



**Dine in or Take Away
Fully Licensed & BYO (wine only)**

**Add: 2/105 High Street
Hastings Vic 3915**

Ph: 03 5979 2224

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www.himalayanrestaurant.net.au

Trading Hours

Tue - Sun 5:00pm to 10:00pm

Lunch Thur, Fri 12:00pm to 2:00pm

Special Lunch Pack \$10.00

Rice And Curry Of Your Choice Pack with a can of drink.(Excludes Seafood.)

We do catering & functions for all occasions please contact the management for your bookings

If any allergies please notify us at the time of ordering,
All ingredients may not have been listed all meals are prepared to suit your liking.

*Prices are subject to change anytime

64. Mutter Paneer
Cottage cheese & green peas simmered in saffron flavoured curry sauce & finished with coriander.

65. Paneer Makhani

Cottage cheese cooked with tomato, cream & nuts.

66. Paneer Butter Masala

Cottage cheese cooked with onion tomato & capsicum.

67. Bombay Aloo

Diced potatoes tossed with cumin seeds & cooked in onion gravy.

68. Aloo Gobi

Potatoes & cauliflower, stir fried with spices and tomatoes.

69. Aloo Palak

Diced potatoes cooked in a fresh spinach puree & spices.

70. Aloo Mutter

Potatoes cooked with green peas and spices.

71. Peas Mushroom Curry

Fresh mushroom & peas cooked in onion gravy.

72. Himalayan Brinjal Masala

Roasted eggplant cooked with onion, potatoes, herbs & spices.

73. Channa Masala

Chickpeas cooked with sliced onion, chopped tomatoes & spices.

74. Pumpkin Masala

Diced butternut pumpkin tempered with onion, mustard seeds, fennel and fenugreek seeds & finished with chef's own sauce.

RICE AND BIRYANI

75. Saffron Rice \$4.50

76. Kashmiri Rice \$7.00

Basmati rice with fresh fruits & nuts.

77. Coconut Rice

Basmati rice with coconut cream and touch of lemon.

78. Peas Rice

Basmati rice with green peas.

79. Vegetable Briyani

Fresh vegetables cooked with yogurt, mint, nuts & basmati rice.

80. Chicken Briyani

Tender pieces of chicken cooked with yogurt, mint, nuts & basmati rice.

81. Lamb Briyani

Diced lamb cooked with yogurt, mint, nuts & basmati rice.

TANDOORI BREADS

82. Naan \$3.00

Plain flour bread baked in tandoori oven.

83. Garlic Naan \$3.50

Plain flour bread brushed with garlic.

84. Kashmiri Naan \$4.50

Plain flour bread filled with minced dry fruit and nuts.

85. Keema Naan \$4.50

Plain flour bread stuffed with minced lamb and rosted in tandoori oven.

86. Cheese Naan \$5.00

Plain flour bread stuffed with melted cheese & fresh spring onions.

87. Chilli Cheese Naan \$5.50

Plain flour bread stuffed with melted cheese & hot chilli.

88. Garlic Cheese Naan \$5.50

Plain flour bread stuffed with melted cheese & fresh spring onions finished with garlic.

89. Masala naan \$4.50

Plain flour bread stuffed with spicy potatoes.

90. Roti \$3.00

Wholemeal bread baked in tandoori oven.

91. Garlic Roti \$3.50

Wholemeal bread brushed with garlic.

92. Pratha \$4.50

Wholemeal flaky break.

93. Aloo Pratha \$4.50

Wholemeal bread stuffed with spiced potatoes.

ACCOMPANIMENTS

94. Raita \$3.50

Yogurt with grated cucumber and garnished with ground cummins.

95. Mango Chutney \$2.50

96. Mixed pickle \$2.50

97. Pappadums \$3.00

Crispy thin lentil crackers

98. Green Salad \$5.00

DESERTS

99. Gulab Jamun \$5.00

Full cream milk dumplings, lightly fried and soaked in rose water sugar syrup.

100. Mango Kulfi \$5.00

Homemade indian ice cream prepared with milk, cream and mango pulp.

101. Pista Kulfi \$5.00

Homemade indian ice cream prepared with milk, cream and pistachio nuts.

102. Ice Cream \$4.00

Vanilla/ strawberry/ choclate/ mango

103. Assorted ice cream Varieties Of Ice Cream \$6.00

104. Chocolate Cake (slice) \$5.00

Himalayan Special Pack (Feeds 4) \$70.00

4 Pics Pappadums, 4 Pics Veg Pakora, 4 Pics Chicken Tikka, Butter Chicken, Lamb Rogan Josh, Himalayan Daal Tadka, 2 Rice, 2 Naan, Raita, Mint Chutney, Tamarind Chutney and 4 Pics Gulab Jamun.

Valued: \$96.00

Royal Treat (Feeds 5) \$90.00

5 Pics Pappadums, 4 Pics Samosa, 4 Pics Tandoori Chicken, Butter Chicken, Lamb Korma, Veg Korma, Coconut Prawn Curry, 3 Rice, 3 Nann, Raita, Mint Chutney, Tamarind Chutney, Mango Kulfi and Pista Kulfi.

Valued: \$125.00

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APPETIZERS (VEG)

1. Samosa (2 pieces)	\$6.00
<i>Homemade pastry filled with spiced potatoes & green peas.</i>	
2. Veg Pakora (4 pieces)	\$7.00
<i>Chickpeas batter coated vegies.</i>	
3. Onion Bhaji	\$7.00
<i>Onion sliced with species mixed in a chickpea flour batter & deep fried.</i>	
4. Samosa Chat	\$7.50
<i>Served with yogurt, mint sauce garnished with chat masala & coriander with tamarind sauce.</i>	
5. Spring Roll	\$6.00
<i>Fried pastry filled with veg served with sweet chilli sauce.</i>	
6. Tandoori Mushrooms (4 pieces)	\$10.00
<i>Marinated in garlic, ginger, yogurt, spices & grilled in tandoori oven.</i>	
7. Tandoori Paneer (4 pieces)	\$11.00
<i>Marinated cottage cheese cooked in tandoori oven.</i>	
8. Mix Veg Platter (6 pieces)	\$10.00
<i>Assortment of veg entrees (chef's choice)</i>	

APPETIZERS (NON-VEG)

9. Chicken Tikka (4 pieces)	\$12.00
<i>Boneless chicken marinated in yogurt & exotic species cooked in tandoori oven.</i>	
10. Tandoori Chicken (4 pieces)/(8 pieces)	\$12.00 / \$20.00
<i>Tender chicken marinated in yogurt, herbs, spices & cooked in tandoori oven.</i>	
11. Lamb Cutlets (4 pieces)	\$15.00
<i>Lamb cutlets marinated in yogurt, ginger, garlic, other spices & cooked in tandoori oven.</i>	
12. Lamb Seekh Kebab (4 pieces)	\$13.00
<i>Minced lamb with ginger, garlic, fresh coriander ground spices rolled in skewered & cooked in tandoori oven.</i>	
13. Fish Tikka (4 pieces)	\$16.00
<i>Fish lightly seasonal marinated & cooked in tandoori oven.</i>	
14. Tandoori Prawns (6 pieces)	\$18.00
<i>King prawns marinated in freshly crushed ginger, garlic, lemon juice, spices & barbecued in tandoori oven.</i>	
15. Tandoori Platter (10 pieces)	\$24.00
<i>Exotic tandoori mix on sizzler.</i>	

NEPALI KITCHEN

16. Aloo Chat	\$6.50
<i>Cubes of potatoes tossed with chef's special spices.</i>	
17. Chow Mien (veg) / (chicken)	\$10.00 / \$12.00
<i>Stir fried noodles cooked with seasonal vegetables/chicken.</i>	
18. Momo (veg 8 pieces / (chicken 8 pieces)	\$10.00 / \$12.00
<i>Nepalese dumplings mixed with ginger, garlic, coriander, cottage cheese, herbs & spices served with Nepalese chutney.</i>	
19. Himalayan Daal Tadka	\$12.50
<i>Mixed yellow lentils cooked in traditional nepali style.</i>	
20. Chilli Chicken	\$16.00
<i>Marinated boneless fried chicken tossed in capsicum, onion, sweet chilli sauce & soy sauce.</i>	
21. Mountain Goat Curry	\$17.00
<i>Goat meat with bone cooked in chef's mountain recipe.</i>	

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22. Everest Captain (chicken) / (lamb)	\$16.00 / \$17.00
<i>Tender meat cooked with roasted potatoes & braised baby Spanish leaves.</i>	
23. Sherpa-De-Hillary (chicken) / (lamb)	\$16.00 / \$17.00
<i>Tender meat pieces cooked with fresh mushroom.</i>	
24. Pumpkin Asia (chicken) / (lamb)	\$16.00 / \$17.00
<i>Tender pieces of meat cooked with fresh pumpkin.</i>	
25. Chitwan Ko Fish	\$17.00
<i>Fish cooked in traditional Nepalese herbs & spices, curry leaves & mustard seeds.</i>	

CHEF'S SPECIAL

26. Kathmandu Chicken	\$16.50
<i>Tender meat cooked with fresh baby Spanish leaves and roasted cashew nuts.</i>	
27. Chicken Pepper	\$16.50
<i>Chicken cooked and tossed with fresh vegetables, pepper and traditional spices.</i>	
28. Garlic Tawa Lamb/Beef	\$18.50/17.50
<i>Diced meat cooked with onion, capsicum and tomato in garlic sauce.</i>	
29. Garlic Chilli Prawns	\$20.00
<i>Prawns cooked with chillies, onion and capsicum in garlic sauce.</i>	
30. Royal Fried Rice	\$12.00
<i>Basmati rice tossed in egg, prawns and stir fried chicken.</i>	

FROM THE POULTRY FARM

31. Butter Chicken	\$15.50
<i>Chicken cooked in tandoor and summered in rich tomato based gravy and finished with butter, cream and cashew nuts.</i>	
32. Chicken Curry	\$15.50
<i>Authentic chicken curry cooked in onion & tomato base gravy.</i>	
33. Chicken Korma	\$15.50
<i>Breast chicken cooked with cashew nuts and cream.</i>	
34. Mango Chicken	\$15.50
<i>Chicken cooked with mango puree with a touch of curry leaf & coconut milk.</i>	
35. Chicken Butter Masala	\$15.50
<i>Chicken tikka cooked in butter sauce with capsicum, onion & tomato.</i>	
36. Chicken Tikka Masala	\$15.50
<i>Chicken tikka cooked with onion, capsicum & tomatoes in thick gravy.</i>	
37. Chicken Spinach	\$15.50
<i>Chicken pieces cooked with fresh spinach, herbs & spices.</i>	
38. Chicken Madras	\$15.50
<i>Chicken curry cooked with coconut cream and touch of lemon.</i>	
39. Chicken Vindaloo	\$15.50
<i>Chicken cooked with hot spices & a touch of vinegar.</i>	
40. Chicken Phal	\$15.50
<i>Extra hot highly flavoured chicken curry.</i>	

FROM THE MEADOWS

41. Lamb Rogan Josh	\$16.50
<i>Authentic lamb curry cooked in Kashmiri masala.</i>	
42. Lamb Korma	\$16.50
<i>Diced lamb cooked with cashew nuts and cream.</i>	

43. Lamb Masala	\$16.50
<i>Diced lamb tossed with onion, capsicum & tomatoes in thick gravy.</i>	
44. Lamb Spinach	\$16.50
<i>Diced lamb cooked with fresh spinach, herbs & spices.</i>	
45. Lamb Madras	\$16.50
<i>Diced lamb cooked with curry leaves, coconut cream and touch of lemon.</i>	
46. Lamb Vindaloo	\$16.50
<i>Diced lamb cooked with hot spices & a touch of vinegar.</i>	

BEEF

47. Beef Rogan Josh	\$16.00
<i>Authentic beef curry cooked in Kashmiri masala.</i>	
48. Beef Korma	\$16.00
<i>Diced beef cooked with cashew nuts and cream.</i>	
49. Beef Spinach	\$16.00
<i>Diced beef cooked with fresh spinach, herbs & spices.</i>	
50. Beef Do Piazza	\$16.00
<i>Beef cooked with spiced ginger, garlic, green chilli and onions.</i>	
51. Beef Kashmiri	\$16.00
<i>Beef curry cooked with dry fruits and creamy sauce.</i>	
52. Beef Madras	\$16.00
<i>Beef cooked with curry leaves, coconut cream and touch of lemon.</i>	
53. Beef Vindaloo	\$16.00
<i>Beef cooked with hot spices & a touch of vinegar.</i>	
54. Beef Phal	\$16.00
<i>Extra hot highly flavoured beef curry.</i>	

FROM FISHERMAN NET

55. Coconut Prawn Curry	\$19.00
<i>Prawn cooked with coconut milk, selected herbs & a touch of mustard.</i>	
56. Prawn Masala	\$19.00
<i>King prawns tossed with onions & capsicum, cooked with freshly ground spices.</i>	
57. Prawn Spinach	\$19.00
<i>Prawns cooked with fresh spinach & herbs.</i>	
58. Prawn Vindaloo	\$19.00
<i>Prawns cooked with hot spices & a touch of vinegar.</i>	
59. Fish Vindaloo	\$17.00
<i>Fish cooked with hot spices & a touch of vinegar.</i>	

FROM THE VEGETABLE GARDEN

60. Daal Makhani	\$12.50
<i>Black lentils cooked with spices, tomato & cream.</i>	
61. Mix Vegetable Korma	\$13.50
<i>Fresh vegetables cooked with onion, cashew nut base sauce & cream.</i>	
62. Malai Kofta	\$13.50
<i>Mashed potato filled with cottage cheese and nuts, fried golden & served with cashew nut creamy sauce.</i>	
63. Palak Paneer	\$14.00
<i>Cottage cheese cooked in a fresh spinach puree & spices.</i>	