

Lamb Mango Curry \$13.99  
Tender pieces of lamb cooked with mangoes, spices, and touch of ginger  
Lamb Coconut Curry \$14.50  
Lamb cooked with coconut milk and spices  
Lamb Saag \$14.50  
Lamb cooked with spinach and flavored with freshly ground ginger, garlic, and spices  
Lamb Vindaloo \$13.99  
Lamb pieces and potatoes cooked in vindaloo sauce with cilantro

**Seafood Dishes with Rice**

Shrimp Vindaloo \$11.99  
Shrimp pieces & potatoes cooked in vindaloo sauce with cilantro  
Shrimp Curry \$11.99  
Shrimp cooked with garlic, ginger and garnished with cilantro  
Shrimp Korma \$12.50  
Shrimp made with mild creamy sauce  
Shrimp Saag \$12.50  
Shrimp cooked with spinach and flavored with freshly ground ginger, garlic, and spices  
Fish Korma \$12.50  
Salmon cooked with mild creamy sauce  
Fish Curry \$11.99  
Salmon cooked with garlic, ginger and garnished with cilantro

**Chow Mein**

Chow Mein \$7.50  
Veggie Chow Mein \$8.25  
Egg Chow Mein \$8.50  
Chicken Chow Mein \$9.50  
Lamb or Goat Chow Mein \$10.99

**Rice**

Vegetable Biryani \$7.99  
Special rice blended with garden vegetables  
Chicken Biryani \$8.99  
Basmati rice cooked with tender chunks of chicken & fresh peas  
Lamb Biryani \$10.99  
Basmati rice cooked with lamb cubes and fresh peas  
Shrimp Biryani \$10.50  
Basmati rice cooked with fresh shrimp  
Veg Fried Rice \$6.99  
Rice fried with vegetables  
Chicken Fried Rice \$7.50  
Rice fried with vegetables and chicken  
Plain Basmati Rice \$1.50

**Wraps**

Chicken Naan Wrap \$6.99  
Naan with grilled chicken, lettuce, tomato

Chicken Roti Wrap \$6.99  
Roti with grilled chicken, lettuce, tomato  
Vegetarian Naan Wrap \$5.99  
Naan with lettuce, onions, tomato, cucumber  
Vegetarian Roti Wrap \$5.99  
Roti with lettuce, onions, tomato, cucumber.

**Bread**

Tandoori Roti \$1.99  
Roti \$1.75  
Plain Naan \$1.75  
Naan (Garlic or Chili) \$2.50  
Potato Naan \$2.50  
Peshawari Naan \$3.99  
Bread baked in a clay oven stuffed with raisins, coconut & almonds  
Onion Kulcha \$2.99  
Butter Paratha \$2.75  
bread cooked on a griddle with butter  
Paratha (Aloo or Gobi) \$3.50  
Bread cooked with potatoes or cauliflower  
Poori (2) \$3.50  
Batura (1) \$2.99  
Bread Basket \$6.50  
onion kulcha, plain naan, garlic naan

**Desserts**

Kulfi \$2.99  
Nepali styled ice cream with almond & coconut  
Mango Kulfi \$2.99  
Nepali styled mango ice cream with almond & coconut  
Gulab Jamun (2) \$2.99  
Fried cheese ball soaked in honey syrup served warm  
Kheer \$2.99  
Nepali style rice pudding - served cool

**Chutney**

Mango Chutney \$1.99  
Pickle..... \$1.50  
Raita \$1.99  
Gourmet Tray \$3.99  
Mint chutney, mixed pickle, Raita, Onion chutney, and Mango chutney

**Lunch Specials with plain naan (Dine in Only)**

Veg thali..... \$8.99  
Dal, Tarkari, rice  
Chicken Thali.....\$9.99  
Chicken curry, Dal, rice  
Goat Thali..... \$10.99  
Goat curry, Dal, Rice

**Thank you**

**Phone number: (919) 378-9586**

# Himalayan Range

## Nepali Restaurant



**910 NE Maynard Rd  
Cary, NC. 27513  
Phone NUMBER (919) 378-9586**

**Opening Hours**

**Monday Closed  
Tuesday–Thursday: 11am – 3pm & 5pm – 9pm  
Friday: 11am-3pm & 5pm-10pm  
Saturday: 11am- 3pm & 5pm-10pm  
Sunday: 11am- 3pm & 5pm-9pm  
[www.himalayanrangenepalirestaurants.com](http://www.himalayanrangenepalirestaurants.com)**

## Drinks

Mango Lassi _____	....\$2.50
Sweet Lassi _____	...\$2.50
Mango Juice _____	..\$2.50
Himalayan Coffee _____	..\$2.00
Himalayan Chai _____	..\$2.00
Iced Tea _____	\$2.00
Water Bottle _____	\$1.00
Soda _____	\$1.50

## Appetizers

Vegetable Samosa (1)	\$1.50
Turnover stuffed with spiced potatoes	
Aloo Tiki (2)	\$3.50
Snack made of boiled potatoes & various spices	
Vegetable Pakora (6)	\$3.50
Batter with vegetable that is deep fried	
Cheese Pakora (2)	\$3.99
Cheese with batter that is deep fried	
Chicken Pokara (5)	\$4.99
Fish Or Shrimp Pakora (5)	\$5.99
Deep fried chicken or fish or shrimp covered with flour & spices	
Chili Pakora (4)	\$3.50
Green chili with batter that is deep fried	
Onion Bhaji	\$4.50
Deep fried onion covered with flour & spices	
Chili Paneer	\$6.50
Fried cottage cheese tossed in chili sauce	
Chili Chicken	\$6.50
Boneless chicken batter fried, tossed in chili sauce	
Chicken 65	\$6.50
Boneless chicken with house special spices, deep fried	
Gobi Maunchurian	\$5.99
Fresh cauliflower batter fried, sautéed in chili sauce	
Samosa Chaat	\$4.99
Samosa with chickpeas topped with yogurt, tamarind & mint chutney	
Papdi Chaat	\$4.99
Flat crisps with sweet & green chutney, topped with potatoes & homemade yogurt	
Papad (Crispy Lentil Bread)	\$1.00

## Himalayan Noodle Soup

Chow Chow _____	\$4.75
Veg Chow Chow _____	\$4.99
Chicken Chow Chow _____	\$5.50
Lamb Chow Chow _____	\$6.50
Shrimp Chow Chow _____	\$6.50
Egg Chow Chow _____	\$5.99

## Soups/Salad

Chicken Soup _____	\$2.99	
Chicken based soup with mixed vegetables		
Lentil Soup _____	\$2.99	
Tomato Soup _____	\$2.99	
Delicious tomato soup made tangy and slightly sweet.		
<b>Momo (achaar)</b>		
Chicken Momo (12) .....	\$9.99 (6) .....	\$5.99
Himalayan steamed dumplings stuffed with chicken and spices		
Vegetable Momo (12)	\$8.99	(6)..... \$4.99
Himalayan Steamed dumplings stuffed with vegetables		

## Tandoor Dishes

Paneer Tikka	\$9.99
Paneer marinated in tandoori masala and then grilled with vegetables	
Chicken Tandoori	\$10.99
Fresh chicken marinated in delicately spiced yogurt	
Chicken Tikka	\$9.99
Boneless chicken marinated in delicately spiced yogurt	
Tandoori Mix Grill	\$11.99
Chicken tikka, chicken tandoori, chicken kebab, shrimp	
Chicken Kebab	\$11.99
Minced chicken, spiced and grilled	

## Vegetable Dishes with Rice

Nepali Dal Fry	\$8.99
Black lentils cooked with Nepali spices	
Dal Makhani	\$8.99
Creamed lentils prepared with cream and a touch of spice	
Yellow Dal	\$8.50
Lentils cooked and tempered with spices	
Nepali Tarkari	\$8.99
Fresh vegetable cooked with Nepali spices	
Matar Paneer	\$10.99
Green peas with Cottage Cheesec in onion tomato gravy sauce	
Vegetable Korma	\$9.99
Vegetables cooked with creamy sauce	
Rajma	\$8.99
Red beans made with onion and tomato sauce	
Malai Kofta	\$9.99
Vegetable balls cooked in rich creamy onion sauce	
Chana Masala	\$8.50
Homemade chickpeas in onion and tomato sauce	
Chana Saag	\$9.99
Homemade chickpeas & creamy spinach in onion, tomato sauce	
Saag Paneer	\$10.50
Homemade cheese cubes cooked in spinach and cream	
Shahi Paneer Korma	\$10.99
Paneer sautéed with ginger, garlic and tomato	
Bhindi Masala	\$9.99
Fresh okra cooked with onions, ginger, tomatoes and spices	

Aloo Gobi	\$8.99
Potatoes and cauliflower cooked with spices	
Baigan Bhartha	\$8.99
Creamy Eggplant cooked with vegetables and spices	
<b>Chicken Dishes with Rice</b>	
Nepali Chicken	\$10.99
Bone-in Chicken cooked with garlic, ginger, and garnished with cilantro	
Chicken Curry	\$8.99
Boneless chicken cooked with garlic, ginger & garnished with cilantro	
Chicken Korma	\$10.50
Tender Boneless chicken cooked in rich creamy sauce	
Chicken Vindaloo	\$9.99
Boneless chicken pieces and potatoes cooked in onion, tomato sauce & garnished with cilantro	
Chicken Tikka Masala	\$10.50
Tender chicken roasted in our clay oven then simmered in a tomato and cream sauce	
Butter Chicken	\$10.99
Chicken pieces cooked with tomato and cream sauce	
Chicken Chana.....	\$9.99
Boneless chicken cooked with Chickpeas and Spices	
Chicken Saag	\$10.50
Boneless chicken cooked with spinach and flavored with freshly ground ginger, garlic, and spices	
Chicken Coconut Curry	\$10.50
Chicken cooked with coconut milk and spices	
<b>Goat Dishes with Rice</b>	
Goat Curry	\$14.99
Goat cooked with garlic, ginger and garnished with cilantro	
Goat Mango Curry	\$14.99
Tender pieces of goat cooked with mangoes, spices, and touch of ginger	
Goat Korma	\$15.50
Goat made with mild creamy sauce	
Goat Coconut Curry	\$15.50
Goat cooked with coconut milk and spices	
Goat Saag	\$15.50
Goat cooked with spinach and flavored with freshly ground ginger, garlic, and spices	
Goat Vindaloo	\$14.99
Goat pieces and potatoes cooked in vindaloo sauce with cilantro	
<b>Lamb Dishes with Rice</b>	
Lamb Curry	\$13.99
Lamb cooked with garlic, ginger and garnished with cilantro	
Lamb Korma	\$14.50
Lamb made with mild creamy sauce	