

KATHMANDU

NEPALI & INDIAN





STARTERS

NEPALI MOMO Dumpling filled with minced meat cooked with fresh Nepali spices, served with sauce.	5.50 €
PAPADOM Crispy lentil wafer.	1.00 €
ONION BHAJI Deep-Fried onion with gram flour, spices and herbs.	4.00 €
VEGETABLE SAMOSA Deep fried pastry filled with potatoes, peas & indian herbs.	4.50 €
VEGETABLE PAKORA Seasonal vegetables mixed with gramflour & spices, deep fried.	4.00 €
CHICKEN PAKORA Boneless chicken breast battered with gramflour & spices, deep fried in a mild spicy batter.	4.00 €
DAAL SOUP	3.50 €
KATHMANDU TOMATO SOUP Fresh tomato cooked with aromatic spices & cream.	4.50 €
CHICKEN TIKKA Fillet of chicken marinated in ginger yoghurt & spices, cooked in a clay oven.	5.50 €
LAMB TIKKA Fillet of chicken marinated in ginger yoghurt & spices, cooked in a clay oven.	6.00 €
TANDOORI CHICKEN Chicken on the boon Marinated with herbs, garlic, ginger, yoghurt & cooked in a clay oven.	5.00 €
SHEEK KEBAB Minced lamb marinated with herbs & cooked in a clay oven.	6.00 €

MAINS FROM THE TANDOORI (Indian BBQ)

All tandoori meats are marinated in garlic, ginger, yoghurt, herbs & cooked in a clay oven from india.

CHICKEN TIKKA Chicken breast cooked in a tandoor.	10.50 €
LAMB TIKKA Tender lamb pieces cooked in a tandoor.	12.50 €
SHEEK KEBAB Minced lamb marinated with herbs & cooked.	12.50 €
CHICKEN TANDOORI Chicken on the bone cooked in a tandoor. Whole/Half	14.50 / 9.00 €
MIXED TANDOORI Mixed tandoori plate of chicken tikka, lamb tikka, sheek kebab, tandoori chicken	14.00 €
KING PRAWN Plump pacific king prawns given the tasty tandoori treatment.	15.00 €



KATHMANDU HOUSE SPECIAL

Following Meats Can Be Combined With Any Of The Following Listed Sauce.

CHICKEN	10.00 €
PANEER (CHEESE)	10.00 €
LAMB	11.00 €
PRAWNS	12.50 €

TIKKA MASALA

Tikka sautéed in a sweet & sour tomato, cream & butter sauce.

BALTI

Cooked with ginger, galice, bell pepper, onion, and tomato in homemade balti sauce.

KATHMANDU KARAHI

Combination of diced onion, green & red peppers, garlic, ginger, tomato sauce & coriander seeds in a thick sauce.

SHAI PANEER LUMBINI

Cooked in a creamy butter sauce.

MADRAS

Curry sauce with fresh tomatoes & lemon.(Hot)

VINDALOO

Curry sauce with potato, fresh tomato, vinegar. (very hot)

SAAG

Delicately spiced sauce with spinach, onion sauce, tomatoes & ginger.

POKHARA POLLO AL MANTEQUILLA

Curry with aromatic pieces of chicken breast cooked in a rich blend of butter & fresh spices. 12.00 €

CHILLI CHICKEN

Marinated chicken in gram flour with green bell pepper, red bell pepper, onion, tomatoes & ginger. 12.00 €

FISH CURRY

Cooked in a medium spicy curry sauce with fresh tomatoes, cashew nut & coriander. 12.75 €

MAIN DISHES

Following Meats Can Be Combined With Any Of The Following Listed Sauce.

CHICKEN	9.00 €
PANEER (CHEESE)	10.00 €
LAMB	10.50 €
PRAWNS	11.50 €

KORMA

A mix of coconut, almond & cream with Nepali herbs.

KASMIRI

A mild curry almond, cream & aromatic spices.

DAHIWALA

Curry sauce with yoghurt & spices.

DANSAG

Cooked in medium spicy sauce, with lentils & fresh tomato.

JALFREZI

With fresh diced onion, tomato, bell pepper, garlic, coriander, a touch of gravy & cream. (Med.Hot)

CURRY NEPALI

Prepared with curry and tomatoe sauce with species



BIRYANI DISHES

All biryani dishes are cooked with basmati rice, bell pepper & bhuna onion.

VEGETABLES	9.50 €
CHICKEN	10.50 €
LAMB	11.50 €
PRAWNS	12.50 €
MIXED CHICKEN, LAMB & VEGETABLES.	12.50 €
MIXED CHICKEN, LAMB, VEGETABLES & PRAWNS	13.00 €

VEGETABLES DISHES

MIXED VEGETABLE CURRY Peas, potato, carrot, cauliflower, bell pepper, onion & tomatoes with mild curry sauce.	7.50 €
MUTTER PANEER Peas with cheese (paneer) cooked with cream & curry sauce.	8.00 €
PALAK PANEER Spinach & cheese with curry & cream sauce.	8.00 €
BOMBAY ALOO Fried potato cooked with onion, ginger, tomatoes in a medium hot curry sauce.	6.50 €
TARKA DAAL Lentils cooked with spices & fried garlic.	7.00 €
DAAL MAKANI Lentils cooked in a sauce of pure Nepali ghee & cream.	7.50 €
ALOO GOBI Potato & cauliflower cooked with medium hot bhuna sauce.	7.50 €
SAAG ALOO Fresh spinach & potato fried with curry sauce & nepali spices.	7.50 €
OKRA AL ESTILO NEPALÉS Cooked with tomato & onion with mild curry sauce.	10.00 €
BANGAN BARTA Roasted eggplant mashed & sautéed with onion, tomato & bell pepper.	8.00 €

NAAN (BREAD)

PLAIN	3.00 €
GASRLIC	3.50 €
BUTTER vegetable ghee	4.00 €
CHEESE	4.00 €
GARLIC & CHEESE	4.50 €
KEEMA With minced lamb	4.00 €
PESHWARI: Coconut, almonds & raisins	4.00 €
CHEF SPECIAL: With minced lamb, garlic & cheese	5.50 €



RICE

RICE BASMATI	4.00 €
RICE PILAU	4.50 €
RICE JEERA	5.50 €
VEGETABLES FRIED RICE	5.50 €
CHICKEN FRIED RICE	6.50 €
MUSHROOMS FRIED RICE	6.00 €

SUNDRIES

RAITA: Yoghurt mixed with cucumber & herbs.	3.00 €
ACHAR: Pickles marinated with Indian spices.	1.50 €
MANGO CHUTNEY: Sweet puree of mango.	1.50 €
MINT/KIWI/ONION SAUCE	1.00 €

CHILDRENS MENU (Included: 1 dish + dessert) 7.00 €

FISH FINGER WITH CHIPS
CHICKEN NUGGETS WITH CHIPS
CHICKEN KORMA WITH RICE
CHICKEN CURRY WITH RICE
DESSERT, VANILLA ICE CREAM WITH CHOCOLATE

*Childrens menu it's only served in the restaurant for children till 12 years old

BEVERAGES

CHAI TEA	2.50 €
SWEET LASSI	2.50 €
SALT LASSI	2.50 €
MANGO LASSI	3.50 €

DESSERTS

GULAB JAMUN	
Milk dumplings cooked in sweet cardamom syrup.	3.00 €
MANGO ICE CREAM	3.50 €
BROWNIES.	3.50 €
CARROT CAKE	4.50 €
VANILLA ICE CREAM	4.00 €
KULFI	4.50 €