



The **K** **THMANDU**

NEPALI – INDIAN RESTAURANT
& TAKE AWAY – MORAIRA



SINCE 2008



Welcome

Authentic flavors, tradition, and hospitality.
Enjoy a culinary journey through India and Nepal



OUR HISTORY

Moraira 2008

In 2008, the first restaurant The Kathmandu Moraira was opened, where our adventure began

Denia 2013

After the success of the first restaurant, a new one was opened in Denia in 2013.

Javea 2015

With the rapid expansion two years later, in 2015 a third restaurant was opened in Xàbia.

Albir 2018

Shortly after, in 2018 in Albir and with the consolidated business group, our fourth establishment joined our family of restaurants the katmandhu.

Valencia 2022

In 2022 and after the pandemic, the group continues to bet on its expansion by opening in Canovas (Valencia).

Benidorm 2024

Following the other five successful restaurants, we decided to expand our Benidorm branch in 2024.

Our signature dishes

A. CHICKEN OR LAMB TASA 12,50€ / 13,50€

Grilled chicken or lamb pan fried with broccoli, mushroom, mix peppers, tomatoes & onion in a sweet and sour. Served in sizzler with separated special sauce

B. CHILLI MASALA (CHICKEN OR LAMB) ⑩ 11,95€ / 12,95€

Chicken or Lamb cooked in Nepalese spices with a creamy and spicy masala sauce touched with green chillies

C. TANDOORI RACK OF LAMB CHOP ⑩ 19,95€

Lamb chop marinated with Nepalese spices with garlic, ginger cooked in clay oven

D. CHICKEN GARLIC TIKKA SIZZLER 12,50€

Chicken pieces marinated with spice in garlic flavour

E. CHICKEN OR LAMB BHUTUWA ⑩ 12,25€ / 12,75€

Cooked with Nepalese herbs, spices, peppers & spring onion in a thick sauce

F. CHICKEN AND CHEESE TIKKA ⑩ 13,95€

Boneless chicken pieces grilled in clay oven, mixed with cheese & served in a sizzling plate with thick special sauce separately

G. NEPALI CURRY (CHICKEN OR LAMB) 11,95€ / 12,50€

A delicious dish cooked with sweet & tangy tamarind sauce with garlic, onion, mix pepper

H. FISH CURRY MADRAS OR MASALA ⑩ ③ 11,95€

Swordfish cooked with garlic, ginger, tomato, coconut powder, lemon juice & hot homemade madras paste*

I. GREEN CHICKEN VALLEY ③ 11,95€

Chicken cooked with himalayan herbs and fresh mint sauce

J. PATHIA (CHICKEN, LAMB OR PRAWNS) ③ ④ 11,50€ / 11,75€ / 11,95€

Sweet & sour gravy of onion, tomato pepper, coriander and exotic spices

K. NEPALI GOAT CURRY 12,95€

Tender goat meat slow-cooked in a rich and aromatic blend of onions, tomatoes, garlic, ginger, and traditional nepali spices.



Our Signature
dishes



Consult allergies with the staff



Appetizers and soups

1. PAPADAM ⑩ 1,00€
(spices) Crispy lentil wafer
- 1A. PAPNIPURI ⑤ 4,95€
Fried breaded spherical shell filled with mashed potatoes, onion, chickpeas, herbs and spices with a sweet and sour flavor
2. DAL SOUP ⑩ 4,95€
Lentil cooked with herbs and spice
3. TOMATO SOUP ⑩ 4,95€
Fresh tomato cooked with aromatic spices and cream
4. ESPECIAL SOUP ⑤ 6,00€
Seasonable vegetable, prawn, chicken cooked with onion, coriander and lemon juice

Starters

5. ONION BHAJI 4,25€
Onion rings mashed with gramflour, spices cooked in deep fried
6. VEGETABLE OR MEAT SAMOSA ⑤⑤ 4,50€ / 4,95€
Pastry filled with spicy mashed potato, green peas deep fried.
7. NEPALESE DUMPLING MOMO (CKICKEN) ⑤⑤ 6,95€
Nepalese Dumpling filled with minced meat. ** minimum 10 min.**
8. VEGETABLE OR CHICKEN PAKORA ⑤ 4,25€ / 4,95€
Deep fried seasonal vegetables or minced meat mashed with gramflour and spices
9. CHICKEN WINGS **NEW** 6,95€
Crispy wings toasted in tangy Indian spices and herbs
- 9A. CHICKEN 25 **NEW** ⑩⑤ 6,95€
Chicken pieces marinated with yogurt, flour, herbs, egg and curry leaves, pan-fried
10. PRAWN O PANNER PAKORA ⑤⑤⑤ 5,50€
Homemade cottage cheese or shrimp with chickpea flour spices and fried herbs
11. CHICKEN CROQUETTES **NEW** 6,95€
Crunchy chicken-potato bites with spices, cheese and a continental twist
12. PRAWN PURI OR CHICKEN CHAT ⑤⑤ 6,75€ / 5,75€
Chicken Tikka or Prawn cooked with onions, tomato, bell pepper, herbs topped Indian fried puri
13. CHICKEN SANDHE KO ⑩ 5,95€
Small pieces of boneless chicken marinated with fresh onion, tomato, coriander, and lemon juice
14. MIXED STARTER (2 PEOPLE) ⑩ 5,95€ / 9,95€
Combination of onion bhagi, chicken tikka, chicken pakaora, vegetable pakaora and seekh keba



Salads

- 15. MIXED GREEN SALAD** 7,50€
Fresh tomato, iceberg, cucumber and carrot with olive oil dressing
- 16. KATHMANDU SPECIAL SALAD** ⑩⑪ 8,50€
Fresh salad with chicken tikka and boiled egg, coriander dressing
- 17. MIX RAITA** ⑩ 3,50€
Yoghurt mixed with onion, tomato, cucumber, coriander, salt and cumin

Tandoori Starters

- 18. CHICKEN TANDOORI** ⑩ 5,50€
Bone-in chicken marinated in tandoori spices and clay oven roasted
- 19. CHICKEN TIKKA** ⑩ 5,75€
Tender boneless chicken pieces marinated in yoghurt, herbs and spices and roasted in a tandoor
- 20. SEEKH KEBAB** 5,75€
Minced lamb meat mixed with onion, coriander, herbs, spices and cooked on a skewer in the oven

Tandoori Sizzlers Main

Tandoori dishes are marinated with yogurt, fresh herbs, and spices, then roasted in a traditional tandoori oven.

SERVED WITH SEPARATE CURRY SAUCE (MILD/MEDIUM/HOT)

- 21. CHICKEN TIKKA SIZZLER** ⑩ 11,95€
Tender chicken pieces marinated in yoghurt, herbs, spices and roasted in a tandoor served in sizzler plate with curry sauce
- 22. CHICKEN TANDOORI (WITH BONE) NEW** ⑩ 11,95€
Spice marinated chicken on the bone roasted, served in sizzling plate with curry sauce
- 23. CHICKEN TIKKA SHASLIK** ⑩ 12,50€
Marinated chicken roasted with onion, tomato and capsicum served on sizzling plate with curry sauce
- 24. TIKKA PAHADI (CHICKEN OR LAMB)** ⑩ 12,95€ / 13,95€
Chicken or lamb breast marinated with green chilies, garlic, and ginger, served on a sizzling plate with spicy curry sauce
- 25. MALAI CHICKEN TIKKA SIZZLER NEW** ⑩ 13,75€
Roast chicken with onion, tomato and mixed peppers
- 26. SPECIAL MIX GRILL** ⑩⑪ 15,95€
Combination of tandoori chicken, chicken tikka, lamb tikka, tandoori prawn and seekh kabab served on a sizzling plate with a special sauce
- 27. TANDOORI KING PRAWNS** ⑩⑪ 16,25€
King prawn marinated with ginger, garlic paste, lemon juice, herbs and spices on a sizzling plate

Salads
and Tandoori starters
and Sizzler Main



House specials

28. CHICKEN OR PRAWN SAFARI 11 12 12,75€ / 16,25€
Fillet of chicken or prawn marinated with yoghurt fresh mint garlic, ginger and Nepali herbs grilled on clay oven served in sizzler with special sauce

29. LUMBINI LAMB SEKUWA 11 13,95€
Lamb marinated with yoghurt fresh garlic and nepali herbs grilled in clay oven served in sizzler with special saucel

30. KATHMANDU CHICKEN OR LAMB 11 12 12,75€ / 13,25€
Chicken or Lamb cooked with thick sauce, minced meat and egg in special flavour

31. CHICKEN OR LAMB LABAB DAR 11 12,75€ / 13,50€
(order mild, medium or hot) Marinated grilled tender pieces chicken or lamb cooked in Nepali exotic sauce with green and red chopped capsicum, tomato, onion, fresh cream with fenugreek flavored

32. BUTTER CHICKEN 11 11,95€
Boneless tandoori chicken cooked with tomato sauce, butter and fresh cream

33. GOAN KING CHICKEN OR PRAWN 12 11,95€ / 12,95€
Cooked with onion, curry leaves, spices & coconut milk

34. CHICKEN OR LAMB MANGO 11 11,75€ / 12,95€
Chicken or Lamb cooked with creamy mango, sauce & mild spices

35. CHICKEN OR LAMB ROGANJOSH 11,50€ / 11,95€
A recipe from North India where the dish is prepared with medium spices, tomatoes and various herbs

CURRY DISHES

Cooked with traditional herbs in our flavored homemade curry sauce (order mild, medium or hot)

36. CHICKEN CURRY 9,95€
37. LAMB CURRY 10,50€
38. PRAWN CURRY 12 10,95€

TIKKA MASALA DISHES



A well known UK dish, prepared with almonds, coconuts, butter, tomato sauce and fresh cream as the traditional style

39. CHICKEN TIKKA MASALA 11,95€
40. LAMB TIKKA MASALA 11,75€
41. PRAWN TIKKA MASALA 12 11,99€

KORMA DISHES



Dish prepared with cashew, coconut, butter, almond and fresh cream

42. CHICKEN KORMA 11,50€
43. LAMB KORMA 11,75€
44. PRAWN KORMA 12 11,99€

PASANDA DISHES



Dish cooked with almond, coconut, dry fruits, mild spices aid fresh cream

45. CHICKEN PASANDA 10,95€
47. LAMB PASANDA 11,50€
48. PRAWN PASANDA 12 11,99€



KARAHI DISHES

Combination of diced onion, green and red capsicum, garlic, ginger, fresh tomatoes and coriander seeds in thick sauce

49. CHICKEN KARAHI	10,95€
51. LAMB KARAHI	11,50€
52. PRAWN KARAHI ☼	11,99€

BHUNA DISHES

A tasty semi dry dish cooked with chopped onion, green n red capsicum, garlic, ginger, coriander, fresh tomato in thick sauce

53. CHICKEN BHUNA	10,95€
55. LAMB BHUNA	11,50€
56. BHUNA DE PRAWN ☼	11,99€

SAAG DISHES (SPINACH)

Cooked spinach with whole cumin, ginger, garlic, touch of tomato sauce and spice

57. CHICKEN SAAG	10,95€
59. LAMB SAAG	11,50€
60. PRAWN SAAG ☼	11,99€

BALTI DISHES

Dish cooked with fresh ginger, garlic, green and red capsicum, onions, fresh tomatoes homemade balti sauce

61. CHICKEN BALTI	10,95€
62. CHICKEN TIKKA BALTI	11,50€
63. LAMB BALTI	11,75€
64. PRAWN BALTI ☼	11,99€

DANSAK DISHES

A delicious dish cooked in a lentil sauce with fresh tomatoes, herbs in spices as a sweet & sour taste

65. CHICKEN DANSAK	10,95€
66. LAMB DANSAK	11,75€
67. PRAWN DANSAK ☼	11,99€

DOPIAZA DISHES

Medium dish cooked with fresh tomatoes, onions, coriander herbs and spices

68. CHICKEN DOPIAZA	10,95€
70. LAMB DOPIAZA	11,75€
71. PRAWN DOPIAZA ☼	11,99€

JALFREZI DISHES

A well known dish prepared with fresh diced onion, tomatoes, red and green capsicum, garlic, coriander, a touch of gravy and dry hot spices

72. CHICKEN JALFREZI	10,95€
74. LAMB JALFREZI	11,95€
75. PRAWN JALFREZI ☼	11,99€

GARLIC CHILLI DISHES

Dish cooked with fresh chillies, green and red capsicum, onions, tomatoes, coriander and a dash of spices

76. CHILLI CHICKEN	10,95€
77. CHILLI LAMB	11,95€
78. CHILLI PRAWN ☼	11,99€



Curries





MADRAS DISHES

A hot preparation of dish cooked with fresh tomato, ginger, onion, coriander and homemade madras paste

79. CHICKEN MADRAS	10,95€
80. CHICKEN TIKKA MADRAS	11,75€
81. LAMB MADRAS	11,95€
82. PRAWN MADRAS ☼.....	11,95€
82A. KEEMA MADRAS	11,99€

VINDALOO - PHALL DISHES

Hot dish cooked of different varieties with potato, chillies, garlic, fresh lemon juice in a tomato base hot sauce with homemade vindaloo paste or phall with extremely hot taste phall paste.

83. CHICKEN VINDALOO	10,95€
84. CHICKEN TIKKA VINDALOO	10,75€
85. LAMB VINDALOO	10,95€
86. PRAWN VINDALOO ☼.....	11,99€

VEGETABLE CURRY

VEGAN OPTIONS

87. MIX VEGETABLES CURRY	7,50€ / 10,95€
Seasonable vegetables cooked with curry sauce and spice	
88. ALOO GOBI	7,50€ / 10,95€
Boiled potato and cauliflower cooked with fresh tomato, cumin, coriander and delicate spices	
89. PALAK PANNER (MAIN DISH) ①	10,95€
Homemade cottage cheese cooked in a ground spinach thick gravy with Indian spices and herbs	
90. MUSHROOM BHAJI	6,75€ / 10,95€
Sliced fresh mushrooms cooked with a light fresh tomato, onion, cumin, spices and herbs	
91. MOMBAY - JEERA ALOO	5,95€
Boiled potatoes cooked with dry cumin in a touch of gravy sauce and coriander	
92. SAAG ALOO ①	6,95€ / 10,95€
Spinach and boiled potato cooked with aromatic spices & fresh cream	
93. TADKA DAL ①	5,50€ / 10,95€
Delicious lentils prepared with cumin, garlic, tomato, coriander and hot spices	
94. CHANA MASALA O SAAG CHANA	6,95€ / 10,95€
Chickpeas cooked in an onion, tomato, ginger in a rich tangy sauce	
95. NAVRATTAON KORMA (MAIN DISH) ①☼	11,50€
A very mild creamy dish with almond and cashew gravy with vegetables, fruits and nuts	

BIRYANI DISHES

Dish served with homemade special curry sauce
(order mild, medium or hot)

- 96. VEGETABLE BIRYANI** 🍲12,50€
Basmati rice cooked with seasonable vegetables, onions, tomato, dry fruits and fresh coriander
- 97. CHICKEN BIRYANI** 🍲13,50€
Soft chicken breast cooked with fresh onion, tomato, dry fruits, coriander with basmati rice
- 98. LAMB BIRYANI** 🍲 14,50€
Fine lamb pieces cooked with basmati rice fresh tomato, onion, cumin, coriander herbs, dry fruits and Spices
- 99. PRAWN BIRYANI** 🍲15,95€
Aromatic basmati rice cooked with king prawn, dry fruits, coriander, onion, capsicum, tomato and saffron
- 100. SPECIAL MIX BIRYANI** 🍲16,50€
A special combination chicken, lamb, king prawns, dry fruits, egg with basmati rice, saffron, onion, capsicum, tomatoes and spices

BASMATI RICE

- 101. BASMATI RICE** 3,75€
Steam baked natural basmati rice
- 102. PILAU BASMATI RICE** 3,95€
Basmati rice cooked with saffron, cumin, cloves, raisins and dry spices
- 103. MUSHROOMS RICE**4,50€
Rice fried with mushroom and peas
- 104. KASMIRI RICE** 5,95€
Rice cooked with fruit cocktail, peas and onions
- 105. KEEMA RICE** 5,95€
Basmati rice fried with minced meat, coriander and spices
- 106. LEMON RICE**4,50€
Basmati rice cooked with fresh lemon
- 107. SPECIAL RICE** 🍲 5,99€
Basmati rice fried with eggs, green peas, mushrooms and spices
- 107A. EGG / GARLIC / ONION RICE** 🍲 4,99€
Basmati rice fried with eggs or garlic or onion



Biryani
and rice





Naan Bread and kids menu



NAAN BREADS

108. NAAN ①②③ 2,85€
White flour bread baked in clay oven
109. BUTTER NAAN ①②③ 3,75€
White flour layered bread baked in clay oven and buttered
110. GARLIC NAAN ①②③ 3,35€
White flour bread topped with garlic and baked in clay oven
111. GARLIC CHILLI NAAN ①②③ 3,65€
White flour bread topped with garlic n chillies and baked in a clay oven
112. CHEESE NAAN ①②③ 4,25€
White flour bread stuffed with homemade cheese baked in clay oven
113. PESHWARI NAAN ①②③ 4,25€
White flour bread stuffed with coconuts, almonds, dried fruits and herbs
114. KEEMA NAAN ①②③ 4,25€
White flour bread stuffed with coconuts, almonds, dried fruits and herbs
115. PARATHA ①②③ 3,25€
Multi layered wheat flour bread with butter.
116. TANDOORI ROTI OR CHAPATI ①②③ 2,35€
Wheat flour bread in the traditional clay oven
117. CHIPS 3,75€
Portion of potato chips

KIDS MENU

118. CHICKEN NUGGETS WITH FRIES 7,95€
119. MANGO CHICKEN WITH BASMATI RICE ① 8,95€
120. CHICKEN TIKKA MASALA WITH BASMATI RICE ① 8,95€
121. BREADED CHICKEN WITH FRIES 8,95€

SPECIAL MENU

VARIED SELECTION

1. MIX STARTER (VEGETABLES + CHICKEN)

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CHOICE ANY STARTER (+2€)

2. VARIED SELECTION OF MAIN DISHES
FROM N°36 A 95 (LAMB / PRAWN +1,50€)
CHOICE ANY MAIN COURSE (+3,50€)

3. DIFFERENT VEG. SIDE DISH (DAILY CHANGES)

4. PILAU RICE OR GARLIC NAAN OR NAAN BREAD

5. ICE CREAM OR COFFEE

MINIMUM 2 PEOPLE

PER PERSON **17,95€**



Special
Menu

Thank you

Your visit means a lot to us.
Come back anytime.



REGULATION (EU) No 1169/2011 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL
of 25 October 2011

ESTABLISHMENT WITH INFORMATION AVAILABLE ON FOOD ALLERGIES AND
INTOLERANCES

ASK OUR STAFF FOR INFORMATION
THANK YOU VERY MUCH



Tree nuts



Mustard



Lupin



Celeri



Peanuts



Crustaceans



Sulfites



Gluten



Soya



Molluscs



Fish



Dairy



Eggs



Sesamo