

HIMALAYA RESTAURANT

Soup & Salad

Dal Soup Glazed Dal (Lentil)	\$ 8
Clear Mushroom Soup Thinly Sliced Mushroom In Seaweed Broth Soup	\$ 8
Chicken Garlic Soup Chicken, Potato And Himalayan Herbs With Garlic	\$ 9
Vegetable Soup Blend Of Mix Vegetables Creamy Soup	\$ 8
Thukpa Soup (Beef/ Chicken/ Vegetable) Handmade Noodles In Beef, Chicken, Or Vegetable Broth Soup	\$ 13
Thendup Soup (Beef/ Chicken/ Vegetable) Thinly Hand Pulled Flat Noodles In Beef, Chicken Or Vegetable Broth Soup	\$ 13
Momo Soup 3 Pieces of Chicken, Beef, Or Vegetable Dumplings in Soup	\$ 13
Chicken Salad Crispy Grilled Chicken Over Mix Green With Chef's Special Dressing	\$ 10
Shrimp Salad Cooked Shrimp Over Mix Green With Chef's Special Sauce	\$ 14
Himalayan Salad Mix Green, Lettuce, Tomato, And Cucumber Marinated In Sweet Ginger Dressing	\$ 13

Appetizers

Himalayan Mushroom Chili Roasted Mushroom And Bell Pepper Marinated in Ginger Garlic	\$ 13
Himalayan Aloo Chop Crispy Potato Fritters Served With Tamarind, Green Chutney And Tomato Dips	\$ 12
Himalayan Chicken Drumstick Himalayan Spice Seasoned Fried Chicken Served with Sweet And Spicy Sauce	\$ 13
Chicken/ Beef/ Lamb Chili Roasted Chicken/Beef/Lamb And Bell Pepper Marinated in Ginger Garlic	\$ 15
Paneer Chili Himalayan Cheese And Bell Pepper Marinated In Ginger Garlic	\$ 14
Lasooni Govi Cauliflower Battered In Chickpea Flour And Marinated In Ginger, Garlic And Himalayan Spices	\$ 14
Rock Shrimp Glazed Shrimp In Chef's Special Sauce	\$ 14
Samosa 2 Pieces Of Fried Pastries Filled With Savory Potatoes	\$ 9
Vegetable Pakoda Mix Of Vegetable In Tempura And Deep Fried	\$ 10
Sha Phaley Beef Kima Packed And Deep Fried With Tomato Sauce	\$ 10
Beef Sekuwa Beef Cubes Grilled In Clay Oven	\$ 13

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Momo (Dumplings)

Beloved Dumplings Served With Chili And Tomato Chutney (Steamed Or Fried)

Vegetable Momo \$ 13 **Beef Momo** \$ 14 **Chicken Momo** \$ 14 **Momo Set** \$ 15
(2 Vegetable, 2 Chicken, 2 Beef)

Thali

Traditional Nepali Platter (Mild, Medium Or Spicy)
Served With Dal, Curries, Basmati Rice, Home Made Pickles and Rice Pudding

Vegetable Thali \$ 24 **Chicken Thali** \$ 27 **Beef Thali** \$ 27 **Lamb Thali** \$ 27

Himalaya Special

Seafood Sizzler	\$ 33
Sizzling Seafood (Lobster, Scallop, And Shrimp) Served With Chef's Sauce	
Seafood Curry	\$ 32
Lobster, Scallop, And Shrimp Cooked In Traditional Curry Sauce	
Shrimp Tikka Masala	\$ 27
Shrimp In Rich, Creamy Tomato Based Sauce With Himalayan Spices and Yogurt	
Shrimp Makhini	\$ 27
Shrimp In Mild, Buttery Tomato Based Sauce With Himalayan Spices	
Shrimp Korma	\$ 27
Shrimp In Rich, Creamy Sauce With Cashews and Almond	
Himalayan Curry	\$ 26
Mix Of Chicken, Beef, And Vegetables In Traditional Curry Sauce	
Himalayan Makhini	\$ 26
Mix Of Chicken, Beef, And Vegetables In Mild, Buttery, Tomato Based Sauce	
Himalayan Korma	\$ 26
Mix Of Chicken, Beef, And Vegetables In Rich, Creamy Sauce With Cashews and Almond	

Entrees

All Entrees Can Be Made Mild*, Medium**, or Spicy***. Served With Basmati Rice

Choice of Meat

Vegetable \$ 19 Dal (Lentil) \$ 20 Chana (Chickpea) \$ 20 Paneer (Cheese) \$ 22 Chicken \$ 22
Beef \$ 23 Lamb \$ 24 Shrimp \$ 27

Curry

Traditional Aromatic Curry Sauce With Himalayan Spices

Tikka Masala

Rich, Creamy Tomato Based Sauce With Himalayan Spices and Yogurt

Makhani

Mild, Buttery Tomato Based Sauce With Himalayan Spices

Korma

Rich, Creamy Sauce With Cashews and Almond

Saag

Vibrant Curry Of Pureed Spinach With Himalayan Spices

Vindaloo

Spicy Curry With Potatoes, Chilies and Himalayan Spices

Jalfrezi

Curry With Fresh Onion and Himalayan Spices

Specialty Curries

Chana Massala

Chickpeas Cooked In Onions, Tomatoes & Masala Sauce

\$ 18

Matter Paneer

Green Peas And Paneer in Tomato And Onion Sauce

\$ 20

Tadika Dal

Yellow Lentil Gravy With Himalayan Spices

\$ 19

Balgan Bharta

Roasted Eggplants Cooked In Fresh Tomatoes and Onion Sauce

\$ 18

Himalaya Aloo

Potatoes And Cauliflower Mixed In Curry Sauce

\$ 18

Coconut Chicken

Chicken In Coconut Onion Sauce

\$ 22

Tandoori

(Himalayan Style)

Marinated With Yogurt and Himalayan Spices and Roasted In A Tandoor, Clay Oven

Tandoori Chicken \$ 23
(With Bones)

Tandoori Chicken Tika \$ 24
(Boneless Chicken Cubes)

Lamb \$ 25

Shrimp \$ 27

Stir-Fried Noodle/Rice

Fried Noodle

Nepali Style Fried Chow Mein

Vegetable \$ 18 Egg \$ 18 Chicken \$ 19 Beef \$ 19 Shrimp \$ 24 Mix \$ 24

Fried Rice

Nepali Style Fried Rice

Vegetable \$ 18 Egg \$ 18 Chicken \$ 19 Beef \$ 19 Shrimp \$ 24 Mix \$ 24

Biryani

Flavorful Spiced Rice Dish With Vegetable Or Meat

Vegetable \$ 20 Chicken \$ 21 Beef \$ 24 Lamb \$ 24 Shrimp \$ 27

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Side Orders

Nan Bread (Plain)	\$ 5
Nan Bread (Garlic, Onion, or Spinach)	\$ 6
Basmati Rice	\$ 4
Poori Bread 2 pcs	\$ 6
Papad Dam 2 pcs	\$ 4
Paratha Bread 2 pcs	\$ 6
Raita (Yogurt sauce)	\$ 6
Himalayan Naan (Stuffed With Cashew, Almond, Raisin, Cherry & Coconut)	\$ 6

Lunch Special

Served Tuesday - Friday (11:30 AM - 3:00 PM)

Thali Set (Not For Take Out)

Vegetable \$ 21 Chicken \$ 21 Beef \$ 21 Lamb \$ 21

Curry Set

Served With Basmati Rice or Nan

Vegetable \$ 19 Chicken \$ 20 Beef \$ 20 Lamb \$ 20

Tandoori Set

Served With Basmati Rice or Nan

\$ 21

Poori Set

Served With Chana Massala And Himalayan Aloo

\$ 19

Nan/ Paratha Bread Set

Served With Nan Or Paratha Bread With Chicken Or Vegetable Curry

\$ 19

Momo Set (Steamed or Fried)

Served With Beef, Chicken and Vegetable Momos With Dal Or Garlic Soup

\$ 19

Himalayan Fried Noodles

Mixed Fried Noodles With Chicken, Beef, And Vegetable

\$ 19

Himalayan Fried Rice

Mixed Fried Rice With Chicken, Beef, And Vegetable

\$ 19

Desserts

Ice Cream (Chocolate & Vanilla)	\$ 4
Rice Pudding	\$ 5
Gulam Jamun (Cheese Balls Served In Honey Sauce)	\$ 5
Rasmalai (Cottage Cheese Served In Milky Sauce)	\$ 5
Himalayan Kulfi (Mango, Pistacho, Cashew And Almond)	\$ 6

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