

# *Appetizers*

## **SAMOSA (VEGETABLE)**

*Turnover filled with spiced potatoes and peas; with mint & onion chutney*

*By Pcs*

## **SAMOSA (MEAT)**

*Turnover filled with curried meat; with mint & onion chutney*

*By Pcs*

## **SAMOSA (Paneer)**

*Turnover filled with spiced Paneer with mint & onion chutney*

*By Pcs*

## **BATTA VADA**

*Turnover filled with curried potatoes with mint & onion chutney (Besan/Chickpea flour, vegan)*

*By Pcs*

## **ALOO PAPRI CHAT**

*Crispy flour, chopped potatoes & spices tossed in yogurt, topped with tangy tamarind sauce; chutney side*

*Size: Trays (S/M/L)*

## **BHEL PURI**

*Crisp rice, fried noodles & lentils with herbs & tangy-sweet sauce; chutney side*

*Size: Trays (S/M/L)*

## **CHILLY CHICKEN**

*Chinese-style boneless hot & sour chicken with peppers, onions & herbs; chutney side*

*Size: Trays (S/M/L)*

## **DRUMS OF HEAVEN**

*Tender chicken wings with fresh herbs, chili & peppers; chutney side*

*Size: Trays (S/M/L)*

## **VEGETABLE PAKORA**

*Spiced mixed fritters made in chickpea flour; with tamarind & green chutney*

*Size: Trays (S/M/L)*

## **ONION BHAJI**

*Indian-style deep-fried onion fritters*

*Size: Trays (S/M/L)*

## **CHICKEN PAKORA**

*Delicately spiced deep-fried chicken fritters*

*Size: Trays (S/M/L)*

## **PANEER PAKORA**

*Homemade cheese fritters*

*Size: Trays (S/M/L)*

# Entrée: Chicken

## **CHICKEN TIKKA SAGWALA**

*Boneless chicken tikka cooked with fresh chopped spinach, tomatoes, and a touch of cream  
Size: Trays (S/M/L)*

## **CHICKEN DANSIK**

*Boneless pieces of chicken marinated in honey, vinegar and spices, cooked with lentils. Tastes sweet, sour and spicy  
Size: Trays (S/M/L)*

## **CHICKEN TIKKA MASALA**

*Tender, boneless pieces of white meat chicken roasted in the tandoor, then cooked in a thick tomato, onion and creamy butter sauce  
Size: Trays (S/M/L)*

## **CHICKEN PISHAWRI**

*Juicy pieces of chicken specially prepared with the chefs sharp knife, then simmered in a tangy sauce with yogurt, onions, tomatoes and flavorful spices  
Size: Trays (S/M/L)*

## **CHICKEN JAL-FROZI**

*Tasty pieces of white meat chicken prepared with fresh bell peppers, slices of tomatoes, spring onion and flavored with fresh spices  
Size: Trays (S/M/L)*

## **CHICKEN MADRAS / CHETTINAD**

*Chicken cooked in south India style curry with coconut  
Size: Trays (S/M/L)*

## **CHICKEN MAKHNI**

*The most popular Indian delicacy "butter chicken" tandoori baked chicken cooked with chopped tomatoes in butter sauce  
Size: Trays (S/M/L)*

## **KARAHI CHICKEN**

*Chicken cooked with ground spices and herbs in an iron Karahi  
Size: Trays (S/M/L)*

## **CHICKEN KORMA**

*Chicken simmered with delicious Kashmiri herbs, cooked in cream and sprinkled with nuts and cashews  
Size: Trays (S/M/L)*

## **CHICKEN VINDALOO**

*Chicken cooked in a light gravy, mild or hot.  
Size: Trays (S/M/L)*

# Entrée: Lamb/Goat

## **LAMB VINDALOO**

*Extra hot spiced lamb cooked in a tangy, sharp sauce. Lamb specialties Extra hot spiced lamb cooked in a tangy, sharp sauce.*

*Size: Trays (S/M/L)*

## **LAMB SAG**

*Lamb cooked in spices and spinach.*

*Size: Trays (S/M/L)*

## **LAMB ROGANJOSH**

*Cubes of lamb marinated in Indian spices, cooked with chopped tomatoes in a creamy sauce.*

*Size: Trays (S/M/L)*

## **LAMB PASANDA**

*Slices of lamb marinated in cream and cooked in a mild spicy almond sauce.*

*Size: Trays (S/M/L)*

## **KARAH KEBAB KHYBERI**

*Hearty appetites will appreciate our specialty from the Khyber pass region. Diced lamb grilled with Himalayan herbs, tomatoes and capsicum (cayenne and bell peppers) in the traditional style.*

*Size: Trays (S/M/L)*

## **BHINDI GOAT**

*Fresh okra and selected pieces of lamb marinated in herbs and cooked according to our chefs secret recipe.*

*Size: Trays (S/M/L)*

## **LAMB PISHAWRI**

*A rare delicacy from northwest India. Juicy pieces of lamb specially prepared with the chefs sharp knife, then simmered in a tangy sauce with yogurt, onions, tomatoes and flavorful spices.*

*Size: Trays (S/M/L)*

## **KEEMA PUNJABI MASALA**

*Fresh American chopped lamb marinated in yogurt and a fresh blend of tandoori masala (spices), cooked with green peas.*

*Size: Trays (S/M/L)*

## **LAMB CURRY**

*Extra hot spiced lamb cooked in a tangy, sharp sauce. Lamb specialties Extra hot spiced lamb cooked in a tangy, sharp sauce.*

*Size: Trays (S/M/L)*

## **LAMB TIKKA MASALA**

*Marinated sliced lamb baked in the tandoor, then cooked in a thick tomato, onion and creamy butter sauce.*

*Size: Trays (S/M/L)*

**LAMB BHUNA**

*Chunks of lamb and northern spices cooked with onion and green peppers.*

*Size: Trays (S/M/L)*

**LAMB MANGO**

*Tender pieces of lamb marinated in mango sauce and herbs.*

*Size: Trays (S/M/L)*

**LAMB SHAHI KORMA**

*Diced lamb simmered with Kashmiri herbs, nuts and cooked in a creamy rich sauce.*

*Size: Trays (S/M/L)*

**GOAT CURRY**

*All natural cooked with Indian spices in onion and tomato gravy, served with side of jeera rice.*

*Size: Trays (S/M/L)*

**GOAT TIKKA MASALA**

*All natural cooked with Indian spices in creamy onion and tomato gravy and served with side of rice jeera*

*Size: Trays (S/M/L)*

**GOAT VINDALO**

*All natural cooked with Indian spices in tangy and hot onion and tomato gravy with potatoes and served with side of rice jeera*

*Size: Trays (S/M/L)*

**GOAT MAKHANI**

*All natural cooked with Indian spices in buttery tomato gravy and served with side of rice jeera*

*Size: Trays (S/M/L)*

**GOAT MASALA**

*All natural cooked with Indian spices in onions and tomatoes sautéed masala served with a side of jeera rice*

*Size: Trays (S/M/L)*

**HANDI KORMA GOAT**

*Chicken tikka with saffron rice with choice crispy vegetables, pickle, choice of raita and green tea*

*Size: Trays (S/M/L)*

# Entrée: Vegetarian

## **KARAHI PANEER**

*Homemade cheese cubes cooked in an Indian wok with chopped tomatoes, green peppers, fresh garlic and spices.*

*Size: Trays (S/M/L)*

## **PANEER TIKKA MASALA**

*Homemade cheese cooled with onions, bell peppers in a creamy tomato sauce.*

*Size: Trays (S/M/L)*

## **VEGETABLE JAL-FRAZI**

*Fresh garden vegetables marinated in fresh ginger and garlic, then cooked with natural herbs.*

*Size: Trays (S/M/L)*

## **SAG PANEER**

*Spinach and homemade Indian cheese cubes cooked in spices.*

*Size: Trays (S/M/L)*

## **MATAR PANEER**

*Peas and lightly fried homemade cheese cubes, cooked in a mildly spiced sauce.*

*Size: Trays (S/M/L)*

## **PALAK ALOO**

*Potatoes cooked in spinach and flavorful spices.*

*Size: Trays (S/M/L)*

## **ALOO GOBHI**

*Potatoes and cauliflower cooked in Indian spices.*

*Size: Trays (S/M/L)*

## **ALOO MATTER**

*Fresh garden peas cooked with cubes of potatoes in a special medium sauce.*

*Size: Trays (S/M/L)*

## **CHANA MASALA**

*Chick peas and potatoes cooked in mild spices.*

*Size: Trays (S/M/L)*

## **BAYNGAN BHURTHA**

*Eggplant roasted in the tandoor, cooked with green peas, fresh tomatoes, onions, ginger and garlic, in a Punjabi style.*

*Size: Trays (S/M/L)*

## **BHINDI MASALA**

*Whole okra stuffed with oriental spices and cooked with onions and peppers.*

*Size: Trays (S/M/L)*

### **MALAI KOFTA**

*Homemade cheese stuffed in vegetable balls, cooked in a mildly spiced creamy sauce.*

*Size: Trays (S/M/L)*

### **NAVRATTAN KORMA**

*A combination of mixed vegetables marinated in yogurt, cooked in cream and specially blended spices.*

*Size: Trays (S/M/L)*

### **PANEER MASALA**

*Homemade cottage cheese with onions and tomatoes, cooked in butter with fresh herbs.*

*Size: Trays (S/M/L)*

### **TADKA DAL**

*Yellow lentils cooked with onions, ginger, garlic, tomatoes and spices.*

*Size: Trays (S/M/L)*

### **SHAHI PANEER**

*Homemade cottage cheese cubes served in a delicately spiced creamy sauce.*

*Size: Trays (S/M/L)*

### **DHABA STYLE SAAG PALAK**

*Indian spinach curry, known for its rustic, robust flavors and nutritious qualities*

*Trays (S/M/L)*

### **RAJMA MASALA**

*Rajma cooked in mild spices.*

*Size: Trays (S/M/L)*

### **DAL MAKHNI**

*Lentils fried in butter with onions, tomatoes, ginger and garlic.*

*Size: Trays (S/M/L)*

## ***Condiments***

### **PAPADUM**

*Thin and crispy bread*

*Size: Trays (S/M/L)*

### **RAITA**

*Cucumber in yogurt with mint leaves*

*Size: Trays (S/M/L)*

### **MANGO CHUTNEY**

*Sweet and spicy chutney*

*Size: Trays (S/M/L)*

### **ACHAR**

*Hot and spicy Indian pickles*

*Size: Trays (S/M/L)*

# Indo-Chinese

## **GOBI MANCHURIAN**

*Morsels of cauliflower cooked in a Manchurian sauce*

*Size: Trays (S/M/L)*

## **CHILI PANEER**

*Cubes of cottage cheese with fresh chili and onions in soy chili sauce*

*Size: Trays (S/M/L)*

## **CHILI CHICKEN (HAKKA STYLE)**

*Diced chicken with fresh chili peppers, cooked in traditional Hakka style*

*Size: Trays (S/M/L)*

## **GINGER CHICKEN**

*Diced chicken cooked in a ginger flavored sauce*

*Size: Trays (S/M/L)*

# Soups & Salads

## **TOMATO SOUP**

*Our heart warming soup freshly prepared with chicken , garlic, ginger, vegetable and touch of specially blinded spices.*

*Size: Trays (S/M/L)*

## **MURG SHORBA**

*Chicken, garlic, ginger, vegetables & spices*

*Size: Trays (S/M/L)*

## **COCONUT SOUP**

*Coconut & nuts prepared in milk*

*Size: Trays (S/M/L)*

## **MULLTIGATEWNY SOUP**

*Lentil soup mildly flavored with herbs & vegetables*

*Size: Trays (S/M/L)*

## **HIMALAYAN FAMILY SALAD**

*Garden fresh vegetable, garnished with boiled egg, or without topped with freshly prepared creamy dressing or oil and vinegar.*

*Size: Trays (S/M/L)*

# Rotighar/Breads

## **PLAIN NAAN**

*Buttered pan fried flat bread.*

By Pcs

## **ROTI**

*Indian style whole wheat bread.*

By Pcs

## **ALOO PARATHA**

*Paratha bread stuffed with mildly spiced potatoes.*

By Pcs

## **GARLIC NAAN**

*The traditional Punjabi tear-drop shaped white bread is baked in huge flat ovals by slapping it quickly on sides of tandoor.*

By Pcs

## **ONION PARATHA**

*Whole wheat unleavened bread filled with fresh onion and spices.*

By Pcs

## **ONION PANEER KULCHA**

*Mild, scrumptious unleavened bread riled with onion.*

By Pcs

## **KEEMA NAAN**

*Leavened bread stuffed with minced lamb, onions and spices.*

By Pcs

## **KASHMIRI PARATHA**

*Multi-layered bread stuffed with delicately spiced shredded chicken and a mixture of nuts and raisins.*

By Pcs

## **PESHAWARI NAAN**

*Leavened bread stuffed with fresh coriander, potatoes, peas, nuts and spices.*

By Pcs

## **HIMALAYAN BREAD BASKET**

*A combo of three house favorite breads. Homemade*

By Pcs

## **GOBHI KULCHA**

*Mild, scrumptious unleavened bread riled with fresh minced cauliflower.*

By Pcs

## **PARATHA**

*Mild, scrumptious unleavened bread riled with fresh minced cauliflower.*

By Pcs

## **PURI**

*Mild, scrumptious unleavened bread riled with fresh minced cauliflower.*

By Pcs

## **LACHHA PARATHA**

*Flaky, multi-layered Indian flatbread from Punjab*

By Pcs

# Rice

## **LAMB BIRYANI**

*Size: Trays (S/M/L)*

## **VEGETABLE BIRYANI**

*Fragrant basmati rice cooked with fresh vegetables*

*Size: Trays (S/M/L)*

## **CHICKEN TIKKA BIRYANI**

*Size: Trays (S/M/L)*

## **CHICKEN BIRYANI**

*Size: Trays (S/M/L)*

## **RICE PULAO**

*Lightly fried basmati rice with peas and a touch of cumin seeds*

*Size: Trays (S/M/L)*

## **KASHMIRI PULLAO**

*Saffron basmati rice cooked with fruits, fresh broccoli and homemade cheese.*

*Size: Trays (S/M/L)*

## **VEGETABLE FRIED RICE**

*Size: Trays (S/M/L)*

## **CHICKEN FRIED RICE**

*Size: Trays (S/M/L)*

# Tandoori Specials

## **TANDOORI CHICKEN HALF**

*Chicken marinated in yogurt and fresh, mild spices, roasted over charcoal in the tandoor.*

*By Pcs*

## **TANDOORI CHICKEN FULL**

*Chicken marinated in yogurt and fresh, mild spices, roasted over charcoal in the tandoor.*

*By Pcs*

## **CHICKEN TIKKA**

*Tender, boneless pieces of white meat chicken marinated with flavorful spices, then roasted over charcoal in the tandoor.*

*By Pcs*

## **SEEKH KEBAB**

*Chopped meat mixed with onions and herbs, then roasted on a skewer in the tandoor.*

*By Pcs*

## **HIMALYANS SPECIAL KEBAB**

*Thick and tasty boneless pieces of white meat chicken marinated with spinach and herbs, flavored with coriander and broiled over charcoal in the tandoor.*

*By Pcs*

## **PANEER TIKKA**

*Homemade cheese cooked with onions, bell pepper in a creamy tomato sauce.*

*By Pcs*

# Beverages

## **INDIAN MASALA TEA**

*Our famous tea flavored with herbs and spices*

*Trays (S/M/L)*

## **MANGO LASSI**

*Our famous tea flavored with herbs and spices*

*Trays (S/M/L)*

## **LASSI**

*Organic buttermilk (lassi) flavored with natural Himalayan salt and natural curry spices.*

*Trays (S/M/L)*

## **ICED TEA**

*Trays (S/M/L)*

## **MANGO JUICE**

*Trays (S/M/L)*