

RESTAURANT MENU

IF YOU HAVE ALLERGY , PLEASE CONSULT WITH OUR STAFF.

WE ARE HERE TO MAKE YOUR DINNER A PLEASANT AND MEMORABLE ONE

APPETIZERS

PLAN / SPICY PAPPADOMS £1.15

ONION/MINT/MANGO £1.35

CHUTNEY

MIXED/ LIME PICKLE £1.45

PICKLE TRAY £3.95

Mint Sauce, Mango Chutney & Mixed Onions

GARDEN FRESH SALAD £5.95

Mixed greens, cherry tomatoes, cucumbers and red onions garnished with Cheese

RAITA £5.95

a fusion Yoghurt, cucumber, fresh coriander , ground cucumber, pomegranate and tangy chaat .

VEG STARTERS

ONION BHAJI £5.95

Finely sliced onion smothered in a simple, fragrantly spiced batter and fried to crispy perfection.

HIMALAYAN PLATTER £6.95

Tossed potatoes, Paneer tikka, Tandoori mushroom, & Veg Pakora with grilled capsicum

ALOO TIKKI CHAAT £6.25

Potato patties, chickpeas spiced , onion, coriander and chaat masala, topped with tamarind and mint sauce.

VEG SAMOSA £5.95

TANDOORI KHUMB £5.95

Whole Mushroom, marinated and grilled in Tandoor with traditional Nepalese spices.

PANEER PAKORA £6.95

Paneer pakora is made by coating paneer with spices, dipping in a batter of gram flour

PANEER TIKKA £6.95

Indian cottage cheese marinated and grilled in a Tandoor.

VEGETABLE PAKORA £5.95

Pakora are crispy fritters made with vegetables like onions, potatoes, gram flour, spices and herbs

CHANA CHAAT MASALA £5.95

Crisp potato patty sauteed with spice and lentils topped with tamarind and mint sauce.

INDO-CHINESE

GOBI MANCHURIAN £5.95

Fresh Cauliflower coated with batter and tossed with Schezwan and tangy sauce.

CHILLI PANEER £6.95

Indian cottage cheese stir-fried with tamarind sauce, soya sauce , mixed peppers and spices in an Indo-Chinese Style.

GARLIC CHILLI CHICKEN £6.95

Batter fried tender chicken, tossed with garlic and chilli sauce

GARLIC CHILLI FISH £7.25

Batter fried fish, tossed with garlic and chilli sauce

CHILLI KING PRAWNS £8.95

Battered King Prawns, tossed with garlic and chilli sauce

GARLIC MUSHROOM £6.45

Freshly sliced mushrooms and mixed peppers tossed with garlic and schezwan sauce.



NON-VEG STARTERS

CHICKEN PAKORA £6.95

Tender chicken, marinated then deep fried in a gram flour batter to create a crispy shell.

TIKKA (CHICKEN/LAMB) £6.95/ £7.95

Boneless marinated chicken or lamb grilled in Tandoori.

PURI (CHICKEN/PRAWNS) £6.95/ £7.45

Nepalese deep-fried bread with chicken or prawns.

HOT MEAT / HOT MEAT £8.25

PURI

Meat cooked with garam masala, ginger, garlic and nepalese spices with green chilli. Hot meat puri comes with deep fried indian bread.

MIXED KEBAB £7.95

Mix platter of tandoori chicken, seek kebab, achari chicken tikka and sh tikka.

LAMB CUTLET (D) £7.95

Tender juicy lamb chops seasoned with Mongolian herbs, barbequed in a tandoori oven

HALDI JHINGA £8.25

Sauteed King Prawns with garlic, turmeric, lemon and fresh coriander prepared in Himalayan style

TANDOORI KINGPRAWNS £8.25

Marinated Tanoori King Prawns grilled in Tandoori oven

SEEKH KEBAB £7.45

Minced meat grilled in tandoor, mixed with various nepalese herbs and spices

HIMALAYAN SPECIAL

VEGETABLE MOMO £6.95

Steamed dumplings with vegetable seasoned with herbs and spices. Served with Chutney.

MEAT MOMO £7.45

Steamed dumplings with minced meat seasoned with herbs and spices. Served with Chutney.

CHICKEN/LAMB CHHOILA £6.95/£7.95

Chargrilled spring chicken or lamb tossed with Himalayan herbs, olive oil and fenugreek-seed.

CHICKEN SUKUTI £6.95

Crispy chicken, prepared with green chilli, ginger, garlic and spring onion prepared in Nepalese style

KAICHI CHICKEN £6.95

Spicy Chicken wings marinated with himalayan spices (garlic, coriander, chilli and various ingredients) & then grilled in Tandoor



TANDOORI

CHICKEN SEKUWA £13.45

Boneless **Chicken Tikka** marinated and grilled in traditional Tandoori Oven.

HARA KEBAB £13.45

Grilled boneless chicken marinated with spinach and mint and seasoned with lemon & garlic,

HIMALAYAN COMBO £17.95

Mix of Chicken Tikka, Lamb Chops, Seekh Kebab, Tandoori chicken and King Prawns

LAMB CHOPS £15.95

Lamb Chops marinated with indian spices and grilled in Tandoori oven

LAMB TIKKA SEKUWA £15.95

Tender lamb grilled in tandoor, marinated with indian and nepalese spices

PANEER TIKKA / CHICKEN £13.95 TIKKA SHASLIK (D)

Indian Cottage Cheese (marinated Paneer) grilled with Capsicum, Onion, and tomatoes

SALMON TIKKA £15.95

Salmon marinated with ginger, garlic, and garam masala.

TANDOORI KINGPRAWNS £16.95

King Prawns marinated with carom seeds, ginger, garlic and lemon and then grilled in Tandoor.

TANDOORI CHICKEN £12.95

Chicken with Bones , marinated with yoghurt , ginger, garlic & Indian spices cooked in Tandoori oven.

SHEKH KEBAB £12.95

Minced, spiced meat shaped around, mixed with himalayan spices and grilled in Tandoor

All Tandoori Grilled contain Dairy and is served with Mint sauce (if required), and Salad (Except, Shaslik and Paneer)

SIGNATURE

★★★★★

KHASIKO KHUTTA £17.95

Lamb shank cooked in slow flame with nepalese spices, spinach and black eyed beans.

★★★★★

TAWA (CHICKEN/ LAMB) £15.95

Marinated tender grilled pieces of chicken , lamb cooked in slightly hot sizzling sauce, with fresh garlic ,green chilli, fresh peppers and coriander. Served in sizzling

★★★★★

EVEREST SPECIAL £16.95

Himalayan special mixed of chicken, lamb, king prawns with mushroom and himalayan kadhai sauce with touch of green chilli, ginger and garlic

★★★★★

CHICKEN/ LAMB KARAH £12.95/ £13.95

Cooked with mixed peppers, onions, tomato, green chilli, tossed with karahi sauce.

★★★★★

TAWA MACCHI £16.95

Seabaas fillet, cooked in slightly hot sizzling sauce, with fresh garlic ,green chilli, fresh peppers and coriander. Served in sizzling

CHICKEN / LAMB METHI £13.25 £13.95

Cooked with fenugreek leaves, medium spiced curry.

TAKATAK £13.25/ £13.95 *Chicken or Lamb*

Tender pieces of Chicken / Lamb cooked with golden fried garlic akes, himalayan, onion and pepper , slightly tangy flavour

LASUNI KUKHURA £12.95 £13.95

Chicken cooked with garlic, himalayan spices .

RARA MEAT £13.95

Himalayan lamb curry cooked with minced meat sauce. An authentic flavoured curry.

CHHOLE CHICKEN £12.95

Medium spiced Chickpeas with lamb or chicken prepared in Himalayan Style.



HIMALAYAN SPECIALS

HIMALI **£12.95/ £13.95**

Chicken or Lamb

Chicken or Lamb Tikka, cooked with ginger, garlic, tomato, onion and herbs.

GURKHALI **£12.95/ £13.95**

Chicken or Lamb

Tender pieces of Chicken / Lamb cooked with golden fried garlic flakes, himalayan herbs and spices. Garnished with green chilli.

GULMI **£12.95/ £13.45**

Chicken or Lamb

Tender pieces of Chicken / Lamb cooked with golden fried garlic, himalayan herbs: Jullian onion fenugreek leaves

MAKHANI CHICKEN **£12.95**

Chicken Tikka pieces cooked in tomato base butter sauce and cream (Butter Chicken)

CHICKEN JAISALMER **£12.95**

Tender chicken cooked with onions, green pepper, coconut and coconut in spicy creamy sauce.

CHICKEN LAWABDAR **£12.95**

Fresh Chicken tikka mixed with jullian ginger, spring onions, peppers, cream and tomato sauce.

HANDI **£12.95/ £13.45**

Chicken or Lamb

Nepalese Style boneless lamb curry, cooked in traditional Nepalese sauce , ginger, garlic served in handi

CHICKEN NILGIRI KORMA **£12.95**

Mild Creamy South Indian Korma with spinach, himlayan spice, prepared in Nili Giri style

PAHADI KUKHURA **£12.95**

Traditional Chicken curry prepared with fresh himalayan spices. Origin Far western Nepal.

GOAN FISH CURRY **£13.95**

Fillet of Tilapia Fish, simmered in goan spices and coconut milk.

KOLAPURI **£12.95/ £13.95**

Chicken / Lamb

Succulent pieces of chicken/ lamb curry prepared in kolapuri spices

TRADITIONALS

CHICKEN- £12.95, CH.TIKKA-£13.45, LAMB-£13.95, PRAWNS-£13.95, KING PRANWS-£16.95, VEG-10.95

KORMA

Cooked with onion in coconut and mild creamy sauce.

MASALA

Cooked in Mild and tomato creamy masala sauce.

PASANDA

Cooked in creamy sauce with almond flakes .and rose water, lemon juice

ROGANJOSH

Cooked medium sauce with kashimiri spice.

BHUNA

Cooked in thick sauce with maceand cardamom in kadhai sauce, red chilli flakes

DOPIAZA

Cooked in sauce with diced sauteed onions.

BALTI

A popular British Indian curry cooked in Balti Sauce .

DHANSAK

Sweet and sour sauce cooked with lentils

SAAG

Cooked Spinach .

JALFREZI

Cooked with ginger, garlic, peppers,onions and various green herbs.

MADRAS

Cooked in madras sauce with lemon, chilli and curry leaves. touch of coconut, a spicy curry

VINDALOO

An indian classic dish originating from Goa, cooked with smooth vindaloo sauce, added potato and touch of coconut miik. A spicy curry

All creamy dishes contain Dairy products expection Chicken Jaisalmer and Goan Fish Curry. Please consult with the staff for additional requirements. All those wihtut chilli are mild curries unless you require otherwise.



BIRYANI

All Biryani dishes contain dairy and are served with biryani sauce. Any change of sauce will be possible with addition £2.00

CHICKEN BIRYANI 🌶️	£12.55
HAIDERBADI LAMB BIRYANI 🌶️	£13.95
KING PRAWN BIRYANI 🌶️	£15.95
VEGETABLE BIRYANI 🌶️	£11.95

CHOWMEINS

CHICKEN CHOWMEIN 🌶️	£13.95
Chicken noodles prepared with Julian seasonal vegetable and himalayan spices.	
VEGETABLE CHOWMEIN 🌶️	£11.95
vegetable noodles prepared with Julian seasonal vegetable and himalayan spices.	
KING PRAWNS CHOWMEIN 🌶️	£15.95
King Prawns noodles prepared with Julian seasonal vegetable and himalayan spices.	

VEG SIDE

HIMALAYAN DAAL 🌶️	£7.45
Tadka daal spiced in Nepalese flavour	
BOMBAY ALOO 🌶️	£7.45
Potatoes cooked in semi dry and medium spiced sauce	
HIMALI TORAI (OKRA) 🌶️	£7.45
Fresh Okras cooked in himalayan style	
CHANA MASALA 🌶️	£7.45
Chickpeas cooked in Nepalese style	
ALOO GOBI 🌶️	£7.45
Cauliflower and potatoes cooked in semi dry gravy	
SAAG PANEER 🌶️	£7.95
Indian cottage cheese cooked with spinach	

VEG DELIGHTS

ACHARI BHANTA 🌶️	£10.95
Fresh aubergine cooked in semi dry achar (pickle style).	
ALOO GOBI 🌶️	£10.95
Cauliflower and potatoes cooked in semi dry gravy	
ALOO SIMI 🌶️	£10.95
Fresh green beans cooked with potato in himalayan style	
CHANA MASALA 🌶️	£10.95
Chickpeas cooked in Nepalese style	
DAAL MAKHANI	£11.95
Black lentils cooked in buttery sauce and cream	
HIMALAYAN DAAL	£10.95
Tadka daal spiced in Nepalese flavour	
BOMBAY ALOO	£9.95
Potatoes cooked in semi dry and medium spiced sauce	
HIMALI TORAI (OKRA) 🌶️	£10.95
Fresh Okras cooked in himalayan style	
PANEER MAKHANI (BUTTER)	£11.95
Butter Paneer cooked in tomato and onion base sauce with cream	
SAAG PANEER 🌶️	£11.95
Indian cottage cheese cooked with spinach	
METHI PANEER 🌶️	£11.95
Paneer cooked in fenugreek leaves and spices	
METHI MUSHROOM BHAJI	£10.95
Mushroom cooked with fenugreek leaves / semi dry mushroom bhajji	

All our Vegetarian dishes are available in sides as @ £7.45 and Paneer Side Dishes @ £7.95



RICE DISHES

All of our rice dishes are available in Large portion with additional £2.50.

PILAU RICE	£4.50
BOILED RICE	£4.25
MUSHROOM RICE	£4.95
VEGETABLE RICE	£4.95
EGG FRIED RICE	£5.25
COCONUT RICE	£4.95
JEERA RICE	£4.95
LEMON RICE	£4.95
PEAS FRIED RICE	£4.95
KEEMA RICE	£5.95
SPECIAL FRIED RICE (Prawns, Peas & Egg)	£5.95

KIDS MENU

CHICKEN NUGGETS & CHIPS	£9.95
CHICKEN TIKKA MASALA	£11.95
Served with Rice or Naan Bread or Chips	
CHICKEN KORMA	£11.95
Served with Rice or Naan Bread or Chips	
CHICKEN TIKKA & CHIPS	£10.95

NAAN & ROTI

Our Naan and Roti contain Gluten and all naan breads also contain Egg and Dairy. If you have gluten allergy, please make sure not to eat Naan and Roti. For those with Dairy allergy, Only Roti and chapatis are available without Dairy.

PLAIN / BUTTER NAAN	£3.95
GARLIC/ CORIANDER NAAN	£4.25
GARLIC/ CHEESE/ CHILLI NAAN	£4.25
PESHWARI NAAN	£4.95
KEEMA NAAN	£4.95
ROTI	£2.95
CHAPATI	£2.75
GARLIC TOMATO NAAN	£4.25
PARATHA (LACCHA/ALOO)	£4.25
ONION KULCHA	£4.25
FAMILY (ANY STUFFED)	£7.25
FAMILY (PLAIN/GARLIC/ CORIANDER)	£6.95

ENGLISH

REGULAR CHIPS	£3.95
LARGE CHIPS	£5.95
MASALA CHIPS	£4.45
LARGE MASALA CHIPS	£6.45

SET MEALS

CHEFS SET MEALS FOR TWO £45.95

STARTERS

Mixed Kebab

MAINS

(Choose One per person)

Himali Lamb, Gurkhali Chicken, Lamb
Masala, Chicken Lawabdar

SIDES

Bombay Aloo or Himalayan Daal

Garlic Naan and Special Fried Rice

VEG SET MEALS FOR TWO £41.95

STARTERS

Himalayan Platter (Vegetarian)

MAINS

(Choose One per person)

Saag Paneer, Paneer Makhani, Aloo Gobi,
Himalayan Mixed Veg

SIDES

Bombay Aloo or Himalayan Daal

Plain Naan and Pilau Rice

