

STARTERS

Onion Bhaji (E V) (2pcs)	£4.25
Vegetable / Mini Meat Samosa (V G)	£4.25
Chilli Paneer (D V) Lightly fried Indian Cottage Cheese with green peppers, onion, garlic, ginger, and chilli.	£5.95
Chicken Tikka (D) Tender chicken marinated in yoghurt and spices cooked in a clay oven.	£5.95
Chilli Fish (G F) Fresh cod pieces mixed in spices and dipped in our homemade batter fried to perfection.	£5.95
Vegetable / Chicken / Lamb Momo (G) Stuffed Nepalese dumplings served with momo chutney	£5.95 / £6.25 / £6.25
Vegetable / Chicken / Lamb Chilli Momo (G) Dumplings covered in garlic, ginger & chilli sauce	£6.50
Chilli Chicken (D E) Crispy Chicken bites cooked with capsicum, onion, garlic, and green chilli	£5.95
Lamb Chops (D) Lamb cuts marinated with spices and grilled in our clay oven	£6.25
Seekh Kebab (E) Skewers of minced lamb cooked in a clay charcoal oven, flavours of ginger and hot spices	£6.25
Fewa fried Fish (G F) Fresh fish lightly battered in Nepalese flavours, fried to golden perfection.	£6.25
Mixed Kebab (D) A special assortment of chicken tikka, seekh kebab and onion bhaji	£6.25
Tandoori Chicken Starter (D) Spring Chicken on the bone marinated in a tandoori sauce with special medium spices then cooked in the clay oven.	£6.25



HIMALAYAN CURRIES

Indulge in Chef Shankar's special recipes

Paneer Tikka Makhmali (D V) Cottage cheese cooked with rich Nepalese flavours mixed with mother sauce then topped with young coriander and ginger	£9.95
Vegetable Bagaicha (V) A selection of fresh green mixed vegetables cooked with special Nepalese mother sauce, slight flavour of bell peppers and onion seeds	£9.95
Chicken/Lamb Lawabdar (D) Chicken tikka cooked with ginger, garlic, onions, tomatoes and herbs, creamy sauce.	£10.95 / £11.95
Garlic Chilli Chicken Tender pieces of chicken cooked with fresh green chillies, sliced onions peppers, touched with a hint of fresh coriander topped with spring onions.	£10.95
Ra Ra Chicken Chicken and minced lamb cooked with fresh chillies, garlic, ginger, and fresh coriander. A popular dish from Nepal.	£10.95
Butter Chicken (D N) Juicy chicken tikka smothered in a rich creamy tomato sauce, embracing the authentic Delhi origins of the chicken tikka masala	£10.95
Achari Ghost Lamb cooked with lime pickle, fresh green chillies, onions, and young coriander.	£11.95
Nariwal Chicken / Lamb (D) Boneless chicken cooked with coconut milk, cream and curry leaves, hint of mustard	£10.95 / £11.95
Kali Mirch Chicken / Lamb Tender chicken or lamb cooked with black pepper, coconut cream, onions, and tomatoes	£10.95 / £11.95
Sherpa Chicken / Lamb Chicken or lamb is perfectly balanced with seven different herbs and spices. Traditionally Hot	£10.95 / £11.95
Nepal Chicken / Lamb (N D) Tender pieces of Chicken or Lamb cooked with mango flavour, ground almonds and mild sauce.	£10.95 / £11.95
Goan Fish Curry (D F) A Mild to Medium Creamy Dish Cooked with coconut and Mild Spices.	£11.95
Himalayan Chillies Signature (D) Tender lamb, Chicken tikka & king prawn cooked with fresh chillies, mixed spices, coriander and spring onions topped with a hint of roasted garlic.	£12.95
King Prawn Kosali (C) 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.	£12.95
Shahi Jinga King Prawn (D C) King prawn dish cooked in a mild to medium sauce with fresh onion, mixed pepper, spring onion ginger and garlic	£12.95

INDIAN CLASSICS

Vegetable	£9.95
Chicken	£10.95
Chicken Tikka - (D)	£10.95
Lamb	£11.95
Fish	£11.50
King Prawns (C)	£12.50



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.

Korma (D)

Royalty Dish. Prepared in a sweet sauce with coconut, almonds, fresh cream and sugarcane juice.

Karahi

Pieces of meat cooked with onions, tomato garlic and garnished with fresh coriander.

Balti

Traditional Indian Street dish cooked with a mixture of onions, mixed peppers and aromatic spices.

Rogan Josh

Traditionally cooked with ginger in rich gravy sauce, an aromatic delight topped with garlic.

Pasanda (D N)

Mild cashew nut and pistachio creamy sauce

Dhansak (D)

Sweet & sour dish cooked with lentils, fresh lemon and cream

Bhuna

A rich but medium flavoured dish, prepared with fresh tomatoes, onions, capsicums and young coriander.

Madras

Flavoured Hot Dish

Vindaloo

Traditional dish cooked on slow heat with hot flavour & potato.

Palak

Fresh Spinach cooked with garlic, Fresh chillies and aromatic spices.

Jalfrezi

An exquisite indulgence of herbs, spices, ginger, garlic. (Popular dish)



BIRYANI STATION

Protein of your choice with long grained basmati rice garnished with coriander
Cooked by chef to your choice of spice.

Vegetable Biryani	£10.95
Chicken Biryani	£11.95
Chicken Tikka Biryani	£11.95
Lamb Biryani	£12.95
King Prawn Biryani	£13.95
Himalayan Special Biryani (D) Mix of chicken tikka, lamb, and king prawn	£13.95

HIMALAYAN GRILLS

Prepared with fresh herbs and natural spices, our marinades create the most flavorful and tender kebabs. All large portions are served on a sizzler with a fresh salad..

Himalayan Special Mixed Grill (E D) £16.95
Combination of chicken tikka, tandoori chicken, seekh kebab, lamb chops, cooked in a charcoal clay oven.

Royal Lamb Chops Main (D) £13.95
A spicy sensation, lamb chops coated in yoghurt, mustard oil and garam masala. Cooked in a clay oven until tender and slightly crisp.

Makhmali Paneer Tikka (Grill) (D V) £13.50
Homemade cottage cheese squares marinated with yoghurt, ginger garlic and chefs' special ingredients. Cooked with colourful peppers, spring onions and tomatoes.

Tandoori Chicken (Main) (D) £13.95
Spring Chicken on the bone marinated in a tandoori sauce with special medium spices then cooked in the clay oven.

Chicken Tikka Shashlik (D) £14.50
Succulent pieces of marinated chicken skewered with mixed peppers, cooked to perfection in tandoori oven.

HIMALAYAN EXPRESS

Himalayan Express £17.95
Your choice of vegetable / chicken or lamb cooked with chef Shankar's special recipe has aromatic spices, topped with spring onions. Served with Pilau rice & Plain Naan.

VEGETARIAN SELECTION

	Side	Main
Himalayan Aloo (V) Potatoes cooked with chefs special medium spices and herbs	£6.25	£10.95
Aloo Gobi (V) Cauliflower Cooked with Sliced Potatoes and special herbs.	£6.25	£10.95
Bhindi Do Pyaza (V) Okra cooked with dry, roasted spices, diced onion flavoured with ginger and fresh coriander.	£6.25	£10.95
Saag Aloo (V) Spinach and potatoes cooked with medium spices infused in garlic.	£6.25	£10.95
Mushroom Methi (V) Mushroom and onion cooked with fenugreek leaves in authentic masala with medium spices	£6.25	£10.95
Tarka Dal (V) Lentils tempered with garlic, cumin and coriander leaves.	£6.25	£10.95
Aloo Channa (V) Potatoes and chickpeas cooked in onion tomato gravy, finished with delicate spices.	£6.25	£10.95
Saag Paneer (V D) Cottage Cheese simmered with fresh garden spinach and finished with cream.	£6.50	£10.95
Paneer Makhani (V D) Indian cottage cheese cooked in creamy butter gravy finished with cream.	£6.50	£10.95
Mattar Paneer (V D) Green peas & homemade cottage cooked in curry sauce with a dash of cream	£6.50	£10.95

KIDS MENU

Chicken Nuggets with Chips (G)	£5.95
Chicken Tikka and Chips	£6.95
Small Curry & Rice or Naan	£7.95

NAAN SELECTION

Plain Naan (E G D)	£2.95
Butter Naan (E G D)	£3.25
Garlic Naan (E G D)	£3.25
Garlic Chilli Naan (E G D)	£3.25
Garlic Cheese Naan (E G D)	£3.95
Garlic Coriander Naan (E G D)	£3.25
Cheese Naan (E G D)	£3.95
Keema Naan (E G D)	£3.95
Peshwari Naan (E G D)	£3.95
Tandoori Roti (G)	£2.50
Chapatti (G)	£2.50
Paratha (G)	£2.50

RICE SELECTION

Pilau Rice (V)	£2.95
Boiled Rice (V)	£2.95
Mushroom Rice (V)	£4.25
Vegetable Rice (V)	£4.25
Egg Fried Rice (E)	£4.25
Chicken Tikka Rice (D)	£4.25
Coconut Rice	£4.25
Keema Rice	£4.25
Himalayan Special Rice (D)	£4.50

SUNDRIES

Poppadum / Spicy Poppadum	£0.95
Chutney Tray	£2.95
Lime Pickle	£0.95
Mango Chutney	£0.95
Momo Chutney	£0.95
Mint Chutney (D)	£0.95
Mixed Onion Pickle	£0.95
Tamarind Dip	£0.95
Chips	£2.95
Chilli Chips	£3.95
Cheese Chips (D)	£3.95
Raita (D) Onion & Cucumber	£3.95
Salad	£2.95

DESSERTS & COFFEE

Gulab Jamun & Scoop of Ice Cream (D)	£6.95
Matka Kulfi Creamy and luscious desert made with pistachio kulfi ice cream, containing saffron topped with almond & pistachio nuts	£6.95
Mawa Kulfi Delicious Indian ice cream made from whole milk, nuts. Mango flavour	£4.95
Masala Tea	£2.95
English / Mint / Green Tea	£2.50
Coffee	£2.50
Liquor Coffee	£5.95

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



FINE NEPALESE & INDIAN CUISINE

· MENU ·

WELCOME TO HIMALAYAN KITCHEN

Inspired by our Nepalese roots, we bring you an authentic taste of the Himalayas with a modern touch. Our dishes honour traditional flavours from Nepal and the Indian subcontinent, presented in a fresh, contemporary style.

Led by our award-winning Chef Shankar, with over 25 years of experience, we invite you to enjoy a vibrant culinary journey filled with flavour, warmth, and authenticity.

www.himalayan-kitchen.co.uk