

HIMALAYA

NEPALESE INDIAN RESTAURANT

Starters

Every starter has free sauce



01. **Papadum (1 piece)** 1,20
Crispy lentil cake served with various dips.
02. **Onion Bhajee (3 piezas)** 5,95
Freshly cut onions fried in chickpea flour and herbs.
03. **Vegetable Samosa** 6,50
Wafer thin pastry stuffed with vegetables Indians herbs and spices.
04. **Pakora Vegetal** 6,50
Fried vegetables with light spices in chickpea flour.
05. **Pakora Chicken** (☺) 6,95
Battered with light spices, gram flour and deep fried.
06. **Chicken Tikka (boneless)** (☺) 7,45
(Recommended) Pieces of chicken marinated in spices and herbs, barbecued in a clay oven.
07. **Seekh Kebab** 8,95
Lamb skewer with onion, peppers, herbs and corriander.
08. **Aloo Tikki** 6,50
Indian snack made with boiled and mashed potatoes, spices and herbs that are fries to perfection until crisp.
09. **Chicken puri** 6,95
Chicken with curry sauce and fried bread.
10. **Prawn Puri** (☺) 8,95
Prawn with curry sauce and fried bread.

11. **Daal Soup** 7,95
12. **Chicken Soup** 7,95
13. **Vegetables Soup** 7,95
14. **Mushrooms Soup** 7,95
15. **Prawn Soup** 8,95
16. **Chicken Lolipop** 7,45
Chicken coated with cornmeal and spices.
17. **Chicken Wings** (☺) 7,45
Chicken wings marinated in spices and herbs, barbecued in a clay oven.
18. **Fish Pakora** (☺) 6,95
Tandoori baked fish lightly spiced, coated with gram flour and deep fried.
19. **Samosa Chat** 7,50
Vegetable samosa mixed with natural yogurts, onion ,capsicum and special chat masala.
20. **Chicken Chat** (☺) 7,95
(Recommended) Chicken tikka , capsicums, and fresh onion mixed with special chat masala and decorated with green salad.
21. **Green Salad** (☺) 9,45
Freshly chopped iceberg lettuce with tomatoes, onions, cucumber & lemon.
22. **Chicken Salad** (☺) 10,95
Freshly chopped iceberg lettuce with tomatoes, onions, cucumber, chicken & lemon.
23. **Tuna Salad** (☺) 10,95
Freshly chopped iceberg lettuce with tomatoes, onions, cucumber, tuna & lemon.
24. **Mixed Raita** (☺) 3,95
Seasoned yoghurt mildly spiced with cucumber, tomatoes and onion.
25. **Dahi (Yogurt)** 2,95
26. **Mixed vegetable starters** 11,95
Bhajee onion, mixed vegetable pakora and vegetable samosa.
27. **Mix Tandoori Starters** 12,95
Special combination of chicken tikka, lamb tikka and seek kebab.
28. **King Prawn Pakora** (☺) 12,95
Fried king prawns with light spices in chickpea flour



Children's Menu

- 29. Chicken Tikka Masala with rice 10,95
- 30. Fish and Chips 7,95
- 31. Fish Fingers and Chips 7,95
- 32. Chicken Nuggets and Chips 7,95
- 33. Chicken Burger and Chips 7,95
- 34. French Fries 3,95
- 35. Chicken Korma with Chips 10,95
- 36. French Fries or rice with korma sauce [ⓐ]
sweet and creamy sauce with coconut 5,95
- 37. Chicken breast with french fries 9,95

Tandoori Specialities



All Tandoori dishes are marinated in our own special tandoori sauce and then barbecued over a clay oven. Tandoori dishes are served with special sauce.

- 38. Chicken Tikka with cheese [ⓐ] 17,95
- 39. Chicken Tikka (without bone) [ⓐ] 16,95
(Recommended) Pieces of chicken marinated in spices and herbs, barbecued in a clay oven.
- 40. Tandoori Chicken (on the bone) [ⓐ] 17,95
Pieces of chicken specially spiced, marinated and roasted in the tandoor.
- 41. Chicken Tikka Shashlick (without bone) .18,95
[ⓐ] Marinated pieces of chicken barbecued in the clay oven with capsicum, tomato, onion & mushrooms .
- 42. Lamb Tikka (without bone) [ⓐ] 18,95
- 43. Tandoori King Prawn [ⓐ] 19,95
- 44. Lamb Tikka Shashlick (without bone) [ⓐ] 19,95
Marinated pieces of Lamb barbecued in the clay oven with capsicum, tomato & onion.

- 45. Tandoori Mix Grill [ⓐ] [ⓑ] 19,95
Assorted tandoori delicacies, chicken tikka, lamb tikka, King Prawns and tandoori chicken.
- 46. Salmon Tandoori [ⓐ] 19,95
- 47. Chilli Garlic Chicken 18,95
Dishes with cubes, onion, red and green pepper, garlic and green chilli and fresh coriander. Served in a sizzler.

House Specialities



- 48. Himalaya Special [ⓐ] [ⓑ] 17,95
Winner of the dish of the year award. Pieces of boneless chicken marinated in yoghurt & a special massala sauce with a selection of herbs, spices, cooked with fresh tomato, ginger, onions & fresh cream, garnished with cashewnuts and fried onion.
- 49. Chicken Tikka Masala [ⓐ] 16,95
Chicken tikka marinated in spices and herbs, cooked in ground almond, coconut and fresh cream.
- 50. Chicken Tikka Chilli Masala [ⓐ] 16,95
(Recommended) Chicken tikka cooked in Nepalese spices with creamy masala sauce touch of fresh green chillies and spring onions.
- 51. Butter Chicken [ⓐ] 16,95
Pieces of barbecued chicken cooked with tomatoes and special creamy butter sauce.
- 52. Fish Makhani [ⓐ] [ⓑ] 16,95
Pan fried fish cooked in medium hot sauce of tomatoes, onions and touch of fresh cream.
- 53. Chicken Tikka Kashmiri [ⓐ] 16,95
Chicken tikka cooked with Indian herbs and seasonal mix fruits seasoned with special creamy sauce.
- 54. King Prawn Masala [ⓐ] [ⓑ] 19,95
(Recommended) King prawn cooked in mild masala sauce with coconut, almonds & ground spices and fresh cream.

- 55. Chicken Tikka Dopiaza 16,95
Very flavorful dish with pieces of chicken tikka, fresh tomatoes, abundant onions and spices in a thick sauce.
- 56. Chicken Tikka Dansak 16,95
Chicken tikka cooked with lentils in a sweet, sour and slightly spicy thick sauce.
- 57. Chicken Tikka Madras/Vindaloo 16,95
(Recommended) Hot curry with indian herbs and spicy chilly paste. Garnished with ginger and coriander.
- 58. Chicken Tikka Saag 16,95
Cubes of chicken tikka cooked with fresh spinach leaves, herbs and spices.
- 59. Chicken Tikka Karahai 16,95
Chicken Tikka cooked with fresh ingredients in a thick blend of spices with onions, tomatoes and green peppers.

- 60. Fish Curry [ⓐ] 16,95
Pan-fried diced fillet of merluza fish cooked with chef special handmade sauce. Can be prepared medium, jalfrazi or madras hot to suit individual tastes .



Chef Recommendations



- 61. Himalaya Khas 17,95
Lamb, Chicken & prawn cooked with fresh ingredients in a thick blend of Nepalese spices with onions, tomatoes and green peppers.
- 62. Machha Chhaldi Ko [ⓐ] 19,95
(Recommended) King Prawn Cooked With Special Nepalese Spices, Ginger, fresh herbs and Touch of Yoghurts – Most popular, Villagers recipe from Chhaldi River Western Part of Nepal. Can be prepared medium, jalfrazi or madras hot to suit individual tastes.
- 63. Chicken Tikka Jalfrezi 16,95
(Recommended) Pieces of chicken marinated in spices and herbs, barbecued in a clay oven cook with special combination of fresh onions, ginger, tomatoes, red & green peppers and Indian spices. Garnished with fresh coriander.
- 64. Garlic Chicken 16,95
Chicken tikka cooked with fresh garlic, ginger, tomatoes and onions. Garnished with fried garlic. (medium hot)
- 65. Goa King Prawn Curry [ⓐ] 19,95
Fresh King prawn cooked with onion, curry leaves, nepalese herbs and spices, coco milk and mustard seed.
(Can be prepare in both lamb and chicken as per guest request.)



Balti Dishes



Balti dishes are cooked in a cast iron Kashmir pan with light ginger, tomatoes, peppers & onions with freshly ground spices including daily picked herbs, creating a thicker, richer and distinctive flavour. Balti dishes can be prepared medium or hot to suit individual tastes.

- | | |
|---|-------|
| 66. Chicken Balti | 15,95 |
| 67. Potato Chicken Balti | 15,95 |
| 68. Lamb Balti | 17,95 |
| 69. Potato Lamb Balti | 17,95 |
| 70. Chicken Tikka Balti | 16,95 |
| 71. Chicken Tikka Balti | 16,95 |
| (with chick peas or mushrooms) | |
| 72. Potatoes with chickpeas balti | 15,95 |
| 73. Vegetabla Balti | 15,95 |
| 74. Balti Himalaya ⊕ | 18,95 |
| (Recommended) Chicken, Lamb & Prawn | |
| 75. King Prawns Balti | 19,95 |
| 76. Vegetables with Paneer Balti | 16,95 |

Karahi Dishes



Karahi dishes are cooked with fresh ingredients in a thick blend of spices with onions, tomatoes and green peppers. Karahi dishes can be prepared medium or hot to suit individual tastes.

- | | |
|-------------------------------|-------|
| 77. Chicken Karahi | 15,95 |
| 78. Lamb Karahi | 17,95 |
| 79. Prawn Karahi ⊕ | 18,95 |
| 80. Vegetable Karahi | 15,95 |
| 81. King Prawn Karahi ⊕ | 19,95 |

Traditional Dishes



- | | Chicken | Lamb | Prawn |
|--|---------|-------|-------|
| 82. Curry | 15,95 | 17,95 | 18,95 |
| Cooked in light gravy with fresh tomatoes and spices. | | | |
| 83. Bhuna | 15,95 | 17,95 | 18,95 |
| Cooked with rich of onions, capsicums and tomatoes, in a medium spicy thick sauce. | | | |
| 84. Dopiazza | 15,95 | 17,95 | 18,95 |
| Cooked with chunks of onions, peppers and tomatoes in a medium thick sauce. | | | |
| 85. Jalfrezi \ | 15,95 | 17,95 | 18,95 |
| Medium hot curry with onions, ginger, tomatoes, peppers, indian herbs & fresh coriander. | | | |
| 86. Madras /// | 15,95 | 17,95 | 18,95 |
| Popular hot curry with indian herbs and spicy chilly paste. Garnished with ginger and coriander. | | | |
| 87. Vindaloo //// | 15,95 | 17,95 | 18,95 |
| Very hot and spicy curry cooked in Indian herbs & spices with green & red chillies. | | | |
| 88. Dhansak | 15,95 | 17,95 | 18,95 |
| Cooked with lentils in a sweet, sour and slightly spicy thick sauce. | | | |

Chicken Lamb Prawn

- | | | | |
|--|-------|-------|-------|
| 89. Rogon | 15,95 | 17,95 | 18,95 |
| Cooked with spices and onions. Garnished with tomatoes in medium thick sauce. | | | |
| 90. Saag | 15,95 | 17,95 | 18,95 |
| Cooked with freshly chopped spinach in medium spicy thick sauce. | | | |
| 91. Korma ⊕ | 15,95 | 17,95 | 18,95 |
| Cooked with almonds, coconut and fresh cream in a very mild flavoured sauce. | | | |
| 92. Pasanda ⊕ | 15,95 | 17,95 | 18,95 |
| Cooked with coconut, almonds and white wine in a mild spices creamy sauce garnished with pistachu. | | | |
| 93. Masala ⊕ | 15,95 | 17,95 | 18,95 |
| Cooked in mild & sweet masala sauce with coconut, almonds & ground spices and fresh cream. | | | |
| 94. Kashmiri ⊕ | 15,95 | 17,95 | 18,95 |
| Cooked with indian herbs, seasonal mix fruits with creamy sauce. | | | |

Biryani Dishes



Biryani dishes are prepared with basmati rice seasoned with authentic spices, garnished with Cucumber, lemon & coriander.

- | | |
|---|-------|
| 95. Chicken Biryani | 17,95 |
| 96. Chicken Tikka Biryani | 18,95 |
| 97. Lamb Biryani | 19,95 |
| 98. Himalaya Mix Biryani ⊕ | 19,95 |
| (Recommended) A mixture of chicken, Lamb and Prawns | |
| 99. Vegetable Biryani | 17,95 |
| 100. King Prawn Biryani. ⊕ | 19,95 |
| 101. Paneer Biryani | 18,95 |

Vegetables



- | | Side | Main |
|---|------|-------|
| 102. Mixed Vegetable Curry | | 14,95 |
| Mixed vegetables coked in light gravy with fresh tomatoes and spices. | | |
| 103. Bombay Aloo | 8,95 | 13,95 |
| Potatoes tossed with light spices and herbs. | | |
| 104. Saag Aloo | 8,95 | 13,95 |
| Fresh spinach and sauteed potatoes. | | |
| 105. Saag | 8,95 | 13,95 |
| Spinach cooked with spices and herbs. | | |
| 106. Aloo Gobi | 8,95 | 13,95 |
| Potatoes and cauliflower tossed with light spice. | | |
| 107. Tarka Dall | 8,95 | 13,95 |
| Mixed Lentils garnished with onions, tomatoes garlic & ginger. | | |
| 108. Ayurvedico Daal | | 14,95 |
| Black lentils cooked with special Nepalese herbs called Jimmu found at the foot of the Himalayas. | | |
| 109. Saag Paneer ⊕ | | 15,95 |
| Spinach and Indian cheese cooked with light spices. | | |
| 110. Paneer Masala | | 15,95 |
| 111. Chana Masala | | 13,95 |
| 112. Muttar Paneer | | 15,95 |
| Peas and Indian cheese cooked with spicy sauce. | | |
| 113. Side Mushrooms Bhaji | 8,95 | |
| Fried mushrooms cooked with light spices and herbs. | | |

Rice



- 114. **Plain Rice** 3,95
Steamed boiled basmati rice
- 115. **Rice with coconut.** 5,95
Steamed Basmati Rice with Coconut
- 116. **Pilau Rice.** 4,95
Basmati rice cooked in ghee.
- 117. **Mushroom Rice** 5,45
Rice cooked with sliced mushrooms.
- 118. **Vegetable Pilau** 5,45
Fresh vegetables cooked with pilau rice.
- 119. **Egg Rice** 5,45
Basmati rice cooked with eggs.
- 120. **Special Rice** 6,95
Basmati rice cooked with fresh peas, mushrooms & vegetables and egg.
- 121. **Special Prawn Rice** 7,95
Pilau rice cooked with prawn & spices.

Bread



- 122. **Naan** 3,95
Leavened bread freshly baked in clay oven.
- 123. **Garlic Naan** 4,60
Leavened bread baked in clay oven with fresh garlic.
- 124. **buttered naan** 4,60
Leavened bread baked in a clay oven with Butter.
- 125. **Cheese Naan** 4,95
Leavened bread freshly baked with cheese.
- 126. **Cheese and Garlic Naan** 5,60
(Recommended) Leavened bread baked with cheese & garlic.
- 127. **Cheese and Chilli Naan** 5,40
(Recommended) Leavened bread baked with cheese & green chillies.
- 128. **Keema Naan** 5,45
Leavened bread freshly with meat.
- 129. **Peshwari Naan** 5,95
Leavened bread baked with coconut, almonds & sultanas, sweet.
- 130. **Tandoori Roti** 3,95
Wholemeal bread cooked in the tandoor.
- 131. **Garlic chicken tikka naan** ~~..... 5,95~~ **New** 5,95
with garlic bread and chicken
- 132. **Chicken tikka cheese naan** ~~..... 5,95~~ **New** 5,95
with cheese bread, garlic and chicken.
- 133. **Chapati**

If any dish of your choice is not listed on our menu please ask. If possible our Chef will be happy to prepare on your request.

VAT included

Los 14 ALÉRGENOS

En cumplimiento del Reglamento (UE) nº1169/2011 sobre la información alimentaria facilitada al consumidor, este establecimiento tiene disponible para su consulta la información relativa a la presencia de alérgenos de nuestros productos. Diríjase a nuestro personal si desea más información al respecto.



