

## APPETISERS

PAPADUM/ SPICY PAPADUM **vg v** 0.80

CHUTNEY TRAY **vg v** 1.95

Onion, Mange, Lime Pickle

YOGURT MINT SAUCE **d** 0.55

## STARTERS

MIXED STARTER FOR TWO **d f m s** 12.95

(2 pieces each) Lamb chops, chicken sekuwa, bhajis, fish pakora served with tamarind & yogurt mint chutney.

MO:MO **m g ss vg v** 10 pieces- 10.60

The famous steamed Nepalese/Tibetan dumplings stuffed with seasoned minced chicken or mixed veg, served with sesame & tomato chutney.

CHHWELA WOCHHA **(Recommended) d m** 6.50

Barbecued tender pieces of chicken/lamb cooked with various special Nepalese spices served on freshly prepared pulse lentils pancake- wochha. An uniquely flavoured traditional Nepalese starter.

PIRO CHICKEN/VEG-**vg v** **ss** 5.50

Hot, sweet and sour chicken niblets/mixed vegetables garnished with fresh coriander, sprinkled with toasted sesame seeds on top.

LAMB BHUTEKO **g d** 6.95

Luscious tender lamb pan fried with Nepalese spices, fresh green chillies and onion, garnished with coriander. A traditional recipe, Kathmandu style.

PAKORA CHICKEN/FISH **g e** 4.95

Marinated strips of chicken or succulent fish fillet coated in chickpeas batter with chopped green chillies, coriander and oriental spices, golden fried, served with chutney.

PRAWN CHILLI **g s c** 5.95

Prawns cooked with garlic, ginger, onion, fresh tomatoes, green chillies and fresh herbs & spices.

**KATHMANDU NOODLES** **g s e**

a.k.a chow:mein, available with

PRAWNS **c** 10.95 CHICKEN 9.95 VEGETABLES **vg** 8.95

## VEG STARTERS

PANEER CHILLI **g d s vg** 5.95/ 10.50

Home-made paneer sautéed with onion, capsicums, herbs & spices in a fairly hot, sweet & sour sauce.

ONION BHAJI **vg v** 4.50

Golden fried onion fritters spiced with roasted cumin & coriander seeds served with tamarind chutney.

PANEER TIKKA **d m vg** 5.95/ 10.50

Home-made paneer with capsicum and onions in special marinade, roasted in tandoor spices & served with yogurt and mint chutney. an absolute delight.

ALOO DUM **g m ss vg v** 4.50

An authentic Nepalese dish with full of flavour, potatoes cooked with special Nepalese herb Timur (a cousin of Szechwan Pepper) along with fresh coriander, tomato, roasted cumin seeds and fresh Nepalese spices.

OKRA FRY **vg v** 4.95 Light chickpea battered ladies' fingers, golden fried & served with chutney.

MIXED VEG STARTER FOR TWO **d m s vg** 10.95

Onion bhaji, paneer tikka, okra fry served with chutney.

## GRILLS & SIZZLER **d m**

Low carbs, high in protein, marinated overnight in tandoor spices, skewered & cooked over charcoal flames, served with yogurt-mint sauce.

SEEKH KEBAB 4.95

KATHMANDU CHICKEN WINGS 4.50

LAMB SEKUWA 6.50

CHICKEN SEKUWA 5.50

LAMB CHOPS 3 pieces-6.50 6 pieces-13

AJWOINI SALMON TIKKA **f** 15

TANDOORI SEA BASS **f** 15

TANDOORI FISH TIKKA (cod) **f** 13

TANDOORI KING PRAWNS **c** 6 pieces 15.95

CHICKEN TIKKA SASLIK **g** 11.95

KATHMANDU MIXED GRILL **f c** 15.95

(2 pieces each) kebabs, lamb chops, chicken sekuwa, chicken wings, king prawns.

## CHEF'S SPECIAL

KATHMANDU DUCK MASSALA **g d s e** 14.95

Julienne battered Duck fillet cooked with caramelised onions, tomatoes and capsicum in chef's special massala sauce with a wide range of exotic spices and yogurt.

STIR-FRY **g e s**

A new original dish cooked with fresh herbs & spices to the Chef's own secret recipe. Hea:La (Duck) 14.95 Kukhura (Chicken) 10.95 Khasi (Lamb) 12.95

HIMALAYAN CHAM CHAM **d m** 12.95

Tandoor spiced chargrilled chicken, stir-fried with onion, peppers, garlic & ginger in a medium spiced special creamy sauce to give a Himalayan taste.

SHERPA LAMB CURRY **g d m** 12.95

A lush tender lamb curry long simmered in spices with onions, potato, ginger, garlic, chilli, turmeric, coriander.

GURKHA CURRY **g d m ss** 12.95

Slow cooked lamb or barbecued chicken, full of flavours with lots of different herbs, spices, onion & capsicum. It's authentic and pretty hot too. A home kitchen gem.

GARLIC CHILLI MASSALA **g m** 11.95

Scrumptious chicken cooked with green & red peppers, chillies, garlic, tomato, onion masala gravy & a wide range of spices & herbs garnished with fresh coriander.

MAKHAN **g d** (CHICKEN (m) / LAMB ) 11.95

It is a full flavoured dish packed with spice, cream, butter, garam masala, coconut & tomato puree. It is hearty curry.

MALAYA {CHICKEN (m) / LAMB} **d** 11.95

Char-grilled chicken cooked with mango pulp, pineapple & banana in mildly spiced creamy sauce.

SHAHI KUKHURA **g d m e** 11.95

Chargrilled chicken and minced lamb cooked together with garlic, ginger, capsicum, a rich blend of fresh herbs & spices topped with boiled egg.

SASLIK KARAH CHICKEN **g m d** 10.95

Marinated chicken, green peppers, onions & tomatoes grilled together in tandoor then transferred to a pan to cook with chef's special sauce, garnished with coriander.

GRANNY'S KEEMA PEAS **g d** 10.95

Succulent ground lamb, potatoes & garden peas cooked with onions, fresh herbs, cloves & cinnamon.

## SEAFOOD SPECIALS

NEPALESE FISH CURRY **]]** g d e f 13.95  
with onions, coconut milk, tempered mustard seeds & garam masala.

MALEKHU SALMON MASSALA **]]** g f 15  
tomato, peppers, onion, coriander, fresh spices.

PRAWN BHUNA **]** d m c 12.95

FISH /KING PRAWN(c) STIR-FRY **]]** g e s 13.95/15.95

KING PRAWN SAG **]]** g d e c 15.95

MAKHAN KING PRAWN **]** g d e c 15.95

## ALL TIME FAVOURITE

SAAG **]]** d {CHICKEN (m) / LAMB} 11.95  
A wonderful combination of spinach & chargrilled chicken or slow cooked lamb flavoured with roasted cumin & spices.

KORMA d {Chicken (m) 9.95/ Lamb 10.95/ Prawn (c) 12.95} Very mildly spiced, with coconut, cream & butter.

PATHIA **]]]]** g d  
{CHICKEN (m) 10.95 / LAMB 11.95 / PRAWN (c) 12.95}  
A popular hot, sweet & sour flavour dish prepared with garlic, ginger, chilli, herbs & spices with zesty lime juice.

LAMB ROGANJOSH **]]** g 11.95  
Slow-cooked with lots of spices, perfectly tender & juicy, simple, yet delicious and flavourful curry.

CHICKEN TIKKA MASSALA g d m 10.95  
Nepalese take on nation's favourite dish.

## SALAD

KATHMANDU SALAD d **vg** 5.50  
Cucumber, tomatoes, carrot, onion, lemon, green chillies, coriander, yogurt, pomegranate & spices.

CHICKPEAS SALAD **vg v** 5.50  
Chickpeas, bell peppers, cucumber, tomatoes, carrot, onion, lemon, coriander with special dressing.

## VEGETABLES MAIN DISH **]]**

ALL AVAILABLE AS SIDE DISH 5.95

ALOO TAMA m **vg v** 9.50  
Potatoes, bamboo shoots & black-eyed beans cooked together with garlic, ginger, cumin seeds & lots of rich herbs & spices. A traditional Nepali dish.

GURKHALI TINDA MASSALA m **vg v** 8.50  
Spiced baby pumpkins & chickpeas with home ground garam masala and onion gravy.

VEG CHILLI STIR-FRY g s **vg v** 8.50

RED KIDNEY BEANS ALOO MASSALA **vg v** 8.50

MUTTER PANEER (peas & cottage cheese) g d **vg** 9.50

SAG PANEER (spinach & cottage cheese) g d **vg** 9.50

BHINDI ALOO (okra & potatoes) m **vg v** 8.50

CHANA MASSALA (chickpeas) **vg v** 8.50

DAL (lentils) **vg v** 7.95

## RICE & (BREAD g )

BOILED BASMATI RICE **vg v** 2.95

FRIED RICE- **vg v** 3.99

ONION/JEERA/ GARLIC/ PEAS/COCONUT

EGG FRIED RICE 3.99

GARLIC & CORIANDER NAN d e 3.20

KULCHA (ONION) NAN d e 3.20

PESHWARI NAN d e 3.20

CHEESE NAN d e 3.20

CHILLI NAN d e 3.20

NAN d e 2.70

ROTI **vg v** 2.20

CHIPS **vg v** 2.70



*Open  
6 days a week*

## TAKEAWAY MENU

15% DISCOUNT on takeaway collection.  
For Reservations & Takeaway orders,  
please call:

**0161 928 7193**

24 -26 Ashley Road,  
Altrincham, WA14 2DW

[www.kathmandu-kitchen-restaurant.co.uk](http://www.kathmandu-kitchen-restaurant.co.uk)

We accept all major cards. All prices are inclusive of VAT.

Namaste & Welcome to Kathmandu Kitchen.

Healthy eating is important to us. Our food is cooked fresh on order, so please allow our chefs sufficient time to cook your meal.

FOOD ALLERGIES & INTOLERANCE:  
Please be aware that all of our dishes may contain traces of gluten & nuts. If you have any special dietary requirement or concerned about allergies, please inform us before placing an order.

Allergens- g-gluten d-dairy n-nuts p-peanuts s-soya ss-sesame seeds m-mustard e-egg f-fish c-crustacean l-lupin cl-celery ml-molluscs sp-sulphites

**vg**-vegetarian **v**-vegan



@kathmandu\_kitchen\_altrincham