

# NAMASTE KATHMANDU

## Set Menu

£15.95 (Veg) & £19.95 (non-Veg) per person  
(Nepalese and Indian cuisine)

Booking line:  
Tel: 0131 220 2273  
www.namastektm.co.uk

Appetizer: Papadams with Pickle Tray.

### Non Vegetarian

#### Kukhura Ko Sekwa (Nepalese Satay)

Boneless pieces of chicken marinated in Himalayan herbs and barbecued.

#### Haku Choila

Much favourite Nepalese style lamb cubes grilled in oven form Kathmandu.

#### Fish Tikka

Marinated pieces of red snapper fish fillet roasted in the tandoor clay oven.

### Vegetarian

#### Veg Samosa

Two pastry pyramids filled with mixed vegetables and Indian spices.

#### Paneer Pakoras

Home-made cottage cheese cubes in gram flour batter, lightly fried.

#### Momo

Dumplings filled with minced vegetables flavoured with  
Fresh coriander leaves served either steamed or fried.

### Non Vegetarian

#### Chicken Tikka Masala

Barbecued boneless chicken cooked in a chef's secret blend of spicy.

#### Kukhura Ko Masu

Chicken marinated in herbs & spices, flavoured with *Timur* & shallow fried.

#### Lamb Rogan Josh

A rich and medium lamb dish with fried onions and tomato sauce.

#### Chicken or Lamb Korma

Cashew nut based mild creamy curry flavoured with the touch of Indian herb & spices.

#### Chicken or Lamb Jalfrazi

Made mild to spicy with juliennes of green pepper, diced onions and green chillies.

#### Jhinga Hara Pyaza Masala

Tiger prawns marinated with crushed pepper corns, stir-fried with spring onions,  
green pepper and sweet pepper.

### Vegetarian

#### Palak Paneer

Homemade cottage cheese in fresh creamy spinach.

#### Jhaneko Daal

Pure black or yellow beans boiled with spices and flavoured with  
Special herb called Jimbu (*Allium Hysistum*).

#### Aloo Bodi Tama

Fried onion and Traditional Nepalese curry made from potato,  
black eyed beans and sour bamboo shoot.

#### Jeera Pilau or Plain Rice

Basmati rice flavoured with cumin & cloves/ the best fragrant basmati rice from India.

#### Plain & Garlic Naan

Dough cooked on the inside wall of the tandoori oven.

#### Chocolate/Vanilla Ice-cream

#### Coconut Supereme

#### Gulab Jamun

Starters

Main Course

Rice &  
Bread

Desserts

Note: Please do inform us if you have any food allergies some of our dishes contain nuts and dairy products. Chefs will gladly cater to preferences for the mild or extra spicy food- Just let staff know.

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Appetizer: Papadams with Pickle Tray.

### Starters

#### Chicken Pakoras

Delicate chicken coated with egg batter, crispy and spice.

#### Haku Choila

Much favourite Nepalese style lamb cubes grilled in oven form Kathmandu.

#### Vegetable Pakoras

A variety of vegetables dipped in batter and lightly fried.

#### Chicken Tikka

Boneless pieces of chicken marinated in yogurt, mint & Spices & grilled.

#### Non Vegetarian

#### Chicken Tikka Masala

Barbecued boneless chicken cooked in a chef's secret blend of spicy.

#### Kukhura Ko Masu

Chicken marinated in herbs & spices, flavoured with Timur & shallow fried.

#### Kahsi Ko Masu

Lamb marinated in herbs & spices, flavoured with Timur & shallow fried.

#### Chicken or Lamb Korma

Cashew nut based mild creamy curry flavoured with the touch of Indian herb & spices.

#### Chicken or Lamb Jalfrazi

Made mild to spicy with juliennes of green pepper, diced onions and green chillies.

### Main Course

#### Vegetarian

#### Palak Paneer

Homemade cottage cheese in fresh creamy spinach.

#### Jhaneko Daal

Pure black or yellow beans boiled with spices and flavoured with Special herb called Jimbu (Allium Hysistum).

#### Aloo Bodi Tama

Fried onion and Traditional Nepalese curry made from potato, black eyed beans and sour bamboo shoot.

#### Aloo Gobi

Cauliflower and potato uniquely flavoured with chef's own blend of spices.

### Rice & Bread

#### Jeera Pilau or Plain Rice

Basmati rice flavoured with cumin & cloves/ the best fragrant basmati rice from India.

#### Plain & Garlic Naan

Dough cooked on the inside wall of the tandoori oven.

**Note: Please do inform us if you have any food allergies some of our dishes contain nuts and dairy products. Chefs will gladly cater to preferences for the mild or extra spicy food- Just let staff know.**