



LASO

AUTHENTIC NEPALESE FOOD

—STARTERS—

SAMOSA \$7

Deep-fried pastry filled with spiced potatoes and peas

SEL ROTI w/ALOO SADEKO \$9

Ring-shaped rice bread with Nepali style potato pickle

PAKODA \$8

Deep-fried fritters, served with a tangy Mint chutney

RIKI KUR \$9

Traditional Sherpa potato pancakes served with a spicy dipping sauce

BRUSSELS SPROUTS \$8

Crispy Brussels sprouts served with Tamarind sauce

MUSTANG ALU \$6

Mustang style Potato wedges with somar

—MAIN COURSES—

MOMO

Steamed (ST) or Kothey (KT) dumplings

ST/KT

BEEF MOMO \$13/\$14

PORK MOMO \$13/\$14

CHICKEN MOMO \$12/\$14

VEGETABLE MOMO \$11/\$13

MOMO PLATTER \$13/\$14

LASO BURGER \$11

Naturally-raised Niman Ranch beef patty, caramelized onions with housemade chipotle sauce

HIMALAYAN THENTHUK

Hand pulled noodle soup with vegetables and your choice of meat. Seasoned with himalayan spices

BEEF THENTHUK \$18

CHICKEN THENTHUK \$17

PORK THENTHUK \$17

THALI SET

Traditional Nepali meal with steamed rice, lentil soup, side of green veggies, pickle and curd with your choice of meat

BEEF THALI \$19

CHICKEN THALI \$18

PORK THALI \$18

VEG THALI \$17

—DESSERTS—

LALMOHAN....\$4

Deep-fried doughball soaked in sugar syrup

RAS MALAI...\$4

Soft spongy creamy cheese balls

KULFI.....\$5

Nepalese frozen ice cream

= Vegetarian = Vegan = Gluten Free