

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

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

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 केजा (Main Course)

काष्ठ चूलो 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.

लकतेहा लड्डु 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 केजा (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.

इकतेहा बापु (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.