

# MENU

## Himalayas Pakistani Indian Restaurant Indian Restaurant

### **Vegetable Samosa\$6.95**

3 per serve (cocktail size)

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### **Spring Rolls\$9.90**

6 pieces

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### **Lamb Cutlets \$18.90**

4 pcs. Fresh lamb cutlets marinated with yoghurt spice and grilled in tandoor

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### **Lahori Fried Fish\$15.50**

7 pcs. Fish fillet marinated overnight, deep fried & served with mint sauce

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### **Paneer Sizzler\$15.95**

Cottage Cheese Marinated with yogurt and spices and cooked with onion, capsicum & special sauce

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### **Himalaya Vegi Platter\$15.95**

2 Samosa, 2 Pakora, 2 Hara Kebab & 2 Spring Rolls

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### **Tawa Goat / Chicken Sizzler\$21.00 / \$18.90**

Spicy grilled Goat pieces cooked with yoghurt, ginger, green chilli and spices

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### **Tawa Fish\$20.95**

Spicy stir fried grilled fish pieces cooked with yoghurt, onions, capsicum, tomato and spices

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### **Vegetable Pakora\$7.50**

6 pieces per serve

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**Tandoori Tikka (6 pcs)\$13.50**

Boneless spring chicken marinated overnight gently roasted in tandoor

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**Seekh Kebab\$12.50**

6 pcs. Minced lamb mixed with onion, herbs and spices, rolled over skewers and roasted in tandoor

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**Prawn Tandoori\$19.90**

10 pcs. Fresh prawns marinated in yoghurt sauce & grilled in tandoor

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**Chaat Paapdi\$9.95**

Papdi Chaat is an Indian street food snack. Prepared with papri, boiled potatoes, chickpeas, sweet and green chutney and dahi

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**Himalaya Tandoori Platter\$23.95**

2 kebabs, 2 lamb cutlets, 2 pieces of Fish & 2 pieces chicken tikka

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**Tawa Prawn\$20.95**

Spicy stir fried grilled prawns cooked with yoghurt, onions, capsicum, tomato and spices

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**Garlic Prawns Sizzler\$20.95**

Prawns cooked with a creamy garlic sauce and served on a hotplate.

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**CHEF'S SPECIALS****Malai Chicken Sizzler\$19.95**

Boneless chicken fillet cooked in thick creamy sauce with special recipe

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**Chicken Haleem\$17.50**

A special Pakistani dish cooked in a tasty mixture of chicken, 7 types of dal and broken wheat. This is a spicy dish.

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**Keema Sizzler\$17.50**

A spicy Pakistani minced lamb dish cooked with spices, green chilli and ginger. Served on a hot plate.

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**Desi Saag\$15.95**

Washed mustard leaves finely chopped and cooked with garlic, ginger, onions and spices.

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**Lahori Kadhi Pakora\$14.95**

Lahori kadhi pakora is a Punjabi dish with yogurt, gram flour curry with fried vegetable

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**Chargha Chicken\$24.99**

Chargha Chicken is a Punjabi dish with cream and species cooked in tandoor with rice

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**Beef Nihari\$17.50**

Authentic Traditional Pakistani spicy beef curry dish.

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**Bhindi Gosht\$19.95**

A delicious combination of Okra cooked with Goat, fresh tomato and ginger.

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**Kebab Masala Sizzler\$17.50**

Fantastic spicy seekh (Lamb) kebabs cooked with yoghurt and spicy lamb sauce.

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**Karela Masala\$15.95**

The Karela Masala Sabzi is a delicious simple to cook recipe made from bitter gourd, that is one of the most nutritious vegetables.

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**Tawa Sabji\$16.95**

Combination of seasonal vegetables cooked in spicy dry sauce with capsicum & ginger served on hot plate

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**CHICKEN****Butter Chicken\$17.95**

Mughal style dish cooked in cashew, butter & mild creamy sauce

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**Lahori Chicken\$17.95**

Tender pieces of chicken cooked with green chilli, pepper special spices, yogurt & ginger

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**Mango Chicken\$17.95**

Tender pieces of chicken cooked in fresh mango puree cream

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**Chicken Vindaloo\$17.95**

Chicken pieces cooked in spicy vindaloo sauce

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**Chilli Chicken (Dry or Curry)\$17.95**

Boneless chicken pieces cooked in garlic, capsicum, onion, tomato, herbs and fresh chilli

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**Tandoori ChickenFull: \$21.00 | Half: \$12.50**

Spring chicken maryland marinated overnight & roasted in tandoor (only maryland)

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**Achari Chicken\$17.95**

Marinated boneless chicken cooked with pickles and special spices

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**Chicken Korma\$17.95**

Mughalai style chicken dish cooked in cashew, butter & mild sauce garnished with nuts

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**Chicken Sagwala\$17.95**

Mughalai dish of chicken pieces cooked with fresh spinach and coriander

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**Chicken Madras\$17.95**

Hot & Spicy Chicken Dish Cooked with Coconut cream & coriander

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**Chicken Tikka Masala\$17.95**

Chicken fillets, half cooked in tandoor then prepared in chefs special sauce, spices & topped with onion, capsicum and coriander

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**B E E F****Beef Vindaloo\$16.95**

Hot spicy curry in vindaloo sauce

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**Beef Korma\$16.95**

Mughalai style beef dish in creamy sauce with cashews

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**Beef Masala\$16.95**

Tender beef cooked in capsicum, tomatoes, onion and with hot chillies & roasted spices

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**Bombay Beef\$16.95**

Tender pieces of beef cooked in potatoes & finished with coriander

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**Beef Sagwala\$16.95**

Beef cooked with spinach and coriander

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**Beef Madras\$16.95**

Hot spicy beef with coconut, chilli & curry lives

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**SEAFOOD**

**Prawn Malabari\$19.95**

Prawn cooked in creamy coconut sauce on low fire finished with coriander

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**Prawns Vindaloo\$19.50**

Prawns cooked in spicy vindaloo sauce

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**Fish Masala\$18.50**

Spicy fish curry with herbs, fresh coriander

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**Fish Malai Methi\$18.50**

Boneless fish cooked with fenugreek leaves with Special flavours & spices

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**Prawn Karahi\$19.95**

Prawns cooked in chef's special sauce with diced tomato, capsicum & onion

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**Chilli Prawns\$19.95**

Prawns pan fried in dry sauce with onion capsicum and coriander

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**Fish Malabari\$18.50**

South indian style fish curry cooked in coconut sauce

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**LAMB & GOAT****Lamb Roghanjosh\$17.95**

Lamb dish cooked with tomato, onion & coriander

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**Lamb Masala\$17.95**

Tender lamb pan fried in dry sauce with onion and capsicum

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**Lamb Korma\$17.95**

Mughal style lamb dish in butter with cashews and cream

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**Lamb Sagwala\$17.95**

Mughalai dish of tender lamb with fresh green spices from kashmir & a puree of spinach with coriander

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**Lamb Madras\$17.95**

Hot spicy lamb with coconut and coriander

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**Lamb Vindaloo\$17.95**

Diced lamb cooked in spicy vindaloo sauce

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**Goat Karahi\$18.95**

Tender pieces of goat cooked with pepper, yogurt & ginger

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**Achari Goat\$18.95**

Tender pieces of marinated goat cooked with pickles & special spices

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**VEGETARIAN****Vegetable Karahi\$14.95**

Combination of seasonal vegetables cooked in a exquisite sauce

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**Mushroom Mutter\$14.95**

Fresh mushroom with green peas, toasted spices, onion, tomatoes & garlic

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**Paneer Tikka Masala\$14.95**

Home made cheese cooked in spicy dry sauce with capsicum & onion

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**Bombay Potatoes\$14.95**

Hot potato dish with onion, tomatoes and fresh chillies and fresh coriander

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**Aloo Gobbi\$14.95**

Cauliflower and potatoes cooked in spicy dry sauce

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**Achari Paneer\$14.95**

Cottage cheese cooked with pickle and spices

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**Karahi Paneer\$14.95**

Cottage cheese cooked with diced onion, capsicum, tomato and with gravy

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**Garlic Paneer\$14.95**

Cottage cheese cooked with cheese special spices with touch of garlic

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**Vegetable Korma\$14.95**

Seasonal mixed vegetables cooked in creamy sauce

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**Malai Kofta\$14.95**

Creamy cheese balls, mashed potatoes, coriander and deep fried with chef's special sauce

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**Bhindi Do Piaza\$16.50**

Okra Cooked with Onion, Tomato and special spices

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**Daal Makhni\$12.50**

A puree of black lentils cooked overnight on the tandoor and flavoured with ginger, garlic & a touch of cream

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**Palak Paneer\$14.95**

Home made cheese cooked with spinach

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**Shahi Paneer\$14.95**

Home made cheese cooked in chef's special recipe

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**Daal\$12.50**

Yellow lentils cooked overnight on a slow fire with tomatoes, onion and coriander

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**RICE****Fish Biryani\$18.50****Mughal Biryani\$16.95 - \$17.50**

Mughlai style basmati rice cooked with (choice of chicken, beef, lamb or goat)

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**Paneer Biryani\$14.50**

Rice dish with homemade cheese

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**Zeera Rice\$4.00**

per person

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**Prawn Biryani\$19.50**

Mughlai style basmati rice cooked with prawns and special spices

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**Vegetable Biryani\$14.50**

Rice dish with vegetables

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**Plain Rice\$2.95**

per person



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## BREADS

**Plain Naan\$2.90**

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**Cheese Naan\$4.00**

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**Keema Naan\$4.95**

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**Butter Naan\$3.00**

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**Lachhedaar Paratha\$3.50**

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**Garlic Naan\$3.50**

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**Vegetable Paratha / Alo Kulcha\$4.00**

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**Peshawari Naan\$4.00**

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**Roti\$2.50**

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**Cheese and Garlic Naan\$4.95**

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## SIDE DISHES

**Raita\$2.00**

Home made yoghurt with cucumber

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**Mango Chutney\$2.00**

Mashed mango pickle, sweet and sour

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**Pappadams\$2.95**

6 per serve

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**Mixed Plate of Side Dishes\$6.95**

Mixed Pickle, Mango Chutney, Tomato Onion, Raita

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**Green Salad\$3.00**

Onion, tomato, coriander with salt, pepper and lemon

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**Coconut and Banana\$2.00**

Pieces of banana with seasoned coconut

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**Pickle\$2.00**

Mango, lime, mixed pickle

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**DRINKS****Mango Lassi\$3.95**

Fresh mango puree with yoghurt

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**Salted Lassi\$2.50**

Yoghurt with salt

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**Juice (Orange or Apple)\$2.50**

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**Jug of soft drinks\$8.00**

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**Sweet Lassi\$3.00**

Yoghurt and sugar

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**Himalaya Masala Chai\$2.50**

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**All soft drinks Cans\$2.90**

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**Black Tea\$2.00**

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## DESSERTS

**Gulab Jamun\$5.95**

Home made milk sake balls dipped in cardamon flavoured syrup

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**Ras Malai\$6.50**

Home made special cheese with creamy sauce

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**Mango Kulfi / Pistachio Kulfi\$5.95**

Home made ice cream with mango flavour

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## BANQUETS

**Vegetarian Banquet\$24.95**

Choice of 4 Entree & 4 main course with naan, rice, raita, salad & a dessert of your choice (per person)

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**Himalayan Banquet Special\$29.95**

Choice of 4 (2 vegetarian & 2 non vegetarian) entree and main course (no lamb cutlets), naan, rice, raita, salad, with a dessert of your choice

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## KIDS MENU

**6 pices of chicken nugets with chips\$9.95**

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**6 pices of fish with chips\$9.95**

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## HIMALAYA FAMILY PACKAGE

**Chicken OR Beef Bucket Biryani**

Full: \$140.00 Half: \$70.00

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**Veg Bucket Biryani**

Full: \$135.00 Half: \$65.00

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**Goat/Lamb/Fish Bucket Biryani**

Full: \$145.00 Half: \$75.00

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**WEEKEND LUNCH SPECIALS**

**Channa Bhatura\$9.95**

2 pcs

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**Stuffed Alo Paratha\$8.95**

Served with raita & pickle (2 pieces)

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**Beef Nihari with Naan\$9.95**

2 pcs per serve

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**Stuffed Gobi Paratha\$8.95**

Served with raita & pickle

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**Halwa Puri Choley\$9.95**