

VEGETABLE CURRY 🌶️

MAIN DISH £10.95 ~ SIDE DISH £6.50

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

ACCOMPANIMENTS

- 63. BASMATI RICE** Plain boiled rice. **£3.25**
- 64. PILAU RICE** **£3.95**
Basmati rice cooked in butter topped with brown onion.
- 65. GARLIC RICE** Garlic cooked with basmati rice. **£4.50**
- 66. MUSHROOM RICE** **£4.50**
Fresh mushroom tossed in pilau rice.
- 67. COCONUT RICE** **£4.25**
Basmati rice topped with coconut powder.
- 68. KATHMANDU SPECIAL RICE** **£4.95**
Pilau rice cooked with peas, chicken & vegetables.
- 69. EGG FRIED RICE** **£3.95**
Plain rice cooked with fried eggs.
- 70. PLAIN NAAN** **£2.95**
- 71. GARLIC NAAN** **£3.95**
Fresh garlic topped with coriander.
- 72. KEEMA NAAN** Stuffed with lamb mince. **£4.50**

- 73. PESHWARI NAAN** **£3.95**
Stuffed with coconut cream and nuts.
- 74. CHEESE NAAN** **£3.95**
Stuffed with fresh cheese.
- 75. TANDOORI ROTI** **£2.95**
A thin wholemeal bread.

SUNDRIES

- 76. CHIPS** **£2.95**
- 77. KATHMANDU SALAD** **£3.25**
- 78. PICKLE** (Lime/Tamarind) **£0.60**
- 79. LASSI** (Sweet/Mango/Plain) **£2.45**
- 80. RAITA** **£2.95**
Yogurt mixed with cucumbers and spices.

🌶️ MEDIUM SPICED 🌶️🌶️ HOT 🌶️🌶️🌶️ VERY HOT

We don't use any food colourings or artificial flavourings.

BOOK A TABLE - FIND OFFERS - ORDER ONLINE
www.tasteofkathmandu.co.uk

ONLINE & TELEPHONE DELIVERY OFFER
SUN-THURS 10% OFF
(minimum order £20)

ONLINE DELIVERY OFFER
SUN-THURS 20% OFF
Online Deliveries Only
(minimum order £50)

All major credit & debit cards accepted



15% Discount on collection over £20

Taste of
KATHMANDU

Nepalese & Indian Cuisine

Fully refurbished and air conditioned restaurant

OPENING HOURS

Dinner

5:00pm - 10:30pm **(OPEN 7 EVENINGS)**



1-3 Prospect Road | Hythe | CT21 5NS

Tel: 01303 487270

Tel: 01303 487600

www.tasteofkathmandu.co.uk

Find Us On Follow Us On

FREE parking after 6:00pm

Delivery up to 4 miles - flat rate £2
£1.50 for extra miles (minimum order £20)

APPETISERS

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

TANDOORI SPECIALS

All the tandoori dishes are served with vegetable sauce.

18. **SHASLIK**
19. **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.
20. **KATHMANDU SPECIAL GRILL** £17.95
Assorted meats & king prawns marinated with Himalayan spices, cooked in clay oven.
21. **TANDOORI CHICKEN (HALF)** £12.95
Chicken on bone (breast & leg) marinated with yogurt & spices cooked in tandoori oven.
22. **PANEER SHASLIK** £11.95
Home made cottage cheese marinated & skewered with mixed peppers, onions & fresh herbs cooked in tandoori oven.
23. **NEPALI MACHHA** £17.95
Finely marinated monkfish cooked in clay oven with peppers, onions and fresh ginger.
24. **TANDOORI PRAWN** £17.95
Jumbo succulent prawns marinated with homemade spices & herbs cooked in clay oven.

NEPALESE SPECIALITIES

25. **KATHMANDU** £12.95 /**LAMB** £13.95 /**PRAWN** £15.95
Cooked with yogurt, fresh chillies, coriander, ginger & garlic sauce. Popular in Kathmandu.
26. **KHURSANI** £12.95 /**LAMB** £13.95 /**PRAWN** £15.95
Chicken/lamb/prawn cooked with onions, mixed peppers & green chillies in spicy tomato sauce.
27. **NILGIRI** £12.95 /**LAMB** £13.95 /**PRAWN** £15.95
Cooked with spinach, mixed spices and finished with touch of cream.
28. **KATHMANDU BUTTER CHICKEN** £12.95
Tender pieces of chicken cooked in cream, butter and tomato sauce.
29. **KATHMANDU KO MACHHA** £17.95
Sea bass fillet marinated with fresh spices. Served with special sauce, salad & pilau rice.

CHEF SPECIALS

30. **PAHADI** £12.95 **LAMB** £13.95/**PRAWN** £15.95
Tender pieces of chicken/lamb or prawn cooked with Nepalese spices & herbs and finished with coconut milk.
31. **NEPALI MANGO** £12.95 **LAMB** £13.95/**PRAWN** £15.95
Cooked with mango, tomato sauce, almond and coconut powder with a touch of cream. Nepalese style mildest curry with an exotic flavour.

32. **SHERPA TARKARI** £13.95
Tender pieces of lamb cooked with mixed peppers, red potatoes and spices.
33. **LAKE KO MACHHA** £15.95
Salmon fish cooked with homemade Nepalese curry sauce and infused with coconut milk.
34. **CHICKEN LEDOBEDO** £12.95
Grilled chicken breast cooked in tomatoes & onion sauce with a touch of special herb jimbu and cream.
35. **KATHMANDU HONEY CHICKEN** £12.95
Chicken Tikka cooked with a cashewnuts based sauce, coconut powder, honey and cream.
36. **SPECIAL SEAFOOD BALTI** £17.95
Prawns, Salmon, Monkfish cooked in a balti sauce with peppers & onions. Served with a plain naan bread.

ALL TIME FAVOURITE CURRIES

CHICKEN £11.95 **LAMB** £12.95
PRAWN £14.95 **VEGETABLE** £10.95

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

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

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.

47. **CHICKEN TIKKA BIRYANI** £13.95
48. **LAMB BIRYANI** £14.95
49. **PRAWN BIRYANI** £16.95
50. **VEGETABLE BIRYANI** £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.

Our chef will be delighted to prepare food on your request if any items are not included on our Menu.