

APPETIZERS

- Veggie Pakodas:**\$5.95
Onions, cauliflower, and potatoes dipped in chickpea batter
 - Chicken Pakodas:**\$5.95
Tender marinated chicken, breast dipped in chickpea batter
 - Shrimp Pakodas:**\$6.95
Juicy shrimp coated in mildly spiced chickpea batter
- Light & For Sharing**
- Papadi:**\$2.50
Crispy baked lentil wafers (Gluten Free)
 - Samosa:**\$5.95
Fried pastry stuffed with mildly spiced potatoes & green peas
 - Onion Bhajis:**\$5.95
*Try Nepali version of the onion rings (Gluten Free)**
 - Momo Fried (Chicken):**(5 Pc) \$6.95
Stuffed with mildly spiced ground chicken..... (10 Pc) \$12.95

NAAN

Straight From The Oven

- Naan:**\$2.95
Soft and puffy white bread
- Onion Kulcha:**\$3.50
Naan stuffed with onion and cilantro
- Garlic Naan:**\$3.50
Naan topped with minced garlic and cilantro
- Cheese Naan:**\$3.50
Soft and puffy naan stuffed with cheese
- Keema Naan:**\$4.50
Hearty naan stuffed with ground lamb
- Tikka Naan:**\$4.50
Naan stuffed with tandoori chicken breast

DIP Combos-Includes a Naan

- Saag:**\$10.95
Freshly cooked cream spinach
- Eggplant:**\$10.95
Fire roasted caramelized eggplant dip

Whole Wheat Choices

- Roti:**\$2.50
Simple plain whole wheat bread
- Paratha:**\$3.50
Whole wheat flat bread layered with butter
- Alu Paratha:**\$4.50
Whole wheat flat bread stuffed with potatoes

SOUPS & SALADS

- Daal Soup:**\$4.95
Yellow and red lentils prepared with Indian herbs
- Mulligatawny Soup:**\$5.95
Roasted chicken mixed with thin, mildly spiced lentil broth
- Green Salad:**\$5.95
Simple season greens with cucumbers, carrots, and house dressing
- Tikka Salad:**\$7.95
Tandoori baked chicken breast with mixed greens and house dressing

VEGETARIAN

- Chana Masala:**\$11.95
Chickpeas cooked with ginger-garlic combo, tomato sauce, and caramelized onion sauce
- Daal Maharani:**\$11.95
Creamy mixed variety of lentils cooked in butter and spices
- Mushroom Mattar:**\$11.95
Mushrooms and green peas cooked in tomato and caramelized onion sauce
- Alu Dum:**\$11.95
Potato curry cooked with spices, tomato, and caramelized onion sauce
- Alu Mattar:**\$11.95
Potatoes and peas cooked in mild spices with caramelized onion and tomato sauce
- Alu Kauli Masala:**\$11.95
Potatoes and cauliflower cooked in mildly spiced tomato and caramelized onion sauce
- Saag Paneer:**\$12.95
Homemade cheese sautéed in creamy spinach
- Baigan Bharta:**\$12.95
Oven roasted eggplant cooked with spices, caramelized onion sauce and green peas
- Paneer Makhani:**\$12.95
Homemade cheese cooked in creamy and savory tomato sauce
- Mattar Paneer:**\$12.95
Green peas and homemade cheese cooked in spiced tomato and caramelized onion sauce
- Veggie Korma:**\$12.95
Mildly spiced mix veggies cooked in creamy caramelized onion sauce with coconuts, cashews & raisins cooked in a thick and rich sauce

(Vegan Options Are Also Available For The Above Selections)

UNIQUE TIBETAN CHOICES

Momo (Dumpling)

- Veggie Momo:**\$10.95
Steamed dumplings filled with mildly spiced mixed veggies
- Chicken Momo:**\$11.95
Steamed dumplings filled with juicy well seasoned ground chicken

Chau Chau (Seasoned Fried Noodle)

- Veggie Chau Chau:**\$11.95
Udon noodles lightly seasoned and pan fried with mixed veggies
- Chicken Chau Chau:**\$12.95
Marinated chicken pan fried with noodles and veggies
- Lamb Chau Chau:**\$13.95
Lamb cubespan fried along with udon noodles and veggies
- Shrimp Chau Chau:**\$16.95
Shrimp and mix veggies seasoned with noodles make for a tasty dish

Thukpa (Noodle Soup)

- Veggie Thukpa:**\$11.95
hearty noodle soup well-seasoned and loaded with veggies

- Chicken Thukpa:**\$12.95

Add marinated chicken to the veg thukpa and enjoy the flavors

- Lamb Thukpa:**\$13.95

Adding lamb gives thukpa a unique flavor

MEAT LOVERS & SEAFOOD ENTHUSIASTS

- Traditional Curry:** Nepali dish delicately seasoned with exotic blend of spices
Chicken..\$12.95 Lamb..\$14.95
Shrimp..\$17.95 Swordfish..\$17.95
- Spicy Vindaloo:** Potatoes and boneless meat cooked in a tangy and spicy curry sauce
Chicken..\$12.95 Lamb..\$14.95
Shrimp..\$17.95 Swordfish..\$17.95
- Masala:** Clay oven roasted meat cooked in caramelized onion and tomato sauce with touch of cream
Chicken..\$14.95 Lamb..\$16.95
Shrimp..\$18.95 Swordfish..\$19.95
- Makhani:** Subtle smoke meat cooked in savory and tangy creamy tomato sauce
Chicken..\$15.95 Lamb..\$16.95
Shrimp..\$18.95 Swordfish..\$19.95
- Korma:** Meat cooked in a creamy caramelized onion sauce and mixed with cashews, raisons, & coconut
Chicken..\$14.95 Lamb..\$16.95
Shrimp..\$18.95 Swordfish..\$19.95
- Kawab:** Marinated in yogurt and herbs overnight then roasted in the clay oven.
Chicken..\$14.95 Lamb..\$16.95
Shrimp..\$18.95 Swordfish..\$19.95
- Chilli:** Spicy boneless meat sautéed with chilies, onion, and tomatoes
Chicken..\$12.95 Lamb..\$14.95 Shrimp..\$17.95
- Stir-Fry:** Seasoned boneless meat sautéed with fresh mixed veggies
Chicken..\$13.95 Lamb..\$14.95 Shrimp..\$17.95
- Saag:** Tender roasted meat sautéed in creamy spinach
Chicken..\$12.95 Lamb..\$16.95
- Bhuteko:** Boneless meat seasoned and sautéed with pureed tomatoes and onions
Chicken..\$12.95 Lamb..\$14.95 Shrimp..\$16.95

CHEFS COMBOS AND SPECIALS

- Thali:**\$16.95
Veggie combo featuring basmati rice, saag paneer, daal, baigan bharta, roti, papad & samosa
- Kathmandu Sampler:**\$25.95
Non-veg combo features samosa, papad, naan, basmati rice, chicken curry, lamb curry, chicken & lamb kawab, daal soup n a cup of cheeya
- Alu Chilli:**\$15.95
Potatoes sautéed with chilies, onions and tomatoes

BIRYANI

Aromatic Basmati rice cooked with meat or vegetables, delicate spices, touch of rose water, cashews and raisins.

- Veggie.....\$13.95
- Chicken.....\$15.95
- Lamb.....\$17.95
- Shrimp.....\$18.95

BEVERAGES

- Mango Lassi :**\$3.95
A chilled sweet drink made from homemade yogurt, hint of rose water and mangoes
- Cheeya :**\$2.95
Himalayan black tea brewed with Nepali spices and milk
- Green Tea/Herbal Tea:**\$2.95
(Ask For herbal flavors)
- Soft Drinks :**\$2.25
Coke, Diet Coke, Lemonade, Iced Tea (unsweetened), Sprite, Orange Soda

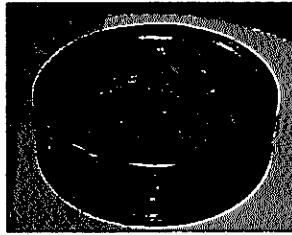
SWEETS

- Kheer**\$4.50
Traditional rice pudding—Basmati rice cooked in milk, spiced with cardamom and topped with cashews, raisins & coconut
- Kulfi:**\$4.50
Indian style ice cream—choose from mango or pistachio flavors
- Gulab Jamun(2 Pc):**.....\$4.50
Sweet and fluffy balls made out of milk-solids & flour dipped in rose water syrup.

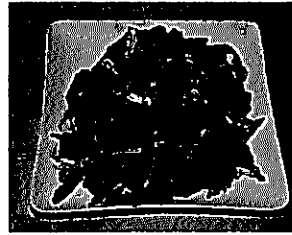
EXTRAS

- Bowl of Rice**.....\$1.95
- Sweet Mango Chutney**.....\$1.95
- Tangy and Spicy Mango Pickle**.....\$1.95

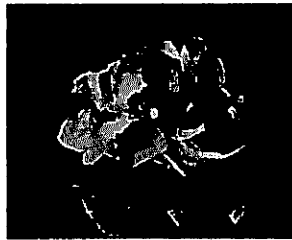
Sample Menu



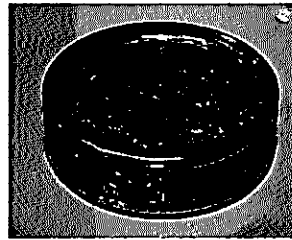
Alu Kauli Masala



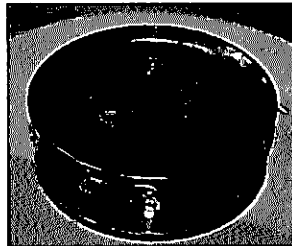
Stir-Fry



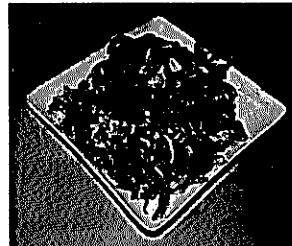
Chicken Kawab



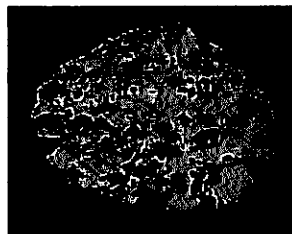
Saag



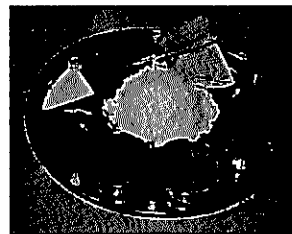
Traditional Curry



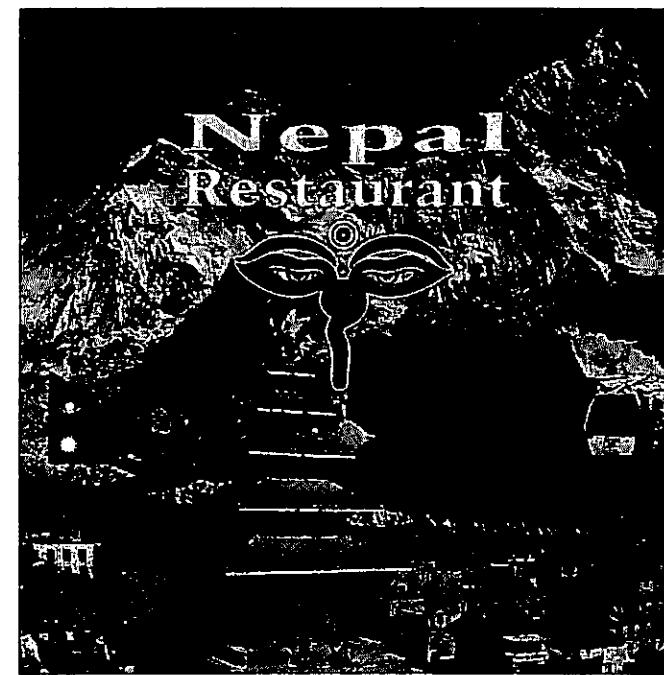
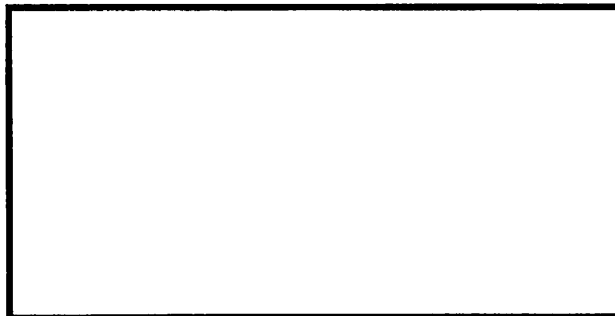
Chau Chau



Garlic Naan



Veggie Combo Thali

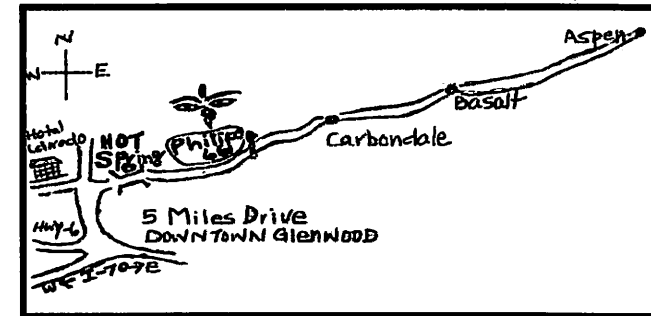


Nepal Restaurant

Where Culture & Cuisine Collides

Nepalese · Indian · Tibetan

brings you a taste of the country's rich culinary heritage with a delicious variety of recipes.



6824 Highway 82, Glenwood Springs, - CO - 81601

(970) 945 - 8803

www.nepalrestaurant1999.com

- Open Hours -

Lunch: 11 am- 3 pm Dinner: 5 pm- 9:30 pm

Winter Hours: Tuesday, Closed

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