

APETIZZERS

- 1 **PLAIN PAPADUM** 0,90 €
Thin Indian crispy flatbread.
- 2 **SPICY PAPADUM** 1,00 € 
Thin Indian crispy spicy flatbread
- 3 **PICKLE TRAY** 3,50 € 
Mango chutney , Mint sauce and chopped onion
- 4 **TAMARIND SAUCE** 0,90 €
Bittersweet sauce from the fruit of tamarind.
- 5 **SPICY GARLIC SAUCE** 0,90 €  
Sauce made with fresh garlic and spicy mayonnaise
- 6 **MANGO CHUTNEY** 0,90 €
Mango flavour sweet sauce
- 7 **MINT SAUCE** 0,90 € 
Sauce made with fresh mint & yogurt
- 8 **SPICY ONION** 0,90 €
Chopped onions with cucumber & capsicum
- 9 **MIXED SALAD** 5,50 €
- 10 **PLAIN YOGHURT** 2,90 € 
- 11 **MIX RAITA** 3,50 € 
Yoghurt with tomatoes, cucumber, onions and coriander



STARTERS

12 ONION BHAJI 4,25 €

Onion balls bound together with lightly spiced and fragrant chickpea flour batter.

13 VEGETABLE SAMOSA 4,50 €

Triangular pastry filled with potatoes and peas, golden fried.

14 GARLIC MUSHROOM 4,50 €

Juicy mushrooms sautéed in a rich garlic butter sauce with a hint of spice.

15 MEAT SAMOSA 4,75 €

Triangular pastry filled with potatoes, peas and meat, golden fried.

16 VEGETABLE PAKORA 4,50 €

Sliced vegetables wrapped in batter and deep fried.

17 CHICKEN PAKORA 4,25 €

Marinated chicken pieces in a batter, golden fried.

18 CHICKEN PURI 5,50 €

Chicken cooked and served on deep fried round bread

19 KING PRAWN PURI 5,95 €

King prawns cooked with ginger and garlic and served on deep fried round bread.

20 GARLIC CHICKEN 5,95 €

Chicken cooked with garlic, and lemon.

21 CHICKEN LOLLIPOP 5,50 €

Crispy, deep-fried chicken drumettes coated in a bold and zesty spice mix.



STARTERS

- | | | | | | |
|----------------------------------------------------------------------------|---------------|-------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------|---------------|---------------------------------------------------------------------------------------|
| 22 HOT CHICKEN WINGS | 5,50 € |  | 26 LAMB TIKKA | 6,50 € |  |
| Spicy, juicy wings coated in a fiery marinade that packs a punch. | | | Boneless lamb pieces marinated in spicy yogurt and grilled in tandoor | | |
| 23 CHICKEN TIKKA | 4,50 € |  | 27 BARRA KEBAB | 5,50 € |  |
| Boneless chicken pieces marinated in spicy yogurt cooked in tandoor. | | | Succulent lamb chops marinated in yogurt and spices, flame-grilled for a smoky bite. | | |
| 24 TANDOORI CHICKEN | 5,50 € |  | 28 SHEEKH KEBAB | 5,50 € | |
| Chicken leg piece marinated in spicy yogurt cooked in tandoor. | | | Minced lamb marinated with spices, ginger, coriander and cooked on skewers in tandoor. | | |
| 25 PUDINA TIKKA | 5,50 € |  | 29 GARLIC KING PRAWN | 5,95 € |  |
| Boneless chicken pieces marinated with mint, ginger and cooked in tandoor. | | | Grilled king prawns cooked with garlic, and lemon. | | |

30 - Special Himalaya Starters

Includes Onion Bhaji, veg pakora, barra kebab, chicken tikka, pudina tikka, chicken pakora and sheekh kebab.

 
15,95 €

CURRIES

Dishes from the cuisine of the Indian subcontinent which combines the use of a variety of spices, vegetables, herbs like Ginger, Garlic, green Chilies, Turmeric, Mustard seeds, Cumin seeds, Coriander etc. Each dish has a combination of ingredients that makes it unique

1.- SELECT YOUR FAVOURITE INGREDIENT:

31	CHICKEN	9,95 €	
32	CHICKEN TIKKA	10,95 €	
33	LAMB	11,95 €	
34	LAMB TIKKA	12,95 €	
35	KING PRAWNS	13,95 €	
36	MIXED VEGETABLES	10,95 €	
37	SOYA MEAT	12,95 €	
38	PANEER	12,95 €	 
39	SPECIAL HIMALAYA	15,95 €	 



2.- SELECT YOUR SPICY LEVEL:



3.- SELECT YOUR FAVOURITE SAUCE:



MASALA

Masala curry is one of the most popular dishes, with a mild flavour but rich in cream and almonds.



KORMA

Mild curry consisting of cream, grated coconut.

BALTI

Balti sauce is based on green peppers, garlic and onions, with turmeric and garam masala among other spices.



BHUNA

Made with chopped onions, roasted red and green peppers, coriander seeds, ginger, garlic, coriander and fenugreek leaves.

CURRY

Classic curry with fresh tomatoes and red onions in smooth sauce decorated with Coriander.

DHANSAK

Combines elements of Persian and Gujarati cuisine. Dhansak is made with lentils, ginger, garlic, coconut, pineapple and fresh coriander.

DOPIAZA

Dopiaza curry sauce is based on onion family (Brown onion, Chives and spring onions)

JAIPURI

Semi dense curry prepared with fresh mushrooms and onions, with a touch of coconut, ginger and coriander.

JALFREZI

Involves bell peppers, ginger, garlic, cumin, coriander and spices in thick sauce with a touch of cream.

KARAH

Prepared in special cast iron skillet, this curry is turned brown with chopped tomato, onion, coriander, ginger and garlic.

PATHIA

Pathia is an ancient Parsi cuisine from Persia. Its bittersweet flavoured with a touch of coconut.

ROGAN JOSH

A Kashmiri aromatic dish cooked with tomatoes, ginger, garlic & coriander.

SAAG

Saag curry is a traditional Punjabi thick spinach curry cooked with spices and touch of cream.

MANCHURIA

Fresh mint in semidry sauce, with tomatoes, lemon juice and garam masala



SIZZLERS





ENJOY YOUR SIZZLER


**Adding any
curry sauce,
for just 4,50 €**

- 40 PANEER SHASHLIK**


Chunks of paneer marinated in spices, cooked with onions & bell peppers.

11,50 €  
- 41 CHICKEN TIKKA SIZZLER**

Chicken marinated in spicy yogurt and cooked in tandoor. Served with lemon and fried spicy onions.

11,50 € 
- 42 CHICKEN TIKKA SHASHLIK**

Chicken marinated in spicy yogurt and cooked in tandoor. Served with peppers, tomato, lemon and onion

13,50 € 
- 43 LAMB TIKKA SIZZLER**


Lamb pieces marinated in spicy yogurt and cooked in tandoor. Served with lemon and fried Spicy onions.

12,95 € 
- 44 LAMB TIKKA SHASHLIK**


Lamb pieces marinated in spicy yogurt and cooked in tandoor. Served with lemon, red and green peppers and fried spicy onions.

14,50 € 
- 45 TANDOORI CHICKEN SIZZLER**


Chicken legs with bone marinated in spicy yogurt, cooked in tandoor and served with lemon and fried onions.

11,50 € 
- 46 KING PRAWN SIZZLER**

King prawns marinated in spices, cooked in tandoori oven and served with lemon and onions

13,95 € 
- 47 TANDOORI MIX GRILL**

Mix of lamb tikka, sheekh kebab, chicken tikka, chicken leg & king prawns.

15,95 €  

HOUSE SPECIAL

- 48 MANGO CHICKEN** 11,95 € 🍷
Boneless chicken cooked with mango pulp in traditional curry sauce
- 49 METHI GOSHT** 12,95 €
Tender pieces of lamb cooked with fenugreek, leaves, herbs and spices
- 50 CHILLI CHICKEN** 14,50 €
Cooked with onions, tomatoes, cumin seeds.
- 51 BUTTER CHICKEN** 14,50 € 🍷
Chicken pieces in a creamy sauce with extra butter, almond powder & a touch of garlic & fenugreek
- 52 CHILLI PANEER** 14,50 €
Soft paneer cubes in a vibrant spicy sauce.
- 53 KEEMA MUTTER MASALA** 14,50 €
Minced meat and peas in a flavorful gravy.
- 54 HAKKA NOODLES** 13,50 € 🌱 🌱
Stir-fried noodles with crisp vegetables.
- 55 MALAI KOFTA** 14,50 € 🍷 🍷
Cottage cheese dumplings in creamy tomato gravy.
- 56 BUTTER LAMB** 15,50 € 🍷
Slow-cooked lamb in a silky butter sauce.
- 57 CHILLI KING PRAWNS** 15,50 € 🌊
Jumbo prawns in a tangy chili sauce.



SIDE DISHES

- 58 BOMBAY ALOO 7,90 €
Classic potatoes curry served in a semi dry sauce and flavoured with various spices such as cumin, garlic, turmeric and garam masala.
- 59 AUBERGINE BHAJI 7,90 €
Aubergines cooked in tandoor then peeled and cooked in a semi spicy curry base.
- 60 ALOO GOBI 8,50 €
Potatoes and cauliflower curry served in a semi dry sauce.
- 61 SAAG ALOO 7,90 € 
Spinach curry with potatoes, spices and touch of cream.
- 62 SAAG BHAJI 7,90 € 
Spinach cooked with spices and a touch of cream for a deliciously mild and comforting dish.
- 63 MUTTER PANEER 9,95 €  
Soft paneer and green peas in a luscious tomato-based sauce.
- 64 TADKA DAAL 7,90 €
Yellow split peas cooked with chopped onions, cumin, ginger, garlic and coriander.
- 65 DAAL MAKHNI 8,50 € 
Dal Makhani is a classic north Indian dish where the lentils are cooked in a very aromatic buttery, creamy tomato sauce
- 66 CHANA MASALA 8,50 €
Chickpeas cooked with tomatoes, garlic, onions and various spices such as turmeric and garam masala.
- 67 MUSHROOM BHAJI 9,95 €
Sliced mushrooms cooked with onions and spices.
- 68 PALAK PANEER 9,95 €  
Homemade cheese cooked with spinach and seasoned with garlic, garam masala, and touch of cream.

BIRYANI

Biryani rice cooked separately with an intensely flavoured sauce. Accompanied with curry sauce or mix raita.



1.- CHOOSE YOUR FAVOURITE INGREDIENT FOR YOUR BIRYANI:

69 CHICKEN	10,95 €
70 CHICKEN TIKKA	11,95 €
71 LAMB	12,95 €
72 LAMB TIKKA	13,95 €
73 KING PRAWNS	14,95 €
74 MIXED VEGETABLES	11,95 €
75 SOYA MEAT	13,95 €
76 PANEER	13,95 €
77 HIMALAYA	15,95 €

SPECIAL BIRYANI

2.- SELECT YOUR SPICY LEVEL:





RICE

72 PLAIN BOILED RICE Traditional white basmati rice.	3,50 €	77 MUSHROOM RICE Stir fried mushrooms in basmati rice.	4,50 €
73 PILAU RICE Indian basmati rice with three colours. Flavoured with onion, cinnamon, cloves and herbs.	3,80 €	74 GARLIC RICE Basmati rice with garlic and spices.	4,50 €
76 KEEMA RICE Basmati rice cooked with mincemeat and spices.	4,95 €	75 ZEERA RICE Basmati rice cooked with cumin and garnished with coriander.	4,50 €
73 COCONUT RICE Sweet basmati coconut rice served in its special colour.	4,50 €	78 EGG FRIED RICE Egg fried basmati rice.	4,50 €
74 MIX VEGETABLE RICE Stir fried mix vegetables in basmati rice.	4,50 €	75 ONION RICE Basmati Rice cooked with Onions.	4,50 €
		76 SPECIAL FRIED RICE	5,50 €
		79 HIMALAYAN RICE Basmati rice chicken, lamb & king prawns	5,95 €

INDIAN BREAD



90 PLAIN NAAN 2,95 €  

Naan bread slightly buttered on top.

91 GARLIC NAAN 3,25 €  

Naan bread topped with garlic and Coriander.

92 COCONUT NAAN 3,75 €  

Naan bread with coconut.

93 KEEMA NAAN 3,95 €  



Filled with spiced minced meat.

94 PESHWARI NAAN 3,95 €   

Filled with coconut, sultanas, almonds and sugar.

95 CHEESE NAAN 3,95 €  

Filled with cheese.



96 ONION NAAN 3,75 €  

Naan bread topped with fresh onions & coriander

97 KULCHA NAAN 3,95 €  

Topped with green and red peppers and touch of green chilli.



98 CHILLI NAAN 3,50 €  

Topped with chilli.

99 GARLIC CHILLI NAAN 3,95 €  

Topped with garlic and chilli.

100 GARLIC CHEESE NAAN 4,20 €  


Filled with cheese and topped with garlic.

101 CHILLI CHEESE NAAN 4,20 €  

Filled with cheese and topped with chilli.

102 BUTTER NAAN 3,50 €  

Naan bread with butter.

103 CHAPATI 2,50 € 

Thin Indian bread.

104 BUTTER CHAPATI 2,95 €  

Thin Indian bread with butter.

105 TANDOORI ROTI 2,95 € 

Thin Indian bread cooked in tandoor.

106 PLAIN PARATHA 3,25 €  

Indian bread made with layer and butter

107 ALOO PARATHA 3,50 €  

Filled with mashed potatoes and peas with spices and butter.

KIDS

108 FRENCH FRIES 2,50 €

109 CHICKEN NUGGETS & CHIPS 5,50 € 

110 FISH FINGERS & CHIPS 5,50 €  

111 OMELETTE WITH CHIPS or RICE 4,90 € 

112 CHICKEN KORMA Without Spicy With Rice or Chips 5,90 € 

113 CHICKEN MANGO Without Spices With Rice or Chips 5,90 € 

114 CHICKEN MASALA Without Spicy With Rice or Chips 5,90 € 



DESSERTS

115 PISTACHIO KULFI 4,90 € 

116 MANGO KULFI 4,90 € 

117 GULAB JAMUN 4,90 €  

118 VANILLA ICE CREAM 4,20 € 

119 COCONUT ICE CREAM 4,50 € 

120 CHOCO COULANT 4,95 € 