CAPPUCCINO	249
ICED MOCHA	329
HOT LEMON HONEY	239
COLD COFFEE	239
HOT CHOCOLATE	249
GREEN TEA	99
MASALA TEA	139
BLACK TEA <i>Himalayan, Herbal, Mint, De Cafe & More</i>	99

Frappe

MOCHA FRAPPE	429
VANILLA FRAPPE	429
OREO FRAPPE	429

STRAWBERRY FRAPPEEE	449
CARAMEL FRAPPE	449

Soft Beverages

SEASONAL FRESH JUICE <i>(Please Ask Your Server)</i>	379
JUICE <i>(Orange. Pineapple. Apple And More)</i>	199
LEMON SODA <i>(Ginger & Mint)</i>	199
WATERS <i>(Bottled)</i>	69
RED BULL <i>(Imported)</i>	579
TONIC WATER	269
GINGER ALE	289

LASSI <i>(Plain/ Flavored)</i>	299/359
MILK SHAKE <i>(Please Ask For Flavours)</i>	389
COLD DRINKS <i>(Coke/ Fanta/ Sprite)</i>	139
SEASONAL FRUIT SMOOTHIE	499
ICED TEA <i>(Lemon/Peach)</i>	329
MASALA COKE/SPRITE	199



Walnut

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