



Kathmandu Restaurant II

Nepali and Indian Cuisine

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

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



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

Appetizers

Onion Bhají	Onions, dipped in spiced chickpea batter and fried in vegetable oil	\$3.99
Vegí Pakura	Chopped fresh vegetables, onions, cilantro and jalapenos, mixed with spices and chick pea flour and fried in vegetable oil	\$4.99
Chicken Pakura	4 pcs of chicken dipped in spiced chickpea batter and fried in vegetable oil	\$5.99
Shrimp Pakura	6 pcs of breaded shrimp fried in vegetable oil	\$6.99
Potato Pakura	6 pcs of potato dipped in our delicious chickpea batter and fried in vegetable oil	\$3.99
Fish Pakura	4 pcs of tasty breaded white fish fried in vegetable oil	\$6.99
Combination Pakura	Onion Bhají, vegí samosa, potato pakura, 1 pc of shrimp and 1 pc of fish	\$9.99
Samosa	Crispy pastry with potatoes and peas deep fried	\$3.99
Samosa Chat	A homemade spicy pastry filled with herbs, potatoes and peas, smothered with yogurt mint and tamarind sauce	\$4.99
Chicken or Vegetable Momo	Six handmade Tibetan style fried momo filled momo with chicken or vegetables and mild seasonings, served with a special sauce	\$5.99

Soups

Dal Soup	Rich spicy lentil soup in a delicate broth and herbs	\$3.99
Saag Soup	Mildly seasoned spinach soup with herbs and spices	\$3.99
Chicken Soup	Tender pieces of chicken in a zesty broth with herbs and spices	\$4.99
Combination Soup with Naan	A generous combination of our three soups	\$8.99

Breads

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

Naan

Most famous of Indian breads baked then brushed with fresh ghee \$1.99

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 \$2.99

Garlic Cheese Naan

Naan bread baked with both cheese and garlic \$3.99

Onion Cheese Naan

Naan bread baked with onion and cheese \$3.99

Puri

Whole wheat bread that we deep fry until it puffs up and turns a golden brown \$1.99

Rotí (with butter or not)

100% whole wheat bread baked in our tandoor oven \$1.99

Garlic Rotí

Whole wheat bread with garlic baked in our tandoor oven \$2.50

Aloo Naan

Naan stuffed with spiced potatoes and peas \$2.99

Aloo Paratha

Whole wheat bread filled with mildly spiced potato, then pan fried with fresh ghee \$2.99

Kabuli Naan

Naan stuffed with coconut, raisins and cherry (nuts) \$3.99



Chicken 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:**



Tandoori Chicken	(gf) Yogurt marinated breast and thigh meat served on the bone. Cooked in a clay oven and presented on a bed of peppers and onions	11.99	Pinot Noir
Chicken Tika Kabbas	(gf) Chicken cubes roasted in clay oven with herbs and spices, served on a bed of peppers	12.99	Pinot Noir
Tandoori Chicken Curry	(gf) Tender pieces of tandoori chicken mixed with our traditional curry sauce	12.99	Pinot Noir
Tandoori Mixed	(gf) Chicken, lamb, fish and shrimp on bed of onions and peppers	18.99	Pinot Noir
Chicken Tika Masala	(gf) Tender pieces of chicken sliced and cooked in a creamy tomato sauce	12.99	Pinot Grigio/Pinot Noir
Chicken Korma	(gf) Boneless chicken in a freshly made cashew sauce, very mild	12.99	Pinot Grigio/Riesling
Chicken Saag	(gf) Saag is a creamed spinach, mixed with delectable chicken	12.99	Sauvignon Blanc
Chicken Vindaloo	(gf) Chicken with hot and spicy seasonings	11.99	Riesling
Chicken Jal Fregi	(gf) Chicken with fresh vegetables and coconut in our traditional sauce	12.99	Chardonnay/Pinot Grigio
Chicken Biryani	(gf) Chicken, fresh vegetables, basmati rice, mild seasonings, nuts and raisins	12.99	Riesling/Pinot Noir
Chicken Curry	Chicken sauteed in our curry sauce	11.99	Pinot Grigio
Chicken Momo	Twelve handmade chicken dumplings steamed and served with a special tomato chutney	10.99	Chardonnay
Chicken Sherpa Stew	Tender pieces of chicken with vegetables, potatoes and dumplings in a spiced broth	10.99	Pinot Grigio
Chicken Chow Chow or Thupa	Chicken, noodles, and fresh vegetables with flavorful spices Your choice of wheat pasta noodles or gluten free rice noodles.	10.99	Chardonnay
Chicken Chili	(gf) Tender pieces of chicken with onions, chilies, jalapenos and bell peppers, very hot!	11.99	Moscato/Beer
Chicken Sekuwa	(gf) Boneless marinated chicken with onions and bell peppers in mustard oil.	11.99	Riesling/Pinot Grigio
Chicken Dinner Salad	(gf) Full sized delicious dinner salad with tandoori chicken pieces, tomatoes, beets, and garbanzo beans. Comes with honey mustard dressing and Papadums	10.99	Pinot Noir
Combination Biryani	(gf) Chicken, Lamb, Shrimp and fresh vegetables with cashews, peanuts, rice and raisins	15.99	Pinot Noir
Combination Curry	(gf) Lamb, chicken, shrimp and potatoes with spices	15.99	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	(gf) Tender pieces of lamb sauteed in our traditional curry sauce with potatoes	12.99	Moscato/White Blend
Lamb Seekh Kabobs	Minted lamb mixed with bell pepper, onion and spices and roasted in clay oven	14.99	Red Zinfandel/Red Blend
Lamb Boti Kabobs	Lamb cubes marinated with herbs and spices and roasted in clay oven served on a bed of onions and bell peppers	15.99	Red Zinfandel/Red Blend
Lamb Tika Masala	(gf) Tender pieces of lamb in a mild creamy tomato sauce	13.99	Red Zinfandel/Red Blend
Lamb Korma	(gf) Lamb in a freshly made cashew sauce, very mild	14.99	Pinot Noir/Red Blend
Lamb Jal Fregi	(gf) Lamb in fresh vegetables with coconut in our traditional sauce	14.99	Malbec/Shiraz
Lamb Saag	(gf) Our creamed saag served with tender lamb	13.99	Red Zinfandel/Red Blend
Lamb Vindaloo	(gf) Lamb and potatoes with hot and spicy seasonings	12.99	Taj Mahal Beer
Lamb Chili	(gf) Tender pieces of lamb sauteed with onions, chilies and bell peppers; very hot!	13.99	Maharaja Pilsner
Lamb Biryani	(gf) Lamb mixed with basmati rice, fresh vegetables, mild seasonings, cashews, peanuts and raisins	13.99	Malbec/Shiraz
Combination Curry	(gf) Includes Lamb, Chicken, and Shrimp, potatoes with curry sauce	15.99	Pinot Grigio
Combination Biryani	(gf) Includes Lamb, Chicken, Shrimp and fresh vegetables with a mixture of rice, cashews, peanuts and raisins	15.99	Malbec/Shiraz
Lamb Chow Chow or Thupa	(gfo) Lamb and fresh vegetables with your choice of wheat pasta or rice noodles	12.99	Shiraz
Lamb Sherpa Stew	(gfo) Tender pieces of Lamb with spiced broth, potato fresh vegetables and dumplings	12.99	Pinot Grigio
Meat Combination Thali	A dinner for two includes Shrimp Pakora, Tandoori Chicken, Lamb Curry, Chicken Tika, mixed vegetables, Dal, Rice, Salad, Naan, Dessert, Coffee or Chai Tea	20.99	



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	(gf) Shrimp in our traditional curry sauce with peas and potatoes	12.99	Chardonnay
Shrimp Vindaloo	(gf) Shrimp and potatoes with hot and spicy seasonings	12.99	Riesling
Shrimp Jal Fregí	(gf) Shrimp with fresh vegetables and coconut, in our traditional sauce	13.99	Pinot Grigio/Pinot Noir
Shrimp Saag	(gf) A delightful dish! Shrimp mixed with creamed spinach	12.99	Chard./Sauvignon Blanc
Shrimp Biryani	(gf) Shrimp mixed with vegetables, basmati rice, mild seasonings, cashews, peanuts and raisins	13.99	Chard./Sauvignon Blanc
Shrimp Chow Chow or Thupa	Fresh vegetables, noodles and shrimp. Your choice of wheat pasta or gluten free rice noodles	12.99	Pinot Grigio
Shrimp Chili	(gf) Tender pieces of shrimp sauteed with onions, chilies and bell peppers; very hot!	12.99	Moscato/Beer
Shrimp Korma	(gf) Shrimp in a coconut and cashew sauce	14.99	Sauvignon Blanc
Kathmandu Lobster	(gf) Lobster with potatoes in a curry sauce	20.99	Pinot Grigio
Fish Curry	(gf) Select Codfish in a curry sauce with peas and potatoes	13.99	Sauvignon Blanc
Fish Vindaloo	(gf) Codfish and potatoes with hot and spicy seasonings, very hot!	13.99	Riesling
Fish Korma	(gf) Codfish in a freshly made cashew sauce, very mild	14.99	Sauvignon Blanc
Mahi Mahi Curry or Vindaloo	(gf) A generous helping of delectable Mahi Mahi in a traditional curry sauce	13.99	Pinot Grigio
Mahi Mahi Vindaloo	(gf) A generous helping of Mahi Mahi in a hot and spicy vindaloo sauce, very hot!	13.99	Moscato/Beer
Mahi Mahi Korma	(gf) A generous serving of Mahi Mahi in a coconut and cashew	14.99	Sauvignon Blanc/Riesling
Combination Seafood Curry	(gf) Cod, Mahi Mahi, Shrimp, Salmon and potatoes in a curry sauce	19.99	Sauvignon Blanc
Shrimp Tandoori	(gf) Jumbo shrimp marinated with special herbs and spices and roasted in clay oven and served on bed of onions and bell peppers	15.99	Pinot Grigio
Fish Tandoori	(gf) Fish marinated in ginger, garlic, herbs and spices then baked In clay oven on a bed of onions and bell peppers	15.99	Pinot Grigio
Fish Masala	(gf) Fish marinated with yogurt sauce with herbs and spices Grilled in tandoori clay oven and cooked in special creamy, thick sauce	14.99	Pinot Grigio
Shrimp Masala	(gf) Shrimp with yogurt sauce with herbs and spices served in a special creamy, thick sauce	13.99	Pinot Grigio
Salmon Curry	(gf) Salmon with potatoes and peas in a traditional curry sauce	13.99	Sauvignon Blanc
Salmon Vindaloo	(gf) Salmon and potatoes with hot and spicy seasonings, very hot!	13.99	Moscato/Beer
Salmon Korma	(gf) Salmon in a cashew sauce, very mild	14.99	Sauvignon Blanc
Salmon Masala	(gf) Salmon marinated with yogurt sauce with herbs and spices Grilled in tandoori clay oven and cooked in special creamy, thick sauce	14.99	Pinot Grigio



Vegetarian 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:



Mixed Vegetables	(gf) Fresh vegetables in our traditional curry sauce	11.99	Chardonnay
Vegetables Korma	(gf) Fresh vegetables in a mild coconut and cashew sauce	11.99	Riesling
Aloo Gobi	(gf) Potatoes and cauliflower in a traditional sauce	9.99	Chardonnay
Spinach Aloo	(gf) Creamed spinach, spiced, with potatoes	11.99	Sauvignon Blanc
Aloo and Peas	(gf) Potatoes and peas in a tomato/onion seasoned sauce	9.99	Chard./Pinot Noir
Saag Platter	(gf) Creamed spinach seasoned to perfection	10.99	Sauvignon Blanc
Saag Panir	(gf) Creamed spinach with our freshly made panir cheese	11.99	Moscato/Sauvignon Blanc
Tofu Aloo and Peas	(gf) Tofu, potatoes, and peas in a tomato/onion seasoned sauce	11.99	Chard./Pinot Noir
Vegetable Biryani	(gf) Fresh vegetables mixed with basmati rice, mild seasonings, cashews, peanuts and raisins	11.99	Riesling
Chow Chow or Thupa	(gf) Fresh vegetables and noodles, flavorfully seasoned. Wheat pasta or gluten free rice noodles	9.99	Chardonnay/Pinot Grigio
Mutter Panir	(gf) Green peas with our homemade panir cheese in our traditional sauce	11.99	Chardonnay
Vegetable Momo	12 handmade dumplings, steamed, with fresh vegetables and special chutney	10.99	Pinot Grigio
Panir Masala	(gf) Our Panir cheese in a creamy sauce with herbs	11.99	Chardonnay/Pinot Grigio
Tofu Masala	(gf) Chunks of tofu in a creamy sauce with herbs	10.99	Sauvignon Blanc
Sherpa Stew	(gf) Fresh vegetables with spiced broth, potato and dumplings	9.99	Pinot Grigio
Sweet Potato Masala	(gf) A mild sweet potato dish with a creamy sauce	9.99	Pinot Grigio
Chana Masala	(gf) Chickpea Masala with mild creamy tomato sauce.	9.99	Chardonnay/Riesling
Kathmandu Dinner Salad	(gf) Full sized delicious dinner salad with tomatoes, beets, tofu and seasoned garbanzo beans. Comes with a honey mustard dressing and Papadums.	9.99	Chardonnay/Pinot Grigio
Eggplant Curry	(gf) Eggplant with potatoes in a curry sauce	10.99	Pinot Grigio
Bindi Curry	(gf) Okra with potatoes and tomatoes in our traditional curry sauce	9.99	Pinot Grigio
Vegetable Combination Thali	Vegi korma, saag panir, vegi pakura, eggplant masala, dal, Thali rice, naan, salad and chai or coffee	19.99	Chardonnay/Pinot Grigio
Nepali	Dal, Bhat and Achar with salad and Tarkari	10.99	Chardonnay/Pinot Grigio
Dal, Bhat, Tarkari, Achar	Dal soup, rice, vegetables and pickles	9.99	Chardonnay/Pinot Grigio



Kids and Seniors Menu

Vegetable Chow Chow	Fresh vegetables and noodles with very mild seasonings	4.99
Chicken Chow Chow	Chicken, fresh vegetables and noodles with very mild seasonings	5.99
Chicken or Veggi Mimos	Three chicken dumplings served with tamarind chutney	5.99
Chicken tender with Frenchfries	Two tender pieces of chicken breaded and fried; served with french fries	4.99
Chicken Tika Masala	Rice, Chicken and Dal	6.99
Grilled Cheese with Frenchfries	Grilled white Bread with American cheese and Frenchfries	3.99
Hamburger with French Fries	1/3 pound patty of prime ground beef, cooked well done and served with french fries. Add cheese for 50 cents	8.99
Salmon burger with Frenchfries	A salmon patty with fries. Add cheese for 50 cents	9.99
French Fries 'n' Cheese	A new take on an American Original	3.99

Desserts

Lassi (gf)	A delicious Nepali style fruit drink made with fresh yogurt. Order your favorite -mango, strawberry, rose, pineapple, salty, sweet or plain	2.99
Kheer (gf)	Freshly made Nepali rice pudding seasoned with whole cinnamon, cloves, nutmeg, almonds and raisins	3.99
Gulab Jamun	Milk cakes soaked in a special rose syrup	3.99
Kulfi	An Indian ice cream available in mango, pistachio, chocolate or vanilla.	3.99
Combination Ice Cream	Combine 2 scoops - you choose the flavors.	3.99
Cheesecake		3.99

Beverages

Soft Drinks, Tea, Coffee	Coke, Diet Coke, Lemonade, tea, milk or coffee	2.50
Juice	Apple, orange, mango or cranberry	2.50
Masala Chai	Sweet milk tea made with herbs and spices	1.99
Soy Chai	Sweet soy tea made with herbs and spices	1.99
Iced Chai	Either sweet milk or soy tea served over ice	2.50
Lassi (gf)	A delicious Nepali style fruit drink made with fresh yogurt. Order your favorite - mango, strawberry, rose, pineapple, salty, sweet or plain	2.99

Kathmandu Restaurant II Inc.

Phone: 303 442-6868

1964 28th Street

Boulder CO 80301

BEERS FROM INDIA • WINES • FULL BAR

DAILY LUNCH BUFFET \$9.99!

LUNCH: MONDAY THROUGH SUNDAY 11:00 am TO 3:00 pm

DINNER: MONDAY THROUGH THURSDAY AND SUNDAY 4:00 PM to 9:30 PM

DINNER: FRIDAY AND SATURDAY 4:00 pm TO 10:00 pm

DINE IN • TAKE OUT • PRIVATE PARTIES AND CATERING SERVICE
ARE ALSO AVAILABLE

MOST OF OUR ENTREES ARE GLUTEN FREE! VEGAN OPTIONS!!
PLEASE ASK SERVER FOR MORE DETAILS

BE SURE TO VISIT OUR RESTAURANT IN NEDERLAND!

(gf) = gluten free

(gfo) = gluten free option