

## *bhaat ani roti* (Rice & Bread)

### 31. Chamre Bhaat 5.00

Nepalese style fried Basmati rice flavoured with saffron and rose water.

### 32. Bhuteko Bhat 5.00

Traditional Nepalese fried rice with peas and cashew nuts.

### 33. Sada Bhat 2.00

Boiled long grain Basmati rice

### 34. Lasun Roti 3.50

Traditional style flat bread seasoned with fresh garlic and cooked in a charcoal clay oven.

### 35. Cheese Roti 4.00

Luscious cheese & red onion roti from the charcoal clay oven

### 36. Sada Roti 3.00

Plain roti from the charcoal clay oven.

## *लािहो गुलियो* (Desserts)

### 37. Kathmandu ice cream and Laal Mohan 7.50

Kathmandu ice cream is served with traditional Laal Mohan (a sweet sponge ball in cardamom and rose water syrup).

### 38. Baileys Almond and Vanilla ice cream 7.50

A combination of delicious Bailey's almond & vanilla ice cream topped with chocolate sauce.

### 39. Khirand Laal Mohan 7.50

Traditional style rice pudding served with Laal Mohan.

### 40. Golden Honeycomb and fresh fruit 7.50

Natural and luscious locally sourced golden honeycomb served with fresh fruit



- Pleasant dining experience
- Take away
- Birthday bookings
- Corporate lunch & dinner
- Private functions
- Wedding receptions
- Catering

Trading Hours:

Kathmandu Palace  
9 Nile Street GLENELG SA  
Dinner: Tues— Sun (5:30pm onwards)  
Lunch: By prior arrangement only

Kathmandu Restaurant  
214 Hutt Street ADELAIDE SA  
Dinner: Mon—Sat (5:30pm onwards)  
Lunch: Thursday and Friday

email: [info@kathmandupalace.com.au](mailto:info@kathmandupalace.com.au)

We accept Cash, Eftpos, Visa & Mastercard



## TAKE AWAY MENU

We welcome you to enjoy  
*the best of the nepalese tastes*

## Fully Licenced

## Bookings Recommended

9 Nile St, Glenelg, SA, 5045  
8294 8224

214 Hutt St, Adelaide, SA, 5000  
8359 2388

[www.kathmandupalace.com.au](http://www.kathmandupalace.com.au)

## केजा चालना (Entree)

### 1. Sherpa Momo 7.00

Choice of (chicken or vegetable) steamed dumplings with the flavours of fresh ginger, garlic and specially prepared momo masala. Served with traditional momo sauce.

### 2. Chhwelaa Chiura 7.50

Char-grilled buffalo or chicken, capsicum, onion and tomato folded in roasted cumin, garlic and timbur. Served with Chiura (flaky crispy rice).

### 3. Singada 6.00

Home made curry puffs (samosa) prepared from a mixture of potatoes, peas, spring onions and then lightly spiced with bahra masala. Served with a special mint sauce.

### 4. Poleko Machha 8.90

Barramundi fillets marinated in garlic, cumin and exotic lovage seeds then char-grilled over hot coals.

### 5. Poleko Kukhura 7.50

Chicken fillets marinated in fresh herbs and ground spices. Roasted in a charcoal clay oven.

### 6. Kathmandu Platter for two 20.00

Platter of Sherpa Momo (chicken), Singada, Poleko Machha and Poleko Kukhura (chicken). Served with traditional sauces.

## इकावरीत केजान (Main Course)

### आइत चलोत पारिकार (Charcoal Clay Oven)

### 7. Poleko Charcoal Beef Rump 17.00

Tender beef rump marinated in fresh ginger and garlic, timbur, ground spices and a touch of chilli. Served on a bed of Nepalese spinach.

### 8. Poleko Lamb Cutlets 18.90

Marinated succulent lamb cutlets seasoned with fresh ginger and garlic paste, mint, timbur and mustard oil. Served with mixed lentil sauce.

### 9. Chulo Jhingey 17.90

King prawns marinated in a scoop of natural yoghurt, fresh ginger, chilli, and lovage. Grilled and served with vegetables.

### 10. Poleko Kukhura 15.50

Chicken fillets marinated in fresh herbs and ground spices.

## लकथेहा लइतु पारिकार (Meat & Fish Selection)

### 11. Lekali Tihun 14.90

Himalayan style chicken dish prepared with special home-made garam masala and fresh herbs.

### 12. Buffalo Bhutuwa 15.50

Pan cooked buffalo tossed in mustard oil, fresh ginger and garlic, timbur, and mixed fresh herbs served with a side of daal (lentil).

### 13. Badami Kukhura 15.90

Smokey flavoured butter chicken style; cooked in fresh tomato, onion, garlic and bahra masala.

### 14. Khasi Tarkari 16.90

Choice of traditional goat or lamb curry enhanced with whole spices and delicately blended bahra masala.

### 15. Jhingey Machha Tarkari 17.50

Prawn curry cooked with tomato, onion, garlic, curry leaves, fresh coriander and special bahra masala.

### 16. Machha Ko Tarkari 15.50

Fish curry cooked with tomato, onion, garlic, curry leaves, fresh coriander and special bahra masala.

### 17. Daal Bhaat Parikar 18.50

Popular Nepalese platter served with Daal (lentil), Bhat (rice), a choice of chicken, goat, or lamb curry, together with Rayo saag (mustard greens) and tomato achar.

## इकावरीत केजान (Vegetarian)

### 18. Chyau Alu Tarkari 13.50

Mild dish of Mushroom, potatoes and green peas infused with cumin, garlic and chef's special-home made bahra masala.

### 19. Jogi Tarkari 14.50

Traditional curry of mixed seasonal vegetables flavoured with green pepper, ginger, ground coriander and tomato.

### 20. Khursani Paneer 15.00

Paneer pan-fried with fresh vegetables and seasoned with chilli, pepper, garlic and a touch of lime.

### 21. Daal Bhaat Tarkari 17.00

Traditional Nepalese platter served with Daal (lentil), Bhat (rice), Mismas Tarkari, Rayo saag (mustard greens) and tomato achar.

## इकथेहा त्रतु (Accompaniments)

### 22. Tamra Quantee 6.90

Unique Nepalese dish of nine different beans cooked with fresh ginger and garlic, tomatoes and tempered with fried cumin and exotic lovage seeds.

### 23. Sailung ko Aalu 6.90

Potatoes pan-fried with fennel, cumin, onion seeds and fresh coriander.

### 24. Ghuren La Bhanta 6.90

Eggplant cooked with potatoes, capsicum, home-made fennel seed paste, mustard seeds and a touch of yoghurt.

### 25. Pharsi La khu 6.90

Our chef's favourite; butternut pumpkin seasoned with fresh garlic, dried whole chilli and brown mustard.

### 26. Rayo Saag 6.90

Nepalese spinach pan-fried in a dash of mustard oil with turmeric, cumin seeds, crushed garlic and dried whole chilli.

### 27. Mismas Daal 5.90

Lentils cooked with fresh garlic, coriander, cumin seeds, tomato and tempered with Himalayan herbs.

### 28. Clay Oven Chicken Salad 8.90

A fresh salad of clay oven roasted chicken pieces, baby potatoes and mixed salad. Dressed with olive oil, lemon juice and black pepper.

### 29. Dahi 4.00

Natural yoghurt folded into cucumber and mint. Topped with fresh tomato.

### 30. Achar 2.00

Charcoal roasted green tomato and garlic achar flavoured with fresh herbs and ground sesame seed. This complements any meal.