

EST.1997



MONTYS

OF KATHMANDU

**NEPALESE
RESTAURANT**

Set Menu

2 Course €32 / 3 Course €37



Available for the entire table
Monday to Saturday Lunch 12 - 1.45pm
Sunday to Thursday Dinner 5.30pm - 10.30pm

STARTERS - PLEASE CHOOSE ONE

LINA'S DECONSTRUCTED SAMOSA CHAT

Mixed vegetable with flaky pastry, pomegranate and salsa mix with Lina's tamarind chutney and yoghurt dressing (1a, 7)

TAREKO JHINGA MACCHA

Deep-fried king prawn, served on a bed of salad. (1a, 2, 3)

KHUKURA KO CHUSO MASU

Barbecued chicken wings.

MASU KO BARI

Cubes of minced lamb, herbs and spices with garlic and ginger, served in a tomato-based sauce. (3, 7)

POLEKO SQUID - SUPPLEMENT €6

Barbecued squid cooked in the Tandoor and served in a sizzler. (2, 7, 9)

MAIN - PLEASE CHOOSE ONE

All mains served with plain rice or plain naan.
Can be served mild, medium or hot.

VEGETABLE MASALA

Mixed vegetables in a rich, creamy masala sauce. (5, 7)

LINA'S ACHARI CHICKEN

Chicken curry with Lina's five spice mix. (7)

JHINGA AMILO PIRO

Hot, sweet and sour prawn curry. (2,7)

CHICKEN TIKA MASALA

Barbecued chicken served in a rich creamy sauce. (5b, 7)

GOAT CURRY ON THE BONE - SUPPLEMENT €5

Traditional Nepali Goat Curry cooked and served on the bone.

KHASI KO KARANG SERVED WITH A SIDE SAUCE - SUPPLEMENT €10

Medium-spiced lamb chops marinated in spices cooked in the Tandoor and served with Nepali style potato salad. (7).

SIDES

ALOO JEERA

€6.00

JHANEKO DHAL (7)

€6.00

CONDIMENTS

LINA'S CUCUMBER RAITA (7)

€4.50

PAPAD AND CHUTNEY (7)

€3.25

DESSERTS

GULAB JAMON (7)

ICE CREAM (3, 7)

IF YOU HAVE SPECIAL DIETARY REQUIREMENTS,
PLEASE LET YOUR WAITING STAFF KNOW.

ALLERGENS

1. Cereals containing gluten (a. wheat; b. rye; c. barley; d. oats)
2. Crustaceans
3. Eggs
4. Fish
5. Nuts (a. peanuts; b. cashew; c. almonds)
6. Soy
7. Milk
8. Celery
9. Mustard
10. Sesame
11. SO₂ and sulphites
12. Lupin
13. Molluscs.

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