



KATHMANDU GRILL

Multi Cuisine

*One of the Best Multicuisine Restaurant In Town with
outdoor and indoor seating*

Always Open 6 am till 12 am

Breakfast, Lunch & Dinner

(Grill & BBQ, Continental, Indian, Italian, Nepalese)

"Prices are in Nepalese Rupees & all the applicable taxes are included"

Breakfasts

(We serve 7 days in a week from 6 am till 12 pm)

Kathmandu grill special breakfast

(healthy choice of fresh juice, any choice of cereal with fruit and milk curd, choice any cooked eggs & grilled any one meat ham, salami, sausage & bacon tea or coffee) 895/-

Healthy & light breakfast

(fresh juice, fresh fruit, cereal with milk or curd & any cooked omelet with toast, tea or coffee) 690/-

Indian special breakfast

(tea or coffee, fresh juice or lassi puree bhaji or chole bhature toast & omelet) 780/-

Fresh bakery with eggs

(croissant, muffin, toast and any cooked eggs with tea or coffee) 575/-

Smoked salmon toasts

(two slice toast bread with onion mashed avocado & smoke salmon) 1150/-

Tamagoyaki

(Japanese omelet two eggs mixing soya sauce, dashi folk & spring onion) 490/-

Cottage cheese omelet

(two eggs with greeted cottage cheese & coriander, spring onion) 510/-

Italian omelet

(two eggs with salami, mozzarella, tomato & basil) 580/-

Cheesy mushroom spinach omelet

(two eggs with slice bottom mushroom, spinach & yak cheese) 530/-

Tomato basil rolled omelet

(two eggs with basil sundried tomato) 480/-

Breakfast blt salad

(sauté spinach, tomato, grilled bacon boiled egg & papaya) 590/-

Pesto eggs

(pesto sauce cooked soft fried egg on top toast) 580/-

Mashed avocado & feta toast with fried egg

(mashed avocado, feta cheese with on top of toast & eggs) 695/-

Avocado salad with tomato & mozzarella

(cube cut avocado, onion, tomato, mozzarella with balsa milk dressing) 730/-

Healthy breakfast avocado & fruit

(slice cut avocado, banana, papaya & watermelon mix) 650/-

Scramble eggs with broccoli

(two eggs with butter cream, broccoli & on top of toast) 560/-

French toast

(two slice French style toast with cinnamon, sugar & fruit) 410/-

Chocolate chips pan cake

(three fluffy pan cake with chocolate chips & butter syrup) 450/-

Apple cinnamon pancake

(three-piece pancake with apple cinnamon & fresh whipped cream & melba syrup) 460/-

Churro pancakes

(churro pancakes with cinnamon, sugar topping and salted drizzle on top) 410/-

Cheese avocado bacon bites

(yak & mozzarella cheese & crumbed fried) 590/-

Poached eggs over chicken
(cube cut chicken with potato & shallow fry on top of poached eggs) 660/-

Pesto tomato eggs avocado breakfast
(tomato, avocado with pesto sauce & poached eggs) 630/-

Avocado toast
(slice of toasted bread topped with mashed avocado and tomato slice) 410/-

Choice of your Style cooked Eggs
(Omelet/sunny side fried/boiled/scrambled/poached eggs – two eggs) 450/-

California style fried eggs avocado toast
(toasted bread with topped mashed avocado sweet bell pepper & fried eggs) 510/-

Hash brown breakfast
(hash brown potato topped with bacon, onion, tomato & cheese & eggs) 580/-

Choice of your grill meats
(sausage/ham/bacon/salami) 999/-

Cereals on your choice

Muesli
(mix muesli with fruit, yoghurt & honey) 490/-

Porridge
(cooked porridge with hot milk, banana & honey) 430/-

Cornflakes/chocos
(with hot or cold milk) 440/-
Fresh fruit salad 425/-89
Fruits with yoghurt 450/-

“We wish you have a great Day”

Lunch & Dinner- Music, Foods & Drinks

(We serve 7 days in a week from 12 pm till 12 pm)

Starter

Veg tempura
(lightly battered, deep fried vegetables) 580/-

French fries
(crispy deep fried potato) 530/-

Cheese stuffed potato croquettes
(mashed potato stuffed with cheese, coated with bread crumbs and deep fried) 690/-

Mushroom duplex
(stuffed mushroom, coated with bread crumbs and deep fried) 750/-

Vegetable pakoda
(fresh vegetables dipped in gram flour batter and deep fried) 595/-

Chips chilli
(fries with onion capsicum, tomato and hot chili sauce) 580/-

Chicken nuggets
(chicken battered and breaded then deep fried) 790/-

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Paneer chilli

(dice paneer with onion, capsicum, tomato and hot chili sauce) 635/-

Chicken chilly

(dice chicken with onion, capsicum, tomato and hot chili sauce) 615/-

Prawn tempura

(battered prawn deep fried and served with kikkoman soya sauce) 1085/-

Buffalo chicken hot wings

(fried chicken wings coated with hot sauce) 655/-

Murg pakoda

(boneless tender chicken battered in gram flour, aromatic Indian herbs, fried till crispy golden brown) 575/-

Starter - Local Test

Corn fry

(sweet whole corn shallow fry with butter & mix onion, capsicum, tomato) 450/-

Himalayan potato

(deep fry weigh cut potato with ghee & Nepalis spicy & shallow fry) 560/-

Mushroom chhoila

(smoky fresh bottom mushroom marinade Nepalis hot & spicy) 690/-

Peanuts shadeko

(dry peanuts mix with onion, tomato, ginger garlic hot & sour spicy) 370/-

Pork tawaa

(slice pork meat marinade Nepalis spicy & grilled in tawaa) 750/-

momo

Veg momo / chicken momo 375/- , 395/-

BBQ

Veg paneer bbq 775/- potato bbq 560/- chicken bbq 875/- mutton bbq 1100/- pork bbq 880/-

Chicken shadeko

(julienne cut chicken marinade Nepalis spicy shallow fry with onion, capsicum, tomato & coriander) 675/-

Tawaa fish

(fresh fish marinade nepali spicy & grilled in tawaa) 775/-

Mutton tawaa

(cube cut mutton marinade Nepalis spicy with garlic ginger & green chilly grilled in tawaa) 995/-

Trout fry

(trout fish marinade Nepalis spicy and deep fry) 1580/-

Soups & salads

Salads

Tenderloin tonato salad

(grilled slice tenderloin & with tuna mayonnaise dressing) 775/-

Insalata mista alla olive

(garden fresh seasonal salad served with olive oil and lemon dressing) 585/-

Greek salad

(capsicum, cucumber, tomato, lettuce, black olives, feta cheese, olive oil, lemon juice and oregano dressing) 645/-

Mozzarella

(slice of tomato, fresh mozzarella with olive oil and basil dressing) 640/-

Kachumber salad

(shattered cucumber, carrot, tomato, onion, green chilly tossed in lemon juice and chat masala) 495/-

Hawaiian chicken salad

(shredded chicken with apple and pineapple dressed with light orange flavored mayonnaise) 690/-

Prawn cocktail

(poached prawn on the bed of lettuce, dressed with cocktail sauce, flavored with white wine and garnished with boiled egg) 895/-

Cream of broccoli

(puree of broccoli) 490/-

Minestrone di verdure

(assorted fresh vegetables and pasta soup flavored with basil) 495/-

Cream di funghi

(mushroom puree soup flavored with herbs) 530/-

Roasted vegetable

(mix veg well roasted carrot, potato, red bell pepper & red pumpkin with light spicy and creamy) 550/-

Garden green salad

(a deliciously healthy mixture of carrot, radish, cucumber, tomato, onion on the bed of lettuce, served with lemon dressing) 505/-

Som tom thai

(shredded raw papaya with pam sugar, fry chilli, lemon juice beans shrim & fish sauce) 690/-

Namto kai

(sauté chicken celeri onion fish sauce crush peanuts & lemon juice pam sugar) 650/-

Yum woon sen

(boiled phing with colors crush peanuts pam sugar and lemon juice) 650 /-

Soups

Prawn

(cooked shrimp with cayenne pepper tomato flavor and white wine, garnished with julienne vegetables) 650/-

Hot & sour (veg/non-veg)

(pickles, tofu, shredded chicken or veg served with white egg) 530/-, 495/-

Cream of mushroom soup

(mushroom puree soup flavored with herbs) 430/-

Tom yam pak/kung/kai

(hot & sour thai soup) 550/-, 690/-, 590/-

Nepali Thali (Dal Bhat)

Nepali veg thali

(rice, lentil, seasonal vegetables, green leafy vegetables, pickle, papad, salad and curd/sikarni) 725/-

Nepali chicken thali

(rice, lentil, seasonal vegetables, green leafy vegetables, pickle, papad, chicken curry, salad and curd/sikarni) 875/-

Nepali mutton thali

(rice, lentil, seasonal vegetables, green leafy vegetables, pickle, papad, mutton curry, salad and curd/sikarni) 995/-

Main course – continental

Marry me chicken

(famous skillet chicken in a sun dried tomato parmesan cheese & cream sauce) 895/-

Crispy fried pork chop

(crumb bread fried pork chop served with alfredo sauce) 935/-

Paneer shaslik

(marinated and grilled cottage cheese, tomato, onion, capsicum, served with bed of rice) 895/-

River fish with Livernois sauce

(pan fried river fish with Livernois sauce onion, capsicum, chilly, cream, white wine and herbs) 975/-

Pan fried fish Livernois sauce

(pan fried fish with white wine, celery stick, tomato sauce and spinach) 975/-

Rulade chicken

(chicken breast fillet rolled with spinach, cheese, salsa rosa and green pepper) 995/-

Tenderloin stroganoff

(shredded tenderloin with onion, tomato, capsicum, mushroom, olive, gherkins, and demi-glace sauce) 995/-

Lemon caper chicken

(chicken breast with lemon caper butter sauce) 985/-

Chicken sizzler

(grilled chicken with mushroom sauce served on sizzling pan) 885/-

Chicken Corden blue

(chicken breast stuffed with ham and cheese and crumb fried) 885/-

Chicken stroganoff

(shredded chicken with onion, tomato, capsicum, mushroom, olive, gherkins, and demi-glace sauce) 895/-

Thai curries & rice

Thai curry Pak/kai/kung (serve with rice) 725/-, 875/-, 995/-

Fish and chips

(crumb bread deep fried fish serve with tartar sauce) 895/-

Kathmandu grilled signature dishes

Grilled pork chop

(grilled pork chop with mushroom & rosemary demy glaze sauce) 925/-

grilled BBQ pork chop

(grilled pork chop with BBQ sauce) 950/-

Stuffed grilled chicken

(chicken breast stuffed with mix chicken herbs, rum & grilled serve with seasonal veg & potato, mushroom sauce) 940/-

Grilled pork with caper artichoke

(pork tenderloin marinade salt, pepper, olive oil, herbs & grilled serve butter, veg & caper artichoke & tomato sauce) 960/-

Grilled chicken thigh

(chicken leg marinade herbs, olive oil & grilled serve with butter, veg & rosemary sauce) 925/-

Grilled trout

(whole trout fish grilled with serve veg, potato & lemon capper butter sauce) 1620/-

Grilled tenderloin sekwar

(cube tenderloin onion, capsicum, tomato serve with balsamic sauce & massed potato) 995/-

Grilled prawn

(king prawn grilled serve with lemon, butter, parsley sauce & massed potato) 1495/-

Grilled mix veg sizzler

(mix veg onion, tomato, mushroom, capsicum, paneer, zucchini & potato serve with noodle, chips & picante sauce) 750/-

Grilled fish

(grilled or deep fried marinated fish served with chips and seasonal vegetables) 960/-

Grilled salmon steak

(grilled salmon with lemon caper butter sauce, Worcester sauce served with fresh vegetables and parsley potatoes) 2800/-

Steaks

Garlic steak

(garlic flavored well marinated and grilled thick slice of meat served with chips and seasonal vegetables) 895/-

Pepper steak

(pepper flavored well marinated and grilled thick slice of meat served with chips and seasonal vegetables) 890/-

Tenderloin steak w/ mushroom sauce

(tender thick slice of grilled meat covered with mushroom sauce and served with chips and seasonal vegetables) 895/-

Chicken fried steak

(crumb bread fried chicken breast with cream cheese sauce) 895/-

Indian cuisines

(veg)

Mix veg curry/navaratna curry

(Indian style curry mild spicy) 650/-

Kadahi paneer

(a mouth-watering combination of cottage cheese, pan fried with onion, bell pepper, tomato, green chilly touched with vegetable gravy) 795/-

Paneer makhani

(fresh and soft cubes of paneer cooked in mild tomato sauce and flavored with butter) 795/-

Khumb matar

(one of the most delicious original Indian curry made from fresh button mushroom, green peas cooked in almond gravy) 795/-

Palak paneer

(a popular north Indian curry made from succulent pieces of cottage cheese cooked in rich creamy spinach sauce) 775/-

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)

825/-

Sabji jalfrezi

(pan fried fresh vegetables cooked with spices, onions, green peppers and tomatoes) 565/-

Aloo gobi adraki

(crispy diced potato and cauliflower, stir fried and cooked in fresh Indian gravy with a touch of ginger) 670/-

Dal makhani

(fresh whole black lentil rich in aromatic spices, cream and butter) 590/-

Dal tadka

(yellow lentil cooked in Punjabi style) 490/-

Dal bukhara

(whole black lentil cooked in fresh cream, butter and cheese) 580/-

Indian non veg

Chicken curry

(choice of Indian or Nepali style chicken curry served with rice or roti) 850/-

Kadahi chicken

(delicious, spicy and flavorful Indian dish made in iron work) 875/-

Prawn curry

(pan fried prawn with mild spicy masala gravy) 1220/-

Murg begam bahar

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

795/-

Gosht rogan josh

(an aromatic dish of Persian origin, mutton leg pieces cooked in fresh ground spices, mild gravy and touched with fresh yoghurt) 995/-

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) 1050/-

Gosht sada bahar

(tender pieces of mutton cooked with freshly ground spices and sauce) 995/-

Gosht korma

(famous mutton dish from the Lucknow nawabi house cooked with aromatic Indian herbs with a touch of cashew nut paste) 1050/-

Bengali fish curry

(insanely famous Bengali dish made of fresh fish marinated with Indian garam masala,, deep fried in oil and dipped in aromatic rich Bengali gravy) 950/-

Jhinga masala

(an Indian seafood delicacy, Punjabi style shrimp pan fried with Indian spices) 1395/-

Tandoor ka khajana

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

Seekh kabab (mutton\chicken)

(mouthwatering starter made from finely minced mutton\chicken seasoned with fresh onions and herbs, cooked in clay oven) 1085/- ,
920/-

Tandoori murg (1/4, ½, full)

(spring chicken marinated in yoghurt and fresh ground herbs, tenderly barbecued in tandoor) 650/-, 1200/-, 2100/-

Murg tikka

(succulent cubes of chicken leg, subtly marinated with yoghurt and specially blended spices and cooked in classic clay oven) 960/-

Tandoori jhinga

(delicious seafood delight made of king size shrimp subtly marinate with spices and green herbs, prepared in tandoor) 1800/-

Murg malai tikka

(cube cut chicken marinated rich cream, amul cheese & Indian herbs cooked in classic clay oven) 1090/-

Tandoori breads

(Indian breads cooked in clay oven)

Keema naan (murg/gosht)

(famous leavened soft naan from Peshawar, stuffed with exotic dry nuts, coconuts and dry cherries) 275/-

Peshawari naan

(beautifully soft Indian bread stuffed with chicken /mutton minced meat with mild spices flavor) 375/-

Panner kulcha

(homemade cottage cheese with onion, chilly coriander and Indian spicity) 340/-

Paratha(aloo/masala/lachha

(north Indian traditional unleavened bread stuffed with boiled mashed potato with aromatic Indian herbs) 145/-

Naan

Butter / plain / garlic naan \ tandoori roti 220/- & ccheese naan 250/-

Rice & biryani

(basmati chawal ka khajana)

Plain rice 190/-

Sofiyan pulao

(basmati rice with seasonal vegetables and dried nuts with touch of saffron) 395/-

Vegetable biryani

(seasonable vegetable with Indian spices & gravy) 730/-

paneer biryani

(cube cut paneer with aromatic Indian spicy herbs and long grain Indian basmati rice)

795/-

Egg dum biryani

(Indian style rice dish with butter fried egg & nuts, flavored with aromatic spices) 750/-

Kashmiri murghi biryani

(basmati rice cooked with boneless chicken ,nuts ,raisins with a touch of saffron and served with raita) 895/-

Gosht Hyderabadí biryani

(famous dish from Hyderabad- basmati rice cooked with boneless mutton, nuts, raisins & served with mixed raita) 995/-

Chinese dishes

Vegetable fried rice/ veg chowmein 475/-

Chicken fried rice/ chicken chowmein 695/-

Mixed fried rice/ mixed chowmein 745/-

Sandwiches

Club 855/-

Bacon, lettuce, tomato 650/-

Chicken/ cheese 640/-, 695/-

Vegetable/ egg 555/-, 615/-

Pizzas & pastas

Pizzas

Margarita

(classic cheese pizza with fresh tomato slices)

790/-

Giardiniera

(vegetarian pizza with tomato, cheese, bell pepper, onion, capers, baby corn, asparagus, and pimento)

810/-

Four season pizza

(four season pizza with seafood, chicken, ham, mushroom, bell peppers, asparagus, olive, onion, and capers topped with egg) 925/-

Oriental veg

(vegetarian pizza with tomato, cheese, bell pepper, onion, capers, baby corn, asparagus and pimento) 840/-

Chicken mushroom pizza

(pizza, chesses, mushroom & chicken) 925/-

Choice of four vegetable

(pizza with the choice of any 4 veg toppings)

895/-

Tre colore

(three different colored pizza topped with sundried tomato, sautéed spinach and mozzarella) 880/-

BBQ chicken corn pizza

(topped with bbq chicken with sweet corn) 995/-

Chicken pesto pizza

(shredded chicken with topped pesto sauce)

975/-

Sicilian

(roasted capsicum, marinated eggplant and salami) 890/-

Mumma leone

(tomato, cheese and salsa Bolognese) 890/-

Calzone

(half-moon shaped pizza stuffed with cheese, ham, mushroom and bell pepper) 885/-

Capriccosia

(tomato, cheese, capers, anchovies, ham, mushroom, artichoke and olive) 980/-

Quttrso stagioni

(four season pizza with seafood, chicken, ham, mushroom, bell peppers, asparagus, olive, onion, and capers topped with egg) 1035/-

Hawaiian

(ham, pineapple, gherkin) 925/-

Extra toppings

Pineapple/Sundried tomato 195/- Chicken/Mushroom/Ham/Cheese 220/- Salami 250/-

Pasta

Choice of spaghetti or penne

Arrabiata

(fresh tomato sauce with chili flakes) 795/-

Aglío oglio

(garlic and herbs flavored with olive oil) 795/-

Bolognaise

(chicken meat sauce) 895/-

Marinara

(sea food sauce) 930/-

Carbonara

(creamy cheese sauce with bacon) 950/-

Lasagne

Lasagne di verdure

(garden fresh vegetables with tomato sauce)

775/-

Cannelloni alla forno

(blended cottage cheese with spinach) 850/-

Lasagne ala cacciatore

(chicken cacciatore sauce) 890/-

Lasagne di Bolognese di pollo

(chicken meat sauce) 880/-

Desserts

Cassata della casa

(vanilla ice cream flavored with liqueur) 450/-

Zabaione ala amaretto

(light foamy Italian dessert flavored with liqueur & egg yolk) 490/-

Tartufi di cioccolato

(chocolate and coffee cake) 530/-

Fetuccine al cioccolato

(surprise dessert of hot chocolate fettuccine with vanilla ice cream) 510/-

Sgroppino

(homemade ice-cream with preserved fruits & nuts) 590/-

Banana fliters / apple fliters

450/-, 590/-

Gajar ko haluwa
(Indian style carrots pudding) 390/-

Gulab jamun
(fried Indian style sweet dipped in syrup)
390/-

Ice cream

Vanilla/ strawberry/chocolate 375/-, 375/-, 395/-

Home bakery

(freshly baked every day)

Apple pie/ apple pie with ice cream 300/-, 450/-

Carrot cake / carrot cake 280/-, 400/-

Brownies / brownies with ice cream 300/-, 450/-

Drinks

Soft Drinks

Coke, Fanta, Sprite 150/-
Seasonal Fruit Juice 560/-
Lemon Soda (Sweet or Salt), Plain 190/-, 120/-
Tonic water 435/-
Soda 150/-
Diet Coke 275/-

Mineral Water 135/-
Milk Shake(Vanilla/Chocolate)340/-
Ginger Ale 530/-
Perrier Sparkling Water 530/-
Lassi (Sweet/Banana/Mango) 280/-,310/-
,350/-

Beers

Gorkha 760/- Carlsberg 895/- Tuborg (can) 555/-
Everest 695/- Budweiser 795/- Carlsberg (can) 595/-
Tuborg 795/- Barasinghe 795/- Gorkha (can) 525/-

Draught Beer

Per Glass - 550/- Per Pitcher 1950/-

Local Sprits 60ml

Signature Whisky 480/-
Old Durbar Regular/Black 560/-, 690/-
Vodka (8848) 540/-

Vodka(Ruslan) 450/-
Khukuri Rum Regular/Spice 445/-, 475/-

Imported Spirits 60ml

Single Malt

Talisker 10Yrs 1180/-

Glenfiddich 12Yrs 1250/-

Glenlivet 12Yrs 1150/-
Laphroaig 10Yrs 1490/-

Glenmorangie 10Yrs 2120/-
Glenmorangie Lasanta 2490/-

Bourbon Whisky

Jim Beam 865/-

Jack Daniel's 900/-

Irish Whisky

Jameson 870/-

Tullamore Dew Malt 885/-

Cognac-VSOP

Hennessy 1995/-

Remy Martin 1875/-

Brandy

Bardinet-VSOP 1115/-

Rum

Malibu 875/-

Captain Morgan 875/-

Gin

Bombay Sapphire 875/-

Bulldog 1090/-

Tanqueray 875/-

Hendrick's 1150/-

Scotch Premium

Chivas Regal 12Yrs 1150/-

Black Level 1120/-

Chivas Regal 18Yrs 2020/-

Double Black Level 1250/-

Vodka

Absolut 875/-

Belvedere 1250/-

Grey Goose 1090/-

Tequila & Shots

B52 980/-

Patron Silver 905/-

Brain Hemorrhage 875/-

Jose Cuervo 905/-

Jagerbomb 1005/-

Sambuca 995/-

Kahlua/Bailey's 905/-

Jägermeister 875/-

Price By Bottle

Jack Daniels Whiskey 1ltr 14550/-

Double Black Level Whiskey 1ltr 18650/-

Hendrick's Gin 750ml 15350/-

Glenfiddich Whiskey 12Yrs 18350/-

Bulldog 18250/-

Glenlivet Whiskey 12Yrs/750ml 13350/-

Tanqueray Gin 1ltr 13550/-

Laphroaig Malt 10Yrs 750ml 16450/-

Jameson Irish Whiskey 14150/-

Glenmorangie 10Yrs 26250/-

Chivas Regal Whiskey 12Yrs 15450/-

Glenmorangie Lasanta 30850/-

Chivas Regal Whiskey 18Yrs 29250/-

Talisker Malt 10yrs 17150/-

Black Level Whiskey 1ltr 15550/-

Tequila Sauza Gold 12255/-

Absolut Vodka 1ltr 11550/-
Grey Goose Vodka 1ltr 22965/-
Belvedere Vodka 1ltr 18670/-

JW Blue Label Whiskey 1ltr 60,105/-
Yarchagumba Nepalese Premium Whiskey
750ml 23720/-

Corkage Per Bottle

Wine 1500/-

Whiskey/Vodka/Gin/Cognac 2500/-

House Wine

By Glass 895/- By bottle 3950/-

HOOKAH- 1150/-

Extra Coli - 105/- (Out Doors Only)

Tobacco

Surya light/Red 750/-

Cocktails

Long Island Iced tea

(Vodka, Tequila, White Rum, Cointreau, lemon Juice, sugar syrup, cola with ice) 1195/-

Negroni

(Gin, Sweet vermouth, Campari dash soda with ice) 1095/-

Screw Driver

(Vodka, orange juice with ice) 890/-

Mojito

(White rum blend/muddled mint leaf, lemon juice, sugar syrup with ice) 895/-

Tequila Sunrise

(Tequila, orange juice, grenadine syrup with ice) 1095/-

Kathmandu Grill Special

(Dark Rum, gin, Orange juice, grenadine syrup, lime cordial, caster sugar with ice) 1090

Hot Rum punch

(Dark khukuri Rum, Boiled spice water, lemon juice, honey, cinnamon stick, clove on topped cinnamon powder) 875/-

Mocktails Green Island

(Mint syrup, lemonade with ice) 725/-

Virgin Colada

(Pineapple Juice, Coconut cream with ice) 775/-

Strawberry Delight

(Lemonade or lemon juice, strawberry syrup with ice) 790/-

Virgin Mojito

(Lemon juice, muddled or blender mint leaf, sugar syrup, soda with ice) 850/-

Planters Punch

(Orange juice, pineapple juice, grenadine syrup juice) 825/-

Signature Cocktail

Irish Chocolate Martini

Finlandia vodka, chocolate liqueur & baileys 820/-

New York Sour

Bourbon Whiskey, lemon juice, angostura bitter, red wine & egg white 1250/-

Italian Job

Vodka, passion Syrup, Orange Juice, Campari 1250/-



KATHMANDU GRILL

Multi Cuisine

“Kathmandu Grill Family Wish You Have a Great Evening”

“Thank You So Much visiting Kathmandu Grill Restaurant & Wine Bar”

PLEASE CONTACT US FOR

Private Birthday Party, Group Lunch/dinner, Event & Special Occasion

You Can Directly reach on: 9851082923

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