



KATHMANDU KITCHEN



MONDAY-TUESDAY PRE-THEATRE MENU









5PM - 7PM

€ 27.95

STARTERS (ANY ONE)

1. **CHICKEN MALAI TIKKA**  
Chicken breast marinated in yoghurt, fresh seasonal herbs and grilled in the day oven.
2. **KUKHURAKO PAKORA** 
strips of chicken breast slightly spiced, dipped in gram flour batter and deep fried.
3. **ONION BHAJI** 
Shallow fried onion sliced with cumin seeds, mild spices and deep fried
4. **ALOO CHAP** 
Mashed potatoes infused with ginger, and cumin, dipped in the batter and deep fried
5. **SAKAHARI SAMOSA CHAT** 
Golden fried pastry parcels stuffed with cumin, green peas and mashed potato and chat masala.

MAIN COURSE (ANY ONE)

6. **PRAWN BHUNA**   
A roast dish tossed with red onions, spring onions and fresh garden tomatoes.
7. **MURGA BADAMI KORMA**    
Chicken breast with almond cream sauce sprinkled with ground cardamom.
8. **GORKHALI LAMB/CHICKEN**  
Spicy Nepal dish with yogurt, fresh chillies, coriander, ginger and a touch of garlic.
9. **KHASI KO LEDOBEDO** 
Lamb curry cooked with medium spicy, cream, brown onion and tomato sauce.
10. **KHASI KO MASU RA SAAG** 
Tender pieces of Lamb cooked with spinach and fresh herbs.
11. **SAAG ALOO** 
Spinach cooked with potato and onion sauce.
12. **KERAU PANEER** 
Cottage Cheese and green peas cooked with creamy tomato sauce and fresh herbs.

All main course serve with Rice or Plain Naan .
Fresh tea or coffee .

