NON-VEGETARIAN MAINS

ALL CHICKEN DISHES
£12.95

Butter Chicken
Chicken tikka cooked in a creamy tomato sauce, sprinkled with dry fenugreek leaves

Methi Chicken
Chicken Cubes cooked in a special sauce prepared with fresh Methi fenugreek leaves And chopped onions, ginger

Korma Chicken
Very mild sweet dish prepared with creamy cashew nut gravy with hints of cardamom

Chicken Jalfrezi
Stir fried, semi-dry textured spicy dish of chicken with ginger garlic onion and pepper

Karahi Chicken
Traditional Dish cooked in special kadhai masala, fresh chopped onions, ginger, Coriander & green peppers

Chicken Tikka Masala
Succulent pieces of chicken marinated and simmered in a creamy curry sauce madewith fragrant Indian spices

Chicken Balti
One of Britain's popular dish made with a delicious blend of spices, tomatoes, chillies, garlic Onions and peppers

Saag Chicken
Chicken breast cubes immersed in the luscious saag spinach base creamy gravy

Kathmandu Special Chicken Curry
Chef's special curry recipes made with whole dry roasted spices, brown onion & tomatoes Ground to a fine paste finished with a touch of fresh herb

Chicken Manchurian
Marinated crispy, fried chicken pieces in a soya based medium spicy sauce with chopped ginger garlic and chilies

ALL LAMB DISHES
£14.95

Lamb Rogan Josh
Classic Kashmiri dish where lamb is cooked in slow fire with brown onion, tomato & red chilli gravy

Methi Lamb
Lamb cooked in a special sauce prepared with fresh Methi (fenugreek leaves) and chopped onions, ginger

Karahi Lamb
Traditional karahi cooked in a special sauce prepared with fenugreek leaves, fresh chopped

Lamb Jalfrezi
Lamb with onions, ginger, coriander, green peppers, tomatoes & tamarind sauce

Railway Lamb
Tender Lamb Slow-cooked With Ginger, Garlic Whole Aromatic Spice And Curry Leaves, Creating A Medium-spiced South Indian Style Curry.

Lamb Curry
Tender cubes of lamb cooked with whole & ground spices, fresh tomato onion coriander

Lamb Rara
Tender cubes of lamb cooked in a rich gravy made with aromatic whole spices and minced Lamb

Keema Mutter
Lamb minced cooked together with fresh green peas with tomatoes, onion, and chef's special spices

Saag Lamb
Lamb with diced onion, tomato, and chef's secret recipe with spinach & cream

Kathmandu Special Lamb Curry
Chef's special curry recipes made with whole dry roasted spices, brown onion & tomatoes ground to a fine paste finished with a touch of freshly herbs

Lamb Chop Pepper Masala £13.95
Tandoori lamb chops cooked with crushed pepper & aromatic garam masala with fine chopped capsicums

SEAFOOD

Goan Fish Curry £13.45
Marinated Fish cooked in traditional spicy Goan curry

Prawn Curry £14.95
Traditional prawn curry freshly ground Desi style masala

Salmon Curry £14.95
Fresh Scottish salmon cooked in traditional Goan spice

SIDE DISHES

Chips	£3.45	Onion Salad	£1.50
Masala Chips Dry	£3.95	Raita	£1.95
Chilli Chips	£3.95	Mix Raita	£2.95
Cheesy Chips	£3.95	Plain Yoghurt	£1.95
Green Salad	£3.95		

BIRYANI SPECIALITIES

Aromatic preparation of basmati rice layered with choice of below spiced preparation, garnished with mint, saffron, Served with raita or curry sauce

Vegetable Biryani	£10.95
Soya/Paneer Biryani	£12.95
Chicken Biryani	£12.95
Lamb Biryani	£13.95
Prawn Biryani	£15.50
Kathmandu Special Biryani (Chicken, Prawn & Lamb)	£15.50

SUNDRIES

RICE

Plain Rice	£3.45
Pulao Rice	£3.95
Jeera Rice	£4.45
Mushroom Rice	£4.45
Garlic&Onion Rice	£4.45
Vegetable Fried Rice (incl. Sesame oil)	£4.45
Egg Fried Rice (incl. Sesame oil)	£4.45
Keema Rice	£4.95

NON-SPICY DISHES

Grilled Chicken (With Chips And Veg.)	£11.95
Omelet And Chips (With cheese or mushroom)	£8.45
Pasta (With Carbonara Or Tomato & Basil Sauce)	£8.95



KIDS MENU

Chicken Nuggets & Chips	£4.95
Fish Fingers & Chips	£4.95
Veg Fingers & Chips	£4.95
Chicken Burger & Chips	£5.95



NAAN & ROTI

Plain Naan (No Butter)	£2.45	Cheese Chilli Naan	£4.45
Butter Naan	£2.95	Chilli Garlic Naan	£4.45
Peshawari Naan	£4.45	Tandoori Roti	£2.95
Garlic Naan	£3.95	Chapati	£1.95
Keema Naan	£4.45	Lachha Paratha	£3.45

DESSERTS

Ras Malai *Spongy flattened soft fresh cheese balls In reduced milk flavoured with cardamom*	£4.95
Gulab Jamun (with Ice cream Extra £1.00) *Reduced milk solids and semolina flour dough balls lightly fried dipped in rose water flavoured syrup*	£4.45
Gajar ka Halwa (with Ice cream Extra £1.00)	£4.95
Vanilla Cheesecake	£4.95
Chocolate Brownie	£4.95



ALLERGY NOTICE
If you have a food allergy please notify member of staff before placing an order.

BRITANNIA DESIGN & PRINT 0121 707 1303

KATHMANDU
RESTAURANT & BAR

Nepalese & Indian Cuisine



Opening Hours
Wednesday to Monday 1:00 pm to 10:30pm
Sunday 1:00pm to 9:30pm
Tuesday Closed

10% Discount on Collection

Delivery Timing: 2pm To 9:30pm
Charge £1.00 Per Mile Up To 5 Miles.

Scan Me

Minimum Order £25.00

www.kathmandu-restaurant.co.uk

Tel: 0121 794 8208
Solihull Ice Rink Unit 2 Hobs Moat Road
B92 8JN
Free Parking Available

VEGETARIAN STARTERS

Poppadum £0.95
Plain / Spicy

Chutney Set £2.45
Mint Yoghurt, Mango, and Onion Chutney

Papdi Chat £5.75
Yummy Street snacks mixture of crispy flatbread, chickpeas, potato served with tangy & spicy sauces Tamarind, mint & yoghurt

Samosa Chaat £5.75
Crunchy Punjabi samosa served with spicy chickpeas, yoghurt, tangy & spicy sauce with tangy & spicy sauces Tamarind, mint & yoghurt

Aloo Tikki Chat £5.75
Lightly spiced potato patties served with spicy chickpeas, yoghurt, tangy & spicy sauce with Tamarind, mint & yoghurt

Veg Samosa £4.45
Lightly spiced potato & green peas wrapped in pastry and fried served with chutneys

Onion Bhaji (VE) £5.45
Thinly sliced onion with herbs fragrantly spiced Chickpeas flour batter and fried to crispy perfection

Paneer Tikka £6.95
Cottage cheese capsicum & onion marinated with tikka masala cooked in tandoor

Chilli Paneer £7.45
Indian cottage cheese tossed together with capsicum & onion in spicy sauce

Soya Tikka (VE) £7.45
Succulent soya chunks marinated in Light spices and finished in Tandoor

Soya Chilli (VE) £7.45
Crispy coated Soya chunks tossed in a special chilli sauce finished with spring onion and garlic

Veg Manchurian £6.95
Mixed veg fritters topped with Manchurian sauce based with ginger, garlic& chilli

Mixed Vegetarian Platter £13.95
Paneer tikka, Soya Tikka, Onion Bhaji and Veg.Samosa Served on Sizzler

Special Veg Platter £14.95
Paneer tikka, Soya tikka and Mogo chili served on Sizzler

Mogo Chilli £5.95
Mogo (cassave) lightly battered, fried & tossed in spicy chilli sauce

NON-VEGETARIAN STARTERS

Regular Tandoori Mixed Grill £16.95
Lamb chops, chicken tikka, chicken wings & lamb sheesh kebab served on sizzler.

Large Tandoori Mixed Grill £26.95
Lamb Chops, Chicken Tikka, Chicken Wings, Sheesh Kebab, Tandoori King Prawns & Fish Pakora served on sizzler

Kathmandu Seafood platter £26.95
Salmon Tikka, Tandoori king Prawns, Fried calamari and Fish pakora served on sizzler.

Individual Grill Platter £9.95
Best Selection from the tandoor jambo king prawn, lamb chop, chicken tikka & chicken wing.

Tandoori Lamb Chops £9.45
Lamb chops marinated with ginger garlic & spices cooked in tandoor.

Lamb Sheesh Kebab £6.75
Lamb mince mixed with green chilli, ginger, garlic & light spices cooked in tandoor.

Tandoori Jambo King Prawn (2pcs) £8.95
Jumbo King Prawn infused in fresh lemon juice & special spices.

Tandoori Salmon Tikka £8.95
Salmon marinated in lemon juice, yoghurt, ginger, garlic and grilled in tandoor.

Chicken Tikka £6.75
Tendered chicken breast infused in spices, ginger & garlic.

Grilled Chicken Wings £5.95
Spicy chicken wings marinated in fresh lemon juice, ginger, garlic & aromatic spices

Nepali Tandoori Chicken (2pcs) £7.95
Chicken leg marinated in yoghurt, herbs & spices

Chicken Lollypop £6.45
Marinated Chicken winglets battered fried and sautéed in Indo Chinese sauce

Chilli Chicken £7.45
Chicken breast tossed with capsicum & onion infused in a hot Indo-Chinese sauce.

Fish Pakora £7.45
Fish marinated with ginger, garlic and carrom seeds coated with spicy battered served with salad & mint sauce

Chilli Prawn £8.95
King prawn tossed with capsicum & onion infused spicy sauce

Chilli Fish £7.45
Crispy fried fish tossed in Lemon honey & chilli sauce

Fried Calamari £6.45
Lightly battered baby squid rings fried and served with garlic mayo

Fried crab Claws £6.45
Shelled crab meat, shrimp gum, celery, and seasonings into crab claws, battered with egg yolk and bread flour

NEPALESE SPECIALITIES

STARTER

Steamed Or Fried Chicken Momo (5pcs) £6.95
Lightly spiced steamed chicken dumplings served with a spicy tomato, Szechuan pepper and sesame Chutney

Steamed Or Fried Vegetarian Momo (5pcs) £5.95
Lightly spiced steamed veg dumplings served with a spicy tomato Szechuan pepper and sesame chutney

Chicken Choila £6.45
Marinated char-grilled Chicken tossed in ground ginger, garlic, spicy chilli flakes and mustard oil

Pangra £6.95
Nepali-style chicken gizzards, marinated with aromatic spices, ginger, garlic and chilli, then Pan fried until flavorful.

Bhutan £6.95
Lightly spiced crispy lamb offal and tripe pan fried with herbs; best as snacks with chilled beer or as appetizer or side

MOMO VARIETIES

Steamed Momo *is very Popular Nepali Street Food; A dumpling filled with either lightly spiced meat or vegetables in Plain flour wrapper served with a spicy tomato, Schezuan pepper and sesame chutney*

Jhol Momo
is Momo served in tomato-based soup flavoured with Schezuan pepper and sesame.

Kothey Momo *is Popular Nepali and Tibetan style of half-steamed, half-pan-fried Momo crunchy, golden-brown bottom and a soft, tender top.*

Chilli Momo
Lightly sautéed with onion and Capsicums, in chili sauce with fresh herbs.

MOMO 8PCS	Chicken	Veg
Steamed	£9.95	£8.95
Fried	£9.95	£8.95
Jhol	£10.95	£9.95
Kothey	£10.95	£9.95
Chilli	£10.95	£9.95



CHOW MEIN

Traditional quick stir fried vegetable noodles with selected option

Chicken	£8.95	Mixed	£9.95
Prawn	£9.95	Vegetable	£7.95

NEPALESE CURRIES

Homestyle Chicken Curry £14.95
Free range cornfed chicken on the bone cooked Nepalese village style with whole & ground spices, szechuan pepper and fresh tomato onion coriander

Goat Curry on the bone £15.95
Typical homemade Nepali style curry of goat on the bone cooked in with whole & ground spices, fresh tomato onion coriander

Vegetable Manchurian Main £10.45
Mixed veg fritters topped with ginger, garlic & chilli sauce



VEGETARIAN MAINS

Karahi Paneer £10.95
Paneer cooked in special karahi masala, fresh chopped onions, ginger, coriander & green peppers

Paneer Makhani £10.95
Diced cottage cheese simmered in a rich tomato cashew nut, cream gravy with a touch of dry fenugreek leaf

Palak Paneer £10.95
Cottage cheese simmered with spinach puree touch of cream with hint of garam masala

Mutter Paneer £10.95
Popular vegetarian dish made of peas and paneer cooked with tomato & onion gravy

Malai Kofte £10.45
Potato & cottage cheese dumpling cooked in onion; tomato gravy tempered with chef's signature masala

Dal Makhani £9.95
Black lentils simmered for hours to create aromatic buttery flavour

Tadka Daal (VE) £8.95
Slow cooked yellow lentil sprinkled with sizzling cumin seed & aromatic spice

Soya Chunk Karahi £10.95
Soya chunks cooked in special kadhai masala, fresh chopped onions, ginger, coriander & green peppers

Bhindi Do Pyaza (VE) £10.45
Homemade recipe of fresh okra cooked with onions & tomatoes chef specials spices

Mixed Veg. Jhalfrezi (VE) £9.95
A Stir-fried semi-dry dish with fresh seasonal mixed vegetables in a spicy tomato-based rich tangy sauce

Saag Aloo or Aloo Baigan (VE) £8.95
Potato and Spinach cooked with delicate blend of spices OR with Brinjals

Chana Masala (VE) £8.95
Chickpeas (chana) prepared in an authentic Punjabi style masala also called Chole

Bombay Aloo (VE) £8.95
Famous dish of Potatoes cooked with tomatoes & seasoned with mustard seeds & lemon juice