OLD TOWN CUISINE

Authentic Bhutanese Traditional Dishes

Taste the Heart of Bhutan

Traditional Bhutanese Main Dishes

Ema Datshi
Bhutan's national dish made with fresh chili and homemade cheese.
Nu. 250

Kewa Datshi
Potatoes cooked with Bhutanese cheese and chili.
Nu. 220

Shamu Datshi
Local mushrooms cooked in creamy Bhutanese cheese sauce.
Nu. 280

Phaksha Paa
Traditional pork stir-fried with red chilies and radish.
Nu. 350

Jasha Maru
Spicy Bhutanese chicken stew with garlic, ginger, and herbs.
Nu. 320

Sikam Paa
Sun-dried pork cooked with chilies and seasonal vegetables.
Nu. 380

Shakam Datshi
Dried beef cooked with Bhutanese cheese and chilies.
Nu. 380

Shakam Paa
Traditional dried beef stir-fried with local spices.
Nu. 400

Hoentay
Buckwheat dumplings stuffed with turnip leaves and cheese.
Nu. 300

Khule
Traditional buckwheat pancakes served with Ezay.
Nu. 180

Vegetarian Specialties

Mixed Vegetable Datshi
Seasonal vegetables cooked with local cheese.
Nu. 250

Kewa Phaksha (Vegetarian Version)
Potatoes with local herbs and spices.

Nu. 200

Mushroom & Fern Curry
Wild mushrooms and fiddlehead ferns from Bhutanese forests.
Nu. 280

Red Rice Set
Bhutanese red rice served with Ema Datshi, vegetables, and Ezay.
Nu. 350

Traditional Bhutanese Snacks

Puta (Bumthang Buckwheat Noodles)

Nu. 220

Momo (Beef/Chicken/Vegetable)

Nu. 250

Paksha Momo
Pork dumplings with Bhutanese seasoning.
Nu. 280

Fried Khule with Honey

Nu. 180

Traditional Drinks

Suja (Butter Tea)

Nu. 80

Ngaja (Bhutanese Milk Tea)

Nu. 80

Ara (Local Rice Wine)
Glass: Nu. 200 | Bottle: Nu. 800

Local Fruit Juice

Nu. 120

Herbal Tea

Nu. 100

Traditional Desserts

Zow Shungo
Bhutanese rice delicacy with vegetables and butter.
Nu. 180

Seasonal Fresh Fruits

Nu. 200

Traditional Rice & Curry Sets

Old Town Bhutanese Set Meal - Nu. 550
Bhutanese Red Rice, Ema Datshi, Phaksha Paa, Seasonal Vegetable, Ezay, Soup

Farmhouse Authentic Set - Nu. 650
Red Rice, Jasha Maru, Kewa Datshi, Seasonal Greens, Suja (Butter Tea)