

# turmeric

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## APPETIZERS

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### KATHMANDU CHICKEN WINGS

(10 PIECES) – \$12.00

Char broiled chicken wings marinated in Nepali spices.

### VEGETABLE SAMOSA (2 PIECES) – \$4.00

Crispy pastry stuffed with potatoes, green peas and deep fried.

### VEGETABLE PAKORA – \$5.00

Savory vegetable fritters, mildly spiced, dipped in batter and deep fried.

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## SOUP & SALAD

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Treat yourself with freshly made Indian style soups and healthy salads.

### LENTIL SOUP – \$4.00

Indian-style lentil soup made with 3 different lentils garnished with fresh cilantro.

### HEARTY HEALING SOUP – \$5.00

Chicken soup made in chicken bone broth with savory Indian spices.

### QUINOA SALAD – \$8.00

Anti-oxidant salad made with steamed quinoa, avocados, sprouted mung beans, cucumber, carrots, and bell peppers on a bed of fresh lettuce lightly seasoned with Indian spices.

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## ENTREES

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(includes rice)

**CURRY** (Tender pieces of your choice of meat cooked in Indian spices & flavored onion sauce)

**CHICKEN – \$14.00    LAMB – \$16.00    FISH – \$17.00    SHRIMP – \$17.00**

**SAAG** (Choice of meat cooked with spinach in cumin seed powder and Indian spices)

**CHICKEN – \$14.00    LAMB – \$16.00    FISH – \$17.00    SHRIMP – \$17.00**

# turmeric

**VINDALOO** (Choice of meat cooked in Goan-style tangy, hot curry sauce)

**CHICKEN – \$14.00    LAMB – \$16.00    FISH – \$17.00    SHRIMP – \$17.00**

**TIKKA MASALA** (Choice of meat barbecued in a clay oven with a special creamy sauce)

**CHICKEN – \$15.00    LAMB – \$16.00    FISH – \$17.00    SHRIMP – \$17.00**

**MAKHANI** (Choice of meat cooked in creamy tomato sauce)

**CHICKEN – \$15.00    LAMB – \$16.00    FISH – \$17.00    SHRIMP – \$17.00**

**KORMA** (Choice of meat, cooked in gravy of cashew nuts and tomato with mild spices)

**CHICKEN – \$15.00    LAMB – \$16.00    FISH – \$17.00    SHRIMP – \$17.00**

## **CHICKEN JWANO – \$14.00**

Tender chicken cooked in traditional Kathmandu onion sauce and a hint of Ajwain.

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## **TANDOOR**

(Marinated meat cooked in clay oven)

**CHICKEN – \$13.00    FISH – \$16.00    SHRIMP – \$19.00**

**KABABS** (Tender bite size chunks of boneless meat seasoned in a rich blend of spices, lemon juice and yogurt and roasted in clay oven.)

**CHICKEN – \$15.00    LAMB – \$16.00**

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## **VEGETARIAN ENTREES**

(includes rice)

### **DAL MAKHANI – \$10.00**

Whole black lentils simmered until tender, seasoned with ginger, garlic, and herbs.  
(Can be made vegan upon request).

### **CHANA MASALA – \$10.00**

Delicious chickpeas cooked in an exotic blend of north Indian spices.

### **BAIGAN BHARTA – \$12.00**

Fresh eggplant roasted in a clay oven, mashed and blended in a rich mixture of herbs and spices. (Can be made vegan upon request).

# turmeric



## **NAVRATAN KORMA – \$12.00**

Mixed vegetables cooked in a gravy of cashew nuts and tomato with mild spices.  
(Can be made vegan upon request).

## **ALOO GOBI – \$11.00**

Fresh cauliflower and potatoes sautéed in mild spices with tomatoes, onion, ginger, garlic and herbs. (Can be made vegan upon request).

## **SAAG PANEER – \$12.00**

Spinach in cumin seed powder and Indian spices. (Can be made vegan upon request).

## **PANEER TIKA MASALA – \$12.00**

Cooked in Chef's special creamy sauce.

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## **BREAD**

### **NAAN – \$2.00**

Popular Indian-style leavened soft bread baked on the wall lining of the clay oven.

### **GARLIC NAAN – \$3.00**

Naan stuffed with chopped garlic.

### **CHEESE NAAN – \$4.00**

Naan with cheese stuffing.

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## **DESSERTS**

### **GULAB JAMUN – \$3.00**

Golden fried balls made from powdered milk, soaked in a sweet saffron syrup.  
Served hot.

### **KHEER (RICE PUDDING) – \$3.00**

Fragrant rice with milk, raisins and almonds.

### **KULFI (PISTACHIO OR MANGO) – \$3.00**

Traditional Indian ice-cream.

### **RASMALAI – \$4.00**

Homemade cheese patties in sweetened cream sauce.