

SEAFOOD

- 61. SHRIMP CURRY \$14.55
Our Chef's Secret Recipe
- 62. SHRIMP TIKKA MASALA \$14.55
Shrimp Marinated in Yogurt & Spices, Broiled in Tadka and Covered with Oriental Spices & Flavors
- 63. SHRIMP VINDALO \$14.55
Shrimp with Potatoes cooked in Tangy Gravy
- 64. SHRIMP JALFREZI \$14.55
Shrimp sautéed with Chilies, Pepper & Onion. A hot & spicy treat
- 65. SHRIMP SAAG \$14.55
Shrimp cooked with Spinach & Blended with Herbs
- 66. FISH CURRY \$14.55
Fish prepared with Special Sauce, Fresh Onions, Tomatoes, Garlic & Cloves
- 67. FISH MASALA \$14.55
Fish cooked in Spicy Sauce of Tomatoes, Cream & Herbs

HOUSE SPECIALS

- 68. CHICKEN MOMO \$8.95
Mixed Chicken with Onion, Garlic & Himalayan Spices wrapped in Dough & Steamed
- 69. LAMB MOMO \$9.95
Nepali Dumplings served with Momo Chutney. A very popular dish in Kathmandu.
- 70. VEGGIE MOMO \$7.95
Homemade Ice cream
- 71. KWATI \$3.95
Soup with Many Beans
- 72. ALU ACHAR \$7.95
Nepalese version of Potato Salad
- 73. ALU DUM \$8.95
Hot & Spicy Potatoes Cooked with Mustard Seeds
- 74. CHILLIE (PIRO GULJO) LAMB OR CHICKEN \$14.50
Fried Chicken or Lamb with Onions, Tomato & green Chilies. Traditionally a popular dish in Kathmandu.
- 75. GORKHALI (PIRO AMILO) CHICKEN, LAMB OR SHRIMP \$13.95
Spicy Nepali dish with Yogurt, Fresh Chilies, Ginger & touch of garlic
- 76. SEKUWA (CHAT PATE) CHICKEN, LAMB OR GOAT \$13.95
Spicy & Tangy Sekwara barbequed & served with Onions, Green Peppers, Chilies, & taste of Lemon
- 78. ALLO AND BODI \$10.50
Fresh Potatoes & Long Green Beans Sautéed with Onion, Tomatoes & Nepalese Spices
- 79. KHASI KO MASU \$13.95
Homeley Goat Meat cooked with Tomatoes, green Onion, Cilantro, Ginger & Garlic
- 80. JHANE KO DAL \$10.95
A local style boiled lentils sautéed in vegetable oil with cumin seeds, Ginger, Garlic, Tomato & Onion, garnished with cilantro
- 81. SADEKO CHICKEN \$12.50
- 82. RAJA BIRYANI \$14.50
Basmati Rice cooked with combination of Tandoori Specialties & Nepalese Spices
- 83. DAL BHAT MASU RA TARKARI \$28.95
A platter containing your choice of Lamb or Chicken or Goat Curry along with Rice, Lentils, vegetable of the day, Aloo & Achar
- 84. ALOO TAMA BODI (VERY POPULAR MOUNTAIN DISH) \$10.50
Potatoes, Bumboo shoot, black eye beans, cooked with instant spices to its perfection.
- 85. KATHMANDU SPECIAL MIXED GRILL \$17.95
Combination of all tandoori specialties (definitely recommended)

RICE SPECIALS

- 86. VEGETARIAN BIRYANI \$10.50
Basmati Rice Cooked with Vegetables, Dried Fruits & Nuts
- 87. CHICKEN BIRYANI \$12.50
Tender Pieces of Chicken Cooked with Softly Flavored Basmati Rice & a Touch of Curry Sauce. Garnished with Nuts & Raisins
- 88. LAMB BIRYANI \$13.50
Basmati Rice with Lamb in a masterful blend of spices. Garnished with Nuts & Raisins
- 89. SHRIMP BIRYANI \$14.50
Basmati Rice cooked with succulent pieces of Prawns, Nuts & Nepalese Spices

ACCOMPANIMENTS

- 90. RAITA (Yogurt Sauce With Cucumber, Carrots & Cumin Seeds) \$1.95
- 91. ACHAR (Hot & Spicy Mix of Pickled Indian Vegetables) \$1.50
- 91a. MANGO CHUTNEY \$1.50

DESSERTS

- 92. GULAB JAMUN \$3.25
Sweet Fluffy Ball Served in Honey Flavored Syrup
- 93. RAS MALAI \$3.25
Portion of Fresh Homemade Cheese & Sweetened Milk Served cold with Potatoes
- 94. KHEER \$3.25
Traditional Indian Rice Pudding made with Raisins & Nuts
- 95. KULFI \$3.25
Homemade Ice cream

BEVERAGES

- 96. MANGO LASSI \$2.95
- 97. PLAIN LASSI \$2.95
- 98. TEA \$1.50
- 99. COFFEE \$1.50
- 100. MASALA TEA \$1.75



KATHMANDU KITCHEN

INDIAN & NEPALESE CUISINE
www.mykathmandukitchen.com

22 West Alleghany Avenue, Towson, MD 21204
(just off the circle)

Carry-Out or Dine In
(B.Y.O.B.)



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APPETIZER

1. **VEGETABLE SAMOSA**
Two Crisp Fried Samosas Stuffed with Seasoned Potatoes, Cumin Seeds & Peas. **\$2.95**
2. **MEAT SAMOSA**
Two Crisp Fried Samosas Stuffed with Mildly Spiced Ground Lamb & Tender Peas. **\$3.95**
3. **VEGETABLE PAKORA**
Mixed Vegetable Fritters. **\$2.95**
4. **CHICKEN PAKORA**
Chicken Supreme Marinated in Lightly Spiced Butter & Crisp Fried to Perfection. **\$4.95**
5. **SHRIMP PAKORA**
Shrimp Marinated in Lightly Spiced Butter & Crisp Fried to Perfection. **\$6.95**
6. **PAPAD**
Crispy Lentil Wafers. **\$1.55**
7. **SAMOSAS CHAT**
Samosas with Chana Masala in a Sweet, Mint Chutney & Yogurt Sauce. **\$4.95**

FRESH GREENS

8. **GARDEN SALAD** **\$4.95**
9. **KATHMANDU SALAD** **\$8.95**

SOUPS

10. **DAL SURUWA** **\$2.95**
11. **CHICKEN SOUP** **\$3.95**
12. **SEAFOOD SOUP** **\$4.95**
13. **AJAKO SURUWA** **\$3.95**
(Soup of the Day, Inquire with your server)



FRESH BREAD

14. **NAAN** **\$1.55**
Leavened White Bread Baked in the Tandoor
15. **ROTI** **\$1.55**
Unleavened White Flour Baked in the Tandoor
16. **ONION KULCHA** **\$2.55**
Leavened White Bread Topped With Onions & Spices
17. **GARLIC KULCHA** **\$2.55**
Leavened White Bread Topped With Garlic
18. **PANEER KULCHA** **\$2.55**
White Bread Stuffed with Homemade Cheese
19. **ALOO PARATHA** **\$2.55**
Whole Wheat Bread Stuffed with Potatoes & Peas
20. **PARATHA METHI** **\$2.55**
Multi Layered White Flour Bread with a touch of Dried Fenugreek (Green Leaves)
21. **KASHMIRI NAAN** **\$3.25**
Leavened White Bread Stuffed with Nuts & Raisins
22. **KEEMA NAAN** **\$3.25**
Naan Stuffed with Seasoned Ground Lamb
- 22a. **PURI** **\$1.75**
Whole Wheat Puffed Deep Fried Bread

VEGETARIAN

23. **VEGETABLE JALFREJI** **\$10.95**
Garden Fresh Vegetable Cooked with Special Spices.
24. **SAAG PANEER** **\$10.95**
Cubes of Cottage Cheese Simmered in Pureed Spinach with Ginger Garlic & Spices
25. **ALU KAULI** **\$10.95**
Cauliflower & Potatoes Sautéed with Onions & Mild Spices
26. **KERAU PANEER** **\$10.95**
Homemade Cottage Cheese Cooked with Onion & Tomato Sauce with Peas
27. **MALAI KOFTA** **\$10.95**
Dumpling of Mixed Vegetable & Cheese Cooked in a Mild Almond & Cream Sauce
28. **CHANA MASALA** **\$10.95**
Garbanzo Beans Cooked with Fresh Tomatoes, Onion, & Spices in Flavorful Sauce
29. **SHAHI PANEER** **\$10.95**
Homemade Cottage Cheese Cooked with Nutt and Creamy Tomato Sauce & Spices
30. **ALU METHI** **\$10.95**
Potatoes Cooked with Fenugreek, Indian Herbs & Spices
31. **NAVRATANA KORMA** **\$10.95**
Assortment of Fresh Vegetables & Cheese Cooked in Cream Sauce
32. **DAAL MAKHANI** **\$10.95**
Lentil Flavored with Freshly Ground Spices & Sautéed in Butter
33. **BAIGAN BHARTA** **\$10.95**
Baked Eggplant with Onion, Tomatoes & Fresh Herbs
34. **AALU SAAG** **\$10.95**
Potatoes Cooked with Spinach
35. **PANEER MASALA** **\$10.95**
Homemade Cheese Cubes Cooked in Thick Tomato & Cashew Sauce

CHICKEN SPECIALTIES

36. **CHICKEN CURRY** **\$10.55**
Boneless Chicken Pieces Cooked with Curry Spice
37. **CHICKEN TIKKA MASALA** **\$12.55**
Boneless Chicken Pieces cooked marinated in Yogurt & Spices, Broiled in Tandoor & Carried
38. **CHICKEN SAAG** **\$12.55**
Tender Pieces of Chicken cooked with Creamed Spinach & Blended with Herbs
39. **CHICKEN VINDALO** **\$12.55**
Chicken cooked with Potatoes, Red Chilies, Ginger, Garlic, Cumin & Mustard Based Spice
40. **CHICKEN KORMA** **\$12.55**
Boneless Chicken cooked with Cashew Nuts & Homemade Based Sauce
41. **CHICKEN JALFREJI** **\$12.55**
Tender Boneless Chicken cooked with Green Pepper, Onions, Tomato & a touch of Lemon
42. **CHICKEN KADAI** **\$12.55**
Boneless Chicken cooked with Onions, Tomato, Bell Pepper in Aromatic Spices
43. **CHICKEN METHI** **\$12.55**
Tender Boneless Chicken cooked with Fenugreek, Indian Herbs & Spices
44. **CHICKEN MAKHNI** **\$12.55**
Tandoori Boneless Chicken in Carried Tomato Sauce

TANDOOR

45. **CHICKEN TIKKA** **\$12.95**
Tender boneless of Chicken gently flavored with Spices & Barbequed on skewer, served hot
46. **TENDOORI CHICKEN** **\$11.95**
Chicken Marinated in Tandoori Masala & Yogurt for 24 hours then Barbequed to perfection in the Tandoor Oven
47. **LAMB CHOPS** **\$15.55**
Tender Lamb Chops marinated in a blend of Spices, Yogurt, Grilled in the Tandoor
48. **SHEESH KABAB** **\$13.55**
Finely Minced Lamb Flavored with Fresh Herbs & Spices
49. **BOTI KABOB** **\$13.55**
Cubes of Lamb Skewered with aromatic Spices served with grilled Onions, Tomatoes & Bell Pepper
50. **TENDOORI VEGETABLE** **\$10.55**
Assorted vegetables marinated in Yogurt, Cheese & Spices
51. **FISH TIKKA** **\$15.55**
Cube of Salmon Fish marinated in Yogurt, Lemon Juice & Spices
52. **SHRIMP TENDOORI** **\$15.55**
Jumbo Shrimp marinated in masala, tender Sauce & baked in Tandoor

LAMB

53. **LAMB CURRY** **\$10.55**
Tender Pieces of Lamb cooked in the Chef's Special Sauce
54. **LAMB VINDALO** **\$13.55**
Extra Special Lamb cooked with Potatoes, in a tangy, highly Spiced Sauce
55. **LAMB JALFREZI** **\$13.55**
Lamb with Tomatoes & Onion delicately cooked with Fresh Spices
56. **LAMB SAAG** **\$13.55**
Tender Cubes of Lamb cooked with Creamed Spinach & Blended with Herbs
57. **LAMB KORMA** **\$10.55**
Cube of Lamb marinated in a cream base, sautéed with onion & coriander
58. **LAMB METHI** **\$10.55**
Cube of Lamb cooked with Fenugreek, Indian Herbs & Spices
59. **LAMB ROGAN JOSH** **\$10.55**
Boneless Lamb sautéed & Simmered with Spiced Garlic, Tomatoes & Cashew Nuts
60. **LAMB KERAU** **\$10.55**
Cube of Lamb cooked with Green Peas, Indian Herbs & Spices

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