Kathmandu Cuisine Restaurant & Bar pa ga

MENU Entrée





RESTAURANT & BAR

Veg Singada (2pcs) - \$9.90

Curry puff filled with lightly spiced mixed vegetable and served with plum sauce (DF)

Springis (5pcs) - \$9.95

Nepali style spring roll and served with homemade plum sauce (DF)

Kathmandu Special - \$16.95

An interesting mix of textures suited to any palate, cupped pappadam filled with fried lentils, spiced potatoes and yogurt topping

BBQ Mushroom - \$10.95

Mushroom marinated with traditional Nepali spices (DF)

Char Grilled Chicken - \$16.95

Char grilled chicken cube marinated overnight in mixed spices and served with salad (DF)

Mix Char Grilled Veg - \$15.95

Char grilled tofu, onion & capsicum marinated with herbs, spices and chutney (DF)

Char Grilled Chicken Wings - \$14.95

Chicken wings marinated in Nepali spices & served on bed of saffron rice (DF)

Char Grilled Prawns - \$15.95

Char grilled prawns marinated with spices & served on saffron rice (DF)

MO MO (Vegetable/Chicken/Lamb) (4pcs) - \$9.95

Speciality of the house, choice of meat or veg dumplings served with sesame chutney

Mixed Entree Platter for two - \$29.75

Combination of Singada, grilled chicken, momo and mushroom with plum sauce and sesame

MENU MAINS





RESTAURANT & BAR

Meat Bazaar

MO MO (Vegetable/Chicken/Lamb) (10pcs) - \$18.95

Speciality of the house, choice of meat or veg dumplings served with sesame chutney

ChilliMO MO (Vegetable/Chicken/Lamb) (10pcs) - \$21.85

Speciality of the house, choice of meat or veg deep fried dumplings cooked with capsicum onion and chef's secret sauce

JholMO MO (Vegetable/Chicken/Lamb) (10pcs) - \$21.85

Speciality of the house, choice of meat or Veg dumplings cooked with sesame spice Sauce

Chicken Curry - \$21.80

Boneless chicken pieces cooked typical Nepalese house style (GF/DF)

Chicken Curry with Cream - \$22.80

Boneless chicken curry cooked in Nepali style and finished with cream (GF)

Goat Curry (with Bone) - \$24.50

Curried tender goat meat cooked with herbs and spices (GF/DF)

Meat Ball Curry - \$24.90

Medium spiced beef meat ball curry with spiced gravy with ginger & garlic and cooked with Nepali style (GF/DF)

Beef Curry - \$22.80

Curried beef pieces cooked with fresh coriander leaves (GF/DF)

Sekuwa - \$28.90

Marinated leg & breast of grilled chicken served in sizzler with salad & rice

MENU MAINS





RESTAURANT & BAR

Vegetable Bazaar Mix Veg Curry - \$20.80

Combination of fresh garden vegetables cooked with spices and garnished with green coriander and ginger Julian (GF/DF)

EggPlant Curry - \$21.90

Eggplant and potatoes cooked in Nepali Style and garnished with fried onion (GF/DF)

Kerau Paneer - \$23.50 Peas and cottage cheese cooked in thick Nepali style curry sauce (GF)

Chana Aloo - \$20.80 Potatoes and chickpeas cooked in thick Nepali style curry sauce (GF/DF)

Aloo Saag - \$19.95 Pan fried potatoes and Bok choy cooked with cumin seeds (GF/DF) Dal Jhaneko - \$19.95

Red lentils flambe with cumin seeds & dry chillies (GF)

Set Menu

Dhal Bhat Masu (Chicken/ Beef/ Goat) - \$29.80

Nepali style meal with lentils, Bok choy, rice & your choice of meat (GF)

Vegetable Thakali - \$27.40

Popular Kathmandu style meal, consisting of rice, lentils and two vegetables curries (GF)

Mix Thakali - \$29.80

Popular Kathmandu style meal, consisting of rice, lentils and two meat curries (GF)

MENU MAINS





RESTAURANT & BAR

Seafood Bazaar Chilli Prawn - \$25.80

Green prawns, wok stir fry with capsicum and touch of chilli (GF/DF)

Coconut Prawn Curry - \$25.80

Green prawns, cooked with coconut Terai style spice sauce and a punch of mustard (GF/DF)

Fish Curry - \$24.90

Fish cooked in traditional Kathmandu style with mild curry sauce (GF)

Noodle Bazaar

Thukpa Vegetable - \$21.50 Tibetan style vegetable soup & noodle (DF)

Thukpa Chicken - \$23.50 Tibetan style chicken soup & noodle (DF)

Chowmein Vegetable - \$22.95 Stir fry dry noodles cooked with mix vegetables in Nepalese style spices

Chowmein Chicken - \$24.95 Stir fry dry noodles cooked with chicken in Nepalese style spices

Condiments Kathmandu Special Dahi - \$4.50 Traditional homemade yogurt mixed with cucumber and apple (GF) Sweet Mango chutney - \$4.50 Traditional Mango Chutney (GF/DF) Radish Pickle - \$5.50 Traditional homemade radish pickle in Himalayan style spices (GF/DF) Mixed pickle - \$5.50 Traditional homemade mix vegetable curry (GF/DF)

MENU





RESTAURANT & BAR

Rice

Steam Rice - \$4.50 Plain boiled rice (GF/DF) **Jeera Rice - \$9.95** Plain boiled rice tossed with cumin seeds (GF/DF)

Dessert

Rato Mohan (2pcs) - \$14.50

Fried cottage cheese balls soaked in sugar syrup

Kathmandu Delight - \$18.90

Frozen dessert made with mixture of milk, cream and crushed pistachio served with seasonal fruits (GF)

Rice Pudding - \$14.50

Rice pudding cooked in Nepali style garnished with shredded coconut (GF)



