



# MONTYS OF KATHMANDU



## CHRISTMAS DINNER MENU €34.95

Served from 1st December to 24th December 2009

### PAPADS AND HOME-MADE CHUTNEYS

#### CHOOSE A STARTER

##### TAREKO SABJI (V)

Mild deep-fried vegetables in a light batter with crushed cashew nuts and jwano (lovage) seeds.

##### TAREKO JHINGA MACHA

Deep-fried medium-spiced king prawn in a slightly spiced batter, served on a bed of salad.

##### KHUKURA KO CHUSO MASU

Medium spiced barbecued chicken wings

##### CHICKEN CHOILA

Spicy chicken with fresh chillies, ginger, onions, coriander. (A cool dish.)

##### MASU KO BARI

Cubes of medium-spiced minced lamb with garlic, ginger, spices and fresh herbs, served in a tomato-based sauce.

#### CHOOSE A MAIN COURSE

##### SASHLICK

Boneless chicken marinated in yoghurt with herbs and spices and cooked with onions, capsicum and tomatoes. Served with Raita.

##### LEDO BEDO – CHICKEN or LAMB

Traditional Nepali Curry. Can be served mild, medium or hot.

##### LAMB BABARI

Tender pieces of lamb cooked in a creamy masala sauce with mint.

##### KING PRAWN BHUTUWA

Dry medium-spiced dish with spring onions, capsicum and coriander.

##### VEGETABLE SPECIAL (V)

Medium-spiced mixed vegetables in a spinach sauce.

*All main courses are served with communal rice, plain Nan and a side dish of Aloo Jeera and Jhaneko Dhal. Everything is made to order so please ask our chefs to make your dish mild, medium or hot.*

#### CHOOSE A HOME-MADE DESSERT

Gajar Ko Kaluwa served with ice cream

Sikarni (a traditional Nepali yoghurt dessert)

Vanilla Ice Cream

*We apply a service charge of 12.5% service for groups of six or more. All service charges and tips go directly to our staff. Let us know if you have any special dietary requirements. Ask for our Coeliac/Gluten-free menu.*