

# Himalayan Restaurant

*Nepali and Indian Cuisine*

13124 Lorain Avenue,  
Cleveland, OH 44111

## Appetizers

Samosa (2 PCS)	\$3.49
Triangular shaped savories filled with mildly spiced potatoes and peas	
Chilly Pakora	\$3.49
Spicy green chilly fritters	
Paneer Pokora	\$4.99
Deep friend cottage cheese pieces dipped in spices and chick pea flour batter	
Vegetable Pakora	\$4.99
Assortment of vegetable fritters	
Mixed veg. Platter	\$8.99
Assorted basket of samosa, vegetable pakora, paneer pakora, chilly pakora	
Masala Papaddum (2 pcs.)	\$3.99
Deep fried crispy lentils topped with onions, tomatoes, cucumbers, cilantro and mild spice	

## Non- Veg. Appetizer

Chicken Pakora	\$5.99
Tender boneless chicken fritters	
Chicken Tika	\$7.99
Chicken marinated in mild spices, skewered with onions and green peppers in our traditional clay oven.	
Meat Samosa (2 pcs.)	\$4.99
Triangular shaped savories filled with ground lamb, peas and spice.	
Chicken Pakora	\$5.99
Tender boneless chicken fritters	
Mixed Non-Veg. Platter	\$10.99
Assorted basket of mean samosa, chicken pakora, chicken tikka, sheesh kabab.	

## Soup

Tomato Shorba	\$3.99
Lightly spiced fresh tomato soup.	
Lentil Soup	\$3.99
Mildly spiced lentils garnished with cilantro	
Himalayan Soup	\$3.99
Spiced mixed vegetable with mildly spiced tomato.	

## Bombay Specials

BhelPuri	\$4.99
Puffed rice mixed with onions, tomatoes, potatoes and topped with sweet and sour chutney.	
PaniPuri (8 pcs.)	\$4.99
Hollow puffed puri served alongside a filling of lentils, potatoes, onions tamarind sauce and tangy mint water.	
Papdi Chat	\$4.99
Chick peas and potatoes and a bed of flour crisps topped with seasoned yogurt, mint and sweet chutney.	
Samosa Chat	\$4.99
Vegetable samosa topped with chick peas, onions, seasoned yogurt and tamarind sauce.	

## Salad

Cucumber salad	\$3.99
Chopped pieces of cucumber, onions, tomatoes, and garnished with cilantro, lemon and spices.	
Garden Salad	\$3.99
Layers of fresh lettuce, tomatoes, onions and carrots.	

## Tandoor Selections

**Chicken Tikka** \$12.99  
Marinated, tender and juicy cubes of chicken breast baked in clay oven with onion and green peppers.

**Tandoori Chicken (half)** \$9.99  
Chicken marinated in yogurt and mild spices, baked in our traditional clay oven

**Sheesh Kabaab**  
(w/t Lamb ... \$12.99 & w/t Chicken .... \$12.99)  
Minced lamb or chicken mixed with ginger, garlic, onions, and herbs, wrapped around a skewer and roasted.

**Tandoori Prawn** \$17.99  
Mildly spiced, marinated succulent jumbo prawns skewered and roasted in clay oven

**Tandoori Salmon** \$17.99  
Tender Marinated salmon skewered and roasted in clay oven

**Tandoori Lamb Chops** \$17.99  
Marinated lamb chops baked in clay oven

## Non-vegetarian Entree

(served with rice)

**Chicken Curry** \$9.99  
Chicken cooked in light gravy with freshly ground spices

**Chicken Makhani** \$10.99  
Boneless pieces of tandoori chicken cooked in oriental spices with tomato gravy and butter

**Chicken Tikka Masala** \$10.99  
Tandoor baked diced chicken breast cooked in a creamy sauce with fresh tomatoes and oriental spices.

**Neelgiri Korma** \$10.99  
Boneless pieces of chicken cooked in a cilantro based creamy sauce with almonds and cashews

**Chicken Jalpharezi** \$9.99  
Tender pieces of chicken stir-fried with mixed vegetables.

**Chicken Saagwala** \$9.99  
Chicken cooked in spinach with mild spices.

**Chicken vindaloo** \$9.99  
Chicken pieces cooked in a special hot and tangy curry sauce

**Chicken Karahi** \$9.99  
Boneless chicken sautéed with ginger, onions, green peppers, fresh tomatoes and spices

**Chicken Shahi Korma** \$9.99  
Boneless chicken, cooked in creamy sauce with a selection of mild spices and nuts

**Chicken Madras** \$9.99  
Boneless chicken cooked with fresh tomatoes and onions in a fiery hot sauce with shredded coconut.

**Chicken Achari** \$9.99  
Chicken cooked in light gravy with freshly ground spices and Indian pickle masala.

## Lamb Delights

(served with rice)

**Lamb Masala** \$11.99  
Lamb cooked in light gravy with freshly ground spices

**Lamb Vindaloo** \$11.99  
Special spiced lamb cooked in a hot and tangy curry sauce

**Lamb Saag** \$11.99  
Pieces of lamb cooked in delicately spiced spinach

**Lamb Korma** \$12.99  
Boneless pieces of lamb cooked in a creamy sauce with a selection of mild spices and nuts

**Lamb Karahi** \$11.99  
Boneless lamb sautéed with ginger, onions, fresh tomatoes and spices

Lamb Madras \$11.99  
Boneless lamb cooked with fresh tomatoes and onions, fresh tomatoes and spices

Rogan Josh \$11.99  
Tender boneless lamb in a traditional curry sauce with fresh garlic, ginger, onions and spices

BhunnaGhosht \$11.99  
Sautéed pieces of lamb cooked with mildly spiced onions, tomatoes and green peppers.

### Himalayan Nepali Curry

(Nepali style)  
(served with rice)

Himalayan Chicken Curry \$8.99  
Chicken pieces cooked in gravy with soft spices

Himalayan Goat Curry \$10.99  
Goat pieces cooked in gravy with soft spices

Himalayan Lamb Curry \$10.99  
Lamb pieces cooked in gravy with soft spices

### Seafood Delicacies

(served with rice)

Prawn-Mirch Masala \$16.99  
Lightly sautéed prawns in mildly spiced sauce of onions and tomatoes

Shrimp Korma \$16.99  
Aq shrimp cooked in creamy sauce with a selection of mild spices and nuts

Shrimp Vindaloo \$15.99  
Shrimp and potatoes cooked in hot and tangy curry sauce.

Shrimp Jalpharezi \$15.99  
Shrimp cooked with mixed vegetables

Salmon Curry \$15.99  
Salmon cooked in an exotic combination of tomatoes, herbs and spices

Shrimp Karahi \$15.99  
Shrimp sautéed with ginger, onion, fresh tomatoes & oriental spices

### Paneer Entrée

(served with rice)

Paneer Tikka Masala \$10.99  
Tandoor baked cubes of cottage cheese cooked in a creamy sauce with fresh tomatoes and oriental spices.

Paneer curry \$9.99  
Tandoor baked cubes of cottage cheese cooked with fresh tomatoes and oriental spices.

Paneer Makhani \$10.99  
Tender pieces of homemade cheese cooked in spices with tomato gravy and butter

Karahi Paneer \$9.99  
Sautéed chunks of cottage cheese cooked with ginger, onions, fresh tomatoes & oriental spices

Palak Paneer \$9.99  
Homemade Indian cheese cubes and spinach cooked in mild spices and herbs

Mutter Paneer \$9.99  
Cottage Cheese and green peas cooked in mildly spiced sauce

### Vegetable Entrée

(served with rice)

Aloo Gobi \$7.99  
Fresh cauliflower and sautéed potatoes stir-fried with mild spices.

Navrattan Korma \$8.99  
Mixed vegetable cooked with nuts, raisins, mild spices and cream.

Bhindi Masala \$8.99  
Fried baby okra sautéed with onion, tomatoes and spices

Baingan Bhartha \$8.99  
Eggplant roasted in our clay oven and then cooked together with chopped onions and tomatoes

**Channa Masala** \$7.99

Chickpeas cooked with tomatoes, onions, ginger, garlic and selected herbs

**Vegetable Jalpharezi** \$8.99

Garden fresh vegetables sautéed in thick curry

**Daalmakhanai** \$7.99

Lentils with freshly ground spices sautéed in butter, onions, tomatoes and cream

**TadkaDaal** \$7.99

Yellow lentil cooked with cumin

### **Rice Specialties**

**Vegetable Biryani** \$8.99

Fragrant basmati rice cooked with fresh garden vegetables, spices and herbs.

**Chicken Biryani** \$9.99

Classic dish of curried boneless chicken cooked with fragrant basmati rice & topped with nuts.

**Lamb Biryani** \$10.99

Lamb pieces cooked with fragrant basmati rice, nuts, raisins & spices.

**Shrimp Biryani** \$11.99

Long grain basmati rice cooked with shrimp, saffron and mild spices.

### **Himalayan Dum Biryanis**

**Vegetable Dum. Biryani** \$8.99

Vegetables marinated in Himalayan spices delicately combined with rice and cooked in Nepali style by steaming.

**Himalayan Dum. Chicken Biryani** \$9.99

Chicken marinated in Himalayan spices delicately combined with rice and cooked in Nepali style by steaming.

**Himalayan Dum. Goat Biryani** \$10.99

Goat meat marinated in Himalayan spices delicately combined with rice and cooked in Nepali style by steaming.

### **Breads**

**Naan** \$2.25

Traditional white flour bread, baked in our clay oven

**Tandoori Roti** \$2.25

Plain whole wheat bread, bake in our clay oven

**Garlic Naan** \$2.99

Tandoori naan topped with seasoned garlic and garnished with cilantro

**Onion Kulcha** \$2.99

Soft white flour bread, generously stuffed with seasoned onions and cilantro

**Aloo Parantha** \$3.49

Whole wheat bread stuffed with seasoned potatoes

**Poori(2)** \$3.49

Puffed, deep fried bread

### **Condiments**

**Raita** \$2.99

Cucumber/ Carrot/Boondi with mildly spiced whipped yogurt.

**Yogurt** \$2.99

Indian style plain yogurt

### **Desserts**

**Rasmalai** \$4.25

Two pcs of sweet cottage cheese dumplings, flavored with cardamom and rose water in a creamy milk sauce.

**Gulab Jamun** \$3.99

Deep fried soft cheese balls dipped in rose flavored syrup

**Kheer** \$3.99

Sweet basmati rice pudding with raisins and almonds

**GajarHalwa** \$3.99

Sweet grated carrots boiled in milk with shredded nuts & pistachios

**Kulfi** \$4.99

Home made, traditional Indian style ice-cream with nuts (Mango/plain)

## Nepali Recipe

**Vegetable Momo \$8.99**

Dumpling stuffed with cabbage, carrot and Nepali spices wrapped in flour dough and then steamed hot chutney and soup

**Chicken Momo \$9.99**

Minced chicken mixed with Nepali spices and steamed inside the flour dough served with Nepali achar and soup.

**Goat Momo \$10.99**

Minced goat mixed with Nepali spices and steamed inside the flour dough and then steamed hot chutney and soup.

**Vegetable Chowmein \$8.99**

Stir fried noodles with green vegetables, peas, carrot and herbs

**Chicken Chowmein \$9.99**

Stir fried noodles with chicken, vegetables, peas and herbs.

**Goat Chowmein \$9.99**

Stir fried noodles with goat, vegetables peas and herbs.

## Nepali Sekuwa & Sukuti

**Pork Sekuwa \$9.99**

Grilled marinated pork

**Goat Sekuwa \$11.99**

Grilled marinated goat

**Buffalo Sekuwa \$10.99**

Grilled Marinated buffalo

**Goat Sukuti \$14.99**

**Buffalo Sukuti \$10.99**

**Chicken Chilly \$9.99**

**Chicken 555 \$9.99**

**Chicken Wings 8 pcs \$9.99**

**Veg. Manchurian \$8.99**

**Chicken Manchurian \$9.99**

**Gobi Manchurian \$8.99**

## Lassi & Beverages

**Mango Lassi \$2.99**

Sweet mango and yogurt drink

**Strawberry Lassi \$2.99**

Sweet strawberry and yogurt drink

**Sweet Lassi \$2.99**

Sweet plain yogurt drink

**Salty Lassi \$1.99**

Yogurt drink with cumin and garnished

**Massala Chai \$1.99**

Darjeeling style whole milk tea

**Soda: \$0.99**

Coke, Diet Coke, Sprite, Pepsi, Sunkist,

Ginger ale

**Domestic Beer \$2.99**

Budwiser, Bud Light, Coors Light

**Imported \$3.99**

Kingfisher, Maharaja, Corona, Heineken,

**Special Beer \$5.99**

Taaj Mahal & Flying Horse