

# Kathmandu DURBAR *at*

Experience the taste of fine dining Indian and Nepalese cuisine freshly made and catered for you...



**RESTAURANT OPENING TIMES**  
 Tuesday - Friday: 4.00pm till 10.00pm  
 Saturday & Sunday: 12.30pm till 10.00pm

**BAR OPENING TIMES**  
 Monday - Friday: 4.00pm till 10.30pm  
 Saturday & Sunday: 12 Noon till 11.00pm

## Non Veg Starters

<b>Fish Pakora</b>	<b>£5.95</b>
<i>Tilapia fish, marinated with Indian flavours then deep fried, served with mint chutney.</i>	
<b>Salmon Tikka</b>	<b>£8.95</b>
<i>Salmon marinated with ginger, garlic &amp; garam masala.</i>	
<b>Chicken Nuggets &amp; Chips</b>	<b>£5.50</b>
<b>Seekh Kebab</b>	<b>£5.50</b>
<i>Minced mutton on skewers.</i>	
<b>Chicken Tikka</b>	<b>£5.50</b>
<i>Boneless marinated chicken grilled in the tandoori oven.</i>	
<b>Tandoori Chicken</b>	<b>£5.50</b>
<i>Chicken, on the bone, marinated with yoghurt, ginger, garlic &amp; Indian spices then cooked in the tandoori oven.</i>	
<b>Lamb Chops</b>	<b>£5.95</b>
<i>Tender juicy lamb chops seasoned with Mongolian herbs, barbecued in the tandoori oven.</i>	
<b>Chicken Puri</b>	<b>£5.95</b>
<b>Prawn Puri</b>	<b>£6.45</b>
<i>Nepalese deep fried bread with chicken or prawns.</i>	
<b>Haldi Jhinga</b>	<b>£7.50</b>
<i>Sauteed king prawns with garlic, turmeric, lemon &amp; fresh coriander prepared in a Himalayan style.</i>	

## Veg Starters

<b>Paneer Tikka</b>	<b>£5.95</b>
<i>Marinated cottage cheese cooked in the clay oven, in a Nepalese style.</i>	
<b>Onion Bhaji</b>	<b>£3.99</b>
<b>Veg Samosa</b>	<b>£3.45</b>
<b>Garlic Mushrooms</b>	<b>£3.99</b>
<i>Freshly sliced mushrooms and mixed peppers toasted with garlic and schezwan sauce.</i>	
<b>Aloo Tikki Delhi Wala</b>	<b>£5.50</b>
<i>Crisp potato patty stuffed with spice and lentils, topped with tamarind and mint sauce.</i>	

## Poppadoms / Pickles

<b>Poppadoms</b>	<b>£0.75</b>
<b>Pickle Tray</b>	<b>£1.95</b>
<b>Mix Pickle</b>	<b>£1.00</b>
<b>Spicy Poppadoms</b>	<b>£0.85</b>

## Grills

<b>Vegetable</b>	<b>£13.95</b>
<i>Paneer tikka, tandoori mushroom, peppers, broccoli, veg pakora &amp; samosa.</i>	
<b>Mixed Meat</b>	<b>£13.95</b>
<i>Chicken tikka, seekh kebab, chicken wings &amp; lamb chops.</i>	
<b>Special Mix Grill</b>	<b>£18.50</b>
<i>Chicken tikka, seekh kebab, chicken wings, lamb chops, tandoori king prawns &amp; fried fish.</i>	
<b>Boneless Mix Grill</b>	<b>£17.50</b>
<i>Chicken tikka, seekh kebab, malai tikka &amp; fish pakora.</i>	
<b>Seafood Platter</b>	<b>£19.99</b>
<i>Salmon tikka, fish pakora, tandoori king prawn &amp; calamari.</i>	

### Allergy & Intolerances

Many of our dishes may contain allergens such as gluten, mustard, crustaceans, dairy, nuts, eggs etc. All food is prepared in an environment where allergens are handled. Please ask about your meal when ordering and we will be happy to advise you.

## Chef's Recommendations

<b>Gurkhali Chicken</b>	<b>£9.95</b>
<i>Tender pieces of chicken / lamb cooked with golden fried garlic flakes, Himalayan herbs &amp; spices. Garnished with green chillies.</i>	
<b>Chicken Lawabdar</b>	<b>£10.95</b>
<i>Fresh chicken tikka mixed with julian ginger, spring onions, peppers, cream &amp; tomato sauce.</i>	
<b>Chicken Jaisalmar</b>	<b>£9.95</b>
<i>Tender chicken coated with onions, green peppers, cashew nuts &amp; coconut in spicy creamy sauce.</i>	
<b>Hariyali Chicken</b>	<b>£9.95</b>
<i>Chicken tikka marinated with mint sauce &amp; fresh coriander, grilled in tandoori oven.</i>	
<b>Butter Chicken</b>	<b>£10.95</b>
<i>Tender chicken pieces cooked in tomato base, butter sauce &amp; cream.</i>	
<b>Desi Lamb</b>	<b>£9.95</b>
<i>Lamb curry (with bone) cooked in a Nepalese style.</i>	
<b>Goan Fish Curry</b>	<b>£9.95</b>
<i>Fillet of Tilapia fish, simmered in Goan spices &amp; coconut milk.</i>	

## Nepalese Dishes

<b>Vegetable Momo (7pcs)</b>	<b>£6.95</b>
<i>Steamed dumplings with vegetables, seasoned with herbs &amp; spices. Served with chutney.</i>	
<b>Chicken Momo (7pcs)</b>	<b>£7.95</b>
<i>Steamed dumplings with minced meat, seasoned with herbs &amp; spices. Served with chutney.</i>	
<b>Chicken Sukuti</b>	<b>£6.95</b>
<i>Crispy chicken, prepared with green chillies, ginger, garlic &amp; green herbs with a Nepalese style.</i>	

## Indo Chinese Dishes

<b>Chicken Lollipop</b>	<b>£5.95</b>
<i>Chicken wings stuffed with garlic &amp; parsley, fried in batter.</i>	
<b>Chilli Chicken</b>	<b>£6.50</b>
<i>Batter fried tender pieces of chicken, tossed with garlic and schezwan sauce.</i>	
<b>Chilli Fish</b>	<b>£6.95</b>
<i>Battered fried pieces of fish, tossed with garlic and schezwan sauce.</i>	
<b>Chilli King Prawn</b>	<b>£8.50</b>
<i>Battered fried king prawns, tossed with garlic and schezwan sauce.</i>	

## Chowmein

<b>Chicken Chow Mein</b>	<b>£9.45</b>
<b>Vegetable Chow Mein</b>	<b>£8.95</b>
<b>Mixed Seafood Chow Mein</b>	<b>£9.45</b>

## Biryani

<b>Chicken Biryani</b>	<b>£9.95</b>
<b>Lamb Hyderbadi Biryani</b>	<b>£10.95</b>
<b>Mixed Seafood Biryani</b>	<b>£11.95</b>
<b>Vegetable Biryani</b>	<b>£9.95</b>

## Tandoori Dishes

<b>Tandoori Chicken</b>	<b>£8.95</b>
<i>Chicken with bones, marinated with yoghurt, ginger, garlic &amp; Indian spices then cooked in a tandoori oven.</i>	
<b>Tandoori King Prawns</b>	<b>£13.95</b>
<i>King prawns marinated with carom seeds, ginger, garlic &amp; lemon then cooked in a tandoori oven.</i>	
<b>Tandoori Lamb Chops</b>	<b>£11.95</b>
<i>Medium spiced lamb chops cooked in the tandoori.</i>	
<b>Tandoori Seekh Kebab</b>	<b>£8.95</b>
<b>Tandoori Kasturi Kebab</b>	<b>£9.95</b>
<i>Boneless chicken mixed in fenugreek &amp; gram flour.</i>	
<b>Tandoori Paneer</b>	<b>£8.95</b>
<b>Tikka Shashlick</b>	<b>£8.95</b>
<i>Indian cottage cheese (paneer) cooked with capsicum, onion &amp; tomatoes.</i>	
<b>Tandoori Salmon Tikka</b>	<b>£12.95</b>
<i>Salmon marinated with ginger, garlic &amp; garam masala.</i>	
<b>Tandoori Achari Tikka</b>	<b>£9.95</b>
<i>Pickled chicken tikka in traditional spices.</i>	
<b>Tandoori Malai Tikka</b>	<b>£9.95</b>
<i>Chicken tikka marinated in yoghurt &amp; cream, white pepper and cardamom, cooked in the tandoori oven.</i>	

## Nation's Favourite

<b>Chicken</b>	<b>£7.95</b>	<b>Chicken Tikka</b>	<b>£8.95</b>
<b>Lamb</b>	<b>£9.95</b>	<b>Lamb Tikka</b>	<b>£10.95</b>
<b>Prawn</b>	<b>£9.95</b>	<b>King Prawn</b>	<b>£12.50</b>
<b>Vegetable</b>	<b>£6.95</b>	<b>Paneer</b>	<b>£6.95</b>

<b>Korma (Mild)</b>	<i>Cooked with onions in a mild, creamy sauce.</i>
<b>Masala (Mild-Medium)</b>	<i>Cooked in a mild &amp; creamy tomato masala sauce.</i>
<b>Pasanda (Mild)</b>	<i>Cooked in a thick sauce with wine and almond garnishing.</i>
<b>Bhuna (Medium)</b>	<i>Cooked in a thick sauce with mace &amp; cardamom.</i>
<b>Karahi (Medium-Hot)</b>	<i>Cooked with mixed peppers, onions, tomato, green chillies, tossed in karahi sauce.</i>
<b>Dopiaza (Medium)</b>	<i>Cooked in a sauce with diced sauteed onions.</i>
<b>Rogan Josh (Medium)</b>	<i>Cooked in a medium thick sauce with Kashmiri spices.</i>
<b>Balti (Medium-Hot)</b>	<i>Cooked in a balti sauce.</i>
<b>Methi (Medium)</b>	<i>Cooked with fenugreek leaves, in medium spiced curry.</i>
<b>Dhansak (Medium-Hot)</b>	<i>Cooked in lentils &amp; herbs with a sweet &amp; sour flavour.</i>
<b>Pathiya (Hot)</b>	<i>Cooked in a hot &amp; sour sauce garnished with fried tomato pieces.</i>
<b>Jalfrezi (Hot)</b>	<i>Cooked with ginger, garlic, pepper, onions &amp; various green herbs.</i>
<b>Madras (Hot)</b>	<i>Cooked in a madras sauce with lemon, chilli &amp; curry leaves</i>
<b>Vindaloo (Hot)</b>	<i>Cooked in a tomato &amp; onion gravy with potatoes, chilli, coriander &amp; curry leaves.</i>

## Vegetable Curries

<b>Aloo Gobi</b>	<b>£6.95</b>
<i>Fresh potatoes &amp; cauliflower with cumin seeds, julian ginger &amp; tomatoes.</i>	
<b>Palak Paneer</b>	<b>£7.45</b>
<i>Paneer cooked in spinach.</i>	
<b>Karahi Paneer</b>	<b>£7.95</b>
<i>Paneer cooked in mixed peppers &amp; tomato gravy.</i>	
<b>Paneer Makhani</b>	<b>£8.95</b>
<i>Cottage cheese cooked over a slow flame with tangy tomato.</i>	
<b>Mutter Paneer</b>	<b>£7.45</b>
<i>Paneer cooked with green peas in a vegetable gravy.</i>	
<b>Daal Makhani</b>	<b>£7.95</b>
<i>Creamed black lentils, seasoned with mild spices with clarified butter.</i>	
<b>Tadka Daal</b>	<b>£6.95</b>
<i>Lentils with ginger, garlic, onion, tomatoes &amp; coriander.</i>	
<b>Chana Masala</b>	<b>£6.95</b>
<i>Boiled chickpeas cooked in tomato &amp; onion sauce.</i>	
<b>Shabnam Curry</b>	<b>£7.95</b>
<i>Mushrooms, garden picked green peas cooked with onion &amp; tomato sauce &amp; cream.</i>	
<b>Bhindi Masala</b>	<b>£6.95</b>
<i>Fresh okras cooked with ginger, tomato, onions &amp; special herbs.</i>	
<b>Mix Veg Curry</b>	<b>£7.45</b>
<i>Seasonal vegetable cooked in a vegetable gravy.</i>	
<b>Bombay Aloo</b>	<b>£6.45</b>
<i>Sauteed potato curry with variety of spices.</i>	

## Rice

<b>Boiled Rice</b>	<b>£2.95</b>	<b>Pilau Rice</b>	<b>£3.45</b>
<b>Mushroom Rice</b>	<b>£3.45</b>	<b>Vegetable Rice</b>	<b>£3.45</b>
<b>Egg Fried Rice</b>	<b>£3.45</b>		

## Naan

<b>Plain Naan</b>	<b>£1.95</b>	<b>Garlic Naan</b>	<b>£2.50</b>
<b>Peshwari Naan</b>	<b>£3.45</b>	<b>Garlic Chilli Naan</b>	<b>£2.80</b>
<b>Garlic Cheese Naan</b>	<b>£3.45</b>	<b>Cheese Naan</b>	<b>£2.95</b>
<b>Chilli Cheese Naan</b>	<b>£3.10</b>	<b>Keema Naan</b>	<b>£2.95</b>
<b>Large Stuffed Naan</b>	<b>£3.95</b>	<b>Onion Kulcha</b>	<b>£3.45</b>
<b>Roti</b>	<b>£2.00</b>	<b>Chapati</b>	<b>£1.95</b>
<b>Laccha Paratha</b>	<b>£2.30</b>	<b>Aloo Paratha</b>	<b>£2.45</b>

## Extras

<b>Chips</b>	<b>£2.95</b>	<b>Mixed Salad</b>	<b>£2.95</b>
<b>Chilli Chips</b>	<b>£3.95</b>	<b>Masala Chips</b>	<b>£3.25</b>

## Desserts

<b>Ice Cream</b>	<b>£2.45</b>	<b>Gulab Jaman</b>	<b>£2.95</b>
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**SUPER SIX!**

**Hobgoblin    Thatchers**

**Kingston Apple    Brooklyn Pilsner**

**Budweiser Light    Carlsberg**

**£2.75 each**

*Monday - Friday from 4.00pm till 6.00pm*