



Suruwat/Starters

Onion Bhaji Spiced crispy onion cakes with ajwain, chilli & coriander, served with mint chutney.	£2.75
Vegetable Samosa Potato-pea with cumin, fennel, chilli & coriander stuffed in a short-crust pastry. Deep-fried till crispy.	£2.95
Bhutuwa Stir fried chicken liver, prepared in traditional Nepali spices	£3.95
Gorkhali Pakora Batter-fried seasonal vegetables served with a trio of chutneys-Gurkha classic	£3.50
Himalaya Chilli Paneer Stir-fried cottage cheese with peppers, spring onion & fresh green chillies.	£3.50
Lamb/Chicken Momo Steamed lamb or chicken dumplings from the streets of Kathmandu served with tomato chutney.	£4.25
Tareko Squid Tempura of delicately spiced squid tossed with Nepalese spices and herbs	£4.50
Garlic Mushroom/ Prawn Patia Puri Mushroom/Prawns cooked in spicy-sour patia sauce and served with thin fried Indian flatbread	£3.50
Jhaneko Khursani Khukura Stir-fried chicken with garlic, green chillies & peppers.	£3.95
Murg Malai Tikka Chicken tikka tossed in makhani gravy finished with honey, dried fenugreek leaves & cream	£3.25
Seekh Kebab Skewered Lamb mince with aromatic spices.	£3.95
Pahadi Kebab (Himalayan Special) Chicken marinated with Himalayan special spices.	£3.95
Khassi Ko Shekuwa Traditional Nepalese style lamb.	£4.50
Salmon Tikka Salmon chunks marinated in tandoori spice	£4.25

Tandoori Embers

Paneer Shaslik Skewered cottage cheese, Bombay onions & peppers.	£5.95
Chicken Shaslik Skewered chicken tikka with onion, peppers & tomato.	£6.95
Khukuri Lamb Tikka Succulent lamb chunks with Nepalese pickling spices	£7.95
Chicken Tikka Succulent chunks of chicken in traditional spices.	£6.50
Tandoori Chicken Tandoori marinated half spring chicken	£6.95
Salmon Tikka Salmon chunks marinated in tandoori spices	£8.25
Tandoori Mixed Grill Trio of khukuri lamb tikka, tandoori chicken, pahadi tikka king prawn & seekh kebab.	£9.95
Tandoori King Prawns Pacific king prawns, marinated and cooked in tandoor oven.	£10.95 Plump

Himalayan Specials-Meat

Chicken Tikka Masala	£6.50
Chicken tikka tossed in makhani gravy finished with honey, dried fenugreek leaves & cream.	
Kasturi Kadhai Murg	£6.95
Chicken with traditional kadhai spices including peppers, Kashmiri chilli, royal cumin & coriander.	
Lamb Rogan Josh	£7.25
Tandoori cardamom spiced lamb served with Rogan josh sauce.	
Dum Ki Nalli	£8.95
Lamb shank simmered in robust flavours with fresh green chillies, ginger, fried onions & coriander.	
Himalaya Butter Chicken	£6.95
Chicken tikka cooked in rich tomato and creamy sauce.	
Saag Lamb/Chicken	£6.95
Lamb or chicken simmered until tender in aromatic blend of fresh spinach leaves.	
Anardana Jhinga	£10.95
King prawn tossed with roasted mustard seeds and curry leaf. Served with garnish of pomegranate seeds.	
Fish Alleppey Curry	£7.50
White fish cooked in traditional Kerala spices & coconut milk from the backwaters of Kerala.	

Himalayan Veg Specials

Also available in side portions £2.75 each

Himalaya Aloo Tama	£4.95
Classic Nepalese curry. Black eyed beans, potatoes, bamboo shoots cooked in ginger and green herbs.	
Paneer Khatta Pyaz	£5.50
Delicate melange of cottage cheese & pickled onion.	
Subz Kalaungi	£4.95
Stir-fried crunchy vegetables with onion seeds & tomato.	
Methi Churan Bhindi	£4.95
Crispy okra tossed with tangy mango powder and fenugreek.	
Aloo Gobi Masala	£4.95
Cauliflower tossed with root ginger and dried fenugreek leaves.	
Bombay Aloo	£4.95
Sliced potatoes tempered with cumin, chillies, asafoetida and curry leaves.	
Lasooni Saag Paneer	£4.95
Cottage cheese, fresh spinach tempered with Garlic & shallots.	
Pindhi Chole	£4.95
Spiced chickpeas curry from the villages of north India.	
Dal Makhani	£4.95
Black gram simmered overnight finished with butter cream straight from the dhabas of Punjab.	
Dal Tadka	£4.95
A traditional favourite yellow dal tempered with garlic, cumin and asafoetida.	
Bhanta ko Tarkari	£4.95
A Nepalese classic, baby aubergines slow cooked with spices from the Kathmandu valley.	

British Rai Classics

Chicken/Lamb/Prawn

Kina Prawn (+£4)

Korma	A mild sauce flavoured with coconut.	£5.95
Curry	Traditional curry flavour from the British raj.	£5.95
Bhuna	Medium spicy sauce with aromatic spices.	£5.95
Patia	Extra-hot sauce spiced with red chillies.	£5.95
Dhansak	Traditional Lentil sauce Parsee style.	£5.95
Balti	Fairly hot sauce cooked in kadhai	£6.95
Madras	Medium to fairly hot sauce from South India	£5.95
Vindaloo	Spicy & sour sauce, Portuguese influences	£5.95
Jalfrezi	Medium spiced with juliennes of peppers.	£5.95
Dopyaza	Medium to hot with twice the amount of onions.	£5.95



Himalayan Breads

Tandoori Naan/ Roti	£1.90
Peshawari Naan	£2.25
Garlic/Butter Naan	£2.25
Chilli and Coriander Naan	£2.25
Chilli Olives Naan	£2.25
Lamb Keema Naan	£2.25
Lachha Paratha	£2.25

Himalayan Biryani & Rice (All Biryani cooked with basmati rice, herbs ,spices & mixed veg raita)

Chicken Tikka Biryani	£7.95
Hyderabadi Lamb Biryani	£7.95
Bombay Prawn Biryani	£8.95
Zafrani Pilau Rice	£2.95
Vegetable Tawa Rice	£2.95
Lemon Rice	£2.95
Fried Rice	£2.95
(Egg/ Mushrooms/Peppers/Green Chilli/Onions/Garlic)	
Steamed Basmati rice	£1.90

Himalayan Sides

Poppadum's/Masala Poppadum's	£0.60
Mango Chutney	£0.60
Sliced Green Salad	£1.95
Nepalese Pickle	£1.95
Mix Veg Raita	£1.95
Poppadum Basket	£1.95

Desserts / Mithai

Gulab jamun	Delicate dumplings of condensed milk in a rose & cardamom syrup	£3.50
Ras Malai	Cream dumplings in a pistachio & saffron flavoured milk	£3.50
Kulfi Falooda	Indian style sundae with rice vermicelli & Rose syrup	£3.50
Chocolate Fudge Cake	Served with scoop of ice cream	£3.95
Vanilla/Strawberry/Chocolate	Ice cream (3 scoops).	£2.95