

Kathmandu Kitchen

234 G St · +15307563507 · Updated: Jan 14, 2026

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SOUPS & APPETIZERS 7

Aluu Tikki	\$4.00
stuffed potato patties deep-fried with green peas sautéed with ginger, garlic, onion & roasted cumin powder.	
Vegetable Samosas	\$4.00
triangular patties stuffed with potatoes & green peas and nuts.	
Vegetable Pakoras	\$4.00
crisp fritters of spinach, cauliflower and onion in chickpea flour served with tamarind and mint sauce.	
Paneer Pakora	\$5.50
deep-fried homemade cheese fritters.	
Multani Chicken Soup	\$4.95
exquisite delicate chicken broth with creamed lentils mildly spiced.	
Mixed Salad	\$5.00
fresh green salad with lettuce, baby spinach, lemon, tomatoes, cucumber, cabbage & cilantro.	
Dal Lentil Soup	\$3.95
creamed lentil soup flavored with mild herbs and spices.	

SALADS 1

Green Salad	\$5.00
fresh vegetables, lettuce, baby spinach, and served with ranch or italian dressings.	

INDIAN BREADS 7

Naan	\$1.95
tandoori bread baked in a clay pot.	
Garlic Basil Naan	\$2.25
white bread with garlic & basil, baked in a clay pot.	
Garlic & Cilantro Naan	\$2.25
white bread with garlic & cilantro, baked in a clay pot.	
Goat Cheese Naan	\$4.95
naan stuffed with goat cheese.	

Onion Kulcha	\$2.25
white bread with onion & cumin seeds, baked in a clay pot.	
Tandoori Chapati	\$2.50
(roti), whole wheat bread baked in a tandoori oven.	
Puri	\$2.50
deep fried, soft and fluffy bread made of whole wheat flour.	

SEAFOOD DISHES 6

Prawn Tikka Masala	AVAILABLE OPTIONS
tiger shrimp with herbs, fenugreek & a dash of brandy.	
	Ala Carte: \$13.95
	Traditional Thali Dinner:
	\$16.95
Prawn Masala	AVAILABLE OPTIONS
stir fried prawns cooked with garlic, fresh tomatoes, cilantro, yogurt sauce & spices.	
	Ala Carte: \$13.95
	Traditional Thali Dinner:
	\$16.95
Prawn Mushroom	AVAILABLE OPTIONS
sautéed mushrooms & prawns cooked in butter, green peas, garlic served with fresh tomatoes & cilantro.	
	Ala Carte: \$13.95
	Traditional Thali Dinner:
	\$16.95
Kadai Prawn	AVAILABLE OPTIONS
prawn & bell pepper cooked with ajawen, fresh lemon juice, fenugreek & himalayan spices, served in a traditional nepalese kadai.	
	Ala Carte: \$13.95
	Traditional Thali Dinner:
	\$16.95
Prawn Coconut	AVAILABLE OPTIONS
fried prawns & potatoes cooked in a hot cherry sauce with herbs & spices.	
	Ala Carte: \$13.95
	Traditional Thali Dinner:
	\$16.95
Prawn Korma	AVAILABLE OPTIONS
cashew nut base prawn curry flavored with nutmeg.	
	Ala Carte: \$13.95
	Traditional Thali Dinner:
	\$16.95

DESSERTS 4

Kheer	\$3.50
special rice cooked with milk, cashews, coconut, dates, cinnamon, cardamom & saffron.	
Kulfi (indian Ice Cream)	AVAILABLE OPTIONS
creamy & rich ice cream made predominantly with saffron & pistachio flavors from the real thing, not the essences.	
	Regular: \$4.50
	W/mango: \$4.95

Gulab Jamun	\$4.00
a great favorite with expatriate nepalese & indians, gulab jamun is a khoya delicacy stuffed with pistachios & green cardamom seed.	
Rus Malai	\$5.95
chhenna (indian cheese) is synonymous with nepal & india. it is used to make the eastern states sweetmeats the best on the subcontinent. indian cheese in a creamy sauce.	