Nepali Food Choices

Momo*

***#60* VEGGIE MOMO** **$20.95**
Steamed dumplings filled with mildly spiced mixed veggies

#61 CHICKEN MOMO **$22.95**
Native to Nepal, these dumplings are filled with juicy well-seasoned ground chicken

Chau Chau*

#62 VEGGIE CHAU CHAU **$21.95**
Udon noodles lightly seasoned and pan fried with mixed veggies

#63 CHICKEN CHAU CHAU **$23.95**
Marinated chicken pan fried with udon noodles and veggies

#64 LAMB CHAU CHAU **$25.95**
Lamb cubes pan fried along with udon noodles and veggies

#65 SHRIMP CHAU CHAU **$27.95**
Shrimp and mixed veggies seasoned with udon noodles make for a tasty dish

** Momo and Chau Chau are not served with Basmati Rice*

Sweets

#66 KHEER **$7.95**
Traditional rice pudding - Basmati Rice cooked in milk, spiced with cardamom and topped with cashews, raisins & coconut

#67 KULFI **$7.95**
Indian style ice cream--choose from Mango or Pistachio flavors

#68 RASMALAI **$7.95**
An Indian dessert made from cheese, milk and almonds

Extras

#69 Bowl of Rice **$4.50**

#70 Sweet Mango Chutney **$4.50**

#71 Tangy and Spicy Mango Pickle **$4.50**

Vegan Options Available for the Above Selections. Let us Know. + $1.00

Annapurna
NEPALI & INDIAN CUISINE

Welcome to Annapurna! Our cuisine combines simple and elegant spices from Nepal & India resulting in dishes rich in flavor as well as culture. The many ethnicities, cultural backgrounds and history come alive in the country's cuisine. We provide a multitude of dishes as diverse as the country of Nepal.



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FOOD ALLERGY WARNING:

Naan contains milk & eggs | **Korma Sauce** contains cashews, coconuts and raisins
Momo Sauce contains sesame seeds | **All foods are prepared in soybean oil**

If you have food allergies, please notify the server.

ALL PRICES SUBJECT TO CHANGE

Appetizers

#1 PAPAD
Crispy baked lentil wafers
$6.25

#2 SAMOSA (3 pieces)
Fried pastry stuffed with mildly spiced potatoes & green peas
$12.30

#3 NAMKEEN CHATT
Crispy Flour Crakers mixed with Potatotes and Garbanzo beans, topped with yogurt and tamarind sauce with Indian spices (Chat Masala)
$11.95

PAKODAS
Deep fried entrée dipped in Chickpea flour, Rice flour and Corn flour batter

#4 VEGETABLE
Onions, Cauliflower and Potatoes
$12.25

#5 ONION BHAJI
Fried onions
$12.25

Soups

#6 DAAL SOUP
Thin mildly spiced red and yellow lentil broth with a hint of butter
$12.25

#7 MULLIGATAWNY SOUP
Roasted Chicken breast mixed with thin, mildly spiced lentil broth with a hint of butter
$13.25

Salad

#8 GREEN SALAD
Simple seasonal greens with cucumbers, carrots and house dressings
$11.95

#9 TIKKA SALAD
Marinated tandoori baked chicken breast with mixed greens and house dressings
$13.95

Bread

Straights From The Clay Oven

#10 ROTI
Simple plain whole wheat bread baked in Tadoori Oven
$6.25

#11 PLAIN NAAN
Soft and puffy white bread
$6.25

#12 ONION KULCHA
Naan stuffed with onion and cilantro
$7.25

#13 GARLIC NAAN
Naan topped with minced garlic and cilantro
$7.25

#14 CHEESE NAAN
Soft and puffy Naan stuffed with cheese
$7.25

#15 PARATHA
Whole wheat flat bread layered with butter and baked in Tadoori Oven
$7.25

#16 KEEMA NAAN
Hearty Naan stuffed with ground lamb
$8.25

Beverages

#17 MANGO LASSI
A chilled sweet drink made from homemade yoghurt, a hint of rose water and mangoes
$9.25

#18 CHEEYA
Black tea brewed with milk and Nepali spices
$5.50

#19 SOFT DRINKS
Non-alcoholic carbonated beverages
$3.95

Meat Lovers & Sea Food Enthusiasts

Entrées Served with Basmati Rice

Traditional Curry
Nepali dish delicately seasoned with exotic blend of spices

#20 Chicken *(Thighs)* **$23.95**
#21 Lamb **$25.95**
#22 Shrimp **$27.95**

Spicy Vindaloo
Potatoes and boneless meat cooked in tangy and spicy curry sauce

#23 Chicken *(Thighs)* **$23.95**
#24 Lamb **$25.95**
#25 Shrimp **$27.95**

Masala
Clay oven roasted meat cooked in caramelized onions and tomato sauce with a touch of cream

#26 Chicken *(Breast)* **$23.95**
#27 Lamb **$25.95**
#28 Shrimp *(Not Roasted)* **$27.95**

Makhani
Subtly smoked meat cooked in savory and tangy creamy tomato sauce

#29 Chicken *(Breast)* **$23.95**
#30 Lamb **$25.95**
#31 Shrimp *(Not Smoked)* **$27.95**

Korma
Meat cooked in a creamy caramelized onion sauce and mixed with cashews, raisins & coconut

#32 Chicken *(Breast)* **$23.95**
#33 Lamb **$25.95**
#34 Shrimp **$27.95**

Kawab
Marinated in yoghurt and herbs overnight then roasted in the Tandoori oven

#35 Chicken *(Breast)* **$23.95**
#36 Lamb **$25.95**
#37 Shrimp **$27.95**

Chili
Spicy boneless meat sautéed with chilies, onions, bell pepper and tomatoes

#38 Chicken *(Thighs)* **$23.95**
#39 Lamb **$25.95**
#40 Shrimp **$27.95**

#41 Tikka Saag
Tandoori roasted chicken breast sautéed in creamy spinach **$23.95**

#42 Bosi Saag
Tandoori roasted lamb sautéed in creamy spinach **$25.95**

#43 Shrimp Saag
Shrimp sautéed in creamy spinach **$27.95**

#44 Chicken Tandori
Chicken on the bone, marinated overnight in yogurt & spices then BBQ'd in the Tandoori Oven **(SEASONAL)** **$23.95**

#45 Chicken Bhuteko
Boneless Chicken (Thighs) lightly seasoned in homemade tomato sauce then sautéed with onions & green bell peppers and fenugreek leaves. **$23.95**

#46 Keema Mattar
Ground Lamb and peas sauteéd in a thick mixture of stimulating flavors **$25.95**

#47 Chicken Mango
Boneless Chicken cooked with ethnic spices and accompanied with a silky sauce of Spiced Mango **$23.95**

#48 Goat Curry
Goat Curry is one of the most loved meat among the Nepalese, delicately seasoned with an exotic blend of spices. Most Nepali households where goat curry is made, prefer to use meat that has bones in it, because the bones lend a distinct flavor. **$28.95**

Vegetarian

#49 SAAG PANEER **$21.95**
Homemade cheese sautéed in creamy spinach

#50 BAIGAN BHARTA **$21.95**
Oven roasted eggplant cooked with spices, caramelized onions, green peas & cream

#51 PANEER MAKHANI **$21.95**
Homemade cheese cooked in creamy and savory tomato sauce

#52 MATTAR PANEER **$21.95**
Green peas and homemade cheese cooked in spiced tomatoes, caramelized onions & cream

#53 VEGGIE KORMA **$21.95**
Mildly spiced mixed veggies cooked in creamy caramelized onion sauce with coconut, cashews & raisins

#54 MALAI KOFTA **$21.95**
Veggie balls; assortment of veggies mixed with cashews, raisins and coconut cooked in tomato and caramelized onion sauce with cream

#55 CHANA MASALA **$21.95**
Chickpeas cooked with ginger-garlic combo, tomato sauce and caramelized onions with cream

#56 DAAL MAHARANI **$21.95**
Creamy mixed variety of lentils cooked in a hint of butter and spices

#57 ALU DUM **$21.95**
Potato curry cooked with spices, tomato and caramelized onion sauce with cream

#58 ALU KAULI MASALA **$21.95**
Potatoes and cauliflower cooked in mildly spiced tomato and caramelized onions with cream

#59 COCONUT VEGETABLE KORMA **$22.95**
Mixed vegetables cooked with coconut milk, cashew, rasins and spices

All vegetarian entrées and most meat entrées can be prepared with coconut milk + $1.00