

Shitan (Entrée)

Momo (chicken, lamb, vegetable)

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.

\$13.00

Vegetable Pakora

Assorted vegetables dipped in batter and deep fried.

\$8.00

Samosa(vegetable)

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

\$9.00

Lollipop Chicken

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

\$10.50

Chilli Chicken

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

\$14.00

Jhinghe Machha Poleko

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

\$14.00

Masu ko Tandro

Minced lamb, skewered and grilled in a Tandoori Oven.

\$12.00

Mixed Entree

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

\$15.00

Chara Sandeko

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

\$12.00

Main

Chara ko Parikar (Chicken)

Chara ko Sekuwa

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

\$17.50

Chara ko Tandruk

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

\$16.00

Butter Chicken

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

\$17.50

Creamy Chicken

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

\$16.50

Himalayan Hot Chicken

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

\$16.00

Lamb & Goat items

Khasiko ko Sekuwa

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

\$18.00

Khasiko ko Tandruk

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

\$16.50

Himalayan Hot Lamb

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

\$16.50

Khasi ra Saag

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

\$16.50

Chef's Special Goat curry

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

\$16.50

Beef Delights

Beef curry

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

\$16.00

Creamy Beef

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

\$16.00

Beef Masala

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

\$16.00

Himalayan Hot Beef

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

\$16.00

Machha ra Prawns ko Parikar (Fish & Prawns)

Machha Tareko

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

\$16.50

Machha ko Tandruk

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

\$16.50

Prawn Curry

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

\$19.00

Prawns Masala

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

\$19.50

Sabjee ko Prikar (Vegetables)

Aloo Bhuteko

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

\$12.50

Saag Ra Panner

Baked ricotta cheese cooked with spinach in a medium sauce.

\$16.00

Mismas

Seasonal fresh vegetables stir fried Nepalese style.

\$15.50

Aloo Govi

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

\$15.00

Panner ko Tarkari

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

\$16.50

Aloo Bhodi Tama

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

\$14.00

Pancha Mukhi Dhal

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

\$12.00

Bhuja ko Parikar (Rice)

Bhuja

Steamed Basmati rice.

\$4.00

Jhogi Rice

Fried rice with peas, cumin seeds and saffron.

\$4.50

Sabgi Ra Bhuja

Fried rice with seasonal vegetables.

\$5.50

Biryani

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

\$15.00

Naan ko Parikar (Breads)

Plain Naan

Leavened plain flour bread.

\$4.00

Garlic Naan

Naan topped with chopped garlic.

\$4.50

Cheese Naan

Naan topped with tasty cheese

\$5.00

Tandoori Roti

Unleavened whole meal bread.

\$3.50

Tandoori Paratha

Multi-layered whole meal bread.

\$4.00

Aloo Paratha

Multi-layered bread stuffed with onions and potatoes.

\$4.50

Side Dish

Kakro ra Dahi

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

\$4.00

Chutney and Pickles

Mango/ mint chutney or mixed pickles.

\$2.00

Papadam

Savory crackers(4 Pieces per serve).

\$2.00



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