



Buffet \$9.99

KATHMANDU RESTAURANT

DINE IN - TAKE OUT - BUFFET

Provide its customer with authentic cuisine from Nepal & India

WE HAVE BUFFET AVAILABLE!
Fri, Sat, Sun 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 consumed raw or undercooked. Hamburger 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**



www.Kathmandulowa.com

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

Tue - Thu

FULL MENU 11:30 AM - 9 PM

Fri - Sat

BUFFET HOURS 11 AM - 2:30 PM

DINE IN HOURS 5 PM - 10 PM

Sunday

BUFFET HOURS 11 AM - 2:30 PM

DINE IN HOURS 5 PM - 9 PM

VEG APPETIZERS

Vegetables Samosas, 2 pcs (crisp flour patties with deliciously spiced potatoes and peas)	3.49
Onion Bhaji (Chopped onions deeply fried in chickpeas flour)	4.49
Panere Pakora (Cheese fritters)	5.99
Samosa chate Samosa served with yogurt and other spices	6.49
Gobi Manchuri	7.99
Aloo Tikki Mashed potato marinated in chickpeas flour sauce and fried to golden perfection.	4.99
Vegetable Pakora Combination of samosa, aloo tikki, onion bhaji and paneer pakura.	8.99

NON-VEGETABLE APPETIZERS

Chicken pokora (Tender pieces of chicken, delicately spiced and deep fried)	5.99
Chicken Chilli Boneless chicken sautéed with hot chilies and onions	7.99
Chicken 65 Chicken pieces marinated in yogurt with spices and deep fried	7.99

SOUPS

Lentil Soup Yellow lentils seasoned with spices, blended smooth and sauced with a dash of lemon	3.49
Tomato Soup Fresh soup of tomatoes, delicately flavored with special herbs and spices	3.99
Mango corn soup Mango and corn soup mildly spiced	4.49

NEPALI SPECIALTIES (NON-VEG)

SERVED WITH RICE AND PLAIN NAAN

Kukhura Ko-Mashu Chicken with bones cooked with onion, tomato, ginger, garlic and spices	13.99
Khashi Ko-Mashu Goat with bones cooked with onion, tomato, ginger, garlic and spices.	14.99
Methi lamb Boneless lamb cooked with tomato, onion, Nepali spices and fenugreek	14.99
Garlic lamb Traditional/Nepali style lamb cooked with tomato, onion, spices and garlic	14.99
Methi goat Goat cooked with tomato, onion, Nepali spices and fenugreek	14.99
Kukhura Ra Saag Kukhura cooked with tomato, onion, Nepali spices with soago	12.99
Lamb curry Lamb meat with bones cooked in onion, tomato, ginger, garlic, megnut and spices	14.99

NEPALI SPECIALTIES

SERVED WITH RICE AND PLAIN NAAN

Kalo Dal Black lentil cooked with ginger, onion and spices	10.99
Yellow Dal Yellow lentil cooked with tomato, onion and spices	10.99
Aloo, Tama, Bodi Bamboo shoot cooked with potato, black eyed beans, vinegar, tomato, onion on sweet and sour tangy sauce	10.99
Saang Aloo Fresh ground spinach cooked with potato, cilantro, onion, tomato and spices	10.99
Chana Saag Garbanzo beans and fresh ground spinach cooked with onions, garlic, tomatoes, ginger and spices	10.99
Mixed Vegetable Curry Seasonal vegetable such as cauliflower, carrots, green peas mixed together and cooked with spices	10.99
Aloo Gobi	10.99

CHAUTNY

Mixed pickle..... (Homemade Nepali pickle)	2.99
Mango Chautny..... Sweet pickle made from mango and spices	2.99
Raita.....	2.99

KATHMANDU SPECIALTIES

Vegetable Chaumin..... Cabbage, onion, tomato fried with noodles	6.50
Chicken Chaumin..... Chicken broth fried with cabbage	8.50
Chicken Thukpa (Soup)..... Chicken soup with noodles in Nepali style	9.00
Shrimp Chaumin..... Shrimps fried with noodle	14.99
Bhatmas Chivra..... Mix of fried peanuts and beaten rice with chilli and etc.	7.00
Veg Momo, 10 pcs..... Vegetable dumplings with cabbage, cilantro, red onion, steam cooked	6.50
Chicken Momo, 10 pcs..... Chicken dumplings with cabbage, cilantro, red onion, steam cooked	8.50
Chicken Sekua..... Chicken marinated with garlic, ginger, spices and barbecued in tandoor oven	13.99
Lamb Sekua, Available by order only..... Lamb, meat marinated with garlic, ginger, species and barbecues in tandoor oven.	15.99

THALI

**AVAILABLE ONLY TUESDAY, WEDNESDAY & THURSDAY
CALL AHEAD TO ORDER**

Vegetable.....	\$16.99
Chicken.....	\$17.99
Lamb.....	\$18.99
Goat.....	\$20.99

CHICKEN

SERVED WITH RICE AND PLAIN NAAN

Chicken Curry..... Delicately spiced boneless chicken cooked with herbs and chicken	13.99
Chicken Makhni..... Tender pieces of chicken sautéed in creamy sauce of onions and spices	13.99
Kadai Chicken..... Tender pieces of chicken cooked in a traditional wok with onion, ginger, garlic and tomatoes	13.99
Chicken Korma..... Tender juicy pieces of chicken cooked in a creamy sauce with flavorful spices	13.99
Chicken Tikka Masala..... Chicken chops cooked in tandoor loss in a delicious tomato buttery sauce	13.99
Chicken Vindaloo..... Chunks of chicken cooked in a special hot spicy	13.99
Chicken Coconut Curry..... Chicken cooked in coconut milk and mild spicy	13.99
Garlic Chicken..... Traditional Nepali style chicken cooked with tomato, onion, spices and garlic	13.99

SEAFOOD

SERVED WITH RICE AND PLAIN NAAN

Shrimp Masala..... Jumbo shrimp cooked in an exotic garlic sauce	14.99
Shrimp coconut curry..... Shrimp cooked in coconut milk and mild spices	15.49
Fish coconut karma..... Fish cooked with onions, tomato, cashew nuts, spices with coconut milk	15.99

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RICE SPECIALTIES

- Vegetable fried rice..... 10.99
Steamed Basmati rice fried with vegetables and home-made spices
- Shrimp fried rice 15.99
Steamed Basmati rice fried with shrimps and homemade spices
- Chicken fried rice 12.99
Steamed Basmati rice fried with chicken and homemade spices
- Egg fried rice 11.49
Steamed Basmati rice with eggs and chillies

TANDOOR

- Paneer Tikka 12.99
Chunk of homemade cottage cheese marinated in lemon juice and Indian spices in clay oven
- Chicken Tikka 12.99
Succulent pieces of boneless chicken coated with herbs and spices, sautéed onions, lemons
- Lamb Tikka 17.99
Boneless lamb pieces marinated in yogurt and fresh spices
- Chef Special Grill..... 18.99
Assortment of chicken tikka, chicken tandoori, shrimp, paneer and lamb.
- Chicken Tandoori 12.49
Juicy spring chicken with bone marinated in flavorful ground spices and roasted in the tandoor

BIRYANIS

SERVED WITH RATI

- Shrimp Biryani 16.99
Large shrimps cooked in an aromatic flavor of Basmati rice, garnished with nuts and resins
- Chicken Biryani..... 12.49
Saffron flavored rice cooked with chicken and a touch of curry sauce with nuts and resins
- Vegetable Biryani..... 10.99
Saffron flavored rice cooked with garden fresh vegetables with nut and resin

- Goat Biryani..... 14.99
Saffron flavored rice cooked with goat and a touch of curry sauce with nuts and resins
- Lamb Biryani 15.99
Saffron flavored rice cooked with lamb and a touch of curry sauce with nuts and resins
- Kathmandu Specialties Biryani..... 16.99
Saffron flavored rice cooked with boneless chicken marinated with deep fried

BREADS

- Aloo Paratha, 2 pcs 3.99
Flaky skillet cooked bread with potatoes
- Tandoori Roti 1.99
Whole wheat bread soft and crispy
- Plain naan..... 1.49
White leavened bread
- Butter Naan..... 1.99
Leavened bread stuffed with butter
- Garlic Naan 1.99
Leavened bread stuffed with garlic
- Canyon Kulcha 3.99
Bread stuffed with cheese, onions, nut, raisins and potatoes in rich tradition
- Plain Parantha 3.99
Unleavened layered whole wheat bread topped with butter
- Keema naan 3.99
Leavened bread stuffed with ground lamb
- Onion Kulcha 3.49
Leavened bread stuffed with onion
- Stuffed Parantha..... 3.49
Unleavened layered whole wheat bread stuffed, with potatoes and spices
- Gobhi Parantha 3.49
Whole wheat bread filled with mildly spiced cauliflower
- Paneer Kulcha 3.49
Bread stuffed with homemade cheese and Indian spices
- Kasmiri naan..... 3.49
Bread stuffed with coconut, sweet
- Cheese naan 3.99
Bread made of flour and cheese in Tandoori clay oven

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VEGETABLE CURRY

SERVED WITH BASMATI RICE AND PLAIN NAAN

Aloo Mutter	12.49
Potatoes & green peas cooked with Indian herbs & spices	
Malai Kofta	12.99
Homemade vegetable rolls stuffed with nuts & spices served in a creamy sauce	
Chana Masala	12.49
Chick peas with sharp spices in gravy of garlic & other herbs	
Mutter Paneer	13.49
Green peas and cheese in a special blend of a spiced sauce	
Kadai Paneer	13.49
Mildly spiced cheese tossed with bell peppers, onions and tomatoes	
Daal Makhni	11.99
Lentils cooked in a buttery tomato sauce blended with delicious spices	
Palak Paneer	12.99
Homemade cheese fresh spinach seasoned with herbs & spices	
Navaratan Korma	11.99
Choice of vegetables cooked in a creamy sauce with an exotic blend of nuts	
Baigan Bharta	11.99
Charbroiled eggplant cooked with tomatoes and onions	
Mushroom Masala	11.99
Fresh mushroom cooked in a tomato based gravy	
Mushroom Mutter	12.49
Mushrooms & green peas sautéed with brown onions & tomatoes	
Paneer Tikka Masala	13.99
Cubes of Indian cheese simmered in a creamy sauce of tomatoes & onions	
Dal Tadka	11.49
Yellow lentils cooked in Indian herbs and spices	

DESSERTS

Rashmalai, 2 pcs	3.99
Sponge of cheese in a base sweetened reduced mild-almonds and nuts.	
Gulabjamun, 3 pcs	3.99
Succulent treats from the north made of special dough friend and served in sugary syrup.	
Rice pudding (Kheer)	2.99
Basmati rice cooked in milk, sugar, coconut and cashew, nuts (served cold)	

BEVERAGES

Mango Lassic	2.99
Masala Tea	1.99
Ice Tea	1.99

BEERS & WINE

	12 oz	24 oz	40 oz
Budweiser	\$3.00		\$6.00
Corona	\$3.00	\$5.00	
King Fisher	\$3.00		
Taj Mahal		\$6.00	
Fly Horse		\$6.00	

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