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# **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.**

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

# Soups

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

# Appetizers

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

# Side Dishes

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

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



<b>Aloo Gobi</b>	Potatoes and cauliflower in a traditional sauce	11.95	Chardonnay
<b>Spinach Aloo</b>	Creamed spinach, spiced, with potatoes	12.95	Sauvignon Blanc
<b>Vegetables Korma</b>	Fresh vegetables in a mild coconut and cashew sauce	12.95	Riesling
<b>Mixed Vegetables</b>	Fresh vegetables in our traditional curry sauce	12.95	Chardonnay
<b>Aloo and Peas</b>	Potatoes and peas in a tomato/onion seasoned sauce	11.95	Chard./Pinot Noir
<b>Tofu Aloo and Peas</b>	Tofu, potatoes, and peas in a tomato/onion seasoned sauce	12.95	Chard./Pinot Noir
<b>Saag Platter</b>	Creamed spinach seasoned to perfection	11.95	Sauvignon Blanc
<b>Saag Panir</b>	Creamed spinach with our freshly made panir cheese	12.95	Moscato/Sauvignon Blanc
<b>Saag Tofu</b>	Creamed spinach with tofu	12.95	Riesling
<b>Vegetable Momo</b>	12 handmade dumplings, steamed, with fresh vegetables and special chutney	12.95	Pinot Grigio
<b>Mutter Panir</b>	Green peas with our homemade panir cheese in our traditional sauce	12.95	Chardonnay
<b>Chow Chow</b>	Fresh vegetables and noodles, flavorfully seasoned. Wheat pasta or gluten free rice noodles	11.95	Chardonnay/Pinot Grigio
<b>Thukpa Johl</b>	A large bowl of soup filled with noodles and fresh vegetables	11.95	Pinot Grigio
<b>Vegetable Biryani</b>	Fresh vegetables mixed with basmati rice, mild seasonings nuts and raisins	12.95	Riesling
<b>Vegetable Combination Platter</b>	This platter includes saag, mixed vegetables, vegetable choice of the day, mango chutney, kheer and naan bread with rice and dahl	16.95	Riesling
<b>Panir Masala</b>	Our Panir cheese in a creamy sauce with herbs	12.95	Chardonnay/Pinot Grigio
<b>Tofu Masala</b>	Chunks of tofu in a creamy sauce with herbs	12.95	Sauvignon Blanc
<b>Sherpa Stew</b>	Fresh vegetables with spiced broth, potato and dumplings	11.95	Pinot Grigio
<b>Sweet Potato Masala</b>	A mild sweet potato dish with a creamy sauce	11.95	Pinot Grigio
<b>Kathmandu Dinner Salad</b>	Full sized delicious dinner salad with tomatos, beets, tofu and seasoned garbanzo beans. Comes with a honey mustard dressing and Papadums.	10.95	Chardonnay/Pinot Grigio
<b>Chana Masala</b>	Chickpea Masala with mild creamy tomato sauce.	12.95	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:



<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	12.95	Pinot Noir
<b>Tandoori Chicken Curry</b>	Tender pieces of tandoori chicken mixed with our traditional curry sauce	13.95	Pinot Noir
<b>Chicken Tikka Masala</b>	Tender pieces of chicken sliced and cooked in a creamy tomato sauce	12.95	Pinot Grigio/Pinot Noir
<b>Chicken Curry</b>	Chicken sauteed in our traditional curry sauce with potato	12.95	Pinot Grigio
<b>Saag Chicken</b>	Saag is a creamed spinach, mixed with delectable chicken	12.95	Sauvignon Blanc
<b>Chicken Korma</b>	Boneless chicken in a freshly made cashew sauce, very mild	12.95	Pinot Grigio/Riesling
<b>Chicken Paloong</b>	Delectable chicken pieces smothered in a mild spinach sauce	12.95	Riesling
<b>Momo Plate</b>	Twelve handmade chicken dumplings steamed and served with a special tomato chutney	12.95	Chardonnay
<b>Sherpa Stew</b>	Tender Pieces of chicken with spiced broth, potato and dumpling	12.95	Pinot Grigio
<b>Chicken Jal Fregi</b>	Chicken with fresh vegetables in our traditional sauce	13.95	Chardonnay/Pinot Grigio
<b>Chicken Chow Chow</b>	Chicken, noodles, and fresh vegetables with flavorful spices Your choice of wheat pasta noodles or gluten free rice noodles.	12.95	Chardonnay/Pinot Grigio
<b>Chicken Thukpa</b>	A soup with chicken, noodles, vegetables and spices	11.95	Chardonnay
<b>Chicken Vindaloo</b>	Chicken and potatoes with hot and spicy seasonings	12.95	Riesling
<b>Chicken Chili</b>	Tender pieces of chicken with onions, chilies and bell peppers; very hot!	12.95	Moscato/Beer
<b>Chicken Biryani</b>	Chicken, fresh vegetables, basmati rice, mild seasonings, nuts and raisins	13.95	Riesling/Pinot Noir
<b>Chicken Sekuwa</b>	Boneless marinated chicken with onions and bell papers in mustard oil	12.95	Riesling/Pinot Grigio
<b>Combination Biryani</b>	Chicken, lamb and fresh vegetables with mixed nuts	15.95	Pinot Noir
<b>Kathmandu Chicken Dinner Salad</b>	Full sized delicious dinner salad with tandoori chicken pieces, tomatos, beets, and garbanzo beans. Comes with honey mustard dressing and Papadums.	12.95	Pinot Grigio
<b>Sesame Chicken</b>	Crispy chicken with a ginger sweet sauce, sprinkled with sesame seeds	12.95	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:**



<b>Lamb Curry</b>	Tender pieces of lamb sauteed in our traditional curry sauce with potatoes	13.95	Moscato/Primal Roots
<b>Lamb Jal Fregí</b>	Lamb and fresh vegetables in our traditional sauce	14.95	Shiraz/Malbec
<b>Lamb Saag</b>	Our creamed spinach served with tender lamb	13.95	Zinfandel/Red Blend
<b>Lamb Korma</b>	Lamb in a freshly made cashew sauce, very mild	13.95	Pinot Noir/Primal Roots
<b>Lamb Vindaloo</b>	Lamb and potatoes with hot and spicy seasonings	13.95	Taj Mahal Lager
<b>Lamb Chilit</b>	Tender pieces of lamb sauteed with onions, chilies and bell peppers; very hot!	13.95	Maharaja Pilsner
<b>Lamb Biryani</b>	Lamb mixed with basmati rice, fresh vegetables, mild seasonings, nuts and raisins	14.95	Malbec/Shiraz
<b>Meat Combination Platter</b>	Lamb curry, chicken tika, vegetable choice of the day, mango chutney, kheer, naan bread, rice and dahl	17.95	Pinot Noir/Malbec
<b>Lamb Tika Masala</b>	Tender pieces of lamb in a mild creamy tomato sauce	13.95	Red Zinfandel/Red Blend
<b>Lamb Chow Chow</b>	Lamb and fresh vegetables with your choice of wheat pasta or rice noodles	13.95	Shiraz

# Seafood Entrees

<b>Shrimp Curry</b>	Shrimp in our traditional curry sauce with peas and potatoes	14.95	Chardonnay
<b>Shrimp Jal Fregí</b>	Shrimp with fresh vegetables in our traditional sauce	15.95	Pinot Grigio/Pinot Noir
<b>Shrimp Chow</b>	Fresh vegetables, noodles and shrimp. Your choice of wheat pasta or gluten free rice noodles	14.95	Pinot Grigio
<b>Shrimp Saag</b>	A delightful dish! Shrimp mixed with creamed spinach	14.95	Chard./Pinot Noir
<b>Shrimp Biryani</b>	Shrimp mixed with vegetables, basmati rice, mild seasonings, nuts and raisins	15.95	Chard./Sauvignon Blanc
<b>Fish Curry</b>	Select Codfish in our traditional sauce with peas and potatoes	14.95	Sauvignon Blanc
<b>Fish Korma</b>	Codfish in a freshly made cashew sauce, very mild	15.95	Sauvignon Blanc
<b>Salmon Curry</b>	Salmon curry potatoes and peas with traditional sauce	14.95	Moscato
<b>Shrimp Chilit</b>	Tender pieces of shrimp sauteed with onions, chilies and bell peppers; very hot!	14.95	Moscato/Beer
<b>Salmon Vindaloo</b>	Salmon and potatoes with hot and spicy seasonings	14.95	Riesling
<b>Shrimp Korma</b>	Shrimp in a coconut and cashew sauce	14.95	Sauvignon Blanc
<b>Mahi Mahi Curry or Vindaloo</b>	A generous helping of delectable Mahi Mahi in a traditional curry sauce or a hot and spicy Vindaloo sauce.	15.95	Moscato/Beer
<b>Mahi Mahi Korma</b>	A generous serving of Mahi Mahi in a coconut and cashew sauce	16.95	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.

<b>Chicken Fingers</b>	Four tender pieces of chicken breaded and fried; served with french fries	10.95
<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	10.95
<b>Vegi Burger</b>	A premium rice patty with fries or salad. Add cheese for 50 cents	9.95
<b>Grilled Cheese</b>	Served with your choice of french fries or salad	8.95
<b>Salmon Burger</b>	A salmon patty served with fries or salad. Add cheese for 50 cents	11.95

# Kids Menu

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

# Desserts & Beverages

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

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

**Apple, Orange or Cranberry Juices** 2.00