

A LA CARTE MENU

KATHMANDU KITCHEN



Traditional Nepalese and Indian Restaurant

If you have a food allergy /
dietary requirement
please advise a member of staff

Follow us on





KATHMANDU KITCHEN

ABOUT KATHMANDU

Kathmandu is the capital of Nepal, home to the World's highest mountain Mount Everest and the birthplace of Lord Buddha. Kathmandu valley comprises three ancient cities of Kathmandu, Patan & Bhaktapur situated in hilly region of Nepal. The three cities house seven UNESCO world Heritage shrines which are together listed as a UNESCO World Heritage site (Culture). Kathmandu is a city of beautiful temples, magnificent art and is blessed with the Newari food culture.

OUR RESTAURANT

Situated in the heart of Dublin city, Kathmandu Kitchen serves the finest Nepalese & Indian cuisine. We endeavour to offer a true ethnic Nepalese & Indian gastronomic experience. Using only the finest Himalayan fresh herbs, spices and ingredients our voyage takes you on a tour that extends from various regions of South Asia and Nepal. We hope you experience the exceptional regional dishes reflecting the taste of the diverse communities of Nepal & India by our experienced chef. Each meal in this restaurant truly said to be a "Feast of The Festivals".

OUR CHEFS

Birendra Shrestha, The Head Chef of Kathmandu Kitchen since 2014, is a highly qualified chef representing the ethnic group of Kathmandu valley renowned as "Newari Culture". Mr. Shrestha used to work at the Five Star Everest Hotel in Kathmandu, Nepal before coming to Ireland over 16 years ago. His experience has allowed him to obtain and refine his ability to conjure up innovative Nepalese and Indian food that are simply delectable. Mr. Shrestha is now regarded as one of the finest & the best ethnic Chefs within the Nepalese and Indian community in Ireland.

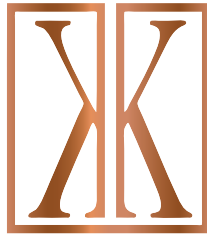




STARTERS

- | | |
|--|---|
| 1. KATHMANDU MIX FOR 1 (1,7, 8) €9.95
Mix of Vegetarian Samosa, Barbecue chicken Malai tikka, Sheekh kebab with chef's special sauce. | 8. CHICKEN MALAI CHEESE TIKKA €8.95
(7, 8, 10)
Chicken breast marinated and grilled to perfection with cheese and mild spices, yoghurt, and fresh herbs. |
| 2. SAMOSA CHAT (1,7,8) €7.95
Golden fried pastry parcels stuffed with cumin, green peas and mashed potato with Bombay mix yogurt sauce | 9. KHASI KO NEPALI KEBAB (7) €9.95
Minced lamb flavoured fresh herbs, chopped peppers, skewered & cook in clay oven served with creamy sauce. |
| 3. ONION BHAJI (12) €7.95
Shallow fried onion slices with cumin seeds, mild spices and deep fried. | 10. NEWARI CHHOILLA (7, 10) €9.95
(Chicken/Lamb)
Tender lamb or Chicken breast marinated with Himalayan herbs green chilli, red onions, spring onions, ginger, garlic and touch of lime, mustard oil. Serve on salad bed. 🌶️🌶️ |
| 4. ALOO CHAP (1) €6.95
Mashed potatoes infused with ginger and cumin, dipped in the batter and deep fried. | 11. MO: MO (1, 11) €15.95
Nepalese famous and delicious mouth-watering steamed dumplings stuffed with minced chicken tossed with ginger garlic paste served with homemade chutney. (Starter for 2 🌶️) |
| 5. ALOO KERAU CHATPAT (10, 12) €6.95
Green Peas, potatoes, mixed with fresh chilly spring onion, ginger, coriander served on papad bed. 🌶️ | |
| 6. KUKHURA KO PAKORA (10) €8.95
Strips of chicken breast slightly spiced, dipped in gram flour batter and deep fried. | |

1 Gluten 2 Crustaceans 3 Egg 4 Fish 5 Peanuts 6 Soybeans 7 Milk
8 Nuts 9 Celery 10 Mustard 11 Sesame 12 Sulphur 13 Lupin 14 Molluscs
M Mild 🌶️ Lightly Spiced 🌶️🌶️ Medium 🌶️🌶️🌶️ Hot 🌶️🌶️🌶️🌶️ Very Hot



STARTERS

12. KATHMANDU MIX PLATTER FOR 2 (2, 6, 7, 10)

Assorted Mixed Starters to share

€20.95

13. POLEKO JHINGA (2)

Freshly marinated tiger prawns with fennel seeds, ginger garlic Nepali spice, black salt, lemon cooked in clay oven.

€14.95

14. BHEDAKO KARANG CHOP (7, 10)

Rack of Lamb marinated overnight in Himalayan Salt, tandoori spice and grilled in a clay oven.

€13.95

15. TAREKO PRAWN (2, 10, 14)

Freshly marinated prawn/ Fish with ginger, garlic, battered and deep fried served in a papad bed.

€9.95



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BBQ TANDOORI SIZZLER SPECIALITIES

(Tandoor speciality, all sizzlers serve with choice of Tikka masala, Ledobedo or Madras sauce on side)

- 16. KATHMANDU SPECIAL SEA FOOD SIZZLER** (2, 4, 6, 7, 10, 14) €22.95
Mixed Seafood of Tandoori prawn, scallop, crab, mussels, grilled fillet of fish served in sizzling hot plate. 🍴
- 17. POLEKO SEABASS or GRILLED SALMON** (4, 10) €23.95
Grilled Seabass Fillet or Salmon marinated with tandoori spices, fresh herbs, Himalayan salt grilled and serve. 🍴
- 18. KATHMANDU TANDOORI PRAWNS SIZZLER** (4, 10, 7) €23.95
Jumbo king prawns marinated with Nepalese spice grilled in big clay oven with onion, peppers serve in sizzling hot plate.
- 19. BHEDAKO KARANG** (10, 7) €23.95
Succulent rack of Lamb marinated in pink salt Himalayan spices, cooked in clay oven & served in sizzling hot plate. (The best rack of lamb supply from Gahan meat.)
- 20. SHASHLIK BBQ MONKFISH** (4,10, 15) €23.95
SHASHLIK BBQ CHICKEN (7) €21.95
Tender pieces of chicken breast/ fish marinated with fresh herbs, mixed peppers, mushrooms, onion and grilled in the clay oven. Served in sizzling hot plate. (Bestselling in Kathmandu Kitchen.) 🍴
- 21. TANDOORI CHICKEN** (6, 7) €18.95
A mouth-watering chicken leg/breast piece marinated in yoghurt sauce, tandoori spices, fresh herbs and grilled in clay oven.
- 22. HANSKO MASU SIZZLER** (2, 6, 7, 10) €19.95
Roasted duck in clay oven marinated with chopped onions, tomatoes and capsicum.
- 23. KHASI KO KEBAB** €20.95
Minced lamb flavoured with mild spices, fresh herbs, chopped peppers, skewered & cooked in clay oven. 🍴
- 24. KATHMANDU KITCHEN SPECIAL MIXED SIZZLER** (4, 7, 10) €21.95
Mixed of King Prawn, Tandoori chicken, chicken tikka and gulafi sheekh kebab served in sizzling hot plate.



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NEPALESE SPECIALITIES - CURRY

Either of the dishes follows with your choice of sauce from the favorite list below:

Chicken €18.95 | Lamb €19.50 | Prawn €19.95 | Vegetables €15.95

25. HIMALAYAN CURRY (7, 8)

Nepal speciality cooked in Himalayan spices with yogurt, cashew nuts, fresh chilli, garlic and coriander. 🌶️🌶️

26. GARLIC CHILLY MASALA (6, 7, 10)

CHICKEN/DUCK/LAMB/PRAWN

Breast pieces of chicken / tender pieces lamb/ Prawn simmered in garlic fresh chilli, capsicum and fresh herbs 🌶️🌶️

27. GORKHALI (7, 8)

(CHICKEN/ LAMB/PRAWN)

Spicy Nepali dish with yogurt, cashew nuts fresh chillies, coriander, ginger and a touch of garlic. 🌶️🌶️🌶️

28. LEDOBEDO (7)

(CHICKEN/ LAMB/PRAWN)

Traditional Nepali Curry cooked with creamy sauce, brown onion, and tomato sauce in medium spicy.

29. MASU RA SAAG

(CHICKEN / LAMB)

Tender pieces of chicken/lamb cooked with spinach and fresh herbs. 🌶️

30. THAKALI FISH TARKARI (7, 10, 12) €20.95

Fish curry prepared in coconut milk, coconut powder, curry leaf, mustard seeds, cumin seeds and Nepalese spices. 🌶️🌶️🌶️

31. KHASI / KUKHURA KO MASU (10)

A classic Lamb or Chicken curry cooked in a medium spiced onion sauce, flavoured with seasonal herbs.

32. CHICKEN / PRAWN TAKATAK (4, 10)

Chicken/Prawn dish from the coastal region of India with seasonal herbs & spices flavoured with white rum 🌶️

33. CHEF'S SPECIAL MIXED CURRY (10) €19.95

A mixed chef's special curry of lamb, chicken and prawn flavoured with fenugreek leaves.

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ALL TIME FAVOURITES -CURRY

Either of the dishes follows with your choice of sauce from the favorite list below:

Chicken €18.95 | Lamb €19.50 | Prawn €19.95 | Vegetables €15.95

34. CHICKEN TIKKA MASALA (7, 8)

Tomato based cream sauce with grounded cashew nuts. **M**

35. CREAMY KORMA (7, 8)

Mild almond cream sauce sprinkled with ground cardamom and flavoured with rose water. **M**

36. BUTTER CHICKEN (7, 8, 10)

Tender pieces of grilled chicken breast slow cooked in cream butter and tomato sauce. **M**

37. ROGAN JOSH (10)

Fresh curry prepared with onion, ginger, fresh herbs, mushroom and green peppers **🌶️**

38. JALFREZI (7, 10)

Slightly sweet and sour curry prepared with the infusion of diced peppers & onions, fresh chopped coriander and finished with the touch of lemon **🌶️**



39. BENGAL BHUNA (10)

A roast dish tossed with red onions, spring onions and fresh garden tomatoes.

40. MADRAS (10)

A south Indian special curry of curry leaves, coconut powder and tossed muster seeds. **🌶️🌶️🌶️**

41. SPECIAL BALTI (7, 10)

Traditional Balti dish cooked with chef's special balti sauce, pickled spice, yoghurt and finished with fresh mint. **🌶️🌶️**

42. VINDALU (10)

Very very Hot & Spicy sauce created from onion, tomatoes, ginger and fresh grounded chillies. **🌶️🌶️🌶️🌶️**



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BIRYANI/ THALI

Traditional dish of India & Nepal where rice is cooked with meat or vegetable & whole spices in a sealed pot over the slow fire to seal the aroma and taste within
(All Biryani served with choice of Curry sauce or Yogurt sauce on side)

43. CHICKEN BIRYANI (7, 8, 10, 12) €20.95

44. LAMB BIRYANI (7, 8, 10, 12) €21.95

45. VEGETABLE BIRYANI (7, 8, 10, 12) €18.95

46. PRAWN BIRYANI (2, 7, 8, 10, 12) €22.95

47. EVEREST SPECIAL €23.95
MIXED BIRYANI (2, 7, 8, 10, 12)


48. NEPALI SPECIAL €22.95
KHICHADI SAAG BHAT (7, 8, 10, 12)

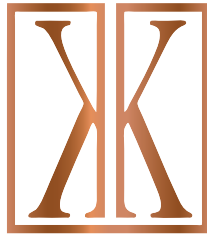


(Note: Our food provenance: Fresh Seafood- Kish Fish, Raskim Seafood, Fresh Lamb-Irish Country Meats, Gahan Meats, Fresh Irish Chicken, Musgrave, Himalayans spices direct from Nepal, Halal food & Grocery, Worldwide foods, Fresh fruits & Vegetables by Fresh Fruit & Veg Ltd.)

(Our Chefs will be happy to change spicy level of our dishes at your request to suit your palate)

Celiac/Gluten free, special diet, low fat menu are available on request

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VEGETARIAN

- | | | | |
|--|--------|--|--------|
| 49. BHINDI BHAJI (10)
Seasonal vegetables Bhindi stir fried with tomato and onion. | €14.95 | 53. KERAU PANEER (7)
Cottage cheese and green peas cooked with creamy tomato sauce and fresh herbs. | €14.95 |
| 50. SAAG PANEER (7)
Spinach cooked with home-made cottage cheese and onion sauce. | €14.95 | 54. LEKHALI ALOO DUM (7)
Diced potatoes cooked with brown onions, tomatoes, fresh coriander and ground spices. | €14.95 |
| 51. ALOO KAULI (7)
Fresh cauliflowers and potatoes cooked in curry sauce, fresh herbs and spices. 🌶️ | €14.95 | 55. EVEREST CHANA MASALA (7)
Chick peas simmered in mild curry sauce with shallots, spring onion fresh tomatoes & whole spices. 🌶️ | €14.95 |
| 52. PANEER TIKKA MASALA (7, 8)
Cottage cheese cooked with creamy tomato sauce, onion, peppers and fresh herbs. | €16.95 | 56. DAAL JHANEKO 7
Yellow lentils cooked with cumin and tempered with garlic and Nepalese herbs. | €14.95 |

(Vegetables all side order €8.95)

ACCOMPANIMENTS

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|--|-------|--------------------------------|-------|
| 57. Boiled Basmati Rice | €3.00 | 65. Cheese Naan (1, 7) | €4.50 |
| 58. Basmati Pilau Rice (7) | €3.00 | 66. Keema Naan (1, 7) | €4.95 |
| 59. Lemon Rice | €3.95 | 67. Tandoori Roti (1) | €3.00 |
| 60. Fried Rice (3, 6)
(Vegetable/ Egg/ Mushroom) | €4.50 | 68. Stuffed Paratha (1) | €4.50 |
| 61. Plain Naan (1, 7) | €3.00 | 69. Raita (7) | €3.95 |
| 62. Garlic Naan (1, 7) | €3.75 | 70. Chips | €3.00 |
| 63. Peswari Naan (1, 7, 8) | €4.25 | 71. Karesa Bariko Salad | €4.50 |
| 64. Goc (Garlic, Onion, Coriander) Naan (1, 7) | €3.95 | 72. Steamed Vegetables | €5.95 |

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