

Kanthmandu Valley Special - Vegetable Curry

Paneer Tikka Masala.....	\$15.90
Cubes of homemade cheese (paneer) cooked in rich batter and tomato sauce with cream, honey and pepper	
Palak Paneer.....	\$15.90
Cottage cheese served in a rich spinach and onion gravy with a touch of cream	
Paneer Makhani.....	\$15.90
Freshly homemade cottage cheese cooked in creamy sauce	
Karhai Paneer.....	\$15.90
Thick tomato gravy with fresh herbs med spicy	
Mushroom Matar.....	\$15.90
Peas cooked with mushroom in a medium hot sauce with sliced almond dressing	
Vegetable Korma.....	\$14.90
Seasonal mixed vegetables cooked in creamy sauce	
Mix Vegetable.....	\$14.90
Vegetables with a rich blend of spices, green herbs and garnished with fresh coriander	
Aloo Jeera.....	\$12.90
Diced potatoes cooked with cumin seeds and spices	
Aloo Gobi.....	\$12.90
Potatoes and cauliflower cooked with cumin seeds, turmeric coriander and spices	
Daal Makhani.....	\$12.90
Black lentils and kidney beans cooked over low heat spiced up with special herbs and spices	
Daal Tadka.....	\$12.90
Specially prepared lentil tempered with cumin seeds and garlic, full of flavour and nutrition	
Chana Masala\$.....	12.90
Traditional chickpea curry cooked with onion, fresh tomatoes and spices	

Biryani

Chicken/Lamb Biryani.....	\$15.90
Rice dish made with aromatic basmati rice and chef's special ingredients, slow cooked over a low flame to perfection	
Veg Biryani.....	\$14.90
Rice dish made with aromatic basmati rice and chef's special ingredients, slow cooked over a low flame to perfection	
Goat Biryani.....	\$16.90
Rice dish made with aromatic basmati rice and chef's special ingredients, slow cooked over a low flame to perfection	

Rice

Basmati Plain.....	\$3.00
Jeera Rice.....	\$3.90
Cumin & Peas Rice.....	\$3.90
Pallou Rice.....	\$6.90

Bread

Plain Naan/Roti.....	\$3.00
Garlic Naan.....	\$3.50
Butter Naan.....	\$3.50
Cheese Naan.....	\$4.00
Cheese and Garlic Naan.....	\$4.00
Peshawari Naan(Sweet Naan).....	\$5.00

Side dish

Papadum(6pcs).....	\$3.50
Green Salad\$.....	4.50
Raita.....	\$3.00
Mixed Pickles.....	\$3.00
Mango Pickles.....	\$3.50
Onion Chilly Salad.....	\$4.50

Drinks

Soft Drinks.....	\$3.00
Mango Lassi / Plain Mango.....	\$5.50
Jug of Soft Drink.....	\$7.00
Jug of Lassi (3 serves).....	\$12.90
Masala Tea.....	\$3.50
Pot of Tea(3 Serves).....	\$8.50

Dessrts

Kulfi.....	\$6.00
Gulab Jamun(2pcs).....	\$5.50
Ice-Cream.....	\$4.50
Pudding Rice / Kheer.....	\$6.50



KATHMANDU VALLEY

INDIAN & NEPALESE CUISINE

50 Denman Parade Normanhurst NSW
2076 Australia

Phone: (02)94873161

Email: Kathmanduvalley@hotmail.com



Sunday & Monday: 4pm to 11pm
Tuesday & Saturday: 11am to 11pm

ORDER NOW

www.kathmanduvalley.com.au



Veg Entree

Veg Samosa(2 pcs)	\$6.00
Triangle pastry filled with potatoes, peas, nuts, spices served with tamarind sauce	
Samosa Chat	\$9.90
Samosa with garbanzo beans, onions, tomatoes, cilantro, chutney, yogurt. & spices	
Panner Pakoda	\$10.90
Cottage cheese stuffed with mint sauce, batterfried	
Paneer Tikka	\$12.90
Home made India cottage cheese marinated in yoghurt and spices, skewered with green pepper and onions and roasted in the Tandoor	
Mix Pakoda	\$10.90
Veg Platter	\$10.90
(2 pcs samosa, aloo tikki, paneer tikka)	

Veg Entree

Lamb Seekh Kebab (4 pcs)	\$12.90
Lamb mince & choice herbs & spices mixed in a delicious combination & rolled on the skewer. Served with Mint Raita	
Lamb Chops(3pcs)	\$14.90
Tikka (4pcs)	\$14.90
Fish fillet marinated & cooked in the tandoor	
Fish Fry (4pcs)	\$12.90
Tandoori Chicken	Half \$20.00 Full \$10.90
Spring chicken maryland marinated overnight & roasted in tandoor (only maryland)	
Chicken Tikka (4 pcs)	\$14.90
Tender chicken fillets, pre cooked in the Tandoor, finished in the semi dry sauce with tomatoes, onions and capsicum	
Chicken Malai Tikka(4pcs)	\$14.90
Tender pieces of boneless chicken marinated with cashew nut paste. Processed cheese, savory cream and green cardamom powder	
Tandoori Prawn(7pcs)	\$16.90
Marinated prawns char grilled in the clay oven. Served with Mint Raita	
Chicken 65	\$14.90
A tangy street speciality from south India flavoured with mustard seed, curry leaf and dry chilli	

Indo Chinese and Nepalese

Momo (Dumplings)Veg/Chicken/Fried ...12.90/13.90/14.90	
Tibetan style steamed or dumplings, served with special Chef's soup	

Chilly Momo	\$15.90
Veg Manchurian	\$12.90
A fresh and crunchy mélange of vegetables, perfectly complemented by a spicy red chili and ginger sauce	
Chilli Paneer	\$15.90
Chilli, cottage cheese with capsicum, onion and tomatoes	
Chilli Chicken	\$16.90
Fried battered chicken, wok tossed in a special home-made chilli sauce	
Noodles - Veg/Egg/Chicken	10.90/12.90/14.90
Fired Rice - Veg/Egg/Chicken	10.90/12.90/14.90

Meal Deal

Aloo Paratha (2pcs)	\$10.90
Paratha stuffed with spiced aloo	
Chana Batura(2pcs)	\$12.90
Chick peas cooked in gravy made of tomatoes, onions, garlic and garam masala	
Thalii	\$16.90

Main Course - Chicken Dish

Butter Chicken	\$15.90
Chicken dish cooked in cashew, butter & mild creamy sauce	
Chicken Korma	\$15.90
Chicken dish cooked in cashew, butter & mild sauce garnished with nuts	
Chicken Tikka Masala	\$15.90
Chicken fillets, half cooked in tandoor then prepared in chefs special sauce, spices & topped with onion, capsicum & coriander	
Chicken Saag	\$15.90
Chicken with fresh tomatoes, spinach gravy, herbs and spices	
Karhai Chicken	\$15.90
Boneless chicken pieces are served in thick gravy along with big chunky pieces of onion, capsicum and tomatoes	
Mango Chicken	\$15.90
Boneless chicken cooked in aromatic mango sauce, tempered with onion, mustard seeds and curry leaves	
Chicken Vindaloo	\$15.90
A hot dish, it is cooked with vinegar. Capsicum and spices coriander	

Main Course - Lamb Dish

Lamb Rogan Josh	\$16.90
Lamb chunks cooked in whole spices with onion, ginger and garlic finished with a touch of coriander	

Lamb Korma	\$16.90
A mild lamb preparation with vegetable gravy then simmered in a creamy sauce	
Lamb Karhai	\$16.90
Onions, peppers, tomatoes, cumin, and coriander enhance the texture and flavor of lamb	
Lamb Madras	\$16.90
Diced Lamb cooked with onion, green chillies and oriental spices	
Lamb Saag	\$16.90
Lamb cooked with fresh tomatoes, spinach gravy, herbs and spices	
Lamb Vindaloo	\$16.90
Diced lamb chunks cooked with freshly ground spices, vinegar, capsicum and herbs	

Main Course - Beef Dish

Bombay Beef/Korma	\$16.90
Very mild delicious beef curry with cream & fenugreek	
Beef Vindaloo	\$16.90
Traditional very hot Goan curry	
Beef Masala	\$16.90
Medium beef curry with spiced vegetables & fresh tomatoes	
Beef Karhai	\$16.90
Onions, peppers, tomatoes, cumin, and coriander enhance the texture and flavour of beef	

Kanthmandu Valley Special - Goat Dish

Goat Curry	\$19.90
Diced cubes of goat meat with portions of meat on the bone	
Goat Karhai	\$20.90
Onions, peppers, tomatoes, cumin, and coriander enhance the texture and flavour	

Kanthmandu Valley Special - Seafood Dish

Prawn Tikka Masala	\$17.90
Tiger prawns cooked in traditional thick medium hot sauce	
Karhai Prawn	\$17.90
Onions, peppers, tomatoes, cumin, and coriander enhance the texture and flavour of prawns	
Fish Tikka Masala	\$16.90
Fish pieces cooked in traditional thick medium hot sauce	
Fish Karhai	\$16.90
Onions, peppers, tomatoes, cumin, and coriander enhance the texture and flavour of fish	