

### VEG ENTRÉE

1. **SAMOSA (2 PCS)** \$7.00  
Homemade pastry stuffed with delicately seasoned potatoes and peas deep-fried
2. **SPINACH PAKORA (4 PCS)** \$7.00  
Spinach fritters deep fried
3. **ONION BHAJI (4 PCS)** \$7.00  
Thin slices of onion coated with chick pea batter and deep fried
4. **BATA TA WADA (2 PCS)** \$7.00  
Potatoes cooked with spices & deep fried in chick pea batter
5. **TANDOORI GRILLED MUSHROOM** \$12.00  
Mushrooms marinated in yoghurt and spices and cooked in tandoor
6. **PANEER PAKORA** (4 PCS) \$12.00  
Cottage cheese stuffed with spices and lemon juice, battered and deep fried (8 PCS) \$22.00
7. **ALOO TIKKI CHAAT** \$12.00  
Potato cakes cooked on grill topped with chat sauce and garnished with chopped onion and coriander
8. **SAMOSA CHAAT** \$12.00  
Crushed samosa topped with yoghurt, mint and tamarind chutney
9. **MOMO VEG/VEG CHILLY MOMO (8 PCS)** \$14.00/\$15.00  
Famous in Kathmandu, steam cooked dumplings mixed with ginger, garlic, coriander, cottage cheese, herbs and spices served with Nepalese chutney
10. **TANDOORI VEGETABLE PLATTER** \$22.00  
Paneer Tikka, Tandoori Mushroom, Cauliflower, Capsicum & Tomatoes

### NON VEG ENTREE

11. **SHEEKH KEBAB** (4 PCS) \$12.00  
Minced lamb mixed with spices and moulded on skewers and cooked in clay oven (8 PCS) \$22.00
12. **TANDOORI CHICKEN** Half \$12.00  
Chicken marinated in yoghurt, selected herbs and spices and cooked in clay oven Full \$22.00
13. **CHICKEN TIKKA** (4 PCS) \$12.00  
Boneless chicken marinated in yoghurt and exotic spices and cooked to perfection in tandoor (8 PCS) \$22.00
14. **MOMO CHICKEN/CHICKEN CHILLY MOMO** (8pcs) \$15.00 / \$17.00  
Famous in Kathmandu, steam cooked dumplings mixed with ginger, garlic, coriander, cottage cheese, herbs and spices served with Nepalese chutney
15. **BABY GOAT TIKKA** \$13.00  
Goat meat marinated in yoghurt, herbs and spices cooked in tandoori oven and served with green salad
16. **TANDOORI LAMB CUTLET** (4 PCS) \$15.00  
Juicy lamb chops marinated in spices than cooked in clay oven (8 PCS) \$28.00
17. **FISH TIKKA** (4 PCS) \$15.00  
Succulent pieces of fish marinated in herbs and spices cooked in clay oven (8 PCS) \$28.00
18. **GOLDEN COCONUT PRAWN** (4 PCS) \$15.00  
King size prawns marinated in spices and fried (8 PCS) \$28.00
19. **FISH AMRITSARI** (4 PCS) \$15.00  
Rockling fish fillet lightly seasoned dipped in Chick pea and deep fried (8 PCS) \$28.00
20. **TANDOORI PRAWN** (6 PCS) \$16.00  
Tiger prawns marinated in garlic, white pepper and lemon juice and cooked in tandoor (8 PCS) \$28.00
21. **TANDOORI PLATTER** (8 PCS) \$24.00  
Exotic tandoori mix

### MAIN COURSE

#### CHICKEN

22. **CHICKEN CURRY** \$16.00  
Authentic chicken curry cooked with onion, tomatoes and spices
23. **ALMOND CHICKEN** \$16.00  
Chicken cooked with almonds and a touch of cream
24. **CHICKEN JALFREZI** \$16.00  
Chicken lightly spiced sautéed with tomato, capsicum and onion gravy
25. **CHICKEN SAAG** \$16.00  
Boneless chicken cooked with spinach and cream
26. **CHICKEN VINDALOO** \$16.00  
Chicken cooked with hot spices and a touch of vinegar

28. **CHICKEN KORMA** \$16.00  
Chicken cooked with cashew nuts and cream
29. **KADAI CHICKEN** \$16.00  
Chicken cooked with tomato gravy and coriander seeds & served in Kadai
30. **CHICKEN MADRAS** \$16.00  
Chicken curry cooked with coconut and a touch of lemon
31. **MANGO CHICKEN** \$16.00  
Chicken cooked with mango pulp and a touch of cream and cashew nuts
32. **CHILLY CHICKEN** \$16.00  
Deep fried chicken pieces tossed with onion and capsicum In Chef's Special chilli sauce
33. **CHICKEN DO PYAZA** \$16.00  
Chicken cooked with onions, cashew nut paste and cream
34. **ACHARI CHICKEN** \$16.00  
Tender chicken cooked with special Indian pickles and spices
35. **BUTTER CHICKEN** \$17.00  
Chicken tikka cooked with tomato, cream and nuts
36. **TANDOORI CHICKEN MASALA** \$17.00  
Tandoori chicken tossed in masala sauce with capsicum, onion & tomatoes
37. **CHICKEN TIKKA MASALA** \$17.00  
Chicken tikka cooked with onion, tomatoes and capsicum

#### LAMB

38. **LAMB ROGAN JOSH** \$16.00  
Lamb cooked with yoghurt, fresh coriander, onion and spices
39. **LAMB SPINACH** \$16.00  
Lamb slowly cooked in creamy spinach
40. **LAMB VINDALOO** \$16.00  
Lamb cooked with hot spices and a touch of vinegar
41. **LAMB MADRAS** \$16.00  
Lamb cooked with coconut cream and a touch of lemon
42. **LAMB KORMA / PASANDA** \$16.00  
Lamb cooked in white sauce with cashew nuts and cream
43. **ARCHAR LAMB** \$16.00  
Tender lamb cooked with special Indian pickles and spices
44. **LAMB DO PYAZA** \$16.00  
Chicken cooked with onions, cashew nut paste and cream
45. **CHILLY LAMB** \$16.00  
Lean lamb, pan fried with onion, tomatoes, capsicum and Finished with chilli sauce
46. **LAMB BHUNA** \$17.00  
Diced lamb cooked with capsicum, onion, tomatoes and lamb mince
47. **SHEEKH KEBAB MASALA** \$17.00  
Kebab tossed in masala sauce with capsicum, onion and tomatoes
48. **LAMB CUTLET MASALA** \$18.00  
Lamb cutlet tossed in masala sauce with capsicum, onion and tomatoes

#### BEEF

49. **BEEF MUSHROOM** \$16.00  
Tender pieces of beef cooked with fresh mushroom and tomatoes
50. **CHILLY BEEF** \$16.00  
Lean beef, pan fried with onion, tomatoes, capsicum and Finished with chilli sauce
51. **BEEF MADRAS** \$16.00  
Tender beef pieces cooked with coconut cream and a touch of lemon
52. **BEEF ROGAN JOSH** \$16.00  
Beef cooked with yoghurt, fresh coriander, onion and spices
53. **BEEF KASHMIRI** \$16.00  
Beef cooked in cashew nuts and onion gravy
54. **BEEF VINDALOO** \$16.00  
Beef cooked with hot spices and a touch of vinegar
55. **BEEF ARCHARI** \$16.00  
Tender beef cooked with special Indian pickles and spices
56. **BEEF DO PYAZA** \$16.00  
Tender beef cooked with spiced ginger, garlic, green chilli and onions

#### CHEF'S SPECIAL

57. **TIBET DE LAMA** \$16.00  
Tibetan favourite-Mixed lentils and roasted egg plant sautéed With cumin seeds, cooked with spring onion and herbs
58. **TENZING-DE HILARY** \$16.00  
Tender pieces of lamb/beef/chicken cooked with fresh mushroom
59. **PUMPKIN ASIA** \$16.00  
Tender pieces of lamb/beef/chicken cooked with fresh Pumpkin-excellent and finger licking taste
60. **COUNTRY CAPTAIN** \$16.00  
Royal dish of Nepal—Tender lamb curry and roasted potatoes With braised baby spinach leaves
61. **DHANSAK CHICKEN, LAMB or BEEF** \$16.00  
Sherpa's best—Tender chicken/lamb/beef cubes in special lentil sauce

62. **GOAT CURRY** \$17.00  
Goat meat cooked in Chef's mountain recipe
63. **GOAT SPINACH** \$17.00  
Goat cooked with spinach sauce flavoured with ginger, cumin & coriander
64. **GOAT VINDALOO** \$17.00  
Goat cooked in a hot vindaloo sauce with a touch of vinegar
65. **GOAT BHUNA** \$17.00  
Authentic goat curry in Nepalese style
66. **GOAT MUSHROOM** \$17.00  
Goat cooked with mushroom with a special tomato sauce

#### VEGETARIAN

67. **NEPALI DAAL TADKA** \$15.00  
Mixed yellow lentils cooked traditionally
68. **MUTTER PANEER** \$15.00  
Cottage cheese cooked with green peas
69. **MIXED VEGETABLE** \$15.00  
Seasonal vegetables cooked with spices
70. **VEGETABLE KORMA / MAKHANI** \$15.00  
Fresh vegetables gently cooked in mild and creamy cashew nut cream
71. **VEGETABLE JALFREZI** \$15.00  
Vegetables cooked with tomatoes, onion, ginger, garlic and sweet and sour sauce
72. **BAIGAN ALOO** \$15.00  
Eggplant cooked with potato, onions and spices
73. **JEERA ALOO** \$15.00  
Dish of potatoes spiced with cumin seeds
74. **SPUD MASALA** \$15.00  
Young potatoes cooked with capsicum and onions, tempered With " Pancharanga Achar "
75. **AUSSIE POTATO CURRY** \$15.00  
Potatoes cooked with onion, tomatoes, garlic and fresh mushroom
76. **PUMPKIN MASALA** \$15.00  
Diced pumpkin tempered with onion, fennel seeds/fenugreek seeds And finished with Chef's own sauce
77. **MALAI KOFTA (MILD)** \$15.00  
Cottage cheese dumpling simmered over a creamy nutty gravy
78. **ALOO GOBI** \$15.00  
Cauliflower and potato curry
79. **BOMBAY ALOO SAAG** \$15.00  
Potatoes cooked in North Indian style sauce with fresh tomatoes
80. **CHANA CHOLE** \$15.00  
Chickpeas cooked in creamy gravy sauce
81. **PALAK PANEER** \$15.00  
Cottage cheese cooked with fresh creamy spinach
82. **MUTTER MUSHROOM** \$15.00  
Sliced mushrooms and green peas cooked with gravy, Creamy sauce and spices
83. **ACHARI ALOO** \$15.00  
Potatoes cooked with special Indian pickles and spices
84. **DAAL MAKHANI** \$15.00  
Black lentils and red kidney beans simmered in a creamy Sauce with herbs and spices
85. **ALOO MATTAR** \$15.00  
A delicious dish with potatoes and green peas
86. **KANTIPUR BRINJAL MASALA** \$16.00  
Fresh eggplant smoked in tandoori oven and sautéed cumin seeds, Ginger and roasted potato cooked in cashew and coconut sauce
87. **SHAHI PANEER** \$16.00  
Cottage cheese simmered in a creamy and cashew nut sauce
88. **KADAI PANEER** \$16.00  
Diced cottage cheese tossed with capsicum, onions, tomatoes And coriander seeds
89. **BAIGAN BHARTA** \$16.00  
Eggplant cooked with ginger, fennel and fenugreek
90. **PANEER BHAJIA** \$20.00  
Cottage cheese with onion, tomato, spices mixed with chickpea flour and deep fried

#### Seafood

91. **PRAWN CURRY** \$17.00  
Tiger prawn cutlets cooked in special sauce with curry leaves & coriander
92. **PRAWN VINDALOO** \$17.00  
Prawns cooked with hot spices and a touch of vinegar

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|--|---------|----------------|
| <b>93. PRAWN MALAI</b>   |         | <b>\$17.00</b> |
| Prawns cooked with fresh cream and coconut   |         |                |
| <b>94. GARLIC PRAWN MASALA</b>   |         | <b>\$17.00</b> |
| Garlic prawn cutlets sautéed with cumin seeds, mustard seeds, diced Capsicum and onion in ghee and cooked with Himalayan herbs |         |                |
| <b>95. FISH MALABARI</b>   |         | <b>\$17.00</b> |
| Fish cooked with onions, capsicum and tomatoes   |         |                |
| <b>96. FEWA FISH CURRY</b>   |         | <b>\$17.00</b> |
| Boneless fish cooked in traditional Nepalese herbs and spices, Curry sauce, sautéed curry leaves and mustard seeds             |         |                |
| <b>97. FISH VINDALOO</b>   |         | <b>\$17.00</b> |
| Fish cooked with hot spices and a touch of vinegar   |         |                |
| <b>98. FISH MALAI</b>  |         | <b>\$17.00</b> |
| Fish cooked with fresh cream and coconut   |         |                |
| <b>BREADS</b>  |         |                |
| <b>99. NAAN</b>  |         | <b>\$3.50</b>  |
| Plain flour bread roasted in the tandoori oven with butter flavour   |         |                |
| <b>99. GARLIC NAAN</b>   |         | <b>\$4.00</b>  |
| Roasted bread of plain flour with a fresh garlic flavour   |         |                |
| <b>100. GINGER NAAN</b>  |         | <b>\$4.00</b>  |
| Roasted bread of plain flour with a fresh ginger flavour   |         |                |
| <b>101. BUTTER NAAN</b>  |         | <b>\$5.00</b>  |
| Layered plain flour bread stuffed with butter  |         |                |
| <b>102. KASHMIRI NAAN</b>  |         | <b>\$6.00</b>  |
| Plain flour bread with nuts and sultanas   |         |                |
| <b>103. KEEMA NAAN</b>   |         | <b>\$6.00</b>  |
| Bread stuffed with spicy lamb mince  |         |                |
| <b>104. PANEER NAAN</b>  |         | <b>\$6.00</b>  |
| Plain flour bread stuffed with cottage cheese and spices   |         |                |
| <b>105. CHILLI NAAN</b>  |         | <b>\$6.00</b>  |
| Plain flour bread stuffed with chilli, spiced herbs and coriander  |         |                |
| <b>106. CHILLI CHEESE NAAN</b>   |         | <b>\$7.00</b>  |
| Plain flour bread stuffed with cheese, chilli and coriander  |         |                |
| <b>107. CHEESE NAAN</b>  |         | <b>\$7.00</b>  |
| Plain flour bread stuffed with cheese and coriander  |         |                |
| <b>108. KEEMA CHEESE NAAN</b>  |         | <b>\$7.00</b>  |
| Bread stuffed with spicy lamb mince, cheese and spiced herbs   |         |                |
| <b>109. MASALA KULCHA</b>  |         | <b>\$7.00</b>  |
| Bread stuffed with spiced potatoes, cottage cheese and fine herbs  |         |                |
| <b>110. ONION KULCHA</b>   |         | <b>\$7.00</b>  |
| Bread stuffed with onions and potatoes   |         |                |
| <b>111. CHICKEN KULCHA</b>   |         | <b>\$7.00</b>  |
| Bread stuffed with chicken pieces and fine herbs   |         |                |
| <b>112. ROTI</b>   |         | <b>\$3.00</b>  |
| Whole-wheat bread roasted in tandoori oven   |         |                |
| <b>113. GARLIC ROTI</b>  |         | <b>\$3.50</b>  |
| Whole-wheat bread roasted in tandoori oven brushed with garlic   |         |                |
| <b>114. PARATHA</b>  |         | <b>\$5.00</b>  |
| Spiral and flaky wholemeal bread   |         |                |
| <b>115. GARLIC PARATHA</b>   |         | <b>\$6.00</b>  |
| Spiral and flaky wholemeal bread brushed with garlic   |         |                |
| <b>116. PUDINA PARATHA</b>   |         | <b>\$6.00</b>  |
| Spiral and flaky wholemeal bread with mint flavour   |         |                |
| <b>117. ALOO PARATHA</b>   |         | <b>\$6.00</b>  |
| Delicious combination of spicy potato in wholemeal flour bread   |         |                |
| <b>RICE</b>  |         |                |
| <b>118. SAFFRON RICE</b>   | Regular | Large          |
| <b>119. PLAIN RICE</b>   | \$5.00  | \$6.00         |
| Saffron flavoured basmati rice   |         |                |
| <b>120. LEMON RICE</b>   | \$5.00  | \$6.00         |
| Rice cooked with curry leaves, mustard seeds and flavoured with lemon  |         |                |
| <b>121. JEERA RICE</b>   | \$5.00  | \$6.00         |
| Yellow basmati boiled rice tempered with fresh herbs   |         |                |
| <b>122. KASHMIRI PULAO</b>   | \$7.00  | \$8.00         |
| Basmati rice mixed with fruits and nuts  |         |                |
| <b>123. PEAS PULAO</b>   | \$7.00  | \$8.00         |
| Basmati rice and green peas tempered with sultanas   |         |                |
| <b>124. GREEN PULAO</b>  | \$7.00  | \$8.00         |
| A mouth watering basmati rice tempered with fresh mint, spinach, Coriander, spring onion and chopped tomatoes                  |         |                |
| <b>125. COCONUT PULAO</b>  | \$7.00  | \$8.00         |
| Rice cooked with coconut   |         |                |

### BIRYANI

|  |                |
|--|----------------|
| <b>126. CHICKEN / LAMB / BEEF / VEGETARIAN</b>               | <b>\$17.00</b> |
| Aromatic basmati rice braised in vegetable/chicken/lamb/beef |                |
| <b>127. GOAT BIRYANI</b>                                     | <b>\$17.00</b> |
| Basmati rice braised in goat pieces                          |                |
| <b>128. PRAWN BIRYANI</b>                                    | <b>\$17.00</b> |
| Aromatic basmati rice braised in prawns                      |                |

### DESSERTS

|  |               |
|--|---------------|
| <b>129. GULAB JAMUN</b>                          | <b>\$6.00</b> |
| Cheese dumplings in sugar syrup                  |               |
| <b>130. KULFI PISTA / MANGO</b>                  | <b>\$6.00</b> |
| Indian Ice Cream with mango / pistachio and nuts |               |

### DRINKS

|                                   |                     |
|-----------------------------------|---------------------|
| <b>131. LASSI</b>                 | <b>\$5.00</b>       |
| Sweet / Salted / Mango            |                     |
| <b>132. SOFT DRINK (SELECTED)</b> | <b>(CAN) \$4.00</b> |

### SIDE DISHES

|  |                       |
|--|-----------------------|
| <b>133. RAITA</b>  | <b>\$4.50</b>         |
| Chopped carrot, cucumber, onion, tomato mixed with yoghurt & lightly spiced                            |                       |
| <b>134. KACHUMBER SALAD</b>  | <b>\$6.00</b>         |
| Diced cucumber, tomato, red onion and mixed salad with touch of Lemon juice, olive oil and mild spices |                       |
| <b>135. PAPADUMS - Thin lentil wafer</b>   | <b>(4 PCS) \$3.00</b> |
| <b>136. MIXED PICKLE</b>   | <b>\$3.00</b>         |
| MANGO CHUTNEY / TAMARIND SAUCE / MINT SAUCE  |                       |
| HOT CHILLI SAUCE   |                       |
| <b>137. ONION SALAD</b>  | <b>\$5.00</b>         |
| <b>138. PLAIN YOGHURT</b>  | <b>\$4.00</b>         |

### 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

**\$70.00**

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 - 1, Papadam - 2  
Mint Sauce & Tamarind Sauce  
Gulab Jamun - 2

ALL FOR JUST

**\$60.00**

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*

Fully Licensed & BYO

### 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)

\$4.00 (within 4 km) \$6.00 (within 6km) \$8.00 (within 8km)

\* Condition Apply

### DINNER

Tuesday - Sunday : 5.30pm to 10.30pm  
(Monday Closed)

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

### OUTDOOR CATERING AVAILABLE FOR BIRTH-DAY & CHRISTMAS PARTIES

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

**PH: 9528 4388**  
**M: 0423 835 623**

109 Hawthorn Road, Caulfield North  
(Caulfield Park Shopping Centre—Mel Ref: 59812)

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