

Daawat

*Indian*  
Cuisine Restaurant



# APPETIZERS

**VEGETABLE PAKODA** 360  
(Appetizing and crispy fresh Vegetables dipped in seasoned chickpeas flour batter and deep fried till golden brown)

**SAMOSA CHAAT** 360  
(Two sumptuous samosas topped with chickpeas, vegetables, served with sweet and tangy chutney)

**PANEER TIKKA** 550  
(Succulent cubes of fresh cottage cheese marinated with yogurt and Punjabi spices, cooked in clay oven and served with tantalizing mint chutney)

**MURG PAKODA** 450  
(A tasty appetizer made from boneless tender chicken battered in gram flour, aromatic Indian herbs, fried till crispy golden brown and served with mint chutney)

**MURG MALAI TIKKA** 650  
(Rich, creamy and succulent chicken tikka kabab made of tender and juicy cubes of chicken marinated in cashew nut paste, cheese and fresh ground herbs and tenderly prepared in clay oven)

**MACHLI TIKKA** 700  
(A delicious and healthy appetizer made of juicy cubes of Bekti fish marinated in mild Indian aromatic herbs and artistically cooked in clay oven)

# SHORBA (Soup)

**BADAMI MURGH SHORBA** 290  
(Rich and creamy chicken broth soup flavoured with almond and herbs)

**SABJI KA SHORBA** 240  
(Mixed tangy vegetables and coconut milk soup garnished with coriander)

# SALAD

**GARDEN GREEN SALAD** 250  
(A deliciously healthy mixture carrot, radish, cucumber, tomato, onion on the bed of lettuce & served with lemon dressing)

**KACHUMBER SALAD** 275  
(Shattered cucumber, carrot, tomato, onion, green chilly tossed in lemon juice and chat masala).

**CHAAT DILRUBA** 335  
(Boiled diced potato, carrot, green beans, chopped onion, green chilli, aromatic Indian herbs, Kashmiri fruits served with fried papad on top and sweet and sour sauce)

All prices are subject to 10% service charge and 13% VAT



# SABJHI ka BAGICHA (Vegetables)

## KADAHI PANEER

(A mouth-watering combination of cottage cheese pan fried with onion, bell pepper, tomato, green chilly touched with vegetable gravy)

740

## PANEER MAKHANI

(Fresh and soft cubes of paneer cooked in mild tomato sauce and flavoured with butter)

740

## PANEER PASANDA

(A North Indian recipe from the province Awadh, cottage cheese filled with green chutney and nuts in tomato gravy touch with almond paste)

750

## KHUMB MATAR

(One of the most delicious original Indian curry made from fresh button mushroom, green peas cooked in almond gravy)

740

## PALAK PANEER

(A popular north Indian curry made from succulent pieces of cottage cheese cooked in rich creamy spinach sauce)

670

## MALAI KOFTA

(A Classic Mughlai cuisine made from deep fried cottage potato cheese balls, filled with dry nuts, mawa and cooked in saffron rich cream gravy)

630

## SABJI JHALFREZI

(Pan fried fresh vegetables cooked with spices, onions, green peppers and tomatoes)

490

## SABJI BEGAM BAHAR

(Mixed fresh vegetables, cottage cheese cooked in almond gravy)

490

## NAWARATAN KORMA

(Rich creamy and flavorful dish that literally translates to nine-gem curry. The “gems” are the fruits, vegetables and nuts that make up the curry)

490

## ALOO GOBI ADRAKI

(Crispy diced potato and cauliflower stir fried and cooked in fresh Indian gravy with touch of ginger flavour)

490

# MURG (Chicken) ka SHOLA

## MURG CURRY SADA BAHAR

(Sumptuous chicken pieces cooked with North Indian aromatic herbs and mild spices)

560

## MURG BEGAM BAHAR

(Representing famous Mughlai dish developed by the people of Mughal Empire in medieval India, spring chicken with almond gravy)

650

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### KADAHI MURG

(North Indian style pan fried Chicken with onions, green peppers, tomatoes, dry chillies with aromatic Indian herbs)

560

### CHUJA MAKHANI

(North Indian style tender pieces of spring chicken cooked in clay oven, then tossed with mild makhani gravy)

650

## GOSHT (Mutton) ka BAHAR

### GOSHT ROGAN JOSH

(An aromatic dish of Persian origin, mutton leg pieces cooked in fresh ground spices, mild gravy and with the touch of fresh yoghurt)

850

### BHUNA GOSHT

(Delicious classic Indian curry prepared with pieces of mutton cooked with onion, ginger, garlic, green peas and tossed with Northern Indian spices and herbs)

870

### GOSHT SADA BAHAR

(Tender pieces of mutton cooked with freshly ground spices and sauce)

850

### GOSHT KORMA

(Famous dish from the Lucknow Nawabi house cooked with aromatic Indian herbs with a touch of cashew nut paste)

850

## SAMUNDRI NAMOONE (Seafood)

### BENGALI FISH CURRY

(Insanely famous Bengali dish made of Fresh Bektī fish marinated with Indian garam masala, deep fried in oil and dipped in aromatic rich Bengali gravy)

630

### JHINGA MASALA

(An Indian seafood Delicacy, Punjabi style shrimp pan fried with Indian spices)

1550

### FISH TIKKA MASALA

(Tandoori fish tikka served with mild tomato gravy)

630

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# TANDOOR ka KHAJANA

Tandoor (clay oven) specialties are served with vegetables and chutney on the side

## TANDOORI MURG

(Spring Chicken marinated in yoghurt and fresh ground herbs, tenderly barbecued in tandoor)

900

## MURG TIKKA

(Succulent cubes of chicken leg, subtly marinated with yoghurt and specially blended spices and cooked in classic clay oven)

700

## SEEKH KABAB (Mutton/Chicken)

(Mouth watering starter made from finely minced mutton/chicken seasoned with fresh onions and herbs, cooked in clay oven)

800/650

## TANDOORI JHINGA

(Delicious seafood delight made of King size shrimp subtly marinated with spices and green herbs, prepared in tandoor)

1680

# DAAL ka SHOLA (Lentils Gravy)

## DAL MAKHANI

(Fresh whole black lentil rich in aromatic spices, cream and butter)

380

## DAL TADKA

(Yellow lentil cooked in Punjabi style)

310

## DAL BUKHARA

(Whole black lentil cooked in fresh cream, butter and cheese)

380

# TANDOORI BREADS

Indian breads cooked in clay oven

## BUTTER NAAN

110

## PLAIN NAAN

100

## PESHAWARI NAAN

(Famous Leavened soft Naan from Peshawar, stuffed with exotic dry nuts, coconuts and dry cherries)

150

## KEEMA NAAN (Murg /Gosht)

(Beautifully soft Indian bread stuffed with Chicken/Mutton minced meat with mild spices flavour)

150/200

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## TANDOORI ROTI

(Popular Indian traditionally baked whole wheat flour bread)

90

## PARATHA (ALOO/MASALA/LACHHA)

(North Indian traditional unleavened bread stuffed with boiled mashed potato with aromatic Indian herbs)

110/110/120

# RICE & BIRYANI

## (Basmati Chawal Ka Khajana)

### PLAIN RICE

210

### SOFIYANI PULAO

(Basmati rice with seasonal vegetables and dried nuts with touch of saffron)

400

### PEAS / JEERA PULAO

(Basmati rice sautéed in butter and green peas or cumin seed)

300

### GOSHT HYDERABADI BRIYANI

(Famous from Hyderabad, Basmati rice cooked with boneless mutton, with nuts, raisins & served with mixed raita)

840

### KASHMIRI MURGH BRIYANI

(Basmati rice cooked with boneless chicken, nuts, raisins with touch of saffron and served with mixed raita)

700

### VEGETABLE BIRYANI

(Rice cooked with seasonal vegetable and with North Indian aromatic herbs served with dry nuts on top and cucumber raita)

630

# MISHTAN BHANDAR

## (Desserts)

### KESHARI RAS MALAI

(Homemade cottage cheese dipped in sweetened milk, flavoured with pistachios and rose water with touch of saffron)

320

### HOT GULAB JAMUN

(Homemade soft milk balls dipped in sugar syrup)

220

### GAJAR KA HALWA

(Shredded carrot cooked with nuts and milk top with ground almond, cashew nuts and pistachios)

320

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# CONTINENTAL APPEITZERS

## STUFFED MUSHROOM

(Mushroom stuffed with cheese mixture, dipped in batter and deep fried)

400

## HONEY CHILLI POTATO

(Crispy potato tossed with sweet and spicy sauce roasted sesame and green onion)

350

## CHICKEN BANEH

(Chicken breast marinated with salt, mustard paste and lemon juice deep fried with bread crumb)

450

## MEXCIAN FISH FINGER

(Fish breast, jalapeno paste, lemon juice and salt served with potato wedges)

500

## SOUP

### MUSHROOM CAPPUCCHINO

(Paste of chopped mushroom, sauté onion, garlic and leek, celery with white wine diluted in cream and served hot)

350

### HOT & SOUR SOUP (VEG/NON-VEG)

(Pickles, tofu, shredded chicken or veg served with white egg)

350/400

### CHICKEN SOUP

(Served with boiled chicken, herbs, olive and lemon wedges)

350

## SALAD

### GREEK SALAD

(Carrot, cucumber, tomato, onion on the bed of lettuce & served with lemon dressing and feta cheese)

450

### PASTA WITH CHICKEN SALAD

(Penne pasta, roasted breast chicken, bell pepper, carrot and potato served with hot mustard dressing)

500

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# MAIN COURSE

TORLY VEGETABLE STEW 650

(Fresh tomato sauce, seasonal vegetables, herbs & served with rice)

FISH AND CHIPS 600

(Hand battered crispy fried fish served with French fries and tartar sauce)

FISH STEAK 950

(Marinated grilled fish with butter vegetable, rice and creamy capers butter sauce)

CHICKEN STEW WITH RICE 800

(Cooked chicken with brown sauce, herbs, potato, and carrot served with steam rice)

CHICKEN CHOP 600

(Marinated grilled chicken leg, butter vegetable & served with BBQ sauce)

LAMB CHOP 2700

(Marinated grilled lamb chop served with sauté vegetables, rice and black pepper sauce)

# PASTA

FUSILLI CARBONARA 700

(Fusilli and bacon in a rich sauce of egg yolk, cream and crushed pepper)

SPAGHETTI CHICKEN BOLONGNISE 700

(Spaghetti served with minced chicken tomato sauce)

SPAGHETTI WITH CHILLI, GARLIC & OLIVE 650

(Buttered spaghetti with herbs including oregano, parsley and served with parmesan cheese topping)

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# ASIAN DELIGHT

SEASAME CHICKEN WITH OYTER SAUCE SERVED WITH RICE	480
RED CURRY CHICKEN SERVED WITH RICE	480
STIR FRIED VEGETABLE SERVED WITH RICE	420
VEGETABLE FRIED RICE	320
CHICKEN FRIED RICE	380
CHOWMEIN (VEG/NON-VEG)	320/380

## DESSERTS

BROWNIES (Warm chocolate brownies served with ice cream and chocolate sauce)	320
APPLE PIE (Regional variation apple tart served with ice cream on top)	350
ICE CREAM (Vanilla/ chocolate/ 21 love/ butter scotch)	300

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