NEPALESE INDIAN RESTAURANT

HIMALAY. SHOP

ESTD. 2021 (415)-553-0669

STARTERS

CHICKEN PAKORA	\$8.99
Crispy fried chicken	
marinated in spices & coated with chickpeas flour (6pcs)	
FISH PAKORA	\$9.99
Crispy fried fish marinated in	
spices & coated with chickpeas flour (6pcs)	
VEG. PAKORA	\$6.99
Crispy fried Veg. marinated in	·
// spices & coated with	
chickpeas flour (6pcs) PANEER PAKORA	\$7.99
Crispy fried paneer	71133
marinated in spices & coated	
with chickpeas flour (6pcs)	¢c 00
LENTIL SOUP	\$6.99
Tangy lentil soup	
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SAMOSA	\$7.99
Fried pastry filled with potatoes and peas (2pcs)	
potatoes and peas (2pcs)	
SAMOSA CHAT	\$7.99
Smashed samosa served	
with chick pea curry, yogurt and chutney	
PAPADUM	\$1.99
Crispy lentil wafers baked in the tandoor (2pcs)	

CHICKEN WINGS & FRIES

PLAIN WINGS Crispy fired breaded chicken wings (6pcs)	\$8.99
CHILLI(SPICY) WINGS Crispy fired breaded chicken wings tossed in chilli sauce (6pcs)	\$9.99
BUFFALO WINGS Crispy fired breaded chicken wings tossed in buffalo sauce (6pcs)	\$9.99
TIKKA MASALA WINGS Crispy fired breaded chicken wings tossed in signature tikka masala sauce (6pcs)	\$10.99
CHICKEN LOLIPOP Crispy fried frenched chicken winglet (4pcs)	\$9.99
PLAIN FRIES Crispy potato fries	\$4.99
GARLIC FRIES Crispy potato fries topped with minced garlic	\$6.99
GARLIC TIKKA FRIES Crispy potato fries topped with mined garlic and signature tikka butter sauce	\$8.99

NOTE: CHOOSE A SPICE LEVEL -MILD, MEDIUM, HOT

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NON-VEG. CURRY

CHICKEN TIKKA MASALA \$15.99

Boneless chicken cooked with the famous tikka masala sauce (Signature Dish)

LAMB TIKKA MASALA \$16.99

Boneless lamb cooked with the famous tikka masala sauce (Signature Dish)

CHICKEN KARAHI \$14.99

Chicken sautéed in tomatoey base and a fragrant finishing of green chili peppers, cilantro, and slivers of ginger

FISH KARAHI \$15.99

Fish sauteed in tomatoey base and a fragrant finishing of green chili peppers, cilantro, and slivers of ginger

GOAT KARAHI \$15.99

Goat sauteed in tomatoey base and a fragrant finishing of green chili peppers, cilantro, and slivers of ginger

LAMB KARAHI \$15.99

Lamb sauteed in tomatoey base and a fragrant finishing of green chili peppers, cilantro, and slivers of ginger

SHRIMP KARAHI \$15.99

Shrimp sauteed in tomatoey base and a fragrant finishing of green chili peppers, cilantro, and slivers of ginger

CHICKEN KORMA \$15.99

chicken breast braised in a rich, creamy sauce made of yoghurt, spices and cashews

LAMB KORMA \$16.99

Boneless lamb meat braised in a rich, creamy sauce made of yoghurt, spices and cashews

CHICKEN COCONUT \$14.99

Boneless chicken cooked in coconut milk, herbs & spices with shredded coconut on top

LAMB COCONUT \$15.99

Boneless lamb cooked in coconut milk, herbs & spices with shredded coconut on top

CHICKEN JALFREZI \$14.99

Boneless chicken cooked in tomato, ginger, garlic sauce with stir fried bell peppers and onions

LAMB JALFREZI

\$15.99

Boneless lamb cooked in tomato, ginger, garlic sauce with stir fried bell peppers and onions

SHRIMP JALFREZI \$15.99

Boneless chicken cooked in tomato, ginger, garlic sauce with stir fried bell peppers and onions

CHICKEN VINDALOO \$14.99

Boneless chicken & fresh potatoes cooked in spicy vindaloo sauce

FISH VINDALOO \$15.99

Boneless fish & fresh potatoes cooked in spicy vindaloo sauce

LAMB VINDALOO \$15.99

Boneless lamb & fresh potatoes cooked in spicy vindaloo sauce

SHRIMP VINDALOO \$15.99

Shrimp & fresh potatoes cooked in spicy vindaloo sauce

VEG. CURRY

PANEER TIKKA MASALA \$15.99

Panner cubes cooked with the famous tikka masala sauce

DAAL MAKHANI \$14.99

Whole black lentils cooked in butter, spices, tomatoes, onions, herbs & cream.

PANEER MAKHANI \$12.99

Paneer cubes cooked in butter & creamy tomato sauce

KWATI \$13.99

Mixed stew of six types of sprouted beans

PANEER KWATI \$14.99

Paneer cubes cooked in mixed stew of six types of sprouted beans

SAAG PANEER \$14.99

Cooked spinach studded with cubes of fried paneer cheese and thickened with cream

MIXED VEG. \$14.99

Mix of fresh vegetables cooked in curry sauce

NOTE: CHOOSE A SPICE LEVEL -MILD, MEDIUM, HOT

CHOWMEIN/NOODLES

CHICKEN CHOWMEIN

\$14.99

Stir-fried noddles in soy sauce with shredded chicken, cabbage, carrots and green onion

EGG CHOWMEIN

\$13.99

Stir-fried noddles in soy sauce with fried eggs, cabbage, carrots and green onions

LAMB CHOWMEIN

\$15.99

Stir-fried noddles in soy sauce with lamb, cabbage, carrots and green onion

MIX. CHOWMEIN

\$16.99

Stir-fried noddles in soy sauce with shredded chicken, egg, shrimp, cabbage, carrots and green onions

VEG. CHOWMEIN

\$13.99

Stir-fried noddles in soy sauce with cabbage, carrots and green onions

SUKUTI CHOWMEIN

\$17.99

Stir-fried noddles in soy sauce with sukuti(dried buffalo meat), cabbage, carrots and green onions

HIMALAYAN CHILLI

CHICKEN CHILLI

\$14.99

Crispy fried boneless chicken sauteed in chilli sauce with bell peppers and onions

FISH CHILLI

\$16.99

Cirspy fried boneless fish sauteed in chilli sauce with bell peppers and onions

PANEER CHILLI

\$14.99

Deep fried paneer cubes sauteed in chilli sauce with bell peppers and onions

SHRIMP CHILLI

\$16.99

Deep fried shrimp sauteed in chilli sauce with bell peppers and onions

VEG. CHILLI

\$13.99

Deep fried veg. pakora sauteed in chilli sauce with bell peppers and onions

MOMO/DUMPLINGS

CHICKEN \$14.99

VEG. / \$13.99

LAMB \$15.99

PANEER \$13.99

STEAM MOMO

Steamed (your choice of dumplings)

CHILLI MOMO

Crispy fried (your choice of dumplings) sauteed in chilli sauce with bell peppers, tomatoes and onions EXTRA \$2

FRIED MOMO

Crispy fried (your choice of dumplings)

JHOL MOMO

Steamed (your choice of dumplings) cooked in authentic nepalese spices and herbs broth EXTRA \$2

KORMA MOMO

Steamed (your choice of dumplings) sauteed in korma sauce EXTRA \$2

TIKKA MOMO

Steamed (your choice of dumplings) sauteed in signature tikka sauce EXTRA \$2

HIMALAYAN THUKPA

CHICKEN THUKPA

\$15.99

Hot chicken noodle soup comprises of many veggies and some customary tinge of spices

EGG THUKPA

S14.99

Hot egg noodle soup comprises of many veggies and some customary tinge of spices

LAMB THUKPA

\$15.99

Hot lamb noodle soup comprises of many veggies and some customary tinge of spices

MIX THUKPA

\$16.99

Hot mix of chicken, egg and shrimp noodle soup comprises of many veggies and some customary tinge of spices

SHRIMP THUKPA

\$15.99

Hot shrimp noodle soup comprises of many veggies and some customary tinge of spices

BIRYANI RICE

FRIED RICE

CHICKEN BIRYANI

\$15.99

Loaded with marinated chicken, caramelized onions, flavorful saffron rice, spices and herbs

GOAT BIRYANI

\$16.99

Loaded with marinated goat meat, caramelized onions, flavorful saffron rice, spices and herbs

LAMB BIRYANI

\$16.99

Loaded with marinated lamb meat, caramelized onions, flavorful saffron rice, spices and herbs

MIX. BIRYANI

\$17.99

Loaded with marinated chicken, shrimp, lamb, caramelized onions, flavorful saffron rice, spices and herbs

VEG. BIRYANI

\$13.99

Loaded with marinated vegetables, caramelized onions, flavorful saffron rice, spices and herbs

NEPALESE THALI SET

CHICKEN THALI

\$19.99

Chicken curry, veg. curry, rice, yogurt, butter, pickle, papadum served on a round platter

LOCAL CHICKEN THALI \$20.99

Ogranic(local) chicken curry, veg. curry, rice, yogurt, butter, pickle, papadum served on a round platter

GOAT THALI

\$21.99

Goat curry, veg. curry, rice, yogurt, butter, pickle, papadum served on a round platter

VEG. THALL

\$17.99

Veg. curry, rice, yogurt, butter, pickle, papadum served on a round platter

BUFF SUKUTI SET

\$17.99

Served with sukuti(dried buff. meat), mix of beaten and puffed rice, pickles and vegetables

BUFF FRIED RICE

\$15.99

Basmati rice stir fried with dried buffalo meat soy sauce, vegetables and aromatics.

CHICKEN FRIED RICE

\$14.99

Basmati rice stir fried with chicken, soy sauce, vegetables and aromatics.

EGG FRIED RICE

\$13.99

Basmati rice stir fried with egg, soy sauce, vegetables and aromatics.

LAMB FRIED RICE

\$15.99

Basmati rice stir fried with lamb meat, soy sauce, vegetables and aromatics.

MIXED FRIED RICE

\$15.99

Basmati rice stir fried with chicken, egg, shrimp, soy sauce, vegetables and aromatics.

SHRIMP FRIED RICE

\$15.99

Shrimp & fresh potatoes cooked in spicy vindaloo sauce

VEG. FRIED RICE

\$12.99

Shrimp & fresh potatoes cooked in spicy vindaloo sauce

MANCHURIAN

CHICKEN MANCHURIAN

\$14.99

Crispy fried chicken sauteed in spicy, tangy and sweet sauce with green onions

FISH MANCHURIAN

\$15.99

Crispy fried fish sauteed in spicy, tangy and sweet sauce with green onions

GOBI MANCHURIAN

\$14.99

Crispy fried gobi sauteed in spicy, tangy and sweet sauce with green onions

VEG. MANCHURIAN

\$13.99

Crispy veg. pakora sauteed in spicy, tangy and sweet sauce with green onions

PANEER MANCHURIAN

\$14.99

Crispy fried paneer sauteed in spicy, tangy and sweet sauce with green onions

TANDOORI/KEBAB

FULL TANDOORI CHICKEN \$21.99

Chicken(2 legs, 2 breast) marinated in yogurt and spices and roasted in a tandoor, a traditional clay oven

TANDOORI FISH

\$21.99

Fish fillet marinated in yogurt and spices and roasted in a tandoor, a traditional clay oven

TANDOORI SHRIMP

\$18.99

Shrimp marinated in yogurt and spices and roasted in a tandoor, a traditional clay oven

MIXED TANDOORI

\$23.99

Chicken, lamb and fish marinated in yogurt and spices and roasted in a tandoor, a traditional clay oven

HALF TANDOORI CHICKEN \$14.99

Chicken (1 leg, 1 breast) marinated in yogurt and spices and roasted in a tandoor, a traditional clay oven

CHICKEN TIKKA KEBAB \$15.99

Chicken breast marinated in yogurt and spices and roasted in a tandoor, a traditional clay oven

LAMB TIKKA KEBAB \$17.99

Boneless lamb pieces marinated in yogurt and spices and roasted in a tandoor, a tradtional clay oven

CHICKEN SEEKH KEBAB \$18.99

Ground chicken marinated with herbs and spices and barbecued on skewers

LAMB SEEKH KEBAB \$19.99

Boneless lamb meat braised in a rich, creamy sauce made of yoghurt, spices and cashews

CHICKEN CHOILA \$15.99

Roasted tandoor chicken marinated in a tantalizing blend of aromatic spices, including fenugreek, cumin, and mustard oil

LAMB CHOILA \$16.99

Roasted tandoor boneless lamb meat marinated in a tantalizing blend of aromatic spices, including fenugreek, cumin, and mustard oil

NAAN/BREAD

NAAN

\$3.99

Flat bread baked a tandoor, a traditional clay oven

CHEESE NAAN

\$5.99

Flat bread stuffed with cheese baked in a tandoor, a traditional clay oven

GARLIC NAAN

\$3.99

Flat bread garlic pasted baked in a tandoor, a traditional clay oven

KABULI NAAN

\$5.99

Flat bread stuffed ground cherries with baked in a tandoor, a traditional clay oven

ONION NAAN

\$4.99

Flat bread with onion baked in a tandoor, a traditional clay oven

ALOO NAAN

\$4.99

Flat bread stuffed with mashed potatoes baked in a tandoor, a traditional clay oven

NAAN COMBO

\$10.99

1 Aloo naan, 1 Garlic naan and 1 Plain naan

ROTI

\$2.99

Whole wheat flat bread baked in a tandoor, a traditional clay over

RICE

BASMATI WHITE RICE

\$1.99

White basmati steamed rice

BROWN RICE

\$2.99

Steamed brown rice

BEATEN RICE (CHIURA)

\$2.99

Type of rice dish made from raw, toasted, or parboiled rice grains pounded into flat flakes

DESERT

BEVERAGES

CHAM CHAM

\$4.99

Cheese curd dumplings soaked in rose, saffron, pistachio & cardamom flavored sugar syrup

GULAB JAMUN

\$4.99

Fried dough balls that are soaked in a sweet, sticky rose flavored sugar syrup

WHITE RASBHARI

\$4.99

Cheese curd dumplings soaked in rose flavored sugar sugar syrup

MANGO KULFI

\$3.99

Traditional Indian ice cream made with whole milk, sweetened condensed milk, cream and mangoes

PISTA KULFI

\$3.99

Traditional Indian ice cream made with whole milk, sweetened condensed milk, cream, cardamom and pistachios

KHEER

\$3.99

Made from slow-cooked rice, milk, and sugar, much like a rice pudding

RASGULLA

\$4.99

Made from cottage cheese that is kneaded, shaped into small round balls, and then cooked in a sugar syrup

YOGURT

\$3.99

Plain yogurt

MANGO LASSI

\$4.99

Creamy drink with mango, yogurt, milk, sugar, and a sprinkling of cardamom

SWEET LASSI

\$4.99

Creamy drink with plain yogurt, milk, sugar, and a sprinkling of cardamom

SALTY LASSI

\$4.99

Creamy drink with plain yogurt, milk, salt, sugar, and a sprinkling of cardamom

SODA

\$1.99

COKE, D. COKE, SPRITE, MOUTAIN DEW, ORANGE SUNKIST, PEPSI, D. PEPSI

GLASS COCA COLA

\$3.99

Glass bottle coke

BOTTLED WATER

\$1.99

SPARKLING WATER

\$3.99

S. Pellegrino sparkling water