

APPETISERS

1. **PLAIN/SPICY PAPADUMS** £0.90
2. **RELISHES TRAY (MANGO/MINT/ONION)** **D** £1.60
3. **ALOO KERAU CHATPAT:** Medium spicy red potatoes cooked with peas, fresh chillies, onion & ginger served in papadum bowl. **(M)** £5.50
4. **SAMOSA CHAT:** Combination of veg. samosa, chickpeas, herbs and spices with different sauce mixed together. Mouth watering! **G D** £6.50
5. **ONION BHAJI:** Sliced onion mixed with cumin seeds, mild spices; deep fried. £5.50
6. **GARLIC MUSHROOM:** Fresh mushroom stir fried in Nepalese style with garlic & herbs. **D** £5.95
7. **VEG/MEAT SAMOSA:** Triangular shaped golden fried pastries filled with vegetables or minced lamb, green peas and cumin seeds. **G** £5.50
8. **VEG/MEAT MOMO (5 pieces):** Nepalese steamed vegetable or chicken dumplings served with medium spiced chutney. One of the most popular dishes in Nepal. **G** £6.50
9. **CHICKEN SADEKO:** Barbecued chicken mixed with fresh chillies, ginger & garlic. Popular in Kathmandu **(D M)** £6.50
10. **HARIYALI CHICKEN TIKKA:** Cubes of chicken marinated with green sauce, mints & Yogurt with Five spices, herbs served with tomato chutney. **D M** £6.50
11. **KUKHURA TIKKA:** Cubes of chicken marinated with yogurt and light spices skewered and cooked in tandoori oven. **D M** £6.50
12. **SEEKH KABAB:** Minced lamb mixed with chopped onions, mild spices & herbs skewered and cooked in tandoor. **D** £6.95
13. **GURKHALI SEKUWA:** Slices of Lamb marinated with fresh herbs and mild spices skewered and cooked in tandoori oven. **D M** £7.95
14. **TAREKO JHENGA:** King prawns battered and deep fried with herbs. Fabulous! **S G** £8.50
15. **KATHMANDU MANGO PRAWN:** King prawn cooked with chef's special mango flavour sauce. **S D** £8.95
16. **KATHMANDU MIXED PLATTER:** **S D M G** £11.95
Mixed selections of chicken tikka, for one
seekh kebab, veg samosa, for two £16.95
onion bhaji and prawn.



TANDOORI SPECIALS

All the tandoori dishes are served with curry sauce.

17. **SHASLIK CHICKEN** £12.95 / **LAMB** £13.95
SALMON £17.95
Cubes of chicken/lamb/salmon marinated with herbs, spices, mixed peppers & onions all cooked in a clay oven. **D M S**
18. **KATHMANDU SPECIAL GRILL:** Assorted meats & king prawn marinated with Himalayan spices, cooked in clay oven. **D M S** £17.95
19. **TANDOORI CHICKEN (HALF):** Chicken on bone (breast & leg) marinated with yogurt & spices cooked in tandoori oven. **D M** £12.95
20. **PANEER SHASLIK:** Home made cottage cheese marinated & skewered with mixed peppers, onions & fresh herbs cooked in tandoori oven. **D M** £11.95
21. **KATHMANDU GRILL VEGETABLES:** Assorted fresh vegetables mushrooms, broccoli, cottage cheese, capcicum & onion marinated with spices and cooked in a hot clay oven. **D M** £14.95
22. **TANDOORI PRAWN:** Jumbo succulent prawns marinated with homemade spices & herbs cooked in clay oven. **D M S** £17.95

NEPALESE SPECIALITIES

23. **KATHMANDU CHICKEN** £12.95 / **LAMB** £13.95
/PRAWN £16.95 Cooked with yogurt, fresh chillies, coriander, ginger & garlic sauce. Popular in Kathmandu. **(D M S)**
24. **KHURSANI CHICKEN** £12.95 / **LAMB** £13.95
/PRAWN £16.95 Chicken/lamb/prawn cooked with onions, mixed peppers & green chillies in spicy tomato sauce. **(D M S)**
25. **NILGIRI CHICKEN** £12.95 / **LAMB** £13.95 / **PRAWN** £16.95 Cooked with spinach, mixed spices and finished with touch of cream. **D M S**
26. **KATHMANDU BUTTER CHICKEN:** Tender pieces of chicken cooked in cream, butter and tomato sauce. **D M** £12.95
27. **KATHMANDU KO MACHHA:** Sea bass fillet marinated with fresh spices. Served with special sauce, salad & pilau rice. **D M S** £17.95

CHEF SPECIALS

28. **PAHADI CHICKEN** £12.95 / **LAMB** £13.95 / **PRAWN** £16.95 Tender pieces of chicken/lamb or prawn cooked with Nepalese spices & herbs and finished with coconut milk. **D M S**
29. **NEPALI MANGO CHICKEN** £12.95 / **LAMB** £13.95
/PRAWN £16.95 Cooked with mango, tomato sauce, almond and coconut powder with a touch of cream. Nepalese style mildest curry with an exotic flavour. **D M S N**



30. **SHERPA TARKARI:** Tender pieces of lamb cooked with mixed peppers, red potatoes and spices. **(D)** £13.95
31. **LAKE KO MACHHA:** Salmon cooked with homemade Nepalese curry sauce and infused with coconut milk. £15.95 **D M S**

32. **CHICKEN LEDOBEDO:** Grilled chicken breast cooked in tomatoes & onion sauce with a touch of special herb jimbu and cream. **D M N** £12.95
33. **KATHMANDU HONEY CHICKEN:** Chicken Tikka cooked with a cashewnuts based sauce, coconut powder, honey and cream. **D M N** £12.95
34. **SPECIAL SEAFOOD BALTI:** Prawns, Salmon, Monkfish cooked in a balti sauce with peppers & onions. Served with a plain naan bread. **(S D)** £17.95

ALL TIME FAVOURITE CURRIES

	M	D	D S	D M
CHICKEN	£ 12.95	£ 13.95	£ 16.95	£ 11.95
LAMB				
PRAWN				
VEGETABLE				

(All prawn curry's use king prawns & we use chicken tikka for jalfrezi & balti dishes)

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

BIRYANI SPECIALITIES

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

45. **CHICKEN TIKKA BIRYANI** **(D M N SD)** £13.95
46. **LAMB BIRYANI** **(D N SD)** £14.95
47. **PRAWN BIRYANI** **(D S N SD)** £17.95
48. **VEGETABLE BIRYANI** **(D M N SD)** £12.95



Some of our dishes may contain nuts, creams and gluten products, please let us know when ordering if you have any food intolerances. It may contain traces of allergens / nuts despite our persistent efforts. We can cook nuts free & dairy free dishes on request.

VEGETABLE CURRY

MAIN DISH £11.95 ~ SIDE DISH £7.25

49. **DAAL PANCHAMELA:** Red, black, tourdaal, chana and mung daal cooked in Kathmandu style sauce. **D**

50. **KALO DAAL:** Black lentils cooked with garlic, ginger and jimbu herbs in traditional Nepalese style. **D**

51. **DAAL TARKA:** Mixed lentils cooked with aromatic spices and tempered with onions, garlic & cumin. **D**

52. **DAAL MAKHANI:** Black lentils cooked with garlic & ginger with a touch of butter & cream. **D**

53. **CHANA MASALA:** Large chickpeas cooked in a traditional curry sauce with touch of ginger.

54. **ALOO JEERA:** Diced red potatoes fried with cumin seeds, herbs and spices. **M**

55. **SAAG PANEER:** Home made cottage cheese cooked with spinach and spices touched with cream. **D**

56. **RAJMA ALOO:** Mouth watering kidney beans & red potatoes cooked with special curry sauce. Popular in Kathmandu. **D M**

57. **KATHMANDU VEGETABLE:** Fresh mixed vegetables cooked with yogurt, chillies & coriander sauce. **D M**

58. **NAVARATNA CURRY:** Fresh mixed vegetables including broccoli, mushrooms, beans, peas and potatoes cooked with special sauce. **D M**

59. **BHINDI BHAJI:** Fried okra cooked in special nepalese sauce with a kasoori methi.

60. **BRINJAL BHAJI:** Fresh slices aubergines cooked in a tomato & onion based sauce.



ACCOMPANIMENTS

61. **BASMATI RICE:** Plain boiled rice. **£3.25**

62. **PILAU RICE:** Basmati rice cooked in butter topped with brown onion. **D £3.95**

63. **GARLIC RICE:** Garlic cooked with basmati rice. **£4.50**

64. **MUSHROOM RICE:** Fresh mushroom tossed in pilau rice. **D £4.50**

65. **COCONUT RICE:** Basmati rice topped with coconut powder. **D £4.25**

66. **KATHMANDU SPECIAL RICE:** Pilau rice cooked with peas, chicken & vegetables. **D M £4.95**

67. **EGG FRIED RICE:** Plain rice cooked with fried eggs. **E £3.95**

68. **PLAIN NAAN** **D G E £2.95**

69. **GARLIC NAAN:** Fresh garlic topped with coriander. **D G E £3.95**

70. **KEEMA NAAN:** Stuffed with lamb mince. **D G E £4.50**



71. **PESHWARI NAAN:** Stuffed with coconut cream and nuts. **G N D E SD £3.95**

72. **CHEESE NAAN:** Stuffed with fresh cheese. **G D E £3.95**

73. **TANDOORI ROTI:** A thin wholemeal bread. **G £2.95**



SUNDRIES

74. **CHIPS** **£3.25**

75. **KATHMANDU SALAD** **£3.25**

76. **PICKLE** (Lime/Tamarind) **M SD £0.60**

77. **Curry Sauce** (Masala/Korma/Madras) **D £4.95**

78. **LASSI** (Sweet/Mango/Plain) **D £2.50**

79. **RAITA** (Yogurt mixed with cucumbers and spices) **D £3.00**

(Medium Spiced (- Hot (- Very Hot

G - Contains Gluten **S** - Contains Seafood **N** - Contains Nuts

D - Contains Dairy **M** - Contains Mustard **E** - Contains Egg

SD - Contains Sulphur Dioxide

**BOOK
TABLE**



**ORDER
ONLINE**

We use vegetable cooking oil. (Soya bean oil, produced from genetically modified soya) for cooking and frying. We don't use any food colourings or artificial flavourings.

Taste of KATHMANDU

COLLECTION ONLINE & TELEPHONE OFFER
GET **15% OFF**
MINIMUM ORDER £20
EVERY EVENING

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1-3 Prospect Road, Hythe, CT21 5NS
www.tasteofkathmandu.co.uk



Taste of KATHMANDU



Nepalese & Indian Cuisine

Fully refurbished and air conditioned restaurant

TAKEAWAY MENU

5:00pm - 10:00pm (OPEN 7 EVENINGS)



Free Parking after 6PM

Tel: 01303 487 270

1-3 Prospect Road | Hythe | CT21 5NS

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Delivery up to 4 miles - flat rate £3.00
£1.50 for extra miles (minimum order £20)

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