

(970) 458-7425

<http://www.noconosh.com>

Himalayan Bistro FC

Appetizers (Dinner)

Papadum	\$4.00
<i>A crispy-spiced wafer served with dipping sauces.</i>	
Vegetable Samosa (2)	\$5.00
<i>A light pastry filled with delicately spiced potato, green peas, and onions.</i>	
Saag Appetizer	\$9.00
<i>Delicious creamed spinach spiced with garlic, ginger and cumin. Served with naan bread.</i>	
Vegetable Pakoda	\$8.00
<i>A mix of fresh vegetables dipped in spiced chickpea flour and deep-fried.</i>	
Shrimp Pakoda	\$11.00
<i>Coated in a mild chickpea batter and deep-fried to a crisp, served with mint and tamarind chutney.</i>	
Momo Appetizer	\$8.00
<i>Homemade Tibetan dumpling with vegetables, chicken or beef. Momos are served with a homemade dipping sauce of tomato, garlic, cilantro, chili peppers and spices.</i>	

Side

Korma sauce	\$5.00
Raita	\$1.00
Coconut curry sauce	\$5.00
<i>Dairy free/ Gluten free sauce.</i>	
Tikka masala sauce	\$5.00
<i>Rich and flavorful sauce.</i>	
Basmati Rice	\$4.00
<i>Steamed basmati rice.</i>	

Appetizers (Lunch)

Papadum	\$4.00
<i>A crispy-spiced wafer served with dipping sauces.</i>	
Vegetable Samosa (2)	\$5.00
<i>A light pastry filled with delicately spiced potato, green peas, and onions.</i>	
Saag Appetizer	\$8.00
<i>Delicious creamed spinach spiced with garlic, ginger and cumin. Served with naan bread.</i>	
Vegetable Pakoda	\$7.00
<i>A mix of fresh vegetables dipped in spiced chickpea flour and deep-fried.</i>	
Shrimp Pakoda	\$10.00
<i>Coated in a mild chickpea batter and deep-fried to a crisp, served with mint and tamarind chutney.</i>	

Soup and Salad (Dinner)

Dal Soup	\$4.00
<i>A healthy homemade lentil soup, rich with the flavor of Himalayan spices.</i>	

Soup and Salad (Lunch)

Dal Soup	\$4.00
<i>A healthy homemade lentil soup, rich with the flavor of Himalayan spices.</i>	

Entrees (Dinner)

Momo Entree	\$14.00
<i>Our homemade Tibetan dumplings are filled with your choice of vegetables or meat, steamed and served with homemade achar sauce and dal soup.</i>	
Thenduk (Homemade Stew)	\$15.00
<i>A large bowl of homemade broth, butternut squash, potatoes, carrots, fresh spinach, and homemade pasta. This Himalayan stew is a Sherpa and Tibetan's favorite. Served with freshly baked naan bread and your choice of meat.</i>	
Baingan Bharta (Eggplant curry)	\$15.00
<i>Tandoori-roasted eggplant slow cooked with ginger, garlic, tomato gravy and served with basmati pulao rice and dal soup.</i>	
Biryani	\$15.00
<i>Popular rice dish rich in spices and mixed vegetables, cashews, raisins, fresh herbs, homemade Raita.</i>	
Chana Masala	\$14.00
<i>Chickpeas slow cooked with diced potato, ginger, garlic and tomatoes served with dal soup and steamed basmati pulao rice.</i>	
Chicken Tikka Masala	\$16.00
<i>Tandoori oven roasted boneless chicken breast cooked in a flavorful onion and tomato sauce, seasoned with Himalayan spices and fresh herbs. Served with dal soup and pulao rice.</i>	
Himalayan Curry	\$15.00
<i>Our traditionally prepared curry with fresh vegetables, flavorful spices, fresh tomato and onion sauce, and seasonings. Served with dal soup and steamed basmati pulao rice.</i>	
Korma	\$16.00
<i>Fresh mixed vegetables or your choice of meat or seafood cooked in a homemade cashew, tomato and onion sauce. Served with basmati pulao rice and dal soup.</i>	
Tofu Tikka Masala	\$15.00
<i>Organic tofu rich in Himalayan spices and fresh seasonings with a touch of cream. Served with dal soup and steamed basmati pulao rice.</i>	
Coconut Curry	\$15.00
<i>Coconut milk, garlic, ginger, red chilies and Himalayan spices are simmered in a spicy and delicious tropical recipe. Served with dal soup and steamed basmati pulao rice.</i>	
Saag	\$13.00
<i>Delicious spiced creamed spinach. Served with basmati pulao rice or naan bread and dal soup.</i>	
Shahi Paneer	\$18.00
<i>Homemade paneer cheese, freshly shredded cheese, fresh tomato and onion gravy and Himalayan spices.</i>	

Desserts (Dinner)

Khir	\$4.00
<i>Homemade rice pudding.</i>	
Gulab Jamun	\$4.00
<i>Deep-fried milk dumplings soaked in sugar syrup.</i>	
Ice Cream	\$4.00
<i>A generous portion of your favorite flavor.</i>	
Homemade Organic Mango Ice Cream	\$4.00
<i>Organic mango, organic cream, organic raw sugar.</i>	

Desserts (Lunch)

Khir	\$4.00
<i>Homemade rice pudding.</i>	
Gulab Jamun	\$4.00
<i>Deep-fried milk dumplings soaked in sugar syrup.</i>	
Ice Cream	\$4.00
<i>A generous portion of your favorite flavor.</i>	
Homemade Organic Mango Ice Cream	\$4.00
<i>Organic mango, organic cream, organic raw sugar.</i>	

Beverages (Dinner)

Homemade Masala Chai Tea	\$4.00
<i>Served hot or iced.</i>	
Organic Herb Tea	\$3.00
<i>Two leaves and a bud company.</i>	
Lassi	\$4.00
<i>Popular traditional yoghurt based drink, your choice of banana, cinnamon, mango or rose.</i>	
San Pellegrino Sparkling Natural Mineral Water	\$3.00
Lemonade	\$2.50
Iced Tea	\$2.50
Pepsi	\$2.50
Diet Pepsi	\$2.50
Sprite	\$2.50
Dr. Pepper	\$2.50

Beverages (Lunch)

Homemade Masala Chai Tea	\$4.00
<i>Served hot or iced.</i>	
Organic Herb Tea	\$3.00
<i>Two leaves and a bud company.</i>	
Lassi	\$4.00
<i>Silky smooth, this authentic Indian drink satisfies your sweet tooth just in time for hot summer day or winter holiday. Try it after a spicy meal, for a cool treat! banana, cinnamon, mango or rose.</i>	
San Pellegrino Sparkling Natural Mineral Water	\$3.00
Lemonade	\$2.50
Iced Tea	\$2.50
Pepsi	\$2.50
Diet Pepsi	\$2.50

Breads (Dinner)

Naan \$3.50
Soft light homemade bread baked to order in a traditional clay oven.

Breads (Lunch)

Naan \$3.50
Soft light homemade bread baked to order in a traditional clay oven.

Served with dal soup and steamed basmati pulao rice.

Tandoori \$17.00

Spiced, marinated chicken or shrimp roasted in a clay oven and served sizzling with onions, freshly cut lemon, and peppers. Served with dal soup and steamed basmati pulao rice.

Chicken Tikka Kabab \$17.00

Tandoori grilled boneless chicken breast, bell peppers, onions and Himalayan spices. Served with dal soup and steamed basmati pulao rice.

Lamb Bhoti Kabab \$21.00

Marinated boneless lamb meats roasted in a clay oven and served sizzling with onions, freshly cut lemon, and peppers. Served with dal soup and steamed basmati pulao rice.

Entrees (Lunch)

Momo Entree \$12.00

Our homemade Tibetan dumplings are filled with your choice of vegetables or meat, steamed and served with homemade achar sauce and dal soup.

Nepali Thali \$14.00

A favorite of Nepali people, this typical meal is served with a large portion of steamed basmati rice, dal soup, a sample of vegetable curry or chicken curry, side of saag, spicy pickles and papadum.

Baingan Bharta (Eggplant curry) \$13.00

Tandoori-roasted eggplant slow cooked with ginger, garlic, tomato gravy and served with basmati pulao rice and dal soup.

Biryani \$12.00

Popular rice dish rich in spices and mixed vegetables, cashews, raisins, fresh herbs, homemade raita.

Chana Masala \$12.00

Chickpeas slow cooked with diced potato, ginger, garlic and tomatoes served with dal soup and steamed basmati pulao rice.

Chicken Tikka Masala \$13.00

Tandoori oven roasted boneless chicken breast cooked in a flavorful onion and tomato sauce, seasoned with Himalayan spices and fresh herbs. Served with dal soup and pulao rice.

Himalayan Curry \$12.00

Our traditionally prepared curry with fresh vegetables, flavorful spices, fresh tomato and onion sauce, and seasonings. Served with dal soup and steamed basmati pulao rice.

Korma \$13.00

Fresh mixed vegetables or your choice of meat or seafood cooked in a homemade cashew, tomato and onion sauce. Served with basmati pulao rice and dal soup.

Tofu Tikka Masala \$13.00

Organic tofu rich in Himalayan spices and fresh seasonings with a touch of cream. Served with dal soup and steamed basmati pulao rice

Coconut Curry \$13.00

Coconut milk, garlic, ginger, red chilies and Himalayan spices are simmered in a spicy and delicious tropical recipe. Served with dal soup and steamed basmati pulao rice.

Saag \$11.00

Delicious spiced creamed spinach.

Sprite
Dr. Pepper

\$2.50
\$2.50

- Served with basmati pulao rice or naan bread and dal soup.*
- Shahi Paneer** \$14.00
Homemade paneer cheese, freshly shredded cheese, fresh tomato and onion gravy and Himalayan spices. Served with dal soup and steamed basmati pulao rice.
- Tandoori** \$14.00
Spiced, marinated chicken or shrimp roasted in a clay oven and served sizzling with onions, freshly cut lemon, and peppers. Served with dal soup and steamed basmati pulao rice.
- Chicken Tikka Kabab** \$15.00
Tandoori grilled boneless chicken breast, bell peppers, onions and Himalayan Spices. Served with dal soup and steamed basmati pulao rice.
- Lamb Bhoti Kabab** \$16.00
Marinated boneless lamb meats roasted in a clay oven and served sizzling with onions, freshly cut lemon, and peppers. Served with dal soup and steamed basmati pulao rice.