
Kathmandu Restaurant

nepali & indian cuisine

**Dairy-Free, Gluten-Free, Nut-Free, NO MSG
options available**

**Traditional Nepali & Indian food
made from scratch using original family recipes**

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

**Lunch Buffet: 11:00 am to 4:00 pm
Dinner Buffet: 4:30 pm to 9:30 pm**

Delivery by FETCH, Door Dash, Grub Hub, & UBER

Private parties available

Visit Our Location in Nederland

1964 28th Street • Boulder, Colorado • (303) 442-6868

Appetizers

Vegetable Pakora	Chopped fresh vegetables onion, cilantro, mixed with spices & chick pea flour; fried in vegetable oil (Gluten-free, Dairy-free, Nut-free)	5.99
Chicken Pakora	Four pieces of chicken dipped in spiced chickpea batter; fried in vegetable oil (Gluten-free, Dairy-free, Nut-free)	7.99
Shrimp Pakora	Six pieces of breaded shrimp fried in vegetable oil (Dairy-free, CONTAINS GLUTEN)	8.99
Potatoes Pakora	Six pieces of potato dipped in our delicious chickpea batter; fried in vegetable oil (Gluten-free, Dairy-free, Nut-free)	5.99
Fish Pakora	Four pieces of tasty breaded white fish fried in vegetable oil (Dairy-free, CONTAINS GLUTEN)	8.99
Samosa	Three delectable pastries filled with herbs, potatoes & peas; deep fried (Dairy-free, CONTAINS GLUTEN)	5.99
Momo - Chicken or Veggie	Six pieces of potato dipped in our delicious chickpea batter; fried in vegetable oil (Dairy-free, CONTAINS GLUTEN)	7.99
Spinach Pakora	Made with chickpea batter; fried in vegetable oil (Dairy-free, Gluten-free)	6.99

Soups

Lentil Soup	Rich and spicy lentil sozup in delicate broth & herbs (Gluten-Free, OPTION: Dairy-Free)	5.99
Spinach Soup	Mildly seasoned spinach soup with herbs & spices (Gluten-Free, OPTION: Dairy-Free)	5.99
Chicken Soup	Tender pieces of chicken in a zesty broth with herbs & spices (Gluten-Free, OPTION: Dairy-Free)	5.99
Combination Soup with Naan	A generous combination of our three soups (Gluten-Free, OPTION: Dairy-Free)	12.99

Breads

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

Naan The most famous of Indian breads baked then brushed with fresh ghee	1.99	Puri Whole wheat bread that we deep fry until it puffs up and turns a golden brown	1.99
Garlic Naan Naan bread baked with garlic	2.99	Roti (with butter or not) 100% whole wheat bread baked in our tandoori oven	1.99
Onion Naan Naan bread baked with onions & herbs	2.99	Garlic Roti Whole wheat bread w/ garlic baked in our tandoori oven (with butter, or not)	2.99
Cheese Naan Naan bread baked with cheddar cheese	3.99	Aloo Naan Naan stuffed with spiced potatoes & peas	3.99
Garlic Cheese Naan Naan bread baked with both garlic and cheese	4.99	Aloo Paratha Whole wheat bread filled with mildly spiced potato, then pan fried w/ fresh ghee	3.99
Onion Cheese Naan Naan bread baked with onion & cheese	4.99	Kabuli Naan Naan stuffed w/ coconuts, raisins, and cherry (CONTAINS NUTS)	4.99



Seafood Entrees

All of our entrees are prepared to order, most with rice.
 If you prefer mild, medium or hot please inform your server of your preference.
 Some dishes have dairy; ask your server. MSG is not used in preparation.

**This entree
 pairs well with:**



Shrimp Curry	Shrimp in our traditional curry sauce with peas and potatoes (Gluten-free, Nut-free, OPTION: Dairy-free)	15.99	Chardonnay
Shrimp Vindaloo	Shrimp and potatoes with hot and spicy seasonings (Gluten-free, Dairy-free)	15.99	Riesling
Shrimp Jal Fregi	Shrimp with vegetables in our traditional sauce (Gluten-free, Nut-free, OPTION: Dairy-free)	16.99	Pinot Grigio/Noir
Shrimp Saag	A delightful dish! Shrimp mixed with creamed spinach (Gluten-free, Nut-free, OPTION: Dairy-free)	16.99	Chard/Pinot Noir
Shrimp Biryani	Shrimp mixed w/ vegetables, basmati rice, mild seasoning, nuts & raisins (Gluten-free, Dairy-free, CONTAINS NUTS)	17.99	Chard/Sauv Blanc
Shrimp Chow Chow -or Thupta	Fresh vegetables, noodles, and shrimp. CHOOSE: Wheat or Rice pasta (Dairy-free, OPTION: Gluten-free)	16.99	Pinot Grigio
Shrimp Chili	Tender pieces of shrimp sauteed with onions, chilis, & bell peppers * VERY HOT * (Gluten-free, Dairy-free, Nut-free)	15.99	Moscato/Beer
Shrimp Korma	Shrimp in a coconut & cashew sauce * SWEET * (Gluten-free, OPTION: Dairy-free)	17.99	Sauvignon Blanc
Shrimp Masala	Shrimp w/ herbs & spices served in a special creamy, thick, yogurt sauce * SWEET * (Gluten-free, Nut-free, CONTAINS DAIRY)	17.99	Pinot Grigio
Shrimp Tandoori	Jumbo shrimp marinated w/ special spices, roasted in our tandoor oven - served on a bed of onions and bell peppers (CONTAINS DAIRY, Gluten-free, Nut-free)	16.99	Pinot Grigio
Fish Curry	Select Codfish in our traditional sauce with peas & potatoes (Gluten-free, Nut-free, OPTION: Dairy-free)	16.99	Sauvignon Blanc
Fish Vindaloo	Select Codfish & potatoes with hot & spicy seasonings * VERY HOT * (Gluten-free, Dairy-free, Nut-free)	16.99	Moscato/Beer
Fish Korma	Select Codfish in a freshly made cashew sauce * VERY MILD * (Gluten-free, OPTION: Dairy-free)	17.99	Sauvignon Blanc
Fish Masala	Select Codfish w/ herbs & spices served in a creamy, thick, yogurt sauce (Gluten-free, Nut-free, CONTAINS DAIRY)	17.99	Pinot Grigio
Fish Tandoori	Select Codfish marinated w/ special herbs & spices, grilled in our tandoor oven - served on a bed of onions and bell peppers (CONTAINS DAIRY, Gluten-free, Nut-free)	17.99	Pinot Grigio
Mahi Mahi Curry	Mahi Mahi in a traditional curry sauce (Gluten-free, Nut-free, OPTION: Dairy-free)	17.99	Pinot Grigio
Mahi Mahi Vindaloo	Generous helping of delectable Mahi Mahi in a hot & spicy vindaloo sauce * VERY HOT * (Gluten-free, Dairy-free, Nut-free)	17.99	Moscato/Beer
Mahi Mahi Korma	Generous helping of delectable Mahi Mahi in a coconut cashew sauce * MILD & SWEET * (Gluten-free, OPTION: Dairy-free, CONTAINS NUTS)	18.99	Sauv Blanc/Riesling
Salmon Curry	Salmon, curry, potatoes, and peas with traditional sauce (Gluten-free, Nut-free, OPTION: Dairy-free)	16.99	Sauvignon Blanc
Salmon Vindaloo	Generous helping of Salmon in a hot & spicy vindaloo sauce * VERY HOT * (Gluten-free, Dairy-free, Nut-free)	16.99	Moscato/Beer
Salmon Korma	Generous helping of Salmon in a coconut cashew sauce * MILD & SWEET * (Gluten-free, OPTION: Dairy-free)	17.99	Sauvignon Blanc
Salmon Masala	Salmon marinated w/ herbs & spices in a creamy, thick, yogurt sauce (Gluten-free, Nut-free, CONTAINS DAIRY)	17.99	Pinot Grigio
Combination Seafood Curry	Codfish, Mahi Mahi, Shrimp, Salmon & potatoes in a curry sauce (Gluten-free, OPTION: Dairy-free)	23.99	Sauvignon Blanc



Vegetarian Entrees

All of our entrees are prepared to order, most with rice and lentil soup.
 If you prefer mild, medium or hot please inform your server of your preference.
 Some dishes have dairy; ask your server. MSG is not used in preparation.

**This entree
pairs well with:**



Mixed Vegetables	Fresh vegetables in our traditional curry sauce (Gluten-free, Nut-free, OPTION: Dairy-free)	13.99	Chardonnay
Vegetables Korma	Fresh vegetables in a mild coconut and cashew sauce (Gluten-free, OPTION: Dairy-free, Nut-free)	14.99	Riesling
Aloo Gobi	Potatoes and cauliflower in a traditional sauce (Gluten-free, Nut-free, OPTION: Dairy-free)	12.99	Chardonnay
Saag Aloo	Creamed spinach and potatoes with herbs & spices (Gluten-free, Nut-free, OPTION: Dairy-free)	12.99	Sauvignon Blanc
Aloo & Peas	Potatoes with peas in a tomato & onion seasoned sauce (Gluten-free, Nut-free, OPTION: Dairy-free)	12.99	Chard/Pinot Noir
Saag Platter	Creamed spinach seasoned to perfection (Gluten-free, Nut-free, OPTION: Dairy-free)	12.99	Sauvignon Blanc
Saag Panir	Creamed spinach with our freshly made panir cheese (Gluten-free, Nut-free, CONTAINS DAIRY)	14.99	Moscato/Sauv Blanc
Saag Tofu	Creamed spinach with tofu (Gluten-free, OPTION: Dairy-free)	13.99	Sauvignon Blanc
Tofu Potato & Peas	Tofu, potatoes, and peas in a tomato & onion seasoned sauce (Gluten-free, Nut-free, OPTION: Dairy-free)	14.99	Chard/Pinot Noir
Vegetable Biryani	Fresh vegetables mixed w/ basmati rice, mild seasonings, nuts & raisins (Gluten-free, Dairy-free, CONTAINS NUTS)	14.99	Riesling
Chow Chow Noodles	Fresh vegetables & noodles, flavorfully seasoned. - your choice of wheat noodles or gluten-free rice noodles (Dairy-free, Nut-free, OPTION: Gluten-free)	12.99	Chard/Pinot Grigio
Mutter Panir	Green peas with our homemade panir cheese in our traditional sauce (Gluten-free, Nut-free, CONTAINS DAIRY)	13.99	Chardonnay
Vegetable Momo	12 handmade dumplings steamed - served with special chutney (Dairy-free, Nut-free, CONTAINS GLUTEN)	12.99	Pinot Grigio
Panir Masala	Our panir cheese in a creamy sauce with herbs (Gluten-free, Nut-free, CONTAINS DAIRY)	15.99	Chard/Pinot Grigio
Tofu Masala	Chunks of tofu in a creamy sauce with herbs (Gluten-free, Nut-free, CONTAINS DAIRY)	13.99	Sauvignon Blanc
Sherpa Stew	Fresh vegetables with spiced broth, potatoes, and dumplings (Dairy-free, Nut-free, OPTION: Gluten-free)	12.99	Pinot Grigio
Sweet Potato Masala	A mild sweet potato dish with a creamy sauce (Gluten-free, Nut-free, OPTION: Dairy-free)	14.99	Pinot Grigio
Chana Masala	Chickpea masala with a mild creamy tomato sauce (Gluten-free, Nut-free, OPTION: Dairy-free)	12.99	Chard/Riesling
Eggplant Curry	Eggplant with potatoes in a curry sauce (Gluten-free, Nut-free, OPTION: Dairy-free)	14.99	Pinot Grigio
Bindi Curry	Okra with potatoes and tomatoes cooked with traditional herbs (Gluten-free, Nut-free, OPTION: Dairy-free)	14.99	Pinot Grigio
Nepali Vegetable Thali	Vegetable Korma, Spinach Panir, Vegetable Pakura, Eggplant Masala w/ thali, rice, naan, rice pudding dessert. Chai tea or coffee. (CONTAINS DAIRY)	25.99	Chard/Pinot Grigio

Nepali Vegetable Thali Carry-out - 27.99



Chicken Entrees

All of our entrees are prepared to order, most with rice and lentil soup.
 If you prefer mild, medium or hot please inform your server of your preference.
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**This entree
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Tandoori Chicken	Yogurt-marinated breast & thigh meat served on the bone. Cooked in our tandoor oven w/ mesquite charcoal - served on peppers & onions (CONTAINS DAIRY, Gluten-free, Nut-free)	13.99	Pinot Noir
Chicken Tika Kabbas	Chicken cubes roasted in our tandoor oven w/ herbs & spices - served on a bed of peppers & onions (Gluten-free, Nut-free, CONTAINS DAIRY)	14.99	Pinot Noir
Tandoori Chicken Curry	Tender pieces of tandoori chicken mixed with our traditional curry sauce (CONTAINS DAIRY, Gluten-free, Nut-free)	14.99	Pinot Noir
Chicken Tika Masala	Tender pieces of chicken sliced & cooked in a creamy tomato sauce (CONTAINS DAIRY, Gluten-free, Nut-free)	15.99	Pinot Noir/Grigio
Chicken Korma	Boneless chicken in a freshly made creamy cashew sauce * VERY MILD * (Gluten-free, OPTION: Dairy-free, Nut-free)	15.99	Chard/Pinot Noir
Chicken Vindaloo	Chicken and potatoes with hot & spicy seasonings (Gluten-free, Dairy-free, Nut-free)	13.99	Riesling
Chicken Jal Fregi	Chicken with fresh vegetables & coconut in our traditional sauce (Gluten-free, OPTION: Dairy-free)	15.99	Chard/Pinot Grigio
Chicken Saag	Our creamed spinach served with boneless chicken (Gluten-free, Nut-free, OPTION: Dairy-free)	14.99	Chard/Pinot Noir
Chicken Biryani	Chicken, fresh vegetables, basmati rice, mild seasonings, nuts & raisins (Gluten-free, OPTION: Nut-free, Dairy-free)	15.99	Riesling/Pinot Noir
Chicken Curry	Chicken sauteed in our traditional curry sauce (Gluten-free, Dairy-free, Nut-free)	13.99	Pinot Grigio
Chicken Momo	12 handmade chicken dumplings steamed - served w/ a special tomato chutney (Nut-free, Dairy-free, CONTAINS GLUTEN)	12.99	Chardonnay
Chicken Sherpa Stew	Tender pieces of chicken with spiced broth, veggies, potato, & dumplings (Nut-free, Dairy-free, OPTION: Gluten-free)	13.99	Pinot Grigio
Chicken Chow Chow - or Thupta	Chicken, noodles, and fresh vegetables w/ flavorful spices - your choice of wheat noodles or gluten-free rice noodles (Nut-free, Dairy-free, OPTION: Gluten-free)	13.99	Chardonnay
Chicken Chili	Tender pieces of chicken w/ onions, chilis, & bell peppers * VERY HOT * (Gluten-free, Dairy-free, Nut-free)	14.99	Moscato/Beer
Chicken Sekuwa	Boneless marinated chicken w/ onions & bell peppers * VERY HOT * (Gluten-free, Dairy-free, Nut-free)	14.99	Riesling/Pinot Grigio
Combination Biryani	Chicken, lamb, shrimp, & fresh vegetables w/ raisins & mixed nuts (Gluten-free, Dairy-free, OPTION: Nut-free)	19.99	Pinot Noir
Combination Curry	Lamb, chicken, shrimp, & potatoes w/ spices (Gluten-free, Nut-free, OPTION: Dairy-free)	18.99	Pinot Grigio



Lamb Entrees

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

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

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

**This entree
pairs well with:**



Lamb Curry	Tender pieces of lamb sauteed in our traditional curry sauce w/ potatoes (Gluten-free, Dairy-free, Nut-free)	15.99	Moscato/White Blend
Lamb Boti Kabobs	Lamb cubes marinated w/ herbs & spices roasted in our tandoor oven -served on a bed of onions & bell peppers (Gluten-free, Nut-free, CONTAINS DAIRY)	17.99	Red Zin/Red Blend
Lamb Tika Masala	Tender pieces of lamb in a mild creamy tomato sauce (Gluten-free, Nut-free, CONTAINS DAIRY)	16.99	Red Zin/Red Blend
Lamb Korma	Lamb in a freshly made cashew sauce * VERY MILD * (Gluten-free, OPTION: Dairy-free, CONTAINS NUTS)	17.99	Pinot Noir/Red Blend
Lamb Jal Fregi	Lamb & fresh vegetables in our traditional sauce - creamed option available (Gluten-free, OPTION: Dairy-free)	16.99	Shiraz/Malbec
Lamb Saag	Our creamed spinach served with tender lamb (Gluten-free, Nut-free, OPTION: Dairy-free)	16.99	Red Zin/Red Blend
Lamb Vindaloo	Lamb and potatoes with hot & spicy seasonings * VERY HOT * (Gluten-free, Dairy-free, Nut-free)	15.99	Taj Mahal Lager
Lamb Chili	Tender pieces of lamb sauteed w/ onions, chilis, & bell peppers * VERY HOT * (Gluten-free, Dairy-free, Nut-free)	16.99	Maharaja Pilsner
Lamb Biryani	Lamb mixed w/ basmati rice, fresh vegetables, mild seasonings, mixed nuts, & raisins (Gluten-free, Dairy-free, CONTAINS NUTS)	17.99	Malbec/Shiraz
Combination Curry	Includes lamb, chicken, shrimp, & potatoes w/ curry sauce (Gluten-free, Nut-free, OPTION: Dairy-free)	18.99	Pinot Grigio
Combination Biryani	Inlcudes lamb, chicken, shrimp, & fresh vegetables w/ a mixture of rice, mixed nuts, & raisins (Gluten-free, Dairy-free, OPTION: Nut-free)	19.99	Malbec/Shiraz
Lamb Chow Chow - or Thupta	Lamb, noodles, and fresh vegetables w/ flavorful spices - your choice of wheat noodles or gluten-free rice noodles (Nut-free, Dairy-free, OPTION: Gluten-free)	16.99	Shiraz
Lamb Sherpa Stew	Tender pieces of lamb w/ spiced broth, potatoes, fresh vegetables and dumplings (Nut-free, Dairy-free, OPTION: Gluten-free)	16.99	Pinot Grigio
Nepali Meat Thali	A dinner for two! Includes: Shrimp Pakora, Tandoori Chicken, Lamb Curry, Chicken Tika Masala, Mixed Vegetables, rice, naan, dessert. Your choice of chai tea or coffee. (CONTAINS DAIRY)	27.99	Pinot Grigio

Nepali Meat Thali Carry-out - 29.99



Kids & Seniors Menu

Vegetable Noodles	Fresh vegetables & noodles w/ very mild seasonings CHOOSE: Wheat or Rice pasta (Dairy-free, Nut-free, OPTION: Gluten-free)	7.99
Chicken Noodles	Chicken, fresh vegetables & noodles w/ very mild seasonings (Dairy-free, Nut-free, OPTION: Gluten-free)	8.99
Momo - Chicken or Veggie	Six chicken or vegetable dumplings served w/ tamarind chutney (Dairy-free, Nut-free, CONTAINS GLUTEN)	7.99
Chicken Tenders	Two tender pieces of chicken breaded & fried - served w/ french fries (Dairy-free, CONTAINS GLUTEN)	6.99
Chicken Tika Masala	Rice, chicken, and dal (Gluten-free, Nut-free, CONTAINS DAIRY)	8.99
Grilled Cheese	Grilled white bread w/ american cheese - served w/ french fries (CONTAINS GLUTEN, CONTAINS DAIRY)	6.99
French Fries & Cheese	A new take on an American original (Gluten-free, CONTAINS DAIRY)	5.99

Desserts ***all desserts contain dairy**

Lassi	A delicious Nepali-style fruit drink made w/ fresh yogurt CHOOSE FLAVOR: mango, strawberry, or rose (CONTAINS DAIRY)	3.99
Kheer	Freshly made Nepali rice pudding seasoned w/ whole cinnamon, clove, & nutmeg (CONTAINS DAIRY)	3.99
Gulab Jamun	Milk cakes soaked in a spiced rose syrup (CONTAINS DAIRY)	4.99
Mango Custard	Freshly made w/ custard & spices (CONTAINS DAIRY)	4.99
Carrot Haluwa	Freshly made w/ custard & spices (CONTAINS DAIRY)	4.99

Beverages

Soft Drinks	Coke, Diet Coke, Lemonade, Milk	1.99
Tea & Coffee	Tea or Coffee	1.99
Juice	Apple, Orange, Mango, or Cranberry	2.99
Masala Chai	Sweet milk tea made w/ herbs & spices	2.99
Soy Chai	Sweet soy tea made w/ herbs & spices	2.99
Iced Chai	Either sweet milk (or soy) tea - served over ice	2.99
Lassi	A delicious Nepali-style fruit drink made w/ fresh yogurt CHOOSE FLAVOR: mango, strawberry, or rose	2.99



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Cocktails

Classic Jack \$7 - Jack Daniel's and Cola

Stoli Mule \$8 - Stoli Vodka & Saranac 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 - Hendrick's Gin and Q Drinks Tonic

Livened Up Lassi \$8 - Mango Lassi with Captain Morgan Rum

Yak's Chai Tea \$8 - Homemade Spiced Chai with Finlandia Vodka & Baileys Irish Cream

Beer

Draft \$5

Upslope Craft Lager
Boulder, Colorado

New Belgium Fat Tire
Fort Collins, Colorado

Left Hand Sawtooth
Longmont, Colorado

Odell IPA
Fort Collins, Colorado

Bottles

Avery Ellie's Brown Ale \$5
Boulder, Colorado

Maharaja (Indian Pilsner) \$5
India

Sierra Nevada Pale Ale \$5
Chico, California

Blue Moon \$5
Golden, Colorado

Left Hand Milk Stout \$5
Longmont, Colorado

New Planet Tread Lightly \$5
GLUTEN FREE - Boulder, Colorado

Flying Horse \$8
India

Budweiser \$5
Boulder, Colorado

PBR \$5
Golden, Colorado

Stem Cider \$5
Denver, Colorado

Khukuri \$8
Nepal

Kaliber+ \$5
NON-ALCOHOLIC

Wine

White

Woodridge Chardonnay \$6/18
Bright, refreshing citrus flavors

Fontana Candida Pinot Grigio \$8/22
Lush, full-bodied with light, fruity aroma & a 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 \$7/19
A refreshing medley of candied cherries and ripe berries

Bonterra Chardonnay \$9/25
Organic green apple, pear and citrus

Red

Woodbridge Merlot \$6/19
Black cherry, mocha and clove

Mark West Pinot Noir \$8/22
Red and black cherries with a hint of spice

Jacob's Creek Shiraz \$7/19
Vibrant layered fruit flavors with soft tannins & a long, velvety finish

Colores Del Sol Malbec \$8/22
Blackberry, cherry, mocha and a hint of smoke

Primal Roots Red Blend \$8/22
Raspberry, chocolate, mocha and vanilla

Barefoot Zinfandel \$7/19
Ruby red fruit notes of cherries and raspberries

Bogle Cabernet Sauvignon \$8/22
Full-bodied flavors of cherry and plum compote.

Saki

(Hot or Cold)

Small - \$7

Large - \$9

