

• **CURRY** •

The key to our great tasting curry lies in the preparation. Our chefs fry their own secret blend of spice seeds in 100% soybean oil, fresh for every order. This gives our curries their distinct fragrance and robust flavor. Next they cook the individual ingredients with traditional spices and sauce. All curries are served with basmati rice. To make the meal complete add daal and achaar!

• **VEGETABLE CURRY** •

ASPARAGUS	10.95
CAULIFLOUR	8.95
EGGPLANT	7.95
GARBANZO BEAN	6.95
GREEN JACKFRUIT	8.95
MUSTARD GREENS	9.95
OKRA	9.95
ALOO DAM	7.95
SPINACH PANEER	10.95

• **MEAT & FISH CURRY** •

DARK MEAT CHICKEN mushroom & bell pepper	9.95
NEW ZEALAND GOAT with red raddish	10.95
AUSTRALIAN LAMB with boiled potatoes	11.95
TILAPIA prepared with a special seafood spice blend	11.95
SHRIMP prepared with a special seafood spice blend	11.95

• **SOUP** •

DAAL

Traditional Nepali lentil soup with tomato, onion, herbs and spices. Use as a "gravy" for curry or just eat like soup! 3.95

CHICKEN

Tomato based with dark meat chicken, ginger, garlic, black pepper, green onion and cilantro 3.95

SIMPLE VEGGIE

Onion, green onion, tomato, ginger, cilantro, pepper and garlic 2.95

• **BEVERAGES** •

LASSIE

A delicious blended yogurt drink with spices
Mango, sweet, salty or plain 3.50

CHIYA

Imported Oolong tea blended with milk and spices (free refills) 2.75

KALO CHIYA

Imported Oolong tea with spices, hold the milk 2.00

GREEN TEA 2.00

MANGO or GUAVA NECTAR 2.50

APPLE or ORANGE JUICE 2.00

CANNED COKE or DIET COKE 2.00

BOTTLED WATER 1.75

PERRIER 2.50

• **ACCOMPANIMENTS** •

POTATO ACHAAR

Cut potato, banana blossom, cucumber, jalepenos and cilantro 1.95

TOMATO ACHAAR

Cooked with onion, green onion, jalepeno, garlic, ginger, cilantro, lemon and spices 1.95

NEPALI SALSA

Piquant salsa with sesame and fish oils 1.95

UJJWAL'S HOMEMADE HOT SAUCE

Use sparingly, hot! 1.95

DAHI

Homemade yogurt sauce 2.50

RAITA

Homemade yogurt sauce with diced cucumber black pepper and cumin 3.00

HOUSE SALAD

Leaf lettuce with tomato, bell pepper, cucumber, onion and carrots. Topped with nimki 3.95

BASMATI RICE 1.95

• Ask your server for daily dessert selections! •

CAT-MAN-DO

1659 Grand Avenue, St. Paul . * 651-528- 7575

Hours: Tuesday-Thursday 11.00am-2.30pm//5.00pm-9.00pm Friday 11.00am-2.30pm//5.00pm-10.00pm
aturday11.30am-10.00pm Sunday11.30am-9.00pm

Welcome! We are very excited to bring you the best of the Himalayas right here in Saint Paul. Our cooking represents flavors from many regions blended to perfection by our Nepali chefs. We have many dishes to choose from including nightly specials and a large selection of vegetarian fare. So sit back, relax and let The Cat-Man-Do serve you!

APPETIZERS

SAMOSA

Two flaky chapati and white flour pastries filled with spiced potato and vegetables. Served with tamarind sauce4.50

CHAT

Two crushed samosas Topped with onion, cilantro, tomato garbanzo, bhujia, yougurt tarrind sauce.....6.95

CHILLI CHICKEN

Juicy dark-meat chicken sauteed with peppers, Onions and tomato7.95
(can be entrees too)

PAKORA

Selection of fresh vegetables dipped in gram flour batter and deep fried.Served with Tamarind dipping sauce3.50

MOMO

Traditional Himalayan dumplings with our signature dipping sauce.

Chicken Momo..... 8.95
Pork Momo..... 8.95

Veggie Momo.....7.95
new Goat Momo.....9.95

ENTREES

Served with basmati Rice

CHOYLA Traditional Newari Dish

Selected meat, marinated and roasted then sauteed in hot oil with spices& herb peppers,onions and tomatoes

Chicken Choyla...9.95

Lamb Choyla.....11.95

CAT-MAN-DO STIR-FRY

Preparedwith your choice of vegetables

Veggie Stir fry.....9.95

Chicken Stir-fry.....10.95

Shirmp Stir-fry.....12.95

CHICKEN BREAST with TIKKA MASALA

Cubed breast meat with a succulent tikka masala cream sauce.....10.95

TANDOORI CHICKEN BREAST:Marinated in yogurt spices & herbs roasted in tandoori oven served with onion ,tomato, gn pepper, lime.....11.95

NAAN BREAD.....2.50

GARLIC NAAN.....3.00