

POPULAR DISHES

chicken tikka masala

with pickled chicken breast fillets and a medium hot curry sauce

10,90 €

Malai Kofta

Balls of various vegetables with cream cheese, potatoes, almonds, raisins, cashew nuts and cream cheese sauce

9,50 €

Kathmandu Ko Momocha (6 pieces)

Steamed dumplings stuffed with chicken and Himalaya spices

8,50 €

Appetizers

All starters are served with tamarind, yoghurt mint and a spicy sauce.

Onion Bhaji

fried onions in chickpea flour

4.50 €

Khukhura Ko Pakauda

Chicken meat baked in chickpea flour

4,90 €

Gobi Pakauda

cauliflower baked in chickpea flour

4.50 €

Paneer Pakauda

baked in kircher pea flour, Indian cream cheese

4,70 €

Samosa

two patties filled with fresh vegetables

4,90 €

Kukhura Ko Jhir

Chicken skewers marinated with Himalayan herbs

5,10 €

Durbar appetizer plate (for 2 persons)

• Chicken skewers marinated with Himalayan herbs • Onion strips baked in chickpea flour • Chicken meat baked in chickpea flour • Cauliflower baked in chickpea flour • Cream cheese baked in chickpea flour
• Patties filled with fresh vegetables

9,40 €

Soups

Rato daal soup

Lentil soup with lemons in ayurvedic style

3,90 €

Lahasun soup

Garlic soup with fresh garlic and Nepali herbs

4,10 €

Mango soup

with coconut cream and fresh, exotic Alphonso mangos

4,10 €

Tomatosoup

with fresh tomatoes, herbs and on request with cream

Choice of: with cream.

3,90 €

Garam Shorba

sour-spicy soup with roasted lamb, chicken or vegetables

Choice of: with vegetables, with chicken or with lamb, fried.

4,30 €

Kathmandu Mo: Mo soup

typical Nepalese curry soup with a choice of chicken or vegetable Mo: Mo (dumplings)

Choice of: with vegetable filling or with chicken meat filling.

4.50 €

Jhinga soup

with shrimp

5,60 €

salads

All salads are prepared with green salad, tomatoes, cucumbers, carrots and a yoghurt dressing.

Himali - mixed salad

Choice of: without dressing.

4,90 €

Pahadi chicken salad

with fried chicken

Choice of: without dressing.

7,90 €

Terai special salad

with fried cream cheese

Choice of: without dressing.

8,90 €

Durbar special salad

with fried prawns

Choice of: without dressing.

10,90 €

Mo: Mo

Depending on the dish, the typical Himalayan dumplings are filled with vegetables or meat and steamed or cooked in steam.

Pokhara Ko Mo: Mo (6 pieces)

Steamed dumplings stuffed with vegetables and Himalaya spices

7,80 €

Kathmandu Ko Momocha (6 pieces)

Steamed dumplings stuffed with chicken and Himalaya spices

8,50 €

Pokhara Ko Mo: Mo Tareko (6 pieces)

Roasted dumplings stuffed with vegetables and Himalaya spices

7,90 €

Kathmandu Ko Momocha Tareko (6 pieces)

Roasted dumplings stuffed with chicken and Himalaya spices

8,80 €

C-Mo: Mo (slightly hot)

with ginger, peppers, onions, fresh tomatoes and spices filled dumplings

8,90 €

Tandoori clay oven specialties

All Tandoori clay oven specialties are served with basmati rice, salad and a yoghurt dressing.

Chicken tikka

Yogurt and traditional Indian spices marinated chicken breast fillet

10,90 €

chicken tikka masala

with pickled chicken breast fillets and a medium hot curry sauce

10,90 €

Chicken pudina tikka

with traditionally prepared chicken breast fillet, mint and Indian spices

11,90 €

Tandoori Chicken Special

Chicken marinated in yoghurt and spices with bone

12,10 €

Paneer Tikka

with homemade Indian cream cheese, a marinade of yoghurt and Indian spices and various vegetables

12,50 €

Lamb tikka

with tender, grilled pieces of lamb, ginger, peppers, onions, fresh tomatoes and special spice mix

12,90 €

Fish tikka

with grilled redfish fillet, ginger, peppers, onions, fresh tomatoes and a special spice mixture

12,90 €

Batak Tikka

with duck pieces, ginger, peppers, onions, garlic, fresh tomatoes and a special spice mixture

13,50 €

Scampi Tikka

with grilled king prawns, ginger, peppers, onions, fresh tomatoes and a special spice mixture

13,90 €

Durable Mixed Grill

with grilled chicken, lamb, scampi, peppers, onions, fresh tomatoes, ginger and garlic

15,50 €

Chicken dishes

All chicken dishes are served with basmati rice, salad and a yoghurt dressing.

Chicken curry

with chicken breast fillet and curry sauce in delicious, Nepalese and Indian style

9,70 €

Chicken sabji

with chicken, fresh vegetables and mild cream sauce

10,10 €

Alu Chicken

with fried potatoes, chicken breast fillet, ginger, onions, cumin and garlic

10,30 €

Chicken Saag

with chicken fillet, spinach, ginger and garlic prepared according to North Indian farmer's style

10,50 €

Chicken karma

with pieces of chicken fillet and a mild cream sauce of spices, grated cream cheese, almonds and cashew nuts

10,70 €

Chicken Madreas (spicy)

with chicken fillet, grated coconut and a special spice mixture in South Indian style

10,70 €

Chicken mango

with chicken breast, mango and almond cream sauce and far eastern spices

10,70 €

Butter Chicken

with juicy, spicy and grilled tandoori chicken pieces, butter-tomato-cream sauce and almond

11,10 €

Kathmandu Chicken (slightly spicy)

with chicken, red curry, vegetables, lime leaves and coconut milk

11,50 €

Chicken Badam (Peanut)

with chicken skewer, peanut sauce, vegetables, coconut milk and cashew nuts

11,90 €

Chicken Vindaloo (spicy)

South Indian chicken specialty with baked potatoes and coconut milk

11,50 €

Chicken Dahiwala

with juicy chicken breast fillet, yoghurt and almonds in a ginger-garlic paste

12,90 €

Lamb

All lamb dishes are served with basmati rice, salad and a yoghurt dressing.

Lambcurry

with lamb and curry sauce in Nepalese and Indian style

10,90 €

Lamb sabji

with lamb and vegetables cooked in special Indian spices

11,10 €

Alu lamb

with pieces of lamb, potatoes, ginger, onions, cumin, garlic and fresh tomatoes

11,30 €

Lamb Saag

with lamb, spinach, ginger and garlic prepared according to North Indian farming

11,50 €

Lamb karma

with pieces of lamb and mild cream sauce with spices, grated cream cheese, almonds and cashew nuts

11,70 €

Lamb of Madreane (spicy)

with lamb, grated coconut and a special spice mixture in South Indian style

11,90 €

Bhuna Ghost (slightly hot)

with lamb, onions, garlic, ginger and tomato cream sauce

12,10 €

Lamb Banglari

with pieces of lamb, pineapple, paprika, fresh ginger, garlic and exotic spices

12,30 €

Kathmandu lamb

with pieces of lamb, red curry, aubergines, peppers, lime leaves and coconut milk

12,50 €

Lamb Badam (Peanut)

with tender lamb, peanut sauce, vegetables, coconut milk and cashew nuts

12,70 €

Lamb Dahiwala

with pickled lamb pieces of special Indian style, yoghurt sauce and almonds

12,90 €

Lamb Vindaloo (spicy)

South Indian lamb specialty with baked potatoes and coconut milk

12,90 €

Duck Dishes

All duck dishes are served with basmati rice, salad and a yoghurt dressing.

Everest Haans (slightly spicy)

with juicy duck fillet, onions, peppers, ginger, garlic and fresh tomatoes

11,90 €

Duck Sabji

with duck fillet pieces, various vegetables and vegetables cooked in special Indian spices

11,90 €

Durable duck

with crispy duck breast fillet and a mild creamy sauce of spices, grated cream cheese, almonds and cashew nuts

12,50 €

Kathmandu duck (slightly spicy)

with crispy duck breast, eggplant, peppers, bamboo, baby corn and a red Himalayan curry sauce

13,50 €

Duck Badam

with crispy duck breast, peanut sauce, vegetables, coconut milk and cashew nuts

13,50 €

Duck Masala (medium hot)

with roast duck, onions, ginger, garlic and spicy, red curry sauce

13,50 €

Fish and Shrimp Dishes

All fish and shrimp dishes are served with basmati rice, salad and yoghurt dressing.

Fish curry

with redfish fillet and a curry sauce of Nepalese and Indian style

11,90 €

Fish sabji

with redfish fillet and vegetables cooked in Indian spices

11,90 €

Fish mango

with roasted redfish fillet, mango and almond sauce and far eastern spices

11,90 €

Fish Vindaloo (spicy)

with roast redfish fillet, potatoes and special hot sauce

12,30 €

Kathmandu Prawns (slightly spicy)

with king prawns in ayurvedic curry sauce, vegetables, bamboo, peppers, baby corn and coconut milk

12,50 €

Prawns Badam

with juicy king prawns, spicy peanut cashew sauce and crunchy vegetables

12,50 €

Campi Masala (medium hot)

with large prawns, onions, ginger, garlic and spicy, red curry sauce

13,50 €

Pasta and biryani rice

Veg noodles

with fried noodles, cream cheese and exotic vegetables

8,50 €

Gorkhali noodles

with fried noodles, chicken and exotic vegetables

9,50 €

Himali pasta

with fried noodles, exotic vegetables and crispy duck

11,90 €

Pahadi noodles

with fried noodles, scampi and various vegetables in Nepalese style

12,90 €

Veg Biryani

with fried basmati rice, various vegetables, nuts and an exotic spice mixture

9,50 €

Chicken biryani

with roasted basmati rice, steamed chicken breast fillet and a nut and raisin set

8,90 €

Lamb Biryani

with tender, steamed lamb, basmati rice, vegetables, special spices, nuts and raisins

9,90 €

Scampi Biryani

with fried king prawns, basmati rice, vegetables, nuts and raisins

10,90 €

Durbar Biryani

with fried basmati rice, mixed vegetables, chicken, lamb, king prawns, nuts and raisins

11,50 €

Vegetarian Dishes

All vegetarian dishes are served with basmati rice, salad and yoghurt dressing.

Kwati (Daal)

with various buttered lentils, onions, garlic, ginger and tomatoes

9,10 €

Chana Masala

with chickpeas, fresh cream cheese, tomatoes, ginger, garlic and special spices

9,30 €

Malai Kofta

Balls of various vegetables with cream cheese, potatoes, almonds, raisins, cashew nuts and cream cheese sauce

9,50 €

Mix-Masch Tarkari (slightly hot)

with fresh seasonal vegetables, curry sauce and spices from the Himalayas

9,50 €

Alu Cauli

with fried potatoes, cauliflower, ginger, cumin, garlic and fresh tomatoes

9,50 €

Palak Paneer

with fresh cream cheese, fried spinach leaves, garlic, onions, ginger and various spices

9,70 €

Shahi Baingan

with stuffed eggplant, grated cheese, carrots, cauliflower, nuts and tomato cream sauce

9,70 €

Hariyali Sabji (hot)

with traditional, ayurvedic green curry, various vegetables, nuts and coconut milk

9,70 €

Paneer Manchurian (slightly hot)

with homemade cream cheese, various vegetables and sweet and sour sauce

9,90 €

Paneer Karma

with cream cheese pieces in a mild cream sauce of spices, grated almonds and cashew nuts

9,90 €

Children's Meals

French fries with nuggets

4,20 €

Mango chicken with rice

4,90 €

Chicken karma with rice

4,90 €

Chicken Sticks (chicken skewer)

3,90 €

Side Dishes

Bhatura

fried bread made from wheat flour

2,30 €

Roti

Flatbread made from whole wheat flour

2,30 €

Naan bread

Yeast dough patties from the clay oven

2,30 €

Butter Naan

Buttered naan bread

€ 2.50

Garlic naan

Naan bread prepared with garlic

€ 2.50

Alu Paratha

yeast dough bread filled with potatoes

3,30 €

Cheese Naan

Flat bread made of wheat flour filled with grated cream cheese

3,30 €

Raita

with yoghurt, potatoes, tomatoes, cucumbers and roasted cumin

2,80 €

mango chutney

pickled mango in sweet and sour sauce

2,20 €

Mixed Pickels (spicy)

pickled Indian fruit

2,20 €

Chicken sticks

with chicken skewer

3,90 €

Fried rice

3,50 €

noodles

3,50 €

Desserts

Gulab Jamun

with fried milk balls in syrup and yoghurt

3,60 €

Mango-cream

3,90 €

Baked Bananas

with honey and almond splinters

3,90 €

Soft Drinks

Coca Cola 1.0l

3,00 €

Contains caffeine (10,0 mg / 100 ml) incl. Deposit (0,15 €) 3,00 € / l 1,000l

Coca Cola Light 1.0l

3,00 €

Contains caffeine (12,0 mg / 100 ml) incl. Deposit (0,15 €) 3,00 € / l 1,000l

Fanta 1.0l

3,00 €

incl. deposit (0,15 €) 3,00 € / l 1.000l

Sprite 1.0l

3,00 €

incl. deposit (0,15 €) 3,00 € / l 1.000l

Grüneberg carbonated source 1.0l

3,00 €

incl. deposit (0,15 €) 3,00 € / l 1.000l

Spree Spring Ginger Ale 1.0l

3,00 €

incl. deposit (0,15 €) 3,00 € / l 1.000l

Spree Spring Bitter Lemon 1.0l

3,00 €

incl. deposit (0,15 €) 3,00 € / l 1.000l

Spreequell tonic water 1.0l

3,00 €

incl. deposit (0,15 €) 3,00 € / l 1.000l

Fassbrause lemonade 1.0l

3,00 €

incl. deposit (0,15 €) 3,00 € / l 1.000l

Mangolassi 1.0l

5,00 €

5,00 € / l 1,000l