

MENU

Non-Veg Appetizers

Served with a flight of 3 sauces

Chicken Pakora 8.95 GF

Chicken Fritters Battered in Chickpea Flour

Chicken Wings 4pcs 9.95

Home Style Wings Choose: Buffalo, Teriyaki, or Barbecue

Kathmandu Fire Wings 13.95 4pcs

Kathmandu Street Style Hot Wings

Chicken Lollipop 4pcs 9.95 GF

Served with Sweet Chilli Sauce

Shrimp Chilli 12.95 GF

Choice of Sweet and Spicy Shrimp Stir Fried with Onions and Peppers

Chicken Chilli 9.95 GF

Choice of Sweet and Spicy Chicken Stir fried with Onions and Peppers

Tawa Calamari 12.95 GF

Pan Seared Calamari with Clarified Butter (Ghee)

Calamari Pakora 12.95 GF

Spiced Chickpea Battered and Fried Calamari

Golden Fried Prawn 12.95 GF

Spiced Prawns Fried in Batter

Non Veg Platter 17.95

Chicken Pakora, Shrimp Pakora, Chicken Wings

Salad

Add Protein, Tofu \$2 Chicken \$3 Shrimp \$3.5

Husky Salad 12.95

Chicken Caesar with Tomato Onion Cucumber added

Seasonal Garden Salad 7.95 GF

Served with House Dressing

Chef's Special Nepali Salad 9.95 GF

Cucumber Carrot Onion Green Chilli, and Szechuan Pepper



Veg Appetizers

Served with a flight of 3 sauces

Himalayan Samosa 2pcs 6.95V

Spiced Peas and Potato in a Pastry Shell

Vegetarian Pakora 6pcs 6.95 V/GF

Spiced Fritters in Fried Chickpea Flour

Paneer Pakora 6pcs 6.95 Veg/GF

Spiced Cheese Battered and Fried in Chickpea Flour

Aloo Tikki 4pcs 8.95 V/GF

Spiced Potato Fritters in Chickpea Batter

Paneer Chilli 9.95 Veg/GF

Choice of Sweet and Spicy Cheese Stir Fried with Onions and Peppers

Vegetable Manchurian 7.45 V/GF

Fritters in fried Chickpea Flour and Stir-Fried in Manchurian Sauce

Mixed Veg Platter 16.95Veg

Spiced Cheese battered and Fried in Chickpea Flour

Papri Chaat 8.95 Veg/GF

Spiced Fritters in Chickpea Batter

Samosa Chaat 9.95 Veg

Spiced Fritters in Chickpea Batter

Soup

Add Protein, Tofu \$2 Chicken \$3 Shrimp \$3.5

Vegan Lentil Soup 6.95 V/GF

Cooked Yellow Lentil in Lemon and Herbs

Tomato Soup 6.95 V/GF

Tom Yum Soup 7.95 V/GF

Hot And Sour Thai Style Soup

Coconut Soup 7.95 V/GF

Tama Aloo Soup 7.95 V/GF

Bamboo Shoot and Potato Nepali Soup

Mulligatawny Soup 7.95 V/GF

Red Lentils Cooked with Apples, Potato, Coconut, and Savory Herbs

Naan and Breads

All Homemade in a Tandoori Clay Oven

Plain Naan 3.95

Garlic Naan 5.95
Seasoned with Garlic and Cilantro

Cheese Naan 6.95
Stuffed with Mozzarella Cheese

Peshwari Naan 6.95
Stuffed with Nuts Raisins and Coconut

Onion Kulcha 6.95
Stuffed with onions and herbs

Keema Naan 6.95
Stuffed with Ground Chicken

Lachha Paratha 5.95
Multi-Layered

Aloo Paratha 6.95
Stuffed with Seasoned Potatoes

Tandori Roti 6.95
Whole Wheat Bread

Poori 6.95
Whole Wheat Fried Bread

Kathmandu Kitchen 16.95

Bread Basket

Plain Naan, Garlic Naan and Onion Kulcha OR
Tandori Roti

Side Orders

Papad 2.95

Plain Yogurt 2.95

Chutneys 2.95
Mint/Tamarind/Mango/Onion

Raita 3.95

Plain Rice 3.95

Curry Sauce (12oz) 10.95

Masala Sauce (12oz) 10.95

Tandori Specials

Served With Fragrant Basmati Rice

Paneer Tikka 20.95
Cheese Marinated and Roasted in Tandoor Oven

Chicken Tandori 20.95
Roasted Half Chicken marinated in Spices and Yogurt

Chicken Tikka 20.95
Roasted Boneless Chicken Chunks Marinated in Yogurt and Spices

Malai Kebab 20.95
Roasted Boneless Chicken Marinated with Herbs and Sour Cream

Duck Tandoori 27.95
Roasted Whole Duck Marinated in Yogurt and Spices

Lamb Boti Kebab 24.95
Roasted Tender Lamb Marinated with Spices Ginger and Garlic

Rack of Lamb Chops 27.95
Roasted Lamb Chops Marinated in Himalayan Spices

Shrimp Tandori 24.95
Roasted Jumbo Shrimp Spiced and Marinated in Yogurt

Salmon Tandori 24.95
Roasted Salmon marinated with Spices and Yogurt

Tawa Scallop 26.95
Pan Seared Marinated Scallops

Kathmandu Kitchen 29.95

Mixed Grill
Chicken Tandori, Chicken Tikka, Lamb, and Shrimp

Kids Menu

French Fries 4.95

Mac and Cheese 6.95

Mozzerella Sticks 6.95

Chicken Tenders 7.95

Little Gurkha Dinner 12.95
Lentils, Tenders, with Buttered Rice



Veg Entrees

Served With Fragrant Basmati Rice Choice of Mild Medium Hot Spice Level

Dal Tadka	16.95
Homestyle Fired Yellow Lentil with Herbs	
Dal Makhani	17.95
Black Lentils in Tomato and Cream Gravy	
Paneer Tikka Masala	18.95
Paneer Tikka Cooked in a Masala Sauce	
Saag Paneer	18.95
Paneer Cooked in Creamy Spinach gravy	
Shahi Paneer	18.95
Paneer and Peppers in a Royal Cashew Gravy	
Paneer Makhani	18.95
Paneer with Creamy Tomato Sauce	
Vegetable Makhani	18.95
Assortment of Mixed Vegetables in a Tomato Cream Sauce	
Matter Paneer	18.95
Paneer with Green Peas in a Onion Gravy	
Karahi Paneer	18.95
Stir Fried Paneer in a Vegetable Gravy	
Aloo Gobi	18.95
Cauliflower and Potato with Tomatoes and Onions	
Navratana Korma	18.95
Mix Vegetables in a Creamy Onion and Cashew Sauce	
Malai Kofta	18.95
Cheese Curd in Creamy Onion Cashew Sauce	
Chana Masala	18.95
Chickpeas in Fragrant Masala Sauce	
Bhindi Masala	18.95
Okra in a Fragrant Masala Sauce	
Baigan Bharta	18.95
Roasted Eggplants in a Bharta Sauce	
Matter Mushroom	18.95
Mushrooms with Green Peas and Gravy	
Tofu Coconut Curry	17.95
Tofu in Creamy Coconut Gravy	
Vegetable Coconut	18.95
Korma	
Mix Vegetables in a Cashew Coconut Sauce	
Vegetable Chettinad	18.95
South Indian Style with Curry Leaves and Coconut	

Non-Veg Entrees

Served With Fragrant Basmati Rice Choice of Mild Medium Hot Spice Level

Curry

Chicken **19.95**/Goat or Lamb **20.95**/Shrimp or Salmon **23.95**

Onion and Tomato in a Fresh Spice Base

Korma

Chicken **19.95**/Goat or Lamb **20.95**/Shrimp or Salmon **23.95**

Onion in a Rich Cashew Gravy

Tikka Masala

Chicken **19.95**/ Goat or Lamb **20.95**/Shrimp or Salmon **23.95**

Tomato Based Cream Sauce

Karahi

Chicken **19.95**/ Goat or Lamb **20.95**/Shrimp or Salmon **23.95**

Stir Fried Onion Tomato and Bell Pepper with Homemade Gravy

Vindaloo

Chicken **19.95**/ Goat or Lamb **20.95**/Shrimp or Salmon **23.95**

ONE SPICE LEVEL Spicy Tangy Sauce Cooked with Potato

Saag

Chicken **19.95**/ Goat or Lamb **20.95**/Shrimp or Salmon **23.95**

Spinach Based Creamy Sauce

Chettinad

Chicken **19.95**/ Goat or Lamb **21.95**/Shrimp or Salmon **23.95**

South Indian Style with Curry Leaves and Coconut

Roganjosh

Goat and Lamb **21.95**/Shrimp or **Shrimp 23.95**
Cooked Meat with Yogurt and Spices

Noodles and Rice

Chow Mein (Stir Fried Noodles)

Veg **14.95**/ Chicken **16.95**/Shrimp **17.95**

Stir Fried noodles with Mixed Vegetables and Choice of Protein

Fried Rice

Veg **14.95**/ Chicken **16.95**/Shrimp **17.95**

Stir Fried Rice



Special Entrees

Served With Fragrant Basmati Rice Choice of

Butter Chicken 19.95

Pulled boneless Chicken in Butter Sauce

Kathmandu Chicken 19.95

Chilli

Choice of Sweet and Spicy Stir-Fried Chicken with Green Peppers and Onions

Lamb Boti Masala 21.95

Marinated Lamb in Yogurt and Onion Tomato Sauce

Keema Matter 21.95

Minced Lamb in Onion and Tomato Sauce

Shrimp Manchurian 23.95

Stir Fried Shrimp with Onions and Green Peppers

Goan Fish Curry 20.95

Cinnamon and Clove Infused Portuguese Style Fish Curry

Mango Chicken 19.95

Boneless Chicken Cooked with Fresh Mango Curry Sauce

Cilantro Chicken 19.95

Boneless Chicken Cooked with Fresh Cilantro Curry Sauce

Dal Chicken 19.95

Boneless Chicken Cooked in Dal

Traditional Biryani

Biryani

Veg **19.95**/Chicken **20.95**/Goat and Lamb **23.95**/
Shrimp and Salmon **24.95**

Prepared with Basmati Rice and Himalayan Herbs and Spices served with Raita

Kathmandu Kitchen Special 26.95

Biryani

Mixed Biryani with Chicken Lamb and Shrimp

Dum Biryani

Veg **119.95**/Chicken **149.95**/Goat **169.95**/Lamb **169.95**
(Requires 24-hour advance notice. **Serves 6.**)

From the royal Awadhi kitchens of 1856, this biryani came to life when Nawab Wajid Ali Shah brought his cuisine to Kolkata from Lucknow. His exiled chefs adapted it with local touches fragrant basmati rice, slow-marinated meat, golden potatoes, and the signature pan-fried boiled egg. Sealed with saffron, rose water, and ghee, our Dum Biryani is slow-cooked to perfection. Chef Rimal, was trained at Nizam, founded by the Nawab's own cooks, so every bite stays true to its royal roots. Greatness takes time: please allow 24 hours' notice for this feast.

Soft Drinks/ Mocktails

Mango Lassi 5.95

Mango yogurt drink

Sweet/Salted Lassi 5.95

Mango yogurt drink

Juice 3.50

Orange, Pineapple, Mango, Apple, Cranberry

Soft Drinks 2.95

Coke, Diet Coke, Sprite, Ginger Beer, Lemonade, Iced Tea,

Himalayan Masala Chai 3.95

Himalayan Mojito 8.95

Traditional Virgin Mojito with Nepali Spices

Mohi 6.95

Refreshing Buttermilk Based Drink

Regular Tea/Coffee 2.95

Mangomule 7.45

Sliced Cucumber, Honey, Mango, Lime, Ginger Beer

Shirley Ginger 7.45

Ginger Beer, Lime, Soda, Grenadine

Fruity Cobbled 7.45

Lime, Pineapple, Cranberry, Soda

Nopoloma 7.45

Grapefruit, Lime, Salt, Tonic



Nepali Appetizers

Veg Momo 6pcs

Steamed **9.95**/Deep Fried **11.95**/Pan Fried **11.95**
Mixed Vegetables and Nepali Herbs and Spices in a Dumpling
Served with Tomato Sesame Achar

Chicken Momo 6pcs

Steamed **10.95**/Deep Fried **12.95**/Pan Fried **12.95**
Ground Chicken Nepali Herbs, Spices and Mixed Vegetables
in a Dumpling Served with Tomato Sesame Achar

Veg Momo Platter **15.95**

4 Steamed Momo 4 Fried and 4 Chilli

Chicken Momo Platter **16.95**

4 Steamed Momo 4 Fried and 4 Chilli

Chicken Sandeko **9.95**

Chicken Kebab Tossed With Lime and Herb

Chicken Choila **9.95**

Pulled Chicken Tossed in a Garlic Ginger
Spice

Bhatmas Sandeko **7.95**

Crunchy Soybeans Tossed With Lime and
Herbs

Aloo Sandeko **7.95**

Potatoes Tossed With Lime and Herbs

Badam Sandeko **7.95**

Peanuts Tossed With Lime and Herbs

Kolkata Style Kathi Roll

Egg Roll **13.95**

2 Eggs and Spices Wrapped up in a Flour Wrap

Veg Roll **13.95**

Mixed Vegetables Paneer and Spices in a
Flour Wrap

Egg Veg **14.95**

Mixed Vegetables Eggs and Spices in a Flour
Wrap

Egg Chicken **16.95**

Boneless Spiced Chicken and 2 Eggs in a
Flour Wrap

Kathmandu Kitchen **20.95**

Special Roll

Boneless Spiced Chicken, Mixed Vegetables,
Paneer, and Eggs in a Flour Wrap

All Of Our Goat, Lamb and Chicken is Halal

Nepali Entrees

Served With Fragrant Basmati Rice Choice of Mild Medium
Hot Spice Level

Veg Momo 10pcs

Steamed **14.95**/Deep Fried **15.95**/Pan Fried **15.95**
Mixed Vegetables and Nepali Herbs and Spices in a Dumpling
Served with Tomato Sesame Achar

Chicken Momo 10pcs

Steamed **15.95**/Deep Fried **16.95**/Pan Fried **16.95**
Ground Chicken Nepali Herbs, Spices and Mixed Vegetables
in a Dumpling Served with Tomato Sesame Achar

Jhol Momo 10pcs

Chicken **15.95**/Veg **15.95**
Juicy Momo Swimming in a Saucy Sesame Broth

Chilli Momo 10pcs

Chicken **15.95**/Veg **15.95**
Stir Fried Momo with Green Peppers and Onions

Nepali Chicken Chilli **20.95**

Choice of Sweet and Spicy, Chicken Stir Fried
in Traditional Nepali Style with Onions and
Peppers and A Special Szechuan Pepper
Seasoning

Keema Noodles **20.95**

Kathmandu Style Boiled Noodle Dish
With Ground Chicken and Spices

Nepali Aloo Gobi **18.95**

Cauliflower, Potato and Peas Cooked in a
Traditional Nepali Style

Jhaneko Dal **17.95**

Black Lentils Tempered with Herbs and
Spices

Nepali Chicken Curry **19.95**

Traditional Nepali chicken curry with spices
and herbs.

Nepali Goat Curry **20.95**

Nepali Style Goat with a Choice of Mula
(Radish) or Fharsi (Zucchini)

Kathmandu Fish Curry **21.95**

Homestyle Fish Curry with Himalayan Spices

Nepali Thali Set

Not available for Take Out
Served with Basmati Rice, Papad, Seasonal Curry, Pickle and Choice

Vegetable Thali Set **20.95**

Vegetable Curry with Rice, Spinach, Kheer
and Papad

Chicken Thali Set **21.95**

Chicken Curry with Rice, Spinach, Kheer and
Papad

Goat Thali Set **23.95**

Goat Curry with Rice, Spinach, Kheer and
Papad



Desert

Gulab Jamun

Soft milk-solid dumplings soaked in rose and cardamom sugar syrup

5.95

Ice Cream

Choice of Vanilla or Chocolate

5.95

Raasmalai

Soft paneer patties soaked in sweetened, saffron-infused cream milk

7.95

Gajar ko Halwa

Slow-cooked carrots with ghee, milk, sugar, and cardamom, garnished with nuts

5.95

Kheer

Creamy rice pudding slow-cooked with milk, sugar, and, cardamom

5.95

Mango Gulab Jamun

Classic gulab jamun infused with mango flavor, soaked in mango-rose syrup

7.95

Buffet Saturdays and Sundays 12:00 pm – 2:30 pm

Adult

20.99

Child

11.99

Younger than 13

Thali Set



Jhol Momo

Kathi Roll



Keema Noodles

All Of Our Goat, Lamb and Chicken is Halal



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Kathmandu.Kitchen