

64. Paneer Makhani \$16.50

Cottage cheese cooked with tomato, cream & nuts.

65. Paneer Butter Masala \$17.00

Cottage cheese cooked with onion tomato & capsicum.

66. Bombay Aloo \$13.50

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

67. Aloo Gobi \$14.50

Potatoes & cauliflower, stir fried with spices and tomatoes.

68. Aloo Palak \$15.00

Diced potatoes cooked in a fresh spinach puree & spices.

69. Aloo Mutter \$14.50

Potatoes cooked with green peas and spices.

70. Peas Mushroom Curry \$15.50

Fresh mushroom & peas cooked in onion gravy.

71. Himalayan Brinjal Masala \$15.50

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

72. Channa Masala \$14.00

Chickpeas cooked with sliced onion, chopped tomatoes & spices.

73. Pumpkin Masala \$15.00

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

RICE AND BIRYANI

74. Saffron Rice \$6.00

75. Kashmiri Rice \$8.00

Basmati rice cooked with cream and nuts

76. Coconut Rice \$8.00

Basmati rice with coconut cream and touch of lemon.

77. Peas Rice \$7.50

Basmati rice with green peas.

78. Vegetable Briyani \$15.00

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

79. Chicken Briyani \$16.00

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

80. Lamb Briyani \$17.50

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

TANDOORI BREADS

81. Naan \$3.00

Plain flour bread baked in tandoori oven.

82. Garlic Naan \$3.50

Plain flour bread brushed with garlic.

83. Kashmiri Naan \$5.50

Plain flour bread filled with minced dry fruit and nuts.

84. Keema Naan \$6.00

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

85. Cheese Naan \$5.50

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

86. Chilli Cheese Naan \$6.00

Plain flour bread stuffed with melted cheese & hot chilli.

87. Garlic Cheese Naan \$6.50

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

88. Masala naan \$5.00

Plain flour bread stuffed with spicy potatoes.

89. Roti \$3.00

Wholemeal bread baked in tandoori oven.

90. Garlic Roti \$3.50

Wholemeal bread brushed with garlic.

91. Pratha \$4.50

Wholemeal flaky break.

92. Aloo Pratha \$5.00

Wholemeal bread stuffed with spiced potatoes.

ACCOMPANIMENTS

93. Raita \$4.00

Yogurt with grated cucumber and garnished with ground cummins.

94. Mango Chutney \$2.50

95. Mixed pickle \$2.50

96. Pappadums \$3.00

Crispy thin lentil crackers

97. Green Salad \$6.00

98. Nepali Salad \$7.00

DESERTS

99. Gulab Jamun \$5.00

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

100. Mango Kulfi \$5.50

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

101. Pista Kulfi \$5.50

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

102. Ice Cream \$6.00

Vanilla/ strawberry/ chocolate/ mango

103. Chocolate Cake (slice) \$5.50

104. Mango Lassi \$6.00

**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.**

www.himalayanrestaurant.net.au

**Prices are subject to change without any prior notice*



**Dine in or Take Away
Fully Licensed & BYO (wine only)
Corkage fee applies
Delivery Min \$50 (*Conditions applies*)
Delivery fee applies**

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

**Ph: 03 5979 2224
Mob: 0424 194 882**

**Trading Hours
Tue - Sun 5:00pm to 10:00pm
Lunch Thur, Fri 12:00pm to 2:30pm**

Special Lunch Pack (*Conditions applies*) \$12.00

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

Hastings Special Pack (Feeds 2) \$57.50

2 Pcs Pappadums, 2 Pcs Veg Samosa, Butter Chicken, Lamb Rogan Josh, Rice, 2 Naan, Mint Chutney, Tamarind Chutney and 2 Pcs Gulab Jamun. Valued \$65.00

Himalayan Special Pack (Feeds 4) \$85.00

4 Pcs Pappadums, 4 Pcs Veg Pakora, 4 Pcs Chicken Tikka, Butter Chicken, Beef Rogan Josh, Himalayan Daal Tadka, 2 Rice, 2 Naan, Raita, Mint Chutney, Tamarind Chutney and 4 Pcs Gulab Jamun. Valued \$109.50

Royal Treat (Feeds 5) \$110.00

5 Pcs Pappadums, 4 Pcs Samosa, 4 Pcs Tandoori Chicken, Butter Chicken, Lamb Masala, Veg Korma, Coconut Prawn Curry, 3 Rice, 3 Nann, Raita, Mint Chutney, Tamarind Chutney, 5 Pcs Gulab Jamun. Valued \$151.00

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APPETIZERS (VEG)

1. Samosa (2 pieces) \$7.00
Homemade pastry filled with spiced potatoes & green peas.
2. Veg Pakora (4 pieces) (GF) \$8.00
Chickpeas batter coated vegies.
3. Onion Bhaji \$8.00
Onion sliced with species mixed in a chickpea flour batter & deep fried.
4. Samosa Chat \$9.00
Served with yogurt, mint sauce garnished with chat masala & coriander with tamarind sauce.
5. Spring Roll \$8.00
Fried pastry filled with veg served with sweet chilli sauce.
6. Tandoori Mushrooms (4 pieces) (GF) \$13.00
Marinated in garlic, ginger, yogurt, spices & grilled in tandoori oven.
7. Tandoori Paneer (4 pieces) (GF) \$14.00
Marinated cottage cheese cooked in tandoori oven.
8. Mix Veg Platter (6 pieces) \$15.00
Assortment of veg entrees (chef's choice)

APPETIZERS (NON-VEG) (GF)

9. Chicken Tikka (4 pieces) \$14.00
Boneless chicken marinated in yogurt & exotic species cooked in tandoori oven.
10. Tandoori Chicken (4 pieces)/(8 pieces) \$14.00 / \$26.00
Tender chicken marinated in yogurt, herbs, spices & cooked in tandoori oven.
11. Lamb Cuttlelets (4 pieces) \$19.00
Lamb cuttlelets marinated in yogurt, ginger, garlic, other spices & cooked in tandoori oven.
12. Lamb Seekh Kebab (4 pieces) \$17.00
Minced lamb with ginger, garlic, fresh coriander ground spices rolled in skewered & cooked in tandoori oven.
13. Fish Tikka (4 pieces) \$19.00
Fish lightly seasonal marinated & cooked in tandoori oven.
14. Tandoori Prawns (6 pieces) \$22.00
King prawns marinated in freshly crushed ginger, garlic, lemon juice, spices & barbecued in tandoori oven.
15. Tandoori Platter (10 pieces) \$29.50
Exotic tandoori mix on sizzler.

NEPALI KITCHEN

16. Aloo Chat (GF) \$6.50
Cubes of potatoes tossed with chef's special spices.
17. Chow Mien (veg) / (chicken) \$12.00 / \$14.00
Stir fried noodles cooked with seasonal vegetables/chicken.
18. Momo (veg 8 pieces / (chicken 8 pieces) \$11.50 / \$13.50
Nepalese dumplings mixed with ginger, garlic, coriander, cottage cheese, herbs & spices served with Nepalese chutney.
19. Himalayan Daal Tadka (GF) \$15.00
Mixed yellow lentils cooked in traditional nepali style.
20. Chilli Chicken \$18.00
Marinated boneless fried chicken tossed in capsicum, onion, sweet chilli sauce & soy sauce.
21. Mountain Goat Curry (GF) \$18.00
Goat meat with bone cooked in chef's mountain recipe.

22. Everest Captain (chicken)/(lamb)(GF) \$18.00 / \$19.00
Tender meat cooked with roasted potatoes & braised baby Spanish leaves.
23. Sherpa-De-Hillary(chicken)/(lamb)(GF) \$18.00 / \$19.00
Tender meat pieces cooked with fresh mushroom.
24. Pumpkin Asia (chicken)/(lamb)(GF) \$18.00 / \$19.00
Tender pieces of meat cooked with fresh pumpkin.

CHEF'S SPECIAL (GF)

25. Kathmandu Chicken \$18.50
Tender meat cooked with fresh baby Spanish leaves and roasted cashew nuts.
26. Garlic Tawa Lamb/Beef \$20.50/19.50
Diced meat cooked with onion, capsicum and tomato in garlic sauce.
27. Garlic Chilli Prawns \$22.00
Prawns cooked with chillies, onion and capsicum in garlic sauce.
28. Royal Fried Rice \$15.00
Basmati rice tossed in egg, prawns and stir fried chicken.

FROM THE POULTRY FARM (GF)

29. Butter Chicken \$17.50
Chicken cooked in tandoor and simmered in rich tomato based gravy and finished with butter, cream and cashew nuts.
30. Chicken Curry \$17.50
Authentic chicken curry cooked in onion & tomato base gravy.
31. Chicken Korma \$18.00
Breast chicken cooked with cashew nuts and cream.
32. Mango Chicken \$18.00
Chicken cooked with mango puree with a touch of curry leaf & coconut milk.
33. Chicken Butter Masala \$18.00
Chicken tikka cooked in butter sauce with capsicum, onion & tomato.
34. Chicken Tikka Masala \$17.50
Chicken tikka cooked with onion, capsicum & tomatoes in thick gravy.
35. Chicken Spinach \$17.50
Chicken pieces cooked with fresh spinach, herbs & spices.
36. Chicken Madras \$17.50
Chicken curry cooked with coconut cream and touch of lemon.
37. Chicken Vindaloo \$17.50
Chicken cooked with hot spices & a touch of vinegar.
38. Chicken Phal \$17.50
Extra hot highly flavoured chicken curry.

FROM THE MEADOWS (GF)

39. Lamb Rogan Josh \$19.00
Authentic lamb curry cooked with garam masala.
40. Lamb Korma \$19.50
Diced lamb cooked with cashew nuts and cream.
41. Lamb Masala \$19.50
Diced lamb tossed with onion, capsicum & tomatoes in thick gravy.
42. Lamb Spinach \$19.00
Diced lamb cooked with fresh spinach, herbs & spices.

43. Lamb Madras \$19.00
Diced lamb cooked with curry leaves, coconut cream and touch of lemon.
44. Lamb Vindaloo \$19.00
Diced lamb cooked with hot spices & a touch of vinegar.

BEEF (GF)

45. Beef Rogan Josh \$18.00
Authentic beef curry cooked with garam masala.
46. Beef Korma \$18.50
Diced beef cooked with cashew nuts and cream.
47. Beef Spinach \$18.00
Diced beef cooked with fresh spinach, herbs & spices.
48. Beef Do Piazza \$18.50
Beef cooked with spiced ginger, garlic, green chilli and onions.
49. Beef Kashmiri \$18.00
Beef curry cooked with dry fruits and creamy sauce.
50. Beef Madras \$18.00
Beef cooked with curry leaves, coconut cream and touch of lemon.
51. Beef Vindaloo \$18.00
Beef cooked with hot spices & a touch of vinegar.
52. Beef Phal \$18.00
Extra hot highly flavoured beef curry.

FROM FISHERMAN NET (GF)

53. Coconut Prawn Curry \$21.00
Prawn cooked with coconut milk, selected herbs & a touch of mustard.
54. Prawn Masala \$21.00
King prawns tossed with onions & capsicum, cooked with freshly ground spices.
55. Prawn Spinach \$21.00
Prawns cooked with fresh spinach & herbs.
56. Prawn Vindaloo \$21.00
Prawns cooked with hot spices & a touch of vinegar.
57. Fish Vindaloo \$20.00
Fish cooked with hot spices & a touch of vinegar.
58. Chitwan Ko Fish \$20.00
Fish cooked in traditional Nepalese herbs & spices, curry leaves & mustard seeds.

FROM THE VEGETABLE GARDEN (GF)

59. Daal Makhani \$15.00
Black lentils cooked with spices, tomato & cream.
60. Mix Vegetable Korma \$16.00
Fresh vegetables cooked with onion, cashew nut base sauce & cream.
61. Malai Kofta \$16.00
Mashed potato filled with cottage cheese and nuts, fried golden & served with cashew nut creamy sauce.
62. Palak Paneer \$16.50
Cottage cheese cooked in a fresh spinach puree & spices.
63. Mutter Paneer \$16.50
Cottage cheese & green peas simmered in saffron flavoured curry sauce & finished with coriander.

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