



Soup & Salad

Dal Soup <i>glazed lentil soup</i>	9
Clear Mushroom Soup <i>thinly sliced mushroom in seaweed broth soup</i>	9
Chicken Garlic Soup <i>chicken, potato and Himalayan herbs with garlic</i>	10
Vegetable Soup <i>blend of mix vegetables creamy soup</i>	9
Thukpa Soup <i>handmade noodles in chicken, beef, or vegetable broth soup</i>	13
Momo Soup <i>three pieces of chicken, beef, or vegetable dumplings in soup</i>	13
Shrimp Salad <i>cooked shrimp over mixed green with chef's special dressing</i>	14
Himalayan Salad <i>mixed green with sweet ginger dressing</i>	13





Appetizer



Himalayan Mushroom Chilli	14
<i>stir-fried with green peppers, onions, garlic & ginger with Himalayan spices</i>	
Himalayan Aloo Chop	13
<i>crispy potato fritters served with tamarind, green chutney & tomato dips</i>	
Himalayan Chicken Drumstick	13
<i>Himalayan spice fried chicken served with sweet & spicy sauce</i>	
Chicken/Beef/Lamb/Paneer Chilli	15
<i>stir-fried with green peppers, onions, garlic & ginger with Himalayan spices</i>	
Lasooni Gobi	14
<i>Cauliflower battered and marinated in ginger & garlic with Himalayan spices</i>	
Rock Shrimp	14
<i>glazed shrimp in chef's special sauce</i>	
Samosa	9
<i>two pieces of fried pastries filled with savory potatoes</i>	
Vegetable Pakora	11
<i>crispy fritters of vegetables with tamarind chutney</i>	
Sha Phaley	11
<i>beef keema packed and deep fried with tomato sauce</i>	



Momo

✦ Signature Selection ✦

a steamed or fried dumpling served with tomato & spicy chutney

Vegetable Momo	13	Chicken Momo	14
Beef Momo	14	Momo Set	15

Thali

✦ Signature Selection ✦

a traditional platter served with basmati rice, lentil soup, curries, green vegetable & rice pudding

Vegetable Thali	24	Chicken Thali	27
Beef Thali	27	Lamb Thali	27

Tandoori

✦ Signature Selection ✦

marinated in yogurt and spices, and roasted in a tandoor, a cylindrical clay oven

Chicken (with bones)	23	Lamb	25
Chicken Tikka (boneless cubes)	24	Shrimp	27

Himalayan Special

◆ Signature Selection ◆

Himalayan Curry	27
<i>chicken, beef, and vegetables in traditional curry sauce</i>	
Himalayan Makhani	27
<i>chicken, beef, and vegetables in mild & buttery, tomato based sauce</i>	
Himalayan Korma	27
<i>chicken, beef, and vegetables in rich & creamy sauce with cashews & almond</i>	
Seafood Curry	33
<i>lobster, scallop, and shrimp cooked in traditional curry sauce</i>	
Seafood Sizzler	33
<i>sizzling seafood (lobster, scallop and shrimp) served with chef's sauce</i>	

Curry

*aromatic, slow-cooked curry simmered in Himalayan spices,
served with basmati rice*

SPICE LEVEL - MILD, MEDIUM, OR SPICY

Original	19
<i>traditional aromatic curry sauce with Himalayan spices</i>	
Tikka Masala	19
<i>rich & creamy tomato based sauce with Himalayan spices & yogurt</i>	
Makhani	19
<i>mild & buttery tomato based sauce with Himalayan spices</i>	
Korma	19
<i>rich & creamy sauce with cashews and almond</i>	
Saag	19
<i>slow cooked purée of spinach with Himalayan spices</i>	
Vindaloo	19
<i>spicy curry with potatoes, chilies & Himalayan spices</i>	
Coconut	19
<i>rich & creamy coconut milk based sauce with Himalayan spices</i>	

CHOICE OF PROTEIN

*Vegetable +0, Dal (Lentil) +1, Chana (Chickpea) +1, Paneer (Cheese) +3,
Chicken +3, Beef +5, Lamb +6, Shrimp +8*

Vegetable Curry

Chana Masala	19
<i>chickpeas cooked in onions, tomatoes & masala sauce</i>	
Matar Paneer	20
<i>green peas and paneer in tomato & onion sauce</i>	
Tadka Dal	19
<i>yellow lentil gravy with Himalayan spices</i>	
Baingan Bharta	19
<i>roasted eggplants cooked in fresh tomatoes & onion sauce</i>	
Himalayan Aloo	19
<i>potatoes and cauliflower mixed in curry sauce</i>	

Stir-Fried Noodle & Rice

Nepali Style Chow Mein	18
<i>popular stir-fried noodle with Himalayan spices</i>	
Nepali Style Fried Rice	18
<i>aromatic stir-fried rice with Himalayan spices</i>	
Biryani	20
<i>spiced mixed rice with seasoned meat or vegetables</i>	

CHOICE OF PROTEIN

Fried Noodle/Rice: Vegetable +0, Egg +1, Chicken +2, Beef +2, Shrimp +6, Mix +6

Biryani: Vegetable +0, Chicken +2, Beef +4, Lamb +5, Shrimp +7

Side Order

Plain Naan	5	Basmati Rice	4
Garlic Naan	6	Poori Bread	6
Onion Naan	6	Papadum	4
Spinach Naan	6	Paratha Bread	6
Himalayan Naan	6	Raita	6

stuffed with cashew, almond, raisin, cherry & coconut

Dessert

Ice Cream	5	Rice Pudding	5
<i>vanilla & chocolate</i>		<i>creamy mixture of rice & milk</i>	
Gulab Jamun	5	Rasmalai	5
<i>cheese ball served in honey sauce</i>		<i>cottage cheese served in milky sauce</i>	
Mochi Ice Cream	7	Matcha Cheese Cake	8
<i>matcha flavor ice cream</i>		<i>matcha flavor cheese cake</i>	
Himalayan Kulfi	6		

mango ice cream with pistachio, cashew & almond

Lunch Special

served Monday to Friday between 11:30 am to 3:00 pm

Thali Set	21	Poori Set	19
<i>choice of vegetable, chicken, beef or lamb</i>		<i>served with Chana Masala & Himalayan Aloo</i>	
Vegetable Curry Set	19	Naan Set	19
<i>two choices of vegetable curries</i>		<i>served with chicken & vegetable curries</i>	
Chicken Curry Set	20	Paratha Bread Set	19
<i>two choices of chicken curries</i>		<i>served with chicken & vegetable curries</i>	
Beef Curry Set	20	Momo Set	19
<i>two choices of beef curries</i>		<i>chicken, beef & vegetable with dal or garlic soup</i>	
Lamb Curry Set	20	Himalayan Fried Noodle	19
<i>two choices of lamb curries</i>		<i>mix of chicken, beef, and vegetable</i>	
Tandoori Set	21	Himalayan Fried Rice	19
<i>assorted chicken tandoori</i>		<i>mix of chicken, beef, and vegetable</i>	

Curry Set and Tandoori Set are served with Basmati Rice or Naan

Thali Set is not available for take out