

FOOD MENU



APETIZERS

1. **ONION BHAJI** \$5.99
Sliced onion deep fried with chickpea flour.
2. **ALOO BONDA** \$5.99
Deep fried savory snack stuffed with potato spice mixture.
3. **VEGETABLE SAMOSA** \$5.99
Two crisp turnovers stuffed with seasoned potatoes, cumin seeds and peas.
4. **CHICKEN SAMOSA** \$6.99
Two crisp turnovers, stuffed with mildly spiced ground chicken and peas.
5. **MEAT SAMOSA** \$6.99
Two crisp turnovers stuffed with mildly spiced ground lamb and peas.
6. **VEGETABLE PAKORA** \$5.99
Deep fried crispy fritters made using mixed vegetables.
7. **CHICKEN PAKORA** \$7.99
Chicken supreme marinated in a lightly spiced batter and crisp-fried.
8. **PANEER PAKORA** \$6.99
Deep fried chesse battered with chickpea flour.
9. **SHRIMP PAKORA** \$8.99
Shrimp marinated in a lightly spiced chickpea flour.
10. **PAPAD** \$1.99
Crispy lentil wafers fried in tandoor.
11. **SAMOSA CHAT** \$8.99
Vegetable samosa with chana masala in a sweet tamarind sauce, mint chutney & yogurt.
12. **GOBI 65** \$6.99
Deep fried cauliflower marinated in corn flour, chickpea flour & spices.
13. **FRENCH FRIES** \$6.99



SAMOSA CHAT



SHRIMP PAKORA



VEG PAKORA



SAMOSA

FOOD MENU



FRESH BREAD

- | | | |
|---|-------|---------------|
| 14. NAAN | | \$3.99 |
| Leavened white bread baked in the tandoor. | | |
| 15. ROTI | | \$2.99 |
| Unleavened whole wheat bread baked in the tandoor. | | |
| 16. ONION KULCHA | | \$4.99 |
| Leavened white bread stuffed with onions and spices. | | |
| 17. GARLIC KULCHA | | \$4.99 |
| Leavened white bread topped with garlic and cilantro. | | |
| 18. PANEER KULCHA | | \$4.99 |
| Leavened white bread stuffed with homemade cheese. | | |
| 19. ALOO PARATHA | | \$4.99 |
| Whole wheat bread stuffed with potatoes and peas. | | |
| 20. PUDINA PARATHA | | \$3.99 |
| Whole wheat bread topped with mint. | | |
| 21. PARATHA METHI | | \$3.99 |
| Whole wheat bread topped with dried fenugreek. | | |
| 22. KASHMIR NAAN | | \$5.99 |
| Leavened white bread stuffed with nuts and raisins. | | |
| 23. KEEMA NAAN | | \$6.99 |
| Leavened white bread stuffed with seasoned ground lamb/chicken. | | |
| 24. PURI | | \$3.99 |
| Whole wheat puffed deep fried bread. | | |



KASHMIRI NAAN



ALOO PARATHA



PURI



KEEMA NAAN

SOUP & SALAD MENU



CHICKEN SOUP



DAAL SOUP



GARDEN SALAD



KATHMANDU SALAD

SOUPS

- | | |
|------------------------|--------|
| 25. DAL SURUWA | \$4.99 |
| Lentil Soup | |
| 26. CHICKEN SOUP | \$5.99 |
| 27. SEAFOOD SOUP | \$6.99 |

FRESH GREENS

- | | |
|--|--------|
| 28. GARDEN SALAD | \$6.99 |
| 29. KATHMANDU SALAD | \$9.99 |
| Garden salad with sample of tandoori meat items. | |

FOOD MENU



CHICKEN SPECIALITIES

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|---|----------------|
| 30. CHICKEN CURRY | \$17.99 |
| Boneless chicken pieces cooked with curry spices. | |
| 31. CHICKEN TIKKA MASALA | \$19.99 |
| Boneless chicken pieces marinated & cooked in yogurt & spices.
Curried in a cashew nut base. | |
| 32. CHICKEN SAAG | \$18.99 |
| Tender pieces of chicken cooked with creamed spinach & blended with herbs. | |
| 33. CHICKEN VINDALOO | \$18.99 |
| Chicken cooked with potatoes, red chilies, ginger, garlic, cumin & vinegar-based spices. | |
| 34. CHICKEN KORMA | \$18.99 |
| Boneless chicken cooked with cashew nuts in an almond-based sauce. | |
| 35. CHICKEN JALFREZI | \$17.99 |
| Tender boneless chicken cooked with green peppers, onions, tomatoes & a touch of lemon. | |
| 36. CHICKEN KADAI | \$17.99 |
| Boneless chicken cooked with onions, tomato & bell peppers in aromatic spices. | |
| 37. CHICKEN METHI | \$17.99 |
| Tender boneless chicken cooked with fenugreek, spices & Indian herbs. | |
| 38. CHICKEN MAKHANI | \$18.99 |
| Tandoori boneless chicken in a curried tomato sauce & cashew nut based sauce. | |
| 39. CHICKEN KOFTA | \$18.99 |



CHICKEN METHI



CHICKEN KORMA



CHICKEN KOFTA



CHICKEN CURRY

FOOD MENU



TANDOORI SPECIALITIES

- | | |
|--|----------------|
| 40. CHICKEN TIKKA | \$18.99 |
| Tender boneless chicken gently flavored with spices & grilled on a skewer. | |
| 41. TANDOORI CHICKEN | \$17.99 |
| Bone-in chicken marinated in tandoori masala and yogurt for 24 hours, then grilled in the tandoori oven. | |
| 42. LAMB CHOPS | \$24.99 |
| Tender bone-in lamb marinated in a blend of spices & yogurt & grilled in the tandoor. | |
| 43. SHEESH KABAB | \$20.99 |
| Finely minced lamb flavored with fresh herbs and spices. | |
| 44. BOTI KABAB | \$20.99 |
| Cubes of lamb seasoned with aromatic spices & served with grilled onions, tomato & bell pepper. | |
| 45. TANDOORI VEGETABLES | \$15.99 |
| Assorted vegetables marinated in yogurt, cheese & spices. | |
| 46. FISH TIKKA | \$21.99 |
| Cubes of salmon marinated in yogurt, lemon juice and spices. | |
| 47. SHRIMP TANDOORI | \$21.99 |
| Jumbo shrimp marinated in an exotic tandoor sauce & grilled in the tandoor. | |
| 48. CHICKEN SHEESH KABAB | \$18.99 |
| Finely minced chicken flavored with fresh herbs and spices. | |



FISH TIKKA



SHRIMP TANDOORI



CHICKEN TIKKA



TANDOORI CHICKEN

FOOD MENU



LAMB KORMA



LAMB CURRY



LAMB SAAG



LAMB JALFREZI

LAMB SPECIALITIES

- | | |
|---|----------------|
| 49. LAMB CURRY | \$19.99 |
| Tender pieces of lamb cooked in our chef's special sauce. | |
| 50. LAMB VINDALOO | \$19.99 |
| Lamb cooked with potatoes, red chilies, ginger, garlic, cumin & vinegar-based spices. | |
| 51. LAMB JALFREZI | \$19.99 |
| Lamb with tomato and onion delicately cooked with fresh spices. | |
| 52. LAMB SAAG | \$20.99 |
| Tender cubes of lamb cooked with creamed spinach & blended with herbs. | |
| 53. LAMB KORMA | \$20.99 |
| Cubes of lamb marinated in a cream base, sauteed with onions & coriander. | |
| 54. LAMB METHI | \$19.99 |
| Cubes of lamb cooked with fenugreek, spices and Indian herbs. | |
| 55. LAMB ROGAN JOSH | \$19.99 |
| Boneless lamb sauteed and simmered with spiced garlic, tomato & cashew nuts. | |
| 56. LAMB KERAU | \$19.99 |
| Whole wheat bread topped with dried fenugreek. | |
| 57. LAMB TIKKA MASALA | \$20.99 |
| Tender pieces of lamb marinated in yogurt & spices, broiled in the tandoor & curried. | |
| 58. LAMB KADAI | \$19.99 |
| Lamb cooked with onions, tomato and bell pepper in aromatic spices. | |

FOOD MENU



SEAFOOD SPECIALITIES

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|--|----------------|
| 59. SHRIMP CURRY | \$19.99 |
| Traditional dish cooked with shrimp, onions, garlic, ginger, tomatoes & curry spices | |
| 60. SHRIMP TIKKA MASALA | \$20.99 |
| Shrimp marinated in yogurt and spices, broiled in the tandoor & curried with oriental flavors. | |
| 61. SHRIMP VINDALOO | \$19.99 |
| Shrimp cooked with potatoes, red chilies, ginger, garlic, cumin & vinegar-based spices. | |
| 62. SHRIMP JALFREZI | \$19.99 |
| Shrimp sauteed with chilies, peppers and onions. | |
| 63. SHRIMP SAAG | \$20.99 |
| Shrimp cooked with creamy spinach & blended with herbs. | |
| 64. SHRIMP KORMA | \$20.99 |
| Shrimp cooked with creamy spinach & blended with herbs. | |
| 65. FISH CURRY | \$19.99 |
| Fish prepared with fresh onions, tomatoes, garlic & cloves in a special sauce. | |
| 66. FISH MASALA | \$20.99 |
| Fish cooked in a spicy sauce with tomatoes, cream and herbs. | |
| 67. FISH VINDALOO | \$19.99 |
| Extra spiced fish cooked with potatoes in a tangy highly special sauce. | |



SHRIMP CURRY



SHRIMP SAAG



SHRIMP JALFREZI



SHRIMP TIKKA

FOOD MENU



ALOO MATAR



ALOO KAULI



BAIGAN BHARTA



SHAHI PANEER

VEGETARIAN SPECIALITIES

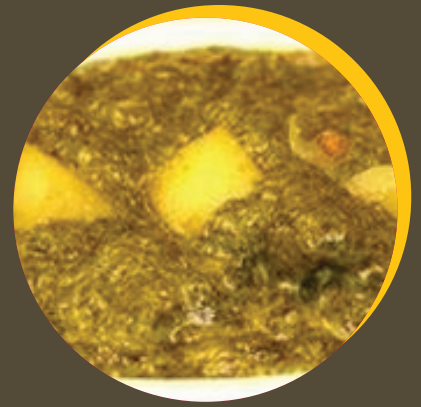
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| 68. VEGETABLE JALFREZI | \$14.99 |
| Garden fresh vegetables cooked with special spices. | |
| 69. SAAG PANEER | \$15.99 |
| Cubes of cottage cheese simmered in pureed spinach with ginger, garlic & spices. | |
| 70. ALOO KAULI | \$14.99 |
| Cauliflower and potatoes sauteed with onions & mild spices. | |
| 71. KERAU PANEER | \$14.99 |
| Homemade cottage cheese cooked with onion & tomato sauce with peas. | |
| 72. MALAI KOFTA | \$15.99 |
| Dumplings of mixed vegetables and cheese cooked in a mild almond & cream sauce. | |
| 73. CHANA MASALA | \$14.99 |
| Chickpeas cooked with fresh tomatoes, onions & spices in a flavorful sauce. | |
| 74. SHAHI PANEER | \$15.99 |
| Homemade cottage cheese cooked with a creamy tomato sauce, spices and nuts. | |
| 75. ALOO METHI | \$14.99 |
| Potatoes cooked with fenugreek, spices & Indian herbs. | |
| 76. NAVARATNA KORMA | \$15.99 |
| Assorted fresh vegetables and cheese cooked in a cream sauce. | |
| 77. DAL MAKHANI | \$14.99 |
| Lentils flavored with freshly ground spices & sauteed in butter. | |
| 78. BAIGAN BHARTA | \$14.99 |
| Baked eggplant with onion, tomato & fresh herbs. | |

FOOD MENU

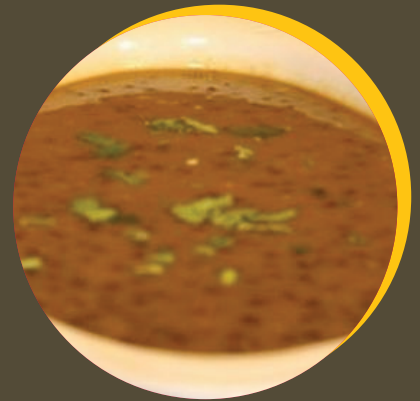


VEGETARIAN SPECIALITIES

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|--|----------------|
| 79. ALOO SAAG | \$14.99 |
| Potatoes cooked with creamy spinach. | |
| 80. PANEER MASALA | \$15.99 |
| Homemade cheese cubes cooked in a thick tomato and cashew sauce. | |
| 81. CHANA SAAG | \$15.99 |
| Chickpeas cooked with pureed spinach with ginger, garlic and spices. | |
| 82. VINDI MASALA | \$14.99 |
| Okra sauteed with tomatoes, onion and bell pepper with ginger, garlic and spices. | |
| 83. ALOO MUSHROOM | \$14.99 |
| Potato and mushroom sauteed with onions and mild spices. | |
| 84. KARAHI PANEER | \$14.99 |
| Sauteed homemade cottage cheese with green pepper, onion in a rich tomato based sauce. | |
| 85. ALOO MATTAR | \$14.99 |
| Potatoes and green peas cooked with mildly spiced onion & tomato. | |
| 86. VEGETABLE CURRY | \$14.99 |
| Traditional dish cooked with fresh mixed vegetables, | |



ALOO SAAG



DAAL MAKHANI



KERAU PANEER



VINDI MASALA

FOOD MENU



HOUSE SPECIALS

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|--|----------------------|
| 87. SADHEKO CHICKEN | \$18.99 |
| Tender piece of chicken mixed with chilly, garlic, ginger. | |
| 88. RAJA BIRYANI | \$19.99 |
| Basmati rice cooked with a combination of tandoori specialities & Nepalese spices. | |
| 89. ALOO TAMA BODI | \$13.99 |
| Potatoes, bamboo shoots, black eyed beans cooked with Himalayan spices. | |
| 90. KWATI SOUP | \$6.99 |
| Mixed soup with nine types of sprouted beans with Himalayan herbs. | |
| 91. ALOO ACHAR | \$10.99 |
| A Nepalese version of potato salad. | |
| 92. ALOO DUM | \$12.99 |
| Potatoes cooked with onion, tomatoes and mustard seeds. | |
| 93. CHILLI (SWEET & SPICY) | \$17.99/18.99 |
| Onions, tomato and green chilies fried with your choice of chicken/lamb. | |
| 94. GORKHALI (HOT & SOUR) | \$17.99/18.99 |
| A Nepali dish made with yogurt, fresh chilies, ginger & a touch of garlic. | |
| Served with your choice of chicken/lamb/shrimp. | |
| 95. SEKUWA (SPICY) | \$17.99/18.99 |
| Skewered BBQ meat marinated in a blend of Himalayan herbs & spices. Served with your choice of chicken/lamb. | |
| 96. ALOO AND BODI | \$14.99 |
| Potatoes & green beans sauteed with onions, green peppers, tomatoes & Nepalese spices. | |
| 97. KHASI KO MASU | \$19.99 |
| Bone-in goat meat cooked with tomatoes, green onions, cilantro, ginger and garlic. | |
| 98. JHANE KO DAAL | \$13.99 |
| Local style of boiled lentils sauteed in cumin seeds, ginger, garlic, tomato & onion. Garnished with cilantro. | |
| 99. KATHMANDU SPECIAL MIXED GRILL | \$19.99 |
| Combination of all tandoori specialities. | |



LAMB GORKHALI



LAMB CHILLI



ALOO TAMA BODI



ALOO DUM

FOOD MENU



MOMO SPECIALS

100. STEAM MOMO

VEG	\$10.99
CHICKEN	\$11.99
LAMB	\$12.99
PORK	\$12.99

101. CHILLI MOMO

VEG	\$12.99
CHICKEN	\$11.99
LAMB	\$14.99
PORK	\$14.99

102. FRIED JHOL MOMO

VEG	\$14.99
CHICKEN	\$15.99
LAMB	\$16.99
PORK	\$16.99



CHILLI MOMO



FRIED MOMO



JHOL MOMO



STEAM MOMO

FOOD MENU



STEAM MOMO



FRIED MOMO



CHILLI MOMO



JHOL MOMO

MOMO SPECIALS

103. FRIED MOMO

VEG	\$11.99
CHICKEN	\$12.99
LAMB	\$13.99
PORK	\$13.99

104. JHOL MOMO

VEG	\$13.99
CHICKEN	\$14.99
LAMB	\$15.99
PORK	\$15.99

105. SADHEKO MOMO

VEG	\$15.99
CHICKEN	\$16.99
LAMB	\$17.99
PORK	\$17.99

FOOD MENU



RICE SPECIALITIES

106. VEGETABLE BIRYANI \$14.99

Basmati rice cooked with vegetables, nuts, raisins.

107. PANEER BIRYANI \$16.99

Basmati rice with paneer in a masterful blend of spices.
Garnished with nuts and raisins.

108. CHICKEN BIRYANI \$17.99

Chickpeas cooked with pureed spinach with ginger, garlic & spices.

109. LAMB BIRYANI \$19.99

Basmati rice with lamb in a masterful blend of spices.
Garnished with nuts and raisins..

110. SHRIMP BIRYANI \$20.99

Basmati rice cooked with succulent pieces of shrimp,
nuts, raisins and Nepalese spices.



DESSERTS MENU



DESSERTS

1. GULAB JAMUN \$3.99
Patties of fresh homemade cheese and sweetened milk served cold with pistachios.
2. RAS MALAI \$4.99
Patties of fresh homemade cheese and sweetened milk served cold with pistachios.
3. KHEER \$3.99
Traditional Indian rice pudding made with raisins & nuts.
4. MANGO CHEESE CAKE \$3.99
Homemade ice cream.
5. CARROT PUDDING \$3.99
A Nepalese version of potato salad.
6. GULAB JAMUN W/ YOGURT \$4.99
Potatoes cooked with onion, tomatoes and mustard seeds.
7. ICE CREAM \$3.99
(Vanilla, Chocolate, Strawberry)



RAS MALAI



ICE CREAM



CARROT PUDDING



KHEER

BEVERAGES

MENU



- | | |
|--|--------|
| 8. BOTTLED WATER | \$1.99 |
| 9. MILK COFFEE | \$3.99 |
| 10. MASALA TEA(CHAI) | \$3.99 |
| 11. PLAIN LASSI(SWEET /SALTY) | \$3.99 |
| 12. MANGO LASSI | \$4.99 |
| 13. COKE PRODUCTS 12 OZ | \$2.99 |
| 14. JUICE (APPLE, CRANBERRY, ORANGE, GUAVA, PINEAPPLE) | \$4.99 |
| 15. HOT HONEY W/LEMON | \$2.99 |
| 16. BLACK TEA | \$2.99 |



BLACK TEA



COKE



MANGO LASSI



PLAIN LASSI

ACCOMPANIMENTS MENU



17. RAITA \$3.99

Yogurt sauce with cucumber, carrots and cumin seeds.

18. ACHAR \$2.99

A hot and spicy mix of pickled Indian vegetables.

19. MANGO CHUTNEY \$2.99

20. HOT PICKLE W/ RADISH \$2.99

21. HOT CHILLI SAUCE \$1.99

22. SIDE OF RICE \$2.99



ACHAR



SIDE OF RICE



MANGO CHUTNEY

FOOD MENU



CHEF'S SPECIAL

1. BHATMAS SADHEKO \$7.99
Fried soya beans mixed with tomatoes, chilly, garlic, ginger, onion, cilantro, lemon.
2. BADAM SADHEKO \$7.99
Peanuts mixed with tomatoes, chilly, garlic, ginger, onion, cilantro, lemon.
3. MUSHROOM CHILLI \$14.99
Onions , tomatoes and green chilli fried along with mushroom.
4. KATAHER CURRY \$14.99
Cubes of jackfruit cooked with special spices.
5. CHICKEN CURRY WITH BONE \$18.99
Bone in chicken pieces cooked with curry spices.
6. HAAS KO CHOILA \$19.99
Bone in duck mixed with chilly, garlic, ginger.
7. LAMB CHOILA \$21.99
Tender pieces of lamb mix with chilli, garlic ginger and Nepalese spices.
8. NEPALI TASS SET \$18.99
Slow cooked boneless lamb marinated in ginger, garlic, Nepalese herbs &spices. Served hot with puffed rice, supplemented with fresh cucumber & carrot.
9. POTATO CHILLI \$10.99



NEPALI TASS SET



MUSHROOM CHILLI



LAMB CHOILA

FOOD MENU



CHOWMEIN

Nepalese street food made with stir fried noodles, mixed vegetables and Nepalese spices.

VEG	\$13.99
EGG	\$14.99
CHICKEN	\$15.99
LAMB	\$16.99
MIXED	\$17.99

THUKPA

Special traditional Tibetan and Nepalese cuisine made with clear noodle soup, vegetables and Nepalese spices.

VEG	\$13.99
PORK	\$13.99
CHICKEN	\$14.99
LAMB	\$15.99
SHRIMP	\$16.99

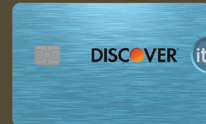


CHICKEN CHOWMEIN



CHICKEN THUKPA

WE ALSO ACCEPT



📍 22 W. ALLEGHENY AVENUE, TOWSON , MD 21204

☎ (410)-847-9595

🌐 MYKATHMANDUKITCHEN.COM

We do carry out & deliver Catering