

VEGETABLE CURRY 🌱

MAIN DISH £10.95 ~ SIDE DISH £6.50

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

ACCOMPANIMENTS

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

71. **PESHWARI NAAN** G N D E S £3.95
Stuffed with coconut cream and nuts.
72. **CHEESE NAAN** G D E £3.95
Stuffed with fresh cheese.
73. **TANDOORI ROTI** G £2.95
A thin wholemeal bread.

SUNDRIES

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

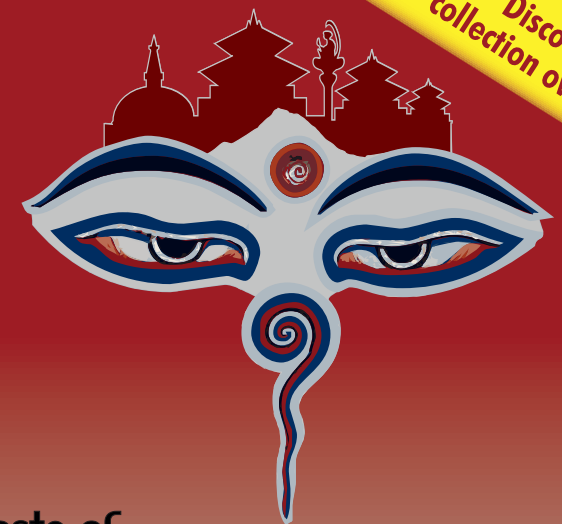
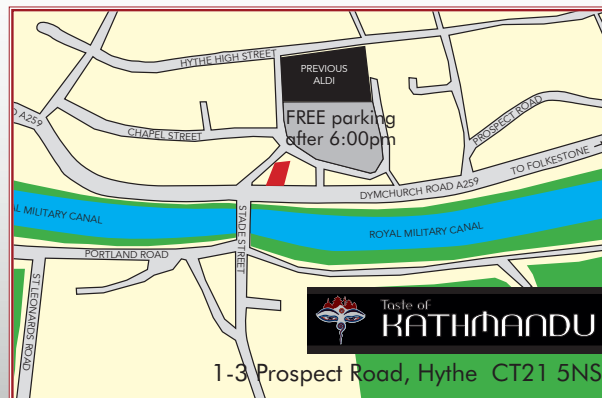
G = Contains Gluten S = Contains Seafood N = Contains Nuts
D = Contains Dairy M = Contains Mustard
E = Egg S D = Sulphur Dioxide

We use vegetable cooking oil. (Soya bean oil, produced from genetically modified soya) for cooking and frying.
 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)



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 **D** /ONION) £1.60
3. **ALOO KERAU CHATPAT** **(M)** £5.50
Medium spicy red potatoes cooked with peas, fresh chillies, onion & ginger served in papadum bowl.
4. **SAMOSA CHAT** **(G D)** £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** **D** £5.95
Fresh mushroom stir fried in Nepalese style with garlic & herbs.
7. **VEG/MEAT SAMOSA** **(G)** £5.50
Triangular shaped golden fried pastries filled with vegetables or minced lamb, green peas and cumin seeds.
8. **VEG/MEAT MOMO** (5 pieces) **(G)** £6.50
Nepalese steamed vegetable or chicken dumplings served with medium spiced chutney. One of the most popular dishes in Nepal.
9. **CHICKEN SADEKO** **(D M)** £6.50
Barbecued chicken mixed with fresh chillies, ginger & garlic. Popular in Kathmandu.
10. **HARIYALI CHICKEN TIKKA** **(D M)** £6.50
Cubes of chicken marinated with yogurt with five spices & herbs served with tomato chutney.
11. **KUKHURA TIKKA** **(D M)** £6.50
Cubes of chicken marinated with yogurt and light spices skewered and cooked in tandoori oven.
12. **SEEKH KABAB** **D** £6.95
Minced lamb mixed with chopped onions, mild spices & herbs skewered and cooked in tandoor.
13. **GURKHALI SEKUWA** **(D M)** £7.95
Slices of Lamb marinated with fresh herbs and mild spices skewered and cooked in tandoori oven.
14. **TAREKO JHEENGA** **(S G)** £8.50
King prawns battered and deep fried with herbs. Fabulous!
15. **KATHMANDU MANGO PRAWN** **(S D)** £8.95
King prawn cooked with chef's special mango flavour sauce.
16. **KATHMANDU MIXED PLATTER** **(S D M G)**
Mixed selections of chicken tikka, seekh kebab, veg samosa, onion bhaji and prawn. **for one £11.95**
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.

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

NEPALESE SPECIALITIES

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

CHEF SPECIALS

28. **PAHADI** **(D M)** **(S)**
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.
29. **NEPALI MANGO** **(D N M)** **(S)**
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.

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

ALL TIME FAVOURITE CURRIES

CHICKEN **(D M)** £11.95 **LAMB** **(D)** £12.95
PRAWN **(D S)** £15.95 **VEGETABLE** **(D M)** £10.95
(All prawn curry's use king prawns & we use chicken tikka for jalfrezi & balti dishes)

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

45. **CHICKEN TIKKA BIRYANI** **(N D M S)** £13.95
46. **LAMB BIRYANI** **(N D S)** £14.95
47. **PRAWN BIRYANI** **(N S D S)** £17.95
48. **VEGETABLE BIRYANI** **(N D M S)** £12.95