



KATHMANDU KITCHEN















LUNCH MENU

Till - 2.30 pm.

€ 19.95

STARTERS (Any One)

1. **PRAWN PAKORA**  
Freshly marinated prawns with ginger, garlic mild spiced batter fried.
2. **CHICKEN WINGS**   
Melting in your mouth slow cooked chicken wings, crispy salad and sweet and sour Glaze
3. **ALOO CHAP**  
Mashed potatoes infused with ginger, and cumin, dipped in the batter and deep fried
4. **SAMOSA CHAT**     
Crispy fried savoury parcel filled with potato, green peas, onion, and coriander serve with Bombay mix, natural yogurt and tamarind

MAINS COURSE (Any One)

5. **CHICKEN CREAMY KORMA**    
Chicken breast with almond cream sauce sprinkled with ground cardamom.
6. **KUKHURA KO BALTI** 
Chicken cooked with special balti sauce, pickled spice, yoghurt and finished with fresh mint.
7. **LAMB HIMALAYAN**  
Lamb cooked with cashew nut, yogurt, fresh coriander, onion, ginger, garlic and tomato sauce.
8. **KHASI KO MASU** 
Authentic Nepalese Lamb curry cooked with medium spicy, cream, brown onion and tomato.
9. **SAAG ALOO** 
Spinach cooked with potato, cumin, garlic, green chili and onion sauce.

All Main Course Served with Plain Rice or Plain Naan
Tea or Coffee

