HIMALAYAN NEPALESE RESTAURANT & CAFE AUTHENTIC NEPALESE CUISINE

<u>Welcome to</u> Him<u>alayan Nepalese Restaurant & C</u>afe

Namaste

Himalayan Nepalese Restaurant and Cafe now introduces the unique tastes of the Himalayas right in the middle of Inglewood, Mosman Park and Victoria Park. Our restaurants provide a friendly, tranquil environment where you will hear the haunting sounds of the Himalayas. Sit back and enjoy the freshly created taste sensations only Himalayan Nepalese Restaurant Cafe can offer.

Nepalese cuisine will invigorate your senses as it combines great culinary traditions of the neighbouring countries of China and India. The Nepalese are descendants of major migrations from India, Tibet, North Burma and Yunnan via Assam. Nepalese dishes thus exhibits this great diversity and cultural mix.

* Please ask one of our friendly staff members if you require gluten free meals or have other dietary restrictions due to food allergy.

Menu Shitan (Entrée)

Momo (chicken, lamb, buffalo, vegetable) 10pcs					
Steamed Momo \$15.00 Chilli momo	\$16.00	Jhol Momo	\$16.00	C Momo	\$16.00
Traditional Nepalese style meat or vegetab wrapped in dough with fresh coriander, gi				e sauce. EX	TRA SAUCE \$2.00
Momo Platter Choice of Chicken, Lamb, Buffalo or Vegeta Chilli Momo served with homemade tomat		am, 4pc Fried, 4p	c Kothey, 4	рс	\$30.00
Vegetable Pakora Assorted vegetables dipped in batter and e	deep fried.				\$12.00
Chilli Lover	Potat	o Chips <mark>\$14.00</mark>	Chicken S	\$21.00 F	aneer \$20.00
Diced chicken or recotta cheese or potato of flavoured with chilli, soy & tomato sauce.	chips saute	d with onion & ca	apsicum,		
Samosa Curry puffs made of potatoes, fresh spring pastry, topped with authentic Nepalese sa		coriander, wrapp	oed in a deli	icious	\$14.00
Lollipop Chicken Fried chicken wings marinated with Nepale	ese herbs a	nd spices, served	with home	-made sau	\$14.00 ce.
Jhinghe Machha Poleko Prawns marinated in exotic Nepalese spice	s and herbs	s cooked in a Tand	doori oven.		\$20.00
Masu ko Tandro Minced lamb seasoned with Nepalese spice Tandoori oven	es and herk	os, skewered and	grilled in a		\$17.00
Mixed Entrée Chef's special BBQ chicken, lamb kebab, sa	imosa, vege	etable pakora and	l prawn serv	ved with sa	\$19.00 uce.
Bhatmas Sadeko Roasted Soybeans and Peanuts seasoned	with onion,	, garlic, ginger, ch	iilli, and Nej	palese spice	\$10.00 es and herbs.
Choila (Lamb, Chicken) Charcoal grilled meat marinated with onio	n, garlic, gi	nger and Nepales	se spices		\$18.00
Aloo Sadeko (Potato) Pan fried potato cubes in butter, onion, ga	rlic,ginger,	and seasoned wi	th Nepalese	e spices.	\$13.00
Grilled Platter Chicken BBQ 2 pcs, Lamb Kebab 2 pcs, Pra Served with homemade mint sauce, and ra		Lamb Chop 2pcs,	and Naan k	oread.	\$36.00

<u>Main</u> <u>Chara ko Parikar (Chicken)</u>

Chara ko Sekuwa Tender pieces of chicken thigh marinated in special Nepalese spices with yoghurt, cooked in a charcoal Tandoori oven. Highly recommended by our Chef.	\$28.00
Himalayan Chicken Curry (Hot, Mild) Boneless chicken pieces cooked in traditional mild sauce with a combination of ginger, garlic, tomato and sp	\$26.00 bices.
Butter Chicken Boneless chicken pieces cooked in Tandoori oven and finished in a mild Nepalese spiced rich sauce with tomatoes, butter and cream.	\$28.00
Creamy Chicken Boneless chicken pieces cooked in cashew nut and onion mild sauce finished with cream.	\$27.00
Chicken ra Saag Boneless chicken pieces cooked with spinach and spices in a thick sauce.	\$27.00
Sabji ra Chara Stir-fried chicken flavoured with our herbs and spices, served with a mixture of vegetables.	\$26.00

Khasiko ko Parikar (Lamb & Goat)

Khashi Sekeko French lamb chops, marinated with yoghurt and Nepalese spices and cooked in a Tandoori oven. Highly recommended by our Chef.	\$29.00
Lamb Daal Curry Boneless lamb cooked with lentils & spices with fresh coriander.	\$27.00
Himalayan Lamb Curry (Hot, Mild) Boneless lamb cooked in a sauce of onion & tomoto finished with fresh coriander.	\$27.00
Kashi ra Saag Boneless lamb cooked with spinach and spices in a thick sauce.	\$28.00
Creamy Lamb Tender lean diced lamb cooked with creamy onion and cashew nut sauce.	\$28.00
Chef's Special Goat Curry Goat meat on the bone cooked in a traditional Nepalese style with onions and tomatoes.	\$27.00

Beef ko Parikar

Beef Saag	\$27.00
Boneless beef cooked with spinach & spices in a thick tomato & cremy rich sauce.	
Creamy Beef Tender lean dice beef cooked with creamy onion and cashew nut sauce.	\$27.00
Beef Masala Beef cooked with onions, tomatoes, capsicum in a medium sauce.	\$26.00
Himalayan Beef Curry (нот, міна) Boneless beef cooked in a sauce of onion & tomoto finished with fresh coriander	\$26.00

Machha ra Prawns ko Parikar (Fish & Prawns)

<u>IVIACIIIIA TA FTAWIIS KU FAITKAT (FISIT & FTAWIIS)</u>	
Grilled Salmon Salmon fillet marinated with mouth watering Nepalese spices and served with rice and stir fried vegetables.	\$28.00
Barra Barramundi fillet marinated with Nepalese spices and served with rice and stir fried vegetables.	\$28.00
Machha Tareko Fish fillets marinated in a special seasoned sauce with Nepalese spices and herbs, pan fried.	\$25.00
Machha ko Tandruk (Fish Curry) Fish fillets, cooked in Nepalese village style sauce with tomatoes and onion sauce.	\$25.00
Prawns Curry Prawns cooked in traditional Nepalese style sauce with tomatoes and onion.	\$28.00
Prawns Masala Prawns, cooked with tomatoes, onion, capsicum, flavoured with garlic and Nepalese spices.	\$28.00
<u>Jhaneka kura haru (Sizzling Dishes)</u>	
Sizzling Chicken Sizzling chicken with onion, tomatoes and capsicum.	\$28.00
Sizzling Garlic Prawns Sizzling prawns with onion, capsicum in a tomato, onion and garlic sauce.	\$28.00
Sizzling Lamb Sizzling French lamb chop served with mixed vegetables.	\$32.00
Sabjee ko Prikar (Vegetables)	
Aloo Bhuteko Nepalese style potato cubes pan fried with herbs and spices.	\$17.00
Saag ra Panner Baked ricotta cheese cooked in mild creamy spinach sauce.	\$21.00
Mismas Fresh seasonal vegetables stir fried with tomato and onions.	\$20.00
Aloo Cauli Potato cubes cooked with cauliflower in a medium tomato sauce with fresh coriander.	\$19.00
Panner ko Tarkari Delicious baked ricotta cheese cooked in mild tomato and onion sauce.	\$22.00
Aloo Bodi Tama Potato cubes, white beans and bamboo shoots tempered in light curry sauce flavoured with Nepalese herbs and spices, topped with chopped coriander.	\$18.00
Chayuu ko Tarkari Button mushrooms and peas cooked in a medium tomato sauce with fresh corriander.	\$19.00
Pancha Mukhi Daal A combination of lentils, seasoned with cumin seeds, ginger and garlic.	\$17.00

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Bhuja ko Parikar (Rice)

Bhuja (Rice) Steamed Basmati rice.	\$6.00
Jhogi Rice Fried rice with peas, cumin seeds and saffron.	\$7.00
Sabji ra Bhuja Fried rice with seasoned vegetables.	\$15.00
Biryani Fried rice with chicken, lamb or goat served with raita.	\$22.00

Naan ko Parikar (Breads)

Plain Naan Leavened plain flour bread.	\$5.50
Garlic Naan Naan topped with chopped garlic.	\$6.50
Cheese Naan Naan topped with tasty cheese.	\$8.50
Tandoori Roti Unleavened wholemeal bread.	\$5.50
Tandoori Paratha Multi-layered wholemeal bread.	\$6.50
Aloo Paratha Multi-layered bread stuffed with onions and potatoes.	\$7.50
Chilli Naan Leavened plain flour bread with green chilli.	\$6.50
Chicken Naan Multi-layered bread stuffed with spiced chicken mince.	\$9.00
Side Dish	
Kakro ra Dahi (Raita) Nepalese style sorbet, made of chopped cucumber and sweetened yoghurt.	\$5.00
Hario Sag-pat Nepalalese style salad, prepared with lettuce, cucumber, capsicum and tossed with Nepalese dressing.	\$10.00
Kankro ko Achar Cucumber and cubed potatoes mixed in an assortment of herbs and spices.	\$5.00
Pickles or Chutney Mixed pickles or Mango chutney	\$4.00
Papad Savoury crackers (4 pieces per serve).	\$4.00
EXTRA SAUC	E \$2.00

<u>Kids Menu</u>	
Butter Chicken with Rice Serverd with one soft drink and vanilla ice-cream.	\$16.00
Chicken Nuggets (6pcs) and Chips Serverd with one soft drink and vanilla ice-cream.	\$15.00
Fish and Chips Serverd with one soft drink and vanilla ice-cream.	\$16.00
<u>Himalayan Set Menu</u>	
Vegeterian Set Menu Entree: - Samosa, Pakora and Vegetable Momos	\$42.00
Main: - Saag ra Paneer, Mixed Vegetables or Daal - Rice, Naan and Raita	
Dessert: - Choice of desserts from the dessert menu - Tea or coffee	
Non Vegeterian Set Menu	\$48.00
Entree: - Chicken Momo, Lamb Kebab, Chicken BBQ - Pakora	
Main: - Choice of Butter Chicken, Goat Curry or Lamb Curry or Beef Curry - Mixed Vegetables or Daal - Rice, Naan and Raita	
Dessert: - Choice of desserts from the dessert menu	
- Tea or coffee	
Coofood Cot Monu	¢52.00

Seafood Set Menu

Entree:

- Chicken Momo, Grilled Prawns and Fish

\$52.00

Main:

- Choice of Fish or Prawns Curry
- Mixed Vegetables or Daal
- Rice, Naan amd Raita

Dessert:

- Choice of desserts from the dessert menu
- Tea or coffee