

## RICE

<b>Sadha Rice [GF]</b> Steamed basmati rice.	<b>3.90</b>
<b>Saffron Rice [GF]</b> Fried saffron rice with cumin, peas, cashew & raisins.	<b>5.00</b>
<b>Corn Rice [GF]</b> Fried rice with corn, peas and carrot.	<b>5.00</b>
<b>Veg-Fried Rice [GF]</b> Fried rice with seasonal vegetables.	<b>9.50</b>
<b>Chicken Fried Rice</b> Fried rice with chicken and vegetables.	<b>12.50</b>
<b>Seafood Fried Rice</b> Fried rice with combination of seafood and vegetables.	<b>15.00</b>

## BREAD

<b>Plain Roti</b> Leavened plain flour bread with butter.	<b>3.50</b>
<b>Garlic Roti</b> Plain flour bread finished with garlic, butter and fresh coriander.	<b>4.00</b>
<b>Cheese Roti</b> Plain flour bread stuffed with cheese.	<b>5.00</b>

## DESSERTS

<b>Lal Mohan</b> Reduced milk dumplings fried and soaked in sugar syrup.	<b>5.50</b>
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## VEGETARIAN SET MENU 26.00

### Entrée

curry puffs and vegetable Fritters

### Mains

Choice of one vegetarian curry with rice or bread

### Desserts

Choice of one dessert from the menu

## NON-VEGETARIAN SET MENU 30.00/ 32.00

### Entrée

Lollipop chicken and Vegetable Fritters

### Mains

Choice of one non veg curry with rice or bread  
(Goat curry \$32.00)

### Desserts

Choice of one dessert from the menu

## **THE KATHMANDU KITCHEN**

**NEPALESE RESTAURANT & CAFÉ**

**FULLY LICENSED/ BYO**

**338 MIDDLETON LOOP, ALBANY W.A.**

**Ph.No 0898415550/0433659894**

## APPETIZERS

<b>Momo (Chicken/ Veg/ Mixed/ 8 Pcs)</b> steamed dumplings stuffed with mince and fresh vegetables served with tomato relish. Highly recommended by our chef.	<b>12.50</b>
<b>Chilli Momo (8 Pcs.)</b> Fried chicken momo tossed with tomato, capsicum, onion cooked in tomato-chilli based sauce. A must try dish.	<b>14.99</b>
<b>Curry Puffs (Singada/ 4 pcs.) [V]</b> Home-made pastry filled with mashed potato, peas, cashews, raisins and Nepalese spices, served with home-made tamarind sauce.	<b>6.99</b>
<b>Vegetable Fritters (Pakora / 4 pcs.) [V/ GF]</b> Locally sourced vegetables spiced in chick-pea flour and delicately deep fried. Served with home-made tamarind sauce.	<b>6.50</b>
<b>Sandeko aalu [V/ GF]</b> Boiled potato mixed with Nepalese style herbs and spices, finished with fresh onion, tomato, green coriander and freshly squeezed lemon juice.	<b>8.00</b>
<b>Lollipop chicken (4pcs.)</b> Chicken wings marinated in traditional Nepalese spices and deep fried. Served with home-made mint sauce.	<b>8.50</b>
<b>BBQ Chicken (3 Pcs.) [GF]</b> Cooked in oven, Served on a bed of salad and mint sauce.	<b>10.50</b>
<b>Lamb Taas</b> Boneless lamb marinated in our traditional Nepalese style spices, slow cooked in hot plate. Tossed in a blend of fresh herbs, served with puffed rice, salad & home-made pickle.	<b>16.00</b>
<b>Garlic Prawns Skewers</b> Overnight Marinated prawns skewers served on a bed of salad.	<b>14.00</b>
<b><u>ACCOMPANIMENTS</u></b>	
<b>Garden salad</b> Mixed garden salad, cucumber, carrot, tomato, onion & capsicum tossed in yogurt	<b>6.00</b>
<b>Cucumber and potato pickle [GF]</b> Diced pieces of cucumber and boiled potato marinated in spices and yoghurt.	<b>8.00</b>
<b>Pappadums</b> Thin crispy deep fried crackers in oil served with mint sauce.	<b>2.50</b>
<b>Raita [GF]</b> Savoury yoghurt dips with grated cucumber and ground spices.	<b>4.50</b>
<b><u>VEGETERIAN</u></b>	
<b>Jhaneko Daal [V/ GF]</b> A combination of lentils seasoned with cumin, coriander, ginger and garlic.	<b>13.00</b>
<b>Aalu Fry [V/ GF]</b> Pan fried potato cubes seasoned with herbs and spices.	<b>14.00</b>

**Aalu Cauli** [V/ GF] 14.00

Potato & cauliflower cooked in a medium spiced tomato & onion gravy.

**Aalu Bodi Tama** [V/ GF] 15.50

Potato, black eyed beans and bamboo shoots tempered in light curry. A must try dish.

**Mix Veg** [V] [GF] 15.50

Locally sourced fresh vegetables stir fried in Nepalese style.

**Mushroom & peas** [V] [GF] 14.50

Green peas & mushroom cooked in a medium tomato sauce with fresh coriander.

**Chilli Paneer** [GF] 16.00

Fresh cottage cheese sautéed with tomato, capsicum, onion and cooked in chilli-tomato based sauce.

**Paneer Palungo** [GF] 16.00

Diced cottage cheese cooked with spinach in a medium creamy tomato sauce.

**Paneer Peas** [GF] 15.50

Cottage cheese & peas cooked in blend of herbs and spices.

#### CHICKEN

**Chicken Curry** [GF] 16.00

Boneless chicken pieces cooked in mild to medium tomato based sauce.

**Butter Chicken** [GF] 16.50

Boneless chicken pieces cooked in oven finished, in a mild tomato, cashew, butter & cream based sauce.

**Creamy Chicken** [GF] 16.50

Boneless chicken pieces cooked in cashew nut, onion & cream based sauce in a delicious blend of spices.

**Chicken Palungo** [GF] 16.50

Boneless chicken pieces cooked in tomato and cream based sauce with spinach and thick mild spices.

**Chicken Sabji** [GF] 16.50

Tender chicken and seasonal vegetables cooked in a blend of spices.

#### BEEF

**Beef Curry** [GF] 16.50

Diced beef cooked in onion and tomato based sauce finished with green coriander.

**Beef Palungo** [GF] 17.50

Diced beef cooked with spinach and mild spices in a tomato cream in a delicious blend mild spices based sauce.

**Beef Sabji** [GF] 17.50

Tender beef and seasonal vegetables cooked in blend of spices.

**Creamy Beef** [GF] 17.50

Diced beef cooked in cashew nut paste, onion & cream based sauce in a delicious blend of spices.

#### LAMB & GOAT

**Lamb Curry** [GF] 18.00

Diced lamb cooked in a onion and tomato based sauce finished with green coriander.

**Lamb Palungo** [GF] 18.50

Diced lamb cooked with spinach and mild spices in a tomato cream in a delicious blend mild spices based sauce.

**Lamb Sabji** [GF] 18.50

Tender lamb and seasonal vegetables cooked in blend of spices.

**Goat Curry** [GF] 20.50

Goat with bones cooked in exquisite village style curry enriched fenugreek, tomatoes, bay leaves finished with green coriander.

**Gurkhas Goat** [GF] 21.00

Goat with bones sautéed with capsicum, onion & cooked in tomatoes, bay leaves, spices & herbs finished with green coriander.

#### SEAFOOD

**Machha Curry** [GF] 18.00

Fish fillets cooked in onion and tomato sauce finished with green coriander.

**Prawn Curry** [GF] 19.00

Prawns cooked in onion and tomato sauce finished with green coriander.

**Creamy Prawns** [GF] 20.50

Prawns cooked in cashew nut paste, onion & cream based sauce in a delicious blend of spices.

**Seafood Curry** [GF] 20.50

Combination of seafood cooked in a tomato base sauce and delicious blend of spices.

#### NOODLES/ STIRFRY

**Chowmein (Veg/Chicken/Beef)** 14.00

Stir fried noodles with choice of your chicken, beef or vegetables with eggs and stir-fry sauce.

**Seafood Chowmein** 16.50

Stir fry noodles with combination of seafood, vegetables and stir-fry sauce.

**Chicken/ Beef Thukpa** 16.50

Choice of meat with vegetables and noodles, cooked in a fragrant and hearty soup

**Seafood Thukpa** 18.50

Mixed seafood with vegetables and noodles, cooked in a fragrant and hearty soup

**Stir Fry Beef** 16.50

Tender beef and fresh seasonal vegetables, stir-fried in a delicious blend of spices & soy sauce.

**Chilli Beef** 16.50

Fried beef sautéed with capsicum, onion and cooked in chilli-tomato sauce.

**Chilli Chicken** [GF] 16.50

Grilled chicken sautéed with capsicum, onion and cooked in chilli-tomato sauce.

**Chilli Seafood** 18.50

A combination of seafood stir-fried with tomato, capsicum, onion and mixed with tomato and chilli sauce, served with salad