



SHERPA'S KITCHEN

TASTE OF NEPAL & INDIA

CHAAT & APPETIZERS

SAMOSA CHAT 2PC \$6.00

Crispy vegetable samosas chopped and topped with onion, cilantro, green bell peppers, yogurt, green peas, tamarind and mint chutney

VEGETABLE SAMOSA 2PC \$6.00

Hand wrapped pastry shells stuffed with mildly seasoned potatoes, peas and herbs with a side dipping sauce of tamarind and mint

CHICKEN PAKODA \$7.00

Boneless tender chicken seasoned & dipped in homemade chickpea flour batter, deep fried to golden brown, served with a side dipping sauce of mint and tamarind

VEGETARIAN SPECIALTIES \$15.99

(Over the centuries India & Nepal have been known as the cradle of vegetarianism. A selection of the most popular dishes Included below.)

All entrée comes with rice

MIXED VEGETABLE CURRY

Mixed vegetables cooked with garlic, onion, ginger, tomatoes, and spices

VEGETABLE KORMA (NAVARATAN KORMA)

Mixed vegetables and homemade cheese cooked with creamy tomato and onion sauce and spices, topped with cashews, raisins.

ALOO GOBI

Cauliflower & potato cooked with onion, ginger, garlic, tomato & spices

SAAG ALOO

Spinach, cooked with potato, onion, tomato, garlic, ginger & spices touched creamy sauce

SAAG PANEER

Finely chopped spinach cooked with homemade cheese, onion, garlic, ginger, cream, and spices

OKRA (BHINDI MASALA)

Fresh okra sautéed with diced onion, tomato, ginger, garlic & herbs

TADKA DAAL (YELLOW LENTIL)

Yellow lentils carefully Seasoned with herbs and cooked with onion, tomato, garlic & ginger

DAAL MAKHANI (MIXED LENTIL)

Tiny black lentils, kidney bean yellow split lentils carefully Seasoned with herbs cooked with onion, tomato, garlic, ginger & creamy sauce

VEGETARIAN SPECIALTIES

\$15.99

CHANA SAAG

Garbanzo beans & spinach stir-fried in mild creamy sauce and Himalayan spices

CHANA MASALA

Garbanzo beans cooked with onion, ginger, garlic & tomato in a thick sauce

MATAR PANEER

Homemade cheese (Paneer) and green peas cooked in a special creamy sauce with herbs

ALOO MATAR

Potatoes cooked with green peas, cream, and spices

PANEER BUTTER MASALA

Homemade cheese (Paneer) cooked in special creamy tomato sauce with Himalayans herbs

PANEER KORMA

Homemade cheese (Paneer) cooked with cream, onion, tomato, cashew nuts, raisins & herbs

PANEER KADAI

Home-made cheese (paneer) sautéed with Himalayan herbs, onions, tomatoes & green bell peppers with thick curry sauce

CHICKEN SPECIALTIES \$16.99

All of our entrees are prepared to order, comes with rice. If you prefer mild, medium or hot please inform your server of your preference.

Some dishes have dairy so if you do not wish, please ask your server

CHICKEN CURRY

Boneless chicken thigh meat traditional style cooked with garlic, onion, ginger, tomato & homemade curry spices sauce

CHICKEN TIKKA MASALA

Charcoal Roasted boneless chicken breast meat cooked in a special creamy tomato sauce

CHICKEN KORMA

Boneless chicken cooked with cream, onion, tomato, cashew nuts, raisins & curry spices

CHICKEN KADAI

Strips of chicken marinated in fresh homemade spices & sautéed with tomato, onion & green bell peppers

CHICKEN MANGO

Chicken thigh meat cooked in a thick mango sauce

BUTTER CHICKEN

Boneless tandoori chicken thigh meat cooked with creamy sauce, onion, tomato & curry spices in a rich thick butter sauce



SHERPA'S KITCHEN

TASTE OF NEPAL & INDIA

CHICKEN SPECIALTIES

\$16.99

CHICKEN VINDALOO

Boneless thigh chicken cooked with potato, onion, tomato, vinegar & curry spices in a tangy tomato sauce

CHICKEN SAAG

Boneless chicken cooked with spinach, onion, tomato, ginger, garlic & thick creamy sauce

LAMB SPECIALTIES

\$18.99

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LAMB CURRY

Traditional dish of India & Nepal carefully seasoned with an exotic blend of curry spices, onion, Garlic, ginger and tomatoes in a medium thick sauce

LAMB SAAG

Boneless lamb cooked with spinach, onion, tomato, ginger, garlic & thick creamy sauce

LAMB KORMA

Boneless lamb cooked with cream, onion, tomato, cashew nuts, raisins & curry spices

LAMB TIKKA MASALA

Boneless lamb barbecued in tandoor oven, then cooked with onion, tomato, cream & curry spices

LAMB KADAI

Lamb cooked with onions, tomatoes and green bell peppers with thick onion and a touch of tomato sauce

LAMB VINDALOO

Boneless lamb cooked with potato, onion, tomato, vinegar & curry spices in a tangy sauce

PRAWN SPECIALTIES

\$18.99

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PRAWN KORMA

Prawn cooked with cream, onion, tomato, cashew nuts, raisins & curry spices

PRAWN SAG

(Chef's Favorite) Prawns cooked with spinach, onion, garlic, ginger, tomato & curry spices

PRAWN SPECIALTIES

\$18.99

PRAWN KADAI

Fresh prawn sautéed with Himalayan herbs, onions, tomatoes and green bell peppers with thick curry gravy

PRAWN VINDALOO

Prawns cooked with red chili pepper in a tangy vinegar, tomato sauce with potato

PRAWN MASALA

Charcoal Roasted prawn cooked in a special creamy tomato sauce with Himalayan herbs

NAAN (BREAD) SPECIALTIES

\$4.00

PLAIN NAAN

Traditional fresh, soft flat-bread baked

TANDOORI ROTI

Whole wheat flat bread baked

HIMALAYAN BIRYANI SPECIALTIES

Aromatic Basmati Rice from India, cooked with special Biryani Masala choice of meat or vegetables, delicately spiced including the side of homemade yogurt sauce. It's a meal by itself. Some like it with Raita or some without

MIXED VEGETABLE BIRYANI

\$16.00

CHICKEN BIRYANI

\$17.00

LAMB BIRYANI

\$18.00

PRAWN BIRYANI

\$18.00

DESSERTS

\$5.00

KHEER

Basmati rice pudding cooked with milk, raisins, shredded coconuts)

GULAB JAMUN 3PCS

Powdered milk mixed with butter molded into balls, deep fried and dropped into light sugar syrup

MANGO LASSI

\$5.00

BOTTLE WATER

\$2.00

COKE/ DIET COKE/ SPRITE/ SODA

\$2.00

CALL AHEAD FOR PICK UP/ TAKE OUT ORDERS