

## **APPETIZER - VEGETARIAN**

### **1. VEGETABLE SAMOSA - \$ 3.95**

Crispy fried turnover deliciously filled with mildly spiced potatoes & green peas

### **2. VEGETABLE CUTLET - \$ 2.95**

Grilled vegetable patties spiced with green chill served with chutneys and ketchup

### **3. ALOO BONDA - \$ 3.95**

Deep fried veggie balls made of potatoes, dipped in spicy gram flour batter

### **4. SAMBAR MEDU VADAI - \$ 3.95**

Batter made of black gram and black pepper, in the shape of a doughnut and deep fried, soaked in sambar and served

### **5. IDDLY - \$ 3.95**

Steamed rice cakes served with coconut chutney and sambar  
(May add one medu vadai for an additional cost of \$ 1.00)

### **6. MASALA VADAI - \$2.95**

Batter made of yellow split peas spiced with onion and green chili and deep-fried

### **7. BHAJJIA/PAKORA - \$ 3.95**

**(ONION/POTATO/SPINACH/PANEER/ASSORTED)**

Fresh vegetables/paneer dipped in a delicately spiced chick pea flour batter & fried to golden perfection

### **8. HIMALAYAS 65 - \$ 4.95**

Cauliflower/Mushroom/Tofu in Indo-Chinese spices, green chili and deep fried

### **9. BHEL POORI - \$ 2.95**

Rice puffs, potatoes, onion, green chili and cilantro tossed in tamarind and mint chutney

### **10. PAPADAM - \$ 1.95**

Crispy lentil wafers which compliment all entree

## **APPETIZER - NON-VEGETARIAN**

### **1. KHEEMA SAMOSA - \$ 4.95**

Crispy fried turnover filled with curried lamb meat

### **2. CHICKEN 65 - \$ 5.95**

Tender pieces of chicken fried and sautéed with fresh green chili and curry leaves

### **3. KARAVALI SHRIMP - \$5.95**

Fresh shrimp sautéed with bell peppers and green onions, then seasoned with curry leaves and coconut

### **4. FISH FINGERS - \$ 5.95**

Fish marinated in spices, fried and served with sauce

### **5. CHICKEN/LAMB PEPPER FRY - \$ 5.95**

Tender cubes of chicken or lamb sautéed with fresh chilies, cilantro and coastal spices

### **6. HIMALAYAS NON-VEG PLATE - \$ 7.95**

A combination sample plate of the above

## SOUPS AND SALAD

### **1. TOMATO SOUP – \$ 2.95**

Cream of Tomato in a touch of mild seasoning and grated coconut

### **2. MUSHROOM SOUP - \$ 2.95**

Cream of Mushrooms in a touch of mild seasoning

### **3. COCONUT SOUP - \$ 2.95**

A soup with a mix of coconut, milk, cream, nuts and flavored with cardamom

### **4. MULLIGATAWNY SOUP – CHICKEN OR VEGETABLE - \$ 2.95**

A traditional Anglo-Indian soup with lentils and spices

### **5. HIMALAYAS SPECIAL SOUP OF THE DAY- VEG/NON-VEG – \$ 2.95**

### **6. CUCUMBER SALAD – \$ 3.95**

Vegetable medley sprinkled with spices

### **7. HIMALAYAS SPECIAL SALAD – \$ 4.95**

Chef's special salad with a medley of fruits and channa

## ENTRÉE – VEGETARIAN : SOUTH INDIAN SPECIALTIES

### **1. MASALA DOSAI – \$ 7.95**

Crispy rice and lentil Crepes stuffed with mustard flavored mashed potatoes served with coconut chutney and sambar

### **2. OOTHAPPAM - \$ 7.95**

Thick rice and lentil pancakes with onions, tomatoes, peas, coriander leaves served with coconut chutney and sambar

### **3. RAVA ONION DOSA – \$ 7.95**

Semolina crispy crepes flavored with onions, cumin seeds, coriander leaves and curry leaves served with coconut chutney and sambar

### **4. UPPMA – \$ 6.95**

Cream of wheat cooked with vegetables served with coconut chutney and sambar

### **5. POORI MASALA – \$ 6.95**

Mustard flavored mashed potatoes served with whole wheat fried bread

### **6. VEGETABLE KARA KULAMBU – \$ 7.95**

Vegetables cooked in tamarind sauce with homemade coastal spices served with rice and appalam

## ENTRÉE – VEGETARIAN : NORTH INDIAN SPECIALTIES (served with rice)

### **1. CHANNA MASALA - \$ 9.95**

A delicious combination of chickpeas, onions and tomatoes in a richly flavored sauce

### **2. VEGETABLE SHAHI KORMA - \$ 10.95**

Garden fresh vegetables gently simmered in a spice-laced cream sauce and sprinkled with nuts

**3. DAAL - \$ 9.95**

Lentils fried in butter with fresh onion, garlic, ginger and tomatoes

**4. PALAK PANEER - \$ 9.95**

Fresh homemade Indian cheese cubes gently cooked with garden fresh spinach, coriander and mild spices

**5. PANEER BUTTER MASALA - \$ 10.95**

Chunks of home made cheese sautéed with ginger, garlic, onion, tomatoes, cooked in cream sauce, garnished with cashews and raisins - A ROYAL VEGETARIAN DELIGHT

**6. BAINGAN BHURTHA - \$ 9.95**

Whole eggplant is partially roasted in the Tandoori oven then mashed and blended with tomatoes, onions and simmered with mild spices and herbs

**7. ALOO BANINGAN - \$ 9.95**

Fresh eggplant and potatoes cooked with onions, tomatoes and chef's seasoning

**8. DUM ALOO KESHMIRI - \$ 9.95**

White potatoes stuffed with Indian crumbled paneer, dry fruits and nuts cooked in a rich saffron sauce

**9. ALOO GOBI - \$ 9.95**

Fresh cauliflower and potatoes cooked with onions, tomatoes and chef's seasoning

**10. BHINDI MASALA - \$ 9.95**

Fresh okra cooked with onions, tomatoes, pepper and Indian spices

**11. MALAI KOFTA - \$ 10.95**

Homemade Indian cheese, stuffed in vegetable dumpling and cooked in a mildly spiced creamy sauce

**12. MAKHNI KOFTA - \$ 10.95**

Homemade Indian cheese, stuffed in vegetable dumpling, cooked in tomato and cream sauce

**13. PANEER ELACHI PASANDA - \$ 10.95**

Cardamom flavored Indian cheese cooked in almond sauce

**14. HIMALAYAS VEG. CURRY - \$ 10.95**

Fresh vegetable of the day cooked in chef's secret recipe

**ENTRÉE - NON-VEGETARIAN: SOUTH INDIAN  
SPECIALTIES (Served with rice)**

**1. CHICKEN CHETINAD - \$ 10.95**

The Chettinad's chicken flavored with curry leaves and black peppercorn, with homemade coastal spices

**2. MURGH SALNA - \$ 10.95**

Boneless chicken flavored with bay leaves, cardamom, curry leaves and simmered in coconut sauce

**3. CHICKEN OR LAMB VARATHA CURRY - \$ 11.95**

Cooked in chef's secret recipe

**4. MALABARI CHIMEEN - \$ 12.95**

Shrimp cooked in coconut gravy and finished with fresh curry leaves

## **ENTRÉE - NON-VEGETARIAN: NORTH INDIAN SPECIALTIES (served with rice)**

### **1. CHICKEN TIKKA MASALA - \$ 12.95**

Tender boneless chunks of chicken, broiled in the tandoor, then cooked in a rich tomato, onion and butter sauce

### **2. CHICKEN/LAMB/BEEF/SHRIMP/FISH CURRY – \$ 12.95**

Your choice of meat or seafood exotically prepared in a light gravy and served mildly spiced or hot

### **3. CHICKEN/LAMB/BEEF/SHRIMP VINDALOO – \$ 12.95**

Your choice of meat or seafood cooked with potatoes in hot vinegrette Vindaloo sauce

### **4. CHICKEN/LAMB/BEEF/SHRIMP KORMA - \$ 12.95**

Your choice of meat or seafood cooked in shahi korma gravy

### **CHICKEN/LAMB/BEEF/SHRIMP KADAI – \$ 12.95**

Your choice of meat or seafood sauced in a kadai (wok) with onion, tomatoes, bellpepper, garlic and subtle flavors

### **5. CHICKEN WAJIDI ALI - \$ 12.95**

Baked chicken breast stuffed with dry fruits and nuts, flavored with saffron cream sauce

### **6. SHRIMP PEPPER FRY – \$ 13.95**

Fresh shrimp sautéed with green chilies, onions and ginger with coastal spices

### **7. LAMB ROGAN JOSH – \$ 12.95**

The keshmiri specialty, lamb cooked with tomatoes, finished with Himalayas spices

### **8. BASIL MALAI KABOB – \$ 12.95**

Creamy chicken kebabs infused with basil, saffron and backed in the tandoori oven

### **9. TANDOORI CHICKEN - \$ 9.95**

Spring chicken marinated in yoghurt, fresh spices and lemon, then broiled over flaming charcoal in the Tandoor

### **10. CHICKEN TIKKA – \$ 11.95**

Tender boneless pieces of chicken subtly flavored with spices and barbecued on a skewer in the Tandoor

### **11. SEEKH KABOB – \$ 12.95**

Ground Lamb marinated with herbs and spices, then broiled on skewers over charcoal in the Tandoor

### **12. TANDOORI SHRIMP - \$ 14.95**

Fresh jumbo shrimp marinated in pickling spices, roasted in the Tandoor

## **RICE SPECIALTIES - VEGETARIAN**

### **1. TARKARI BIRYANI - \$ 9.95**

Basmati rice cooked with vegetables and garnished with dried fruits

### **2. BISIBELABATH - \$ 9.95**

Mixed vegetables cooked with rice, lentils, nuts and homemade coastal spices

### **3. BAGALA BATH - \$ 5.95**

Rice mixed with yogurt

### **4. LEMON/COCONUT/TAMARIND/TOMATO RICE - \$ 5.95**

Your choice of flavored rice finished with nuts and lentils and spices

5. **HIMALAYAS RICE PULAV - \$ 5.95**  
Mixed vegetable & rice fried in ghee with fruits and nuts

## **RICE SPECIALTIES - NON-VEGETARIAN**

(Served with Raita)

1. **CHEICKEN ZAFFRANI BIRYANI - \$ 9.95**  
Basmati rice cooked with chunks of chicken, spices and flavored with clarified butter
2. **GOSHT KI BIRYANI - \$ 10.95**  
Juicy pieces of lamb cooked with basmati rice and spices
3. **JINGA KI BIRYANI - \$ 11.95**  
Big size shrimp cooked with basmati rice and garnished with dried fruits and nuts
4. **HIMALAYAS SPECIAL BIRYANI - \$ 12.95**  
A perfect and delicious mix of the above

## **INDIAN BREAD**

1. **NAAN - 1.50**  
A teardrop shaped traditional Punjabi white bread baked in the Tandoor
2. **CHAPPATI/ROTI - \$ 1.50**  
Thin round very soft bread, made with whole wheat
3. **PARATHA - \$ 1.95**  
Buttered pan-fried whole wheat bread
4. **ALOO PARATHA - \$ 2.50**  
Paratha bread stuffed with delicately spiced potatoes
5. **PUDINA PARATHA - \$ 2.50**  
Mint flavored oven-baked bread glazed with butter
6. **ONION AND BLACK PEPPER KULCHA - \$ 2.95**  
Crisp bread filled with caramelized onions and dusted with coarse black pepper
7. **GARLIC BASIL NAAN - \$ 2.50**  
Naan bread flavored with garlic and basil
8. **GINGER NAAN - \$ 2.95**  
Naan filled with grated ginger and spices - \$ 2.95
9. **HIMALAYAS NAAN - \$ 2.95**  
Naan filled with dry fruits and nuts

## **INDO-CHINEESE ENTRÉE - VEG AND NON-VEG.**

1. **GOBI MANCHURIAN - \$9.95**  
Cauliflower stir-fried with Indo-Chinese spices, green chilies and spring onion
2. **CHILLI CHICKEN - \$ 10.95**

Tender pieces of chicken sautéed with fresh green chilies and tomato

**3. VEGETABLE FRIED RICE - \$ 9.95**

Basmati rice cooked with vegetables, in Indo-Chinese spices

**4. CHICKEN FRIED RICE - \$ 9.95**

Basmati rice cooked with chicken, in Indo-Chinese spices

**5. SHRIMP FRIED RICE - \$ 12.95**

Basmati rice cooked with big shrimp, in Indo-Chinese spices

## **INLAND ENTRÉE**

**1. PIZZA - \$ 4.95**

Served with French fries & choice of fountain drink

**2. CHICKEN NUGGETS – \$ 4.95**

Served with French fries and choice of fountain drink

## **DESSERT**

**1. GULAB JAMUN – \$ 2.95**

Deep-fried pastry balls soaked in a thick sugar syrup and flavored with rosewater and cardamom

**2. MANGO/PISTACHIO KULFI - \$ 2.95**

Homemade Indian ice cream prepared from fresh cream and nuts flavored with mango or pistachio

**3. RASAMALAI - \$ 3.95**

Cheese cake patties in pistachio cream sauce

**4. GAJJAR KA HALWA - \$ 3.95**

Finely grated carrots cooked in milk with cashews, raisins, almonds and cardamom

**5. PHIRNI - \$ 2.95**

Flavored custard pudding with pistachios and almonds

**6. RICE KHEER - \$ 2.95**

Basmati rice pudding served with almond and pistachios

**7. SEMIYA PAYASAM - \$ 2.95**

Vermicilli pudding served with almond, cashew, raisins and almonds

**MANGO CUSTURD - \$ 2.95**

Mango flavored custard with bananas and apples

**BEVERAGE**

**1. LASSI - MANGO/SWEET/SALT - \$ 3.00**

The classic refreshing tropical Yogurt drink

**2. MANGO JUICE - \$ 2.50**

**3. ROSE MILK - \$ 2.50**

**4. PEPSI FOUNTAIN DRINKS - \$ 1.50**

**5. MADRAS COFFEE - \$ 2.00**

A strong pre-creamed filter coffee prepared in South Indian style

**6. KERALA SUKKU COFFEE - \$ 2.00**

Kerala style coffee flavored with dried ginger

**7. MASALA CHAI – Spiced Indian tea - \$ 2.00**

A pre-creamed hot tea with memorable blend of spices

**8. NIMBU PANI – sweet or salt - \$ 1.50**

Fresh lime juice with club soda or water