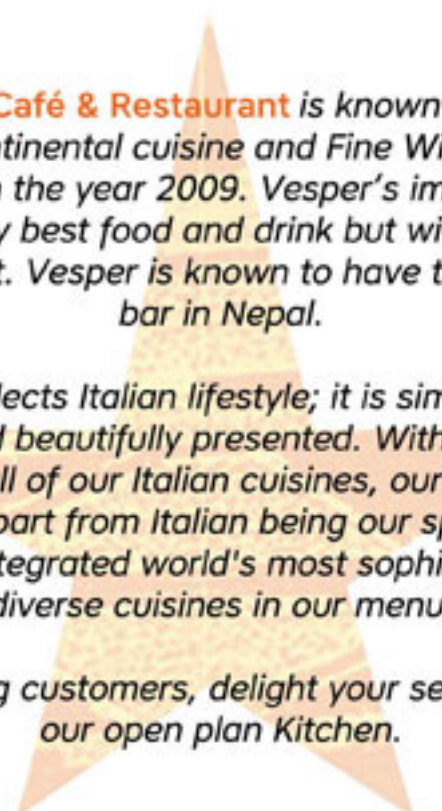




Vesper ★
MENU



The Vesper Café & Restaurant is known for it's finest Italian, continental cuisine and Fine Wines. It was established in the year 2009. Vesper's impression is to serve the very best food and drink but within a relaxed environment. Vesper is known to have the first wine bar in Nepal.

Our food reflects Italian lifestyle; it is simple, vibrant, yet subtle and beautifully presented. With purely use of olive oil in all of our Italian cuisines, our food tastes delicious. Apart from Italian being our speciality, we have also integrated world's most sophisticated and diverse cuisines in our menu.

For our paying customers, delight your senses and visit our open plan Kitchen.

Thank you for visiting Vesper.
Enjoy!!!

WOOD FIRED PIZZA

PIZZA AI QUATTRO FORMAGGI	610/-	PIZZA QUATTRO STAGIONI	680/-
		<i>Artichoke Hearts, Black Olives, Mushrooms, sliced Ham & Shredded Mozzarella.</i>	
PIZZA VEGETARIANA 🌱	595/-	PIZZA HAWAII	595/-
<i>Stewed Peppers, Stewed Eggplant, Mushroom, Spinach & Shredded Mozzarella.</i>		<i>Tomato Base, Mozzarella, Ham & Pineapple.</i>	
PIZZA MARGHERITA 🌱	470/-	TONNO CIPPOLA	620/-
<i>Shredded Mozzarella, Parmesan Cheese & Fresh Basil Leaves.</i>		<i>Tomato base, Mozzarella, Tuna & onion.</i>	
PIZZA ITALIA 🌱	560/-	PIZZA POLLO PICCANTE	620/-
<i>Spinach, Tomato & Egg</i>		<i>Tomato, Mozzarella, Diced Tandoori Chicken, Chilli & Garlic.</i>	
FLORENTINA 🌱	585/-	FRUTTI DI MARE	895/-
<i>Tomato base, Mozzarella, Spinach & Egg</i>		<i>Tomato, Mozzarella Cheese, Squid, Mussels, Prawns & Oregano.</i>	
PIZZA AI FUNGHI 🌱	580/-	SMOKED CHICKEN WITH JALAPENO PEPPER	710/-
		<i>Smoked Chicken, Green Olives & Jalapeno Pepper</i>	
ARTICHOKE PIZZA 🌱	620/-	BACON, SPINACH AND GARLIC PIZZA	720/-
<i>Artichoke, Mushroom & Onion.</i>			
PANEER, CAPSICUM, ONION & SHREDDED MOZZARELLA PIZZA 🌱	565/-	HAM, MUSHROOM AND BLACK OLIVE PIZZA	645/-
PIZZA PESTO 🌱	595/-	PIZZA PORK PEPPERONI	825/-
<i>Pesto, Diced Tomato & Black Olives.</i>			
PIZZA ALARUCOLA	585/-	DE VESPER SPECIAL	1250/-
<i>Shredded Mozzarella Rocket Leaf, Sun Dried Tomato & Parmesan Cheese.</i>		<i>(Mix All in the house)</i>	
ANCHOVIES & CAPER PIZZA	895/-	CHICKEN SAUSAGE PIZZA	655/-
<i>Tomato Sauce, Imported Italian Anchovies, Black Olives, Capers, Oregano.</i>			
		HAM, BACON OR SALAMI PIZZA	670/-

EXTRA TOPPINGS

ONION, TOMATO, GARLIC	85/-	MUSHROOM	180/-
GRILLED VEGETABLES	130/-	PANEER OR MOZZARELLA	160/-
CAPSICUM	110/-	SMOKED CHICKEN	220/-
SPINACH	100/-	BACON	50/-
JALAPENO PEPPER	140/-	HAM OR SALAMI	205/-
GREEN OR BLACK OLIVES	125/-	PARMESAN	170/-
SWEET CORN	100/-	PORK PEPPERONI	245/-
PINEAPPLE	100/-	BOILED EGG	160/-
TUNA FISH	160/-	ARTICHOKE	105/-
PESTO	125/-	MIXED SEAFOOD	300/-

APPETIZERS

ASSORTED CHEESE BOARD	600/-
BBQ CHICKEN WINGS <i>Hot Marinated Chicken Cooked Over Charcoal Flames.</i>	470/-
BRUSCHETTA PIZZAIOLA 🍷 <i>Toasted Budget Bread Topped with Cherry Tomato, Basil & Mozzarella.</i>	410/-
NACHOS 🍷 <i>Tortilla Chips Topped with Red Beans, Chilli, Cheese, Olives & Fresca Salsa Served With Sour Cream.</i>	395/-
GUACAMOLE TORTILLA CHIPS <i>Mexican Dip mixed with avocado, tomatoes, Green Chilli, Coriander, fresh lime juice Served with Tortilla Chips.</i>	420/-
MEZZE PLATTER 🍷 <i>Hummous, Patlicanli, Tahini, Bulgur Rice Salad, Cacik, Beetroot Salad. (Any 5 of your choice, Served with Pita Bread & Fresh Crudités)</i>	985/-
GRILLED CALAMARI RING <i>With Spicy Chilli Sauce.</i>	730/-
VESPER FRIES 🍷	290/-
CHICKEN MOMO	360/-
VEG. MOMO 🍷	240/-
MUSHROOM CHILLI 🍷	390/-
CHICKEN CHILLI	415/-
PRAWN CHILLI	620/-


SOUPS

MINISTRONE DI VERDURE 🍷 <i>Classical Italian Vegetable Soup.</i>	340/-
CREMA DI FUNGHI 🍷 <i>Wild Mushroom Soup.</i>	370/-
CHIOPINO <i>Italian seafood soup</i>	600/-
SEASONAL VEGETABLE SOUP 🍷	360/-


SALADS

IL CARPACCIO DI MANZO MARINATO ALLE ERBE CON RUCOLA E VELI DI PARMIGIANO	620/-
<i>Marinated Beef Carpaccio with Rocket Leaf Salad, Parmesan Cheese with lemon dressing.</i>	
INSALATA GIULIO CESAR CON POLLO	670/-
<i>Crisp Hearts of Romaine Lettuce with Caesar Dressing, Garlic & Grilled Chicken Breast.</i>	
IL CARPACCIO DI SALMONE	1200/-
<i>Smoked salmon, Rocket leaf served with lemon dressing.</i>	
INSALATA DI CAPRI 🍷	435/-
<i>Tomato, Mozzarella & Basil Served With Pesto Dressing.</i>	
INSALATA DI RUCOLA E BELI DI PARMIGIANO 🍷	570/-
<i>Rocket Leaf Salad with Parmesan Cheese & Cherry Tomatoes.</i>	


SANDWICHES

- SMOKED CHICKEN SANDWICH** 570/-
Smoked Chicken, Cheese & Tomato Served With Vesper Fries.
- TUNA CHEESE SANDWICH** 580/-
Grilled Tuna Cheese Served With Vesper Fries.
- PESTO SANDWICH**  540/-
Grilled Eggplant, Tomato, Fresh Basil Leaves, Pesto Sauce, Cheese, Rocket Leafs Served With French Fries & Green Salad.

BURGERS

- BBQ BURGER** 570/-
Beef Patties & Slice Bacon Served With Vesper Fries.
- CALIFORNIA BEEF BURGER** 590/-
Slice Bacon, Beef Patties, Gherkin & Cheese Served With Vesper Fries.
- VEGETABLE BURGER**  460/-
Fresh Vegetable Burger Served With Vesper Fries.

WRAPS

- HOMEMADE CHICKEN WRAP** 560/-
Homemade Chicken Wrap Served With Vesper Fries.
- HOMEMADE CLUB WRAP** 590/-
Grilled Chicken, Bacon, Cheese, Lettuce, Tomato & Onion Wrapped In Tortilla Sheet.
- HOMEMADE VEGETABLE WRAP**  390/-
Vegetable Wrap Served With Vesper Fries.

MEAT SPECIALS**ALLA GRIGLIA FILETTO SERVITI CON ERBE
PARMIGIANO ARROSTO PATATE E SALSA AL
VINO ROSSO 2100/-**

Grilled Sirloin Served with Herbs Parmesan Roasted Potatoes
& Red wine sauce.

FILETTO DI MANZO 820/-

Beef Tenderloin with a Pink Pepper Sauce or
Mushroom Sauce.

**BRACIOLE DI MAIALE ALFORNO CON VINO
BIANCO SALSA AL ROSMARINO AGLIO 850/-**

Grilled Pork Chop Cooked in White Wine, Rosemary,
Garlic Sauce Served With Mushroom and Spinach

PORK ROAST 850/-

Roasted Fillet Pork Topped with Red Wine
Mushroom Sauce Served With Butter Tossed
Vegetable & Mashed Potato.

**ROSMARINO AGNELLO ARROSTO
CON SALSA DI FUNGHI 1700/-**

Rosemary Roasted Lamb Chop Served With
Mushroom Sauce & Grilled Vegetables.

BRATWURST ON FIRE 650/-

Smoky Sausage Cooked Over Charcoal Served With Rocket
Leaf Salad & Roasted Potatoes or Mashed Potato.

CHICKEN**COSCIA DI POLLO CON ACETO BALSAMICO
E VINO ROSSO 800/-**

Balsamic Marinated Chicken Thigh Pan-Fried,
Served With Red Wine, Shallot Sauce & Grilled Polenta.

PETTI DI POLLO CON PEPPERONI 770/-

Grilled Chicken Breast Served With Red Pepper Sauce & Grilled Polenta.

GRILLED HERB CHICKEN 720/-

Grilled Herb Chicken Served with Mashed Potatoes,
Cherry Tomatoes, Sautéed Mushrooms & Spinach Caramelized Onion Puree.

**POLLO ALLA VOLDASTANO
CON VINO BIANCO SALSA DI FUNGI 780/-**

Pan Fried Chicken Served With White Wine Mushroom Sauce and creamy Pasta.

SEAFOOD**SCALOPPA Di SALMON
CON SALSA AL LIMONE E MENTA 1450/-**

Salmon Escalope with Lemon Mint Sauce or
Mustard Sauce

**GAMBERI ALLA GRIGLIA CON
PEPERONI E AGLIO ORIGANO SALSA 850/-**

Grilled prawn served with mixed bell pepper, mushroom,
black olive & oregano, garlic cappers sauce.

**CROSTA DI PATATE CON
CERNIA E SALSA ALLE ERBE 650/-**

Pan-Fried Basa Fish With Potato Crust Served With Fine
Herb Sauce or mustard sauce.

CERINA IN SALSA MEDITERRANEA 750/-

Grilled Basa Fish in Cherry Tomato, Black Olive & Basil Sauce
or Mustard sauce.

**PESCE ALLA MESSINA
CON SALTADI VERDURE 850/-**

Pan Seared Fish Fillet Served With Cappers, Olive, Vegeta-
bles and Tomato Sauce or Mustard Sauce

HIMALAYAN RAINBOW TROUT 950/-

Grilled Trout Fillet Served With Lemon Butter Sauce or
Mustard Sauce

ON THE HOUSE CLASSIC PASTAS

FUSILLI AL POLLO E FUNGHI TRIFOLATI <i>Fusilli Pasta with Chicken & Creamy Mushroom Sauce.</i>	690/-	PENNE ARRABIATA 🌿 <i>Penne Pasta in Spicy Tomato Sauce.</i>	475/-
SPAGHETTI ALLA CARBONARA <i>Spaghetti Pasta with Pork Bacon in Creamy Parmesan Sauce.</i>	570/-	PENNE ARRABIATA 🌿 <i>Penne Pasta in Spicy Tomato Sauce with Smoked Chicken.</i>	550/-
SPAGHETTI AGLIO OLIO PEPERONCINO <i>Spaghetti Pasta with Garlic, Olive Oil & Chilli Flakes.</i>	410/-	CANNELLONI DI SPINACI 🌿 <i>Homemade Pasta Filled With Spinach & Ricotta Cheese Baked in a Creamy Tomato Sauce.</i>	610/-
ALFREDO FETTUCCINE CON POLLO ALLA GRIGLIA <i>Creamy Homemade Fettuccine Pasta With Chicken.</i>	700/-	RAVIOLI DI POLLO <i>Homemade Ravioli Stuffed With Chicken Served in a White Wine Cream Sauce.</i>	550/-
SPAGHETTI AI FRUTTI DI MARE <i>Spaghetti Pasta With Assorted Seafood.</i>	670/-	RAVIOLI RICOTTA E SPINACI <i>Homemade Spinach and Ricotta Ravioli With Tomato Basil sauce.</i>	485/-
PENNE GAMBERI E ZUCCHINE <i>Penne Pasta with Zucchini & Prawn.</i>	770/-		

RISOTTO

RISOTTO AI FRUTTI DI MARE <i>Mixed Seafood Risotto.</i>	790 /-
RISOTTO AI FUNGHI E SCAGLIE DI GRANA 🌿 <i>Risotto With Mushroom and Shredded Parmesan Cheese.</i>	610/-

ICE CREAMS

VANILLA	110/-
STRAWBERRY	110/-
21 LOVE	130/-
BUTTER SCOTCH	130/-
CHOCOLATE	130/-
BLACK CURRENT	130/-
RUM RAISIN	130/-
TUTTY FRUITTY	130/-
MANGO	130/-
GREEN PISTA	130/-
PISTACHIO	140/-
KESAR PISTA	140/-

HOMEMADE DESSERTS

APPLE PIE (MADE IN VESPER)	350/-
BROWNIE (MADE IN VESPER)	350/-
PANNA COTTA (MADE IN VESPER)	350/-
CHEESE CAKE (MADE IN VESPER)	350/-

Raspberry/Blueberry
ASK FOR MORE!

DESSERT WINE

NEGRO BIRBET, ANGELO NEGRO	3,500/-
<i>Piedmont - Italy</i>	
<i>Grape - Brachetto</i>	