

(720) 571-1979

<http://boulder.noshdelivery.co>

Tandoori Grill

Appetizers

Samosas	\$6.00
<i>Hand wrapped pastry shells filled with seasoned potatoes and peas.</i>	
Beef & Feta Samosas	\$7.00
<i>Hand wrapped pastry shells with beef and feta cheese.</i>	
Vegetable Pakoras	\$6.00
<i>Mixed vegetables coated in seasoned chickpea batter and fried.</i>	
Tandoori Corn	\$7.00
<i>Corn on the cob baked in Tandoor oven and sauteed with butter and spices.</i>	
Tandoori Wings	\$8.00
<i>Marinated with Indian spices and baked inside Tandoor oven.</i>	
Salt & Pepper Wings	\$8.00
<i>Crispy salt and pepper wings with chopped jalapenos.</i>	
Coconut Shrimp	\$9.00
<i>Breaded coconut shrimp.</i>	
Dhal Soup	\$3.00
<i>Indian style lentil broth soup. 8oz.</i>	
Mulligatawny Soup	\$4.00
<i>Indian style chicken soup in lentil broth. 8oz.</i>	
Sweet Potato Samosas	\$6.00
<i>Crispy pastry with spicy mix of sweet potato and brussels sprouts.</i>	

Specials

Gobhi Manchurian	\$14.00
<i>Indian Chinese fusion. Spicy Cauliflower dish.</i>	
Panir Manchurian	\$15.00
<i>Indian Chinese fusion. Spicy Panir dish.</i>	

Chili Style

Chili Tandoori Chicken	\$16.50
<i>Spicy saute with onions, bell peppers and jalapenos.</i>	
Chili Chicken Tikka	\$16.50
<i>Spicy saute with onions, bell peppers and jalapenos.</i>	
Chili Lamb Boti	\$18.50
<i>Spicy saute with onions, bell peppers and jalapenos.</i>	
Chili Seekh Kabob	\$18.50
<i>Spicy saute with onions, bell peppers and jalapenos.</i>	
Chili Shrimp	\$22.00
<i>Spicy saute with onions, bell peppers and jalapenos.</i>	
Chili Paneer	\$15.50
<i>Spicy saute with onions, bell peppers and jalapenos.</i>	

Biryanis

Vegetable Biryani	\$13.00
<i>Rice Dish. Contains Nuts and Raisins. Served with 4oz raita.</i>	
Chicken Biryani	\$15.00
<i>Rice Dish. Contains Nuts and Raisins. Served with 4oz raita.</i>	

Vegetarian Entrees

Aloo Mutter	\$11.00
<i>Potatoes and peas cooked in traditional curry. Vegan. Gluten Free. Nut Free.</i>	
Aloo Gobhi	\$13.00
<i>Potatoes and cauliflower dish. Vegan. Gluten Free. Nut Free.</i>	
Aloo Saag	\$13.00
<i>Potatoes cooked with blended spinach and broccoli. Contains Dairy. Gluten Free. Nut Free.</i>	
Aloo SUPER Saag	\$14.50
<i>Super Foods-Mustard Greens, Swiss Chard, Kale and Spinach Blend with Coconut Milk. Vegan. Gluten Free. Nut Free.</i>	
Channa Curry	\$12.00
<i>Garbanzo beans cooked in traditional curry. Vegan. Gluten Free. Nut Free.</i>	
Channa Masala	\$13.00
<i>Garbanzo beans cooked in Masala sauce. Contains Dairy. Gluten Free. Nut Free.</i>	
Channa Saag	\$13.00
<i>Garbanzo beans cooked with blended spinach and broccoli. Contains Dairy. Gluten Free. Nut Free.</i>	
Channa SUPER Saag	\$14.50
<i>Super Foods-Mustard Greens, Swiss Chard, Kale and Spinach Blend with Coconut milk. Vegan. Gluten Free. Nut Free.</i>	
Vegetable Curry	\$12.00
<i>Mixed vegetables cooked in traditional curry. Vegan. Gluten Free. Nut Free.</i>	
Vegetable Korma	\$13.00
<i>Mixed vegetables cooked in korma sauce. Contains Nuts/Raisins. Contains Dairy. Gluten Free.</i>	
Vegetable Masala	\$13.00
<i>Mixed vegetables cooked in Masala sauce. Contains Dairy. Gluten Free. Nut Free.</i>	
Tarka Dhal	\$12.00
<i>Simmered black lentils and kidney beans. Vegan. Gluten Free. Nut Free.</i>	
Masra Dhal	\$12.00
<i>Simmered yellow lentils. Vegan. Gluten Free. Nut Free.</i>	
Dhal Makhni	\$13.00
<i>Black lentils and kidney beans cooked with butter and cream. Contains Dairy. Gluten Free. Nut Free.</i>	
Bindi Sabzi	\$13.00
<i>Okra sauteed with garlic, ginger and spices. Vegan. Gluten Free. Nut Free.</i>	
Bengan Bartha	\$14.00
<i>Roasted pureed eggplant with various Indian spices. Contains Dairy. Gluten Free. Nut Free.</i>	
Malai Kofta	\$15.00

Shrimp Curries

Shrimp Curry	\$17.50
<i>Traditional curry made with a base of onions, garlic and ginger. Dairy Free. Gluten Free. Nut Free.</i>	
Shrimp Jalfrezi	\$18.00
<i>Traditional curry cooked with mixed vegetables and potatoes. Dairy Free. Gluten Free. Nut Free.</i>	
Shrimp Vindaloo	\$18.00
<i>Spicy curry cooked with roasted spice blend, vinegar and potatoes. Dairy Free. Gluten Free. Nut Free.</i>	
Shrimp Karahi	\$18.00
<i>Spicy stir-fry style curry with onions and bell peppers. Dairy Free. Gluten Free. Nut Free.</i>	
Shrimp Korma	\$18.50
<i>Sweet creamy curry with cashews, almonds, raisins and coconut flakes. Contains Nuts/Raisins. Contains Dairy. Gluten Free.</i>	
Shrimp Saag	\$19.00
<i>Blended spinach and broccoli. Contains Dairy. Gluten Free. Nut Free.</i>	
Shrimp SUPER Saag	\$20.50
<i>Super Foods-Mustard Greens, Swiss Chard, Kale and Spinach Blend with Coconut Milk. Dairy Free. Gluten Free. Nut Free.</i>	
Shrimp Masala	\$19.00
<i>Rich creamy curry with lightly spiced tomato base. Contains Dairy. Gluten Free. Nut Free.</i>	
Mango Shrimp	\$18.50
<i>Sweet curry made with mango puree and mango chutney.</i>	

Panir Curries

Mutter Panir	\$13.00
<i>Indian cheese with peas in traditional curry. Contains Dairy. Gluten Free. Nut Free.</i>	
Panir Jalfrezi	\$13.50
<i>Traditional curry cooked with mixed vegetables and potatoes. Contains Dairy. Gluten Free. Nut Free.</i>	
Panir Vindaloo	\$13.50
<i>Indian cheese in spicy curry cooked with roasted spice blend and potatoes. Contains Dairy. Gluten Free. Nut Free.</i>	
Panir Karahi	\$13.50
<i>Spicy stir-fry style curry with onions and bell peppers. Contains Dairy. Gluten Free. Nut Free.</i>	
Panir Korma	\$14.00
<i>Sweet creamy curry with ground cashews, almonds and coconut flakes. Contains Nuts/Raisins. Contains Dairy. Gluten Free.</i>	
Saag Panir	\$14.50
<i>Indian cheese with blended spinach and broccoli. Contains Dairy. Gluten Free. Nut Free.</i>	
Panir SUPER Saag	\$16.00
<i>Super Foods-Mustard Greens,</i>	

Chicken Tikka Biryani	\$16.00
<i>Rice Dish. Contains Nuts and Raisins. Served with 4oz raita.</i>	
Lamb Biryani	\$17.00
<i>Rice Dish. Contains Nuts and Raisins. Served with 4oz raita.</i>	
Shrimp Biryani	\$18.00
<i>Rice Dish. Contains Nuts and Raisins. Served with 4oz raita.</i>	
Combo Biryani	\$18.00
<i>Rice Dish with lamb, chicken and shrimp. Contains Nuts and Raisins. Served with 4oz raita.</i>	

From the Tandoor

Tandoori Chicken	\$15.00
<i>Marinated bone-in legs and thigh meat. Baked in Tandoor oven.</i>	
Chicken Tikka Kabob	\$15.00
<i>Marinated boneless chicken breast pieces.</i>	
Lamb Boti Kabob	\$17.00
<i>Tender chunks of boneless lamb.</i>	
Seekh Kabob	\$17.00
<i>Seasoned ground lamb with chopped onions, bell peppers, ginger and garlic.</i>	
Mixed Grill	\$21.00
<i>Combination of chicken and lamb kabobs.</i>	

Vegetable koftas in korma sauce. Contains Nuts. Contains Dairy. Gluten Free.

Kofta Masala	\$15.00
<i>Vegetable koftas in masala sauce. Contains Dairy. Gluten Free. Nut Free.</i>	

Tandoori Bread

Naan	\$2.50
<i>Popular Tandoori bread made with flour, milk and eggs.</i>	
Garlic Naan	\$3.50
<i>Naan made with garlic and cilantro.</i>	
Onion Kulcha	\$4.50
<i>Baked with onions and herbs mixture and topped with cilantro. Baked in the tandoor.</i>	
Kabli Naan	\$4.50
<i>Sweet bread baked with ground cherries, cashew and coconut. Contains Nuts.</i>	
Cheese Naan	\$4.50
<i>Baked with cheddar and mozzarella cheese.</i>	
Pepperoni CHS Naan	\$5.00
<i>With Pepperoni, cheddar and mozzarella cheese.</i>	
Feta Naan	\$4.50
<i>With feta cheese and green olives. Baked in the tandoor.</i>	
Keema Naan	\$5.50
<i>Lamb ground with garlic, onions, ginger and herbs and cilantro. Baked in the tandoor.</i>	
Roti	\$2.00
<i>Traditional wheat bread baked in Tandoor.</i>	

Sides and Extras

Mango Chutney	\$3.00
<i>4oz.</i>	
Achar Pickles	\$3.00
<i>4oz.</i>	
Raita (8oz)	\$3.00
Plain Yogurt (8oz)	\$3.00
Extra Rice	\$2.00
Papadam	\$2.00
<i>Crispy lentil wafers.</i>	
Side Vegetable Curry	\$6.00
<i>8oz.</i>	
Side Saag	\$6.00
<i>8oz.</i>	
Side Masala Sauce	\$6.00
<i>8oz.</i>	
Hot Sauce	
<i>1oz.</i>	
Extra Tamarind Chutney	
Extra Mint Chutney	

Swiss Chard, Kale and Spinach Blend with Coconut Milk. Contains Dairy. Gluten Free. Nut Free.

Panir Masala	\$14.50
<i>Rich creamy curry with lightly spiced tomato base. Contains Dairy. Gluten Free. Nut Free.</i>	
Mango Panir	\$14.00
<i>Sweet curry made with mango puree and mango chutney.</i>	

Chicken Curries

Chicken Curry	\$14.50
<i>Traditional curry made with a base of onions, garlic and ginger with herbs and spices. Dairy Free. Gluten Free. Nut Free.</i>	
Chicken Jalfrezi	\$15.00
<i>Traditional curry cooked with mixed vegetables and potatoes. Dairy Free. Gluten Free. Nut Free.</i>	
Chicken Vindaloo	\$15.00
<i>Spicy potato curry cooked with a roasted spice blend with vinegar and tomato. Dairy Free. Gluten Free. Nut Free.</i>	
Chicken Karahi	\$15.00
<i>Spicy stir fry style curry with onions and bell peppers. Dairy Free. Gluten Free. Nut Free.</i>	
Chicken Korma	\$15.50
<i>Sweet & creamy curry with ground cashews, almonds, raisins and coconut flakes. Contains Nuts/Raisins. Contains Dairy. Gluten Free.</i>	
Chicken Saag	\$16.00
<i>Creamy blend of pureed spinach and broccoli. Contains Dairy. Gluten Free. Nut Free.</i>	
Chicken SUPER Saag	\$17.50
<i>Super Foods-Mustard Greens, Swiss Chard, Kale and Spinach Blend with Coconut Milk. Dairy Free. Gluten Free. Nut Free.</i>	
Chicken Tikka Masala	\$16.00
<i>Rich creamy curry with spiced tomato base. Contains Dairy. Gluten Free. Nut Free.</i>	
Mango Chicken	\$15.50
<i>Sweet curry made with mango puree and mango chutney.</i>	

Lamb Curries

Lamb Curry	\$16.50
<i>Traditional curry made with a base of onions, garlic and ginger. Dairy Free. Gluten Free. Nut Free.</i>	
Lamb Jalfrezi	\$17.00
<i>Traditional curry cooked with mixed vegetables and potatoes. Dairy Free. Gluten Free. Nut Free.</i>	
Lamb Vindaloo	\$17.00
<i>Spicy curry with roasted spice blend and potatoes. Dairy Free. Gluten Free. Nut Free.</i>	
Lamb Karahi	\$17.00
<i>Spicy stir-fry style curry with onions and bell peppers. Dairy Free. Gluten Free. Nut Free.</i>	
Lamb Korma	\$17.50
<i>Sweet creamy curry. Contains Nuts. Contains Dairy. Gluten Free.</i>	
Lamb Saag	\$18.00
<i>Creamy blend of spinach and broccoli. Contains Dairy. Gluten Free. Nut Free.</i>	
Lamb SUPER Saag	\$19.50
<i>Super Foods-Mustard Greens, Swiss Chard, Kale and Spinach Blend with Coconut Milk. Dairy Free. Gluten Free. Nut Free.</i>	
Lamb Masala	\$18.00
<i>Rich creamy curry with lightly</i>	

*spiced tomato base. Contains Dairy.
Gluten Free. Nut Free.*

Mango Lamb \$17.50
*Sweet curry made with mango
puree and mango chutney.*

Beverages

Mango Lassi \$4.00
Cup 12oz.

Coke \$2.00
Can 12oz.

Diet Coke \$2.00
Can 12oz.

Sprite \$2.00
Can 12oz.

Root Beer \$2.00
Can 12oz.

Sunkist Orange Soda \$2.00
Can 12oz.

Dr. Pepper \$2.00
Can 12oz.

Gosling's Ginger Beer \$2.00
Can 12oz.

Perrier \$2.00
Bottle 16oz.

Red Bull \$2.00
Can 8oz.