



NAMASTE KATHMANDU

Valentine Menu

£15.95 (Veg) & £18.95 (non Veg) per person
(Nepalese and Indian cuisine)

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

Drinks: Bottle of Cobra Beer or Glass of house Wine or any Moktails or Soft drinks.

Appetizer: Papadams with Pickle Tray.

Non Vegetarian

Nepalese Satay

Boneless pieces of chicken marinated in Himalayan herbs and barbecued.

Lamb Chops

Much favourite Nepalese style lamb chops grilled in oven goes well with salad.

Tandoori King Prawn

The best of the fisherman's catch flamed in the tandoor & served with fresh green salad.

Vegetarian

Veg Samosa

Two pastry pyramids filled with mixed vegetables and Indian spices.

Paneer Tikka Shashlik

Cubes of homemade cheese marinated in exotic spices & roasted on skewers in the tandoor.

Veg. momo (Steam or Fried)

Dumplings filled with minced vegetables flavoured with fresh coriander leaves.

Non Vegetarian

Chicken Tikka Masala

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

Kukhura ko Masu

Chicken marinated in Nepalese herbs and species, flavoured with Timur & shallow fried.

Lamb Rogan Josh

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

Chicken or Lamb Jalfrazi

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

Trisuli ko machha ko Jhol

Tilapia cubes cooked with onions, tomatoes, lemon and topped with corianders.

Vegetarian

Palak Paneer

Homemade cottage cheese in fresh creamy spinach.

Jhaneko Daal

Pure black or yello beans boiled with species and flavoured with Jimbu (Allium Hypsistum).

Aloo Bodi Tama

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

Jeera Pilau

Basmati rice flavoured with cumin & cloves

Plain Rice

Only 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

Julab Jamun

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

Starters

Main Course

Rice & Bread

Desserts

