

TASTE OF HIMALAYA

A Culinary Journey to the Roof of the World



MENU

VEGETARIAN APPETIZER

FRIED TOFU 8
Light fried bean curd tossed with bell peppers, garlic, sesame and sichuan sauce

GOBI MANCHURIAN **G S** 10
Crispy cauliflowers tossed in a tangy and spicy Manchurian sauce, a perfect blend of Indo-Chinese flavors

PANEER CHILLI **G S** 10
Cottage cheese sauteed tossed with bell pepper, onion, tomato, glazed with sichuan chili sauce

VEG SAMOSA **G** 8
Crispy pastry filled with a savory mix of potatoes, peas, and spices. Served with tamarind, mint sauce and raita

SAMOSA CHAAT **G** 8
Crispy pastry filled with a savory mix of potatoes, and chickpeas. Served with tamarind, mint sauce and raita

NAMKIN CHAAT **G** 9
Savory street snack with a medley of crispy fried items like sev, papdi, and crunchy vegetables, drizzled with tangy chutneys and spices

SPINACH CHAAT 9
Crispy fried baby spinach tossed with diced onion, tomato, and chaat masala drizzled with tamarid sauce and yogurt

BHATMAS SANDEKO 8
Roasted soybeans infused with ginger, garlic, chili, lemon, and spices for a zesty Nepali snack

S Spicy **V** Vegan **🔥** Extra spicy

G Has Gluten **N** Contains nuts

Please let us know if you have additional food allergies

NON-VEG APPETIZER

CHOELA OF HIMALAYA 10
Char grilled chicken marinated in garlic, ginger, fenugreek seed & Himalayan chili spices served with beaten rice

PORK SEKUWA 10
Grilled cube of pork marinated overnight with himalayan spices, bell pepper and onions served with beaten rice

CHICKEN CHILLI **G S** 10
Crispy battered chicken stir-fried with bell peppers, onions, and chili garlic sauce

CHICKEN PANGRA **S** 10
Tender gizzards roasted with green and red peppers, onions, jalapenos, garlic, and sichuan peppers served with beaten rice

WAI WAI SANDEKO 8
Crunchy noodles tossed in vibrant spices and tangy sauces for a delightful burst of flavor

SAMAYA BAJI 14
Newari delicacy featuring roasted meat, smoked fish, boiled fried egg, soybeans, potato pickle, and ginger, served with beaten rice

SOUP & SALAD

CUCUMBER SALAD **V** 9
Smashed cucumber and diced tomatoes, dressed with zesty lime, chili, sesame, garlic, and oil

CAESAR SALAD 10
Romaine lettuce with home-made caesar dressing with anchovy & garlic croutons

DAAL SOUP **V** 8
Blend of lentils infused with garlic and cilantro, served with cheesy croutons

HOT & SOUR SOUP **S** 9
Broth infused with chicken and vegetables, thickened with egg drops, and topped with fresh cilantro and scallions

TIBETAN THUKPA SOUP **G**
A hearty blend of vegetables in a savory broth, enhanced with a hint of Sichuan pepper, cilantro, and noodles

Veg: Small \$9 | Large \$11

Chicken: Small \$10 | Large \$13

MENU

TASTE OF NEPAL

NEPALI CURRY G

A zesty tomato and onion-based sauce blended with roasted cumin, coriander, cilantro, and green onions, evoking the bold flavors of the Himalayas. Served with rice

Chicken: 19 Fish: 20 Goat: 21
Lamb: 21 Shrimp: 21

EVEREST KARAH S 21

Mixture of barbecue chicken and lamb cooked with tomato, bell pepper and coriander leaves, moderately spiced and tossed with red wine

NEPALI THALI SET

Nepali staple presenting a delightful array of rice, daal (black lentils), saag (mustard green), pickles (radish pickle), gundruk (fermented leafy vegetable pickle), and your preferred protein curry

Veg: 20 Chicken: 22 Goat: 23
Lamb: 23 Shrimp: 23 Fish: 23

FRIED RICE

Fragrant basmati rice stir-fried with mixed vegetables in a flavorful blend of garlic, ginger-infused soy sauce, scallions, and coriander, combined with your preferred meat or veg

Chicken: 15 Egg: 14 Veg: 13

CHOWMEIN G

Steamed noodles tossed with shredded vegetables and savory soy sauce, delivering a delicious and satisfying Nepali twist on the classic chowmein dish

Chicken: 17 Egg: 16 Veg: 14

HIMALAYAN MOMO G

Ground meat with onion, ginger, garlic and coriander with Nepali spices. Steamed inside flour dough. Served with tomato & sesame based chutney. Nutrela soybeans used for vegetarian.

Choice of: Chicken, Pork or Vegetarian

STEAMED MOMO

Chicken: 14 Pork: 14 Lamb: 16 Veg: 13

KOTHEY MOMO

Steamed then pan fried

Chicken: 15 Pork: 15 Lamb: 17 Veg: 14

FRIED MOMO

Steamed then deep fried

Chicken: 15 Pork: 15 Lamb: 17 Veg: 14

CHILLI MOMO S

Steamed momo tossed in diced pepper, onion and chili sauce

Chicken: 16 Pork: 16 Lamb: 18 Veg: 15

JHOL MOMO

Steamed momo in a sesame and tomato-spiced broth

Chicken: 16 Pork: 16 Lamb: 18 Veg: 15

KIDS CORNER

All these come with garlic mayonnaise or cocktail sauce

CHICKEN NUGGETS	7
FRENCH FRIES	4
FRIED MOZZARELLA STICKS	7
CHICKEN WINGS (6 PCS)	8
BREADED SHRIMP (6 PCS)	10
ONION RINGS	5

S Spicy V Vegan G Has Gluten N Contains nuts

Please let us know if you have additional food allergies

MENU

TANDOORI

All main course served with steamed basmati rice.
Spicy levels - mild, medium, spicy

TANDOORI CHICKEN 19
Tender chicken marinated in aromatic spices and yogurt, roasted to perfection in a tandoor, offering a blend of smoky flavors and juicy tenderness

CHICKEN TIKKA 19
Boneless chicken marinated with yogurt & spices baked in tandoor and served hot in a sizzling pan

SEEKH KABAB
Ground chicken or lamb mixed with onion, ginger, garlic, cilantro and himalayan spices. Cooked in tandoor
Chicken: 18 Lamb: 20

LAMB TASS 21
Juicy lamb pieces marinated in traditional Nepali spices and seared to perfection offering rich and aromatic flavors

LAMB CHOP 21
Lamb chops marinated in yogurt and spices cooked in tandoor

SALMON TIKKA 23
Fillets of salmon marinated in Himalayan spices. Baked in tandoor and served hot in a sizzling pan

TANDOORI SHRIMP 23
Shrimp with tandoori spices. Slowly broiled in tandoor

BIRYANI

BIRYANI S N

Saffron-flavored basmati rice cooked with tender meat or vegetables, infused with aromatic spices, and layered with caramelized onions, nuts, herbs, creating a flavorful one-pot meal. Served with cucumber yogurt raita

Chicken: 19 Goat: 22 Lamb: 22
Shrimp: 22 Veg: 17

HOUSE SPECIAL BIRYANI 22
Delightful combination of tender chicken, succulent shrimp, flavorful lamb, and fresh vegetables, all cooked with fragrant basmati rice and aromatic spices

NAAN & ROTI G

PLAIN NAAN 3
BUTTER NAAN 4
GARLIC NAAN 5
LACCHA PARATHA 6
ALOO PARATHA 5
TANDOORI ROTI 4
HERB NAAN N 5
HIMALAYAN SPECIAL NAAN 6
Naan stuffed with cashews, raisins and almonds

SIDES

HOME-MADE ACHAR 4
Your choice of tomato, potato or mango pickle
MULA KO ACHAR 4
Fermented radish pickle
RAITA 4
PAPPADUM 4
MANGO CHUTNEY 4
Sweet mango cooked in spices

S Spicy V Vegan G Has Gluten N Contains nuts

Please let us know if you have additional food allergies


MENU

CURRY BOWL (NON-VEG)

BUTTER CHICKEN 19
Boneless pieces of tandoori chicken simmered in a rich and creamy tomato based gravy


TIKKA MASALA 19
Tangy & sweet tomato gravy with boneless tandoori chicken and cream

Chicken: 19 Lamb: 21 Shrimp: 21


LAMB ROGAN JOSH  21
Tender boneless lamb cooked in onion, tomato gravy and yogurt

 **VINDALOO**  19
Tender meat cooked in a tangy, spicy onion and tomato gravy with potatoes, infused with aromatic spices

Chicken: 19 Lamb: 21 Shrimp: 21

KORMA  19
Meat with cashew nuts, onion gravy with fresh cream and spices
Chicken: 19 Lamb: 21 Shrimp: 21

JALFREZI
Meat with bell peppers, onion cooked in light tomato and onion gravy
Chicken: 19 Lamb: 21

GOAN CURRY  19
Fillet of fish or shrimps cooked in vibrant curry made with coconut milk and a blend of goan spices with a touch of tamarind
Fish: 20 Chicken: 19 Shrimp: 21 Lamb: 21
Veg: 15

SAAG
A classic Indian dish blending tender spinach and mustard greens with aromatic spices, creating a rich and flavorful curry that pairs perfectly with your choice of protein
Chicken: 19 Lamb: 21 Shrimp: 21

All main course served with steamed basmati rice.



Spicy levels - mild, medium, spicy

 Spicy  Vegan  Has Gluten  Contains nuts

Please let us know if you have additional food allergies

CURRY BOWL (VEG)

ALOO CAULI  15
Fresh cauliflower and potato cooked with cumin seeds, tomato, onion gravy with cilantro


 **ACHARI BEGAN**  15
Tangy and flavorful dish featuring tender eggplant cooked with aromatic pickling spices



MALAI KOFTA  15
Grated cottage cheese, potatoes simmered in cashewnut gravy cream. Drop of tamarind sauce

OKRA MASALA   15
Fresh okra cooked with spices, bell peppers, onions, and tomatoes, creating a flavorful dish


CHANA MASALA  14
Garbanzo beans cooked in cumin, onion, tomato with himalayan spices

SAAG PANEER 15
Chopped spinach with cottage cheese, garlic & spices

KORMA  15
Mix veg cooked in cashewnuts, onion gravy with cardamom spices and cream
Veg: 15 Paneer: 16

ALOO TAMA BODI   15
Black eye beans, bamboo shoots, potatoes cooked with onion, tomato, cilantro and himalayan spices

DAAL MAKHNI 15
Creamy and heartfelt mixture of lentils and kidney beans simmered in butter, tomatoes, aromatic spices finished with a dash of cream.

DAAL TARKA  14
Toor lentil tempered with garlic, cumin, tomatoes and chili

BUTTER PANEER 17
Soft paneer cubes cooked in a rich and creamy tomato-based gravy, flavored with aromatic spices and finished with a touch of cream

DESSERT



GULAB JAMUN

Deep-fried milk solid balls soaked in a fragrant rose-flavored syrup



RASMALAI

Soft cheese patties soaked in sweetened, saffron-infused milk.



KHEER

Rice pudding made by simmering rice, milk, sugar, and flavored with cardamom, saffron, or nuts



SHIKARNI

Mixture of yogurt and sour cream sweetened with sugar, flavored with cardamom, cinnamon and rose syrup



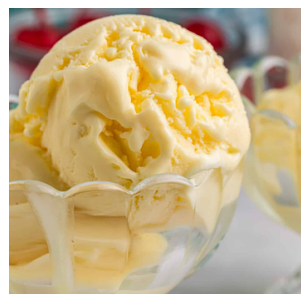
GAJAR HALWA

Grated carrots cooked with milk, sugar, and ghee, garnished with nuts



KULFI

Frozen dessert made from thickened milk, flavored with cardamom, saffron



ICE CREAM

Frozen dessert made from cream, milk, sugar, and flavorings, churned together until creamy