

Taste of
KATHMANDU

MENU





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Welcome and Namaste

Kathmandu is the capital of Nepal and is an incredibly diverse historic city with breathtaking ancient architectures. The city is the gateway to the Nepalese Himalayas, and also home to seven World Heritage Sites selected by UNESCO.

*Customs and traditions differ from one part of Nepal to another. A conglomeration lies in capital city **Kathmandu** where cultures are blending to form a national identity. A prominent factor in a Nepalese everyday life is cultural values. Adding colour to the lives of Nepalese are festivals the year round which they celebrate with much pomp and joy. Food plays an important role in the celebration of these festivals.*

In Taste of Kathmandu, we have endeavoured to bring you those festivals on plates in the form of good quality foods. We serve authentic Nepalese and Indian cuisine for lunch and dinner to delight the palate by using fresh ingredients along with home made spices and herbs, we don't use any artificial food colouring. If there is any particular Nepalese or Indian cuisine that you want to try but not on our menu, please let us know and our brilliant chef will be delighted to cook it for you as per your taste.

This is not just a business for us and that's why there is devotion to authentic, fresh and superbly prepared food. The Management and staff will do everything they can to ensure that those who choose to dine at the restaurant will have a brilliant time. That often means doing immensely more than simply cooking. The motive of the restaurant is not just to serve the customer, but to ensure the customer leaves with a smile, happy and satisfied with one thought in mind "we shall be back very soon".

Thank you (Dhanyabad)

Our chef will be delighted to prepare food on your request if any items are not included on our Menu. Some of our dishes may contain nuts, creams and gluten products. Please let us know when ordering if you have any food intolerances. We don't use any food colourings or artificial flavourings.

APPETISERS

- 1. PLAIN/SPICY PAPADUMS** **£0.75**
- 2. RELISHES TRAY** (MANGO/MINT/ONION) **£1.50**
- 3. ALOO KERAU CHATPAT**  **£3.95**
Medium spicy potatoes cooked with peas, fresh chillies, onion & ginger served in papadum bowl.
- 4. SAMOSA CHAT** **£5.50**
Combination of veg. samosa, chickpeas, herbs and spices with different sauce mixed together. Mouth watering!
- 5. ONION BHAJI** **£3.95**
Sliced onion mixed with cumin seeds, mild spices; deep fried.
- 6. GARLIC MUSHROOM** **£4.50**
Fresh mushroom stir fried in Nepalese style with garlic & herbs.
- 7. VEG/MEAT SAMOSA** **£4.50**
Triangular shaped golden fried pastries filled with Veg/minced lamb, green peas and cumin seeds.
- 8. VEG/MEAT MOMO** **£5.95**
Nepalese steamed vegetable/chicken dumplings served with medium spiced chutney. One of the most popular dishes in Nepal.
- 9. CHICKEN SADEKO**  **£5.95**
Barbecued chicken mixed with fresh chillies, ginger & garlic. Popular in Kathmandu.
- 10. MURGH MALAI TIKKA** **£5.50**
Breast of chicken marinated in yogurt and spices.
- 11. KUKHURA TIKKA** **£5.50**
Cubes of chicken marinated with yogurt and light spices skewered and cooked in tandoori oven.
- 12. SEEKH KABAB** **£5.95**
Minced lamb mixed with chopped onions, mild spices & herbs skewered and cooked in tandoor.
- 13. GURKHALI SEKUWA** **£6.50**
Slices of Lamb marinated with fresh herbs and mild spices skewered and cooked in tandoori oven.
- 14. TAREKO JHEENGA** **£6.95**
King prawns battered and deep fried with herbs. Fabulous!
- 15. KATHMANDU MANGO PRAWN** **£7.95**
King prawn cooked with chef's special mango flavour sauce.
- 16. FRIED SQUID** **£6.95**
Squid deep fried with peppers, corn flour, plain flour & herbs.
- 17. KATHMANDU MIXED PLATTER FOR 2** **£15.95**
Mixed selections of chicken tikka, seekh kebab, veg samosa, onion bhaji and prawns.

TANDOORI SPECIALS 🇳🇵

(All the tandoori dishes are served in a hot sizzler plate)

- 18. SHASLIK CHICKEN £9.95 / LAMB £9.95 / SALMON £15.95**
Cubes of chicken/lamb marinated with herbs, spices, mixed peppers & onions all cooked in a clay oven.
- 19. KATHMANDU SPECIAL GRILL £15.95**
Assorted meats & king prawns marinated with Himalayan spices, cooked in clay oven.
- 20. TANDOORI CHICKEN (HALF) £9.95**
Chicken on bone (breast & leg) marinated with yogurt & spices cooked in tandoori oven.
- 21. PANEER SHASLIK £9.95**
Home made cottage cheese marinated & skewered with mixed peppers, onions & fresh herbs cooked in tandoori oven.
- 22. NEPALI MACHHA £15.95**
Finely marinated monkfish cooked in clay oven with peppers, onions and fresh ginger.
- 23. TANDOORI PRAWN £16.95**
Jumbo succulent prawns marinated with homemade spices & herbs cooked in clay oven.

NEPALESE SPECIALITIES

- 24. KATHMANDU 🇳🇵 CHICKEN £9.50 / LAMB £10.95 / PRAWN £12.95**
Cooked with yogurt, fresh chillies, coriander, ginger & garlic sauce. Popular in Kathmandu.
- 25. KHURSANI 🇳🇵🇳🇵 CHICKEN £9.50 / LAMB £10.95 / PRAWN £12.95**
Chicken/lamb cooked with onions, mixed peppers & green chillies in spicy tomato sauce.
- 26. NILGIRI CHICKEN £9.50 / LAMB £10.95 / PRAWN £12.95**
Cooked with spinach, mixed spices and finished with touch of cream.
- 27. KATHMANDU BUTTER CHICKEN £9.95**
Tender pieces of chicken cooked in cream, butter and tomato sauce.
- 28. KATHMANDU KO MACHHA £16.95**
Sea bass fillet marinated with fresh spices. Served with special sauce, salad & pilau rice.

CHEF SPECIALS

- 29. PAHADI 🌶️** **CHICKEN £10.95 / LAMB £11.50 / PRAWN £13.95**
Tender pieces of chicken/lamb or prawn cooked with Nepalese spices & herbs and finished with coconut milk.
- 30. SHERPA TARKARI 🌶️🌶️** **£10.95**
Tender pieces of lamb cooked with mixed peppers, potatoes and spices.
- 31. LAKE KO MACHHA 🌶️** **£12.95**
Salmon fish cooked with homemade Nepalese curry sauce and infused with coconut milk.
- 32. CHICKEN LEDOBEDO 🌶️** **£9.95**
Grilled chicken breast cooked in tomatoes & onion sauce with a touch of special herb jimbu and cream.
- 33. KATHMANDU HONEY CHICKEN** **£10.95**
Chicken tikka cooked with a cashewnuts based sauce, coconut powder, honey and cream.
- 34. SPECIAL SEAFOOD BALTI** **£17.95**
Prawns, salmon, monkfish cooked in a balti sauce with mixed peppers & onions. Served with a plain naan bread.

ALL TIME FAVOURITE CURRIES

CHICKEN £8.50 LAMB £9.95 PRAWN £11.95 VEGETABLE £7.95

- 35. TIKKA MASALA**
Tomato & cashewnut based sauce with almond powder & cream.
- 36. KORMA**
Coconut powder, cream and nuts flavoured curry with a touch of cardamom.
- 37. PASANDA**
Popular indian dish cooked with mild curry sauce and red wine.
- 38. ROGAN JOSH 🌶️**
Traditional indian curry cooked with chopped tomatoes and onions.
- 39. JALFREZI TIKKA 🌶️🌶️**
A semi dry dish prepared from strips of onions, peppers, fresh coriander, dry fenugreek and touch of lemon.
- 40. BHUNA 🌶️**
Spiced curry prepared with onion, tomatoes and spring onions.
- 41. DHANSAK 🌶️**
A sweet & sour dish created from lentils and spicy sauce.
- 42. BALTI TIKKA**
Traditional indian dish cooked with balti sauce, mixed peppers and onions.
- 43. MADRAS 🌶️🌶️**
Popular Indian dish cooked with tomato & onion based curry sauce, coconut powder and touch of lemon juice.
- 44. VINDALOO 🌶️🌶️🌶️**
A very hot & spicy curry created from fresh spices, tomatoes, onions, with potatoes & chillies.

***All the prawn currys use King Prawns and we use Chicken Tikka for Jalfrezi and Balti dishes

BIRYANI SPECIALITIES

Saffron flavoured basmati rice cooked with mild aromatic oriental spices and herbs.
Served with a choice of mild, medium or hot curry sauce.

- 45. **CHICKEN TIKKA BIRYANI** 🍛 **£10.95**
- 46. **LAMB BIRYANI** 🍛 **£11.95**
- 47. **PRAWN BIRYANI** 🍛 **£12.95**
- 48. **VEGETABLE BIRYANI** 🍛 **£9.95**

VEGETABLE CURRY 🍛

MAIN DISH £7.50 ~ SIDE DISH £4.50

- 49. **DAAL PANCHAMELA**
Red, black, tourdal, chana and mung daal cooked in Kathmandu style sauce.
- 50. **KALO DAAL**
Black lentils cooked with garlic, ginger and jimbu herbs in traditional Nepalese style.
- 51. **DAAL TARKA**
Mixed lentils cooked with aromatic spices and tempered with onions, garlic & cumin.
- 52. **CHANA MASALA**
Large chickpeas cooked in a traditional curry sauce with touch of ginger.
- 53. **ALOO JEERA**
Diced potatoes fried with cumin seeds, herbs and spices.
- 54. **SAAG PANEER**
Home made cottage cheese cooked with spinach and spices touched with cream.
- 55. **RAJMA ALOO**
Mouth watering kidney beans & potatoes cooked with special curry sauce.
Popular in Kathmandu.
- 56. **KATHMANDU VEGETABLE**
Fresh mixed vegetables cooked with yogurt, chillies & coriander sauce.
- 57. **NAVARATNA CURRY**
Fresh mixed vegetables including broccoli, mushrooms, beans, peas and potatoes cooked with special sauce.
- 58. **BHINDI BHAJI**
Fried okra cooked in special nepalese sauce with touch of kasoori methi.

ACCOMPANIMENTS

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59. **BASMATI RICE** £2.50
Plain boiled rice.
60. **PILAU RICE** £2.95
Basmati rice cooked in butter topped with brown onion.
61. **GARLIC RICE** £3.50
Crushed garlic in pilau rice.
62. **MUSHROOM RICE** £3.50
Fresh mushroom tossed in pilau rice.
63. **COCONUT RICE** £3.95
Basmati rice topped with coconut powder.
64. **KATHMANDU SPECIAL RICE** £3.95
Pilau rice cooked with peas, chicken & vegetables.
65. **EGG FRIED RICE** £3.50
Plain rice cooked with fried eggs.
66. **PLAIN NAAN** £2.50
67. **GARLIC NAAN** £3.00
Fresh garlic topped with coriander.
68. **KEEMA NAAN** £3.00
Stuffed with lamb mince.
69. **PESHWARI NAAN** £3.50
Stuffed with coconut cream and nuts.
70. **CHEESE NAAN** £3.50
Stuffed with fresh cheese.
71. **TANDOORI ROTI** £2.25
A thin wholemeal bread.

SUNDRIES

72. **CHIPS** £2.50
73. **KATHMANDU SALAD** £2.50
74. **PICKLE** (Lime/Tamarind) £0.50
75. **RAITA** £1.85
Yogurt mixed with cucumbers and spices.

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www.tasteofkathmandu.co.uk