

C U R R Y

à la carte \$ 6.⁹⁵ served with basmati rice

curry platter 10.⁹⁵ basmati rice, cucumber mint raita, mango chutney and hot tandoori naan bread

bombay chicken curry *a masala of aromatic spices add flavor and fire to this succulent indian dish*

mahatma curry *cauliflower, peas and green beans infused with pungent punjabi spices*

persian lamb or chicken curry *traditional 'baharat' spices give this tomato based mild curry its authentic 'fruity' flavor*

beef kofta curry *seasoned grass-fed beef meatballs in a zesty madras tomato sauce*

chicken vindaloo curry *some like it hot, some like it hotter... and some like it vindaloo !*

extras: basmati rice \$ 2.⁰⁰ cucumber mint raita \$ 2.⁰⁰ mango chutney \$ 2.⁰⁰ hot tandoori naan bread \$ 1.⁷⁵

EatAspen.com
LOCAL'S FAVORITES

filé gumbo \$ 6.⁹⁵ *spicy andouille sausage, tender chicken and bell peppers in a rich cajun tomato sauce*

rosemary lamb ragout \$ 6.⁹⁵ *colorado lamb, potatoes, carrots and peas slow simmered in a dry white wine rosemary and tomato sauce*

chili con carne \$ 6.⁹⁵ *grass fed beef & red beans simmered to perfection in a medium spicy tomato chili sauce, topped with melted cheese*

P A N I N I S A N D W I C H

sourdough or whole wheat ~ 'panini toasted' to perfection ~ served with 'boulder chips' side of organic greens, toasted almonds and parmesan cheese add \$ 1.⁵⁰ cup of soup add \$ 1.⁷⁵

turkey pesto mozzarella \$ 6.⁷⁵ *thick slices of our slow roast turkey brushed with pesto*

grated mozzarella and organic greens

turkey cranberry relish \$ 6.⁷⁵ *our slow roast thick sliced turkey with fresh tomato, organic greens and*

our own zesty orange cranberry relish

curried chicken \$6.⁷⁵ *all natural chicken breast, golden raisins, celery, cucumber, spring onions and organic greens in a mild indian dressing*

ham & swiss \$6.⁷⁵ *generous slices of ham topped with swiss cheese, tomato and a mustard-mayo spread*

the veggie \$6.⁵⁰ *marinated sautéed aubergine, roasted red peppers, feta cheese and organic greens*

the no turkey pesto mozzarella \$6.⁰⁰ *thick sliced vine ripened tomato brushed with pesto*

grated mozzarella and organic

greens

C O O L S A N D W I C H

egg salad \$6.⁵⁰ *owl creek ranch eggs, fresh dill, chives and cool cucumber tossed in a creamy dijon mayonnaise dressing topped with organic greens and served on wheat montana sourdough bread*

S O U P

see blackboard for today's selection ~ always dairy, gluten and meat free
cup \$2.⁷⁵ with one slice toasted ciabatta bread ~ bowl \$5.⁰⁰ two slices toasted ciabatta bread

add side salad of organic greens, toasted almonds and parmesan \$1.⁵⁰ ~ additional toasted ciabatta bread \$1.⁰⁰

S A L A D B O W L

for one \$4.⁵⁰ for two \$8.⁵⁰

mixed organic baby greens and organic mache rosettes ~ served with lightly toasted ciabatta bread

your choice of dressing ~ add your extras

then mix your creation exactly the way you want it in a beautiful large hardwood bowl

side dressing: oriental sesame • oil & vinegar • ceasar

extras \$1.⁰⁰ per item: feta cheese • cranberries • toasted almonds • diced tomatoes • kalamata olives •

• our own real (really delicious) crunchy bacon bits •

C U R R I E D C H I C K E N S A L A D

\$6.⁷⁵

all natural chicken breast, golden raisins, celery, cucumber and spring onions in a mild indian dressing

served on a bed of organic greens with lightly toasted ciabatta bread