

VEGETABLE CURRY 🌱

MAIN DISH £10.95 ~ SIDE DISH £6.50

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

ACCOMPANIMENTS

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

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

SUNDRIES

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

🍷 = Contains Gluten 🌊 = Contains Seafood 🍌 = Contains Nuts

🌱 MEDIUM SPICED 🔥🔥 HOT 🔥🔥🔥 VERY HOT

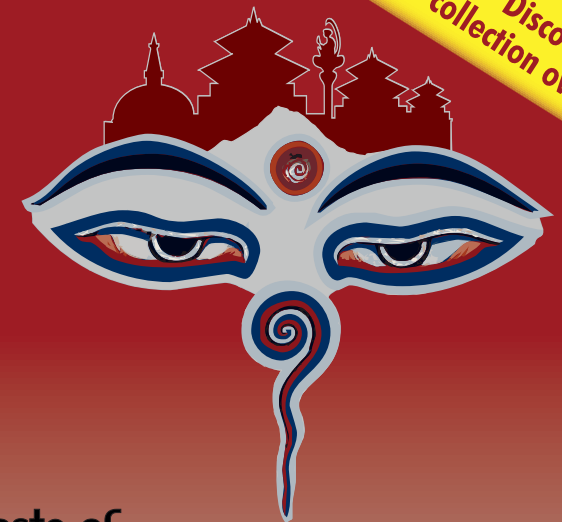
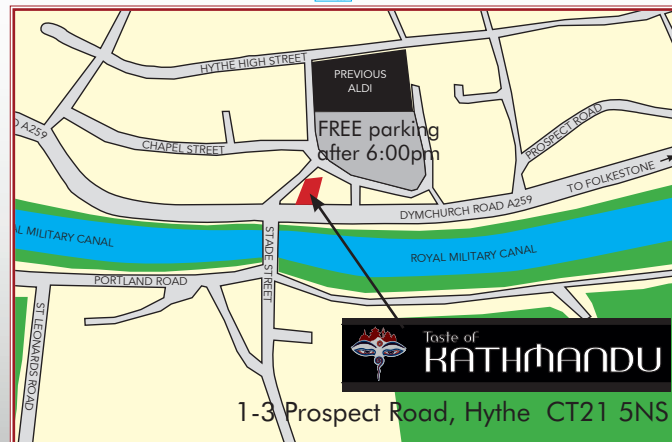
We don't use any food colourings or artificial flavourings.

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 vegetables or minced lamb, green peas and cumin seeds.
8. **VEG/MEAT MOMO** (5 pieces) (🍷) £6.50
Nepalese steamed vegetable or 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. **HARIYALI CHICKEN TIKKA** £6.50
Cubes of chicken marinated with yogurt with five spices & herbs served with tomato chutney.
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**
Mixed selections of chicken tikka, seekh kebab, veg samosa, onion bhaji and prawn. **for two £16.95**

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.

TANDOORI SPECIALS (🔥)

All the tandoori dishes are served with vegetable sauce.

18. **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.
19. **KATHMANDU SPECIAL GRILL** (🍷) £17.95
Assorted meats & king prawns marinated with Himalayan spices, cooked in clay oven.
20. **TANDOORI CHICKEN** (HALF) £12.95
Chicken on bone (breast & leg) marinated with yogurt & spices cooked in tandoori oven.
21. **PANEER SHASLIK** £11.95
Home made cottage cheese marinated & skewered with mixed peppers, onions & fresh herbs cooked in tandoori oven.
22. **KATHMANDU GRILL VEGETABLES** £14.95
Assorted fresh vegetables mushrooms, broccoli, cottage cheese, capicum & onion marinated with spices and cooked in a hot clay oven.
23. **TANDOORI PRAWN** (🍷) £17.95
Jumbo succulent prawns marinated with homemade spices & herbs cooked in clay oven.

NEPALESE SPECIALITIES

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

CHEF SPECIALS

29. **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.
30. **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.

31. **SHERPA TARKARI** (🔥🔥) £13.95
Tender pieces of lamb cooked with mixed peppers, red potatoes and spices.
32. **LAKE KO MACHHA** (🍷) £15.95
Salmon fish cooked with homemade Nepalese curry sauce and infused with coconut milk.
33. **CHICKEN LEDOBEDO** (🍷) £12.95
Grilled chicken breast cooked in tomatoes & onion sauce with a touch of special herb jimbu and cream.
34. **KATHMANDU HONEY CHICKEN** (🍷) £12.95
Chicken Tikka cooked with a cashewnuts based sauce, coconut powder, honey and cream.
35. **SPECIAL SEAFOOD BALTI** (🍷🔥) £17.95
Prawns, Salmon, Monfish 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 £15.95 **VEGETABLE £10.95**

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

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

46. **CHICKEN TIKKA BIRYANI** (🔥🍷) £13.95
47. **LAMB BIRYANI** (🔥🍷) £14.95
48. **PRAWN BIRYANI** (🔥🍷🍷) £17.95
49. **VEGETABLE BIRYANI** (🔥🍷) £12.95