

Shitan (Entrée)

Momo (chicken, lamb, vegetable) \$13.00

Traditional dish with minced lamb/chicken or vegetable dumplings specially spiced & wrapped in dough with fresh coriander, ginger and garlic, served with home-made sauce.

Vegetable Pakora \$8.00

Assorted vegetables dipped in batter and deep fried.

Samosa(vegetable) \$9.00

Curry puffs made of potatoes, fresh spring onion and coriander, wrapped in a delicious pastry, topped with authentic Nepalese sauce.

Lollipop Chicken \$10.50

Fried chicken wings marinated with Nepalese herbs and spices, served with home-made sauce.

Panner Chilli \$16.00

Diced baked ricotta cheese sauted with onion and capsicum, flavoured with chilli, soy and tomato sauce.

Chilli Chicken \$15.00

Diced fillet of chicken, sautéed with onion and capsicum, flavoured with soy and tomato sauce.

Jhinghe Machha Poleko \$14.00

Prawns marinated in a special seasoned with traditional Nepalese spices and herbs, cooked in a Tandoori oven.

Masu ko Tandro \$12.00

Minced lamb, skewered and grilled in a Tandoori Oven.

Mixed Entree \$15.00

Chef's special BBQ chicken, lamb kabab, samosa, vegetable pakora and prawns served with sauce.

Chara Sandeko \$12.00

Traditional Nepalese dish of soft diced grilled chicken, flavoured with a mixture of herbs.

Main

Chara ko Parikar (Chicken)

Chara ko Sekuwa \$18.00

Tender pieces of chicken thigh marinated in special spices with yoghurt, cooked in a Tandoori oven. Highly recommended by our Chef.

Chara ko Tandruk \$16.50

Boneless chicken pieces cooked in traditional mild sauce with a combination of ginger, garlic, tomato and spices.

Butter Chicken \$18.50

Boneless chicken pieces cooked in a Tandoori oven and finished in a mildly Nepalese spiced rich sauce.

Creamy Chicken \$17.00

Boneless chicken pieces cooked in cashew nut and onion mild sauce finished with cream.

Chicken ra Saag \$17.00

Boneless chicken pieces cooked with spinach and spices in a thick sauce.

Himalayan Hot Chicken \$17.00

Boneless tender pieces of chicken cooked in authentic Nepali style very hot curry topped with fresh coriander.

Lamb & Goat items

Khasiko ko Sekuwa \$19.00

French lamb cutlets, marinated with yoghurt and spices and cooked in a Tandoori oven. Highly recommended by our Chef.

Khasiko ko Tandruk \$17.50

Diced lamb cooked in a sauce of onion & tomato finished with fresh coriander.

Himalayan Hot Lamb \$17.50

Lamb cooked in a hot Nepalese spicy sauce, specially for lovers of chilli.

Khasi ra Saag \$17.50

Boneless lamb cooked with spinach & spices in a thick sauce.

Creamy Lamb \$17.50

Tender lean diced lamb cooked with creamy onion and cashew nut sauce.

Chef's Special Goat curry \$17.50

Goat meat on the bone cooked in a traditional Nepalese style sauce with onions and tomatoes.

Beef Delights

Beef curry \$17.00

Diced beef cooked in onion and tomato sauce finished with fresh coriander.

Creamy Beef \$17.00

Tender lean diced beef cooked in creamy onion and cashew nut sauce.

Beef Masala \$17.00

Beef cooked with onions, tomatoes, capsicum in a medium sauce.

Himalayan Hot Beef \$17.00

Diced beef cooked in a hot Nepalese spicy sauce, specially for lovers of chilli.

Machha ra Prawns ko Parikar (Fish & Prawns)

Machha Tareko \$17.00

Fish fillets, pan fried and marinated in special Nepalese spices.

Machha ko Tandruk \$17.00

Fish fillets, cooked in Nepalese style in thick tomato and onion sauce.

Prawn Curry \$20.00

Prawns cooked in traditional Nepalese style with thick tomato and onion sauce.

Prawns Masala \$20.50

Prawns cooked with tomatoes, onion, capsicum, flavoured with garlic and Nepalese spices.

Sabjee ko Prikar (Vegetables)

Aloo Bhutek \$13.00

Nepalese style potato cubes pan fried with cumin seeds, herbs and spices.

Saag Ra Panner \$16.50

Baked ricotta cheese cooked with spinach in a medium sauce.

Mismas \$16.00

Seasonal fresh vegetables stir fried Nepalese style.

Aloo Govi \$15.50

Potato cooked with cauliflower in a medium tomato sauce with fresh coriander.

Panner ko Tarkari \$16.50

Delicious baked ricotta cheese cooked with mild tomato and onion sauce.

Aloo Bhodi Tama \$14.50

Potato, white beans and bamboo shoots tempered in light curry sauce flavoured with herbs and spices, garnished with chopped coriander.

Chayuu ko Tarkari \$15.00

Button mushrooms and peas cooked in a medium tomato sauce with fresh coriander.

Pancha Mukhi Dhal \$13.00

A combination of lentils, seasoned with cumin seeds, ginger and garlic.

Bhuja ko Parikar (Rice)

Bhuja \$4.00

Steamed Basmati rice.

Jhogi Rice \$4.50

Fried rice with peas, cumin seeds and saffron.

Sabgi Ra Bhuja \$5.50

Fried rice with seasonal vegetables.

Biryani \$15.00

Fried rice with chicken/lamb or goat served with raita.

Naan ko Parikar (Breads)

Plain Naan \$4.00

Leavened plain flour bread.

Garlic Naan \$4.50

Naan topped with chopped garlic.

Cheese Naan \$5.00

Naan topped with tasty cheese

Tandoori Roti \$4.00

Unleavened whole meal bread.

Tandoori Paratha \$4.00

Multi-layered whole meal bread.

Aloo Paratha \$4.50

Multi-layered bread stuffed with onions and potatoes.

Side Dish

Kakro ra Dahi \$4.00

A Nepalese style sorbet, made of chopped cucumber, tomato with sweetened yoghurt.

Chutney and Pickles \$2.00

Mango/ mint chutney or mixed pickles.

Papadam \$2.00

Savory crackers(4 Pieces per serve).



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