



Buffet Available

KATHMANDU RESTAURANT

DINE IN - TAKE OUT - BUFFET

*Provide its customer with authentic cuisine
from Nepal & India*

**WE HAVE BUFFET AVAILABLE!
Every day 11 am to 2:30 pm**

**PARKING
IN
BACK**



* Consumer advisory: Thoroughly cooking food of animal origin such as, beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are contaminated raw or undercooked. Hamburgers and eggs might not be cooked. Consult your physician or public health official for further information.

**We cater for
events and
deliver your
catering order!**

**WINE
AND
BEER
AVAILABLE**



PLEASE CHOOSE YOUR SPICY LEVEL: 1= MILD, 2= MEDIUM, 3= VERY HOT. WE COOK FRESH, PLEASE ALLOW 10-15 MINUTES TO PREPARE YOUR FOOD

**4121 SE 14th St
Des Moines,
IA 50320
515-207-1463**

Monday Closed

Sun - Thu

**BUFFET HOURS 11 AM - 2:30 PM
DINE IN HOURS 5 PM - 9 PM**

Fri - Sat

**BUFFET HOURS 11 AM - 2:30 PM
DINE IN HOURS 5 PM - 10 PM**

VEG APPETIZERS

Vegetables Samosas, 2 pcs
(crisp flour patties with deliciously spiced potatoes and peas)

Onion Bhaji
(Chopped onions deeply fried in chickpeas flour)

Panere Pakora
(Cheese fritters)

Aloo Paratha, 2 pcs
Flaky skillet cooked bread with potatoes

Samosa chate
Samosa served with yogurt and other spices

Gobi Manchuri

Corn Manchuri

Kathmandu Vegetable Platter
Combination of vegetable pakora, samosa, aloo tikki, onion bhaji and paneer pakura.

Aloo Tikki
Mashed potato marinated in chickpeas flour sauce and fried to golden perfection.

Chole Bhakare

Chana curry on tangy flavor served with your choice of naan, roti, poori, or bhatura.

NON-VEGETABLE APPETIZERS

Chicken pokora
(Tender pieces of chicken, delicately spiced and deep fried)

Chicken Chilli
Boneless chicken sautéed with hot chillies and onions

Chicken 65
Chicken pieces marinated in yogurt with spices and deep fried

Kathmandu Combo Platter
Combination of lamb boti kabab, chicken tika, chicken tandari, panner pakora, aloo tikki shrimp.

SALADS

House salad
Fresh lettuce, cucumber and tomatoes with homemade dressing

Raita
Yogurt with cucumber, carrot, cilantro, cumin, sour & spices.

SOUPS

Lentil Soup
Yellow lentils seasoned with spices, blended smooth and sauced with a dash of lemon

Tomato Soup
Fresh soup of tomatoes, delicately flavored with special herbs and spices

Mango corn soup
Mango and corn soup mildly spiced

Chicken Soup
Traditional Nepali soup made with deep blea, chicken and spices.

NEPALI SPECIALTIES (NON-VEG)

SERVED WITH RICE AND PLAIN NAAN

Kukhura Ko-Mashu
Chicken with bones cooked with onion, tomato, ginger, garlic and spices

Khashi Ko-Mashu
Goat with bones cooked with onion, tomato, ginger, garlic and spices.

Methi lamb
Boneless lamb cooked with tomato, onion, Nepali spices and fenugreek

Garlic lamb
Traditional/Nepali style lamb cooked with tomato, onion, spices and garlic

Methi goat
Goat cooked with tomato, onion, Nepali spices and fenugreek

Kukhura Ra Saag
Kukhura cooked with tomato, onion, Nepali spices with soago

Lamb curry
Lamb meat with bones cooked in onion, tomato, ginger, garlic, megnut and spices

CHAUTNY

Mixed pickle
(Homemade Nepali pickle)

Mango Chautny
Sweet pickle made from mango and spices

Tomato Chautny Spices pickle made of tomato
Aloo Ko Achar

Spicy tomato pickle made in a traditional Nepali way with sesame seeds, cilantro and spices

NEPALI SPECIALTIES

SERVED WITH RICE AND PLAIN NAAN

Kalo Dal

Black lentil cooked with ginger, onion and spices

Yellow Dal

Yellow lentil cooked with tomato, onion and spices

Aloo, Tama, Bodi

Bamboo shoot cooked with potato, black eyed beans, vinegar, tomato, onion on sweet and sour tangy sauce

Saang Aloo

Fresh ground spinach cooked with potato, cilantro, onion, tomato and spices

Chana Saag

Garbanzo beans and fresh ground spinach cooked with onions, garlic, tomatoes, ginger and spices

Mixed Vegetable Curry

Seasonal vegetable such as cauliflower, carrots, green peas mixed together and cooked with spices

Aloo Gobi

KATHMANDU SPECIALTIES

Vegetable Chaumin

Cabbage, onion, tomato fried with noodles

Chicken Chaumin

Chicken broth fried with cabbage

Chicken Thukpa (Soup)

Chicken soup with noodles in Nepali style

Shrimp Chaumin

Shrimps fried with noodle

Bhatmas Chivra

Mix of fried peanuts and beaten rice with chilli and etc.

Veg Momo, 10 pcs

Vegetable dumplings with cabbage, cilantro, red onion, steam cooked

Chicken Momo, 10 pcs

Chicken dumplings with cabbage, cilantro, red onion, steam cooked

Mutton Momo

Available by order only - Mutton dumplings.

Chicken Sekua

Chicken marinated with garlic, ginger, spices and barbecued in tandoor oven

Lamb Sekua, Available by order only

Lamb, meat marinated with garlic, ginger, species and barbecues in tandoor oven.

CHICKEN

SERVED WITH RICE AND PLAIN NAAN

Chicken Curry

Delicately spiced boneless chicken cooked with herbs and chicken

Chicken Makhni

Tender pieces of chicken sautéed in creamy sauce of onions and spices

Kadai Chicken

Tender pieces of chicken cooked in a traditional wok with onion, ginger, garlic and tomatoes

Chicken Korma

Tender juicy pieces of chicken cooked in a creamy sauce with flavorful spices

Chicken Tikka Masala

Chicken chops cooked in tandoor loss in a delicious tomato buttery sauce

Chicken Vindaloo

Chunks of chicken cooked in a special hot spicy

Chicken Coconut Curry

Chicken cooked in coconut milk and mild spicy

Garlic Chicken

Traditional Nepali style chicken cooked with tomato, onion, spices and garlic

THALI

Vegetable

Chicken

Lamb

Goat

SEAFOOD

SERVED WITH RICE AND PLAIN NAAN

Shrimp Masala

Jumbo shrimp cooked in an exotic garlic sauce

Shrimp coconut curry

Shrimp cooked in coconut milk and mild spices

Fish coconut karma

Fish cooked with onions, tomato, cashew nuts, spices with coconut milk

RICE SPECIALTIES

Vegetable fried rice

Steamed Basmati rice fried with vegetables and homemade spices

Shrimp fried rice

Steamed Basmati rice fried with shrimps and homemade spices

Peas Pulay

Basmati rice cooked with green peas

Chicken fried rice

Steamed Basmati rice fried with chicken and homemade spices

Egg fried rice

Steamed Basmati rice with eggs and chillies

TANDOOR

Paneer Tikka

Chunk of homemade cottage cheese marinated in lemon juice and Indian spices in clay oven

Chicken Tikka

Succulent pieces of boneless chicken coated with herbs and spices, sautéed onions, lemons

Lamb Tikka

Boneless lamb pieces marinated in yogurt and fresh spices

Lamb Shis Kabab

Minced lams seasoned with onion, herb, spices, and grilled on tandoori oven

Chef Special Grill

Assortment of chicken tikka, lambboli kebab, chicken fundoori, prawn tandoori, fish, and sami kebab

Chicken Tandoori

Juicy spring chicken with bone marinated in flavorful

ground spices and roasted in the tandoor

Tandoori shrimp

Jumbo shrimp flavored with saffron, cream and almonds roasted in the tandoor

Lamb chops

Lamb chops marinated in yogurt sauce with traditional herbs and spices

BIRYANIS

SERVED WITH RATI

Shrimp Biryani

Large shrimps cooked in an aromatic flavor of Basmati rice, garnished with nuts and resins

Chicken Biryani

Saffron flavored rice cooked with chicken and a touch of curry sauce with nuts and resins

Vegetable Biryani

Saffron flavored rice cooked with garden fresh vegetables with nut and resin

Goat Biryani

Saffron flavored rice cooked with goat and a touch of curry sauce with nuts and resins

Lamb Biryani

Saffron flavored rice cooked with lamb and a touch of curry sauce with nuts and resins

Kathmandu Specialties Biryani

Saffron flavored rice cooked with boneless chicken marinated with deep fried

BREADS

Tandoori Roti

Whole wheat bread soft and crispy

Plain naan

White leavened bread

Butter Naan

Leavened bread stuffed with butter

Garlic Naan

Leavened bread stuffed with garlic

Canyon Kulcha

Bread stuffed with cheese, onions, nut, raisins and potatoes in rich tradition

Plain Porantha

Unleavened layered whole wheat bread topped with butter

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Keema naan

Leavened bread stuffed with ground lamb

Onion Kulcha

Leavened bread stuffed with onion

Stuffed Parantha

Unleavened layered whole wheat bread stuffed, with potatoes and spices

Gobhi Parantha

Whole wheat bread filled with mildly spiced cauliflower

Paneer Kulcha

Bread stuffed with homemade cheese and Indian spices

Kasmiri naan

Bread stuffed with coconut, sweet

Cheese naan

Bread made of flour and cheese in Tandoori clay oven

VEGETABLE CURRY

SERVED WITH BASMATI RICE AND PLAIN NAAN

Aloo Mutter

Potatoes & green peas cooked with Indian herbs & spices

Malai Kofta

Homemade vegetable rolls stuffed with nuts & spices served in a creamy sauce

Chana Masala

Chick peas with sharp spices in gravy of garlic & other herbs

Mutter Paneer

Green peas and cheese in a special blend of a spiced sauce

Kadai Paneer

Mildly spiced cheese tossed with bell peppers, onions and tomatoes

Daal Makhni

Lentils cooked in a buttery tomato sauce blended with delicious spices

Palak Paneer

Homemade cheese fresh spinach seasoned with herbs & spices

Navaratan Korma

Choice of vegetables cooked in a creamy sauce with an exotic blend of nuts

Baigan Bharta

Charbroiled eggplant cooked with tomatoes and onions

Mushroom Masala

Fresh mushroom cooked in a tomato based gravy

Mushroom Mutter

Mushrooms & green peas sautéed with brown onions & tomatoes

Paneer Tikka Masala

Cubes of Indian cheese simmered in a creamy sauce of tomatoes & onions

Palak Aloo

Boiled potatoes cooked in fresh spinach and spices

Dal Tadka

Yellow lentils cooked in Indian herbs and spices

DESSERTS

Rashmalai, 2 pcs

Sponge of cheese in a base sweetened reduced mild-almonds and nuts.

Gulabjamun, 3 pcs

Succulent treats from the north made of special dough fried and served in sugary syrup.

Rice pudding (Kheer)

Basmati rice cooked in milk, sugar, coconut and cashew, nuts (served cold)

BEVERAGES

Lassic

Your choice of flavor: Mint, Strawberry or Mango
Cooled, refreshing Indian buttermilk with salty flavoring

Mango Lassic

Cooled, refreshing milk strawberry flavored

Masala Tea

Ice Tea

BEERS & WINE

Budweiser

Corona

King Fisher

Taj Mahal

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