

About Our Food

Appetizers

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|---|---------------|--|---------------|
| 1 Vegetable Samosa (2 pieces) | \$3.99 | 5 Paneer Pakora | \$5.50 |
| Deep fried patties stuffed with mildly spiced potatoes and green peas | | Deep-fried cottage cheese with chickpeas flour and spices | |
| 2 Samosa Chaat | \$4.99 | 6 Himalayan Grille Platter | \$6.99 |
| Samosa and Garbanzos spiced with mint, tamarind and yogurt | | A Generous sampling of house appetizers including Samosa, Vegetable Pakora, Chicken Pakora & Paneer Pakora | |
| 3 Vegetable Pakora | \$3.99 | 7 Bhatamas Sadheko | \$3.99 |
| Deep-fried mix vegetable with chickpeas flour and spices | | Mix of beaten rice soybean, garlic herbs, lemon and chilly | |
| 4 Chicken Pakora | \$4.50 | 8 Chicken Choila | \$6.50 |
| Deep-fried chicken breast with chickpeas flour and spices | | Fresh boneless chicken marinated with onion, garlic, ginger and Himalayan spices | |

Soups

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|---------------------------------------|---------------|---|---------------|
| 9 Lentil Soup | \$4.50 | 10 Chicken Soup | \$5.50 |
| Lentils seasoned with Himalayan herbs | | Made with fresh chicken meat with broth, fresh vegetables, lemon juice, orzo pasta and a blend of exotic spices | |

Salad

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| 11 Green Salad | \$4.50 |
| Cucumbers, tomatoes, onions, lettuce tossed in house dressing | |

Tibetan Entrees

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| 12 Vegetable MoMo (Steamed/fried) | \$9.99 | 15 Chicken Chowmein | \$10.99 |
| Dumpling filled with soyabean, cabbage, mashed potatoes and spices | | Noodles sautéed with chicken, cabbage, carrot sprinkled and scallion | |
| 13 Chicken MoMo (Steamed/fried) | \$10.99 | 16 Thukpa (Vegetables/Chicken) | \$8.99 |
| Handmade dumpling filled with ground meat, cabbage, onion scallion, cilantro, garlic and ginger | | Noodle soup cooked with vegetable/ chicken, cabbage, carrot and spinach | |
| 14 Vegetable Chowmein | \$8.99 | 17 Ema – Datsi | \$9.99 |
| Noodles sautéed with vegetable, cabbage carrot sprinkled and scallion | | Long green chili peppers cooked with potato, Onions, radish powdered fresh cheese; served with rice | |

Tandoori (Clay Oven) Specialties

Spice Levels: Mild, Regular, Medium, Hot, Extra Hot

18 Tandoori Chicken **\$13.99**

Chicken marinated in yogurt with freshly ground spices and lemon juice; grilled in tandoor

19 Tandoori Shrimp **\$15.99**

Jumbo shrimp seasoned with fresh spices and herbs; grilled in tandoor

20 Tandoori Mixed Grill **\$16.50**

A delicious combination of chicken, lamb, seekh kebab and shrimp; grilled in tandoor

21 Tandoori Chicken Tikka **\$14.50**

Tender boneless pieces of chicken breast

Lamb Specialties

(Served with Basmati rice)

25 Lamb Korma **\$14.99**

Boneless skinless lamb cooked in creamy onion sauce with cashews and almonds

26 Lamb Kadai **\$13.99**

Boneless lamb cooked with onions, tomatoes and green bell peppers

27 Lamb Vindaloo **\$12.99**

Chunks of lamb cooked in tomato paste mixed with potatoes

28 Lamb Curry **\$14.99**

Chunks of boneless skinless lamb simmered in tomato onion curry sauce

29 Lamb Palak **\$12.99**

Tender pieces of lamb cooked with spinach and flavored with fresh spices

30 Lamb Rogan Josh **\$13.99**

Tender lamb cubes cooked with a spicy onion-based sauce

Goat Specialties

31 Goat Curry **\$13.99**

Goat meat on the bone cooked with gravy sauce and spices served with Basmati rice

Chicken Specialties

(Served with Basmati rice)

flavored with spices and grilled to perfection

22 Tandoori Lamb Seekh Kebab **\$15.50**

Kebab finger rolls of ground lamb, spiced with fresh ginger; grilled in tandoor

23 Tandoori Malai Tikka **\$16.50**

Boneless chicken, almond, cashew nut, with flavored spices and grilled to perfection

24 Khasi ko Sekuwa (Special Nepali Entree) **\$14.99**

Marinated goat meat char grilled on a skewer, served with herbs and spices.

Seafood Specialties

(Served with Basmati rice)

32 Fish Fries **\$14.99**

Goan style fish marinated with ginger garlic with deep fry.

33 Shrimp Curry **\$16.99**

Shrimp simmered in tomato onion curry sauce

34 Mughlai Shrimp **\$16.99**

Shrimp cooked in creamy sauce with garlic, ginger, tomato

Biryani Specialties

35 Vegetable Biryani Classic **\$11.99**

Dish made from a mixture of spices, basmati rice and mix vegetables

36 Chicken Biryani Classic **\$13.99**

Dish made from a mixture of spices, basmati rice, and chicken

37 Lamb Biryani Classic **\$14.99**

Dish made from a mixture of spices, basmati rice, and lamb

38 Shrimp Biryani Classic **\$15.50**

Dish made from a mixture of spices, basmati rice, and shrimp

Spice Levels: Mild, Regular, Medium, Hot, Extra Hot

39 Chicken Tikka Masala (White Meat)	\$12.99	42 Chicken Vindaloo	\$11.50
Boneless skinless chicken cooked in Tandoor and blended in light creamy masala sauce		Chicken cooked in tomato paste mixed with potatoes	
40 Butter Chicken	\$12.50	43 Chicken Curry	\$12.50
Chicken cooked in Tandoor and blended in light creamy butter-masala sauce		Chunks of boneless skinless chicken simmered in tomato onion curry sauce	
41 Chicken Korma	\$11.99	44 Chicken Palak	\$11.99
Boneless skinless chicken cooked in creamy onion sauce with cashews and almonds		Chicken and spinach cooked with spices	
		45 Chicken Chili	\$9.99
		Fresh chicken simmered in tomato sauce, and seasoned with bell pepper & shredded onions	

Vegetarian Entrees

(Served with Basmati rice)

46 Mix Vegetable Curry	\$9.99	green peas	
Mixed vegetables seasoned in a medium thick curry		53 Paneer Tika Masala	\$11.99
47 Daal Makhani	\$9.99	Cottage cheese prepared in thick authentic gravy	
Tastefully fried mixed lentil seasoned with pure butter		54 Palak Paneer	\$10.99
48 Bhendi Masala	\$9.99	cottage cheese cubes cooked with spinach and creamy Sauce	
Okra cooked with onion, tomatoes and spices		55 Baigan Bharta	\$10.99
49 Daal Tadka	\$9.99	Eggplant roasted in tandoor and cooked in herbs, spices and dried lotus petals	
Toor or chickpea daal cooked in Indian style		56 Malai Kofta	\$9.99
50 Matar Paneer	\$10.99	Cheese and mashed potato balls cooked in a creamy sauce	
cottage cheese cooked with fresh peas		57 Aaloo Bodi Tama	\$10.99
51 Navaratan Korma	\$10.99	A bamboo shoots dish cooked with potatoes, black eyed peas and spices	
Nine fresh Indian vegetables with yogurt, cashews, cream and butter simmered to perfection		58 Raayo Saag	\$8.99
52 Aloo Matar	\$8.99	Mustard green leaves sautéed with cumin seeds	
A great combination of potatoes and fresh		60 Garlic Naan	\$2.50
		White bread with fresh garlic baked in a clay oven	
		61 Onion Kulcha	\$2.50
		Onion, cilantro, stuffed in white bread cooked in a clay oven	
		62 Peshawori Naan	\$3.50
		White bread stuffed with cherries, cashew nuts and raisins, baked in a clay oven	

Naan (Bread)

59 Plain Naan	\$1.99
White unleavened bread baked in a clay oven with or without butter	

Spice Levels: Mild, Regular, Medium, Hot, Extra Hot

63 Naan Bread Basket	\$5.50
Combination of llain naan, garlic naan, and onion kulcha	
64 Cheese Naan	\$2.99
Homemade cheese stuffed in white bread and baked in a clay oven	
65 Garlic Basil Naan	\$2.50
White bread baked with fresh garlic and basil	

Beverages

66 Sweet Lassi	\$3.50
Refreshing yogurt with sweet	
67 Mango Lassi	\$3.99
Chilled sweet Mangoes blended with fresh homemade Yogurt	
68 Soft Drinks	\$1.99
Coke, Diet Coke, Sprite, Lemonade, Ginger Ale, Iced Tea	
69 Coffee	\$1.99
Black and milk coffee	
70 Masala Tea	\$2.50
Tea with tasty masala	

Accompaniments

71 Raita	\$1.99
Crisp yogurt with cucumbers, chopped Carrot and black peppers.	
72 Pickles	\$0.99
Imported mixed pickles	
73 Mango Chutney	\$1.50
74 Plain Basmati Rice	\$1.99

Desserts

75 Ras Malai (2 pieces)	\$3.99
A dessert from Bengal made from fresh cheese in sweetened milk	

76 Gulab Jamun (2 pieces)	\$2.99
A north Indian sweet made from essence of milk fried in vegetable oil and soaked in honey syrup	
77 Plain Kheer (Rice Pudding)	\$2.99
A famous Indian sweet made from milk and rice	
78 Gajar Halwa	\$3.99
Sweet carrots cooked with ricotta cheese	

Himalayan Thali

Vegetarian Himalayan Thali	\$11.99
Traditional nepali combination platter served with rice, daal, two kinds of vegetables, papad, achar (pickle) and house special dessert	
Chicken	\$12.99
Goat	\$14.99

We can prepare Nepali, Tibetan and Indian foods based on customer requirements. Please contact Chef/Manager.

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