

Appetizers

- 1. Papad (2 pieces)** (V) 2.95
Baked crispy thin lentil wafers. Served with mint chutney.
- 2. Vegetable Pakora** (V) 4.95
Onions, spinach, cabbage, cooked with Himalayan spices and herbs. Served with mint chutney.
- 3. Vegetable Samosa** (V) 4.95
Deep fried patties stuffed with spices, potatoes, and green peas. Served with tamarind sauce,
- 4. Chicken Choila** (G) 8.95
Chicken breast marinated with Himalayan sauce, bell peppers, onion, green onion, cooked in a clay oven with Himalayan spices.
- 5. Lamb Choila** (G) 9.95
Lamb marinated with Himalayan sauce, bell pepper, onion, green onion, cooked in a clay oven with Himalayan spices.
- 6. Shrimp Pakora** (G) 7.95
Shrimp cooked with Himalayan spices and herbs. Served with mint chutney.

Soup and Salad

- 7. Chicken Salad** 7.95
Chicken with organic mixed greens, cucumber, tomato, carrots, with Himalayan dressing.
- 8. Himalayan Salad** 6.95
Organic mixed greens, cucumber, blueberry, cheese, tomatoes, carrots with honey based (balsamic vinegar, ginger, and mint) Himalayan dressing.
- 9. Salmon Salad** 8.95
Salmon with organic mixed greens, cucumber, tomato, carrots, Himalayan dressing.
- 10. Daal Soup** (V) 3.45
Mixed lentils cooked with Himalayan spices and herbs.
- 11. Himalayan Vegetable Soup** 4.45
Cauliflower, zucchini, onion, cooked with Himalayan spices and herbs.
- 12. Taste of the Himalayas Chicken Soup** 4.95
Boneless chicken cooked with Himalayan spices and herbs.
- 13. Sadae ko Aloo ra Kakara** (V) 6.95
Cucumber, potatoes, green peas, marinated Himalayan style.

(G) = Gluten-Free

(V) = Vegan

Momo (Dumplings)

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| 14. | Vegetable Momo (8 pieces) | 9.95 |
| Steamed dumplings filled with minced cabbage, spinach, mushrooms, cashews, nuts, paneer, onion, cilantro, green onion, and spices. Served with Himalayan sauce. | | |
| 15. | Chicken Momo (8 pieces) | 10.95 |
| Steamed dumplings filled with minced chicken, onion, cilantro, and spices. Served with Himalayan sauce. | | |
| 16. | Lukshya ko Momo (8 pieces) | 11.95 |
| Steamed dumplings filled with minced lamb, onion, cilantro, and spices. Served with Himalayan sauce. | | |
| 17. | Mixed Momo | 11.95 |
| Mix any of the above. | | |

Vegetarian Tarkari

(All entrees served with Basmati rice)

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| 18. | Aloo Cauli ko Tarkari | (V) | 11.95 |
| Potatoes and cauliflower with onion and tomato sauce with Himalayan spices. | | | |
| 19. | Aloo Bhanta | (V) | 11.95 |
| Eggplant and potatoes cooked in Himalayan style curry sauce. | | | |
| 20. | Ram Torya (Bhindi Tarkari) | (V) | 11.95 |
| Fresh okra and strips of onion sautéed with special herbs and spices. | | | |
| 21. | Mismas Tarkari | | 11.95 |
| Seasonal mixed vegetables cooked in onion and tomato sauce with Himalayan spices. | | | |
| 22. | Chana Masala | (V) | 11.95 |
| Chickpeas cooked with special herbs and spices in Taste of Himalayas gravy. | | | |
| 23. | Aloo Matar | | 11.95 |
| Green snow peas and potato cooked with onion and tomato-base sauce. | | | |
| 24. | Saag Aloo | | 11.95 |
| Potato and paste spinach cooked with onion, tomato, and Himalayan spices. | | | |
| 25. | Nawaratan Korma (Vegetable coconut curry) | (V) | 11.95 |
| Mixed vegetables cooked with coconut and Himalayan sauces and spices. | | | |
| 26. | Kerau Paneer | | 12.95 |
| Green peas cooked in gravy of onion and tomatoes, along with herbs and spices | | | |
| 27. | Palak Paneer | | 12.95 |
| Minced spinach with homemade cheese cubes in a light creamy sauce. | | | |
| 28. | Paneer tikka Masala | | 12.95 |
| Homemade cheese cooked with special tikka Masala. | | | |
| 29. | Malai Kofta | | 12.95 |
| Mashed homemade cheese potatoes, nuts, and spices combined together to make balls of kofta and then cooked with specially prepared sauces of nuts, cream, tomato, and onion, with herbs and spices. | | | |
| 30. | Paneer Chilly | | 12.95 |
| Pan-fried marinated cheese strips with bell peppers and onion in Himalayan sauce. | | | |
| 31. | Mushroom tikka Masala | | 12.95 |
| Fresh mushroom cooked in a creamy sauce with herbs and spices. | | | |
| 32. | Vegetable Vindaloo | (V) | 12.95 |
| Mixed vegetables cooked with potatoes in Himalayan curry sauce, herbs, spices, and vinegar. | | | |

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Chicken Dishes

(All entrées served with Basmati rice)

All entrées are gluten-free

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| 33. | Chicken Chilly | 13.95 |
| Pan-fried marinated chicken strips with bell pepper and onion, cooked in Himalayan sauce. | | |
| 34. | Kukhara ko Masu | 13.95 |
| Boneless chicken cooked in onion and tomato gravy with Himalayan spices. | | |
| 35. | Chicken Vindaloo | 13.95 |
| Premium chicken cooked in gravy made of tomatoes and onions with potato, vinegar and chili sauce. | | |
| 36. | Achari Chicken | 13.95 |
| Boneless chicken cooked with sauteed onions and bell peppers with pickle flavor -authentic Napalese. | | |
| 37. | Chicken Tikka Masala | 14.95  |
| Boneless chicken breast cubes cooked in special sauce with herbs and spices. | | |
| 38. | Chicken Korma | 14.95 |
| Boneless chicken cooked with coconut milk, coconut hage, with a creamy sauce and Himalayan herbs and spices. | | |
| 39. | Chicken Kadai | 13.95 |
| Premium chicken cooked with Himalayan sauce, green bell peppers, red bell peppers, onions, seasoned with spices and topped with fresh ginger. | | |
| 40. | Chicken Makhani | 14.95 |
| Premium chicken cooked in the tandoor and then baked in a butter sauce. | | |
| 41. | Chicken Saag | 13.95 |
| Chicken cooked with fresh spinach or paste spinach along with different herbs and spices. | | |

Lamb Dishes

(All entrees served with Basmati rice)

All entrées are gluten-free

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| 42. | Lamb Vindaloo | 14.95 |
| Premium lamb cooked in gravy of tomatoes and onions with potato, vinegar, and chili sauce. | | |
| 43. | Bhera Ra Saag | 15.95 |
| Boneless lamb pieces cooked with fresh spinach or paste spinach along with different herbs and spices. | | |
| 44. | Lukshya Ko Masu | 15.95 |
| Boneless lamb pieces cooked in clay oven prepared with special Himalayan sauces and spices. | | |
| 45. | Lamb Tarkari | 15.95 |
| Boneless lamb pieces are cooked in Himalayan special sauce with different herbs and spices. | | |
| 46. | Bhera Korma | 16.95 |
| Boneless premium lamb cooked with coconut milk, creamy sauce and Himalayan herbs and spices. | | |
| 47. | Bhera Tikka Masala | 16.95 |
| Boneless lamb cubes cooked in a creamy sauce with Himalayan herbs and spices. | | |

Seafood

(All entrees served with Basmati rice)

All entrées are gluten-free

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| 48. | Macha ko Tarkari | 16.95 |
| Salmon fish filet cooked in Himalayan special sauce with different herbs and spices.
Cooked in garlic, ginger, and onion. | | |
| 49. | Fish Tikka Masala | 16.95 |
| Filet salmon cooked with gravy of Tikka Masala. | | |
| 50. | Ghinge Machha | 16.95 |
| Shrimp cooked in onion and tomato gravy with Himalayan sauces and herbs. | | |
| 51. | Ghinge Machha Ra Saag | 16.95 |
| Shrimp cooked in onion and tomato gravy with your choice of spinach paste or fresh spinach. | | |
| 52. | Shrimp Tikka Masala | 16.95 |
| Shrimp and mushrooms, cooked with the specialty prepared sauce of Tikka. | | |
| 53. | Fish Vindaloo | 16.95 |
| Salmon cooked in a gravy of tomatoes and onions with potato, vinegar, and chili sauce. | | |

Biryani

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| 54. | Vegetable Biryani | 13.95 |
| Mixed vegetables and homemade cheese cooked in Himalayan spices with Basmati rice.
Served with raita. | | |
| 55. | Chicken Biryani | 14.95 |
| Premium chicken cooked with Basmati rice, with mix of special herbs and spices.
Served with raita. | | |
| 56. | Lamb Biryani | 16.95 |
| Premium lamb cooked with basmati rice, with mix of special herbs and spices.
Served with raita. | | |
| 57. | Shrimp Biryani | 17.95 |
| Shrimp cooked with Basmati rice, with mix of special herbs and spices.
Served with raita. | | |
| 58. | Himalayan Biryani | 18.95 |
| Vegetables, paneer, and tandoor-baked lamb, chicken, and shrimp, cooked with Himalayan spices, then mixed with Basmati rice and served with raita. | | |

Tandoor Dishes

- 59. Chicken Tandoori** 18.95 ~~16.95~~
Chicken marinated in yogurt and spices, broiled in the tandoor oven and served sizzling with sauteed onions, bell peppers, cabbage, and carrots.
- 60. Chicken Tikka Tandoori** 16.95
Boneless chicken breast first marinated with special herbs and spices along with yogurt then baked to perfection in the tandoor oven and served sizzling with onion, bell peppers, cabbage, and carrots.
- 61. Lamb Bati Kabab Tandoori** 18.95
Lamb cubes marinated and cooked with special Himalayan spices served sizzling with salted onion, bell peppers, cabbage, and carrots. Text
- 62. Salmon Tandoori** 18.95
Salmon marinated in yogurt and spices, broiled in the tandoor oven and served sizzling with sauteed onions, bell peppers, cabbage, and carrots.
- 63. Shrimp Tandoori** 18.95
Jumbo shrimp marinated in yogurt and spices, broiled in the tandoor oven and served sizzling with sauteed onions, bell peppers, cabbage, and carrots.
- 64. Vegetable Tandoori** 16.95
Fresh vegetable broccoli, potatoes, bell peppers, onions, cauliflower, tomato, panner, zucchini, mushrooms, marinated with sour cream, herbs and spices, then baked to perfection in the Tandoor oven and served sizzling with salted cabbage and carrots.
- 65. Mixed Tandoori** 20.95
This dish is the combination of marinated chicken, lamb, shrimp, and salmon, served on a sizzling platter with onions, carrots, and cabbage.

Side Orders

66.	Plain Naan Traditionally baked bread in the Tandoor oven	2.95
67.	Garlic Cilantro Naan	3.95
68.	Garlic Herbal Naan Naan with fenugreek, oregano, and other Himalayan spices.	3.95
69.	Badami Naan	4.95
70.	Onion Naan	4.95
71.	Paneer Naan Stuffed with farmer's cheese.	4.95
72.	Roti	3.95
73.	Plain Paratha	3.95
74.	Aloo Paratha	3.95
75.	Basmati Rice/Brown Rice	2.95
76.	Raita Homemade yogurt with cucumber, carrots, bell pepper, mint, and spices	2.95
77.	Mango Chutney (sweet)	2.95
78.	Mixed Pickles	1.95
79.	911 Sauce (very spicy Himalayan sauce)	2.00
80.	Onion Salad Onions, lemon, green chili	1.95

Desserts

81.	Kheer (Rice Pudding)	3.95
82.	Gulab Jamun	3.95
83.	Mango Kulfi	3.95
84.	Pistachio Kulfi	3.95

Beverages

84.	Salty Lassi	3.95
85.	Mango Lassi	3.95
86.	Plain Lassi	3.95
87.	Sparkling Mineral Water	1.95
88.	Chiya (Nepalese hot tea made with milk)	1.95
89.	Apple Juice	2.95
90.	Soft Drinks or Iced Tea	1.95
91.	Coffee	2.95

BEER

	Small / Large
Kingfisher	4.95 / 7.95
Stella Artois	4.95 / --
Sierra Nevada	4.95 / --
Corona	4.95 / --
Taj Mahal	4.95 / 7.95

WHITE WINE

	Glass / Bottle
1. House White Wine	5.95 / --
2. Chateau St. Michelle 2010 Riesling, Columbia Valley, Washington State, ripe peach and pear flavor.	7.50 / 25.95
3. Robert Mondavi 2009 Chardonnay, California, apple and pear flavor.	7.95 / 25.95
4. Bella Syrah 2010 Pinot Grigio, Friuli, Italy, apple, dried nuts, and pear flavor.	7.95 / 25.95
5. Woodbridge 2009 Sauvignon Blanc, Manteca, California	7.95 / 25.95

RED WINE

	Glass / Bottle
1. House Red Wine	7.95 / --
2. House Cabernet	8.95 / --
3. Bogle Vineyard 2008 Petite Syrah, Granton, California	8.95 / 30.95
4. Castle Rock 2009 Pinot Noir, Monterey County, California	8.95 / 30.95
5. Estancia 2010 Pinot Noir, Sonoma County, California	8.95 / 30.95
6. J. Lohr 2008 Cabernet Sauvignon, San Jose, California	-- / 35.95

Chef's Favorite

Served with Rice

Tofu Chilly **13.95**

Tofu salted in thyme seed with bell pepper, onion, and other Himalayan spices. (VEGAN)

Himalayan Balti **17.95**

Assorted pieces of tandoor chicken breast, lamb, shrimp and mixed vegetables cooked with special prepared sauce. Seasoned with different Himalayan herbs and spices.

Shrimp Chilly **16.95**

Pan-fried gumbo shrimp sautéed with strips of onion, bell peppers, and tomatoes, with a fragrant taste.

Sea Bass Curry **20.95**

Delicious sea bass cooked in a special Himalayan sauce consisting of many herbs and spices.

Bhanta Ra Chicken **13.95**

Diced eggplant and boneless chicken cooked in an exotic Nepalese style Himalayan sauce.

Bhera Ko Karang (Rack Of Lamb) **24.95**

Lamb chops marinated in yogurt, seasoned in Himalayan herbs. Cooked medium rare in tandoor oven. Served on a sizzling platter with sautéed vegetables.

We serve beer and wine