KATHMANDU KITCHEN





Kathmandu Kitchen, on Dame Street in Dublin, brings the spirit of the Himalayas to the city, drawing inspiration from Nepal's UNESCO-listed valley cities and vibrant Newari culture to the spirit of Himalayas. The menu offers authentic Nepalese and Indian dishes made with fresh Himalayan herbs and spices, served at moderate prices in a warm, festive setting true to Nepalese hospitality — a genuine "Feast of the Festivals."



18 Dame St., Dublin 2, D02 XF59

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KATHMANDU KITCHEN

www.kathmandukithchen.ie





All meats are Halal certified

PLEASE INFORM YOUR SERVER

1 GLUTEN	9 SEASAME
2 SOYABEANS	10 CELERY
3 EGG	11 MUSTARD
4 DAIRY/MILK	12 LUPIN
5 FISH	13 PEANUT
6 CRUSTACENS	14 NUTS & DERIVATIVES
7 SHELLFISH/MOLLUSC	15 VEGETARIAN
8 SULPHUR DIOXIDE	16 VEGAN

Your safety matters to us. While every care is taken, cross-contamination means we can't guarantee dishes are 100% allergen-free — some may contain nuts, dairy, or fish (which can contain small bones). Just ask a team member for full allergen details. Gluten-free and vegan options available on request.



A 10% service charge will be added to the bill for groups of 5 people & above. All gratuities go directly to our staff members.



STARTERS

Kathmandu mix for 1 4,11, **€12.95**
A mix platter of veggie samosa, chicken malai & lamb kebab.

Aloo Chop 4 **€9.50**
Crispy potato cake with spiced sweet & sour chutney.

Samosa Chaat 1,4 **€11.50**
Crispy samosa topped with chickpeas, tangy chutney & tamarind chutney.

Onion Bhaji 11 **€9.95**
Onion Fritter, finely sliced coated in a spiced gramflour batter.

Tandoori Grill Prawn 4,5,6,7 **€18.95**
Jumbo prawns marinated with ginger, roasted cumin & lemon.

Malekhu Pakora 4,5,6,7 **€14.95**
(Available in **Salmon** / **Prawn** / **Chicken**{€11.95})
Battered with ginger, garlic & chef special chutney.

Crispy Calamari 4,5,6 **€11.95**
Crispy Squid spiced marinated served with chutney & chat masala.

Chicken Wings 11 **€10.50**
Marinated wings with salad & sweet-sour glaze.

Chicken Malai Tikka 4,11 **€11.50**
Chicken breast marinated with house spices, herbs & cheese.

Newari Choilla (Duck/Chicken) 4,11 **€13.95**
Marinated with garlic, himalayan pepper, chilli, lime & salad served with papad.

Seekh Kebab **€14.50**
Minced lamb kebab infused with ginger,garlic, chilli, cumin,scallion cooked in a clay oven.

Lamb Chop 4,11 **€18.95**
Smoked Lamb Chop marinated with stone flower, golden onion & black cardamom.

MoMo 1,4,9 **€19.95**
Nepali dumpling with chicken, onion, ginger & garlic with tomato-sesame chutny. (Vegeterian MoMo) €15.95

Kathmandu kitchen Sizzler 4,5,6,11 **€25.95**
Assortment of prawn, tandoori chicken, chicken tikka & seekh kebab in sizzling hot plate. (For **2**)

SIZZLERS

Served with chef special sauce in hot sizzling plate

Tandoori Jhinga 4,5,7,11 **€28.95**
Tandoori King prawn with fennel seeds, ginger, black salt, lemon & Nepalese grilled spice.

Seafood Sizzler 4,5,6,7,11 **€28.95**
Mixed seafood in himalayan spices with sizzled onion & mix peppers.

Clay oven Monkfish 4,5,11 **€29.95**
Marinated monkfish with tandoor spice,ginger garlic paste & yogurt.

Poleko Seabass 4,5,11 **€28.95**
Marinated Seabass fillets in mustard, chilli, clove.

Tandoori Lamb
Onion sizzled, smokey garlic, ginger & coriander cooked in tandoor.
Lamb Chop 4,11 **€28.95**
Seekh Kebab **€25.95**

SHASHLIK BBQ
Grilled Mixed pepper, mushrooms, onion, tomato & fresh coriander.
Paneer 4,11 **€22.95**
Chicken 4,11 **€27.95**

Tandoori Chicken 4,11 **€23.95**
Free range chicken with yogurt, chilli, scallion, onion & pepper.

Duck Sizzler 4,11 **€24.95**
Roasted Duck with chopped scallion, tomato,onion & pepper.

VEGETARIAN

Side Portion available €11.50

Paneer 4 **€19.95**
Saag (Spinach puree with cream) 4
Kadhai (Tomato, onion & pepper) 4,11
Kerau (Tomato, onion & peas)

Mustang Aloo Dum 4 **€17.95**
Stir-fried potatoes with caramalised onion & tomato.
(vegan available)

Mix-Max Vegetable Curry 11 **€20.00**
Mix Veg in coconut sauce tempered with cumin & onion.
(vegan available)

Dal Jhaneko 4 **€18.50**
Yellow Lentils with cumin, ginger & tempered garlic.

KATHMANDU KITCHEN SPECIAL

Koshi Fish Curry 4,5,6,7 **€25.95**
Tilapia Fish with ginger, garlic, coconut, curry leaf, onions & chilli.

Kathmandu Jhinga Masala 4,7,11 **€28.95**
Tandoori Jumbo Prawns with yogurt, coriander,chilly, tomato sauce.

Chicken Garlic Chilli Masala 4 **€23.50**
Fresh Garlic spiced curry with chilli, peppers in onion tomato-based.
(**DUCK/LAMB** AVAILABLE)

Himalayan Chicken Curry 4,14 **€22.95**
Aromatic Himalayan spices with yogurt, cashew, ginger garlic paste, mint & coriander savoury sauce.

Pahadi Ledobedo 4 **€23.95**
LAMB/ CHICKEN
Onion-tomato Nepalese hilly region mild spiced thick sauce with fried onion.

Masu Saag 4,11 **€23.50**
Lamb / Chicken
Tempered spinach with nepalese spice.

Gorkhali Lamb 4,14 **€23.95**
Bold Nepalese hot spices with yoghurt. cashew & chilli corriander paste.

Lamb Bhindi Ghost **€23.50**
Spring lamb with okra, onion & garam masala.

Khasi ko Masu **€24.50**
Nepali style lamb with turmeric, onion,fresh coriander & garam masala.

BIRYANI

Saffron infused basmati rice flavored with rose petal, cardamon, Cashew nuts & Sauce.

Chicken Biryani 4, 14	**€24.95**
Lamb Biryani 4, 14	**€25.95**
Vegetable Biryani 4, 14	**€21.50**
Prawn Biryani 4,5,7, 14	**€26.95**

VEGAN

Small Portion available €11.50

EVEREST CHANA MASALA **€18.50**
Chick pea simmered in ginger, onion, tomato & ground spices.

KAULI ALOO **€19.50**
Cauliflower florets, Potatoes, cumin, ginger & turmeric

BHINDI BHAJI **€19.50**
Stir fried okra with onions, tomato & spices.

ALL TIME FAVOURITES

Choose your protein

Chicken - €22.95 **Lamb - €23.95**
Prawn - €24.95 **Vegetable - €18.95**

Nutty Tikka Masala 4,14 MILD
Classic curry cooked with cashew nuts, saffron, onion & tomato creamy sauce.

Creamy Korma 4 MILD
Mild curry cooked with saffron, onion & coconut creamy sauce.

Butter Chicken 4,14 MILD
Smoked tandoori chicken tenders in a rich tomato-onion sauce with butter & honey.

Crunchy Jalfrezi 4
Vibrant spice curry onion-tomato masala, scallions, peppers, & carom seeds.

Spice RoganJosh 11
Rich kashmiri curry with onion & mushroom.

Bengal Bhuna 11
Bengal style sauce with turmeric, cumin, coriander & spring onion.

Madras 11
Spicy sauce in tomato, coconut, star anise & Madras Spice.

Achari Balti 4,11
Spicy pickle sauce in tomato, onion, chilli & garlic.

Vindalu 11
Very Spicy goan style curry in rich sauce of chilli, garlic, tomato & potato with vinegar touch.

ACCOMPANIMENTS

Boiled Basmati Rice	**€3.95**
Saffron Pilau Rice	**€4.50**
Cumin Lemon Rice	**€4.95**
Fried Rice 4	**€5.95**
Vegetable / Egg / Mushroom	
Plain Naan 1,4	**€3.95**
Garlic Naan 1,4	**€4.95**
Peshwari Naan 1,4, 14	**€5.95**
GOC (Garlic Coriander Onion) 1,4	**€5.50**
Tandoori Roti 1	**€4.95**
Stuffed Paratha 1	**€5.95**
Keema Naan 1,4	**€5.95**
Mix Raita 4	**€5.50**
Chips	**€4.95**

Lunch

12.30pm - 3pm
€19.95

Startes
(Choose one)

Aloo Chop 4
Crispy potato cake with spiced ginger and cumin

Onion Bhaji 11
Onion Fritter, finely sliced coated in a spiced gram flour batter &deep-fried until crispy

Chicken Malai Tikka 4,11
Chicken breast marinated with house spices, herbs & cheese.

Chicken Pakora 4,11
Gram flour batter fried spiced crispy chicken breast with garlic & peppers.

Achari Chicken Tikka 4,11
Marinated chicken with pickle, spices, herbs & yogurt.

Mains
(Choose one)

Crunchy Chicken Jalfrezi 4,11
Vibrant spice curry onion-tomato masala, scallions, peppers, & carom seeds.

Nutty Chicken Tikka Masala 4
Classic curry cooked with cashew nuts, saffron, onion & tomato creamy sauce.

Pahadi Lamb ledobedo 4
Onion-tomato Nepalese hilly region mild spiced thick sauce with fried onion.

Gorkhali Lamb 4, 14
Bold Nepalese hot spices with yoghurt. cashew & chilli, corriander paste.

Everest Chana Masala 4
Chickpeas simmered in shallots, onion & tomato sauce

Daal Tadka 4
Yellow Lentils with cumin &tempered garlics

Monday - Friday

Early Bird

3pm - 7pm
€29.95

Starters
(Choose one)

Onion Bhaji 11
Onion Fritter, finely sliced coated in a spiced gram flour batter &deep-fried until crispy

Chicken Pakora 4,11
Gram flour batter fried spiced crispy chicken breast with garlic & peppers.

Sheek Kebab 4
Juicy minced lamb kebab infused with mint & bay leaf with chopped peppers, scallion & cooked in a clay oven.

Prawn Tareko 6,7,11
Batter with Gram Flour with spices & Black pepper.

Mains
(Choose one)

Chicken Korma 4, 14
Mild curry cooked with cashew nuts, saffron & onion.

Himalayan Chicken 11
Aromatic Himalayan spices with yogurt, cashew, ginger garlic paste, mint & coriander savoury sauce.

Lamb RoganJosh 11
Rich kashmiri curry with onion & mushroom.

Lamb Madras 11
Spicy sauce in tomato, coconut, star anise & Madras Spice.

Saag Paneer 4
Cottage cheese with Spinach puree

Mix-Max Vegetable 4
MIx vegetable with tempred onion & coconut sauce.

Prawn Bhuna 4
Slow cooked onion paste and Bengal spice.

All mains served with Rice or Plain Naan

Tea/Coffee €1.50

Tea/Coffee

Weekend Feast

12.30pm - 7pm
€30.95

Starters

(Choose one)

Onion Bhaji 11
Onion Fritter, finely sliced coated in a spiced gram flour batter &deep-fried until crispy

Samosa Chat 1,4
Potato Peas stuffed pastry with mint, yogurt & tamarind chutney.

Chicken wings 4
Sweet and sour marinated chicken.

Lamb Kebab 4
Juicy minced lamb kebab infused with mint & bay leaf with chopped peppers, scallion & cooked in a clay oven.

Achari Chicken Tikka 4,11
Marinated chicken with pickle, spices, herbs & yogurt.

Butterfly Prawn 7
Batter with Gram Flour with spices & Black pepper & garlic.

Mains

(Choose one)

Prawn Ledobedo 6,7,11
Onion-tomato Nepalese hilly region mild spiced thick sauce with fried onion.

Chicken Garlic Chilli 4,11
Fresh Garlic, chilli, peppers in onion tomato-based.

Gorkhali Chicken 4, 14
Bold Nepalese hot spices with yoghurt. cashew & chilli corriander paste.

Lamb Bhuna 4
Long Braised onion paste and spiced.

Lamb Saag 4
Spinach puree with touch of cream

Chana Saag 4
Chickpeas simmered in spinach, onion & tomato sauce

Kadhai Paneer 4
Cottage cheese with onion , tomato & pepers.

All mains served with Rice or Plain Naan

Tea/Coffee



OUR SUPPLIERS
Chicken & lamb -Musgrav,. Gahan Meats
Monkfish & Seafood - Raskim Seafood
Vegetables -Fresh fruit &veg farm LTD

Kathmandu Kitchen — Wine & Food Pairing Guide

A guide from our cellar to the table — pairings chosen to meet the warmth of Himalayan spice with a wine that either cools, lifts, or matches its richness.

STARTERS

Aloo Chop · Samosa Chaat Onion Bhaji	MARQUES DE PLATA, TEMPRANILLO KAPUKA SAUVIGNON BLANC
Tandoori Grill Prawn Malekhu Salmon/ Fish Pakora Crispy Calamari	J MOREAU ET FILS CHARDONNAY TOMMASI PINOT GRIGIO
Chicken Malai Tikka Wings Malekhu Chicken pakora Newari Choilla	J MOREAU ET FILS MERLOT NUIVANA TEMPRANILLO-CABERNET TRIMBACH GEWÜRZTRAMINER
Lamb Kebab Seekh Chop	MANCURA ETNIA CABERNET SAUVIGNON MONTEPULCIANO D'ABRUZZO
Momo	LES GRANDS ARBRES CHARDONNAY CLOS ROMANE COTES DU RHONE

SIZZLERS

Tandoori Prawns Sizzler Seabass · Monkfish	SANCERRE LA MANGELLEIRE
Seafood Sizzler	CHATEAU DU VIVIERS CHABLIS
Tandoori Lamb	TOMASSI VALPOLICELLA CASA AGOSTINO BEAULIEU VINEYARD RUTHERFORD
Tandoori Chicken Chicken Shashlik	EDITION VON HESSEN TROCKEN RIESLING
Duck Sizzler Kathmandu kitchen Sizzler	BEAULIEU VINEYARD RUTHERFORD PREDATOR 'OLD VINE' ZINFANDEL JOSEPH DROUHIN FLEURIE BURGUNDY

KATHMANDU KITCHEN SPECIALS

Koshi Fish Curry Pokhara Jhinga Masala	ABADIA SAN CAMPIO ALBARINO
Himalayan Chicken Curry Pahadi Ledobedo	PETER SCHWEIGER GRUNER VELTLINER SENDERO ROYAL CRIANZA
Duck Garlic Chilli Masala Gorkhali Lamb	YALUMBA PATCHWORK SHIRAZ, BAROSSA OLIVIER RAVOIRE CHATEAUNEUF DU PAPE
Masu Saag Lamb Bhindi Ghost	TRIMBACH GEWURZTRAMINER CASTELLO MONACI PRIMITIVO

ALL TIME FAVOURITES

Butter Chicken Korma · Tikka Masala	MANON COTES DE PROVENCE ROSE KAPUKA SAUVIGNON BLANC
Jalfrezi · Bhuna · Balti	GRAN APPASSO ROSSO - PRIMITIVO AND NEGROAMARO
Rogan Josh · Madras Vindaloo	CATENA MALBEC JACK DUGGON | SHIRAZ

BIRYANI

Chicken Lamb	FALSE BAY, PINOTAGE MONTI GARBI VOLPALICELLO
Prawn Vegetable	FALSE BAY, CHENIN BLANC VILLA DEL LAGO PINOT GRIGIO ROsé

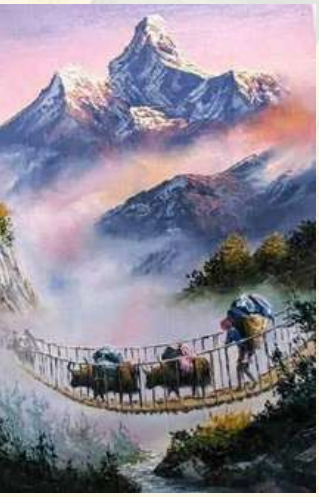
VEGETARIAN & VEGAN

Paneer Saag · Kadhai · Matar	MARQUES DE PLATA SAUVIGNON BLANC TORRE RAONE LUCANTO MONTEPULCIANO
Mustang Aloo Dum Mix Vegetable Curry	TORRES RIOJA IBéRICOS
Everest Chana Masala Cauli Aloo Bhindi Bhaji	MANCURA ETNIA SAUVIGNON BLANC SENDERO ROYAL CRIANZA
Dal Jhaneko	MARQUES DE PLATA, TEMPRANILLO



namaste

a glimpse of nepal



Everest / Himalayas - "Home to the highest peaks on Earth & some of the warmest hearts."

Prayer flags — "Every flutter carries a wish for peace, carried on the mountain wind."





Kathmandu temple / Durbar Square — "Ancient temples where history and daily life still walk side by side."





Terraced farmland — "Rice and vegetables grown on hillsides carved by generations of hands."

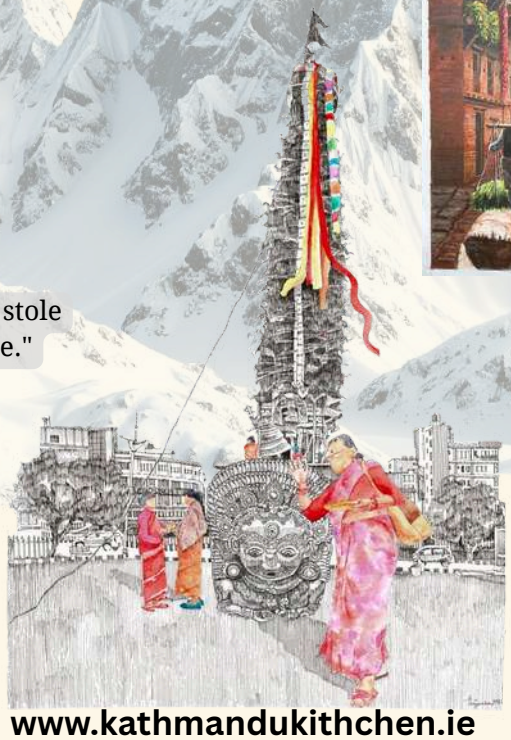


"Momos: the little dumpling that stole Nepal's heart, one bite at a time."





Dal Bhat / thali — "Dal Bhat Power, 24 Hour The humble meal that fuels a nation."



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