

## **STARTER:**

### **TOMATO SOUP- \$5.00**

*Classic tomato soup with fresh herbs and spices, served with a garnish of cream and cilantro.*

### **MULLIGATAWNY SOUP (VEG. OR CHICKEN)- \$5.00**

*A flavorful, spicy lentil-based soup with tomatoes, curry leaves, and optional chicken or vegetables.*

### **VEGETABLE PLATTER- \$10:00**

*A mix of battered and fried vegetables including cauliflower, mushrooms, and bell peppers, served with dipping sauces.*

### **ALOO TIKKI- \$5.00**

*Spiced potato patties made with mashed potatoes, peas, and cilantro, deep-fried until golden.*

### **PANEER PAKORA- \$8.00**

*Indian-style fried cheese, made with paneer, seasoned with spices, and served with tamarind chutney.*

### **CHICKEN PAKORA- \$8.00**

*Chicken pieces marinated in yogurt and spices, dipped in chickpea flour, and fried until crispy.*

### **FISH PAKORA- \$8.00**

*Battered fish fillets seasoned with cumin, coriander, and turmeric, deep-fried and served with mint chutney.*

### **CHOLLE BHATURE- \$**

*A classic North Indian dish of spiced chickpeas served with deep-fried bread (bhature).*

### **POUTINE BUTTER CHICKEN- \$12.00**

*French fries topped with butter chicken gravy and mozzarella cheese.*

### **MASALA FRIES- \$7.00**

*Crispy fries tossed in a blend of Indian spices, served with raita on the side.*

### **HIMALAYAN CHICKEN CAESAR SALAD- \$12.0**

*Himalayan-spiced grilled chicken served on a bed of romaine lettuce with Caesar dressing and croutons.*

### **SAMOSA CHAAT- \$8.00**

**Crispy samosas topped with yogurt, tamarind chutney, onions, and spices.**

### **ALOO TIKKI CHAAT- \$8.00**

*Crispy aloo tikki served with yogurt, chutneys, and a sprinkle of chaat masala.*

**VEGETABLE PAKORA- \$5.00**

*Assorted vegetables battered in a spiced chickpea flour mix, deep-fried and served with chutney.*

**VEGETABLE SAMOSA- \$5.00**

*Crispy pastry filled with spiced potatoes and peas, served with tamarind chutney.*

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**SIDE ORDERS**

**ONION SALAD- \$5.00**

*Thinly sliced onions, cucumbers, and tomatoes, tossed with lemon and spices.*

**MIXED RAITA- \$3.00**

*Yogurt mixed with cucumber, tomato, and spices to cool the palate.*

**INDIAN SALAD- \$5.00**

*A fresh medley of cucumbers, tomatoes, and onions, seasoned with black salt and lemon.*

**PLAIN YOGURT- \$3.00**

*Creamy yogurt, plain or sweetened, to complement spicy dishes.*

**TAKE-OUT SAMOSA- \$ 1.5**

*Traditional potato and pea-filled pastry, ready to go.*

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**HIMALAYAN SIZZLERS-**

**Served with Homemade chutney.**

**CHICKEN TIKKA- \$15.00**

*Tender chicken marinated in yogurt, spices, and grilled in the tandoor.*

**HIMALAYAN CHICKEN- \$15.00**

*Char-grilled chicken with a smoky flavor, marinated with special house spices.*

**MALAI TIKKA CHICKEN- \$15.0**

*Creamy chicken pieces marinated in a rich blend of cream, spices, and grilled in the tandoor.*

**TANGRI KEBAB- \$15.00**

*Chicken drumsticks marinated in a fragrant mix of yogurt, spices, and grilled until tender.*

**CHICKEN SEEKH KEBAB- \$15.00**

*Minced chicken mixed with herbs and spices, molded on skewers, and grilled.*

**HIMALAYAN LAMB SEEKH KEBAB- \$15.00**

*Lamb minced with garlic, ginger, and spices, grilled in the tandoor.*

**HIMALAYAN FISH TIKKA- \$15..00**

*Fish fillets marinated in tandoori spices and grilled to perfection.*

**HIMALAYAN FLAVOURS PRAWNS- \$16.00**

*Juicy prawns marinated in a blend of spices, grilled in the tandoor.*

**HARYALI TIKKA- \$15.00**

*Chicken tikka marinated in a mixture of mint, cilantro, and green chilies, grilled to perfection.*

**TANDOOR CHICKEN WINGS- \$15.00**

*Spicy chicken wings marinated in a mix of yogurt and spices, char-grilled in the tandoor.*

**ASSORTED TANDOORI PLATTER- \$18.00**

*A selection of chicken, lamb, and prawns, cooked in the tandoor.*

**PANEER TIKKA- \$15.00**

*Chunks of paneer marinated in a rich mix of spices, grilled in the tandoor.*

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**LAMB SPECIALTIES**

**Served with Pure Basmati Rice**

**LAMB CURRY- \$15.00**

*Slow-cooked lamb in a rich curry sauce with aromatic spices.*

**LAMB VINDALOO- \$15.00**

*Spicy and tangy curry made with lamb, vinegar, and hot spices.*

**LAMB PALAK- \$15.0**

*Lamb cooked in a flavorful spinach gravy.*

**LAMB KADHAI- \$15.00**

*Lamb cooked with bell peppers, onions, and tomatoes in a spicy curry sauce.*

**GOAT CURRY- \$16.0**

*Tender goat meat cooked with spices in a flavorful curry sauce.*

**LAMB KEBAB MASALA- \$15.00**

*Grilled lamb kebabs cooked in a rich tomato-based masala sauce.*

**LAMB COCONUT- \$15.0**

*Lamb cooked in a coconut-based gravy with Indian spices.*

**LAMB MANGO- \$15.0**

*Lamb cooked with ripe mangoes, offering a sweet and savory dish.*

**LAMB PASANDA-\$15.00**

*Tender lamb cooked in a creamy almond and yogurt sauce.*

**LAMB KORMA- \$15.00**

*A rich and creamy curry made with lamb, yogurt, and ground nuts.*

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**SEAFOOD SPECIALTIES**

**Served with pure Basmati Rice**

**FISH CURRY- \$15.00**

*Fish cooked in a fragrant curry sauce made with coconut milk and spices.*

**FISH MASALA- \$15.00**

*Fish fillets cooked in a flavorful tomato and onion masala sauce.*

**PRAWN MASALA- \$15.00**

*Prawns cooked in a spicy and tangy masala sauce with tomatoes and onions.*

**PRAWN CURRY-\$16.00**

*Prawns cooked in a classic Indian curry sauce with garlic, ginger, and spices.*

**KADAI PRAWNS- \$16.00**

*Prawns stir-fried with bell peppers, onions, and spices in a wok-like kadai.*

**FISH OR PRAWN MALABAR- \$16.0**

*Fish or prawns cooked in a coconut-based curry from Kerala, spiced with mustard seeds.*

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**VEGETARIAN SPECIALTIES**

**Served with pure Basmati Rice**

**MALAI KOFTA- \$15.00**

*Deep-fried vegetable dumplings served in a rich tomato and cream sauce.*

**DAL MAKHNI- \$14.00**

*Creamy black lentils and kidney beans cooked with butter, cream, and spices.*

**SHAHI PANEER- \$14.00**

*Cottage cheese cooked in a royal, creamy tomato gravy with cashew nuts.*

**PALAK PANEER- \$14.0**

*Paneer cubes cooked with spiced spinach in a flavorful gravy.*

**KADHAI PANEER- \$14.00**

*Paneer cooked in a wok-like kadai with bell peppers, onions, and spices.*

**BINDI MASALA- \$14.00**

*Okra cooked with spices, onions, and tomatoes for a dry and flavorful dish.*

**CHANNA MASALA- \$11.00**

*Chickpeas cooked in a tomato-based curry with Indian spices.*

**VEGETABLE KORMA- \$15.00**

*Mixed vegetables cooked in a creamy, spiced yogurt sauce with ground nuts.*

**ALOO GOBI- \$15.00**

*Potatoes and cauliflower cooked with turmeric, cumin, and garam masala.*

**MATTER PANEER- \$14.00**

*Paneer cubes cooked with peas in a mildly spiced tomato gravy.*

**DAL FRY- \$12.00**

*Yellow lentils cooked with cumin, garlic, and finished with a tempering of ghee.*

**CHILI PANEER- \$14.00**

*Paneer cubes tossed with green chilies, bell peppers, and tangy soy sauce.*

**BUTTER PANEER- \$1.00**

*Paneer cubes in a creamy tomato sauce, spiced with fenugreek leaves and garam masala.*

**MIXED VEGETABLES- \$1.00**

*A mix of seasonal vegetables cooked with Himalayan spices.*

**ALOO JERRA- \$12.00**

*Potatoes cooked with cumin seeds and spices, served dry.*

**VEGGIE MANCHURIAN- \$12.00**

*Crispy vegetable dumplings made from mixed vegetables and deep-fried, served in a tangy, spicy Indo-Chinese gravy with garlic, ginger, and soy sauce.*

**CHICKEN SPECIALTIES**

**Served with Special Basmati Rice**

**BUTTER CHICKEN- \$17.00**

*Chicken cooked in a creamy tomato-based gravy, spiced with garam masala, butter, and cream.*

**CURRY CHICKEN- \$17.0**

*Chicken simmered in a rich and flavorful curry sauce with onions, tomatoes, and a blend of aromatic spices.*

**CHICKEN TIKKA MASALA- \$17.0**

*Grilled chicken tikka pieces in a creamy tomato sauce, flavored with cumin, coriander, and garam masala.*

**VINDALOO CHICKEN- \$17.00**

*Spicy chicken curry made with a blend of vinegar, garlic, and hot red chilies.*

**KORMA CHICKEN- \$17.00**

*Chicken cooked in a rich, mild sauce made with yogurt, cream, ground almonds, and aromatic spices.*

**KADAI CHICKEN- \$17.0**

*Chicken cooked with bell peppers, onions, tomatoes, and a fragrant blend of spices in a traditional wok (kadai).*

**PALAK CHICKEN- \$17.00**

*Chicken cooked with fresh spinach, garlic, ginger, and Indian spices in a flavorful curry sauce.*

**COCONUT CHICKEN- \$18.00**

*Chicken cooked in a creamy coconut milk sauce with spices, ginger, and garlic.*

**MANGO CHICKEN- \$18.00**

*A sweet and tangy chicken curry made with fresh mango puree, yogurt, and spices.*

**CHICKEN CHILLI- \$17.00**

*Deep-fried chicken pieces tossed in a spicy and tangy sauce made with green chilies, soy sauce, and garlic.*

**CHICKEN PASANDA- \$14.00**

*Tender chicken cooked in a mild, rich sauce with ground almonds, yogurt, and a blend of spices.*

**CHICKEN MANCHURIAN- \$16.0**

*Deep-fried chicken in a tangy sauce made with soy sauce, ginger, garlic, and green chilies, inspired by Indo-Chinese cuisine.*

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**RICE & BIRYANI**

**Served with homemade chutney or Raita**

**CUMIN BASMATI RICE- \$3.00**

*Fragrant basmati rice cooked with cumin seeds and a touch of ghee.*

**FRESH VEGETABLE BIRYANI- \$13.00**

*Mixed vegetables cooked with basmati rice, aromatic spices, and saffron.*

**HIMALAYAN BIRYANI- \$16.00**

*A flavorful mix of chicken, lamb, or goat with basmati rice, cooked with saffron, spices, and garnished with fried onions.*

**PAPADUM (3)- \$3.00**

*Crispy Nepalese crackers made from lentil flour.*

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**FRESH BAKED BREADS**

**HIMALAYAN FLAVOURS NAAN- \$2.0**

*Traditional oven-baked flatbread.*

**GARLIC & BASIL NAAN HIMALAYAN FLAVOUR- \$3.00**

*Soft naan topped with garlic, fresh basil, and butter.*

**SPINACH PANEER NAAN- \$4.00**

*Stuffed naan with a filling of spinach and paneer (Indian cottage cheese).*

**CHICKEN OR LAMB KEEMA NAAN- \$5.00**

*Stuffed naan with spiced minced chicken or lamb.*

**PARATHA HIMALAYAN FLAVOURS- \$5.00**

*Layered, flaky flatbread cooked in the tandoor.*

**LACHA PARATHA HIMALAYA FLAVOURS -\$4.00**

*Multi-layered flatbread cooked in the tandoor.*

**HIMALAYAN FLAVOURS STUFFED NAAN- \$5.00**

*Naan stuffed with a variety of fillings such as paneer, potatoes, or spiced vegetables.*

**BHATOORA- \$3.0**

*Deep-fried, fluffy bread typically served with chickpea curry.*

**HIMALAYAN FLAVOURS ROTI- \$2.00**

*Whole wheat flatbread cooked in the tandoor.*

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## **BEVERAGES**

### **FRESH SWEET MANGO LASSI- \$4.00**

*A creamy yogurt-based drink blended with ripe mangoes.*

### **FRESH LASSI (SWEET OR SALTY)- \$3.00**

*Traditional Indian yogurt drink, served sweet or with a hint of salt.*

### **FRESH CHAI TEA- \$2.00**

*A fragrant blend of black tea, milk, and spices like cardamom and cinnamon.*

### **FRESH COFFEE- \$2.0**

*Classic brewed coffee.*

### **POPS, ORANGE, OR APPLE JUICE- \$2.00**

*Refreshing soda or fresh fruit juice.*

### **FRESH VANILLA SHAKE- \$5.00**

*Creamy vanilla-flavored milkshake made with vanilla ice cream.*

### **SWEET COCONUT LASSI- \$5.00**

*A smooth yogurt drink flavored with coconut and sweetened to perfection.*

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## **DESSERTS**

### **RICE PUDDING- \$5.00**

*Creamy pudding made with basmati rice, milk, and cardamom.*

### **GULAB JAMUN -\$4.00**

*Deep-fried dough balls soaked in sugar syrup.*

### **RAS MALAI- \$5.00**

### **PISTA KULFI OR MANGO KULFI- \$5.00**

*Creamy frozen dessert made with pistachios or mango.*

### **FRUIT KULFI OR OREO KULFI- \$5.00**

*Kulfi flavored with fruit or crushed Oreo cookies.*

### **GAJAR HALWA- \$5.00**



**ICE CREAM- \$5.00**

*Rich and creamy ice cream available in various flavors.*

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**HIMALAYAN FLAVOURS SPECIAL MENU:**

**HIMALAYAN THALI (VEG, CHICKEN, GOAT, LAMB, FISH) - \$20.00**

*An unlimited topping of assorted sides, curries, and rice, with your choice of meat (meat items not unlimited). Himalayan Ghee topping available on request at no extra cost.*

**CHICKEN/VEGETABLE/PORK MOMO (FRY OR STEAM)- \$15.00**

*Dumplings stuffed with spiced chicken, vegetables, or pork, steamed or fried.*

**VEGETABLE/CHICKEN THUKPA- \$12.00**

*A warm noodle soup with vegetables or chicken, flavored with ginger, garlic, and spices.*

**DUCK/CHICKEN/LAMB CHOILA- \$12.00**

*Grilled meat (duck, chicken, or lamb) tossed in a spicy mixture of mustard oil, ginger, garlic, and green chilies.*

**PEANUT BHATTA SADEKO- \$6.00**

*Roasted peanuts tossed with spices and dry herbs for a crunchy, flavorful snack.*

**CHICKEN/EGG/VEGETABLE CHOWMEIN- \$15.00**

*Stir-fried noodles with your choice of chicken, egg, or vegetables, flavored with soy sauce, garlic, and chili.*

**MOMO CHILLY CHICKEN/VEGETABLE/PORK- \$16.00**

*Deep-fried dumplings tossed in a tangy and spicy chili sauce.*

**CHICKEN/VEG/PORK FRIED RICE- \$15.00**

*Fried rice cooked with your choice of chicken, vegetables, or pork, and flavored with soy sauce, ginger, and garlic.*