

VEG ENTRÉE

- SAMOSA (2 PCS)** \$8.00
Homemade pastry stuffed with delicately seasoned potatoes and peas deep-fried
- SPINACH PAKORA (4 PCS)** \$8.00
Spinach fritters deep fried
- ONION BHAJI (4 PCS)** \$8.00
Thin slices of onion coated with chick pea batter and deep fried
- BATA TA WADA (2 PCS)** \$8.00
Potatoes cooked with spices & deep fried in chick pea batter
- TANDOORI GRILLED MUSHROOM** \$14.00
Mushrooms marinated in yoghurt and spices and cooked in tandoor
- PANEER PAKORA**
Cottage cheese stuffed with spices and lemon juice, battered and deep fried (4 PCS) \$14.00
(8 PCS) \$25.00
- ALOO TIKKI CHAAT** \$14.00
Potato cakes cooked on grill topped with chat sauce and garnished with chopped onion and coriander
- SAMOSA CHAAT** \$14.00
Crushed samosa topped with yoghurt, mint and tamarind chutney
- MOMO VEG** (8 PCS) \$15.00
Famous in Kathmandu, steam cooked dumplings mixed with ginger, garlic, coriander, cottage cheese, herbs and spices served with Nepalese chutney
- CHILLY MOMO VEG** (8 PCS) \$16.00
Famous in Kathmandu, steam cooked dumplings mixed with ginger, garlic, coriander, cottage cheese, herbs and spices served with Nepalese chutney
- FRIED VEG MOMO** (8 PCS) \$16.00
Famous in Kathmandu, steam cooked dumplings mixed with ginger, garlic, coriander, cottage cheese, herbs and spices served with Nepalese chutney
- TANDOORI VEGETABLE PLATTER** \$23.00
Paneer Tikka, Tandoori Mushroom, Cauliflower, Capsicum & Tomatoes

NON VEG ENTREE

- SHEEKH KEBAB**
Minced lamb mixed with spices and moulded on skewers and cooked in clay oven (4 PCS) \$14.00
(8 PCS) \$25.00
- TANDOORI CHICKEN**
Chicken marinated in yoghurt, selected herbs and spices and cooked in clay oven Half \$14.00
Full \$25.00
- CHICKEN TIKKA**
Boneless chicken marinated in yoghurt and exotic spices and cooked to perfection in tandoor (4 PCS) \$14.00
(8 PCS) \$25.00
- GARLIC CHICKEN TIKKA**
Boneless chicken marinated in yoghurt garlic and exotic spices and cooked to perfection in tandoor (4 PCS) \$15.00
(8 PCS) \$27.00
- MOMO CHICKEN** (8pcs) \$15.00
Famous in Kathmandu, steam cooked dumplings mixed with ginger, garlic, coriander, cottage cheese, herbs and spices served with Nepalese chutney
- FRIED CHICKEN MOMO** (8pcs) \$17.00
Famous in Kathmandu, steam cooked dumplings mixed with ginger, garlic, coriander, cottage cheese, herbs and spices served with Nepalese chutney
- CHICKEN CHILLY MOMO** (8pcs) \$17.00
Famous in Kathmandu, steam cooked dumplings mixed with ginger, garlic, coriander, cottage cheese, herbs and spices served with Nepalese chutney
- BABY GOAT TIKKA** \$13.00
Goat meat marinated in yoghurt, herbs and spices cooked in tandoori oven and served with green salad
- TANDOORI LAMB CUTLET**
Juicy lamb chops marinated in spices than cooked in clay oven (4 PCS) \$17.00
(8 PCS) \$28.00
- FISH TIKKA**
Succulent pieces of fish marinated in herbs and spices cooked in clay oven (4 PCS) \$16.00
(8 PCS) \$28.00
- GOLDEN COCONUT PRAWN** (4 PCS) \$16.00
(8 PCS) \$28.00
King size prawns marinated in spices and fried
- FISH AMRITSARI** (4 PCS) \$16.00
(8 PCS) \$28.00
Rocking fish fillet lightly seasoned dipped in chick pea and deep fried
- TANDOORI PRAWN** (6 PCS) \$18.00
(8 PCS) \$20.00
Tiger prawns marinated in garlic, white pepper and lemon juice and cooked in tandoor
- TANDOORI PLATTER** (8 PCS) \$24.00
Exotic tandoori mix

MAIN COURSE - CHICKEN

- CHICKEN CURRY** \$17.50
Authentic chicken curry cooked with onion, tomatoes and spices
- ALMOND CHICKEN** \$17.50
Chicken cooked with almonds and a touch of cream
- CHICKEN JALFREZI** \$17.50
Chicken lightly spiced sautéed with tomato, capsicum and onion gravy
- CHICKEN SAAG** \$17.50
Boneless chicken cooked with spinach and cream
- CHICKEN VINDALOO** \$17.50
Chicken cooked with hot spices and a touch of vinegar
- CHICKEN KORMA** \$17.50
Chicken cooked with cashew nuts and cream
- KADAI CHICKEN** \$17.50
Chicken cooked with tomato gravy and coriander seeds & served in Kadai
- CHICKEN MADRAS** \$17.50
Chicken curry cooked with coconut and a touch of lemon
- MANGO CHICKEN** \$17.50
Chicken cooked with mango pulp and a touch of cream and cashew nuts
- CHILLY CHICKEN** \$17.50
Deep fried chicken pieces tossed with onion and capsicum in Chef's Special chilli sauce
- CHICKEN DO PYAZA** \$17.50
Chicken cooked with onions, cashew nut paste and cream
- ACHARI CHICKEN** \$17.50
Tender chicken cooked with special Indian pickles and spices
- BUTTER CHICKEN** \$18.00
Chicken tikka cooked with tomato, cream and nuts
- TANDOORI CHICKEN MASALA** \$18.00
Tandoori chicken tossed in masala sauce with capsicum, onion & tomatoes
- CHICKEN TIKKA MASALA** \$18.00
Chicken tikka cooked with onion, tomatoes and capsicum
- GARLIC CHICKEN TIKKA MASALA** \$19.00
Chicken tikka cooked with garlic, onion, tomatoes and capsicum

LAMB

- LAMB ROGAN JOSH** \$17.50
Lamb cooked with yoghurt, fresh coriander, onion and spices
- LAMB SPINACH** \$17.50
Lamb slowly cooked in creamy spinach
- LAMB VINDALOO** \$17.50
Lamb cooked with hot spices and a touch of vinegar
- LAMB MADRAS** \$17.50
Lamb cooked with coconut cream and a touch of lemon
- LAMB KORMA / PASANDA** \$17.50
Lamb cooked in white sauce with cashew nuts and cream
- ARCHAR LAMB** \$17.50
Tender lamb cooked with special Indian pickles and spices
- LAMB DO PYAZA** \$17.50
Chicken cooked with onions, cashew nut paste and cream
- CHILLY LAMB** \$17.50
Lean lamb, pan fried with onion, tomatoes, capsicum and finished with chilli sauce
- LAMB BHUNA** \$18.00
Diced lamb cooked with capsicum, onion, tomatoes and lamb mince
- SHEEKH KEBAB MASALA** \$18.00
Kebab tossed in masala sauce with capsicum, onion and tomatoes
- LAMB CUTLET MASALA** \$19.00
Lamb cutlet tossed in masala sauce with capsicum, onion and tomatoes

BEEF

- BEEF MUSHROOM** \$17.50
Tender pieces of beef cooked with fresh mushroom and tomatoes
- CHILLY BEEF** \$17.50
Lean beef, pan fried with onion, tomatoes, capsicum and finished with chilli sauce
- BEEF MADRAS** \$17.50
Tender beef pieces cooked with coconut cream and a touch of lemon
- BEEF ROGAN JOSH** \$17.50
Beef cooked with yoghurt, fresh coriander, onion and spices
- BEEF KASHMIRI** \$17.50
Beef cooked in cashew nuts and onion gravy
- BEEF VINDALOO** \$17.50
Beef cooked with hot spices and a touch of vinegar
- BEEF ARCHARI** \$17.50
Tender beef cooked with special Indian pickles and spices
- BEEF DO PYAZA** \$17.50
Tender beef cooked with spiced ginger, garlic, green chilli and onions

CHEF'S SPECIAL

- TIBET DE LAMA** \$18.50
Tibetan favourite-Mixed lentils and roasted egg plant sautéed with cumin seeds, cooked with spring onion and herbs
 - TENZING-DE HILARY** \$18.50
Tender pieces of lamb/beef/chicken cooked with fresh mushroom
 - PUMPKIN ASIA** \$18.50
Tender pieces of lamb/beef/chicken cooked with fresh pumpkin-excellent and finger licking taste
 - COUNTRY CAPTAIN** \$18.50
Royal dish of Nepal—Tender lamb curry and roasted potatoes with braised baby spinach leaves
 - DHANSAK CHICKEN, LAMB or BEEF** \$18.50
Sherpa's best—Tender chicken/lamb/beef cubes in special lentil sauce
 - GOAT CURRY (with bone)** \$18.00
Goat meat cooked in Chef's mountain recipe
 - GOAT SPINACH (with bone)** \$18.00
Goat cooked with spinach sauce flavoured with ginger, cumin & coriander
 - GOAT VINDALOO (with bone)** \$18.00
Goat cooked in a hot vindaloo sauce with a touch of vinegar
 - GOAT BHUNA (with bone)** \$18.00
Authentic goat curry in Nepalese style
 - GOAT MUSHROOM (with bone)** \$18.00
Goat cooked with mushroom with a special tomato sauce
- ## VEGETARIAN
- NEPALI DAAL TADKA** \$16.00
Mixed yellow lentils cooked traditionally
 - MUTTER PANEER** \$16.00
Cottage cheese cooked with green peas
 - MIXED VEGETABLE** \$16.00
Seasonal vegetables cooked with spices
 - VEGETABLE KORMA / MAKHANI** \$16.00
Fresh vegetables gently cooked in mild and creamy cashew nut cream
 - VEGETABLE JALFREZI** \$16.00
Vegetables cooked with tomatoes, onion, ginger, garlic and sweet & sour sauce
 - BAIGAN ALOO** \$16.00
Eggplant cooked with potato, onions and spices
 - JEERA ALOO** \$16.00
Dish of potatoes spiced with cumin seeds
 - SPUD MASALA** \$16.00
Young potatoes cooked with capsicum and onions, tempered with "Pancharanga Achar "
 - AUSSIE POTATO CURRY** \$16.00
Potatoes cooked with onion, tomatoes, garlic and fresh mushroom
 - PUMPKIN MASALA** \$16.00
Diced pumpkin tempered with onion, fennel seeds/fenugreek seeds and finished with Chef's own sauce
 - MALAI KOFTA (MILD)** \$16.00
Cottage cheese dumpling simmered over a creamy nutty gravy
 - ALOO GOBI** \$16.00
Cauliflower and potato curry
 - BOMBAY ALOO SAAG** \$16.00
Potatoes cooked in North Indian style sauce with fresh tomatoes
 - CHANA CHOLE** \$16.00
Chickpeas cooked in creamy gravy sauce
 - PALAK PANEER** \$16.00
Cottage cheese cooked with fresh creamy spinach
 - MUTTER MUSHROOM** \$16.00
Sliced mushrooms and green peas cooked with gravy, creamy sauce & spices
 - ACHARI ALOO** \$16.00
Potatoes cooked with special Indian pickles and spices
 - DAAL MAKHANI** \$16.00
Black lentils and red kidney beans simmered in a creamy sauce with herbs and spices
 - ALOO MATTAR** \$16.00
A delicious dish with potatoes and green peas
 - KANTIPUR BRINJAL MASALA** \$17.00
Fresh eggplant smoked in tandoori oven and sautéed cumin seeds, ginger and roasted potato cooked in cashew and coconut sauce
 - SHAHI PANEER** \$17.00
Cottage cheese simmered in a creamy and cashew nut sauce
 - KADAI PANEER** \$17.00
Diced cottage cheese tossed with capsicum, onions, tomatoes & coriander seeds
 - PANEER VINDALOO** \$17.00
Paneer cooked with hot spices and a touch of vinegar

- 95. SPINACH KOFTA** \$16.00
Cottage cheese dumpling simmered over a creamy spinach gravy
- 96. VEGETABLE VINDALOO** \$17.00
Vegetables cooked with hot spices and a touch of vinegar
- 97. BAIGAN BHARTA** \$17.00
Eggplant cooked with ginger, fennel and fenugreek
- 98. PANEER BHAJIA** \$21.00
Cottage cheese with onion, tomato, spices mixed with chickpea flour & deep fried

Seafood

- 99. PRAWN CURRY** \$18.00
Tiger prawn cutlets cooked in special sauce with curry leaves & coriander
- 100. PRAWN VINDALOO** \$18.00
Prawns cooked with hot spices and a touch of vinegar
- 101. PRAWN MALAI** \$18.00
Prawns cooked with fresh cream and coconut
- 102. PRAWN SPINACH** \$18.00
Prawns cooked with spinach sauce, ginger, cumin & coriander
- 103. GARLIC PRAWN MASALA** \$18.00
Garlic prawn cutlets sautéed with cumin seeds, mustard seeds, diced capsicum and onion in ghee and cooked with Himalayan herbs
- 104. FISH MALABARI** \$18.00
Fish cooked with onions, capsicum and tomatoes
- 105. FEWA FISH CURRY** \$18.00
Boneless fish cooked in traditional Nepalese herbs and spices, curry sauce, sautéed curry leaves and mustard seeds
- 106. FISH VINDALOO** \$18.00
Fish cooked with hot spices and a touch of vinegar
- 107. FISH MALAI** \$18.00
Fish cooked with fresh cream and coconut
- 108. FISH MASALA** \$18.00
Fish cooked with capsicum, onion and finished with Chef's own sauce

BREADS

- 109. NAAN** \$3.50
Plain flour bread roasted in the tandoori oven with butter flavour
- 110. GARLIC NAAN** \$4.00
Roasted bread of plain flour with a fresh garlic flavour
- 111. GINGER NAAN** \$4.00
Roasted bread of plain flour with a fresh ginger flavour
- 112. BUTTER NAAN** \$5.00
Layered plain flour bread stuffed with butter
- 113. KASHMIRI NAAN** \$6.00
Plain flour bread with nuts and sultanas
- 114. KEEMA NAAN** \$6.00
Bread stuffed with spicy lamb mince
- 115. PANEER NAAN** \$6.00
Plain flour bread stuffed with cottage cheese and spices
- 116. CHILLI NAAN** \$6.00
Plain flour bread stuffed with chilli, spiced herbs and coriander
- 117. CHILLI CHEESE NAAN** \$7.00
Plain flour bread stuffed with cheese, chilli and coriander
- 118. CHEESE NAAN** \$7.00
Plain flour bread stuffed with cheese and coriander
- 119. KEEMA CHEESE NAAN** \$7.00
Bread stuffed with spicy lamb mince, cheese and spiced herbs
- 120. MASALA KULCHA** \$7.00
Bread stuffed with spiced potatoes, cottage cheese and fine herbs
- 121. ONION KULCHA** \$7.00
Bread stuffed with onions and potatoes
- 122. COCONUT KULCHA** \$7.00
Bread stuffed with coconut and fine herbs
- 123. CHICKEN KULCHA** \$7.00
Bread stuffed with chicken pieces and fine herbs
- 124. ROTI** - Whole-wheat bread roasted in tandoori oven \$3.00
- 125. GARLIC ROTI** \$3.50
Whole-wheat bread roasted in tandoori oven brushed with garlic
- 126. PARATHA** Spiral and flaky wholemeal bread \$5.00
- 127. GARLIC PARATHA** \$6.00
Spiral and flaky wholemeal bread brushed with garlic
- 128. PUDINA PARATHA** \$6.00
Spiral and flaky wholemeal bread with mint flavour
- 129. ALOO PARATHA** \$6.00
Delicious combination of spicy potato in wholemeal flour bread

RICE

- | | Regular | Large |
|---|---------|--------|
| 130. SAFFRON RICE | \$5.00 | \$6.00 |
| 131. PLAIN RICE | \$5.00 | \$6.00 |
| Saffron flavoured basmati rice | | |
| 132. LEMON RICE | \$5.00 | \$6.00 |
| Rice cooked with curry leaves, mustard seeds and flavoured with lemon | | |
| 133. JEERA RICE | \$5.00 | \$6.00 |
| Yellow basmati boiled rice tempered with fresh herbs | | |
| 134. KASHMIRI PULAO | \$7.00 | \$8.00 |
| Basmati rice mixed with fruits and nuts | | |
| 135. PEAS PULAO | \$7.00 | \$8.00 |
| Basmati rice and green peas tempered with sultanas | | |
| 136. GREEN PULAO | \$7.00 | \$8.00 |
| A mouth watering basmati rice tempered with fresh mint, spinach, coriander, spring onion and chopped tomatoes | | |
| 137. COCONUT PULAO | \$7.00 | \$8.00 |
| Rice cooked with coconut | | |

BIRYANI

- 138. CHICKEN / LAMB / BEEF / VEGETARIAN** \$18.00
Aromatic basmati rice braised in vegetable/chicken/lamb/beef
- 139. GOAT BIRYANI** \$18.00
Basmati rice braised in goat pieces
- 140. PRAWN BIRYANI** \$18.00
Aromatic basmati rice braised in prawns

DESSERTS

- 141. GULAB JAMUN** - Cheese dumplings in sugar syrup \$6.00
- 142. KULFI PISTA / MANGO** \$6.00
Indian Ice Cream with mango / pistachio and nuts

DRINKS

- 143. LASSI** - Sweet / Salted / Mango \$5.00
- 144. SOFT DRINK (SELECTED)** (CAN) \$4.00
1.25L \$5.00

SIDE DISHES

- 145. RAITA** \$4.50
Chopped carrot, cucumber, onion, tomato mixed with yoghurt & lightly spiced
- 146. KACHUMBER SALAD** \$6.00
Diced cucumber, tomato, red onion and mixed salad with touch of Lemon juice, olive oil and mild spices
- 147. PAPADUMS** - Thin lentil wafer (4 PCS) \$3.00
- 148. MIXED PICKLE** \$3.00
MANGO CHUTNEY / TAMARIND SAUCE / MINT SAUCE
HOT CHILLI SAUCE
- 149. ONION SALAD** \$5.00
- 150. PLAIN YOGHURT** \$4.00

FAMILY PACK

ENTRÉE

Tandoori Chicken - 4 Pieces
Spinach Pakora - 4 Pieces

MAIN COURSE

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

ALL FOR JUST

\$80.00

Discount not applicable for Dinner or Family Packs

DINNER PACK

ENTRÉE

Chicken Tikka - 4 Pieces
Spinach Pakora - 2 Pieces

MAIN COURSE

Butter Chicken, Country Captain
Daal Makhani, Plain Rice (1),
Plain Naan (2), Raita, Papadam (2)
Mint Sauce & Tamarind Sauce
Gulab Jamun - 2

ALL FOR JUST

\$70.00

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 ingredients used.

Experience the Exquisite flavour of Himalayan Ranges

GOOD FOOD - GOOD VALUE - GOOD MEETING PLACE



KANTIPUR RESTAURANT

Indian - Nepalese Cuisine

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TAKE AWAY MENU

10% DISCOUNT

Take-Away Only – Min Order \$50

PICK-UP ONLY * Condition Apply

HOME DELIVERY SERVICE

Minimum Order \$40.00 (30 - 45 Minutes)

\$6.00 (within 4 km) \$8.00 (within 6km) \$10.00 (within 8km)

* Condition Apply

DINNER

Tues - Sun : 5.00pm to 10.00pm

(Monday Closed)

We are Open for lunch if you Order 10 or more People

OUTDOOR CATERING AVAILABLE FOR BIRTHDAY & CHRISTMAS PARTIES

All Meals can be prepared to the level of your Choice of spiciness. Please mention while Ordering

PH: 9528 4388
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109 Hawthorn Road, Caulfield North
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