



# **Kathmandu Restaurant**

nepali & 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**

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

**Delivery by Hungry Buffs & Door Dash**

***Private parties available.***

***Visit Our Location in Nederland***



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

# Appetizers

<b>Onion Bhaji</b>	Onion dipped in spiced chickpea batter fried in vegetable oil	4.99
<b>Vegetable Pakora</b>	Chopped fresh vegetables onion, cilantro, jalapeno mixed with spices & chick pea flour; fried in vegetable oil	4.99
<b>Chicken Pakora</b>	Four pieces of chicken dipped in spiced chick pea batter; fried in vegetable oil	6.99
<b>Shrimp Pakora</b>	Six pieces of breaded shrimp fried in vegetable oil	7.99
<b>Potatoes Pakora</b>	Six pieces of potato dipped in our delicious chick pea batter; fried in vegetable oil	4.99
<b>Fish Pakora</b>	Four pieces of tasty breaded white fish fried in vegetable oil	7.99
<b>Combination</b>	This plate includes Onion Bhaji, Veggie Samosa, Potato Pakora, one piece of shrimp, and one piece of fish	10.99
<b>Samosa *</b>	Two delectable pastries filled with herbs, potatoes & peas; deep fried	4.99
<b>Samosa Chat *</b>	A home made spicy pastry filled with herbs, potatoes & peas and smothered with yogurt, mint, and tamarind sauce	5.99
<b>Chicken or Veggie Momo</b>	Six pieces of potato dipped in our delicious chick pea batter; fried in vegetable oil	7.99

# Soups

<b>Dal Soup</b>	Rich and spicy lentil sozup in delicate broth & herbs	4.99
<b>Saag Soup</b>	Mildly seasoned spinach soup with herbs & spices	4.99
<b>Chicken Soup</b>	Tender pieces of chicken in a zesty broth with herbs & spices	5.99
<b>Combination Soup with Naan</b>	A generous combination of our three soup	11.99

# 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!

<b>Naan</b> The most famous of Indian breads baked then brushed with fresh ghee	1.99	<b>Puri</b> Whole wheat bread that we deep fry until it puffs up and turns a golden brown	1.99
<b>Garlic Naan</b> Naan bread baked with garlic	2.50	<b>Roti</b> (with butter or not) 100% Whole wheat bread baked in our tandoori oven	1.99
<b>Onion Naan</b> Naan bread baked with onion and herbs	2.50	<b>Garlic Roti</b> Whole wheat bread with garlic baked in our tandoori oven	2.50
<b>Cheese Naan</b> Naan bread baked with cheddar cheese	2.99	<b>Aloo Naan</b> Naan stuffed with spiced potatoes and peas	2.99
<b>Garlic Cheese Naan</b> Naan bread baked with both garlic and cheese	3.99	<b>Aloo Paratha</b> Whole wheat bread filled with mildly spiced potato, then pan fried with fresh ghee	2.99
<b>Onion Cheese Naan</b> Naan bread baked with onion and cheese	3.99	<b>Kabuli Naan</b> Naan stuffed with coconut, raisins and cherry (nuts)	3.99

**\* Gluten**



# 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:**



<b>Shrimp Curry</b>	Shrimp in our traditional curry sauce with peas and potatoes	13.99	Chardonnay
<b>Shrimp Vindaloo</b>	Shrimp and potatoes with hot and spicy seasonings	13.99	Riesling
<b>Shrimp Jal Fregi</b>	Shrimp with fresh vegetables in our traditional sauce	14.99	Pinot Grigio/Pinot Noir
<b>Shrimp Saag</b>	A delightful dish! Shrimp mixed with creamed spinach	14.99	Chard./Pinot Noir
<b>Shrimp Biryani</b>	Shrimp mixed with vegetables, basmati rice, mild seasonings, nuts and raisins	14.99	Chard./Sauvignon Blanc
<b>Shrimp Chow Chow or Thupta **</b>	Fresh vegetables, noodles and shrimp. Your choice of wheat pasta or gluten free rice noodles	13.99	Pinot Grigio
<b>Shrimp Chili</b>	Tender pieces of shrimp auteed with onions, chilis and bell peppers; very hot	13.99	Moscato/Beer
<b>Shrimp Korma</b>	Shrimp in a coconut and cashew sauce	14.99	Sauvignon Blanc
<b>Shrimp Masala</b>	Shrimp in yogurt sauce with herbs and spices served in a special creamy, thick sauce	14.99	Pinot Grigio
<b>Shrimp Tandoori</b>	Jumbo shrimp marinated with special herbs and spices, roasted in our clay oven and served on a bed of onions and bell peppers	16.99	Pinot Grigio
<b>Fish Curry</b>	Select Codfish in our traditional sauce with peas and potatoes	15.99	Sauvignon Blanc
<b>Fish Vindaloo</b>	Codfish and potatoes with hot and spicy seasonings; very hot	15.99	Riesling
<b>Fish Korma</b>	Codfish in a freshly made cashew sauce; very mild	15.99	Sauvignon Blanc
<b>Fish Masala</b>	Codfish in yogurt sauce with herbs and spices served in a special creamy, thick sauce	15.99	Pinot Grigio
<b>Fish Tandoori</b>	Codfish marinated with special herbs and spices, grilled in our clay oven and served on a bed of onions and bell peppers	16.99	Pinot Grigio
<b>Mahi Mahi Curry</b>	A generous helping of delectable Mahi Mahi in a traditional curry sauce	15.99	Pinot Grigio
<b>Mahi Mahi Vindaloo</b>	A generous helping of delectable Mahi Mahi in a hot and spicy vindaloo sauce; very hot	15.99	Moscato/Beer
<b>Mahi Mahi Korma</b>	A generous helping of delectable Mahi Mahi in a coconut and cashew sauce	15.99	Sauvignon Blanc/Riesling
<b>Salmon Curry</b>	Salmon curry potatoes and peas with traditional sauce	14.99	Sauvignon Blanc
<b>Salmon Vindaloo</b>	Salmon and potatoes with hot and spicy seasonings	14.99	Moscato/Beer
<b>Salmon Korma</b>	Salmon in a coconut and cashew sauce; very mild	14.99	Sauvignon Blanc
<b>Salmon Masala</b>	Salmon marinated in yogurt sauce with herbs and spices. Grilled in our tandoori clay oven and cooked in a special creamy, thick sauce	14.99	Pinot Grigio
<b>Combination Seafood Curry</b>	Codfish, Mahi Mahi, Shrimp, Salmon and potatoes in a curry sauce	21.99	Sauvignon Blanc

**\*\*Gluten Option**



# 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:**



<b>Mixed Vegetables</b>	Fresh vegetables in our traditional curry sauce	11.99	Chardonnay
<b>Vegetables Korma</b>	Fresh vegetables in a mild coconut and cashew sauce	12.99	Riesling
<b>Aloo Gobi</b>	Potatoes and cauliflower in a traditional sauce	10.99	Chardonnay
<b>Spinach Aloo</b>	Creamed spinach, spiced, with potatoes	11.99	Sauvignon Blanc
<b>Aloo and Peas</b>	Potatoes and peas in a tomato/onion seasoned sauce	9.99	Chard./Pinot Noir
<b>Saag Platter</b>	Creamed spinach seasoned to perfection	10.99	Sauvignon Blanc
<b>Saag Panir</b>	Creamed spinach with our freshly made panir cheese	12.99	Moscato/Sauvignon Blanc
<b>Tofu Aloo and Peas</b>	Tofu, potatoes, and peas in a tomato/onion seasoned sauce	12.99	Chard./Pinot Noir
<b>Vegetable Biryani</b>	Fresh vegetables mixed with basmati rice, mild seasonings nuts and raisins	12.99	Riesling
<b>Chow Chow **</b>	Fresh vegetables and noodles, flavorfully seasoned. Wheat pasta or gluten free rice noodles	10.99	Chardonnay/Pinot Grigio
<b>Mutter Panir</b>	Green peas with our homemade panir cheese in our traditional sauce	11.99	Chardonnay
<b>Vegetable Momo *</b>	12 handmade dumplings, steamed, with fresh vegetables and special chutney	11.99	Pinot Grigio
<b>Panir Masala</b>	Our Panir cheese in a creamy sauce with herbs	12.99	Chardonnay/Pinot Grigio
<b>Tofu Masala</b>	Chunks of tofu in a creamy sauce with herbs	10.99	Sauvignon Blanc
<b>Sherpa Stew *</b>	Fresh vegetables with spiced broth, potato and dumplings	11.99	Pinot Grigio
<b>Sweet Potato Masala</b>	A mild sweet potato dish with a creamy sauce	11.99	Pinot Grigio
<b>Chana Masala</b>	Chickpea Masala with mild creamy tomato sauce	9.99	Chardonnay/Riesling
<b>Eggplant Curry</b>	Eggplant with potatoes in a curry sauce	11.99	Pinot Grigio
<b>Bindi Curry</b>	Okra with potatoes and tomatos in our traditional curry sauce	11.99	Pinot Grigio
<b>Nepali Vegetable Thali</b>	Veggie korma, saag panir, veggie pakura, eggplant masala, dal, Thali, rice, naan, salad and chai or coffee	22.99	Chardonnay/Pinot Grigio
	<i>Nepali Vegetable Thali Carryout</i>	25.99	

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# 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  
pairs well with:**



<b>Tandoori Chicken</b>	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	13.99	Pinot Noir
<b>Chicken Tika Kabbas</b>	Chicken cubes roasted in our clay oven with herbs and spices, served on a bed of peppers	14.99	Pinot Noir
<b>Tandoori Chicken Curry</b>	Tender pieces of tandoori chicken mixed with our traditional curry sauce	14.99	Pinot Noir
<b>Tandoori Mixed</b>	Chicken, lamb, fish and shrimp on a bed of onions and peppers	20.99	Pinot Noir
<b>Chicken Tika Masala</b>	Tender pieces of chicken sliced and cooked in a creamy tomato sauce	13.99	Pinot Grigio/Pinot Noir
<b>Chicken Korma</b>	Boneless chicken in a freshly made cashew sauce; very mild	13.99	Pinot Grigio/Riesling
<b>Chicken Saag</b>	Saag is a creamed spinach, mixed with delectable chicken	13.99	Sauvignon Blanc
<b>Chicken Vindaloo</b>	Chicken and potatoes with hot and spicy seasonings	12.99	Riesling
<b>Chicken Jal Fregi</b>	Chicken with fresh vegetables and coconut in our traditional sauce	13.99	Chardonnay/Pinot Grigio
<b>Chicken Biryani</b>	Chicken, fresh vegetables, basmati rice, mild seasonings, nuts and raisins	13.99	Riesling/Pinot Noir
<b>Chicken Curry</b>	Chicken sauteed in our traditional curry sauce	12.99	Pinot Grigio
<b>Chicken Momo *</b>	Twelve handmade chicken dumplings steamed and served with a special tomato chutney	12.99	Chardonnay
<b>Chicken Sherpa Stew *</b>	Tender pieces of chicken with spiced broth, veggies, potato and dumplings	12.99	Pinot Grigio
<b>Chicken Chow Chow or Thupa **</b>	Chicken, noodles, and fresh vegetables with flavorful spices Your choice of wheat pasta noodles or gluten free rice noodles.	12.99	Chardonnay
<b>Chicken Chili</b>	Tender pieces of chicken with onions, chilies and bell peppers; very hot!	12.99	Moscato/Beer
<b>Chicken Sekuwa</b>	Boneless marinated chicken with onions and bell peppers in mustard oil	13.99	Riesling/Pinot Grigio
<b>Combination Biryani</b>	Chicken, lamb, shrimp and fresh vegetables with raisins and mixed nuts	17.99	Pinot Noir
<b>Combination Curry</b>	Lamb, chicken, shrimp and potatoes with spices	16.99	Pinot Grigio

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# 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:**



<b>Lamb Curry</b>	Tender pieces of lamb sauteed in our traditional curry sauce with potatoes	13.95	Moscato/White Blend
<b>Lamb Seekh</b>	Minted lamb mixed with bell pepper, onion and spices; roasted in our	14.99	Red Zinfandel/Red Blend
<b>Kabobs</b>	clay oven		
<b>Lamb Boti</b>	Lamb cubes marinated with herbs and spices; roasted in our clay oven	15.99	Red Zinfandel/Red Blend
<b>Kabobs</b>	served on a bed of onions and bell peppers		
<b>Lamb Tika Masala</b>	Tender pieces of lamb in a mild creamy tomato sauce	13.99	Red Zinfandel/Red Blend
<b>Lamb Korma</b>	Lamb in a freshly made cashew sauce, very mild	14.99	Pinot Noir/Red Blend
<b>Lamb Jal Fregi</b>	Lamb and fresh vegetables in our traditional sauce	14.99	Shiraz/Malbec
<b>Lamb Saag</b>	Our creamed spinach served with tender lamb	14.99	Red Zinfandel/Red Blend
<b>Lamb Vindaloo</b>	Lamb and potatoes with hot and spicy seasonings	13.99	Taj Mahal Lager
<b>Lamb Chili</b>	Tender pieces of lamb sauteed with onions, chilies and bell peppers; very hot!	14.99	Maharaja Pilsner
<b>Lamb Biryani</b>	Lamb mixed with basmati rice, fresh vegetables, mild seasonings, mixed nuts and raisins	14.99	Malbec/Shiraz
<b>Combination Curry</b>	Includes lamb, chicken, shrimp and potatoes with curry sauce	16.99	Pinot Grigio
<b>Combination Biryani</b>	Includes lamb, chicken, shrimp and fresh vegetables with a mixture of rice, mixed nuts and raisins	17.99	Malbec/Shiraz
<b>Lamb Chow Chow or Thupa **</b>	Lamb and fresh vegetables with your choice of wheat pasta or rice noodles	13.99	Shiraz
<b>Lamb Sherpa Stew *</b>	Tender pieces of lamb with spiced broth, potato, fresh vegetables and dumplings	13.99	Pinot Grigio
<b>Nepali Meat Thali</b>	A dinner for two includes shrimp pakora, tandoori chicken, lamb curry, chicken tika, mixed vegetables, dal, rice, salad, naan, desert and coffee or chai tea	23.99	Pinot Grigio
	<i>Nepali Meat Thali Carryout</i>	25.99	

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# Kids & Seniors Menu

<b>Vegetable Chow Chow</b>	Fresh vegetables and noodles with very mild seasonings	6.99
<b>Chicken Chow Chow</b>	Chicken, fresh vegetables and noodles with very mild seasonings	7.99
<b>Chicken or Veggie Momos</b>	Three chicken dumplings served with tamarind chutney	7.99
<b>Chicken Tenders</b>	Two tender pieces of chicken breaded and fried; served with french fries	5.99
<b>Chicken Tika Masala</b>	Rice, chicken and dal	7.99
<b>Grilled Cheese</b>	Grilled white bread with American cheese; served with french fries	5.99
<b>Hamburger</b>	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	9.99
<b>Salmon Burger</b>	A salmon patty served with fries or salad. Add cheese for 50 cents	10.99
<b>French Fries n'Cheese</b>	A new take on an American original	4.99

## Desserts

<b>Lassi</b>	A delicious Nepali-style fruit drink made with fresh yogurt; order your favorite flavor: mango, strawberry or rose	2.99
<b>Kheer</b>	Freshly made Nepali rice pudding seasoned with whole cinnamon, clove and nutmeg	2.99
<b>Gulab Jamun</b>	Milk cakes soaked in a spiced rose syrup	3.99
<b>Mango Custard</b>	Freshly made with custard and spices	3.99
<b>Carrot Haluwa</b>	Freshly made with custard and spices	3.99

## Beverages

<b>Soft Drinks, Tea and Coffee</b>	Coke, Diet Coke, Lemonade, tea, milk or coffee	2.00
<b>Juice</b>	Apple, orange, mango or cranberry	2.00
<b>Masala Chai</b>	Sweet milk tea made with herbs and spices	2.00
<b>Soy Chai</b>	Sweet soy tea made with herbs and spices	2.00
<b>Iced Chai</b>	Either sweet milk or soy tea served over ice	2.00
<b>Lassi</b>	A delicious Nepali-style fruit drink made with fresh yogurt; order your favorite flavor: mango, strawberry or rose	3.00



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## Cocktails

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**Classic Jack \$6** - Jack Daniel's and Cola

**Stoli Mule \$7** - Stoli Vodka & Saranac Ginger Beer

**Mango Margarita \$7** - El Jimador Silver Tequila with a Mango Twist

**Tito's Bloody Mary \$7** - Tito's Handmade Vodka and Freshies Bloody Mary Mix

**Hendricks Tonic \$8** - Hendrick's Gin and Q Drinks Tonic

**Livened Up Lassi \$7** - Mango Lassi with Captain Morgan Rum

**Yak's Chai Tea \$7** - Homemade Spiced Chai with Finlandia Vodka & Baileys Irish Cream

## Beer

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### 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 \$4  
*Boulder, Colorado*

Maharaja (Indian Pilsner) \$4  
*India*

Sierra Nevada Pale Ale \$4  
*Chico, California*

Blue Moon \$4  
*Golden, Colorado*

Left Hand Milk Stout \$5  
*Longmont, Colorado*

New Planet Tread Lightly \$4  
*GLUTEN FREE - Boulder, Colorado*

Flying Horse \$8  
*India*

Budweiser \$4  
*Boulder, Colorado*

PBR \$4  
*Golden, Colorado*

Stem Cider \$4  
*Denver, Colorado*

Khukuri \$8  
*Nepal*

Kaliber+ \$4  
*NON-ALCOHOLIC*

## Wine

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### White

Woodridge Chardonnay \$5/17  
*Bright, refreshing citrus flavors*

Fontana Candida Pinot Grigio \$7/21  
*Lush, full-bodied with light, fruity aroma & a crisp refreshing taste*

Matua Sauvignon Blanc \$8/24  
*New Zealand - Grapefruit, gooseberry and herbs*

King Fu Girl Riesling \$7/\$21  
*White Peach, apricot, cool and delicious*

Barefoot Pink Moscato \$6/18  
*A refreshing medley of candied cherries and ripe berries*

Bonterra Chardonnay \$8/24  
*Organic green apple, pear and citrus*

### Red

Woodbridge Merlot \$5/17  
*Black cherry, mocha and clove*

Mark West Pinot Noir \$7/21  
*Red and black cherries with a hint of spice*

Jacob's Creek Shiraz \$6/18  
*Vibrant layered fruit flavors with soft tannins & a long, velvety finish*

Colores Del Sol Malbec \$7/21  
*Blackberry, cherry, mocha and a hint of smoke*

Primal Roots Red Blend \$7/21  
*Raspberry, chocolate, mocha and vanilla*

Barefoot Zinfandel \$6/18  
*Ruby red fruit notes of cherries and raspberries*

Bogle Cabernet Sauvignon \$7/21  
*Full-bodied flavors of cherry and plum compote.*

### Saki

Hot or Cold \$5

