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| A | CHICKEN SAFARI  
Marinated with yoghurt, fresh mint, herbs & spices, grilled in Tandoori oven. | 11, ⁹⁵ |  |
| B | PAHADI CHICKEN TIKKA      
Marinated with hot spices & grilled in the oven, served with a hot curry sauce. | 12, ⁵⁰ | |
| C | LAMB SEKUWA 
Marinated with Nepalese herbs & spices, grilled in the oven. | 13, ⁵⁰ | |
| D | GARLIC CHILLY CHICKEN   
Cooked with peppers, onions, garlic, green chillies & himalayan spices. | 11, ⁵⁰ | |
| F | CHICKEN LABAB DAR 
LAMB LABAB DAR 
Cooked in a exotic sauce with mix peppers, fresh cream & fenugreek herb. | 12, ²⁵
12, ⁵⁰ | |
| G | CHICKEN CHILLY MASALA  
Cooked in Nepalese spices with a creamy spicy masala sauce touched with green chillies. | 11, ⁵⁰ | |
| H | GOAN CHICKEN CURRY  | 11, ⁹⁵ | |
| I | GOAN KING PRAWN CURRY   | 12, ⁹⁵ | |
| J | GOAN FISH CURRY  
Cooked with onion, curry leaves, spices & coconut milk. | 12, ⁹⁵ | |
| K | CHICKEN BHUTUWA  
LAMB BHUTUWA  
Cooked with Nepalese herbs, spices, peppers & spring onions in a thick sauce | 10, ⁹⁵
11, ⁹⁵ | |
| L | KATHMANDU CHICKEN 
Chicken cooked with minced meat, egg, spices & herbs. | 11, ⁹⁵ | |

SOUP & SALAD

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| 1 | DAL SOUP
Lentil soup with Himalayan herbs & spices. | 3, ⁹⁵ |
| 2 | TOMATO SOUP 
Tomato soup prepared with aromatic spices and cream. | 3, ⁹⁵ |
| 3 | RAITA 
Yoghurt mixed with onion, tomato, cucumber, coriander & cumin. | 3, ⁹⁵ |
| 4 | KATHMANDHU SALAD  
Lettuce, tomato, red onions, cucumber, boiled egg, Chicken Tikka, carrot and corn. | 6, ⁹⁵ |



STARTERS

- 5 **PAPADAM (APPETIZER)** 1,00
Crispy lentil crackers (serverd with dips)
- 6 **VEGETABLES PAKORA** 4,25
Vegetables mixed with gram flour and deep fried.
- 7 **ONION BHAJI** 4,25
Onion slices mixed with gram flour & deep fried.
- 8 **VEGETABLE SAMOSA** 4,50
Deep fried pastry filled with spiced potatoes & green peas
- 9 **MEAT SAMOSA** 4,95
Deep fried pastry filled with minced meat.
- 10 **NEPALESE MOMO (STEAMED)** 6,50
Nepalese Dumpling filled with minced meat. ** minimun 10 min.**
- 11 **CHICKEN CHOILA** 6,50
Barbecued chicken seasoned with traditional spices, green chillies & mustard oil.
- 12 **CHICKEN PAKORA** 4,95
Boneless chicken marinated with spices, battered and deep fried
- 13 **CHILLI CHICKEN** 5,95
14 **KING PRAWN CHILLI** 6,50
Pan fried with mix peppers, onion, garlic, green chillies and spring onions
- 15 **PRAWN PURI** 6,75
Prawns cooked with spices and served in a deep fried bread called Puri
- 16 **KATHMANDU MIX STARTER** 6,25
Selection of Onion Bhaji, Chicken Tikka, Chicken Pakora & Veg. Pakora
- 17 **CHICKEN TANDOORI** 5,50
18 **CHICKEN TIKKA STARTER** 5,75
19 **LAMB TIKKA STARTER** 6,25
Marinated in yoghurt & spices, grilled in tandoori oven
- 20 **SEEKH KEBAB** 5,75
Minced meat with herbs & spices, skewered in the tandoori clay oven



TANDOORI MAIN DISHES

Tandoori dishes are marinated with yoghurt, herbs & spices, grilled in a tandoori oven. Served on a sizzling dish with a curry sauce. (Any other sauce +1.50€ supplement)



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| 21 | CHICKEN TIKKA SIZZLER |  | 11, ⁵⁰ |
| 22 | LAMB TIKKA SIZZLER |  | 12, ⁵⁰ |
| | Chicken or Lamb pieces marinated with garlic, ginger and ground spices | | |
| 23 | KATHMANDU MAGIC TIKKA |   | 12, ²⁵ |
| | Chicken breast marinated with cashew nuts, soft cheese and mild spices. | | |
| 24 | CHICKEN SASLIJK |  | 11, ⁵⁰ |
| 25 | LAMB SASLIJK |  | 12, ⁵⁰ |
| | Marinated chicken / lamb roasted with onions, tomatoes and mix peppers. | | |
| 26 | KATHMANDU MIX GRILL |   | 15, ⁵⁰ |
| | Selection of Tandoori Chicken, Chicken Tikka, Seekh Kebab, Lamb Tikka & Tandoori Prawns | | |
| 27 | KING PRAWN TANDOORI |  | 14, ⁹⁵ |
| | Marinated with ginger, garlic, lemon juice, herbs and spices | | |
| 28 | TANDOORI FISH TIKKA |   | 14, ²⁵ |
| | Fish cubes marinated with garlic, ginger, fresh lemon, spices & grilled in the oven | | |

POPULAR DISHES

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|----|----------------------------------------------------------------------------------|---------------------------------------|
| 29 | CHICKEN / LAMB ROGANJOSH | 10, ⁹⁵ / 11, ²⁵ |
| | A recipe from North India, prepared with medium spices, tomatoes & various herbs | |
| 30 | BUTTER CHICKEN | 11, ⁵⁰ |
| | Boneless tandoori chicken cooked in tomato sauce with butter and fresh cream | |
| 31 | CHICKEN MANGO | 11, ⁵⁰ |
| | Chicken cooked with creamy mango sauce | |
| 32 | CHICKEN / LAMB SAAG | 10, ⁵⁰ / 10, ⁹⁵ |
| | Chicken / Lamb cooked with spinach, cumin & spices | |



CURRY DISHES



CURRY DISHES

Traditional curry cooked with Nepalese herbs & spices

33	CHICKEN CURRY	9, ⁵⁰
34	LAMB CURRY	10, ⁵⁰
35	KING PRAWN CURRY 	10, ⁹⁵

MASALA DISHES

Cooked in tomato sauce with ground almonds, butter & fresh cream.

36	CHICKEN TIKKA MASALA	10, ⁹⁵
37	LAMB MASALA	11, ⁵⁰
38	KING PRAWN MASALA 	11, ⁷⁵

KORMA DISHES

Dish prepared with coconut, dry fruits in a mild creamy sauce.

39	CHICKEN KORMA	10, ⁹⁵
40	LAMB KORMA	11, ⁵⁰
41	KING PRAWN KORMA 	11, ⁷⁵

DHANSAK DISHES

Sweet and sour dish cooked with lentils.

42	CHICKEN DANSAK	10, ⁵⁰
43	LAMB DANSAK	10, ⁹⁵
44	KING PRAWN DANSAK 	11, ²⁵

KADAI DISHES

Cooked with onions, peppers, garlic, ginger & coriander seeds in a thick sauce

45	CHICKEN KADAI / CHICKEN TIKKA KADAI	10, ⁵⁰
46	LAMB KADAI	10, ⁹⁵
47	KING PRAWN KADAI 	11, ²⁵



BHUNA DISHES 🌶️

Cooked with chopped onions & fresh tomatoes in medium spicy sauce.

48	CHICKEN BHUNA / CHICKEN TIKKA BHUNA	10, ⁵⁰
49	LAMB BHUNA	10, ⁹⁵
50	KING PRAWN BHUNA 🦐	11, ²⁵

BALTI DISHES 🌶️

Dish prepared with fresh ginger, peppers, onions, fresh coriander & home made Balti spices.

51	CHICKEN BALTI / CHICKEN TIKKA BALTI	10, ⁵⁰
52	LAMB BALTI	10, ⁹⁵
53	KING PRAWN BALTI 🦐	11, ²⁵

JALFREZI DISHES 🌶️🌶️

Dish cooked with peppers, onions, green chillies, coriander and hot spices.

54	CHICKEN JALFREZI / CHICKEN TIKKA JALFREZI	10, ⁵⁰
55	LAMB JALFREZI	10, ⁹⁵
56	KING PRAWN JALFREZI	11, ²⁵

MADRAS DISHES 🌶️🌶️

Hot & spicy south Indian dish cooked with garlic, ginger, tomato, coconut powder & lemon juice.

57	CHICKEN MADRAS / CHICKEN TIKKA MADRAS	10, ⁵⁰
58	LAMB MADRAS	10, ⁹⁵
59	KING PRAWN MADRAS 🦐	11, ²⁵

VINDALOO DISHES 🌶️🌶️🌶️

Cooked with potatoes, ginger, garlic, chillies in a very hot curry sauce.

60	CHICKEN VINDALOO / CHICKEN TIKKA VINDALOO	10, ⁵⁰
61	LAMB VINDALOO	10, ⁹⁵
62	KING PRAWN VINDALOO 🦐	11, ²⁵



VEGETABLE MAIN DISHES

(Vegan Option Available)



- 63 **MIX VEGETABLE CURRY** *(Vegan Option)* 8,⁹⁵
Seasonable vegetables cooked with curry sauce & spices.
- 64 **SAAG PANEER** 🍲 8,⁹⁵
Home-made cottage cheese cooked with spinach, fresh cream and spices.
- 65 **ALOO GOBI** *(Vegan Option)* 7,⁹⁵
Potato & cauliflower cooked with delicate spices.
- 66 **MUTTER PANEER** 🍲 8,⁹⁵
Home made cottage cheese & green peas cooked in a mild creamy sauce.
- 67 **VEGETABLE KORMA** 🍲 🍌 *(Vegan Option)* 8,⁹⁵
Vegetables cooked in a mild creamy sauce with coconut.
- 68 **TADKA DAL** *(Vegan Option)* 7,⁹⁵
Yellow lentils cooked with cumin, onions, garlic, tomatoes, coriander & spices.
- 69 **CHANA MASALA** *(Vegan Option)* 7,⁹⁵
Chickpeas cooked with onions & tomatoes in a rich tangy sauce.

VEGETABLE SIDE DISHES

- 70 **BOMBAY POTATOES** *(Vegan Option)* 5,⁹⁵
Potatoes cooked with cumin in a touch of gravy sauce & coriander
- 71 **SAAG ALOO / SAAG BHAJI** 🍲 *(Vegan Option)* 5,⁹⁵
Spinach & potato / Spinach cooked with aromatic spices
- 72 **MUSHROOM BHAJI** *(Vegan Option)* 5,⁹⁵
Sliced mushrooms cooked with onions, tomatoes & spices.
- 73 **MUTTER MUSHROOM** 🍲 *(Vegan Option)* 5,⁹⁵
Green peas and mushrooms cooked in curry sauce with spices

BIRYANI DISHES

All biryani dishes are cooked with saffron flavoured Basmati rice, dry fruits & aromatic spices. All biryani dishes are served with medium vegetable curry sauce.



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| 74 | VEGETABLE BIRYANI <i>(Vegan Option)</i> | 11, ⁹⁵ |
| 75 | CHICKEN BIRYANI | 12, ⁹⁵ |
| 76 | LAMB BIRYANI | 13, ⁹⁵ |
| 77 | KING PRAWN BIRYANI | 14, ⁵⁰ |
| 78 | KATHMANDU MIX BIRYANI | 14, ⁹⁵ |
- (A special combination of chicken, lamb, King prawns)

RICE (ACCOMPANIMENTS)

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|----|------------------------------------------------|------------------|
| 79 | PLAIN BASMATI RICE | 3, ³⁵ |
| 80 | PILAW RICE | 3, ⁷⁵ |
| | Cooked with cumin, cloves, raisins and spices. | |
| 81 | LEMON RICE | 3, ⁹⁵ |
| 82 | EGG FRIED RICE | 3, ⁹⁵ |
| 83 | MUSHROOM FRIED RICE | 4, ²⁵ |
| 84 | KEEMA RICE | 4, ⁵⁰ |
| | Fried with minced meat & spices. | |
| 85 | KASHMIRI RICE | 4, ²⁵ |
| | Fried with coconut and fruit cocktail | |
| 86 | SPECIAL RICE | 4, ⁵⁰ |
| | Fried with eggs, green peas and mushroom. | |

NAAN BREAD

- | | | |
|----|----------------------------------------|------------------|
| 87 | PLAIN NAAN | 2, ⁷⁵ |
| 88 | BUTTER NAAN | 3, ²⁰ |
| 89 | GARLIC & CORIANDER NAAN | 3, ²⁵ |
| 90 | GARLIC CHILLI NAAN | 3, ⁵⁰ |
| 91 | CHEESE NAAN / GARLIC CHEESE NAAN | 3, ⁹⁵ |
| 92 | PESHAWARI NAAN | 3, ⁹⁵ |
| | Stuffed with nuts and coconut. | |
| 93 | KEEMA NAAN | 3, ⁹⁵ |
| | Bread stuffed with minced meat. | |
| 94 | TANDOORI ROTI OR CHAPATI | 2, ²⁰ |
| | Traditional whole wheat flour bread | |
| 95 | PARATHA | 2, ⁹⁵ |
| | Buttered and layered whole wheat bread | |
| 96 | CHIPS (POTATO FRIES) | 3, ⁵⁰ |



If you have a food allergy of any kind, please inform us while placing your order.

KIDS MENU

7,95
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CHICKEN NUGGETS
& CHIPS

CHICKEN TIKKA
& CHIPS

CHICKEN KORMA /
CHICKEN TIKKA MASALA
WITH BASMATI RICE

INCLUDES A SCOOP
OF ICECREAM

ALLERGENS



TREE NUTS



MUSTARD



LUPIN



CELERI



PEANUTS



CRUSTACEANS



SULFITES



GLUTEN



SOYA



MOLLUSCS



FISH



DAIRY



EGGS



SESAME

Regulation (eu) no 1169/2011 of the european parliament and of the council
of 25 October 2011

Establishment with available information on the matter
of food allergies and intolerances

Request information from our staff
Thanks a lot



SPECIAL MENU

STARTERS

Mix Starter

(Combination of different starters)

MAIN COURSE

*Selection of main course from A la Carte menu
from no. 29 - 69.*

(Lamb Dish / Prawn Dish +1€)

ACCOMPANIMENTS

*Pilaw Basmati Rice or Garlic Naan or Plain Naan
(Any other Naan 1.25 euro supplement)*

DESSERT

Ice Cream or Coffee.

Per Person **16.95€**

(Minimum 2 persons)

