



Kathmandu
CUISINE

SETTING NEW STANDARDS



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SINCE 2014

IN NEPALESE CUISINE

Soup of the day \$9.50

Ask our chef's special soup of the day

ENTREE

VEG. SINGADA (2PCS.)

Curry puff filled with lightly spice mixed vegetable and served with plum sauce

\$9.80

ALOO CHOPS (2PCS.)

Mixed vegetable flavoured with spices chickpea flour & served with sesame chutney

\$9.90

BBQ MUSHROOM

Mushroom marinated with traditional Nepali spices

\$9.95

MIX CHAR GRILLED VEG

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

\$14.20

KATHMANDU SPECIAL

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

\$14.75

MOMO (VEG/CHICKEN/LAMB) (4 PCS.)

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

\$8.95

CHAR GRILLED SCALLOPS

BBQ Scallops served on bed of saffron rice

\$15.25

POLEKO KUKHURA

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

\$15.20

MIXED ENTRÉE PLATTER

Combination of Singada, grilled chicken, momo and mushroom

\$22.70

MAIN COURSE

VEGETABLES BAZZAR

KAULI ALOO

Cauliflower and potatoes cooked in Kathmandu style

\$19.20

MIX VEG CURRY

Combination of fresh garden vegetables cooked with spices and garnished with green coriander and ginger julian

\$19.20

CHANA ALOO

Potatoes and chick peas cooked in thick curry sauce

\$18.60

KERAU PANEER

Peas and cottage cheese cooked in thick curry sauce

\$19.60

BHANTA ALOO

Eggplant and potatoes cooked typically Nepali style

\$19.60

ALOO SAAG

Pan fried Potatoes and Spinach cooked with cumin seed and dry chillies

\$18.20

DAL JHANEKO

Red lentils flambé with cumin seeds & dry chillies

\$17.70

MEAT BAZZAR

CHILLI MO MO (VEG/CHICKEN/LAMB) 10 PCS.

Deep fried dumplings then cooked with capsicum onion and chef's secret sauce

\$18.85

MO MO (VEG/CHICKEN/LAMB) 10 PCS.

Speciality of the house, meat or veg dumpling mixed with various Nepalese spices and served with sesame and tomato sauce

\$16.95

KUKHURA KO MASU

Boneless chicken pieces cooked typical Nepalese house style

\$19.80

KUKHURA MA KRIM

Boneless chicken curry cooked in Nepali style and finished with cream

\$19.80

KUKHURA MA AAP

Boneless chicken pieces of chicken cooked with mango sauce

\$19.80

GORU KO MASU

Curried beef slices with fresh coriander leaves

\$19.80

KHASI KO MASU

Curried tender goat meat cooked with fresh herbs and spices

\$23.95

CHICKEN CHILLI

Pan-fried chicken with capsicum, onion and chilli sauce

\$21.80

SAAG MASU (CHICKEN/LAMB/BEEF)

Bok choy and potato sauté with cumin seeds and dry chillies in your choice of meat

\$21.80

SEAFOOD SELECTION

MACHHA MASALA

Fresh fish cooked in traditional Kathmandu style with mild curry sauce

\$22.60

CALAMARI

Kathmandu style battered calamari rings

\$21.40

SCALLOP CURRY

Fresh scallops cooked with curry sauce and mix vegetables

\$23.80

CHILLI PRAWN

Fresh green prawn wok stir fry with seasonal vegetables and touch of chilli

\$23.70

THAKALI KHANA

VEGETABLE THAKALI

Popular Kathmandu style meal, consisting of rice, roti, lentils and two vegetables curries

\$25.40

MIX THAKALI

Popular Kathmandu style meal, consisting of rice, roti, lentils, and two meat curries

\$26.20

SAMUNDRI THAKALI

Popular Kathmandu style meal, consisting of rice, roti, lentils and two seafood curries

\$27.95

ACHAR

AAP KO ACHAR TRADITIONAL MANGO PICKLE

\$4.40

KATHMANDU SPECIAL DAHI TRADITIONAL HOMEMADE YOGURT MIXED WITH CUCUMBER AND APPLE

\$4.50

SWEET MANGO CHUTNEY TRADITIONAL MANGO CHUTNEY

\$4.40

MIXED PICKLE TRADITIONAL MIX VEGETABLE PICKLE

\$4.40

ROTI/PAROTHA

SADA ROTI Plain flour bread cooked in Kathmandu style	\$3.95
MASALA ROTI Flaky bread stuffed with herbs & flavoured mashed potato	\$4.45
ALOO PAROTHA Flaky bread stuffed with potatoes	\$4.45
KEEMA ROTI Flaky bread stuffed with lamb mince	\$5.20
LASUN PAROTHA Flaky bread stuffed with garlic	\$4.45

DESSERT

KHIR Rice pudding cooked in Nepali style	\$10.95
RATO MOHAN (2 PCS) Fried cottage cheese balls soaked in sugar syrups	\$10.95
KATHMANDU DELIGHT Frozen dessert made with mixture of milk, cream and crushed pistachio served with berries	\$14.75

THUKPA

Tibetan style soup & noodles

VEG	\$18.80
CHICKEN	\$19.80
SEAFOOD	\$21.90

CHOWMEIN

VEG CHOWMEIN Stir fry dry noodles with mix vegetable	\$18.80
CHICKEN Stir fry dry noodles with choice of Chicken	\$19.95

RICE

STEAM RICE Plain boiled rice	\$2.90
JEERA RICE Plain boiled rice tossed with cumin	\$6.95
PULAU RICE Cooked with peas and dry-fruits	\$9.95
BHUTEKO BHAT Fried Rice cooked with chicken & vegetables	\$12.95

SALAD

APPLE SALAD FRESH APPLE AND GARDEN SALAD MIXED WITH HERB DRESSING	\$7.95
CHICKEN SALAD GRILLED CHICKEN BREAST SLICES MIXED WITH FRESH SALAD	\$9.95

CHEF'S SPECIAL

ENTREE

SPRINGIS NEPALI STYLE SPRING ROLL AND SERVED WITH HOMEMADE PLUM SAUCE	\$8.95
PAKHETA CHICKEN WINGS MARINATED IN NEPALI SPICES & SERVED ON BED OF SAFFRON RICE	\$13.95
GRILL PRAWN CHAR GRILLED PRAWN MARINATED WITH SPICES	\$14.95
BEEF SINGADA (2 PCS) CHAR GRILLED PRAWN MARINATED WITH SPICES	\$12.80

MAIN COURSE

CHIPLE BHENDI POTATOES AND OKRA COOKED IN THICK CURRY SAUCE	\$18.90
PHARSI PUMPKIN SAUTÉED WITH POTATO, GINGER, GARLIC AND FRESH CORIANDER	\$18.75
KHASI KO MASU (WITH BONE) CURRIED TENDER GOAT MEAT COOKED WITH HERBS AND SPICES	\$22.80
DAL BHAT MASU (CHICKEN/BEEF/GOAT) NEPALI STYLE MEAL WITH LENTIL, SPINACH, RICE, ROTI & MEAT CURRY	\$26.80

see next page for more items...

BANQUET

MINIMUM TWO PERSON ORDER

EVEREST BANQUET (VEGETARIAN) \$32.80 per person

ENTRÉE

Momos or Kathmandu Special

MAIN COURSE

Three Vegetable Curries, Roti & Rice

DESSERT

Rato Mohan or Khir

KATHMANDU BANQUET \$38.80 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 \$41.80 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

MAIN COURSE

SEAFOOD POT COMBINATION SEAFOOD POT WITH WHITE CURRY SAUCE

\$23.95

SEKUWA MARINATED LEG & BREAST OF GRILLED CHICKEN SERVED IN SIZZLER WITH SALAD & RICE

\$23.90

MEAT BALL CURRY MEDIUM SPICED BEEF MEAT BALL CURRY WITH SPICED GRAVY WITH GINGER & GARLIC COOKED IN NEPALI STYLE

\$23.90

SALAD

▶ **APPLE SALAD** FRESH APPLE AND GARDEN SALAD MIXED WITH HERB DRESSING

\$14.25

▶ **CHICKEN SALAD SALAD** GRILLED CHICKEN BREAST SLICES MIXED WITH FRESH SALAD

\$15.95



Kathmandu
CUISINE

✉ kathmanducuisinetas@gmail.com

☎ 03 6224 8800

🌐 <http://www.kathmanducuisine.com.au>

📍 22 Francis St. Battery Point TAS 7000

📷 [kathmanducuisinetas](#)

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