



## SOUP OF THE DAY

6.90

ASK OUR CHEF'S SPECIAL SOUP OF THE DAY

### ENTREE

Veg. Singada (2Pcs.)	6.70
Curry puff filled with lightly spice mixed vegetable and served	
Aloo Chops (2Pcs.)	6.90
Mixed vegetable flavoured with spices chickpea flour & served with sesame chutney	
BBQ Mushroom	8.90
Mushroom marinated with traditional Nepali spices	
Mix Char Grilled Veg	9.90
Char grilled tofu, onion & capsicum marinated with herbs, spices and chutney	
Kathmandu Special	10.80
An interesting mix of textures suited to any palate, cupped pappadam filled with fried lentils, spiced potatoes and yogurt topping	
Momo (Veg/Chicken/Lamb) (4 Pcs.)	7.80
Speciality of the house, choice of meat or veg dumpling served with sesame chutney	
Char grilled Scallops	11.90
BBQ Scallops served on bed of saffron rice	
Poleko Kukhura	12.60
Char grilled chicken cube marinated overnight in mixed spices and served with salad	
Mixed Entrée Platter	15.80
Combination of Singada, grilled chicken, momo and mushroom	

### MAIN COURSE VEGETABLES BAZZAR

Kauli Aloo	16.80
Cauliflower and potatoes cooked in Kathmandu style	
Mix Veg Curry	16.80
Combination of fresh garden vegetables cooked with spices and garnished with green coriander and ginger Julian	
Chana aloo	16.80
Potatoes and chick peas cooked in thick curry sauce	
Kerau Paneer	16.80
Peas and cottage cheese cooked in thick curry sauce	
Bhanta aloo	17.50
Eggplant and potatoes cooked typically Nepali style	
Aloo Saag	16.80
Pan fried Potatoes and Spinach cooked with cumin seed and dry chillies	
Dal Jhaneko	15.80
Red lentils flambé with cumin seeds & dry chillies	



KATHMANDU  
CUISINE

"Setting new standards in Nepalese Cuisine"

### MEAT BAZZAR

Momo (Veg/Chicken/Lamb) 10 pcs.	14.20
Speciality of the house, meat or veg dumpling mixed with various Nepalese spices and served with sesame and tomato sauce	
Kukhura ko Masu	18.60
Boneless chicken pieces cooked typical Nepalese house style	
Kukhura ma Krim	18.80
Boneless chicken curry cooked in Nepali style and finished with cream	
Kukhura ma Aap	18.80
Boneless chicken pieces of chicken cooked with mango sauce	
Goru ko Masu	18.60
Curried beef slices with fresh coriander leaves	
Bheda ko Masu	18.60
Curried lamb slices with fresh coriander leaves	
Chicken Chilli	18.60
Pan-fried chicken with capsicum, pineapple, onion and chilli sauce	
Saag Masu (Chicken/Lamb/Beef)	18.80
Spinach and potato sauté with cumin seeds and dry chillies in your choice of meat	

### SEAFOOD BAZZAR

Machha Masala	19.60
Fresh fish cooked in traditional Kathmandu style with mild curry sauce	
Calamari	18.60
Kathmandu style battered calamari rings	
Scallop Curry	19.60
Fresh scallops cooked with curry sauce and mix vegetables	
Chilli Prawn	19.60
Fresh green prawn wok stir fry with seasonal vegetables and touch of chilli	

### THAKALI KHANA

Vegetable Thakali	22.20
Popular Kathmandu style meal, consisting of rice, roti, lentils and two vegetables curries	
Mix Thakali	24.20
Popular Kathmandu style meal, consisting of rice, roti, lentils, and two meat curries	
Samundri Thakali	25.60
Popular Kathmandu style meal, consisting of rice, roti, lentils and two seafood curries	

## BANQUET

(MINIMUM TWO PEOPLE ORDER)

### EVEREST BANQUET (VEG)

28.50 PER PERSON

ENTRÉE  
MOMOS OR KATHMANDU SPECIAL  
MAIN COURSE  
THREE VEGETABLE CURRIES  
ROTI & RICE  
DESSERT  
RATO MOHAN OR KHIR

### KATHMANDU BANQUET

33.50 PER PERSON

SOUP OF THE DAY  
ENTRÉE  
MOMOS OR KATHMANDU SPECIAL  
MAIN COURSE  
TWO MEAT CURRIES, ONE VEG CURRY  
ROTI & RICE  
DESSERT  
RATO MOHAN OR KHIR

### POKHARA BANQUET

35.50 PER PERSON

SOUP OF THE DAY  
ENTRÉE  
MOMOS OR KATHMANDU SPECIAL  
MAIN COURSE  
TWO MEAT CURRIES, ONE SEAFOOD CURRY  
ROTI & RICE  
DESSERT  
RATO MOHAN OR KHIR OR KATHMANDU DELIGHT



### ACHAR/ CHUTNEY/ CONDIMENTS

Aloo kakro mula	3.50
Traditional Nepali home style pickle with potatoes, cucumber and radish	
Aap ko Achar	3.50
Traditional mango pickle	
Mixed Pickle	3.50
Traditional mix vegetable pickle	
Sweet Mango Chutney	3.50
Traditional Mango Chutney	
Kathmandu Special Dahi	3.90
Traditional homemade yogurt mixed with cucumber and apple	

### THUKPA

TIBETAN STYLE SOUP & NOODLES

Veg	15.80
Tibetan style soup & noodles	
Chicken	17.50
Tibetan style soup & noodles	
Sea food	19.90
Tibetan style soup & noodles	

### CHOWMEIN

STIR FRY DRY NOODLES

Veg Chowmein	15.60
Stir fry dry noodles with mix vegetables	
Chicken Chowmein	17.60
Stir fry dry noodles with Chicken	

### RICE

Jeera Rice	4.80
Plain boiled rice tossed with cumin	
Pulau	6.60
Rice cooked with peas and dry-fruit	
Steam Rice	2.00
Plain boiled rice	
Bhuteko Bhat	9.90
Fried rice with chicken and veg	

### ROTI/PAROTHA

Sada Roti	3.50
Plain flour bread cooked in Kathmandu styles	
Masala Roti	3.80
Flaky bread stuffed with herbs flavour mashed potato	
Aloo Paratha	3.80
Flaky bread stuffed with potato	
Keema Roti	4.20
Flaky bread stuffed with lamb mince	
Lasun Paratha	3.90
Flaky bread stuffed with garlic	

### DESSERT

Khir	7.80
Rice pudding cooked in Nepali home style	
Rato Mohan (2 Pcs)	7.90
Fried cottage cheese balls soaked in sugar syrups	
Kathmandu Delight	8.40
Frozen dessert made with mixture of milk, cream and crushed pistachio served with berries	

### CHEF'S SPECIAL

ENTREE

Springis	6.90
Nepali style spring roll and served with homemade plum sauce	
Pakheta	9.90
Chicken wings marinated in Nepali spices & served on bed of saffron rice	
Grill Prawn	11.90
Char Grilled prawn marinated with spices	



### MAIN COURSE

Chiple Bhendi	17.80
Potatoes and okra cooked in thick curry sauce	
Pharsi	16.80
Pumpkin sautéed with ginger, garlic and fresh coriander	
Dal Bhat Masu (chicken/beef/goat)	23.60
Nepali Style Meal with lentil, spinach, rice & Roti, meat curry of your choice chicken, goat or beef	
Khasi ko Masu	18.70
Curried tender goat meat cooked with herbs and spices	
Seafood Pot	19.80
Combination seafood white curry sauce	
Sekuwa	20.80
Marinated leg & breast of grilled chicken served in sizzler with salad & rice	

### SALADS

Apple Salad	9.95
Fresh apple and garden salad mixed with and herb dressing	
Chicken Salad	12.95
Grilled chicken breast slices mixed with fresh salad	



KATHMANDU  
CUISINE

22 Francis Street  
Battery Point, Hobart 7004  
Tasmania  
Phone: 62248800

"Setting new standards in Nepalese Cuisine"