



KATHMANDU KITCHEN







MONDAY - WEDNESDAY LUNCH MENU

1.00PM - 2.30PM

€ 16.95

STARTERS (ANY ONE)

1. **ONION BHAJII** 
Shallow fried onion slices with cumin seeds, mild spices and deep fried.
2. **ALOO CHAAP** 
Mashed potatoes infused with ginger and cumin dipped in batter and deep fried.
3. **CHICKEN PAKORA** 
Strips of chicken breast slightly spiced, dipped in gram flour batter and deep fried.
4. **ACHARI MURGA TIKKA** 
Chicken breast marinated in yoghurt, pickled sauce, fresh seasonal herbs and grilled in the clay oven.

MAIN COURSE (ANY ONE)

5. **CHICKEN SAAG** 
Breast of chicken pieces cooked with spinach and fresh herbs.
6. **CHICKEN TIKKA MASALA** 
Grilled breast of chicken pieces cooked in cream, tomato and cashew nut sauce.
7. **CHICKEN JALFREZI** 
Slightly sweet and sour chicken curry prepared with peppers onions, and coriander finished with a touch of lemon.
8. **LAMB GARLIC CHILLI MASALA** 
Tender pieces of lamb in garlic chilli sauce and fresh herbs.
9. **HIMALAYAN LAMB** 
Tender Lamb cooked in Himalayan spices with yoghurt and coriander.
10. **DAAL TARKA** 
Yellow Lamb cooked with cumin and tempered with garlic and asafoetida.
11. **MIX MAX VEGETABLE** 
Fresh seasonal vegetables cooked in a coconut sauce with onion tempered with cumin seeds and curry leaves.

All main courses served with Rice or Plain Naan

Fresh Tea / Coffee €1.50

