

MENU

APPETIZERS

- Aloo ko Achar.....5.95**
An authentic Nepali potato salad mixed with ground sesame seeds and Himalayan spices
- Aloo Chaat.....4.95**
Golden fried mashed potatoes topped with garbanzo beans, onions, yogurt, chutney and sprinkled with light herbs
- Samosa Chaat.....4.95**
Mashed samosa topped with garbanzo beans, onions, yogurts, chutney. Sprinkled with light herbs
- Vegetable Samosas.....4.95**
Golden fried, veggie filled, flakey pastry served with our mint and tamarind chutney
- Vegetable Pakoras.....4.95**
Season vegetable fritters battered with chickpea flour and fried to perfection, served with chutney
- Paneer Pakoras.....7.95**
Paneer fritters coated in a seasoned flour based batter and fried to perfection, served with chutney
- Gobi Manchurian.....6.95**
Cauliflower seasoned with garlic, curry leaves and an exotic blend of Indian spices
- Chat Papadi..... 4.95**
Golden fried papadi with yogurt, tamarind sauce and potato mix
- Paneer Chilly.....8.95**
Paneer sautéed with freshly cut bell pepper, onion, jalapeño and tomatoes
- Curried Mussels.....8.95**

Steamed mussels simmered in our own ginger, garlic curry wine sauce (This sauce is awesome!)
 We recommend naan for dipping)

Chicken Pakoras..... 6.95
 Cubes of chicken wrapped in chickpea flour batter. Served with mango chutney

Chicken Chilly.....8.95
 Chicken sautéed with freshly cut bell pepper, onion, jalapeño and tomatoes

Fish Chilly.....8.95
 Fish sautéed with freshly cut bell pepper, onion, jalapeno and tomatoes

Shrimp Chilly.....8.95
 Shrimp sautéed with freshly cut bell pepper, onion, jalapeno and tomatoes

Haku Choyela (Chicken)..... 7.95
 Spicy grilled chicken marinated with onion, garlic, ginger, and our special house spice. Popular Nepali appetizer recommended for any alcoholic beverage

SOUPS & SALADS

Mulligatawny soup5.95
 A mildly flavored vegetable soup enriched with chicken

Mushroom Soup5.95
 A cream of mushroom soup in mild herbs

Tomato Soup.....5.95
 Simple homemade tomato soup with cream and mild herbs

Daal Soup.....4.95
 Specially prepared lentil soup in mild herbs

Mixed Garden Salad.....6.95
 Simple mixed of iceberg lettuce, cucumber, onions, carrot and tomatoes with salt and pepper

Romaine Green Salad.....6.95

Mixed greens with chickpeas, cucumbers and tomatoes tossed with our mango vinaigrette, topped with farmers’ cheese

Tandoori Caesar salad.....9.95

Romaine hearts tossed in Caesar dressing and croutons, topped with cubes of Chicken Tandoori

MOMOS

Steamed Momo (Chicken).....9.95

Dumplings made from mixture of ground chicken with onion, cilantro and spices, artfully hand-stuffed into pastry. Momos are served with special house Achar – sauce of cilantro, tomato and spices (Momos are a very popular street food in Nepal and Tibet) – 10 pieces

Fried Momo (Chicken)9.95

Chicken Momos deep fried in vegetable oil – 10 pieces

C-Momo (Chicken)11.95

Spicy and hot steamed Momo stir fried in onion, chilies, peppers and tomato sauce – 10 pieces

Vegetarian Momo9.95

Dumpling made from mixture of season vegetables, Paneer and spices, artfully hand stuffed into pastry. (Served with special house Achar-sauce of cilantro, tomato and spices) -10 pieces

Chowmein 11.95

Stir fried homemade noodles cooked with onion, garlic, ginger, vegetables and Himalayan herbs in traditional Nepal Kathmandu style. (Choice of Veggie, Chicken or Egg)

Chowmein Special 14.95

Stir fried homemade noodles cooked with onion, garlic, ginger, vegetables and Himalayan herbs in traditional Nepal Kathmandu style. It includes mix of Veggies, Chicken and Egg.

Thukpa..... 9.95

Bowl of soup prepared in traditional northeastern Tibetan style with vegetables and homemade pasta, cooked to perfection in Himalayan spices. (Choice of Veggie or Chicken)

NEPALI SPECIAL MENU

Each dish served with Basmati Rice

Choose your spice level: mild / mild-medium / medium / medium-hot / hot / extra-hot

Aloo Bodi Tama (Very popular mountain dish).....12.95

Potatoes, bamboo shoot, black eye bean cooked with mountain spices to its perfection

Jhane ko Daal..... 12.95

A local style boiled back lentils sautéed in vegetable oil with cumin seeds, ginger, garlic, tomatoes and onion garnished with cilantro

Bhuteko Cauli Aloo..... 12.95

Cauliflower and Potatoes sautéed in oil with tomato, ginger, garlic and Nepali herbs and spices

Mismas Tarkari (Vegetarian) 12.95

Seasonal vegetables cooked with coriander, garlic, ginger, fresh tomatoes and spices.

Mismas Tarkari (Chicken) 14.95

Seasonal vegetables and chicken cooked with coriander, garlic, ginger, fresh tomatoes and spices.

Kukhura ko Masu..... 14.95

Boneless Chicken cooked in typical Nepali village style, with local herbs and spices

Khasi ko Masu..... 16.95

Goat meat with bone, cooked with tomatoes, green onions, cilantro, ginger and garlic with local herbs and spices

Fried Rice..... 12.95

Steamed basmati rice stir-fried with onion garlic, ginger and vegetables in a traditional Nepalese style. (Choice of Veggie, Chicken or Egg)

Mixed Fried Rice special 14.95

Steamed basmati rice stir-fried with onion garlic, ginger and vegetables in a traditional Nepalese style. It includes mix of Veggies, Chicken and Egg

KASTOORI GRILL SPECIALS (FROM THE TANDOOR)

Each dish is served with homemade sauce and Basmati Rice

Tandoori Chicken 15.95

Savory yogurt marinated chicken, baked to perfection in Tandoor oven.

Chicken Tikka 15.95

Boneless chicken cubes marinated, and roasted in Tandoor oven.

Tandoori Salmon 18.95

Marinated in ginger, garlic and lightly spiced, and roasted in Tandoor.

Rack of Lamb 22.95

Rack of lamb marinated in garlic ginger and a touch of mustard oil, flamed in our Tandoor oven.

Mixed Grill 22.95

Mix of Rack of Lamb, Tandoori Chicken, Chicken Tikka and Tandoori Salmon, flamed in Tandoor.

Tandoori Prawn..... 17.95

Marinated Prawn in select spices, skewer and roasted in a Tandoor oven.

Paneer Tikka..... 15.95

Paneer in select spices, skewer and roasted in a Tandoor oven.

Reshami Kebab..... 16.95 Chicken kebab marinated in sour cream and mixed with selected spices, skewer and roasted in a Tandoor oven.

Naan Breads (From the Tandoor)

No meal can be complete without exquisite Naan. Excellent appetizers or accompaniment to a meal



Plain Naan.....

2.95

Leavened flat bread, baked in a traditional clay oven Tandoor

Garlic Naan..... 3.95

Naan sprinkled with garlic and ghee for a delicious aroma, baked in a Tandoor

Stuffed Potato Naan 3.95

Naan stuffed with spiced potato and herbs, baked in a Tandoor

Onion Kulcha..... 3.95

Naan stuffed with finely chopped onion mixed well with herbs and spices, baked in a Tandoor

Tandoori Roti..... 2.95

Flat bread made of whole wheat flour, baked in a traditional clay oven Tandoor

Keema Chicken Naan..... 4.95

Naan stuffed with Chicken Keema mixed with herbs and spices, baked in a Tandoor

Mushroom Naan..... 4.95

Naan stuffed with Mushroom mixed with herbs and spices, baked in a Tandoor

Paneer Naan..... 4.95

Naan stuffed with Paneer mixed with herbs and spices, baked in a Tandoor

Saag Naan..... 4.95

Naan stuffed with Saag (spinach) mixed well with herbs and spices, baked in a Tandoor

Bullet Naan..... 4.95

Naan stuffed with Chilli mixed well with herbs and spices, baked in a Tandoor

Chicken Entrees

Each dish served with basmati rice

Choose your spice level – mild / mild medium / medium / medium hot / hot / extra hot

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- Chicken Tikka Masala..... 14.95**
Breast meat simmered in our signature tomato sauce and butter-cream sauce
- Butter Chicken14.95**
Tandoori chicken simmered in our signature tomato and butter-cream sauce
- Chicken Vindaloo..... 14.95**
Chicken and Potatoes in a zesty, spicy, hot curry sauce
- Chicken Coconut Delight..... 14.95**
Unique combo of coconut cream, and fresh cilantro
- Chicken Mango Curry..... 14.95**
Sautéed with mustard seed and curry leaves and simmered in a mango sauce
- Chicken Karahi (Wok)..... 14.95**
Sautéed in garlic, ginger, onion and bell pepper
- Chicken Biryani..... 14.95**
Cooked with Indian herbs and basmati rice in a ginger garlic onion sauce Served with Raita
- Palak Chicken..... 14.95**
Cooked in spinach gravy and finished with a garlic cream sauce
- Chicken Korma..... 14.95**
A traditional dish prepared with exotic spices, herbs, and a cashew creamy sauce
- Special Murgh Bahaar 14.95**
Marinated boneless breast of chicken sautéed with seasonal spinach mushroom, shredded Paneer folded into our mouth watering curried sauce
- Daal Curry (Chicken)..... 14.95**

Delicately spiced and gently simmered lentils, lightly sautéed with garlic, ginger, onion and tomatoes

Kastoori Curry (Chicken)..... 14.95

Cooked in creamy saffron and Special Kastoori sauce – Kastoori is a rare spice found in the Himalaya

Ginger Special (Chicken)..... 14.95

Sautéed with fresh ginger and garlic, finished in a tomato and onion

Chicken Nehari..... 14.95

Boneless Chicken made in Special Fennel and Clove based ginger garlic sauce

Rogan Josh (Chicken)..... 14.95

Cooked in fresh tomatoes, cilantro, garlic, ginger and onion curry sauce

Lamb Entrees

Each dish served with basmati rice

Choose your spice level – mild / mild medium / medium / medium hot / hot / extra hot

Lamb Tikka Masala..... 15.95

Simmered in our signature tomato, butter-cream sauce

Lamb Vindaloo..... 15.95

Potatoes in a zesty, spicy, hot curry sauce

Lamb Coconut Delight..... 15.95

Unique combo of coconut cream, and fresh cilantro

Lamb Mango Curry..... 15.95

Sautéed with mustard seed and curry leaves and simmered in a mango sauce

Lamb Karahi (Wok)..... 15.95



Sautéed in garlic, ginger, onion and bell pepper

Lamb Biryani..... 15.95

Cooked with Indian herbs and basmati rice in a ginger garlic onion sauce Served with Raita

Palak Lamb..... 15.95

Cooked in spinach gravy and finished with a garlic cream sauce

Lamb Korma..... 15.95

A traditional dish prepared with exotic spices, herbs, and a cashew creamy sauce

Daal Curry (Lamb)..... 15.95

Delicately spiced and gently simmered lentils, lightly sautéed with garlic, ginger, onion and tomatoes

Kastoori Curry (Lamb)..... 15.95

Cooked in creamy saffron and Special Kastoori sauce – Kastoori is a rare spice found in the Himalaya

Ginger Special (Lamb)..... 15.95

Sautéed with fresh ginger and garlic, finished in a tomato and onion

Lamb Nehari..... 15.95

Boneless lamb made in Special Fennel and Clove based ginger garlic sauce

Rogan Josh (Lamb)..... 15.95

Cooked in fresh tomatoes, cilantro, garlic, ginger and onion curry sauce

Shrimp Entrees

Each dish served with basmati rice

Choose your spice level – mild / mild medium / medium / medium hot / hot / extra hot

Shrimp Tikka Masala..... 15.95



Simmered in our signature tomato, butter-cream sauce

Shrimp Vindaloo..... 15.95

Potatoes in a zesty, spicy, hot curry sauce

Shrimp Coconut Delight..... 15.95

Unique combo of coconut cream, and fresh cilantro

Shrimp Mango Curry..... 15.95

Sautéed with mustard seed and curry leaves and simmered in a mango sauce

Shrimp Karahi (Wok)..... 15.95

Sautéed in garlic, ginger, onion and bell pepper

Shrimp Biryani..... 15.95

Cooked with Indian herbs and basmati rice in a ginger garlic onion sauce Served with Raita

Palak Shrimp..... 15.95

Cooked in spinach gravy and finished with a garlic cream sauce

Shrimp Korma..... 15.95

A traditional dish prepared with exotic spices, herbs, and a cashew creamy sauce

Daal Curry (Shrimp)..... 15.95

Delicately spiced and gently simmered lentils, lightly sautéed with garlic, ginger, onion and tomatoes

Kastoori Curry (Shrimp)..... 15.95

Cooked in creamy saffron and Special Kastoori sauce – Kastoori is a rare spice found in the Himalaya

Ginger Special (Shrimp)..... 15.95

Sautéed with fresh ginger and garlic, finished in a tomato and onion

Rogan Josh (Shrimp)..... 15.95

Cooked in fresh tomatoes, cilantro, garlic, ginger and onion curry sauce



Shrimp Nehari **15.95**
Shrimp made in special fennel and clove based ginger garlic sauce

Vegetarian's Delight

It should be remembered that a large portion of India's teeming masses are vegetarian and have therefore developed an exceptional art form in the cooking of vegetables We bring you these dishes in their original form through the exclusive use these fresh garden vegetables and a unique combination of flavors not equaled by any other. Each dish served with Basmati Rice
Choose your spice level – mild / mild medium / medium / medium hot / hot / extra hot

Palak Paneer..... 11.95
Cubed farmers cheese crackled with cumin, folded into our spinach mustard garlic curry sauce

Mixed Vegetables Jal Farezi..... 11.95
Fresh mixed vegetables sautéed in garlic, ginger and finished with Indian herbs and spices

Chana Masala..... 11.95
Garbanzo beans and potatoes cooked with fresh garlic, ginger, coriander and tomatoes

Mutter Paneer..... 11.95
Homemade cubes of cheese cooked with peas and tomato onion sauce

Bhindi Masala..... 11.95
Okra with chopped onions, fresh garlic, ginger and tomatoes

Kashmiri Kofta..... 11.95
Vegetable and cheese dumplings simmered in our onion tomato cashew cream sauce

Gobi Aloo..... 11.95
Cauliflower and potatoes cooked with cumin seeds, fresh tomatoes cilantro, garlic and ginger

Aloo Mutter..... 11.95
Mutter and potatoes cooked with cumin seeds, fresh tomatoes cilantro, garlic and ginger



Aloo Saag..... 11.95

Saag and potatoes cooked with cumin seeds, fresh tomatoes cilantro, garlic and ginger

Fire Roasted Baingan Bharta..... 11.95

Tandoor roasted and pureed eggplant sautéed with fresh ginger, garlic, onion, tomato and cilantro

Daal Makhani..... 11.95

Delicately spiced and gently simmered lentils, lightly sautéed with garlic ginger onion and tomatoes

Yellow Taddka Daal..... 11.95

Delicately spiced and simmered yellow lentils, lightly sautéed with garlic ginger onion and tomatoes

Indian Pakora Curry..... 11.95

Chickpea vegetables fritters, simmered in our yogurt chickpea flour sauce and finished with curry leaves and mustard seed

Shahi Paneer..... 11.95

Minced farmers cheese (Paneer) and green peas simmered in our signature cream sauce

Paneer Tikka Masala..... 11.95

Cubed farmers cheese (Paneer) and green peas simmered in our signature cream sauce

Vegetable Biryani..... 11.95

Freshly cut vegetables cooked with Indian herbs and basmati rice in a ginger, garlic, onion sauce served with Raita

Vegetable Korma..... 11.95

Fresh vegetables with homemade cheese, prepared with our signature creamy cashew sauce

Drinks

Soft Drinks (Coke/Diet Coke/Sprite/Lemonade)..... 3.00



Juice (Apple/Orange/Guava/Pineapple).....	3.00
Mango Lassi	3.50
Sweet Lassi	3.50
Salty Lassi	3.50
Mango Lemonade	3.50
Milk	2.00
Coffee	2.50
Chai Tea	3.00
Iced Tea	3.00
Sparkling Water	3.00

Desserts

Gulab Jamun	4.00
Mango Mousse	4.00
Mango Ice cream	4.00
Rice Pudding	4.00
Mango kulfi	4.00
Plain kulfi	4.00

Side Orders

Basmati Rice	3.00
Homemade Yogurt	3.00
Raita	3.00
Onion Chilli	3.00
Papadums	3.00
Mango Chutney	3.00
Mixed Pickles	3.00