

Nepali Food Choices

Momo*

#60 VEGGIE MOMO \$18.95
Steamed dumplings filled with mildly spiced mixed veggies

#61 CHICKEN MOMO \$20.95
Native to Nepal, these dumplings are filled with juicy well-seasoned ground chicken

Chau Chau*

#62 VEGGIE CHAU CHAU \$18.95
Udon noodles lightly seasoned and pan fried with mixed veggies

#63 CHICKEN CHAU CHAU \$20.95
Marinated chicken pan fried with udon noodles and veggies

#64 LAMB CHAU CHAU \$22.95
Lamb cubes pan fried along with udon noodles and veggies

#65 SHRIMP CHAU CHAU \$24.95
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 \$6.75
Traditional rice pudding - Basmati Rice cooked in milk, spiced with cardamom and topped with cashews, raisins & coconut

#67 KULFI \$6.75
Indian style ice cream--choose from Mango or Pistachio flavors

#68 RASMALAI \$6.75
An Indian dessert made from cheese, milk and almonds

Extras

#69 Bowl of Rice \$3.75

#70 Sweet Mango Chutney \$3.75

#71 Tangy and Spicy Mango Pickle \$3.75

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



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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Appetizers

#1 PAPAD
Crispy baked lentil wafers
\$5.50

#2 SAMOSA (3 pieces)
Fried pastry stuffed with mildly spiced potatoes & green peas
\$10.50

#3 NAMKEEN CHATT
Crispy Flour Crakers mixed with Potatoes and Garbanzo beans, topped with yogurt and tamarind sauce with Indian spices (Chat Masala)
\$10.50

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

#4 VEGETABLE
Onions, Cauliflower and Potatoes
\$10.50

#5 ONION BHAJI
Fried onions
\$10.50

Soups

#6 DAAL SOUP
Thin mildly spiced red and yellow lentil broth with a hint of butter
\$10.50

#7 MULLIGATAWNY SOUP
Roasted Chicken breast mixed with thin, mildly spiced lentil broth with a hint of butter
\$11.50

Salad

#8 GREEN SALAD
Simple seasonal greens with cucumbers, carrots and house dressings
\$10.50

#9 TIKKA SALAD
Marinated tandoori baked chicken breast with mixed greens and house dressings
\$12.50

Bread

Straight From The Clay Oven

#10 ROTI

Simple plain whole wheat bread baked in Tadoori Oven
\$5.50

#11 PLAIN NAAN

Soft and puffy white bread
\$5.50

#12 ONION KULCHA

Naan stuffed with onion and cilantro
\$6.50

#13 GARLIC NAAN

Naan topped with minced garlic and cilantro
\$6.50

#14 CHEESE NAAN

Soft and puffy Naan stuffed with cheese
\$6.50

#15 PARATHA

Whole wheat flat bread layered with butter and baked in Tadoori Oven
\$6.50

#16 KEEMA NAAN

Hearty Naan stuffed with ground lamb
\$7.50

Beverages

#17 MANGO LASSI

A chilled sweet drink made from homemade yoghurt, a hint of rose water and mangoes
\$7.95

#18 CHEEYA

Black tea brewed with milk and Nepali spices
\$4.75

#19 SOFT DRINKS

Non-alcoholic carbonated beverages
\$3.50

Meat Lovers & Sea Food Enthusiasts

Entrées Served with Basmati Rice

Traditional Curry

Nepali dish delicately seasoned with exotic blend of spices

#20 Chicken (Thighs)	\$20.95
#21 Lamb	\$22.95
#22 Shrimp	\$24.95

Spicy Dindaloo 🌶️🌶️

Potatoes and boneless meat cooked in tangy and spicy curry sauce

#23 Chicken (Thighs)	\$20.95
#24 Lamb	\$22.95
#25 Shrimp	\$24.95

Masala

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

#26 Chicken (Breast)	\$20.95
#27 Lamb	\$22.95
#28 Shrimp (Not Roasted)	\$24.95

Makhani

Subtly smoked meat cooked in savory and tangy creamy tomato sauce

#29 Chicken (Breast)	\$20.95
#30 Lamb	\$22.95
#31 Shrimp (Not Smoked)	\$24.95

Korma

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

#32 Chicken (Breast)	\$20.95
#33 Lamb	\$22.95
#34 Shrimp	\$24.95

Kawab

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

#35 Chicken (Breast)	\$20.95
#36 Lamb	\$22.95
#37 Shrimp	\$24.95

Chili 🌶️🌶️

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

#38 Chicken (Thighs)	\$20.95
#39 Lamb	\$22.95
#40 Shrimp	\$24.95

#41 Tikka Saag

Tandoori roasted chicken breast sautéed in creamy spinach..... \$20.95

#42 Bosti Saag

Tandoori roasted lamb sautéed in creamy spinach..... \$22.95

#43 Shrimp Saag

Shrimp sautéed in creamy spinach \$24.95

#44 Chicken Tandoori

Chicken on the bone, marinated overnight in yogurt & spices then BBQ'd in the Tandoori Oven (SEASONAL)..... \$20.95

#45 Chicken Bhutko

Boneless Chicken (Thighs) lightly seasoned in homemade tomato sauce then sautéed with onions & green bell peppers and fenugreek leaves..... \$20.95

#46 Keema Mattar

Ground Lamb and peas sautéed in a thick mixture of stimulating flavors..... \$22.95

#47 Chicken Mango

Boneless Chicken cooked with ethnic spices and accompanied with a silky sauce of Spiced Mango..... \$20.95

#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..... \$25.95

Vegetarian

#49 SAAG PANEER..... \$18.95
Homemade cheese sautéed in creamy spinach

#50 BAIGAN BHARTA..... \$18.95
Oven roasted eggplant cooked with spices, caramelized onions, green peas & cream

#51 PANEER MAKHANI..... \$18.95
Homemade cheese cooked in creamy and savory tomato sauce

#52 MATTAR PANEER..... \$18.95
Green peas and homemade cheese cooked in spiced tomatoes, caramelized onions & cream

#53 VEGGIE KORMA..... \$18.95
Mildly spiced mixed veggies cooked in creamy caramelized onion sauce with coconut, cashews & raisins

#54 MALAI KOFTA..... \$18.95
Veggie balls; assortment of veggies mixed with cashews, raisins and coconut cooked in tomato and caramelized onion sauce with cream

#55 CHANA MASALA..... \$18.95
Chickpeas cooked with ginger-garlic combo, tomato sauce and caramelized onions with cream

#56 DAAL MAHARANI..... \$18.95
Creamy mixed variety of lentils cooked in a hint of butter and spices

#57 ALU DUM..... \$18.95
Potato curry cooked with spices, tomato and caramelized onion sauce with cream

#58 ALU KAULI MASALA..... \$18.95
Potatoes and cauliflower cooked in mildly spiced tomato and caramelized onions with cream

#59 COCONUT VEGETABLE KORMA..... \$19.95
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

Appetizers

#1 PAPAD (Gluten Free)	Crispy baked lentil wafers	\$5.50
#2 SAMOSA (3 pieces)	Fried pastry stuffed with mildly spiced potatoes and green peas	\$10.50
#3 DAAL SOUP	Thin mildly spices red and yellow lentil broth with a hint of butter	\$10.50

Bread

#4 ROTI	Simple plain whole wheat bread baked in Tadoori Oven	\$5.50
#5 NAAN	<i>Tandoori baked soft and puffy bread</i>	\$5.50
#6 ONION KULCHA	Naan stuffed with onion and cilantro	\$6.50
#7 GARLIC NAAN	Naan topped with minced garlic and cilantro	\$6.50
#8 CHEESE NAAN	Soft and puffy Naan stuffed with cheese	\$6.50
#9 KEEMA NAAN	Hearty Naan stuffed with ground lamb	\$7.50

Vegetarian

#10 SAAG PANEER	Homemade cheese sautéed in creamy spinach	\$13.95
#11 BAIGAN BHARTA	Oven roasted eggplant cooked with spices, caramelized onion sauce, green Peas with cream	\$13.95
#12 PANEER MAKHANI	Homemade cheese cooked in creamy and savory tomato sauce	\$13.95
#13 MATTAR PANEER	Green peas and homemade cheese cooked in spiced tomatoes, caramelized onions & cream	\$13.95
#14 VEGGIE KORMA	Mildly spiced mixed veggies cooked in creamy caramelized onion sauce with coconut, cashews & raisins	\$13.95
#15 MALAI KOFTA	Veggie balls; assortment of veggies mixed with cashews, raisins and coconut cooked in tomato and caramelized onion sauce with cream	\$13.95
#16 CHANA MASALA	Chickpeas cooked with ginger-garlic combo, tomato sauce and caramelized onion sauce with cream	\$13.95
#17 DAL MAHARANI	Creamy mixed variety of lentils cooked in a hint of butter and spices	\$13.95
#18 ALU DUM	Potato curry cooked with spices, tomato and caramelized onion sauce with cream	\$13.95
#19 ALU KAULI MASALA	Potatoes & cauliflower cooked in mildly spiced tomato & caramelized onion Sauce with cream	\$13.95
#20 COCONUT VEGETABLE KORMA	Mixed vegetables cooked with coconut milk, cashew, rasins and spices	\$14.95

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

Meat Lovers & Sea Food Enthusiasts

Entrées Served with Basmati Rice

TRADITIONAL CURRY	Nepali dish delicately seasoned with exotic blend of spices	
#21 Chicken (Thighs)	\$15.95
#22 Lamb	\$16.95
#23 Shrimp	\$18.95
SPICY VINDALOO 🌶️🌶️	Potatoes and boneless meat cooked in tangy and spicy curry sauce	
#24 Chicken (Thighs)	\$15.95
#25 Lamb	\$16.95
#26 Shrimp	\$18.95
MASALA	Clay oven roasted meat cooked in caramelized onions and tomato sauce with a touch of cream	
#27 Chicken (Breast)	\$15.95
#28 Lamb	\$16.95
#29 Shrimp (Not Roasted)	\$18.95
MAKHANI	Subtly smoked meat cooked in savory and tangy creamy tomato sauce	
#30 Chicken (Breast)	\$15.95
#31 Lamb	\$16.95
#32 Shrimp (Not Smoked)	\$18.95
KORMA	Meat cooked in a creamy caramelized onion sauce and mixed with cashews, raisins & coconut	
#33 Chicken (Breast)	\$15.95
#34 Lamb	\$16.95
#35 Shrimp	\$18.95
KAWAB	Marinated in yoghurt and herbs overnight then roasted in the Tandoori oven	
#36 Chicken (Breast)	\$15.95
#37 Lamb	\$16.95
#38 TIKKA SAAG	Tandoori roasted chicken breast sautéed in creamy spinach	\$16.95
#39 BOTI SAAG	Tandoori roasted lamb sautéed in creamy spinach	\$16.95
#40 SHRIMP SAAG	Shrimp sautéed in creamy spinach	\$18.95
#41 KEEMA MATTAR	Ground Lamb and peas sautéed in a thick mixture of stimulating flavors	\$16.95
#42 CHICKEN MANGO	Boneless Chicken cooked with ethnic spices and accompanied with a silky sauce of Spiced Mango	\$15.95

Beverages

#43 MANGO LASSI	A chilled sweet drink made from homemade yoghurt, a hint of rose water and mangoes	\$7.95
#44 CHEEYA	Black tea brewed with milk and Nepali spices	\$4.75
#45 SOFT DRINKS	Non-alcoholic carbonated beverages	\$3.50