

# HIMALAYAN GRILLE



1307 Stoneridge Drive, Gahanna,  
Ohio 43230  
Website: <http://himalayangrille.com>  
Tel: (614) 472-0211

**Buffet**  
**11.00 AM- 2.30 PM**

**Dinner**  
**5:00Am-9.30PM**

**Open 7days**

**Friday, Saturday & Sunday**  
**Opening Hours**  
**11.00 AM- 9.30 PM**

## Our story

**H**imalayan Grille brings the distinctive tastes from the foothills of the Himalayas to the Buckeye State. Our menu marries fresh vegetables and meats with the exotic spices of the Himalayas. Featuring dishes from the banks of the Indian Ocean to the peaks of the Himalayas; we focus on bringing you the Indian, Nepali and Tibetan cuisines we love.

Our passion is serving you authentic Himalayan dishes made with quality ingredients and exotic herbs. Our head chef is an expert at blending spices to tease your taste buds; and of course, your taste buds will certainly be satisfied before you leave our restaurant; and leave you wanting more!

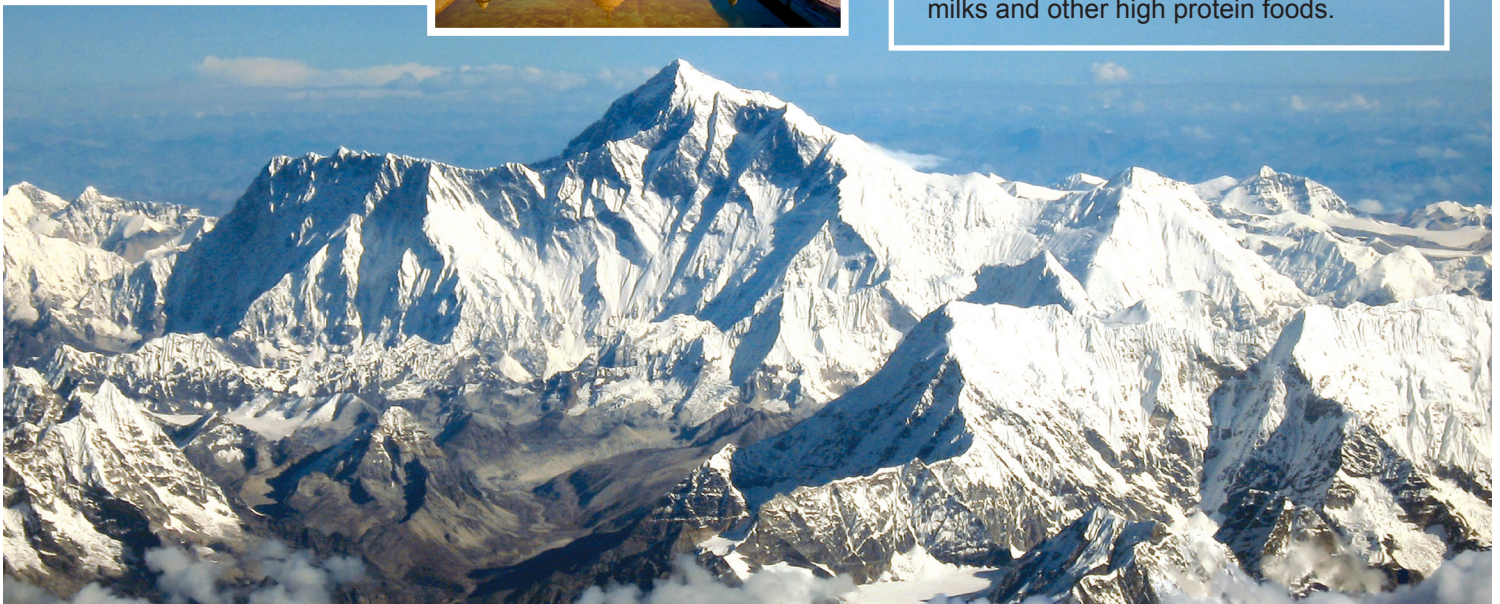
Indian cuisine is described as spicy, rich, flavorful and diverse in variety and taste, as it is comprised of a wide array of regional cuisines throughout various parts of India.



Set against the backdrop of the Himalayas, the people of Nepal have diverse different backgrounds and ethnicities which is reflected within the country's cuisine. Nepali cuisine, though influenced by its neighbors has its own gastronomic history serving foods that are rich not only with flavor but steeped in culture.



Tibetan cuisine reflects the local landscape of mountains and plateaus, and includes influences from neighboring countries including India and Nepal. Because of extreme climate, the Tibetan diet consists mostly of meat, milks and other high protein foods.



## Appetizers

### 1. Vegetable Samosa -2 pieces: Popular(V) \$3.99

Deep fried patties stuffed with mildly spiced Potatoes and green peas

### 2. Samosa Chaat (V-D) \$4.99

Samosa spiced with mint, tamarind, yogurt/raita and cilantro

### 3. Vegetable Pakora (V-GF) \$3.99

Deep-fried mix Vegetable with chickpeas flour and spices

### 4. Chicken Pakora (GF) \$4.50

Deep-fried chicken breast with chickpeas flour and spices

### 5. Paneer Pakora(D-GF) \$5.50

Deep-fried homemade cheese with chickpeas flour and spices

### 6. Himalayan Grille Platter(D) \$6.99

A Generous sampling of house appetizers Including Samosa, Vegetable Pakora, Chicken Pakora & Paneer Pakora

## Nepali Appetizers

### 7. Bhatamas Sadheko (V-GF) \$3.99

Beaten rice and roasted soybean marinated with garlic ginger, onion, lemon and chilly, cilantro

### 8. Sadheko Aloo(V-GF) \$3.99

Boiled Potato dice marinated with garlic, giger, lemon and spices

### 9. Chicken Choila Popular (GF) \$6.50

Fresh boneless chicken marinated with onion, garlic, ginger and Himalayan spices

### 10. Nepali Platter(GF) \$9.99

Combination of beaten rice (Chiura), sadheko Aaloo(marinated potato), bhatamas sadheko (marinated soybean) and chicken choila

### 11. Chatpate(V-N) \$4.99

Popular Nepali snacks made with chick peas, green peas, puffed rice, chopped onion, tomatoes potatoes, green chili, Dalmoth (roasted lentils, nuts, spices), roasted mustard seed powder and spices (wet/dry)

## Soups

### 12. Lentil Soup (V-GF) \$4.50

Lentils seasoned with Himalayan Herbs

### 13. Goat soup (GF) \$6.99

Goat leg and bone soup blend of exotic spices

### 14. Chicken Soup (GF) \$5.50

chicken with broth, fresh vegetables and a blend of exotic spices

## Salad

### 15. Green Salad (V-GF) \$4.99

Cucumbers,tomatoes, onions, lettuce tossed in house dressing

## Tibetan Entrees

### 16.Vegetable MoMo(Steamed,10pieces) (V) \$8.99

Handmade Dumpling filled with cabbage, onion, ginger, cilantro and spices

### 17. Chicken MoMo-Popular (Steamed/fried, 10 pieces) \$9.99

Handmade dumpling filled with ground chicken, onion, scallion, cilantro, garlic and ginger

### 18. Jhol MoMo (Vegetable, 8 pieces) (V) \$9.99

Vegetable MoMo served with jhol achar (Tomato based soup)

### 19.Jhol MoMo (chicken, 8 Pieces) \$10.99

Chicken MOMO served with jhol achar (Tomato based soup)

### 20. Vegetable Chowmein (V) \$8.99

Noodles sautéed with vegetable mixed with cabbage and carrot sprinkled with scallion

### 21. Chicken Chowmein \$10.99

Noodles sautéed with chicken sprinkled scallion

### 22. Chicken Thukpa \$8.99

Noodle soup cooked with Chicken, carrot, onion and cilantro

### 23. Vegetable Thukpa(V) \$8.99

Noodle soup cooked with cabbage, carrot, onion and Cilantro

Note : V- Vegan GF - gluten Free D - Dairy N - Nut

Spice level: Mild (1), Regular (2) Medium (3), Hot (4), Extra hot (5)



## Tandoori (Clay Oven) Specialties

**24. Tandoori Chicken (D-GF) \$12.99**  
Chicken marinated in yogurt with freshly grinded spices and lemon juice; grilled in tandoor

**25. Tandoori Shrimp (D-GF) \$13.99**  
Jumbo shrimp seasoned with fresh spices and Herbs grilled in tandoor

**26. Tandoori Mixed Grill–Popular (D-GF) \$14.99**  
A delicious combination of chicken, lamb Seekh Kebab and shrimp; grilled in tandoor

**27. Tandoori Chicken Tikka (D-GF) \$13.99**  
Tender boneless pieces of white chicken breast flavored with spices and grilled to perfection

**28 Lamb Seekh Kebab (GF) \$13.99**  
Kebab finger rolls of ground lamb, spiced with fresh ginger; grilled in tandoor

**29 .Tandoori Malai Tikka(N-D-GF) \$13.99**  
Boneless white chicken, ground cashew, almond, with flavored spices and grilled to perfection

**30. Khasi ko Sekuwa – Popular(GF) \$14.99**  
Marinated goat meat char grilled on a skewer in the clay oven  
**Special Nepali entree**

## Goat Specialties

(Served with Basmati rice)

**31. Goat Curry (GF) \$13.99**  
Goat meat with bone cooked with onion, tomato gravy sauces and spices

**32. Goat Vindaloo (GF) \$12.99**  
Goat meat with bone cooked in tomato, onion mixed with Potatoes

## Chicken Specialties

(Served with Basmati rice)

**33. Chicken Tikka Masala - popular (D-GF) \$13.99**  
Boneless skinless chicken (white Meat) cooked in Tandoor and blended in creamy sauce

**34. Butter Chicken (Chicken Makhani)(D-GF) \$12.99**  
shredded Chicken cooked in Tandoor and blended in light creamy sauce

**35. Kadai Chicken (GF) \$11.99**  
Boneless chicken cooked with onions, tomatoes and green Bell peppers

**36. Chicken Korma(D-GF) \$11.99**  
Boneless skinless chicken cooked in creamy onion sauce with cashews.

**37. Chicken Vindaloo(GF) \$10.99**  
Chicken cooked in tomato sauce mixed with potatoes

**38. Chicken Curry(GF) \$11.99**  
Chunks of boneless skinless chicken simmered in Tomato, onion curry sauce

**39. Chicken Palak (Chicken saag) (D-GF) \$11.99**  
Chicken and spinach and creamy sauce cooked with spices

**40. Chicken Chilli (GF) \$11.99**  
Deep fried chicken simmered in tomato sauce, and seasoned with bellpepper & shredded onions

**41. Chicken 65 (GF) \$11.99**  
Deep fried chicken simmered in curry leaves, ginger, garlic & spices

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## Egg Specialties

**42. Egg curry (GF)** \$9.99  
boiled egg cooked in tomato/  
onion sauce & spices

**43. Omelet (GF)** \$5.99  
egg with onion, tomato and spices

**44. Boiled fried egg (GF)** \$5.99  
Boiled fried egg with spices

## Biryani Specialties

**45. Vegetable Biryani Classic (V-GF,N)** \$10.99  
Dish made from a mixture of spices, cashew,  
resin, basmati rice and mix vegetables

**46. Chicken Biryani Classic - Popular (GF,N)** \$11.99  
Dish made from a mixture of spices, cashew,  
raisin, basmati rice, and chicken

**47. Lamb Biryani Classic (GF,N)** \$12.99  
Dish made from a mixture of spices, cashew,  
raisin, basmati rice, and lamb

**48. Goat Biryani Classic (GF,N)** \$12.99  
Dish made from a mixture of spices, cashew,  
raisin, basmati rice, and Goat

**49. Shrimp Biryani Classic (GF,N)** \$13.99  
Dish made from a mixture of spices, cashew,  
raisin, basmati rice, and shrimp

## Fried Rice Specialties

**50. Chicken Fried rice(GF)** \$8.99  
Fried basmati rice with chicken and spices

**51. Vegetable Fried rice(V-GF)** \$7.99

Fried basmati rice with vegetables and spices

**52. Egg fried rice (GF)** \$8.99  
Fried basmati rice with egg and spices

## Seafood Specialties

(Served with Basmati rice)

**53. Fish Fries –Tilapia (GF)** \$14.99  
Deep fried fish marinated with ginger garlic

**54. Fish Curry –Tilapia (GF)** \$13.99  
Fish simmered in tomato onion curry sauce

**55. Shrimp Curry (GF)** \$14.99  
Shrimp simmered in tomato onion curry sauce

**56. Mughlai Shrimp (D-GF)** \$14.99  
Shrimp cooked in creamy sauce with garlic,  
ginger, tomato

## Naan (Bread)

(Made fresh in our special clay oven)

**57. Plain Naan (D)** \$1.99  
White unleavened bread baked in a  
clay oven with butter

**58. Garlic Naan(D)** \$2.50  
White bread with fresh garlic baked  
in a clay oven

**59. Onion Kulcha (D)** \$2.50  
Onion, cilantro, stuffed in white bread  
cooked in a clay oven

**60. Tandoori Roti (D)** \$1.99  
A whole wheat bread baked in a clay  
oven (Vegan without butter)

**61. Aloo Paratha (D)** \$2.99  
Whole wheat bread stuffed with potatoes  
and peas (Vegan without butter)

**62. Plain Paratha (D)** \$2.50  
Whole wheat bread baked with butter  
(Vegan without butter)

**63. Peshawori Naan (D)** \$3.50  
White bread stuffed with cherries, cashew nuts  
and raisins, coconut baked in a clay oven

**64. Naan Bread Basket(D)** \$5.99  
Combination of plain naan, garlic naan,  
and onion kulcha

**65. Cheese Naan(D)** \$2.99  
cheese stuffed in white bread and  
baked in a clay oven

**66. Garlic Basil Naan (D)** \$2.50  
White bread baked with fresh garlic and basil

**67. Puri (D)** \$1.99  
Made with wheat flour, salt and deep  
fried in the oil

**68. Bhatura (D)** \$1.99  
Fluffy deep fried leavened bread  
made with all purpose flour

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Spice level: Mild (1), Regular (2) Medium (3), Hot (4), Extra hot (5)

## Lamb Specialties

(Served with Basmati rice)

**69. Lamb Korma (D-GF,N)** **\$14.99**  
Boneless skinless lamb cooked in creamy onion sauce with cashews .

**70. Lamb Kadai (GF)** **\$13.99**  
Boneless lamb cooked with onions, tomatoes and green bell peppers

**71. Lamb Vindaloo (GF)** **\$12.99**  
Chunks of lamb cooked in tomato paste mixed with potatoes

**72. Lamb Curry (GF)** **\$13.99**  
Chunks of boneless skinless lamb simmered in tomato onion curry sauce

**73. Lamb Palak (lamb saag)(D-GF)** **\$13.99**  
Tender pieces of lamb cooked with spinach and creamy sauce and flavored with fresh spices

**74. Lamb Rogan Josh (GF-D)** **\$13.99**  
Tender lamb cubes cooked with a onion-based sauce

## Vegetarian Entrees

(Served with Basmati rice)

**75. Mix Vegetable Curry (V-GF)** **\$9.99**  
Mixed vegetables seasoned in onion, tomato sauce

**76. Dal Makhani (D-GF)** **\$9.99**  
Mixed of black lentil (Urad) and red kidney beans seasoned with butter

**77. Bhendi Masala (V-GF)** **\$9.99**  
Okra cooked with onion, tomatoes and spices

**78. Aloo Ghobi (V-GF)** **\$9.99**  
A great combination of potatoes and cauliflower

**79. Daal Tadka (V-GF)** **\$9.99**  
Split Chickpeas dal cooked in spices

**80. Matar Paneer (D-GF)** **\$10.99**  
Cottage Cheese cooked with fresh green peas

**81. Navaratan Korma (D-GF,N)** **\$10.99**  
Nine fresh Indian vegetables with yogurt, cashews, cream and butter simmered to perfection

**82. Aloo Palak(aaloo saag)(D-GF)** **\$9.99**  
Potatoes cooked with spinach, creamy sauce, and spices

**83. Chana Masala (Chole) (GF)** **\$9.99**  
Chick-peas (garbanzo) cooked with spices and served with bhatura or rice

**84. Paneer Kadai (D-GF)** **\$10.99**  
Cottage cheese sautéed with onions, tomatoes and green bell peppers

**85. Aloo Matar (V-GF)** **\$8.99**  
A great combination of potatoes and fresh green peas

**86. Paneer Tika Masala(D-GF)** **\$11.99**  
Cottage cheese prepared in onion/tomato gravy

**97. Palak Paneer( saag paneer)(D-GF)** **\$10.99**  
Cheese cubes cooked with spinach and creamy Sauce

**88. Baigan Bharta (GF)** **\$10.99**  
Eggplant roasted in tandoor and cooked in spices

**89. Malai Kofta (GF-D)** **\$9.99**  
Cheese and mashed potato balls cooked in a creamy sauce

**90. Gobi Manchurian (V)** **\$9.99**  
Made with deep fried cauliflower with corn flour, all-purpose flour, rice flour and spices

**91. Aloo Chilli (V-GF)** **\$8.99**  
Deep fried potato with green bell pepper and onion

**92. Aaloo Bodi Tama (V-GF)** **\$10.9**  
A Bamboo shoots dish cooked with potatoes, Black eyed peas and spices  
Nepali Vegetarian

**93. Raayo Saag (V-GF)** **\$8.99**  
Mustard green leaves sautéed with cumin seeds  
Nepali Vegetarian

**94. Gundruk ko Jhol(V-GF)** **\$8.99**  
Air dried fermented leaves of mustard/ Cauliflower/radish mixed with roasted soybean, onion, ginger and spices. One of the national dishes of Nepal and popular in Nepal and Nepalese diaspora house worldwide  
Nepali Vegetarian

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## Desserts

- 95. Ras Malai-2 pieces (D)** **\$3.99**  
Made from fresh cheese in sweetened milk
- 96. Gulab Jamun -2 pieces (D)** **\$2.99**  
Milk balls fried in vegetable oil and soaked in honey/sugar syrup
- 97. Kheer ( Rice Pudding) (D-GF)** **\$3.99**  
Made milk and rice and sugar
- 98. Gajar Halwa (D-GF)** **\$3.99**  
Shredded carrots cooked with cheese and milk
- 99. Mango Kulfi(D-GF)** **\$3.99**  
Made with evaporated milk, condense milk, sugar, heavy cream and mango pulp & cardamom

## Accompaniments

- 100. Raita (D-GF)** **\$1.99**  
Homemade yogurt with cucumbers, chopped Carrot and black peppers
- 101. Pickles (V-GF)** **\$0.99**  
Imported mixed pickles
- 102. Gundrukko achar (V-GF)** **\$1.99**  
Gudruk mixed with garlic, ginger, chili and other spices (Nepali)
- 103. Mulako achar (V-GF)(Nepali)** **\$1.99**  
Pickles made with radish mixed with mustard seed, red chili and other spices (Nepali)
- 104. Mango Chutney (V-GF)** **\$1.50**
- 105. Plain basmati Rice** **\$1.99**
- 106. Papad (V-GF)** **\$0.99**

## Beverages

- 107. Sweet Lassi (D-GF)** **\$3.99**  
Refreshing yogurt with sweet
- 108. Mango Lassi (D-GF)** **\$3.50**  
Chilled sweet Mangoes blended with fresh homemade Yogurt
- 109. Soft Drinks** **\$1.99**  
Coke, Diet Coke, Sprite, Lemonade, Ginger Ale, ice tea
- 110. Coffee** **\$1.99**  
Black and milk coffee
- 111. Masala Tea (D)** **\$2.50**  
Tea made with bay leaves, cardamom, cinnamon, milk, ginger, clove, black pepper
- 112. Juice (Mango, Cranberry, Orange)** **\$1.99**

## Himalayan Thali

Traditional Nepali combination platter served with Rice, Dal, two kinds of vegetables (Mix vegetable curry and mustard green), pickle, dessert, salad, Raita or yogurt, papad and additional veg curry Aaloo bodi tama for Vegetarian, Chicken curry for Chicken and goat curry for Goat Thali

- 113. Vegetarian Himalayan Thali** **\$16.99**
- 114. Chicken Himalayan Thali** **\$17.99**
- 115. Goat Himalayan Thali** **\$19.99**

***We can prepare Nepali, Tibetan and Indian foods based on customer requirements. Please contact Manager***

***If you are vegan Please ask server to use vegetable oil in vegan dishes***

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