

VEG ENTRÉE

1. **SAMOSA (2PCS)** \$6.50
Homemade pastry stuffed with delicately seasoned potatoes and peas deep-fried
2. **SPINACH PAKORA (4PCS)** \$6.50
Spinach fritters deep fried
3. **ONION BHAJÍ (4 PCS)** \$6.50
Thin slices of onion coated with chick pea batter and deep fried
4. **BATA TA WADA (2 PCS)** \$6.50
Potatoes cooked with spices & deep fried in chick-pea batter
5. **TANDOOR GRILLED MUSHROOM** \$11.00
Mushrooms marinated in yogurt and spices and cooked in tandoor
6. **PANEER PAKORA (4 PCS)** \$11.00
Cottage cheese stuffed with spices and lemon juice, battered and deep fried
7. **MOMO VEG (8 PCS)** \$13.00
Famous in Kathmandu, steamed cooked dumplings mixed with ginger, garlic, coriander, cottage cheese, herbs and spices served with Nepalese chutney
8. **TANDOORI VEGETABLE PLATTER** \$21.00
Paneer Tikka, Tandoori Mushroom, Coulliflower, Capsicum & Tomatoes

NON VEG ENTRÉE

9. **SHEEKH KEBAB (4 PCS)** \$11.00
Minced lamb mixed with spices and moulded on skewers and cooked in clay oven
10. **TANDOORI CHICKEN** HALF \$10.50 FULL \$20.00
Chicken marinated in yogurt, selected herbs & spices and cooked in clay oven
11. **CHICKEN TIKKA (4 PCS)** \$11.50
Boneless chicken marinated in yogurt and exotic spices and cooked to perfection in tandoor
12. **MOMO MEAT (8 PCS)** \$14.00
Famous in Kathmandu, steamed cooked dumplings mixed with ginger, garlic, coriander, cottage cheese, herbs and spices served with Nepalese chutney
13. **BABY GOAT TIKKA** \$12.00
Goat meat marinated in yoghurt, herbs and spices cooked in tandoori oven and served with green salad
14. **TANDOORI LAMB CUTLET (4 PCS)** \$14.00
Juicy lamb chops marinated in spices than cooked in clay oven
15. **FISH TIKKA (4 PCS)** \$14.50
Succulent pieces marinated in herbs & spices cooked in clay oven
16. **GOLDEN COCONUT PRAWN (4 PCS)** \$14.00
King size prawns marinated in spices and fried
17. **FISH AMRITSARI (4 PCS)** \$14.00
Rockling fillet lightly seasoned dipped in chick pea batter and deep fried
18. **CHILLI MOMO (8PCS)** \$15.00
Famous in Kathmandu, meat chicken minced or vegetarian Nepalese dumpling mixed with ginger, garlic, coriander, cottage cheese, herbs and spices served with home made nepalese chutney
19. **TANDOORI PRAWN (6 PCS)** \$15.00
Tiger prawns marinated in garlic, white pepper and lemon juice and cooked in tandoor
20. **TANDOORI PLATTER (8 PCS)** \$22.00
Exotic tandoori mix

MAIN COURSE

CHICKEN

21. **CHICKEN CURRY)** \$15.00
Authentic chicken curry cooked with onion, tomatoes & spices
22. **ALMOND CHICKEN** \$15.00
Chicken cooked with almonds and a touch of cream
23. **CHICKEN JALFREZI** \$15.00
Chicken lightly spiced sautéed with tomato, capsicum & onion gravy
24. **CHICKEN SAAG)** \$15.00
Boneless chicken cooked with spinach and cream
25. **CHICKEN VINDALOO))** \$15.00
Chicken cooked with hot spices and a touch of vinegar

26. **CHICKEN KORMA** \$15.00
Chicken cooked with cashew nuts and cream
27. **KADAI CHICKEN)** \$15.00
Chicken cooked with tomato gravy and coriander seeds and served in Kadai
28. **CHICKEN MADRAS)** \$15.00
Chicken curry with coconut and a touch of lemon
29. **MANGO CHICKEN** \$15.00
Chicken cooked with mango pulp and a touch of cream and cashew nuts
30. **CHILLY CHICKEN))** \$15.00
Deep fried chicken pieces tossed with onion and capsicum in a chefs special chilli sauce
31. **CHICKEN DO PYAZA)** \$15.00
Chicken cooked with onions, cashew nut paste and cream
32. **ARCHAR CHICKEN)** \$15.00
Tender chicken cooked with special Indian pickles and spices
33. **BUTTER CHICKEN** \$16.00
Chicken tikka cooked with tomato, cream & nuts
34. **TANDOORI CHICKEN MASALA)** \$16.00
Tandoori chicken tossed in masala sauce with capsicum, onion & tomatoes
35. **CHICKEN TIKKA MASALA)** \$16.00
Chicken tikka cooked with onion, tomatoes & capsicum

LAMB

36. **LAMB ROGAN JOSH)** \$15.00
Lamb cooked with yogurt, fresh coriander, onion and spices
37. **LAMB SPINACH)** \$15.00
Lamb slowly cooked in creamy spinach
38. **LAMB VINDALOO))** \$15.00
Lamb cooked with hot spices and a touch of vinegar
39. **LAMB MADRAS))** \$15.00
Lamb cooked with coconut and a touch of lemon
40. **LAMB KORMA/PASANDA** \$15.00
Lamb cooked in white sauce with cashew nuts and cream
41. **ARCHAR LAMB)** \$15.00
Tender lamb cooked with special Indian pickles and spices
42. **LAMB DO PYAZA)** \$15.00
Lamb pieces cooked with onions, cashew nut paste & cream
43. **CHILLY LAMB))** \$15.00
Lean lamb, pan fried with onion, tomatoes, capsicum and finished with chilli sauce
44. **LAMB BHUNA)** \$16.00
Diced lamb cooked with capsicum, onion, tomatoes and lamb mince
45. **SHEEKH KEBAB MASALA))** \$16.00
Kebab tossed in masala sauce with capsicum, onion & tomatoes
46. **LAMB CUTLET MASALA))** \$18.00
Lamb cutlet tossed in masala sauce with capsicum, onion & tomatoes

BEEF

47. **BEEF MUSHROOM)** \$15.00
Tender pieces of beef cooked with fresh mushroom and tomatoes
48. **CHILLY BEEF))** \$15.00
Lean beef, pan fried with onion, tomatoes, capsicum and finished with chilli sauce
49. **BEEF MADRAS))** \$15.00
Tender beef pieces cooked with coconut cream and a touch of lemon
50. **BEEF ROGAN JOSH)** \$15.00
Beef cooked with yogurt, fresh coriander, onion and spices
51. **BEEF KASHMIRI)** \$15.00
Beef cooked in cashew nuts & onion gravy
52. **BEEF VINDALOO))** \$15.00
Beef cooked with hot spices and a touch of vinegar
53. **BEEF ARCHARI)** \$15.00
Tender beef cooked with special Indian pickles and spices
54. **BEEF DO PYAZA)** \$15.00
Tender beef cooked with spiced ginger, garlic, green chilli and onions

CHEF'S SPECIAL

55. **TIBET DE LAMA** \$15.00
Tibetan favourite- Mixed lentils and roasted egg plant sautéed with cumin seeds, cooked with spring onion and herbs
56. **TENZING -DE-HILARY** \$15.00
Tender pieces of lamb/beef/chicken cooked with fresh mushroom
57. **PUMPKIN ASIA** \$15.00
Tender pieces of lamb/beef/chicken cooked with fresh pumpkin-excellent and finger licking taste

58. **COUNTRY CAPTAIN** \$15.00
Royal dish of Nepal-tender lamb curry & roasted potato with braised baby spinach leaves
59. **DHANSAK CHICKEN, LAMB & BEEF** \$15.00
Sherpa's best - Tender chicken/lamb/beef cubes in special lentil sauce
60. **GOAT CURRY** \$16.00
Goat meat cooked in chefs mountain recipe
61. **GOAT SPINACH** \$16.00
Goat cooked with spinach sauce flavoured with ginger, cumin and coriander
62. **GOAT VINDALOO** \$16.00
Goat cooked in a hot vindaloo sauce with a touch of vinegar
63. **GOAT BHUNA** \$16.00
Authentic goat curry in Nepalese style
64. **GOAT MUSHROOM** \$16.00
Goat cooked with mushroom with a special tomato sauce

VEG

65. **NEPALI DAAL TADKA)** \$14.00
Mixed yellow lentils, cooked traditionally
66. **MUTTER PANEER)** \$14.00
Cottage cheese cooked with green peas
67. **MIXED VEGETABLE)** \$14.00
Seasonal cooked vegetables cooked with spices
68. **VEGETABLE KORMA / MAKHANI** \$14.00
Fresh vegetables gently cooked in mild and creamy cashew nut cream
69. **VEGETABLE ZALFEREZI)** \$14.00
Vegetables cooked with tomatoes, onion, ginger, garlic and sweet and sour sauce
70. **BAIGAN ALOO)** \$14.00
Eggplant cooked with potato, onions, and spices
71. **JÉERA ALOO)** \$14.00
Dish of potatoes spiced with cumin seeds
72. **SPUD MASALA)** \$14.00
Young potatoes cooked with capsicum and onion stamped with "Pancharanga Achar"
73. **AUSSIE POTATO CURRY)** \$14.00
Potatoes cooked with onion, tomatoes, garlic & fresh mushroom
74. **PUMPKIN MASALA)** \$14.00
Diced pumpkin tempered with onion, fennel seeds/fenugreek seeds and finished with chef's own sauce
75. **MALAI KOFTA [MILD]** \$14.00
Cottage cheese dumpling simmered over a creamy nutty gravy
76. **ALOO GOBI)** \$14.00
Cauliflower and potato curry
77. **BOMBAY ALOO SAAG)** \$14.00
Potatoes cooked in north Indian style sauce with fresh tomatoes
78. **CHANA CHOLE)** \$14.00
Chickpea cooked in creamy gravy sauce
79. **PALAK PANEER)** \$14.00
Cottage cheese cooked with fresh creamy spinach
80. **MUTTER MUSHROOM)** \$14.00
Sliced mushrooms and green peas cooked with gravy, creamy sauce and spices
81. **ACHARI ALOO)** \$14.00
Potatoes cooked with special Indian pickles and spices
82. **DAAL MAKHANI)** \$14.00
Black lentils and red kidney beans simmered in a creamy sauce with herbs and spices
83. **KANTIPUR BRINJAL MASALA)** \$15.00
Fresh eggplant smoked in tandoori oven and sautéed cumin seeds, ginger and roasted potato cooked in cashew and coconut sauce
84. **SHAHI PANEER** \$15.00
Cottage cheese simmered in a creamy and cashew nut sauce
85. **KADAI PANEER)** \$15.00
Diced cottage cheese tossed with capsicum, onions, tomatoes and coriander seeds
86. **BAIGAN BHARTA)** \$15.00
Eggplant cooked with ginger, fennel & fenugreek

SEAFOOD

87. **PRAWN CURRY)** \$16.00
Tiger prawns cutlets cooked in special sauce with curry leaves and coriander
88. **PRAWN VINDALOO))** \$16.00
Prawns cooked with hot spices and a touch of vinegar

- 89. **PRAWN MALAI** \$16.00
Prawn cooked with fresh cream & coconut
- 90. **GARLIC PRAWN MASALA** \$16.00
Garlic prawn cutlets sautéed with cumin seeds, mustard seeds, diced capsicum and onion in ghee and cooked with Himalayan herbs.
- 91. **FISH MALABARI** \$16.00
Fish cooked with onions, capsicum & tomatoes
- 92. **FEWA FISH CURRY** \$16.00
Boneless fish in traditional Nepalese herbs and spices, curry sauce & sautéed curry leaves, mustard seeds
- 93. **FISH VINDALOO** \$16.00
Fish cooked with hot spices and a touch of vinegar
- 94. **FISH MALAI** \$16.00
Fish cooked with fresh cream & coconut

BREADS

- 95. **NAAN** \$3.00
Plain flour bread roasted in the tandoori oven with butter flavour.
- 96. **GARLIC NAAN** \$3.50
Roasted bread of plain flour with a fresh garlic flavour.
- 97. **GINGER NAAN** \$3.50
Roasted bread of plain flour with a fresh ginger flavour.
- 98. **BUTTER NAAN** \$4.00
Layered plain flour bread stuffed with butter
- 99. **KASHMIRI NAAN** \$5.00
Plain flour bread with nuts and sultanas.
- 100. **KEEMA NAAN** \$5.00
Bread stuffed with spicy lamb mince.
- 101. **PANEER NAAN** \$5.00
Plain flour bread stuffed with cottage cheese and spices.
- 102. **CHILLI NAAN** \$6.00
Plain flour bread stuffed with, chilli, spiced herbs & coriander.
- 103. **CHILLI CHEESE NAAN** \$6.00
Plain flour bread stuffed with cheese, chilli & coriander.
- 104. **CHEESE NAAN** \$6.00
Plain flour bread stuffed with cheese and coriander.
- 105. **KEEMA CHEESE NAAN** \$6.00
Bread stuffed with spicy lamb mince, cheese and spiced herbs.
- 106. **MASALA KULCHA** \$5.00
Bread stuffed with spiced potatoes, cottage cheese and fine herbs.
- 107. **ONION KULCHA** \$5.00
Stuffed bread with onions and potato
- 108. **CHICKEN KULCHA** \$5.00
Bread stuffed with chicken pieces and fine herbs.
- 109. **ROTI** \$2.50
Whole-wheat bread roasted in tandoori oven.
- 110. **GARLIC ROTI** \$3.00
Whole-wheat bread roasted in tandoori oven.
- 111. **PARATHA** \$4.00
Spiral and flaky wholemeal bread.
- 112. **GARLIC PARATHA** \$4.50
Spiral and flaky wholemeal bread.
- 113. **PUDINA PARATHA** \$4.50
Spiral and flaky wholemeal bread with mint flavour.
- 114. **ALOO PARATHA** \$5.00
Delicious combination of spicy potato in a wholemeal flour bread.

RICE

- | | Regular | Large |
|---|---------|--------|
| 115. PLAIN RICE | \$4.00 | \$4.50 |
| <i>Saffron flavoured basmati rice.</i> | | |
| 116. LEMON RICE | \$4.00 | \$5.00 |
| <i>Rice cooked with curry leaves, mustard seeds and flavoured with lemon.</i> | | |
| 117. JEERA RICE | \$4.00 | \$5.00 |
| <i>Yellow basmati boiled rice tempered with fresh herbs.</i> | | |
| 118. KASHMIRI PULAO | \$6.00 | \$8.00 |
| <i>Basmati rice mixed with fruits & nuts.</i> | | |
| 119. PEAS PULAO | \$6.00 | \$8.00 |
| <i>Basmati rice and green peas tempered with sultanas.</i> | | |
| 120. GREEN PULAO | \$6.00 | \$8.00 |
| <i>A mouth-watering basmati rice tempered with fresh mint, spinach, coriander, spring onion and chopped tomatoes.</i> | | |
| 121. COCONUT PULAO | \$6.00 | \$8.00 |
| <i>Rice cooked with coconut.</i> | | |

BIRYANI

- 122. **CHICKEN, LAMB, BEEF, VEGETERIAN** \$16.00
Aromatic basmati rice braised in vegetable/chicken/lamb/beef
- 123. **GOAT BIRYANI** - Basmati rice braised in goat pieces \$16.00
- 124. **PRAWN BIRYANI** \$16.50
Aromatic basmati rice braised in prawns.

DESSERTS

- 125. **GULAB JAMUN** - Cheese dumplings in sugar syrup \$6.00
- 126. **KULFI PISTA/MANGO** \$6.00
Indian ice cream with mango/pistachio & nuts

DRINKS

- 127. **LASSI** - Sweet/salted/mango \$4.00
 - 128. **SOFT DRINK (SELECTED)**
- | | |
|----------------|--------|
| CAN | \$2.50 |
| BOTTLE (1.25L) | \$4.50 |

SIDE DISHES

- 129. **RAITA** \$4.00
Chopped carrot, cucumber, onion and tomato mixed with yoghurt and lightly spiced.
- 130. **KACHUMBER SALAD** \$6.00
Diced cucumber, tomato, red onion and mixed salad with touch of lemon juice, olive oil and mild spices.
- 131. **PAPADUMS** - Thin lentil wafer (4 PCS) \$2.00
- 132. **MIXED PICKLE** \$2.00
MANGO CHUTNEY / TAMARIND SAUCE / MINT SAUCE/HOT CHILLI SAUCE
- 133. **ONION SALAD** \$3.50
- 134. **PLAIN YOGHURT** \$3.00

FAMILY PACK

ENTRÉE

- Tandoori Chicken – 4 Pieces
- Spinach Pakora -4 Pieces

MAIN COURSE

- Butter Chicken
- Lamb Rogan Josh
- Vegetable Korma
- Prawn Malai, Jeera Rice
- Garlic Naan (2)
- Roti (2)
- Raita / Mint Sauce / Tamarind Sauce
- Gulab Jamun

ALL FOR JUST

\$64.95

Discount not applicable for dinner or family pack

DINNER PACK

ENTRÉE

- Chicken Tikka -4 Pieces
- Pakora Spinach – 2 Pieces

MAIN COURSE

- Butter Chicken
- Country Captain,
- Daal Makhani
- Plain Rice -1, Plain Naan
- 2, Raita - 1, Papadum -2
- Mint Sauce and Tamarind Sauce,
- Gulab Jamun -2

ALL FOR JUST

\$55.00

Please let us know if you have any allergies or particular dietary requirements. Meats can be made to order, as we are unable to mention each ingredient used

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OUTDOOR CATERING AVAILABLE FOR BIRTHDAY AND CHRISTMAS PARTIES

All meals can be prepared to the level of your choice of spiciness. Please mention while ordering

Major credit cards accepted



All prices include GST and subject to change without notice