

STARTERS

1. **Onion Bhaji** (E V) (2pcs) **£3.95**
2. **Vegetable Samosa** (V) **£3.95**
3. **Chilli Paneer** (D V) **£5.25**
Lightly fried Indian Cottage Cheese with green peppers, onion, garlic, ginger, and chilli.
4. **Chicken Tikka** (D) **£5.50**
Tender chicken marinated in yoghurt and spices cooked in a clay oven.
5. **Chilli Fish** (G F) **£5.50**
Fresh cod pieces mixed in spices and dipped in our homemade batter fried to perfection.
6. **Vegetable/Chicken/Lamb Momo** (G) **£5.95/£6.25**
5 Minced meat stuffed Nepalese dumplings served with Momo chutney.
7. **Vegetable/Chicken/Lamb Chilli Momo** (G) **£6.25**
5 Dumplings covered in garlic, ginger & chilli sauce
8. **Chilli Chicken** (D E) **£5.50**
Crispy Chicken bites cooked with capsicum, onion, garlic, and green chilli
9. **Lamb Chops** (D) (3pcs) **£5.95**
3 Pieces of lamb cuts marinated with spices and grilled in our clay oven
10. **Seekh Kebab** (E) **£5.50**
Skewers of minced lamb cooked in a clay charcoal oven, flavours of ginger and hot spices
11. **Fewa Fried Fish** (G F) **£5.95**
Fresh fish lightly battered in Nepalese flavours, fried to golden perfection.
12. **Mixed Kebab** (D) **£5.95**
A special assortment of chicken tikka, seekh kebab and onion bhaji



Allergen Information:
If you suffer from a food allergy or intolerance, please let us know before you place your order.

KEY (CONTAINS)
D - DAIRY V - VEGETARIAN E - EGGS
G - GLUTEN N - NUTS F - FISH

HIMALAYAN CURRIES

Indulge in Chef Shankar's special recipes

13. **Paneer Tikka Makhmali** (D V) **£9.50**
Cottage cheese cooked with rich Nepalese flavours mixed with mother sauce then topped with young coriander and ginger
14. **Vegetable Bagaicha** (V) **£9.50**
A selection of fresh green mixed vegetables cooked with special Nepalese mother sauce, slight flavour of bell peppers and onion seeds
15. **Chicken/lamb Lawabdar** (D) **£10.25/10.95**
Chicken tikka cooked with ginger, garlic, onions, tomatoes and herbs, creamy sauce.
16. **Garlic Chilli Chicken** **£10.25**
Tender pieces of chicken cooked with fresh green chillies, sliced onions peppers, touched with a hint of fresh coriander topped with spring onions.
17. **Ra Ra Chicken** **£10.25**
Chicken and minced lamb cooked with fresh chillies, garlic, ginger, and fresh coriander. A popular dish from Nepal.
18. **Butter Chicken** (D N) **£10.25**
Juicy chicken tikka smothered in a rich creamy tomato sauce, embracing the authentic Delhi origins of the chicken tikka masala
19. **Achari Ghost** **£10.95**
Lamb cooked with lime pickle, fresh green chillies, onions, and young coriander.
20. **Nariwal Chicken / Lamb** (D) **£10.25/10.95**
Boneless chicken cooked with coconut milk, cream and curry leaves, hint of mustard
21. **Kali Mirch Chicken / Lamb** **£10.25/10.95**
Tender chicken or lamb cooked with black pepper, coconut cream, onions, and tomatoes
22. **Sherpa Chicken / Lamb** **£10.25/10.95**
Chicken or lamb perfectly balanced with seven different herbs and spices. Traditionally hot
23. **Nepal Chicken / Lamb** (N D) **£10.25/10.95**
Tender pieces of chicken or lamb cooked with mango flavour, ground almonds and mild sauce.
24. **Goan Fish Curry** (D F) **10.95**
A mild to medium creamy dish cooked with Coconut and mild spices.
25. **Himalayan Signature** (D) **11.95**
Tender lamb, chicken tikka & king prawn cooked with fresh chillies, mixed spices, coriander and spring onions topped with a hint of roasted garlic.
26. **King Prawn Kosali** (C) **£11.95**
A superb king prawn curry prepared with a blend of herbs and spices specially cooked with lemon grass for a tangy flavour prepared medium - Hot.
27. **Shahi Jinga King Prawn** (D C) **£11.95**
King prawn dish cooked in a mild to medium sauce with fresh onion, mixed pepper, spring onion ginger and garlic

INDIAN CLASSICS

- | | | | |
|--------------------------|--------------|------------------------|---------------|
| Vegetable | £9.50 | Lamb | £10.50 |
| Chicken | £9.95 | Fish | £10.50 |
| Chicken Tikka (D) | £9.95 | King Prawns (C) | £11.50 |
28. **Tikka Masala** (D N)
Traditional Indian dish consists of grilled chicken breast marinated in yoghurt and Indian spices, then simmered in a rich tomato cream sauce.
 29. **Korma** (D)
Royalty dish. Prepared in a sweet sauce with coconut, almonds, fresh cream and sugarcane juice.
 30. **Karahi**
Pieces of meat cooked with onions, tomato garlic and garnished with fresh coriander.
 31. **Balti**
Traditional Indian street dish cooked with a mixture of onions, mixed peppers and aromatic spices.
 32. **Rogan Josh**
Traditionally cooked with ginger in rich gravy sauce, an aromatic delight topped with garlic.
 33. **Pasanda** (D N)
Mild cashew nut and pistachio creamy sauce
 34. **Dhansak** (D)
Sweet & sour dish cooked with lentils, fresh lemon and cream
 35. **Bhuna**
A rich but medium flavoured dish, prepared with fresh tomatoes, onions, capsicums and young coriander.
 36. **Madras**
Flavoured hot dish
 37. **Vindaloo**
Traditional dish cooked on slow heat with hot flavour & potato.
 38. **Palak**
Fresh spinach cooked with garlic, fresh chillies and aromatic spices.
 39. **Jalfrezi**
An exquisite indulgence of herbs, spices, ginger, garlic. (Popular dish)
 40. **Biryani**
Long grained basmati rice mixed with your choice meat, garnished with coriander. Cooked by chef to your choice of spice.
 41. **Himalayan Special Biryani** (D) **£12.25**
Mix of chicken tikka, lamb and king prawn

Order Online:
www.himalayan-kitchen.co.uk

SIZZLING GRILLS

All Grill Dishes will be served with salad

42. **Himalayan Special Mixed Grill** (E D) £14.95
Combination of chicken tikka, tandoori chicken, seekh kebab, lamb chops, cooked in a charcoal clay oven.
43. **Royal Lamb Chops Main** (6pcs) (D) £12.95
A spicy sensation, lamb chops coated in yoghurt, mustard oil and garam masala. Cooked in a clay oven until tender and slightly crisp.
44. **Makhmali Paneer Tikka** (Grill) (D V) £11.95
Homemade cottage cheese squares marinated with yoghurt, ginger garlic and chefs' special ingredients. Cooked with colourful peppers, spring onions and tomatoes.
45. **Tandoori Chicken** (Main or Side) (D) £11.95/£6.95
Spring Chicken on the bone marinated in a tandoori sauce with special medium spices then cooked in the clay oven.
46. **Chicken Tikka Shashlik** (D) £12.95
Succulent pieces of marinated chicken skewered with mixed peppers, cooked to perfection in tandoori oven.

VEGETARIAN SELECTION

- | | Side/Main |
|--|-------------|
| 47. Himalayan Aloo (V) | £5.25/£8.95 |
| Potatoes cooked with chefs special medium spices & herbs | |
| 48. Aloo Gobi (V) | £5.25/£8.95 |
| Cauliflower cooked with sliced potatoes & special herbs. | |
| 49. Bhindi Do Pyaza (V) | £5.25/£8.95 |
| Okra cooked with dry, roasted spices, diced onion flavoured with ginger and fresh coriander. | |
| 50. Saag Aloo (V) | £5.25/£8.95 |
| Spinach and potatoes cooked with medium spices infused in garlic. | |
| 51. Mushroom Methi (V) | £5.25/£8.95 |
| Mushroom and onion cooked with fenugreek leaves in authentic masala with medium spices | |
| 52. Tarka Dal (V) | £5.25/£8.95 |
| Lentils tempered with garlic, cumin and coriander leaves. | |
| 53. Aloo Channa (V) | £5.25/£8.95 |
| Potatoes and chickpeas cooked in onion tomato gravy, finished with delicate spices. | |
| 54. Saag Paneer (V D) | £5.50/£9.25 |
| Cottage cheese simmered with fresh garden spinach and finished with cream. | |
| 55. Paneer Makhani (V D) | £5.50/£9.25 |
| Indian cottage cheese cooked in creamy butter gravy finished with cream. | |
| 56. Mattar Paneer (V D) | £5.50/£9.25 |
| Green peas & homemade cottage cooked in curry sauce with a dash of cream | |

RICE SELECTION

- Pilau Rice** (V) or **Boiled Rice** (V) £2.95
- Mushroom Rice** (V) £3.95
- Vegetable Rice** (V) £3.95
- Egg Fried Rice** (E) £3.95
- Chicken Tikka Rice** (D) £3.95
- Coconut Rice** £3.50
- Himalayan Special Rice** (D) £4.25

NAAN SELECTION

- Plain Nan** (E G D) £2.50
- Butter Naan** (E G D) £2.95
- Garlic Nan** (E G D) £2.95
- Garlic Chilli Nan** (E G D) £2.95
- Garlic Cheese Nan** (E G D) £3.50
- Garlic Coriander Nan** (E G D) £2.95
- Cheese Nan** (E G D) £3.50
- Keema Nan** (E G D) £3.95
- Peshwari Nan** (E G D) £3.50
- Tandoori Roti** (G) £1.95
- Chapatti** (G) £1.95
- Paratha** (G) £2.25

SUNDRIES

- Poppadum** £0.90
- Chutney Tray** £2.95
- Lime Pickle** £0.90
- Mango Chutney or Momo Chutney** £0.90
- Mint Chutney (D) or Mixed Onion Pickle** £0.90
- Tamarind Dip** £0.90
- Chips** £2.95
- Chilli Chips** £3.50
- Cheese Chips** (D) £3.50
- Raita** (Onion & Cucumber) (D) £3.95
- Salad** £2.95
- Homemade Gulab Jamun** (D) (3pcs) £3.95

KIDS MENU

- Chicken Nuggets with Chips** £5.95
- Chicken Tikka and Chips** £6.95

DRINKS

- Can of Drink** 330ml £1.50
- Coke can, Diet coke can, Fanta can, Sprite can, Rubicon Mango
- 1.25l Bottle of Drink** £2.95
- Coke bottle, Diet coke bottle, Lemonade bottle

SET MEALS

Only available when you order direct online or on phone

- Special Meal for 1** £18.95
- 1 Poppadom + Mango Chutney, 1 Starter Choice**
(Onion bhaji, vegetable samosa, chicken tikka, mixed kebab)
- 1 Vegetable or Chicken Curry, 1 Pilau rice or 1 Plain Naan**

- Special Meal for 2** £37.50
- 2 poppadom's + 1 Chutney tray, 2 Starters choice**
(Onion bhaji, vegetable samosa, chicken tikka, mixed kebab)
- 2 Curry Choice: (Any Vegetable/Chicken Curry)**
- 1 Pilau Rice + 1 Plain Naan**



FINE NEPALESE & INDIAN CUISINE

Order Online:

www.himalayan-kitchen.co.uk

TEL: 0115 913 7777

First Floor

41 - 43 Granby Street, Ilkeston DE7 8HP

HOME DELIVERY & COLLECTION SERVICE

Opening Hours

Tuesday - Thursday: 5:00 pm - 10:30pm

Friday, Saturday: 5:00pm - 11:00pm

Sunday: 3:00 pm - 9:00pm



Himalayan kitchen



@himalayankitchen41



Catering services available upon request

Delivery charges will apply.