

MENU

Non-Veg Appetizers

Served with a flight of 3 sauces

Chicken Pakora 8.95 GF

Chicken Fritters Battered in Chickpea Flour

Chicken Wings 4pcs 9.95

Home Style Wings Choose: Buffalo, Teriyaki, or Barbecue

Kathmandu Fire Wings 13.95

4pcs

Kathmandu Street Style Hot Wings

Chicken Lollipop 2pcs 9.95 GF

Served with Sweet Chilli Sauce

Shrimp Chilli 12.95 GF

Choice of Sweet and Spicy Shrimp Stir Fried with Onions and Peppers

Chicken Chilli 9.95 GF

Choice of Sweet and Spicy Chicken Stir fried with Onions and Peppers

Tawa Calamari 12.95 GF

Pan Seared Calamari with Clarified Butter (Ghee)

Calamari Pakora 12.95 GF

Spiced Chickpea Battered and Fried Calamari

Golden Fried Prawn 12.95 GF

Spiced Prawns Fried in Batter

Non Veg Platter 17.95

Chicken Pakora, Shrimp Pakora, Chicken Wings

Salad

Add Protein, Tofu \$2 Chicken \$3 Shrimp \$3.5

Husky Salad 12.95

Chicken Caesar with Tomato Onion Cucumber added

Seasonal Garden Salad 7.95 GF

Served with House Dressing

Chef's Special Nepali Salad 9.95 GF

Cucumber Carrot Onion Green Chilli, and Szechuan Pepper

Veg Appetizers

Served with a flight of 3 sauces

Himalayan Samosa 2pcs 6.95V

Spiced Peas and Potato in a Pastry Shell

Vegetarian Pakora 6pcs 6.95 V/GF

Spiced Fritters in Fried Chickpea Flour

Paneer Pakora 6pcs 6.95 Veg/GF

Spiced Cheese Battered and Fried in Chickpea Flour

Aloo Tikki 4pcs 8.95 V/GF

Spiced Potato Fritters in Chickpea Batter

Paneer Chilli 9.95 Veg/GF

Choice of Sweet and Spicy Cheese Stir Fried with Onions and Peppers

Vegetable Manchurian 7.45 V/GF

Fritters in fried Chickpea Flour and Stir-Fried in Manchurian Sauce

Mixed Veg Platter 16.95Veg

Spiced Cheese battered and Fried in Chickpea Flour

Papri Chaat 8.95 Veg/GF

Spiced Fritters in Chickpea Batter

Samosa Chaat 9.95 Veg

Spiced Fritters in Chickpea Batter

Soup

Add Protein, Tofu \$2 Chicken \$3 Shrimp \$3.5

Vegan Lentil Soup 6.95 V/GF

Cooked Yellow Lentil in Lemon and Herbs

Tomato Soup 6.95 V/GF

Tom Yum Soup 7.95 V/GF

Hot And Sour Thai Style Soup

Coconut Soup 7.95 V/GF

Tama Aloo Soup 7.95 V/GF

Bamboo Shoot and Potato Nepali Soup

Mulligatawny Soup 7.95 V/GF

Red Lentils Cooked with Apples, Potato, Coconut, and Savory Herbs



Naan and Breads

All Homemade in a Tandoori Clay Oven

Plain Naan	3.95
Garlic Naan Seasoned with Garlic and Cilantro	5.95
Cheese Naan Stuffed with Mozzarella Cheese	6.95
Peshwari Naan Stuffed with Nuts Raisins and Coconut	6.95
Onion Kulcha Stuffed with onions and herbs	6.95
Keema Naan Stuffed with Ground Chicken	6.95
Lachha Paratha Multi-Layered	5.95
Aloo Paratha Stuffed with Seasoned Potatoes	3.95
Tandori Roti Whole Wheat Bread	6.95
Poori Whole Wheat Fried Bread	6.95
Kathmandu Kitchen	16.95
Bread Basket Plain Naan, Garlic Naan, Tandiri Tori, and Onion Kulcha	

Side Orders

Papad	2.95
Plain Yogurt	2.95
Chutneys Mint/Tamarind/Mango/Onion	2.95
Raita	3.95
Plain Rice	3.95
Curry Sauce (12oz)	10.95
Masala Sauce (12oz)	10.95

Tandori Specials

Served With Fragrant Basmati Rice

Paneer Tikka Cheese Marinated and Roasted in Tandoor Oven	20.95
Chicken Tandori Roasted Half Chicken marinated in Spices and Yogurt	20.95
Chicken Tikka Roasted Boneless Chicken Chunks Marinated in Yogurt and Spices	20.95
Malai Kebab Roasted Boneless Chicken Marinated with Herbs and Sour Cream	20.95
Duck Tandoori	27.95
Roasted Whole Duck Marinated in Yogurt and Spices	
Lamb Boti Kebab	24.95
Roasted Tender Lamb Marinated with Spices Ginger and Garlic	
Rack of Lamb Chops	27.95
Roasted Lamb Chops Marinated in Himalayan Spices	
Shrimp Tandori	24.95
Roasted Jumbo Shrimp Spiced and Marinated in Yogurt	
Salmon Tandori	24.95
Roasted Salmon marinated with Spices and Yogurt	
Tawa Scallop	26.95
Pan Seared Marinated Scallops	
Kathmandu Kitchen	29.95
Mixed Grill Chicken Tandori, Chicken Tikka, Lamb, and Shrimp	

Kids Menu

French Fries	4.95
Mac and Cheese	6.95
Mozzerella Sticks	6.95
Chicken Tenders	7.95
Little Gurkha Dinner Lentils, Tenders, with Buttered Rice	12.95



Veg Entrees

Served With Fragrant Basmati Rice Choice of Mild Medium Hot Spice Level

Dal Tadka Homestyle Fired Yellow Lentil with Herbs	16.95
Dal Makhani Black Lentils in Tomato and Cream Gravy	17.95
Paneer Tikka Masala Paneer Tikka Cooked in a Masala Sauce	18.95
Saag Paneer Panner Cooked in Creamy Spinach gravy	18.95
Shahi Paneer Paneer and Peppers in a Royal Cashew Gravy	18.95
Paneer Makhani Panner with Creamy Tomato Sacue	18.95
Vegetable Makhani Assortment of Mixed Vegetables in a Tomato Cream Sauce	18.95
Matter Panner Paneer with Green Peas in a Onion Gravy	18.95
Karahi Paneer Stir Fried Panner in a Vegetable Gravy	18.95
Aloo Gobi Cauliflower and Potato with Tomatoes and Onions	18.95
Navratana Korma Mix Vegetables in a Creamy Onion and Cashew Sauce	18.95
Malai Kofta Cheese Curd in Creamy Onion Cashew Sauce	18.95
Chana Masala Chickpeas in Fragrant Masala Sauce	18.95
Bhindi Masala Okra in a Fragrant Masala Sauce	18.95
Baigan Bharta Roasted Eggplants in a Bharta Sauce	18.95
Matter Mushroom Mushrooms with Green Peas and Gravy	18.95
Tofu Coconut Curry Tofu in Creamy Coconut Gravy	17.95
Vegetable Coconut	18.95
Korma Mix Vegetables in a Cashew Coconut Sauce	18.95
Vegetable Chettinad South Indian Style with Curry Leaves and Coconut	18.95

Non-Veg Entrees

Served With Fragrant Basmati Rice Choice of Mild Medium Hot Spice Level

Curry Chicken 19.95 /Goat or Lamb 20.95 /Shrimp or Salmon 23.95 Onion and Tomato in a Fresh Spice Base	
Korma Chicken 19.95 /Goat or Lamb 20.95 /Shrimp or Salmon 23.95 Onion in a Rich Cashew Gravy	
Tikka Masala Chicken 19.95 / Goat or Lamb 20.95 /Shrimp or Salmon 23.95 Tomato Based Cream Sauce	
Karahi Chicken 19.95 / Goat or Lamb 20.95 /Shrimp or Salmon 23.95 Stir Fried Onion Tomato and Bell Pepper with Homemade Gravy	
Vindaloo Chicken 19.95 / Goat or Lamb 20.95 /Shrimp or Salmon 23.95 ONE SPICE LEVEL Spicy Tangy Sauce Cooked with Potato	
Saag Chicken 19.95 / Goat or Lamb 20.95 /Shrimp or Salmon 23.95 Spinach Based Creamy Sauce	
Chettinad Chicken 19.95 / Goat or Lamb 21.95 /Shrimp or Salmon 23.95 South Indian Style with Curry Leaves and Coconut	
Roganjosh Goat and Lamb 21.95 /Shrimp or Shrimp 23.95 Cooked Meat with Yogurt and Spices	

Noodles and Rice

Chow Mein (Stir Fried Noodles) Veg 14.95 / Chicken 16.95 /Shrimp 17.95 Stir Fried noodles with Mixed Vegetables and Choice of Protein	
Fried Rice Veg 14.95 / Chicken 16.95 /Shrimp 17.95 Stir Fried Rice	



Special Entrees

Served With Fragrant Basmati Rice Choice of

Butter Chicken 19.95

Pulled boneless Chicken in Butter Sauce

Kathmandu Chicken 19.95

Chilli

Choice of Sweet and Spicy Stir-Fried Chicken with Green Peppers and Onions

Lamb Boti Masala 21.95

Marinated Lamb in Yogurt and Onion Tomato Sauce

Keema Matter 21.95

Minced Lamb in Onion and Tomato Sauce

Shrimp Manchurian 23.95

Stir Fried Shrimp with Onions and Green Peppers

Goan Fish Curry 20.95

Cinnamon and Clove Infused Portuguese Style Fish Curry

Mango Chicken 19.95

Boneless Chicken Cooked with Fresh Mango Curry Sauce

Traditional Biryani

Biryani

Veg 19.95/Chicken 20.95/Goat and Lamb 23.95/
Shrimp and Salmon 24.95

Prepared with Basmati Rice and Himalayan Herbs and Spices served with Raita

Kathmandu Kitchen Special 26.95

Biryani

Mixed Biryani with Chicken Lamb and Shrimp

Dum Biryani

Veg 119.95/Chicken 149.95/Goat 169.95/Lamb 169.95
(Requires 24-hour advance notice. Serves 6.)

From the royal Awadhi kitchens of 1856, this biryani came to life when Nawab Wajid Ali Shah brought his cuisine to Kolkata from Lucknow. His exiled chefs adapted it with local touches fragrant basmati rice, slow-marinated meat, golden potatoes, and the signature pan-fried boiled egg. Sealed with saffron, rose water, and ghee, our Dum Biryani is slow-cooked to perfection. Chef Rimal, was trained at Nizam, founded by the Nawab's own cooks, so every bite stays true to its royal roots. Greatness takes time: please allow 24 hours' notice for this feast.

Soft Drinks/ Mocktails

Mango Lassi 5.95

Mango yogurt drink

Sweet/Salted Lassi 5.95

Mango yogurt drink

Juice 3.50

Orange, Pineapple, Mango, Apple, Cranberry

Soft Drinks 2.95

Coke, Diet Coke, Sprite, Ginger Beer,
Lemonade, Iced Tea,

Himalayan Masala Chai 3.95

Himalayan Mojito 8.95

Traditional Virgin Mojito with Nepali Spices

Mohi 6.95

Refreshing Buttermilk Based Drink

Regular Tea/Coffee 2.95

Mangomule 7.45

Sliced Cucumber, Honey, Mango, Lime,
Ginger Beer

Shirley Ginger 7.45

Ginger Beer, Lime, Soda, Grenadine

Fruity Cobbled 7.45

Lime, Pineapple, Cranberry, Soda

Nopoloma 7.45

Grapefruit, Lime, Salt, Tonic



Nepali Appetizers

Veg Momo 6pcs

Steamed **9.95**/Deep Fried **11.95**/Pan Fried **11.95**
Mixed Vegetables and Nepali Herbs and Spices in a
Dumpling Served with Tomato Sesame Achar

Chicken Momo 6pcs

Steamed **10.95**/Deep Fried **12.95**/Pan Fried **12.95**
Ground Chicken Nepali Herbs, Spices and Mixed Vegetables
in a Dumpling Served with Tomato Sesame Achar

Veg Momo Platter **15.95**

4 Steamed Momo 4 Fried and 4 Chilli

Chicken Momo Platter **16.95**

4 Steamed Momo 4 Fried and 4 Chilli

Chicken Sandeko **9.95**

Chicken Kebab Tossed With Lime and Herb

Chicken Choila **9.95**

Pulled Chicken Tossed in a Garlic Ginger
Spice

Bhatmas Sandeko **7.95**

Crunchy Soybeans Tossed With Lime and
Herbs

Aloo Sandeko **7.95**

Potatoes Tossed With Lime and Herbs

Badam Sandeko **7.95**

Peanuts Tossed With Lime and Herbs

Kolkata Style Kathi Roll

Egg Roll **11.95**

2 Eggs and Spices Wrapped up in a Flour Wrap

Veg Roll **11.95**

Mixed Vegetables Paneer and Spices in a
Flour Wrap

Egg Veg **12.95**

Mixed Vegetables Eggs and Spices in a Flour
Wrap

Egg Chicken **14.95**

Boneless Spiced Chicken and 2 Eggs in a
Flour Wrap

Kathmandu Kitchen **18.95**

Special Roll

Boneless Spiced Chicken, Mixed Vegetables,
Paneer, and Eggs in a Flour Wrap

All Of Our Goat, Lamb and Chicken is Halal



Nepali Entrees

Served With Fragrant Basmati Rice Choice of Mild Medium
Hot Spice Level

Veg Momo 10pcs

Steamed **14.95**/Deep Fried **15.95**/Pan Fried **15.95**
Mixed Vegetables and Nepali Herbs and Spices in a
Dumpling Served with Tomato Sesame Achar

Chicken Momo 10pcs

Steamed **15.95**/Deep Fried **16.95**/Pan Fried **16.95**
Ground Chicken Nepali Herbs, Spices and Mixed Vegetables
in a Dumpling Served with Tomato Sesame Achar

Jhol Momo 10pcs

Chicken **15.95**/Veg **15.95**
Juicy Momo Swimming in a Saucy Sesame Broth

Chilli Momo 10pcs

Chicken **15.95**/Veg **15.95**
Stir Fried Momo with Green Peppers and Onions

Nepali Chicken Chilli **20.95**

Choice of Sweet and Spicy, Chicken Stir Fried
in Traditional Nepali Style with Onions and
Pepeprs and A Special Szechuan Pepper
Seasoning

Keema Noodles **20.95**

Kathmandu Style Boiled Noodle Dish
With Ground Chicken and Spices

Nepali Aloo Gobi **18.95**

Cauliflower, Potato and Peas Cooked in a
Traditional Nepali Style

Jhaneko Dal **17.95**

Black Lentils Tempered with Herbs and
Spices

Nepali Chicken Curry **19.95**

Traditional Nepali chicken curry with spices
and herbs.

Nepali Goat Curry **20.95**

Nepali Style Goat with a Choice of Mula
(Radish) or Fharsi (Zucchini)

Kathmandu Fish Curry **21.95**

Homestyle Fish Curry with Himalayan Spices

Nepali Thali Set

Not available for Take Out

Served with Basmati Rice, Papad, Seasonal Curry, Pickle and Choice

Vegetable Thali Set **20.95**

Vegetable Curry with Rice, Spinach, Kheer
and Papad

Chicken Thali Set **21.95**

Chicken Curry with Rice, Spinach, Kheer and
Papad

Goat Thali Set **23.95**

Goat Curry with Rice, Spinach, Kheer and
Papad

Desert

Gulab Jamun

Crunchy Soybeans Tossed With Lime and Herbs

5.95

Ice Cream

Choice of Vanilla or Chocolate

5.95

Raasmalai

Peanuts Tossed With Lime and Herbs

7.95

Gajar ko Halwa

Peanuts Tossed With Lime and Herbs

5.95

Kheer

Crunchy Soybeans Tossed With Lime and Herbs

5.95

Mango Gulab Jamun

Choice of Vanilla or Chocolate

7.95

Buffett Saturdays and Sundays 12:00 pm – 2:30 pm

Adult

20.99

Child

11.99

Younger than 13



All Of Our Goat, Lamb and Chicken is Halal



33 Wilbur Cross Way, Storrs, CT 06268

ktmrestaurantct.com