

**SHERPA CAFÉ**  
**NEPAL, TIBET, INDIA CUISINE**

**V**

**Vegan**

**VG**

**Vegetarian**

**G**

**Gluten Free**

**APPETIZERS**

<b>Papadums (V, G)</b>	<b>4</b>
Crisp spiced wafer served w/ homemade dipping.	
<b>Vegetable Samosa (V)</b>	<b>7</b>
Two pastries filled with potatoes, peas & Indian spices.	
<b>Vegetable Pakora (V, G)</b>	<b>7</b>
Vegetables coated in spiced chickpea flour, lightly fried.	
<b>Saag Dip (VG)</b>	<b>10</b>
Indian creamed spinach spiced with fresh garlic, cumin & ginger with plain naan for dipping.	
<b>Dahl (V, G)</b>	<b>6</b>
Bowl of Nepali Lentil Soup.	

**NAAN BREADS**

**Naan** (Famous Indian Breads) are baked on the walls of our Tandoor oven & brushed with fresh butter. Your choices of toppings are:

Plain	<b>3</b>
Garlic	<b>4</b>
Cheese	<b>4</b>
Garlic & Cheese	<b>5</b>
Coconut & Raisins	<b>5</b>

## ENTREES

**Saag:** Indian creamed spinach spiced with fresh garlic, cumin & ginger.

Plain	11
with Tofu	13
with Panir	14
with Chicken	14

**Chicken Tikka Masala** 14

Marinated chicken roasted in the Tandoor finished in a tomato, yogurt sauce.

**Chicken Makhani** 14

Boneless tandoori chicken cooked in a buttery tomato sauce.

**Curry:** Traditional spiced curry(G)

with Vegetable (V, Vg, G)	13
with Chicken	14
with Lamb	15

**Korma:** Your choice of vegetables or protein in a cashew, raisin cream sauce. (G)

with Vegetable (Vg)	13
with Panir	14
with Chicken	14
with Lamb	15

**Jal Frezi:** Your choice of vegetables or boneless meat in a coconut cream sauce.

with Vegetable (V, Vg, G)	12
with Chicken	13
with Lamb	15
with Shrimp	16

<b>Momo:</b> Steamed Tibetan dumplings. Served with homemade dipping sauce.	
with Vegetable (V)	13
with Chicken	14
with Beef	14
<b>Chowmein:</b> Stir-fried noodles.	
with Vegetable (V, Vg)	13
with Chicken	14
with Lamb	15
with Shrimp	16
<b>Chicken Fried Rice</b> - with cashews and raisins.	14
<b>Veggie Fried Rice</b> - with cashews and raisins. (V)	13
<b>Chicken Thukpa</b>	14
Large bowl of Tibetan style noodle soup with chicken.	
<b>Veggie Thukpa (V)</b>	13
Large bowl of Tibetan style noodle soup with vegetables.	
<b>Sherpa Stew</b>	15
Large bowl of vegetables, chicken, lamb, flour dumplings, spices & broth.	
<b>Chicken Fingers</b>	7
<b>Mac &amp; Cheese</b>	7
<b>Kir (Indian Dessert)</b>	4
Homemade Indian sweet rice pudding with raisins & nuts.	

## BEVERAGES

<b>Chai (Served Hot or Iced)</b>	3
Our homemade, sweet milk tea made with herbs & fresh ground spices.	
<b>Tea (Green Tea, Peppermint Tea)</b>	2
<b>Mango Lashi</b>	4
Delicious, blended mango smoothie.	
<b>Soft Drinks (Coke, Diet Coke, Sprite, Lemonade, DrPepper, Iced Tea.)</b>	2

## WINE

	<u>GLASS</u>	<u>BOTTLE</u>
House wine	5	22
Pinot Noir	7	25
Pinot Grigio	7	25
Chardonnay	7	25

## BOTTLED BEER

Maharaja (Indian Pilsner)	5
Taj Mahal (Indian Lager)	5
Flying Horse (Indian Lager)	10

## BEER ON TAP

Pabst Blue Ribbon (PBR)	4
Fat Tire	5
Everest Lager	5
Sierra Nevada	5

## MIXED DRINKS

<b>Namaste Margarita</b>	7
<b>Yak Chai (Warm Chia w/ Kahlua.)</b>	7
<b>Yeti Combo (Cold Chia w/ Vodka.)</b>	7