

Kathmandu Bistro

727 Main St 57701-2737 · +16053435070 · Updated: Jan 14, 2026

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APPETIZERS 5

Mixed Vegetable Pakoda	\$5.50
Fried Mixed Vegetable fritters served with chutneys	
Vegetable Samosa	\$5.50
Fried pastry stuffed with potatoes and green peas	
Reshmi Kebab	\$6.00
Ground chicken marinated with mint and Indian spices cooked in cream	
Tandoori Mushrooms	\$6.00
Grilled jumbo mushrooms marinated in yogurt, garlic and mild spices	
Meat Samosa	\$6.00
Fried pastry stuffed with minced lamb, green peas marinated in spices	

SOUP & SALADS 3

Mulligatawny Soup	\$5.50
Delicately spiced lentil soup	
Fresh Garden Salad	\$6.00
Tomato, cucumber, lettuce and lemon with Ranch	
Onion Salad	\$6.00
Onion, lemon and tomato	

WHEAT WONDERS 9

Roti	\$3.00
Indian style un-leavened whole wheat bread	
Naan	\$3.00
Leavened white flour bread	
Garlic Naan	\$3.50
Leavened white flour bread stuffed with garlic and cilantro	
Onion Kulcha	\$5.50
Naan stuffed with lightly spiced onion	

Keema Naan	\$6.00
Leavened bread stuffed with mildly spiced ground lamb	
Kathmandu Bistro Naan	\$6.00
Stuffed with mixed nuts, raisins, dry coconut and cherry	
Cheese Naan	\$6.00
Naan stuffed with homemade cheese	
Garlic Cheese Naan	\$6.50
Bread stuffed with cheese topped with chopped fresh garlic & cilantro	
Naan Bread Basket	\$11.00
Combination of Plain Naan, Garlic Naan and Cheese Naan	

TANDOORI DISHES 4

Tandoori Chicken	\$16.00
Chicken leg marinated in yogurt, garlic and very mild spices (2 Leg qtr)	
Tandoori Chicken Tikka	\$18.00
Boneless skinless chicken breast marinated in our special seasoning	
Rack of Lamb	\$30.00
Fresh juicy lamb on the bone, marinated in deliciously spiced yogurt	
Mixed Grill	\$25.00
Mix of tandoori specialties, rack of lamb, chicken tikka, tandoori chicken and shrimp	

VEGETABLE SPECIALS 12

Mixed Vegetable Curry	\$15.00
Fresh vegetables, onions and bell peppers cooked with Indian spices	
Saag Paneer	\$16.00
Spinach and homemade cottage cheese cooked in flavorful spices and creamy sauce	
Matar Paneer	\$16.00
Peas and lightly fried homemade cottage cheese cooked in creamy sauce	
Aloo Gobi	\$14.00
Potato and cauliflower cooked with Indian Spices	
Paneer Tikka Masala	\$16.00
Authentic homemade cottage cheese served in a creamy sauce	
Baigan Bharta	\$16.00
Eggplant roasted in tandoor and cooked with Kathmandu Bistro's herbs and spices	
Bhendi Masala	\$15.00
Fresh okra, tomato, onions and green peppers, with exotic spices, cooked in lemon juice and fresh cilantro	

Navaratan Korma	\$16.00
Nine mixed vegetables cooked in a special blend of homemade cottage cheese, nuts and creamy sauce	
Daal Makhani	\$14.00
Black lentils cooked with fresh herbs and spices sautéed in butter	
Tadka Daal	\$14.00
Yellow lentils tempered with cumin, onion and tomatoes with a touch of fresh cilantro	
Malai kofta	\$16.00
Home made cheese and mashed potato balls cooked in a creamy sauce	
Chana Masala	\$14.00
Chickpeas cooked in roasted spices	

CHICKEN SPECIALS 9

Chicken Tikka Masala	\$17.00
Boneless pieces of chicken breast in cream butter sauce and Indian spices	
Chicken Curry	\$15.00
Boneless chicken thai cooked in heavenly curry sauce seasoned to taste	
Chicken Vindaloo**	\$15.00
A South Indian traditional favorite of chicken and potatoes in a tangy hot sauce	
Chicken Korma	\$17.00
Boneless chicken thai simmered in mild creamy sauce garnished with almonds and cashews	
Butter Chicken	\$17.00
Tandoori baked chicken in exotic spices with tangy cream sauce	
Chicken Mughlai	\$17.00
Marinated chicken breast pieces with mushrooms and cream sauce	
Mango Chicken	\$17.00
Boneless chicken thai cooked with sweet and sour mangoes spiced with a touch of ginger and cilantro	
Chicken Saag	\$17.00
Boneless chicken thai cooked with spinach, onions, garlic, ginger, cream and spices	
Combo Curry	\$20.00
Boneless chicken thai, lamb, vegetable cooked in heavenly curry sauce seasoned to taste	

SEAFOOD SPECIALS 5

Shrimp Curry	\$17.00
Shrimp cooked with delicious mildly spiced curry sauce	
Shrimp Masala	\$18.00
Tasty shrimp prepared with cream butter sauce and Indian spices	

Fish Tikka Masala	\$18.00
Tilapia cooked in creamy butter sauce with Indian spices	
Fish Vindaloo**	\$17.00
Spicy tilapia in tangy sauce	
Fish Curry	\$17.00
Tilapia prepared in a simmering house sauce	

BIRYANI 4

Vegetable Biryani	\$16.00
Assorted vegetables cooked with Basmati rice, green peas, nuts and raisins	
Chicken Biryani	\$16.00
Basmati rice cooked with chicken, green peas, nuts and raisins	
Lamb Biryani	\$18.00
Basmati rice cooked with lamb cubes, green peas, nuts and raisins	
Shrimp Biryani	\$18.00
Basmati rice cooked with shrimp, green peas, nuts and raisins	

LAMB ENTREES 7

Lamb Curry	\$18.00
Cubes of lamb cooked in thick curry sauce with herbs and spices	
Lamb Saag	\$18.00
Cubes of lamb cooked in exotic spices and spinach	
Lamb Vindaloo**	\$18.00
Spicy lamb cooked in tangy sauce	
Lamb Rogan Josh	\$18.00
Cubes of lamb marinated in exotic spices and cooked with tomatoes and brown sauce	
Lamb Bhuna**	\$19.00
Tender pieces of Lamb sautéed with onion and green chili peppers cooked in spicy sauce	
Lamb Korma	\$19.00
Lamb simmered in mild creamy sauce garnished with almonds and cashews	
Lamb Tikka Masala	\$20.00
Lamb cooked in special curry, tomato and cream sauce	

KATHMANDU SPECIALS 6

Kathmandu Momo Dumpling*	\$11.00
Ground chicken with seasoning wrapped in flour dough and then fried, served with special Nepalese chutney	

Chicken Chilli* **	\$18.00
Fried boneless chicken with bell peppers, onion and hot sauce	
Alligator Bhuna**	\$25.00
Tender Florida Alligator meat cooked with ginger garlic, onion and fenugreek leaf in a spicy tomato sauce	
Alligator Tikka Masala	\$25.00
Tender Florida Alligator meat cooked in creamy sauce with Indian spices	
Alligator Kadai	\$25.00
Tender Florida Alligator meat cooked in special gravy, onion, tomatoes and bell peppers	
Goat Curry	\$19.00
Goat meat with bone cooked in heavenly curry sauce	

CHEF'S SPECIALTIES 4

Chicken Kadai	\$16.00
Chicken thai cooked in special gravy, onion, tomatoes and bell peppers	
Lamb Kadai	\$18.00
Cubes of lamb sautéed in a wok with tomatoes, ginger, garlic and herbs	
Alligator Taas	\$30.00
White meat from Florida alligator tail marinated in yogurt and ginger garlic, coated in Himalayan seasonings pan seared and served over a sizzling bed of onions and green peppers	
Lobster Masala	\$30.00
Tasty lobster tail cooked with fresh tomato and cream sauce	

KID'S MENU 5

Kid's Chicken Korma	\$8.50
Boneless skinless chicken simmered in mild creamy sauce garnished with almond and cashew	
Chef's Special Butter chicken	\$8.50
Tandoori baked chicken cooked in creamy sauce	
Kid's Vegetable Korma	\$8.50
Fresh Mixed vegetables gently cooked in special blend of creamy sauce	
Chicken Lollipop*	\$7.00
Chicken wings fried with herbs(4 pcs)	
Kid's Mango chicken	\$8.50
Boneless chicken thigh cooked with sweet and sour mangoes spiced with a touch of ginger	

DESSERTS 4

Gulab Zamun	\$4.00
Thickened milk kneeded into balls, cooked then soaked in a light flavored sugar syrup(3 pcs)	

Kheer	\$4.00
Rice pudding flavored with almonds and pistachios	
Mango Kulfi	\$4.00
Ethnic Indian ice-cream made with milk and mango pulp	
Pista Kulfi	\$4.00
Ethnic Indian ice-cream made with milk and pistachios	

ACCOMPANIMENTS 8

Raita	\$3.00
Refreshing homemade yogurt with grated cucumber and carrots	
Papadum	\$3.00
Paper thin crispy chick peas roasted in the tandoor served with chutneys	
Mango Chutney	\$4.00
Sweet mangoes with yogurt	
Mint Chutney	\$3.00
Fresh mint and cilantro blended with yogurt in our own spices	
Onion Chutney	\$3.00
Chopped onion marinated with hot and sour tangy sauce	
Yogurt	\$3.00
Extra Sauce \$5 for 8 oz and \$10 for 16 oz	
Extra masala sauce,korma sauce and curry sauce	
Onion/Green chilli	\$3.00
Small size slice red onion and green chilli	

DRINKS 5

Mango Lassi	\$5.00
Mango based yogurt drink	
Sweet Lassi	\$4.00
Perfect for hot summer days, drink served sweet	
Iced Tea*	\$2.50
Exotic blended Himalayan herbs brewed fresh	
Himalayan Chai*	\$2.50
Milk tea with blend of exotic Himalayan spices	
Taj Mahal 650mL	\$8.00
Indian Beer	

COKE PRODUCTS 6

Coke

Diet Coke

Dr. Pepper

Root Beer

Sprite

Minute Maid Lemonade

BEER DOMESTICS 5

Miller Lite

Michelob Ultra

Budweiser

Bud Light

Coors Light

IMPORTS / PREMIUM 3

Angry Orchid Apple Cider^

Fat Tire

Sapporo Japan

MOSCATO 1

Banrock Station Moscato

AVAILABLE OPTIONS

Delicate passion fruit and fresh pineapple flavors with a gentle spritz that gives the wine lift and refreshing finish

Glass: \$5.00

Bottle: \$15.00

RIESLING 2

Clear Night Riesling

AVAILABLE OPTIONS

Lots of fruity aromas, rich and clean with a full, round mouth feel. It is nicely balanced by ripe acidity. A very crisp finish

Glass: \$9.00

Bottle: \$24.00

Gustav Schmitt

\$25.00

Lust, rich and expensive. It has an intense flavor and aroma of candied peras and apples with a long, rich finish

PINOT GRIGIO 2

Pepperwood Grove		AVAILABLE OPTIONS
This Pinot Grigio possesses honey something? lemony, ripe apple and assorted tropical fruit aromas and flavors		Glass: \$5.00
		Bottle: \$16.00
Geyser Peak		\$19.00
Delicate notes of lemon zest and jasmine blossom emerge at the forefront with a touch of wet stone in the background		
SAUVIGNON BLANC 2		
Haymaker		AVAILABLE OPTIONS
The palate has big, complex flavors of key lime with a bright, lingering finish of freshly squeezed citrus		Glass: \$7.00
		Bottle: \$18.00
Kate Arnold		\$24.00
The wine exhibits classic characteristics of lemon and grapefruit on the nose, while vivid tropical fruits flood the palate		
CHARDONNAY 3		
Pepperwood Grove		AVAILABLE OPTIONS
Rich and refreshing, delivering vibrant aromas of apple compote, fresh spearmint and warm baking spices		Glass: \$5.00
		Bottle: \$16.00
Alias		\$20.00
Great citrus and tropical fruit characters come together in a creamy, crisp, lushness		
Custard		\$27.00
Lifted aromas of freshly cut white peaches, citrus and honeydew. Underlying hints of nougat, nutmeg and cinnamon		
PROSECCO (SPARKLING) 1		
DaLuca		\$27.00
Extra crisp, refreshing medium bodied sparkling wine with delicious notes of peach and nectarine		
PINOT NOIR 3		
Pepperwood Grove		AVAILABLE OPTIONS
Fresh flavors of cranberry and sweet plum are intertwined with subtle hints of nutmeg and rose petal		Glass: \$5.00
		Bottle: \$16.00
Alias (Brook's Favorite)		\$20.00
The wine has undertones of dried fig, blueberry, leather and a soft anise		
Kate Arnold		\$34.00
Black cherry and plums meld with cola and savory herb notes overlayed with exotic spices. Sweet bing cherry flavors mix with sassafras and spice in a long finish that invites the next sip. Better order two bottles!		
RED BLEND 1		
Gen 5 Ancestral		\$21.00
Soft, supple, rich and fruity with a velvet texture and smooth caramel-tinged finish		

MALBEC 2

El Carancho Smoking Loon

AVAILABLE OPTIONS

Red currant, cranberry and pomegranate flavors come through with a touch of toasted coconut

Glass: \$7.00

Bottle: \$18.00

Zolo

\$24.00

Intense purple, this wine has plum and ripe red fruit aromas. Well-bodied, soft tannins, with a long and persistant finish

MERLOT 3

Pepperwood Grove

AVAILABLE OPTIONS

Rich flavors of red currant with subtle nuances of spearmint intermingle on the palate and with a graham cracker finish

Glass: \$5.00

Bottle: \$16.00

Chateau Julien

\$20.00

Forward fruit aromas of ripe plum, cherry and soft raspberry balance mild tannins and a hint of cedar

Ca'Momi Napa Valley

\$25.00

Plum and cherry balanced by tannins and acidity. Fresh, fruity and full of life

PETIT SIRAH 1

Crusher

\$22.00

Lots of fresh fruit. Plum, blackberries, vanilla, licorice and dark cherries with full flavor and complex

ZINFANDEL 2

Smoking Loon Old Vine

AVAILABLE OPTIONS

This wine is fruit driven with flavors of pomegranate, black cherry, fresh cranberry and nutmeg. The finish lingers with layers of cherry-lemonade and toasted cedar

Glass: \$7.00

Bottle: \$21.00

Gen 5

\$21.00

Rich and full with bright acidity and fresh fruit notes. Creamy caramel roundness emphasizes the spicy backnotes

CABERNET SAUVIGNON 4

Pepperwood Grove

AVAILABLE OPTIONS

On the palate, ripe red currant and blackberry flavors with hints of sage and dried strawberry rounding out the finish

Glass: \$5.00

Bottle: \$16.00

Crusher

\$24.00

88% Cabernet, 12% Merlot. Vibrant and juicy with aromas of dark fruit and a hint of teriyaki

Big Smooth

\$28.00

The round palate features flavors of dried plum, blueberry pie, dark chocolate, and a subtle tea leaf that lingers

Sean Minor Napa

\$36.00

The raspberry fruit flavors and the combination of oak and tannin nuances create a well balanced and full bodied wine