

HIMALAYAN CURRY & KEBOB

Cuisine of Nepal, India & Tibet

WHAT IS CURRY

A dish whose origins are in Southeast Asian cuisines. Typically meat and vegetables cooked in a sauce made from scratch full of strong, aromatic spices packed with health benefits and also delicious, served with rice.

WHAT IS KEBOB

Marinated meats, vegetables, or fish with a savory house recipe spice blend, cooked to perfection in tandoor - clay oven.

HEALTH BENEFITS OF SPICES

Heart Health

Garlic has a significant impact on lowering levels of LDL cholesterol

Cancer Prevention

Turmeric has the same effect on the body that anti cancer drugs do

Lower Blood Pressure

Cumin and coriander, Increases antioxidant intake, promotes digestion, provides iron, may improve blood sugar control and may reduce foodborne illness.

Weight Loss

Capsaicin's thermogenic effect, burns calories for an extra 20 minutes after a meal

Digestive Aid

Ginger is an ancient home remedy for digestive problems and reducing inflammation

All dishes are prepared to your choice: Zero(no spice), Mild, Medium, Hot, and Extra Hot.

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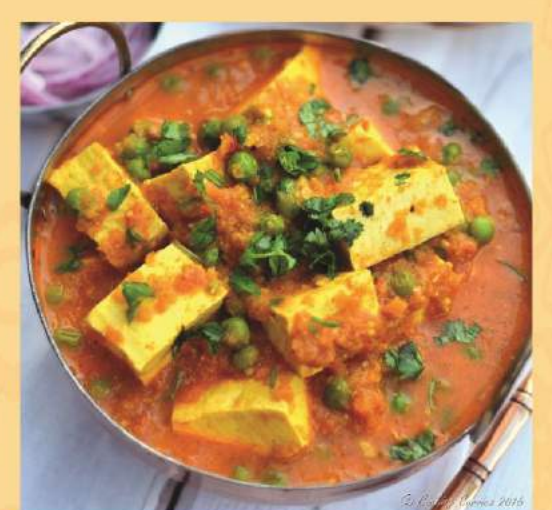
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Dine In

Carry Out

Catering



STARTERS

Vegetarian Samosa \$4.95

Crisp pastry filled with potatoes, carrots, peas, onion and garlic, with a hint of ginger.

Chaat Samosa \$6.95 ♥

2 Vegetables samosas with chickpeas, yogurt, tamarind sauce and refreshing mint chutney.

Chicken/Veggie Momo \$10.95/\$9.95

(Allow 15-20 minutes)

Fresh flour dough stuffed with vegetable or ground chicken mixed with Nepali style spices, and steamed.

Suggested pairing: Himalayan Lager.

Pappadam \$3.25 🌱

Lentil flour flatbread freshly baked, served with a refreshing citrus mint chutney.

Chicken Tandoori wings \$8.95 ♥

Tandoori oven roasted chicken wings covered in our house hot sauce.

Himalayan Shrimp Chili \$8.95

6 gulf shrimp prepared in house made sauce - infusion of sweet, savory and spice flavor.

Saag Dip \$7.95

Delicious creamed spinach infused with garlic, ginger and house seasoning, served with naan bread.

Lamb Shishkebob \$9.95

Perfectly infused ground lamb grilled on the skewer served over onion,pepper,cilantro, mint chutney and raita.

SIDES

Naan \$2.25

Garlic Naan \$2.75

Cheese Naan \$3.25

Brown rice \$2.25

Home made Yogurt \$3.00^{GF}

Raita \$2.99^{GF}

Rice \$1.99

KEBOB & TANDOORI

All kebob are marinated in a special turmeric, ginger,garlic and house seasoning, served with rice, naan, and two sides.

Chicken Kebob \$10.95 ♥

Lamb Kebob \$12.95

Tandoori Chicken \$11.95

Tandoori Shrimp \$14.95

Tandoori Combination (C/L/S) \$16.95 ♥

Suggested pairing: Himalayan Lager.

SPECIALTIES



Chicken Sizzler \$13.95

Panko breaded ground chicken patty served over sautéed vegetables, cabbage, potato with homemade mushroom brown gravy on sizzling plate.

Suggested Pairing IPA / Cabernet

Butter Chicken \$12.95^{GF}

Boneless Chicken Tandoori cooked in mildly spiced creamy curry sauce, with rice and two sides.

Mango Curry[^] with rice and two sides^{GF}

Chicken \$11.95

Lamb \$13.95

Shrimp \$14.95

Chicken/Veggie Chow Mein \$10.95 / \$9.95

Himalayan flavored noodles with seasonal veggies.

Biryani[^]^{GF}

Mixed rice with nuts, carrots, onions, bell peppers and hard boiled egg spiced to perfection with

Vegetable \$10.95

Chicken \$11.95

Combo(C/L/S) \$15.95

Kashimiri^{GF}

Traditional mountain gravy of onion, tomato, and cream sauce infused with coconut, pineapple, raisin, and almond, with rice and two sides.

Chicken \$ 11.95

Lamb \$13.95

Shrimp \$ 14.95

Daal Makhani \$10.95^{GF}

5 bean creamy lentil soup simmered with tomato, onion and mild spice.

TRADITIONAL

Served with Basmati rice & exotic side.

Any protein can be substituted with tofu 🌱

Substitute Cream for Coconut milk (^) \$1.95

Tikka Masala ♥^{GF}

The world best spice to make a curry of fresh tomato, cashews, and cream.

Paneer \$10.95

Chicken \$10.95

Lamb \$13.95

Fresh Fish \$11.95

Shrimp \$14.95

Suggested pairing: Pinot Grigio

Korma^{GF}

A mild gravy dish made out of nuts, raisins, cream, and delicate spice.

Vegetable \$10.95

Chicken \$10.95

Lamb \$13.95

Fresh Fish \$11.95

Shrimp \$14.95

Saag^{GF}

Punjabi style with a finely chopped spinach, and garlic base topped with cream sauce.

Paneer \$11.95

Chicken \$10.95

Lamb \$13.95

Shrimp \$14.95

Vindaloo[^]^{GF}

Spicy and tangy curry loaded with potatoes, tamarind, garlic and chillies.

Chicken \$10.95

Lamb \$13.95

Fresh Fish \$11.95

Shrimp \$14.95

Nepali Curry[^] ♥^{GF}

Onion, tomato, ginger, and garlic simmered in a light oil creating an unforgettable gravy.

Vegetable \$10.95

Chicken \$10.95

Lamb \$13.95

Fresh Fish \$11.95

Shrimp \$14.95

Suggested pairing: Malbec.

VEGETARIAN / VEGAN

Served with Basmati rice & exotic side.

Substitute Cream for Coconut milk (^) \$1.95

Chana Masala[^] \$9.95 🌱 ♥^{GF}

A popular street food, chickpeas spiced to perfection in an onion tomato gravy with a fresh hint of coriander, with potato.

Suggested pairing : Chardonnay

Mattar Paneer \$10.95 ♥^{GF}

Fresh peas and farmers cheese slow cooked in a creamy tomato curry.

Aaloo Gobi[^] \$9.95 🌱^{GF}

A Punjabi classic, cumin coated potatoes and cauliflower painted with the vibrant flavors of ginger, and garlic.

Baigan Bharta \$11.95^{GF}

Smoked eggplant mashed with fresh cilantro, and chilli pepper in a creamy onion, and tomato gravy.

SOUP & SALAD

Mulligatawny Soup[^] \$9.95^{GF}

Prepared with traditional Indian style lentil cooked with free range chicken.

Thukpa^{GF}

Hearty flavorful Tibetan broth with noodles, vegetables and egg

Tofu \$9.95 🌱

Chicken \$9.95

Shrimp \$11.95

Daal Soup \$3.95 🌱

Lentil soup cooked to perfection with cumin and our traditional blend.

Green Salad \$3.95

Fresh lettuce with red onion, tomato, cucumber, croutons, shredded cheese.

Dressing - Ranch, House Vinaigrette

DESSERTS

Kheer* \$4.50

Creamy rice pudding with raisins.

Gulabjamun \$ 3.25

Fried ricotta cheeseball in coconut sugar syrup topped with nuts and raisins.

Chocolate Ganache Caramel Cake \$5.95

Lemon Sponge Cream Cake \$5.95

^{GF}

Gluten Free / [^]Dairy Free / 🌱 Vegan / ♥ House Favorite

All dishes are spiced to your preference of Zero, Mild, Medium, Hot, and Extra Hot. Please note any food allergies ahead of time.

Entrée Split - add \$2.00 ea. Party of 6 and more - gratuity 18% is included. All food is prepared fresh to order, consuming raw foods may cause a foodborne illness.