

COOL DRINKS

LASSI *A refreshing Himalayan Yoghurt Drink.* 6.00
Soft Drinks From 3.50

HOT DRINKS

NEPALESE MILK CHAI 5.50
TEA *- a selection of blends including herbals* 3.50
TAKEAWAY COFFEE 3.60

All Prices Include GST



In Nepal and Tibet, the preparation and presentation of food is carried out with deep respect and gratitude. Thanks is offered not only for the various ingredients, but it is also given to everyone involved in the production of the meal, from the rice grower through to the chef. This respect and reverence is one of the most important aspects of Shankar's cooking at the Kathmandu Kitchen.

~ namaste ~

Kathmandu Kitchen



NEPALESE & TIBETAN RESTAURANT

2/106 Marine Parade, Kingscliff 2487

KINGSCLIFF

(02)66 745 746

MULTI AWARD WINNING RESTAURANT



Kathmandu Kitchen - Kingscliff

- NOW LICENSED -

- BYO WINE -

**Book your table online at
www.kathmandukitchen.com.au**

Kathmandu Kitchen



NEPALESE & TIBETAN RESTAURANT

Take Away Menu

Nepalese Chef

2/106 Marine Parade, Kingscliff 2487

KINGSCLIFF

(02)66 745 746

MULTI AWARD WINNING RESTAURANT

Dinner Tuesday to Sunday from 5.30pm DST

Open 7 nights December & January

Special rates for groups, functions, catering etc.



BREADS

SHERPA BREAD <i>Buttered</i>	3.25
GARLIC or HERB BREAD	3.95
CHILLI CHEESE BREAD <i>with Herbs</i>	4.95

ENTRÉES

MOMO (4)	10.95
<i>Steamed spiced beef mince dumplings with tomato coriander sauce</i>	
NEPALESE SAMOSAS (3)	8.75
<i>Vegetable curry puffs fried to a golden brown</i>	
TIBETAN SPRING ROLLS (2)	7.75
<i>Fresh & crunchy vegetarian spring rolls with sweet chilli</i>	
SEKUWA (GF)	11.95
<i>Tender lamb pieces marinated in yoghurt, ginger, garlic & coriander</i>	
MIXED ENTRÉE (for 2 people)	20.95
<i>A selection of the above for the undecided</i>	

VEGETARIAN DISHES

DHAL <i>(Lentil Curry)</i>	13.95
<i>The basis of all Nepalese meals</i>	
MISMASKO TARKARI	17.55
<i>Harmony of fresh seasonal vegetables, lightly wok fried, spiced and served in a gentle curry sauce</i>	
SAAG RA CHIJ	18.55
<i>Wok fried spinach with fetta cheese spiced with garlic & nutmeg in a creamy sauce</i>	
STIR FRY SOMAR	18.55
<i>Organic tofu & vegetables with garlic, ginger & herbs in a sweet chilli OR soy sauce</i>	

All our main courses are gluten free
Dishes Mild/Medium/Hot

Jasmine rice 2.50
per person per serve

LAMB & BEEF DISHES

KHASIKO MASU <i>(Himalayan Lamb)</i>	21.95
<i>Tender lamb cooked to perfection in coconut cream with 20 herbs & spices</i>	
LAMB TIKKA	21.95
<i>Marinated tandoori lamb in a creamy butter sauce</i>	
GORUKO MASU <i>(Kathmandu Spice Beef)</i>	19.55
<i>Famous in Kathmandu for the subtle blend of herbs and spices</i>	
VINDALOO GORUKO	20.55
<i>Tender hot beef curry. Our diners say it is the best they've ever had!</i>	

SEAFOOD CHICKEN & DUCK

JHINGA MACHHA RA MASALA	24.95
<i>Fresh green prawns, lightly sautéed in our own spicy coconut sauce - well recommended</i>	
BUTTER CHICKEN	20.95
<i>Cooked in a nutty butter tomato sauce. Melts in the mouth</i>	
KUKHURAKO MASU <i>(Chicken Curry)</i>	18.95
<i>Boneless chicken cooked in the traditional Tibetan style</i>	
WOK FRIED CHICKEN & VEGETABLES	19.95
<i>With basil, ginger, garlic & coriander With or without fresh chilli</i>	
DUCK CURRY	25.95
<i>Duck breast in aromatic star aniseed & lime with seasonal vegetables. A truly unique dish</i>	

All our main courses are gluten free (no soy)
Dishes Mild/Medium/Hot



HIMALAYAN BANQUET

OUR BEST VALUE FOR FOUR OR MORE PEOPLE

A selection of our most popular: Mixed Entrée, Himalayan Lamb, Butter Chicken, Dhal, Prawn Masala, Wok Seared Vegetables, with accompaniments of Rice, Papadams, Mango Chutney & Cucumber Yoghurt Raita

..... Per person 36.00

SALADS & ACCOMPANIMENTS

CUCUMBER YOGHURT RAITA <i>Cooling</i>	4.75
LIME PICKLES <i>Hot & Sour</i>	3.75
MANGO CHUTNEY <i>Hot & Sweet</i>	3.75
PAPADUM (4)	3.75
SAMBAL <i>Hot chilli & herbs</i>	2.55
STEAMED JASMINE RICE <i>(for one)</i>	2.50

KATHMANDU KIDS (no spice)

SPRING ROLLS (2) <i>with tomato sauce</i>	7.75
BUTTER CHICKEN <i>with rice</i>	13.95

DESSERTS

Kathmandu is famous for it's range of desserts & pies, many of them being local interpretations of global favourites, with a style unique to the Himalayan region. Please ask for our current specials. All gluten free.