

NEPALESE & INDIAN CUISINE

KATHMANDU RESTAURANT

OUR HISTORY

Moraira 2008

In 2008, the first restaurant The Kathmandu Moraira was opened, where our adventure began.

Denia 2013

After the success of the first restaurant, a new one was opened in Denia in 2013.

Jávea 2015

With the rapid expansion two years later, in 2015 a third restaurant was opened in Jávea.

Albir 2017

Shortly after, in 2017 in Albir and with the consolidated business group, our fourth establishment joined our family of restaurants the kathmandu.

Valencia 2022

In 2022 and after the pandemic, the group continues to bet on its expansion by opening in Canovas (Valencia).

Benidorm 2024

After the five successful other restaurants, we choose to expand our branch in Benidorm in 2024.

KATHMANDU HOUSE SPECIAL

- A CHICKEN SAFARI** 🍗 🍌 12,⁵⁰
Marinated with yoghurt, fresh mint, herbs & spices,
Grilled in Tandoori oven.
- B PAHADI CHICKEN TIKKA** 🍗 🌶️ 🌶️ 🌶️ 🌶️ 12,⁹⁵
Marinated with hot spices & grilled in the oven, served with a hot curry sauce.
- C LAMB SEKUWA** 🍖 13,⁹⁵
Marinated with Nepalese herbs & spices,
Grilled in the oven.
- D GARLIC CHILLY CHICKEN** 🍗 🧄 🌶️ 11,⁹⁵
Cooked with peppers, onions, garlic, green chillies & himalayan spices.
- E CHICKEN LABAB DAR** 🍗 12,⁷⁵
LAMB LABAB DAR 🍖 12,⁹⁵
Cooked in a exotic sauce with mix peppers, fresh cream & fenugreek herb.
- F CHICKEN CHILLY MASALA** 🍗 🌶️ 11,⁹⁵
Cooked in Nepalese spices with a creamy spicy masala sauce
touched with green chillies.
- G GOAN CHICKEN CURRY** 🍗 12,²⁵
H GOAN KING PRAWN CURRY 🍤 🍗 13,²⁵
I GOAN FISH CURRY 🐟 13,²⁵
Cooked with onion, curry leaves, spices & coconut milk.
- J CHICKEN BHUTUWA** 🍗 🌶️ 11,⁵⁰
LAMB BHUTUWA 🍖 🌶️ 12,⁵⁰
Cooked with Nepalese herbs, spices, peppers & spring onions
in a thick sauce.
- K KATHMANDU CHICKEN** 🍗 12,⁵⁰
Chicken cooked with minced meat, spices & herbs
- L CHICKEN TASA** 🍗 12,⁵⁰
Grilled chicken marinated in a slightly sweet and spicy exotic sauce with
broccoli, mushrooms, red and green pepper, onion and fresh tomato.



SOUP & SALAD

- 1 **DAL SOUP** 4,²⁵
Lentil soup with Himalayan herbs & spices.
- 2 **TOMATO SOUP** 🍅 4,²⁵
Tomato soup prepared with aromatic spices and cream.
- 3 **RAITA** 🍌 🥒 4,²⁵
Yoghurt mixed with onion, tomato, cucumber, coriander & cumin.
- 4 **KATHMANDU SALAD** 6,⁹⁵
Lettuce, tomato, red onions, cucumber, boiled egg, Chicken Tikka, carrot and corn.



STARTERS

- 5 **PAPADAM (APPETIZER)** 1,⁵⁰
Crispy lentil crackers (serverd with dips)
- 6 **VEGETABLES PAKORA** 4,⁵⁰
Vegetables mixed with gram flour and deep fried.
- 7 **ONION BHAJI** 🍌 4,⁵⁰
Onion slices mixed with gram flour & deep fried.
- 8 **VEGETABLE SAMOSA** 🍌 🥒 4,⁷⁵
Deep fried pastry filled with spiced potatoes & green peas.
- 9 **MEAT SAMOSA** 🍌 🥒 4,⁹⁵
Deep fried pastry filled with minced meat.
- 10 **CHICKEN CHOILA** 🍗 🌶️ 6,⁹⁵
Barbecued chicken seasoned with traditional spices, green chillies & mustard oil.
- 11 **NEPALESE MOMO (STEAMED)** 🍌 🥒 6,⁹⁵
Nepalese Dumpling filled with minced meat. ** minimun 10 min.**





- 12 **CHICKEN PAKORA** 4,⁹⁵
Boneless chicken marinated with spices, battered and deep fried.
- 13 **CHILLI CHICKEN** 🌶️ 🍄 🌿 6,⁵⁰
Pan fried with mix peppers, onion, garlic, green chillies and spring onions.
- 14 **KING PRAWN CHILLI** 🍄 🦐 🌶️ 6,⁹⁵
Pan fried with mix peppers, onion, garlic, green chillies and spring onions.
- 15 **PRAWN PURI** 🌶️ 🦐 🍄 6,⁹⁵
Prawns cooked with spices and served in a deep fried bread called Puri.
- 16 **KATHMANDU MIX STARTER** 🍷 🍷 6,⁵⁰
Selection of Onion Bhaji, Chicken Tikka, Chicken Pakora & Veg. Pakora.
- 17 **CHICKEN TANDOORI (THIGH)** 🍷 5,⁷⁵
Marinated in yoghurt & spices, grilled in tandoori oven.
- 18 **CHICKEN TIKKA (POULTRY BREAST)** 🍷 5,⁹⁵
Marinated in yoghurt & spices, grilled in tandoori oven.
- 19 **LAMB TIKKA** 🍷 6,⁵⁰
Marinated in yoghurt & spices, grilled in tandoori oven.
- 20 **SEEKH KEBAB** 🍷 🍷 5,⁷⁵
Minced meat with herbs & spices, skewered in the tandoori clay oven.
- 21 **TANDOORI MIX STARTERS** 🍷 8,²⁵
Selection of chicken tikka, lamb tikka, seeh kebab and tandoori prawn.



TANDOORI MAIN DISHES

Tandoori dishes are marinated with yoghurt, herbs & spices, grilled in a tandoori oven. Served on a sizzling dish with a curry sauce. (Any other sauce +1.95€ supplement)



- | | | | |
|---|-----------------------|--|-------------------|
| 23 | CHICKEN TIKKA SIZZLER | | 11, ⁹⁵ |
| 24 | LAMB TIKKA SIZZLER | | 12, ⁹⁵ |
| Chicken or Lamb pieces marinated with garlic, ginger and ground spices. | | | |
| 25 | KATHMANDU MAGIC TIKKA | | 12, ⁹⁵ |
| Chicken breast marinated with cashew nuts, soft cheese and mild spices. | | | |
| 26 | CHICKEN SASLIJK | | 12, ⁵⁰ |
| 27 | LAMB SASLIJK | | 13, ⁵⁰ |
| Marinated chicken / lamb roasted with onions, tomatoes and mix peppers. | | | |
| 28 | KATHMANDU MIX GRILL | | 16, ⁵⁰ |
| Selection of Tandoori Chicken, Chicken Tikka, Seekh Kebab, Lamb Tikka & Tandoori Prawns | | | |
| 29 | KING PRAWN TANDOORI | | 15, ⁵⁰ |
| Marinated with ginger, garlic, lemon juice, herbs and spices. | | | |
| 30 | TANDOORI FISH TIKKA | | 14, ⁹⁵ |
| Fish cubes marinated with garlic, ginger, fresh lemon, spices & grilled in the oven. | | | |

POPULAR DISHES



- | | | | |
|---|--------------------------|--|---------------------------------------|
| 31 | CHICKEN / LAMB ROGANJOSH | | 11, ⁵⁰ / 11, ⁷⁵ |
| A recipe from North India, prepared with medium spices, tomatoes & various herbs. | | | |
| 32 | BUTTER CHICKEN | | 11, ⁹⁵ |
| Boneless tandoori chicken cooked in tomato sauce with butter and fresh cream. | | | |
| 33 | CHICKEN MANGO | | 11, ⁹⁵ |
| Chicken cooked with creamy mango sauce. | | | |
| 34 | CHICKEN / LAMB SAAG | | 10, ⁹⁵ / 11, ⁵⁰ |
| Chicken / Lamb cooked with spinach, cumin & spices. | | | |

CURRY DISHES



CURRY DISHES

Traditional curry cooked with Nepalese herbs & spices.

35	CHICKEN CURRY	9, ⁹⁵
36	LAMB CURRY	10, ⁹⁵
37	KING PRAWN CURRY 	11, ²⁵

MASALA DISHES

Cooked in tomato sauce with ground almonds, butter & fresh cream.

38	CHICKEN TIKKA MASALA	11, ⁵⁰
39	LAMB MASALA	11, ⁹⁵
40	KING PRAWN MASALA 	11, ⁹⁵

KORMA DISHES

Dish prepared with coconut, dry fruits in a mild creamy sauce.

41	CHICKEN KORMA	11, ⁵⁰
42	LAMB KORMA	11, ⁹⁵
43	KING PRAWN KORMA 	11, ⁹⁵

DHANSAK DISHES

Sweet and sour dish cooked with lentils.

44	CHICKEN DANSAK	10, ⁹⁵
45	LAMB DANSAK	11, ⁵⁰
46	KING PRAWN DANSAK 	11, ⁷⁵

KADAI DISHES

Cooked with onions, peppers, garlic, ginger & coriander seeds in a thick sauce.

47	CHICKEN KADAI / CHICKEN TIKKA KADAI	10, ⁹⁵
48	LAMB KADAI	11, ⁵⁰
49	KING PRAWN KADAI 	11, ⁷⁵

BHUNA DISHES

Cooked with chopped onions & fresh tomatoes in medium spicy sauce.

50	CHICKEN BHUNA / CHICKEN TIKKA BHUNA	10, ⁹⁵
51	LAMB BHUNA	11, ⁵⁰
52	KING PRAWN BHUNA 	11, ⁷⁵

BALTI DISHES

Dish prepared with fresh ginger, peppers, onions, fresh coriander & home made Balti spices.

53	CHICKEN BALTI / CHICKEN TIKKA BALTI	10, ⁹⁵
54	LAMB BALTI	11, ⁵⁰
55	KING PRAWN BALTI 	11, ⁷⁵

JALFREZI DISHES

Dish cooked with peppers, onions, green chillies, coriander and hot spices.

56	CHICKEN JALFREZI / CHICKEN TIKKA JALFREZI	10, ⁹⁵
57	LAMB JALFREZI	11, ⁵⁰
58	KING PRAWN JALFREZI	11, ⁷⁵

MADRAS DISHES

Hot & spicy south Indian dish cooked with garlic, ginger, tomato, coconut powder & lemon juice.

59	CHICKEN MADRAS / CHICKEN TIKKA MADRAS	10, ⁹⁵
60	LAMB MADRAS	11, ⁵⁰
61	KING PRAWN MADRAS 	11, ⁷⁵

VINDALOO DISHES

Cooked with potatoes, ginger, garlic, chillies in a very hot curry sauce.

62	CHICKEN VINDALOO / CHICKEN TIKKA VINDALOO	11, ²⁵
63	LAMB VINDALOO	11, ⁷⁵
64	KING PRAWN VINDALOO 	11, ⁹⁵



VEGETABLE MAIN DISHES

(Vegan Option Available)



- | | | |
|---|---|------------------|
| 65 | MIX VEGETABLE CURRY (Vegan Option) | 9, ⁵⁰ |
| Seasonable vegetables cooked with curry sauce & spices. | | |
| 66 | SAAG PANEER 🌱 | 9, ⁵⁰ |
| Home-made cottage cheese cooked with spinach, fresh cream and spices. | | |
| 67 | GARLIC PANEER CHILLI | 9, ⁵⁰ |
| Sauteed with mixed peppers, onion, garlic, green chilies and scallion. | | |
| 68 | ALOO GOBI (Vegan Option) | 8, ⁵⁰ |
| Potato & cauliflower cooked with delicate spices. | | |
| 69 | MUTTER PANEER 🌱 | 9, ⁵⁰ |
| Home made cottage cheese & green peas cooked in a mild creamy sauce. | | |
| 70 | VEGETABLE KORMA 🌱 🌱 (Vegan Option) | 9, ⁵⁰ |
| Vegetables cooked in a mild creamy sauce with coconut. | | |
| 71 | TADKA DAL (Vegan Option) | 8, ⁵⁰ |
| Yellow lentils cooked with cumin, onions, garlic, tomatoes, coriander & spices. | | |
| 72 | CHANA MASALA (Vegan Option) | 8, ⁵⁰ |
| Chickpeas cooked with onions & tomatoes in a rich tangy sauce. | | |

VEGETABLE SIDE DISHES



- | | | |
|---|--|------------------|
| 74 | BOMBAY POTATOES (Vegan Option) | 6, ⁵⁰ |
| Potatoes cooked with cumin in a touch of gravy sauce & coriander. | | |
| 74 | SAAG ALOO / SAAG BHAJI 🌱 (Vegan Option) | 6, ⁵⁰ |
| Spinach & potato / Spinach cooked with aromatic spices. | | |
| 75 | MUSHROOM BHAJI (Vegan Option) | 6, ⁵⁰ |
| Sliced mushrooms cooked with onions, tomatoes & spices. | | |
| 76 | MUTTER MUSHROOM 🌱 (Vegan Option) | 6, ⁵⁰ |
| Green peas and mushrooms cooked in curry sauce with spices. | | |

BIRYANI DISHES

All biryani dishes are cooked with saffron flavoured Basmati rice, dry fruits & aromatic spices. All biryani dishes are served with medium vegetable curry sauce.



77	VEGETABLE BIRYANI (Vegan Option)	12, ⁵⁰
78	CHICKEN BIRYANI	13, ⁵⁰
79	LAMB BIRYANI	14, ⁵⁰
80	KING PRAWN BIRYANI	14, ⁹⁵
81	KATHMANDU MIX BIRYANI	15, ⁵⁰

(A special combination of chicken, lamb, King prawns).

RICE (ACCOMPANIMENTS)

82	PLAIN BASMATI RICE	3, ⁷⁵
83	PILAW RICE	3, ⁹⁵
	Cooked with cumin, cloves, raisins and spices.	
84	LEMON RICE	4, ²⁵
85	EGG FRIED RICE	4, ⁵⁰
86	MUSHROOM FRIED RICE	4, ⁵⁰
87	KEEMA RICE	4, ⁹⁵
	Fried with minced meat & spices.	
88	KASHMIRI RICE	4, ⁹⁵
	Fried with coconut and fruit cocktail.	
89	SPECIAL RICE	5, ²⁵
	Fried with eggs, green peas and mushroom.	

NAAN BREAD



90	PLAIN NAAN	2, ⁸⁵
91	BUTTER NAAN	3, ⁵⁰
92	GARLIC & CORIANDER NAAN	3, ⁵⁰
93	GARLIC CHILLI NAAN	3, ⁷⁵
94	CHEESE NAAN / GARLIC CHEESE NAAN	4, ²⁵
95	PESHAWARI NAAN	4, ²⁵
	Stuffed with nuts and coconut.	
96	KEEMA NAAN	4, ²⁵
	Bread stuffed with minced meat.	
97	TANDOORI ROTI	2, ³⁰
	Traditional whole wheat flour bread.	
98	PARATHA	3, ²⁰
	Buttered and layered whole wheat bread.	
99	CHIPS (FRENCH FRIES)	3, ⁷⁵

If you have a food allergy of any kind, please inform us while placing your order.

KIDS MENU

UP TO 15 YEARS

8,25
€

CHICKEN NUGGETS & CHIPS

CHICKEN TIKKA & CHIPS

CHICKEN KORMA /
CHICKEN TIKKA MASALA
WITH BASMATI RICE

INCLUDES A SCOOP
OF ICECREAM

ALLERGENS



TREE NUTS



MUSTARD



LUPIN



CELERY



PEANUTS



CRUSTACEANS



SULFITES



GLUTEN



SOYA



MOLLUSCS



FISH



DAIRY



EGGS



SESAME

Regulation (eu) no 1169/2011 of the european parliament and of the council
of 25 October 2011

Establishment with available information on the matter
of food allergies and intolerances

Request information from our staff
Thanks a lot



SPECIAL MENU

(UNTIL 10 P.M.)

STARTERS *(CHOOSE ONE)*

Mix Starter / Onion Bhaji / Chiken Tikka

MAIN COURSE

*Selection of main course from A la Carte menu
from n°. 31 - 72.*

(Lamb Dish / Prawn Dish +1,50€)

ACCOMPANIMENTS

*Pilaw Basmati Rice or Garlic Naan Bread or Naan Bread or Chips
(Any upgreat of rice or naan 1.95€ suppliment)*

DESSERT

Ice Cream or Coffee.

17.95€

Per Person



LUNCH MENU

(MONDAY – FRIDAY TILL 15.30HR)

STARTERS

Dal Soup

Lentil soup with Himalayan herbs and spices.

Onion Bhaji

Onion slices mixed with gram flour & deep fried.

Aloo Tikki

Spiced potatoes with onion, spices, coated in gram flour & deep fried.

Meat Samosa

Dumplings filled with minced meat.

Seekh Kebab

Minced meat with herbs & spices, skewered in the oven.

Chicken Pakora

Marinated with herbs & spices, battered & deep fried.

MAIN COURSE

Chicken Tikka Masala

Cooked in tomato sauce with ground almonds,
butter & fresh cream.

Chicken / Lamb Curry

Cooked in curry sauce with Nepalese herbs & spices.

Chicken Mango

Chicken cooked with creamy mango sauce.

Chicken / Lamb Madras

Spicy South Indian dish cooked with garlic, ginger, tomato & lemon.

Mixed Vegetables Curry

Mixed vegetables with curry sauce and spices.

Aloo Ghobi

Potatoes and Cauliflower cooked with spices.

ACCOMPANIMENT

Basmati Pilaw Rice or Garlic Naan Bread or Naan Bread or Chips

(Any upgreat of rice or naan 1.95€ supplement)

DESSERT

Ice cream or Coffee

14.50€

Per person