

About Us

Welcome to Turmeric House!

We are a restaurant that specializes in serving authentic Indian and Nepali cuisine, made with the finest ingredients and prepared with love and care. We, the owners, are four childhood friends who grew up in the vibrant city of Kathmandu, Nepal. Food has always been the bond that has connected us. We share a common love for the spices, fragrance, techniques, and textures found in Indian and Nepali cuisine.

Additionally, our shared ingredients, religion, and culture further strengthen our connection. After moving to the U.S. 20 years ago, we worked together as managers at various reputed restaurants, which helped us gain valuable experience and grow in the industry. In 2019, we decided to come together and start our own restaurant - Turmeric House.

Turmeric House is located at:

428 Washington St, Weymouth MA 02188 (Est 2019)

444 Massachusetts Ave, Arlington MA 02474 (Est 2023)



Mahesh Shahi, Anand Pokhrel, Prabin Thapa, Sujan Magar

Executive Chef Anand Pokhrel

ANDY (ANAND POKHREL) EMBARKED ON HIS CULINARY JOURNEY MANY YEARS AGO, GROWING UP IN THE VIBRANT CULINARY HUB OF KATHMANDU VALLEY, KNOWN FOR ITS RICH TRADITION OF BOTH LOCAL AND INTERNATIONAL CUISINE. HIS PASSION FOR THE CULINARY ARTS LED HIM TO KICKSTART HIS CAREER AS A COMMIS CHEF AT CROWNE PLAZA, WHERE HE HAD THE OPPORTUNITY TO SERVE PASTRIES AT THE PRESTIGIOUS ROYAL PALACE IN KATHMANDU.

AFTER GAINING VALUABLE EXPERIENCE, ANDY MOVED ON TO BECOME AN EXECUTIVE CHEF AT A LOCAL TOWN RESTAURANT AND HE WAS INSTRUMENTAL IN ESTABLISHING A RENOWNED RESORT ON THE WEST SIDE OF KATHMANDU, LEAVING A LASTING IMPACT ON ITS CULINARY OFFERINGS.

TWENTY YEARS AGO, ANDY MADE A SIGNIFICANT MOVE TO THE UNITED STATES, BRINGING HIS EXPERTISE AND PASSION TO THE VIBRANT FOOD SCENE THERE. HE BEGAN HIS AMERICAN CULINARY JOURNEY IN NANTUCKET ISLAND, WHERE HE WORKED AT A FEW LOCALLY OWNED RESTAURANTS AND CAFES, LEADING HIM TO WORK IN VARIOUS PARTS OF MASSACHUSETTS, HELPING ESTABLISHMENTS LIKE SHANTI RESTAURANT ELEVATE THEIR CULINARY STANDARDS FROM ONE TO FOUR.

CURRENTLY, ANDY HOLDS THE ESTEEMED POSITION OF PARTNERING EXECUTIVE CHEF AT TURMERIC HOUSE.



Side Dishes

Half Pan Tray (Serves 15-20) / Full Pan Tray (Serves 25-30)
32 oz quart (Serves 10-15)

Basmati Rice: (G.F/ Vegan/ No Nuts) Saffron flavored rice.		\$25.00 / \$40.00
Raita: (G.F/ No Nuts/Veg) Yogurt with shredded cucumbers, potato & mint.	32 oz quart	\$25.00
Papadum: (Vegan/ No Nuts/ G.F/Veg) Lentils crackers.	50 pcs 100 pcs	\$25.00 \$50.00
Mango Chutneys: (Vegan/No Nuts/G.F/Veg)	32 oz quart	\$25.00
Mixed Pickle: (Vegan/Veg/G.F./No Nuts) Pachanga pickle with vegetbales and chilly.	32 oz quart	\$12.00

Desserts

Half Pan Tray (Serves 15-20) / Full Pan Tray (Serves 25-30)

Rice Pudding: (Veg/G.F/ No Nuts) Saffron, jasmine rice, cardamom, sugar & milk.		\$40.00 / \$80.00
Gulab Jamun: (Veg/No Nuts) (25pcs minimum) Cottage cheese balls, simple syrup & rose water.		\$1.25 per pcs
Rasmalai: (25pcs minium) Steamed cheese patties, milk & pistachio.		\$1.95 per pcs

Beverages

Mango Lassi: (Veg/G.F/ No Nuts) (25 cups minimum) Mango flavored yogurt shake with sugar and rose water.		\$2.25 per cups
Sweet Lassi: (Veg/G.F/No Nuts) (25 cups minimum) Homemade yogurt and sugar.		\$1.95 per cups