



Kathmandu Restaurant

Nepalese and Indian Cuisine

**Traditional Nepalese and Indian food
made from scratch using original family recipes.**

**All dishes are prepared using fresh ingredients
and are also available for take-out.**

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

**Our lunch buffet is offered
from 11:00 am to 3:00 pm daily.**

**Private parties and catering service
are also available.**



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

Soups

Dal Soup	Black lentil soup in a delicate broth	3.95
Chicken Soup	Tender pieces of chicken in a zesty broth	3.95
Saag Soup	Mildly seasoned spinach soup	3.95
Combination Dinner Soup	A generous combination of our three soups	8.95

Appetizers

Samosa	Two delectable pastries filled with herbs, potatoes and peas	3.95
Samosa Chat	A home made spicy pastry filled with herbs, potatoes and peas and smothered with yogurt sauce	5.95
Momos	Six handmade Tibetan-style fried momos filled with chicken or vegetables and mild seasonings; served with a special sauce	6.95
Vegetable Pakora	Chopped fresh vegetables mixed with spices and chick pea flour and fried in vegetable oil	3.95
Chicken Pakora	Four pieces of chicken dipped in spiced chick pea batter and fried in vegetable oil	6.95
Combination Appetizer	This plate includes two momos, two potatoes pakora, two onion pakoras, one samosa pastry and 2 vegetable pakoras, all fried in vegetable oil	9.95
Shrimp Pakora	Six pieces of breaded shrimp fried in vegetable oil	7.95
Potatoes Pakora	Six pieces of potato dipped in our delicious chick pea batter and fried in vegetable oil	4.95
Fish Pakora	Four pieces of tasty breaded white fish fried in vegetable oil	7.95

Side Dishes

Mixed Vegetables	5.95	Tofu, 4 large pieces	2.95
Saag	5.95	Mango chutney	1.95
Basmati Rice	1.95	Add vegetables to a dish	1.95
Saag Panir, 5 pieces	6.95	Papadums	1.95
French fries	2.95	Panir, 5 pieces	3.95



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!

Naan	The most famous of Indian breads baked then brushed with fresh ghee	1.95
Garlic Naan	Naan bread baked with garlic	2.50
Onion Naan	Naan bread baked with onion and herbs	2.50
Cheese Naan	Naan bread baked with a cheddar cheese	2.95
Garlic Cheese Naan	Naan bread baked with both cheese and garlic	3.95
Onion Cheese Naan	Naan bread baked with onion and cheese	3.95
Roti	100% whole wheat bread baked in our tandoor oven	1.95
Garlic Roti	Whole wheat bread with garlic baked in our tandoor oven	2.50
Puri	Whole wheat bread that we deep fry until it puffs up and turns a golden brown	1.95
Paratha	100% whole wheat dough pan fried with fresh ghee	1.95
Aloo Paratha	Whole wheat bread filled with mildly spiced potato, then pan fried with fresh ghee	2.95



Vegetarian Entrees

All of our entrees are traditional family recipes 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:**



Aloo Gobi	Potatoes and cauliflower in a traditional sauce	12.95	Chardonnay
Spinach Aloo	Creamed spinach, spiced, with potatoes	13.95	Sauvignon Blanc
Vegetables Korma	Fresh vegetables in a mild coconut and cashew sauce	13.95	Riesling
Mixed Vegetables	Fresh vegetables in our traditional curry sauce	13.95	Chardonnay
Aloo and Peas	Potatoes and peas in a tomato/onion seasoned sauce	12.95	Chard./Pinot Noir
Tofu Aloo and Peas	Tofu, potatoes, and peas in a tomato/onion seasoned sauce	13.95	Chard./Pinot Noir
Saag Platter	Creamed spinach seasoned to perfection	12.95	Sauvignon Blanc
Saag Panir	Creamed spinach with our freshly made panir cheese	13.95	Moscato/Sauvignon Blanc
Saag Tofu	Creamed spinach with tofu	13.95	Riesling
Vegetable Momo	12 handmade dumplings, steamed, with fresh vegetables and special chutney	13.95	Pinot Grigio
Mutter Panir	Green peas with our homemade panir cheese in our traditional sauce	13.95	Chardonnay
Chow Chow	Fresh vegetables and noodles, flavorfully seasoned. Wheat pasta or gluten free rice noodles	12.95	Chardonnay/Pinot Grigio
Thukpa Johl	A large bowl of soup filled with noodles and fresh vegetables	12.95	Pinot Grigio
Vegetable Biryani	Fresh vegetables mixed with basmati rice, mild seasonings nuts and raisins	13.95	Riesling
Vegetable Combination Platter	This platter includes saag, mixed vegetables, vegetable choice of the day, mango chutney, kheer and naan bread with rice and dahl	17.95	Riesling
Panir Masala	Our Panir cheese in a creamy sauce with herbs	13.95	Chardonnay/Pinot Grigio
Tofu Masala	Chunks of tofu in a creamy sauce with herbs	13.95	Sauvignon Blanc
Sherpa Stew	Fresh vegetables with spiced broth, potato and dumplings	12.95	Pinot Grigio
Sweet Potato Masala	A mild sweet potato dish with a creamy sauce	12.95	Pinot Grigio
Kathmandu Dinner Salad	Full sized delicious dinner salad with tomatos, beets, tofu and seasoned garbanzo beans. Comes with a honey mustard dressing and Papadums.	11.95	Chardonnay/Pinot Grigio
Chana Masala	Chickpea Masala with mild creamy tomato sauce.	13.95	Chardonnay/Riesling



Chicken Entrees

All of our entrees are traditional family recipes 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:



Tandoori Chicken	Yogurt marinated breast and thigh meat served on the bone. Cooked in a clay oven with mesquite charcoal and presented on a bed of peppers and onions	13.95	Pinot Noir
Tandoori Chicken Curry	Tender pieces of tandoori chicken mixed with our traditional curry sauce	14.95	Pinot Noir
Chicken Tikka Masala	Tender pieces of chicken sliced and cooked in a creamy tomato sauce	13.95	Pinot Grigio/Pinot Noir
Chicken Curry	Chicken sauteed in our traditional curry sauce with potato	13.95	Pinot Grigio
Saag Chicken	Saag is a creamed spinach, mixed with delectable chicken	13.95	Sauvignon Blanc
Chicken Korma	Boneless chicken in a freshly made cashew sauce, very mild	13.95	Pinot Grigio/Riesling
Chicken Paloong	Delectable chicken pieces smothered in a mild spinach sauce	13.95	Riesling
Momo Plate	Twelve handmade chicken dumplings steamed and served with a special tomato chutney	13.95	Chardonnay
Sherpa Stew	Tender Pieces of chicken with spiced broth, potato and dumpling	13.95	Pinot Grigio
Chicken Jal Fregi	Chicken with fresh vegetables in our traditional sauce	14.95	Chardonnay/Pinot Grigio
Chicken Chow Chow	Chicken, noodles, and fresh vegetables with flavorful spices Your choice of wheat pasta noodles or gluten free rice noodles.	13.95	Chardonnay/Pinot Grigio
Chicken Thukpa	A soup with chicken, noodles, vegetables and spices	12.95	Chardonnay
Chicken Vindaloo	Chicken and potatoes with hot and spicy seasonings	13.95	Riesling
Chicken Chili	Tender pieces of chicken with onions, chilies and bell peppers; very hot!	13.95	Moscato/Beer
Chicken Biryani	Chicken, fresh vegetables, basmati rice, mild seasonings, nuts and raisins	14.95	Riesling/Pinot Noir
Chicken Sekuwa	Boneless marinated chicken with onions and bell papers in mustard oil	13.95	Riesling/Pinot Grigio
Combination Biryani	Chicken, lamb and fresh vegetables with mixed nuts	16.95	Pinot Noir
Kathmandu Chicken Dinner Salad	Full sized delicious dinner salad with tandoori chicken pieces, tomatos, beets, and garbanzo beans. Comes with honey mustard dressing and Papadums.	13.95	Pinot Grigio
Sesame Chicken	Crispy chicken with a ginger sweet sauce, sprinkled with sesame seeds	13.95	Pinot Noir



Lamb Entrees

All of our entrees are traditional family recipes 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 with potatoes	14.95	Moscato/Primal Roots
Lamb Jal Fregí	Lamb and fresh vegetables in our traditional sauce	15.95	Shiraz/Malbec
Lamb Saag	Our creamed spinach served with tender lamb	14.95	Zinfandel/Red Blend
Lamb Korma	Lamb in a freshly made cashew sauce, very mild	14.95	Pinot Noir/Primal Roots
Lamb Vindaloo	Lamb and potatoes with hot and spicy seasonings	14.95	Taj Mahal Lager
Lamb Chilit	Tender pieces of lamb sauteed with onions, chilies and bell peppers; very hot!	14.95	Maharaja Pilsner
Lamb Biryani	Lamb mixed with basmati rice, fresh vegetables, mild seasonings, nuts and raisins	15.95	Malbec/Shiraz
Meat Combination Platter	Lamb curry, chicken tika, vegetable choice of the day, mango chutney, kheer, naan bread, rice and dahl	18.95	Pinot Noir/Malbec
Lamb Tika Masala	Tender pieces of lamb in a mild creamy tomato sauce	14.95	Red Zinfandel/Red Blend
Lamb Chow Chow	Lamb and fresh vegetables with your choice of wheat pasta or rice noodles	14.95	Shiraz

Seafood Entrees

Shrimp Curry	Shrimp in our traditional curry sauce with peas and potatoes	15.95	Chardonnay
Shrimp Jal Fregí	Shrimp with fresh vegetables in our traditional sauce	16.95	Pinot Grigio/Pinot Noir
Shrimp Chow	Fresh vegetables, noodles and shrimp. Your choice of wheat pasta or gluten free rice noodles	15.95	Pinot Grigio
Shrimp Saag	A delightful dish! Shrimp mixed with creamed spinach	15.95	Chard./Pinot Noir
Shrimp Biryani	Shrimp mixed with vegetables, basmati rice, mild seasonings, nuts and raisins	16.95	Chard./Sauvignon Blanc
Fish Curry	Select Codfish in our traditional sauce with peas and potatoes	15.95	Sauvignon Blanc
Fish Korma	Codfish in a freshly made cashew sauce, very mild	16.95	Sauvignon Blanc
Salmon Curry	Salmon curry potatoes and peas with traditional sauce	15.95	Moscato
Shrimp Chilit	Tender pieces of shrimp sauteed with onions, chilies and bell peppers; very hot!	15.95	Moscato/Beer
Salmon Vindaloo	Salmon and potatoes with hot and spicy seasonings	15.95	Riesling
Shrimp Korma	Shrimp in a coconut and cashew sauce	15.95	Sauvignon Blanc
Mahi Mahi Curry or Vindaloo	A generous helping of delectable Mahi Mahi in a traditional curry sauce or a hot and spicy Vindaloo sauce.	16.95	Moscato/Beer
Mahi Mahi Korma	A generous serving of Mahi Mahi in a coconut and cashew sauce	17.95	Sauvignon Blanc/Riesling



American Entrees

All of our entrees are traditional family recipes prepared to order.

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.

Chicken Fingers	Four tender pieces of chicken breaded and fried; served with french fries	11.95
Hamburger	1/3 pound patty of prime ground beef, cooked to your specifications and served with your choice of french fries or salad. Add cheese for 50 cents	11.95
Vegi Burger	A premium rice patty with fries or salad. Add cheese for 50 cents	10.95
Grilled Cheese	Served with your choice of french fries or salad	9.95
Salmon Burger	A salmon patty served with fries or salad. Add cheese for 50 cents	12.95

Kids Menu

Kids Chow Chow	Fresh vegetables and noodles with very mild seasonings	6.95
Chicken Chow Chow	Chicken, fresh vegetables and noodles with very mild seasonings	7.95
Momos & Fries	Three chicken dumplings served with tamarind chutney & french fries	6.95
Chicken Fingers	Two tender pieces of chicken breaded and fried; served with french fries	6.95
Grilled Cheese	Mild cheese melted on a bun; served with french fries	5.95
Momo Appetizer	Six handmade momos with chicken or vegetables and mild seasonings. Fried or steamed	7.95
French Fries'n'Cheese	A new take on an American original	5.95

Desserts & Beverages

Kheer	Freshly made Nepali rice pudding seasoned with whole cinnamon, clove and nutmeg	3.95
Gulab Jamun	Milk cakes soaked in a spiced rose syrup	3.95
Lassi	A delicious Nepali-style fruit drink made with fresh yogurt; order your favorite flavor: mango, strawberry or rose	3.95
Ice Cream	Vanilla Ice Cream	3.95
Chai	Sweet milk tea made with herbs and spices	2.00
Soy Chai	Sweet soy tea made with herbs and spices	2.00
Hot Chocolate	An American favorite	2.00

Coke, Diet Coke, Sprite, Iced Tea, Hot Tea, Milk, Coffee 2.00

Apple, Orange or Cranberry Juices 2.00