

**STARTERS**  
(Served with Green Salad)

TANDOOR IS AN OVEN MADE FROM SPECIAL CLAY AND THE FOOD IS COOKED OR GRILLED ON A CHARCOAL FIRE IN THE TANDOOR. ALL TANDOORI DISHES ARE MARINATED IN YOGHURT, HERBS AND ORIENTAL SPICES THEN GRILLED NATURALLY IN THE TANDOOR AND SERVED HOT WITH A FRESH SIDE SALAD. PRACTICALLY NO FAT IS USED TO COOK ANY TANDOORI DISH, SO A TANDOORI DISH IS A GODS GIFT TO THE WEIGHT WATCHERS.

**TANDOORI SPECIALITIES CHARCOAL CLAY OVEN BARBECUES**

		<b>HALF</b>	<b>FULL</b>
<b>KATHMANDU MIXED STARTER</b> KING PRAWNS, TANDOORI CHOPS, FISH TIKKA, RESHMI KEBAB SERVED WITH NAN	<b>12.50</b>		
<b>KATHMANDU MIXED SHASHLIK</b> KING PRAWNS, BOTI KEBAB, TANDOORI CHOPS, CHICKEN MARINATED SERVED WITH NAN	<b>12.75</b>		
<b>TANDOORI MIXED</b> ASSORTMENT OF CHEFS SPECIALITIES TANDOORI CHICKEN SEEKH KEBAB, CHICKEN TIKKA AND BOTI KEBAB SERVED WITH NAN.	<b>10.95</b>		
<b>MOMOS (N.B. Preparation times vary) (4 pcs or 8 pcs)</b> NEPALESE STYLE DIMSUM WITH A MINCED LAMB FILLING SERVED WITH TOMATO CHUTNEY	<b>4.75</b>	<b>7.25</b>	
<b>TANDOORI CHOPS</b> TENDER LAMB CHOPS COOKED IN ORIENTAL HERBS OVER CHARCOAL.	<b>4.95</b>	<b>9.50</b>	
<b>TANDOORI CHICKEN (Half 1 piece, Full 2 pieces - on the bone)</b> CHICKEN MARINATED IN YOGHURT WITH DELICATE HERBS & SPICES, BARBECUED OVER FLAMING CHARCOAL ON SKEWERS	<b>3.75</b>	<b>6.75</b>	
<b>KATHMANDU CHEWLA - CHICKEN OR LAMB</b> 🍴🍴🍴 A DRY TRADITIONAL NEPALESE DISH. SUCCULENT PIECES OF LAMB OR CHICKEN COOKED WITH NEPALESE HERBS AND SPICES.	<b>8.45</b>		
<b>CHICKEN TIKKA (CALORIE CONTROLLED) (MILD)</b> DICED BONELESS CHICKEN MARINATED IN SPICED YOGHURT AND BARBECUED	<b>3.95</b>	<b>7.95</b>	
<b>RANI CHICKEN (MILD)</b> CHEFS SPECIALITY DELICATELY FRIED CHICKEN WITH FRESH CORIANDER AND HERBS	<b>3.95</b>	<b>7.95</b>	
<b>CHICKEN OR LAMB SHASHLIK</b> DICED BONELESS CHICKEN OR LAMB MARINATED IN SPICES WITH ONION, CAPSICUM & TOMATOES ON SKEWERS	<b>3.95</b>	<b>7.95</b>	
<b>CHICKEN OR LAMB CHILLIE</b> 🍴🍴 CHICKEN OR LAMB WITH GREEN CHILLIES, PEPPERS AND SPICES (HOT)	<b>8.50</b>		
<b>CHICKEN PAKODA FRITTERS</b> SPRING BONELESS CHICKEN THAT IS COATED IN A SPECIAL BATTER AND SERVED WITH SALAD	<b>7.95</b>		
<b>SEEKH KEBAB / RESHMI KEBAB</b> MINCED LAMB OR CHICKEN SEASONED WITH EASTERN HERBS COOKED ON SKEWERS OVER CHARCOAL.	<b>3.95</b>	<b>7.95</b>	
<b>BOTI KEBAB</b> TENDER SLICES OF LAMB MARINATED WITH HERBS AND COOKED OVER CHARCOAL	<b>3.95</b>	<b>7.95</b>	
<b>KIDNEY KEBAB</b> LAMBS KIDNEYS MARINATED IN SPICED YOGHURT AND BARBECUED	<b>3.95</b>	<b>7.95</b>	

**STARTERS (CONTINUED)**  
**(Served with Green Salad)**

**SEAFOOD**

**HALF FULL**

**JHINGA TANDOORI**

KING SIZE PRAWNS SEASONED WITH ORIENTAL SPICES AND BARBECUED

**12.95**

**TANDOORI FISH**

MACKEREL GENTLY SPICED AND BARBECUED

**5.25 9.95**

**FISH TIKKA (CALORIE CONTROLLED)**

FILLETS OF COD MARINATED IN SPICED YOGHURT AND BARBECUED

**4.35 7.95**

**KING PRAWN BUTTERFLY**

DELICATELY SPICED KING PRAWNS GENTLY FRIED

**12.95**

**KING PRAWN CHILLIE** 🌶️🌶️

KING PRAWN WITH GREEN CHILLIES, PEPPERS AND SPICES (HOT)

**13.50**

**VEGETARIAN**

**PANEER SHASHLIK**

PANEER MARINATED IN SPICES WITH ONION, CAPSICUM AND TOMATOES.

**7.95**

**PANEER TIKKA**

PANEER MARINATED AND THEN COOKED IN A TANDOOR OVEN.

**7.50**

**PANEER CHILLIE** 🌶️🌶️

PANEER WITH GREEN CHILLIES, PEPPERS AND SPICES (HOT)

**7.95**

**PANEER PAKODA**

PANEER COATED IN A SPECIAL BATTER, SERVED WITH SALAD

**7.75**

**ALOO CHAAT** (GF)

(SAVOURY AND SPICY POTATOES)

**5.95**

**ALOO CHILLIE** 🌶️🌶️

POTATO WITH GREEN CHILLIES, PEPPERS AND SPICES (HOT)

**6.95**

**SAMOSA**

MIXED FRESH VEGETABLES – DELICATELY FRIED AND COVERED IN PASTRY

**3.75**

**ONION PAKODA** (GF)

WITH CHOPPED ONIONS, SEASONAL VEGETABLES AND DELICATELY FRIED

**3.75**

**PAPPADUM** (GF)

(CHUTNEY, PICKLES AND SAUCE)

**0.75**

(GF) = Gluten Free

## CHEF'S RECOMMENDED HOUSE SPECIALS

IF YOU WISH TO ENJOY VERY SPECIAL DISHES, THEN THESE ARE THE RIGHT ONES FOR YOU. SPECIALLY PREPARED BY OUR MASTER CHEF FOR PEOPLE WHO ENJOY GOOD FOOD. YOU WILL NEVER FORGET THE TASTE, BEAUTY AND AROMA OF THESE DISHES. TO PREPARE THEM WE GRIND OUR OWN FRESH MASALA (SPICES) TO BE USED WHICH GIVES THE DISH THAT EXTRA FLAVOUR. OUR MASTER CHEF WILL PRODUCE FOR YOU A TASTE YOU WILL ALWAYS REMEMBER.

### **MURGI MASALA (24 HOURS NOTICE REQUIRED) 38.90**

THIS DISH CONSISTS OF A WHOLE CHICKEN THAT IS MARINATED IN A MASALA SAUCE AND COOKED WITH FRESHLY GROUND SPICES IN A TANDOOR. THIS DISH COMES WITH A SPECIAL BIRYANI (FOR 2-3 PERSONS)

### **NEPALESE MIXED MASALA 11.95**

TANDOORI CHICKEN ON THE BONE, SEEKH KEBAB, CHICKEN TIKKA AND BOTI KEBAB COOKED WITH SPECIAL SAUCE AND HERBS

### **MIS MAS MAKHANWALA (MILD) 11.95**

TANDOORI CHICKEN ON THE BONE, CHICKEN TIEKA, SEEKH KEBAB, BOTI KEBAB COOKED IN A RICH SAUCE WITH TOMATOES AND FRESH CREAM

### **CHANDANE DRY FRY - CHICKEN OR LAMB 8.95**

A DRY TRADITIONAL NEPALESE DISH. SUCCULENT PIECES OF CHICKEN OR LAMB COOKED WITH HERBS AND SPICES IN THE NEPALESE STYLE

### **KATHMANDU CHICKEN MAKHANWALA (ON THE BONE) (MILD) 10.95**

YOUNG SPICY TANDOORI CHICKEN IN A RICH SAUCE WITH TOMATOES AND FRESH CREAM

### **TANDOORI CHOPS MAKHANWALA (MILD) 11.50**

TENDER LAMB CHOPS COOKED IN A RICH SAUCE WITH TOMATOES, FENUGREEK AND CASHEW NUTS

### **KATHMANDU CHICKEN MASALA 8.95**

MARINATED OFF THE BONE, CHICKEN COOKED WITH MUSHROOMS, PEAS AND CHOPPED ONIONS

### **KATHMANDU CHICKEN 8.95**

BREAST OF CHICKEN, POTATOES, BOILED EGGS COOKED IN A SPECIAL SAUCE

### **KATHMANDU BHOTOWAN - CHICKEN OR LAMB 9.50**

MEDIUM HOT, A SPICY DRY DISH, PREPARED IN TRADITIONAL NEPALESE STYLE.

### **KATHMANDU KOFTA MAKHANWALA - CHICKEN OR LAMB (MILD) 9.95**

MINCED CHICKEN OR LAMB MEATBALLS COOKED IN A RICH SAUCE WITH TOMATOES AND FRESH CREAM

### **CHICKEN OR LAMB CHAAT PHAT 8.95**

COOKED IN ACHAR (PICKLE) AND MUSTARD OIL WITH A BLEND OF SPICES AND GREEN CHILLIES

### **KHORSANI CHICKEN OR LAMB 8.95**

A HOT DISH OF CHICKEN OR LAMB PIECES COOKED WITH FRESH GREEN CHILLIES GINGER AND SPICES

### **CHICKEN OR LAMB SWADILO 8.95**

TENDER LAMB OR CHICKEN COOKED IN A SPECIAL SAUCE MIXED WITH CHICKPEAS

### **CHICKEN OR LAMB HANDI 8.95**

CHOPPED ONIONS DEEP FRIED USING TOMATOES AS THE BASE TO GIVE A RICH SMOOTH SAUCE, TANTILISING TASTE COOKED IN OUR SPECIAL HANDI POT

### **SHAK-SHU-KA - CHICKEN OR LAMB 9.95**

TENDER PIECES OF LAMB OR CHICKEN COOKED IN VERY SPECIAL SPICES AND GARNISHED WITH MINCE LAMB MEAT AND GREEN HERBS. A TRULY EXOTIC DISH.

### **TANDOORI CHICKEN SHAK-SHU-KA – WITH METHI (ON THE BONE) 10.95**

SAME AS ABOVE BUT WITH MARINATED TANDOORI CHICKEN ON OR OFF THE BONE. A MUST TRY!

### **DIL-KHUSH MASALA 11.50**

BREAST OF CHICKEN STUFFED WITH MINCED LAMB COOKED IN A SPECIAL SAUCE WITH TOMATO, CASHEWNUT POWDER, FRESH CREAM-NEPALESE STYLE.

## MAIN COURSES

<b>TANDOORI CHOPS MASALA</b> TENDER LAMB CHOPS COOKED IN ORIENTAL HERBS OVER CHARCOAL WITH A SPECIAL MASALA SAUCE	<b>10.95</b>
<b>GARLIC CHICKEN OR LAMB</b> (GF) BONELESS CHICKEN OR LAMB COOKED WITH GREEN PEPPERS AND ONIONS WITH GARLIC	<b>8.95</b>
<b>GINGER CHICKEN OR LAMB</b> (GF) BONELESS CHICKEN OR LAMB, COOKED GREEN PEPPERS, ONIONS WITH GINGER	<b>8.95</b>
<b>METHI LAMB OR CHICKEN</b> (GF) CHICKEN OR LAMB PIECES COOKED IN SPECIAL HERBS, SPICES WITH SPECIAL GREEK LEAVES	<b>8.95</b>
<b>JEERA LAMB OR CHICKEN</b> (GF) CHICKEN OR LAMB PIECES COOKED IN SPECIAL HERBS AND SPICES AND CUMIN SEEDS	<b>8.95</b>
<b>KEBAB MASALA - CHICKEN OR LAMB</b> PIECES OF CHICKEN OR LAMB KEBAB COOKED WITH SPECIAL MASALA SAUCE	<b>8.95</b>
<b>LAMB OR CHICKEN BALTI</b> (GF) GARAM MASALA, A HINT OF GINGER & GARLIC AND GREEN CAPSICUM AND TOMATOES WITH BUTTER	<b>8.75</b>
<b>LAMB OR CHICKEN TIKKA MASALA (NEPALESE STYLE)</b> 🍷 TANDOORI COOKED LAMB OR CHICKEN SERVED WITH A SPECIAL MASALA SAUCE (THIS DISH IS NOT MILD)	<b>8.95</b>
<b>TANDOORI CHICKEN MASALA (ON THE BONE)</b> TANDOORI CHICKEN SERVED WITH A SPECIAL MASALA SAUCE	<b>9.95</b>
<b>CHICKEN OR LAMB KARAH</b> (GF) CHICKEN OR LAMB COOKED WITH ONION, CAPSICUM, TOMATO AND A HINT OF GARLIC AND GINGER	<b>9.50</b>
<b>CHARA MASALA</b> (GF) TENDER CHICKEN SEASONED IN HERBS, SPICES AND COOKED WITH WHOLE CONDIMENTS AND A HINT OF GINGER AND GARLIC	<b>8.50</b>
<b>BHUTAN CHARA</b> (GF) DICED CHICKEN COOKED IN CURRY SAUCE WITH FRESH MUSHROOMS AND TOMATOES	<b>8.50</b>
<b>BHUNA GOSHT</b> (GF) TENDER PIECES OF LAMB WITH HERBS IN TOMATOES AND FRESH MUSHROOMS	<b>8.50</b>
<b>CHICKEN OR LAMB ZHALFREZI</b> TOMATOES, CAPSICUM, ONIONS AND HERBS	<b>8.95</b>
<b>MAKHAN CHARA (AWARD WINNING DISH) (MILD)</b> DICED BONELESS CHICKEN TIKKA SEASONED IN A RICH SAUCE WITH TOMATOES AND FRESH CREAM	<b>9.25</b>
<b>LAMB OR CHICKEN ROGAN JOSH</b> (GF) COOKED IN DELICATELY FLAVOURED SAUCE WITH CASHEW NUTS	<b>8.50</b>
<b>BHAKTAPUR CHICKEN</b> CHICKEN SEASONED IN SPICES WITH A RICH SAUCE WITH TOMATOES AND FRESH CREAM	<b>9.95</b>
<b>MAKHAN PANEER (MILD) (GF) (V)</b> HOME MADE PANEER COOKED IN A RICH SAUCE WITH TOMATOES AND FRESH CREAM	<b>8.50</b>
<b>PANEER TIKKA MASALA (NEPALESE STYLE)</b> 🍷 (GF) (V) TANDOORI COOKED PANEER SERVED IN A SPECIAL MASALA SAUCE	<b>8.50</b>
<b>TANDOORI CHICKEN KARAH</b> (ON THE BONE) TANDOORI CHICKEN COOKED WITH ONION CAPSICUM, TOMATO AND A HINT OF GARLIC AND GINGER	<b>9.95</b>
<b>CHICKEN OR LAMB MOGHLAI</b> (GF) MILDLY CURRIED WITH A TOUCH OF YOGHURT, FLAVOURED WITH EGG & ONION	<b>8.50</b>
<b>BARY MASALA</b> (GF) MINCE LAMB MEAT BALLS SEASONED WITH EASTERN HERBS COOKED IN CURRY MADE FROM ONIONS, TOMATOES AND YOGHURT FLAVOURED WITH CONDIMENTS	<b>8.50</b>

(GF) = Gluten Free

## MAIN COURSES (CONTINUED)

<b>KIDNEY MASALA</b> LAMBS KIDNEYS COOKED WITH HERBS, WHOLE CONDIMENTS AND A HINT OF GINGER AND GARLIC	<b>8.50</b>
<b>KEEMA PEAS</b> (GF) MINCED LAMB WITH GARDEN PEAS SEASONED IN HERBS & SPICES, WHOLE CONDIMENTS	<b>8.50</b>
<b>SAG GOSHT OR SAG CHICKEN</b> (GF) TENDER LAMB OR CHICKEN WITH SPINACH COOKED WITH CREAM AND EASTERN HERBS & CONDIMENTS	<b>9.50</b>
<b>CHICKEN OR LAMB DOPIAZA</b> (GF) SPICED AND COOKED WITH ONION ROUNDLETS	<b>8.50</b>
<b>SHAHI PASANDA OR CHICKEN PASANDA (MILD)</b> (GF) LAMB OR CHICKEN COOKED WITH CREAM, ONION, TOMATOES AND FLAVOURED WITH VARIOUS SPICES AND CONDIMENTS	<b>8.50</b>
<b>CHICKEN OR LAMB KORMA (MILD)</b> (GF) COOKED WITH MILK, CREAM AND COCONUT POWDER	<b>8.50</b>
<b>CHICKEN OR LAMB VINDALOO</b> 🌶️🌶️🌶️ (GF) COOKED IN A HOT SPICY CURRY SAUCE (EXTRA HOT)	<b>8.50</b>
<b>CHICKEN OR LAMB MADRAS</b> 🌶️🌶️ (GF) COOKED IN A SPICY CURRY SAUCE (HOT)	<b>8.50</b>
<b>CHICKEN OR LAMB DANSAK</b> COOKED IN A SWEET AND SOUR SAUCE WITH LENTILS	<b>8.50</b>
<b>LAMB PILLAU</b> BASMATI RICE COOKED TOGETHER WITH LAMB AND FLAVOURED WITH MILD ORIENTAL SPICES – SERVED WITH A VEGETABLE CURRY	<b>11.95</b>
<b>CHICKEN PILLAU</b> BASMATI RICE COOKED TOGETHER WITH CHICKEN AND FLAVOURED WITH MILD ORIENTAL SPICES – SERVED WITH A VEGETABLE CURRY	<b>11.95</b>
<b>KATHMANDU SPECIAL PILLAU</b> A COMPLETE MEAL, WITH LAMB, CHICKEN, PRAWN AND PILLAU RICE, TOPPED WITH BOILED EGGS, CASHEW NUTS, BROWN ONIONS AND SERVED WITH A RICH SAUCE	<b>13.95</b>

## SEAFOOD

<b>LOBSTER MASALA</b> (GF) SEASONED IN ORIENTAL SPICES COOKED WITH CONDIMENTS AND A HINT OF GINGER AND GARLIC	<b>26.85</b>
<b>SUNAKOTHI SEAFOOD</b> KING PRAWNS, FISH TIKKA AND PRAWNS SEASONED WITH SPICES COOKED WITH A HINT OF GINGER AND GARLIC IN A KATHMANDU SAUCE	<b>13.95</b>
<b>FISH MASALA</b> SEASONED IN SPICES COOKED WITH CONDIMENTS AND A HINT OF GINGER AND GARLIC	<b>8.95</b>
<b>MAKHAN FISH (MILD)</b> FILLET OF COD IN A RICH SAUCE WITH TOMATOES AND FRESH CREAM	<b>9.95</b>
<b>FISH K.C</b> MACKERAL GENTLY SPICED AND BARBECUED WITH A HINT OF GINGER, GARLIC, GREEN CAPSICUM AND TOMATOES	<b>9.95</b>
<b>KING PRAWN MASALA</b> SEASONED IN ORIENTAL SPICES COOKED WITH CONDIMENTS AND A HINT OF GINGER AND GARLIC	<b>13.95</b>
<b>MAKHAN KING PRAWN (MILD)</b> TANDOORI COOKED PRAWNS SEASONED IN A RICH SAUCE WITH TOMATOES AND FRESH CREAM	<b>13.95</b>
<b>PRAWN BHUTAN</b> (GF) MILDLY SPICED AND COOKED WITH MUSHROOMS AND TOMATOES	<b>8.75</b>
<b>SAG PRAWNS</b> (GF) PRAWNS AND SPINACH COOKED TOGETHER WITH CREAM AND SELECTED SPICES TO OUR OWN RECIPE	<b>8.95</b>

(GF) = Gluten Free

## VEGETARIAN (V)

<b>VEGETABLES</b> (GF)	<b>5.95</b>
SEASONED VEGETABLES COOKED WITH VARIOUS EASTERN HERBS AND CONDIMENTS	
<b>MAKHAN ALOO (MILD)</b> (GF)	<b>7.75</b>
POTATOES IN A RICH SAUCE WITH TOMATOES AND FRESH CREAM	
<b>ALOO DUM</b> (GF)	<b>5.95</b>
DELICIOUSLY SPICED POTATOES COOKED IN THE TRADITIONAL NEPALESE STYLE. A POPULAR ACCOMPANIMENT TO A WIDE VARIETY OF MAIN COURSES	
<b>ALOO CHANNA</b> (GF)	<b>5.95</b>
POTATOES AND CHICK PEAS COOKED WITH SPICES	
<b>SAG DAL</b> (GF)	<b>5.95</b>
SPINACH AND LENTILS COOKED WITH FRESH CREAM AND HERBS AND SPICES	
<b>ALOO BRINGAL</b> (GF)	<b>5.95</b>
POTATOES AND AUBERGINE COOKED WITH VARIOUS HERBS	
<b>DAL TARKA (LENTILS)</b> (GF)	<b>5.25</b>
COOKED TO OUR OWN RECIPE, WITH A HINT OF FRESH GINGER AND GARLIC	
<b>MUTTAR PANEER</b> (GF)	<b>6.50</b>
HOME MADE PANEER AND PEAS COOKED IN CURRY SAUCE	
<b>ALOO GORBEE</b> (GF)	<b>5.95</b>
POTATOES AND CAULIFLOWER COOKED WITH SPICES.	
<b>KABULI CHANNA (CALORIE CONTROLLED)</b> (GF)	<b>5.95</b>
CHICK PEAS COOKED WITH SPICES	
<b>BRINGAL</b> (GF)	<b>5.95</b>
AUBERGINE COOKED WITH VARIOUS HERBS.	
<b>BHINDI</b> (GF)	<b>5.50</b>
OKRA COOKED WITH CONDIMENTS	
<b>ALOO TAMA</b> (GF)	<b>5.95</b>
POTATO AND BAMBOO SHOOTS TRADITIONALLY COOKED WITH SPICES	
<b>SAG ALOO</b> (GF)	<b>5.95</b>
SPINACH AND POTATO COOKED WITH HERBS AND CONDIMENTS	
<b>BOMBAY ALOO</b> (GF)	<b>5.95</b>
CURRIED POTATOES COOKED WITH SPICES	
<b>SAG PANEER</b> (GF)	<b>6.95</b>
SPINACH AND HOMEMADE PANEER COOKED WITH HERBS AND CONDIMENTS	
<b>MUSHROOM BHAJI</b> (GF)	<b>6.95</b>
FRESH MUSHROOMS COOKED WITH SPICES	
<b>RAITA/YOGHURT</b> (GF)	<b>2.50</b>
YOGHURT WITH CUCUMBER, TOMATOES AND HERBS. FRESH AND GREAT WAY TO OFFSET A HOT CURRY.	
<b>CHIPS</b>	<b>2.40</b>
<b><u>RICE</u></b>	
<b>VEGETABLE PILLAU</b>	<b>9.50</b>
FRESH VEGETABLES COOKED IN RICE WITH HERBS AND CONDIMENTS SERVED WITH A CURRY SAUCE	
<b>VEGETABLE RICE</b>	<b>6.25</b>
FRESH VEGETABLE COOKED IN RICE WITH HERBS	
<b>MUSHROOM RICE</b>	<b>4.25</b>
FRESH MUSHROOM COOKED IN RICE WITH HERBS.	
<b>PILLAU RICE</b> (GF)	<b>2.95</b>
SPECIALLY COOKED BASMATI RICE WITH A HINT OF EASTERN FLAVOUR	
<b>BOILED RICE</b> (GF)	<b>2.25</b>
PLAIN BOILED BASMATI RICE	

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## BREADS

<b>KATHMANDU SPECIAL NAN</b> LEAVENED BREAD STUFFED WITH POTATOES, CHEESE, HERBS AND SPICES, COOKED IN A TANDOOR	<b>3.25</b>
<b>NAN</b> LEAVENED BREAD COOKED IN CHARCOAL OVEN	<b>2.25</b>
<b>ONION KULCHA.</b> STUFFED WITH MARINATED ONIONS	<b>2.75</b>
<b>PASWARI NAN.</b> STUFFED WITH COCONUT, CASHEW NUTS AND SULTANAS	<b>2.75</b>
<b>GARLIC NAN</b> STUFFED WITH DRY GARLIC	<b>2.75</b>
<b>KEEMA NAN</b> STUFFED WITH MINCED MEAT	<b>2.75</b>
<b>STUFFED PARATTA</b> UNLEAVENED BREAD STUFFED WITH VEGETABLES COOKED WITH BUTTER	<b>2.75</b>
<b>ROTI/CHAPATI (CALORIE CONTROLLED)</b> UNLEAVENED BREAD COOKED IN CHARCOAL OVEN	<b>1.95</b>
<b>PARATTA</b> UNLEAVENED BREAD COOKED WITH BUTTER IN A CHARCOAL OVEN	<b>2.45</b>

## SET MEALS

<p><b><u>A. £16.95 PER PERSON</u></b></p> <p><b>TANDOORI CHICKEN SEEKH KEBAB NAN</b></p> <p></p> <p><b>BHUNA GOSHT PRAWN MASALA PILLAU RICE</b></p>	<p><b><u>B. £17.95 PER PERSON</u></b></p> <p><b>TANDOORI CHICKEN SEEKH KEBAB CHICKEN TIEKA NAN</b></p> <p></p> <p><b>ROGAN JOSH CHICKEN MOGHLAI MIXED VEGETABLES PILLAU RICE</b></p>
<p><b><u>E. KATHMANDU SPECIAL BANQUET £29.95 PER PERSON (MIN 2 ORDERS)</u></b></p> <p><b>KING PRAWN TANDOORI TANDOORI CHICKEN SEEKH KEBAB BOTI KEBAB CHICKEN TIEKA NAN</b></p> <p></p> <p><b>LAMB MOGHLAI CHARA MASALA PRAWN BHUTAN MIXED VEGETABLES PILLAU RICE</b></p> <p><b>PROSSECCO</b></p>	<p><b><u>D. VEGETARIAN £13.50 PER PERSON</u></b></p> <p><b>ONION POKODA SAMOSA NAN</b></p> <p></p> <p><b>MIXED VEGETABLES MUTTAR PANEER DAL PILLAU RICE</b></p>

## ENGLISH DISHES

### **CHICKEN & CHIPS**

TENDER CHICKEN SERVED WITH POTATO CHIPS & NAN

**7.95**

### **OMELETTE & CHIPS**

BEATEN EGG COOKED AND SERVED WITH POTATO CHIPS & NAN

**5.95**

## DESSERTS

### **ICE CREAMS**

**2.75**

### **BURFI**

ALMOND CAKE

**2.75**

### **KULFI MALAI**

ORIENTAL ICE CREAM RICH WITH ALMONDS  
AND PISTACHIO

**3.50**

### **GULAB JAMAN**

MADE WITH HONEY

**2.75**

### **MANGO**

**2.75**

### **COFFEE**

**2.75**

## SPECIALITY COFFEE

**FRENCH COFFEE (BRANDY)**

**4.50**

**CALYPSO COFFEE (TIA MARIA)**

**4.50**

**CARIBBEAN COFFEE (DARK RUM)**

**4.50**

**RUSSIAN COFFEE (VODKA)**

**4.50**

**GAELIC COFFEE (IRISH WHISKEY)**

**4.50**

### **OUTSIDE CATERING AT SPECIAL PRICES**

PRIVATE PARTIES AND WEDDING RECEPTIONS. FOR DETAILS ASK MANAGEMENT  
TELEPHONE NUMBERS: 0161 434 6413 OR 0161 445 2145 / [INFO@GREATKATHMANDU.COM](mailto:INFO@GREATKATHMANDU.COM)

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**Please ask for information on Allergies and dietary requirements**