

STARTERS

1. **Onion Bhaji** (E V) (2 Pcs) £4.95
2. **Vegetable Samosa** (E V G) £4.95
3. **Chilli Paneer** (D V) £5.95
Lightly Fried Indian Cottage Cheese with Green Peppers, Onion, Garlic, Ginger & Chilli
4. **Chicken Tikka** (D) £5.95
Tender Chicken Marinated in Yoghurt and Spices Cooked in A Clay Oven
5. **Chilli Fish** (G F) £5.95
Fresh Cod Pieces Mixed in Spices and Dipped in Our Homemade Batter Fried to Perfection
6. **Vegan/Chicken/Lamb Momo** (G) £6.25 / £6.50 / £6.50
5 Minced Meat Stuffed Nepalese Dumplings Served with Momo Chutney
7. **Vegan/Chicken/Lamb Chilli Momo** (G) £6.50
5 Dumplings Covered in Garlic, Ginger & Chilli Sauce
8. **Chilli Chicken** (D E) £5.95
Crispy Chicken Bites Cooked with Capsicum, Onion, Garlic and Green Chilli
9. **Lamb Chops** (D) (3 Pcs) £6.95
3 Pieces of Lamb Cuts Marinated with Spices and Grilled in Our Clay Oven
10. **Seekh Kebab** (E) £5.95
Skewers of Minced Lamb Cooked in a Clay Charcoal Oven, Flavours of Ginger and Hot Spices
11. **Fewa Fried Fish** (G F) £6.50
Fresh Fish Lightly Battered in Nepalese Flavours, Fried to Golden Perfection
12. **Mixed Kebab** (D) £6.50
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

13. **Paneer Tikka Makhmali** (D V) £10.95
Indian cheese cooked with rich Nepalese flavours mixed with mother sauce then topped with young coriander, ginger and spring onion
14. **Vegetable Bagaicha** (V) £10.95
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) £11.95 / 12.95
Chicken tikka / lamb, cooked with ginger, garlic, onions, tomatoes and herbs, creamy sauce.
16. **Garlic Chilli Chicken** £11.95
Tender pieces of chicken cooked with fresh green chillies, sliced onions & fresh garlic, topped with spring onions. (HOT)
17. **Ra Ra Chicken** £11.95
Chicken and minced lamb cooked with fresh chillies, garlic, ginger and spring onion.
18. **Butter Chicken** (D N) £11.95
Juicy chicken tikka smothered in a rich creamy tomato sauce, embracing the authentic Delhi origins of the chicken tikka masala
19. **Achari Ghost** £12.95
Lamb cooked with lime pickle, fresh green chillies, onions, and fresh coriander.
20. **Nariwal Chicken / Lamb** (D) £11.95 / £12.95
Boneless chicken or lamb, cooked with coconut milk, cream and curry leaves, hint of mustard
21. **Kali Mirch Chicken / Lamb** £11.95 / £12.95
Tender chicken or lamb cooked with black pepper, coconut cream, onions, and tomatoes
22. **Sherpa Chicken / Lamb** £11.95 / £12.95
Chicken or lamb is perfectly balanced with seven different herbs and spices. Traditionally Hot
23. **Nepal Chicken / Lamb** (N D) £11.95 / £12.95
Tender pieces of Chicken or Lamb cooked with mango flavour, ground coconut and mild sauce.
24. **Goan Fish Curry** (D F) £12.95
A Mild to Medium Creamy Dish Cooked with coconut milk, mustard seeds, curry leaves and coconut cream.
25. **Himalayan Signature** (D) £13.95
Tender lamb, Chicken tikka & king prawn cooked with fresh chilis, mixed spices, coriander and spring onions topped with a hint of roasted garlic.
26. **King Prawn Kosali** (C) £13.95
A superb King Prawn curry prepared with a blend of herbs and spices specially cooked with fresh lemon juice for a tangy flavour.
27. **Shahi Jinga King Prawn** (D C) £13.95
King prawn dish cooked in a mild to medium rich sauce with fresh onion, spring onion ginger and garlic
- Chicken Tikka Methi / Methi Ghost** £11.95 / £12.95
Chicken tikka / Lamb cooked with green fenugreek, & aromatic spice. Popular dish from north india

INDIAN CLASSICS

- | | | | |
|--------------------|---------------|--------------------------|---------------|
| Sauces Only | £6.95 | Chicken Tikka (D) | £11.95 |
| Vegetable | £10.50 | Lamb | £12.50 |
| Vegan | £10.50 | Fish | £12.95 |
| Chicken | £11.50 | King Prawns (C) | £13.95 |
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, fresh cream and sugarcane juice.
 30. **Karahi**
Pieces of meat cooked with mixed peppers, onions, tomato garlic and garnished with fresh coriander.
 31. **Balti**
Traditional Indian Street dish, cooked with balti paste, a mixture of onions, and aromatic spices, topped with fresh coriander.
 32. **Rogan Josh**
Traditionally cooked with ginger and garlic in tomato and onion gravy, an aromatic delight.
 33. **Pasanda** (D N)
A mild creamy dish cooked with coconut & almonds.
 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, young coriander and fenugreek leaves.
 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 and mixed pepper.
 40. **Biryani**
Long Grained Basmati rice mixed with your choice meat, garnished with coriander Cooked by Chef to your choice of spice. (Served with a pot of grill sauce)
 41. **Himalayan Special Biryani** (D) £14.95
(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) £15.95
Combination of chicken tikka, tandoori chicken, Seekh kebab, lamb chops, Cooked in a charcoal Clay oven.
43. **Royal lamb chops main** (6pcs) (D) £14.50
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) £13.50
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) £13.95 / £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) £13.95
Succulent pieces of marinated chicken skewered with mixed peppers, cooked to perfection in tandoori oven.

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
Chilli Cheese Naan (E G D) £3.95
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
Chappati (G) £2.50
Paratha (G) £2.50

VEGETARIAN SELECTION

47. **Himalayan Aloo** (V) £6.95 / £9.95
Potatoes Cooked with Chefs special Medium Spices and herbs
48. **Aloo Gobi** (V) £6.95 / £9.95
Cauliflower Cooked with Sliced Potatoes and special herbs.
49. **Bhindi Do Pyaza** (V) £6.95 / £9.95
Okra cooked with dry, roasted spices, diced onion flavoured with ginger and fresh Coriander.
50. **Saag Aloo** (V) £6.95 / £9.95
Spinach and potatoes cooked with medium spices infused in garlic.
51. **Mushroom Methi** (V) £6.95 / £9.95
Mushroom and onion cooked with fenugreek leaves in authentic masala with medium spices
52. **Tarka Dal** (V) £6.95 / £9.95
Lentils tempered with garlic, cumin and coriander leaves.
53. **Aloo Channa** (V) £6.95 / £9.95
Potatoes and chickpeas cooked in onion tomato gravy, finished with delicate spices.
54. **Saag Paneer** (Side / Main) (V D) £7.50 / £10.50
Cottage Cheese simmered with fresh garden spinach and finished with cream.
55. **Paneer Makhani** (Side / Main) (V D) £7.50 / £10.50
Indian Cottage Cheese Cooked in creamy butter Gravy finished with cream.
56. **Mattar Paneer** (Side / Main) (V D) £7.50 / £10.50
Green peas & homemade cottage cooked in curry sauce with a dash of cream

RICE SELECTION

- Pilau Rice (V) £3.50
Boiled Rice (V) £3.50
Mushroom Rice (V) £4.25
Vegetable Rice (E) £4.25
Egg Fried Rice (E) £4.25
Chicken Tikka Rice (D) £4.25
- Coconut Rice £4.25
Garlic Rice £4.25
Keema Rice £4.25
Himalayan Special Rice (D) £4.50
Chicken Tikka, Peas, Mushroom)

SUNDRIES

- Poppadum £0.90
Chutney Tray £2.95
Lime Pickle £0.90
Mango Chutney £0.90
Momo Chutney £0.90
Mint Chutney (D) £0.90
Mixed Onion Pickle £0.90
- Tamarind Dip £0.90
Chips £2.95
Chilli Chips £3.95
Cheese Chips £3.95
Raita (D) £3.95
(Onion + Cucumber)
Salad £3.95

KIDS MENU

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

SET MEALS

- SPECIAL MEAL FOR 2** £41.95
2 poppadom's + 1 Chutney tray
2 Starters choice: (Onion bhaji, vegetable samosa, chicken tikka, mixed kebab)
2 curry choice: (Any Vegetable/Chicken Curry)
2 Pilau rice + 1 Plain naan

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FINE NEPALESE & INDIAN CUISINE

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Restaurant - Home Delivery - Collection Services

OPENING HOURS

Tuesday - Thursday 4:30pm - 10:30pm
Friday & Saturday 4:00pm - 11:00pm
Sunday 3:00pm - 10:00pm



Himalayan Kitchen



@himalayankitchen41



TEL: 0115 913 7777

First Floor

41-43 Granby Street, Ilkeston, DE7 8HP

Dine-in Offer:
Sunday - Thursday (£10 off)
Book in Advance

DRINKS

- Can of Drinks** (330ml) £1.95
Coke Can, Diet coke Can, Fanta Can, Sprite Can, Rubicon Mango
- Bottle** (1.25 Liters) £3.95
Coke Bottle, Diet Coke Bottle, Lemonade Bottle
Sparkling Water (750ml)
Still Water (750ml)