



# *KATHMANDU RESTAURANT*

## *NEPALI AND INDIAN CUISINE*

Traditional Nepali & Indian food  
Made from scratch using original family recipes

All dishes are prepared using fresh ingredients  
& are available for take-out

Our full menu is available  
from 11:00m to 9:00 pm daily

Our lunch buffet is offered from 11:00 am to 4:00 pm  
Private party and Catering are also available



110 North Jefferson Street • Nederland Colorado • (303) 258-1169

## Soups

<b>Lentil soup</b>	Lentil soup in delicate broth & herbs. Dairy-Option	5.99
<b>Spinach soup</b>	Spinach soup with herbs & spices Dairy-Option	5.99
<b>Chicken soup</b>	Chicken with herbs & spices Dairy-Option	5.99
<b>Combination soup With naan</b>	A generous combination of soups (Dal, chicken, spinach comes with one bowl)	12.99

## Appetizers

<b>Spinach pakora</b>	Leaf spinach chickpea batter; fried in vegetable oil Dairy, Gluten-free	6.99
<b>Samosa</b>	Three delectable pastries filled with herbs, potatoes & peas deep Fried in vegetable oil, (Yes-Gluten)	5.99
<b>Momo (chicken/vegetable)</b>	Six pieces of dumpling with our delicious chutney	7.99
<b>Vegetable Pakora</b>	Chopped fresh vegetable, mixed with spices & chickpeas Flour fried in vegetable oil	5.99
<b>Shrimp Pakora</b>	Breaded shrimp fried in vegetable oil. (Yes-Gluten)	8.99
<b>Potatoes Pakora</b>	Potato dipped in our delicious chickpea batter. (No-Gluten)	5.99
<b>Fish Pakora</b>	Tasty breaded Cod fish fried in vegetable oil (Yes-Gluten)	8.99

## Breads

All of our breads are baked fresh in traditional tandoor oven when your order is placed. Enjoy as an appetizer or as an accompaniment to your dinner. \*all breads contain gluten-

<b>Naan</b>	1.99	<b>Puri</b>	1.99
The most famous of Indian baked Then brushed with fresh ghee		Whole wheat bread that we deep fry until it puffs up and turn a golden brown	
<b>Garlic naan</b>	2.99	<b>Roti</b>	1.99
Naan bread baked with garlic		(With butter or not) 100% whole wheat bread baked in our Tandoori oven	
<b>Onion naan</b>	2.99	<b>Garlic roti</b>	2.99
Naan bread baked with onion		whole wheat bread w/garlic baked in our tandoori oven (OPTION: butter)	
<b>Onion cheese naan</b>	4.99	<b>Aloo naan</b>	3.99
Naan bread baked with cheddar cheese		Naan stuffed with spices potatoes & peas	
<b>Garlic cheese naan</b>	4.99	<b>Aloo paratha</b>	4.99
Naan bread backed with both garlic And cheese		Whole wheat bread filled with mildly spiced potato, then pan fried w/fresh ghee	

## Vegetarian Entrees

All of our entrees are prepared to order, most with rice.

If you prefer mild, medium or hot please inform yours sever of your preference.

Some dishes have dairy; ask server: MSG is not used in preparation

**This entree  
Pairs well with**



<b>Aloo Gobi</b>	Potatoes and cauliflower in traditional sauce (Option-Dairy)	13.99	chardonnay
<b>Mix Veggie</b>	Fresh veggie in our traditional sauce (Option-Dairy)	13.99	Taj Mahal Beer
<b>Spinach Aloo</b>	Creamed spinach and potatoes with herbs & spices (Option-dairy)	13.99	Sauvignon Blanc
<b>Vegetable Korma</b>	Fresh vegetable in mild coconut and cashew sauce (Dairy, nuts-Option)	14.99	Riesling
<b>Aloo &amp; Peas</b>	Potatoes with peas in tomato & onion seasoned sauce (Option-Dairy)	13.99	chard/Pinot Nior
<b>Tofu aloo &amp; Peas</b>	Tofu, potatoes and peas in tomato & onion seasoned sauce (Option-Dairy)	14.99	chard/Pinot nior
<b>Saag Platter</b>	Creamed spinach seasoned to perfection (Option-Dairy)	13.99	Sauvignon blanc
<b>Saag Tofu</b>	Creamed Spinach with Tofu (Option-Dairy)	13.99	Pinot Grigio
<b>Saag Panir</b>	Creamed spinach with our fresh made Panir cheese (Option-Dairy)	14.99.	Moscato/Sauv
<b>Vegetable Momo</b>	12 handmade dumplings steamed-served with special chutney (Yes-Gluten)	13.99	Pinot Grigio
<b>Mutter Panir</b>	Green peas with our homemade panir cheese in our traditional sauce (Yes-Dairy)	13.99	Chardonnay
<b>Chow Chow Noodles</b>	Fresh vegetable & noodles flavorfully seasoned (Option-Gluten)	13.99	Chard/Pinot Nior
<b>Thukpa Jhol</b>	A large bowl soup filled with noodles and fresh vegetables (Option-Gluten)	13.99	Pinot Grigio
<b>Vegetable Biryani</b>	Fresh vegetable mixed w/rice mild seasoning, nuts & raisins. (Option-Nuts)	14.99	Riesling
<b>Vegetable Combo Platter</b>	Vegetable korma, saag paneer, veg pakora, Aloo Broccoli mango chutney, kheer, naan bread, rice (Option-Dairy & Gluten)	25.99	pinot Grigio
<b>Panir Masala</b>	Our paneer cheese in a creamy sauce with herbs (Yes-Dairy)	14.99.	Chardonnay
<b>Tofu Masala</b>	Chunks of tofu in a creamy sauce with herbs (Option-Dairy)	13.99	Sauvignon Blanc
<b>Sherpa Stew</b>	Fresh vegetable with spiced broth, Potatoes, and dough (Option-Gluten)	13.99	Pinot Grigio
<b>Sweet Potato Masala</b>	A mild sweet potato dish with a creamy sauce (Dairy- Option)	14.99	Chard/Pinot Grigio
<b>Chana Masala</b>	Chickpea masala with a mild creamy tomato sauce (Option-Dairy)	13.99	Chard/Riesling

# Chicken Entrees

All of our entrees are prepared to order, most with rice.  
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 Some dishes have dairy; ask server: MSG is not used in preparation

**This entree  
 Pairs well with**  
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<b>Tandoori Chicken</b>	Yoghurt-marinated breast & thigh served on the bone. Cooked. In our tandoor oven served on a bed peppers & onion (Yes-Dairy)	13.99	Pinot Noir
<b>Tandoori Chic/curry</b>	Tender pieces of tandoori chicken mixed with our traditional. curry sauce (Yes-Dairy)	14.99.	Pinot Noir
<b>Chicken Tika Masala</b>	Tender pieces of sliced & cooked in a creamy tomato sauce (Yes-Dairy)	15.99	Pinot Noir
<b>Chicken Curry</b>	Chicken sauteed in our traditional curry sauce (Option-Dairy)	13.99	Pinot Grigio
<b>Saag Chicken</b>	Our creamed spinach served with boneless chicken (Option-Dairy)	14.99	Pinot Noir
<b>Chicken korma</b>	Boneless chicken in a freshly made creamy cashew sauce * <b>VERY MILD</b> * (Option-Dairy & Nuts)	15.99	Riesling
<b>Momo Plate</b>	12 Handmade chicken dumplings steamed (Yes-Gluten)	13.99	Chardonnay
<b>Chicken Sherpa Stew</b>	Tender pieces of chicken with spiced broth, veggies potato, & Dough (Option: Gluten)	13.99	Pinot Grigio
<b>Chicken Jal Fregi</b>	Chicken with fresh vegetable & coconut in our traditional sauce (Option: Dairy)	15.99	Chardonnay
<b>Chicken Noodles Or Thukpa</b>	Chicken, noodles and fresh vegetable w/flavorful spices (Option-Gluten)	13.99	Pinot Grigio
<b>Chicken Vindaloo</b>	Chicken and potatoes with hot & spicy seasonings (Option-Dairy)	13.99	Riesling
<b>Chicken Chili</b>	Tender pieces of chicken w/onion, chilis & bell peppers * <b>HOT</b> *	14.99	Moscato/beer
<b>Chicken Biryani</b>	Chicken, fresh veggie, basmati rice, mild seasoning, nuts & raisins (Option-Nuts)	14.99	Pinot Noir
<b>Combination Biryani</b>	Chicken, lamb, shrimp & fresh vegetable w/raisins & mixed nuts (Option-Nuts)	18.99	Pinot Grigio
<b>Sesame Chicken</b>	Crispy chicken with a ginger sweet sauce, sprinkled w/sesame seeds (Yes-Gluten)	13.99.	Pinot Noir

## Lamb Entrees

All of our entrees are prepared to order, most with rice.

If you prefer mild, medium or hot please inform yours sever of your preference.

Some dishes have dairy; ask server: MSG is not used in preparation

**This entree  
Pairs well with**



<b>Combination Biryani</b>	Lamb, chicken, shrimp, w/nuts and rice (Option-Nuts)	19.99	Moscato
<b>Lamb Curry</b>	Tender pieces of lamb sauteed in our traditional curry sauce w/potatoes (Option-Dairy)	15.99	Shiraz
<b>lamb Jal Fregi</b>	Lamb & fresh vegetable in our traditional sauce (Option-Dairy)	16.99	Red Zin/Red
<b>Lamb Saag</b>	Our creamed spinach served with tender lamb (Option-Dairy)	15.99	Pinot Noir
<b>Lamb Korma</b>	Lamb in freshly made cashew sauce <b>*VERY MILD*</b> (Option-Dairy & Nuts)	16.99	Pinot/Red Blend
<b>Lamb Vindaloo</b>	Lamb and potatoes with hot & spicy seasoning (Option-Dairy)	15.99	Taj mahal lager
<b>Lamb Chili</b>	Tender pieces of lamb sauteed w/onions, chili & bell peppers	15.99	Taj Mahal Beer
<b>Lamb Biryani</b>	Lamb mixed w/Basmati rice, fresh veggie, mild seasoning Mixed nuts & raisins (Option-Nuts)	16.99	Malbec/Shiraz
<b>Meat Combo Plater</b>	Lamb curry, shrimp pakora, tandoori chicken, chic tika masala, mix veggie, Kheer, naan bread, rice & lentil soup (Yes-Dairy)	25.99	Pinot Noir
<b>Lamb Tika Masala</b>	Tender pieces of lamb in mild creamy tomato sauce (Option-Dairy)	16.99	Red Blend
<b>Lamb Chow Chow Or Thukpa</b>	Lamb, noodles and fresh veggies w/flavorful spices (Option-Gluten)	16.99	Shiraz

## Seafood Entrees

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**This entree  
 Pairs well with**



<b>Shrimp Curry</b>	Shrimp in our traditional curry sauce with peas and potatoes (Option-Dairy)	15.99	Chardonnay
<b>Shrimp Jal Fregi</b>	Shrimp with vegetable in our traditional sauce (Option- Dairy)	16.99	Pinot Grigio/Noir
<b>Shrimp Chow Chow Or Thukpa</b>	Fresh veggies, Noodle and shrimp (Option-Gluten)	16.99	Pinot Grigio
<b>Shrimp Saag</b>	A delightful dish! Shrimp mixed with creamed Spinach (Option-Dairy)	16.99	Chard/Sauv Blanc
<b>Shrimp Biryani</b>	Shrimp mixed w/veggies, Basmati rice mild seasoning, nuts & raisins (Option-Nuts)	16.99	Chard/Pinot Grigio
<b>Fish Curry</b>	Select Codfish in our traditional sauce with peas potatoes (Option-Dairy)	16.99	Sauvignon Blanc
<b>Fish Korma</b>	Select Codfish in a freshly made cashew sauce * <b>MILD</b> *(Option-Dairy & Nuts)	16.99	Sauvignon Blanc
<b>Salmon Curry</b>	Salmon, potatoes and peas with traditional sauce (Option-Dairy)	16.99	Moscato/Beer
<b>Shrimp Chili</b>	Tender pieces of shrimp sauteed with onions, chili & bell peppers * <b>HOT</b> * (Option-Dairy)	16.99	Moscato/Beer
<b>Salmon Vindaloo</b>	Generous helping of salmon in a hot & spicy vindaloo sauce * <b>HOT</b> * (Option-Dairy)	16.99	Sauvignon Blanc
<b>Shrimp Korma</b>	Shrimp in a coconut & cashew sauce * <b>SWEET</b> * (Option-Dairy & Nuts)	16.99	Moscato/Beer
<b>Mahi Mahi Curry or Vindaloo</b>	Mahi Mahi in traditional curry sauce (* <b>VINDALOO=HOT</b> * (Option-Dairy)	16.99	Moscato/Beer
<b>Mahi Mahi Korma</b>	Generous helping of delectable Mahi Mahi in a coconut cashew sauce * <b>MILD &amp; SWEET</b> (Option-Nuts & Dairy)	17.99.	SauvBlanc/Riesling

## Kids & senior menu

<b>Veggie noodles</b>	Fresh veggie and noodles with very mild seasoning (Option-Gluten)	7.99
<b>Chic Noodles</b>	Chicken fresh veggie with very mild seasoning (Option- Gluten)	8.99
<b>Chic Momo Veggie</b>	6 handmade dumplings served with tamarind chutney (Yes-Gluten)	7.99
<b>Chic Tika Masala</b>	Rice & chicken (Yes-Dairy)	8.99
<b>Chicken Tenders</b>	Breaded Chicken & fried with fries (Yes-Gluten)	7.99
<b>French Fries &amp; cheese</b>	A new take on an American original	5.99

## Beverages

<b>Soft drinks</b>	Coke, diet coke, lemonade, Dr. paper, milk Tonic water, Sprite, Soda Water	2.00
<b>Tea &amp; coffee</b>	Tea or coffee	2.00
<b>Juice</b>	Apple juice, Orange juice & cranberry	3.00
<b>Masala chai</b>	Sweet milk tea made w/herbs and spices (soy chai- dairy-free)	3.00
<b>Lassi</b>	A delicious Nepali style fruit drink made w/fresh yoghurt	3.99
<b>Iced chai</b>	Sweet milk (or soy) tea- served with ice	2.00

## Desserts \*all desserts contain dairy

<b>Kheer (rice pudding)</b>	Freshly made Nepali rice pudding	4.99
<b>Mango custard</b>	Freshly made with custard and spices	4.99
<b>Vanilla ice-cream</b>	Vanilla ice-cream	3.99
<b>Gulab Jamun</b>	Popular rose-flavored dumpling soaked in a sweet syrup	5.99

# KATHMANDU RESTAURANT

## NEPALI AND INDIAN CUISINE

### Cocktails

- Classic jack \$ 7** - Jack Daniels and coke  
**Stoli Mule \$ 8** - Stoli vodka and ginger beer  
**Mango Margarita \$8** – El Jimador silver tequila with a mango twist  
**Tito's Bloody Mary \$8** - Tito's Handmade vodka and freshies Bloody Mary mix  
**Hendricks Tonic \$9** - Hendricks gin and Q drinks tonic  
**Livened Up Lassi \$8** - Mango Lassi with Captain Morgan rum  
**Yak's Chai Tea \$8** – Homemade Spiced chai with Finland vodka & Baileys Irish Cream

### Beer.

#### **Draft \$6**

- Upslope Craft Lager**  
*Boulder Colorado*  
**New Belgium Fat Tire**  
*Fort Collins, Colorado*  
**Left Hand Sawtooth**  
*Longmont, Colorado*  
**Odell IPA**  
*Fort Collins, Colorado*  
**1554**  
**Sierra Nevada Pale Ale**  
*Chico California*  
**Arrogant Bastard**  
**Blue Moon**

#### **Red Wine**

- Left hand milk stout**  
*Longmont*  
**Taj Mahal \$6**

#### **Bottles**

- New planet tread lightly \$6**  
*Gluten free Colorado*  
**PBR \$3**  
*Golden, Colorado*  
**Stem cider \$5**  
*Denver, Colorado*

#### **SAKE**

- HOT & COLD**  
**Small \$7**  
**Large \$9**

### wine

#### **White Wine**

- Woodbridge Chardonnay \$6/18**  
*Bright, refreshing citrus flower*  
**Fontana Candida Pinot Grigio \$8/22**  
*Lush, full-bodied with light, fruity aroma & crisp refreshing taste*  
**Matua Sauvignon Blanc \$9/25**  
*New Zealand-grapefruit, gooseberry and herbs*  
**King Fu Girl Riesling \$8/22**  
*White peach, apricot, cool and delicious*  
**Barefoot Pink Moscato \$8/20**  
*A refreshing medley of candied cherries and ripe berries*  
**Bonterra Chardonnay \$9/23**  
*Organic green apple, pear and citrus*

#### **Red wine**

- Woodbridge merlot \$7/20**  
*Black cherry, mocha and clove*  
**Mark West Pinot Noir \$9/20**  
*Red and black cherries with a hint of spice*  
**Jacobs Creek Shiraz \$8/20**  
*Vibrant layered fruit with soft tannins & a long velvety finish*  
**Colores Del Sol Malbec \$8/22**  
*Blackberry, cherry, mocha and hint of smoke*  
**Primal Roots Red Blend \$8/22**  
*Raspberry, chocolate, mocha and vanilla*  
**Barefoot Zinfandel \$8/20**  
*Ruby red fruit notes of cherries and raspberries*  
**Bogle Cabernet Sauvignon \$8/22**  
*Full-bodied flavors of cherry and plum compote*



