



KATHMANDU KITCHEN








WEDNESDAY-FRIDAY PRE-THEATRE MENU

5PM - 7PM

€ 29.95

STARTERS (ANY ONE)

1. **PRAWN TAREKO** 
Prawns with garlic, mild spiced, dipped in gram flour batter and deep fried.
2. **ACHARI MURGA TIKKA** 
Chicken breast marinated in yoghurt, pickled sauce, fresh seasonal herbs and grilled.
3. **KUKHURAKO PAKORA** 
Strips of chicken breast slightly spiced, dipped in gram flour batter and deep fried.
4. **ALOO CHAP** 
Mashed potatoes infused with ginger, and cumin, dipped in the batter and deep fried.
5. **KHASI KO KEBAB** 
Mince lamb marinated with bell peppers, fresh green coriander and mild spice slow cooked in the clay oven

MAIN COURSE (ANY ONE)

6. **PRAWN GARLIC CHILLI** 
Juicy fresh water prawn simmered in garlic chill sauce and fresh herbs.
7. **CHICKEN TIKKA MASALA** 
Grilled breast piece of chicken cooked in cream, tomato and cashew nut sauce. All-time favourite.
8. **MADRAS CHICKEN / LAMB** 
A South indian special curry of curry leaves, coconut powder and tossed mustard seeds.
9. **KHASI ROGANJOSH** 
Tender lamb with onion, ginger, fresh herbs, mushroom and green pepper.
10. **KHASI KO MASU** 
A classic lamb curry cooked in a medium spiced onion sauce flavoured with seasonal herbs.
11. **ALOO GOBI** 
Fresh cauliflowers and potatoes cooked in curry sauce, fresh herbs and spices.
12. **CHANA MASALA** 
Chick peas simmered in mild curry sauce with shallots, spring onion fresh tomatoes.

All main course serve with Rice or Plain Naan

Fresh Tea or Coffee

