



# KATHMANDU KITCHEN



## EARLY BIRD MENU

Till - 7 pm

€ 26.95

(Any One Course € 21.00)

## STARTERS (Any One)

### 1. VEGETABLE SAMOSA CHAT )

Soft and crispy fried savoury parcel filling with flowery potato, green peas, sweet onion, coriander & cumin served with crunchy Bombay mix natural yogurt & tamarind sauce.



### 2. ONION BHAJI

Sliced onion lightly battered with gram flour, cumin, seeds, coriander, ginger, garlic & fried served with mint yogurt.



### 3. CHICKEN WINGS

Melting in your mouth slow cooked chicken wings with crispy salad, sweet & sour Glaze.



### 4. CHICKEN PAKORA

Nepalese spiced gram flour batter fried strips of chicken fillet served with crispy salad, tomato & timboor chutney.



## MAIN COURSE (Any One)

### 5. HIMALAYAN CURRY CHICKEN ))

Chicken or vegetable cooked with cashew nut. Natural yogurt, fresh coriander, green chilli, sweet onion ginger, garlic & tomato.



### 6. NUTTY TIKKA MASALA

Tikka is chunk of chicken marinated overnight With natural yogurt & curry spices, cooked in clay oven With fresh cream, almond, sweet onion, plum tomato, ginger, garlic, bay leaves, cinamon, cloves & fenugreek leaves.



### 7. SPICE ROGAN JOSH )

Slowly cook thick gravy flavours of sweet onion, plum tomato, garlic, ginger, Kashmiri chilli, fresh coriander, whole garam masala spices & cook til separate or release oil from sauce which we call Rogan.



### 8. SAAG PANEER

Cottage cheese & Garden peas cooked with creamy onion, tomato & curry spices.



### 9. LEDOBEDO - PRAWN ))

Authentic Nepalese curry with rich onion, tomato, spring onion, coriander & infused fenugreek oil.



All Main Course Served with Plain Rice or Plain Naan

Tea or Coffee

