



THE HIMALAYAN CAFÉ

Nepalese & Indian Cuisine

We serve healthy, energetic cuisine from the mountainous regions of Eastern Nepal and Northern India. We use tumeric, which increases memory, asafoetida helps digestion, and our other spices include cumin, coriander, black pepper, ginger, garlic, bay leaf, cardamom, cinnamon, paprika, chili powder, rose water, timmur, garam masala and clove, all of which increases flavor, concentration and relaxation.

LUNCH HOURS

Tuesday-Friday 12-2 pm

DINNER HOURS

Monday-Saturday 5-8:30 pm

Closed Sundays

Live Entertainment-Every Friday and Saturday Evening

Visa and Mastercard graciously accepted. No checks please.
\$8.00 corkage fee. A 20% gratuity will be added to parties of 6 or more.

Please visit us at www.thehimalayancafe.com

THANK YOU

WINE LIST

WHITE WINE

	Glass	Bottle
HOUSE WHITE WINE	\$ 5.00	
GRAZIANO SAUVIGNON BLANC	\$ 6.00	\$ 21.00
MCNAB CHARDONNAY	\$ 7.00	\$ 22.00
NAVARRO EDELZWICKER	\$ 6.00	\$ 22.00
HANDLEY GEWURZTRAMINER	\$ 7.00	\$ 26.00
FREY SAUVIGNON BLANC, ORGANIC		\$ 21.00
FREY CHARDONNAY, ORGANIC		\$ 22.00
HUSCH CHARDONNAY		\$ 20.00
MCFADDEN RIESLING, ORGANIC		\$ 22.00

RED WINE

HOUSE RED WINE	\$ 5.00	
ED MEADES ZINFANDEL	\$ 8.00	\$ 28.00
HANDLEY PINOT NOIR ANDERSON VALLEY	\$ 9.00	\$ 33.00
DRY CREEK MERLOT		\$ 28.00
BARRA. PETITE SIMH, ORGANIC		\$ 28.00
FREY PETITE SIRAH, ORGANIC		\$ 27.00
FREY ZINFANDEL, ORGANIC		\$ 26.00
LA PLAYA CABEMET, CHILE		\$ 18.00
HUSCH CABEMET		\$ 28.00

SPARKLING WINES

SCHARFFENBERGER BRUT		\$ 30.00
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BEVERAGES

BOTTLED WATER	\$ 1.50
SODAS	\$ 1.50
Coke, Diet Coke, Pepsi or Sprite	
THANKSGIVING COFFEE	\$ 2.00
ICED TEA	\$ 2.00
HOT TEA	\$ 2.00
SPARKLING MINERAL WATER	\$ 2.00
CHAI	\$ 2.25
SONOMA SPARKLERS (Organic)	\$ 2.75
Lemonade or pear cider	
MANGO LASSI	\$ 4.00
Plain or sweet	
LASSI	\$ 3.00
Plain or sweet	
SALTY LASSI	\$ 3.00

INDIAN BEER

	<i>Small</i>	<i>Large</i>
MAHARAJA	\$ 4.00	
TAJ MAHAL	\$ 4.00	\$ 7.00
FLYING HORSE	\$ 7.00	
KING FISHER	\$ 4.00	\$ 7.00
HEINEKEN	\$ 3.00	
CORONA	\$ 3.00	
SIERRA NEVADA	\$ 3.00	
RED TAIL ALE	\$ 3.00	

NON-ALCOHOLIC BEER

BUCKLER	\$ 3.00
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APPETIZERS

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| 1. VEGETABLE SAMOSAS | \$ 6.00 |
| Two fried puffs stuffed with potatoes and peas. | |
| 2. ALOO ZEERA | \$ 6.00 |
| Potatoes, bell peppers and onions sauteed in Himalayan spices. | |
| 3. ALOO DOOM | \$ 6.00 |
| Potatoes specially cooked with authentic Himalayan spices and herbs. | |
| 4. CHICKEN CHOILA | \$ 9.00 |
| Marinated boneless chicken with Himalayan spices roasted in a clay oven for full flavor and tenderness, served with onion, garlic and ginger. | |
| 5. CHICKEN CHILLY (Chef Special) | \$ 10.00 |
| Chicken and onions sauteed in Himalayan spices. | |

SOUP SPECIALS

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| 6. DAAL SOUP | \$ 6.00 |
| Lentil soup with spices and herbs. | |
| 7. CHICKEN SOUP | \$ 7.00 |
| Chicken pieces cooked with tomatoes, onions and herbs. | |
| 8. VEGETABLE SOUP | \$ 6.00 |
| Vegetables cooked with turmeric, paprika, coriander, cumin and garam masala. | |
| 9. CORMASOUP | \$ 7.00 |
| Mixed vegetables cooked with homemade creamy sauce. | |
| 10. HERB SOUP (Chef Special) | \$ 8.00 |
| Aromatic spices cooked with herbs and homemade sauce. | |
| 11. HIMALAYAN SOUP (Chef Special) | \$ 10.00 |
| Lamb and chicken pieces cooked with vegetables. | |

SIDE ORDERS

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| 12. RAITA | \$ 2.00 |
| Natural yogurt served with cucumber and herbs. | |
| 13. MIXED PICKLES | \$ 2.00 |
| Hot chutney made with chilies and spices. | |
| 14. PAPPADUMS | \$ 2.00 |
| Two crispy lentil wafers. | |
| 15. MANGO CHUTNEY | \$ 3.00 |
| Mango delicately spiced with sweeteners and Himalayan spices. | |
| 16. NEPALESE HOT SAUCE | \$ 3.00 |
| Tomato, onion, chile, Himalayan spices and cream | |
| 17. MEXICAN SALSA FRESCA | \$ 3.00 |
| Tomato, onion and chile. | |

RICE

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| 18. BROWN RICE | \$ 3.00 |
| 19. SAFFRON RICE
An aromatic basmati rice flavored with saffron. | \$ 4.00 |
| 20. LEMON RICE
Saffron-flavored basmati rice cooked with fresh lemon juice and curry leaves. | \$ 5.00 |
| 21. VEGETABLE FRIED RICE (Chef's Special)
Basmati rice fried with mixed vegetables. | \$ 8.00 |

VEGETARIAN

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| 22. DAAL HIMALAYAN
Creamy lentils delicately spiced. | \$ 9.95 |
| 23. ALOO GOBI
Fresh cauliflower and potatoes cooked in a delicate blend of ginger, garlic, onions, and spices. | \$10.95 |
| 24. MISMASS TARKARI
Mixed vegetables tossed in a curry sauce. | \$10.95 |
| 25. CHANA SAAG
Spinach cooked with cream, garbanzo beans in an onion-based sauce. | \$10.95 |
| 26. ALOO SAAG
Spinach and potatoes cooked in an onion-based sauce and seasoned with cream, herbs, and spices. | \$10.95 |
| 27. MUSHROOM TAKATAK
Mushrooms sauteed with onion and spices. | \$10.95 |
| 28. PALUMGO SAAG PANEER
Spinach cooked in light spices and cream served with homemade cheese cubes. | \$11.95 |
| 29. VEGETABLE CORMA
Mixed vegetables cooked with homemade creamy sauce. | \$11.95 |
| 30. KERAU PANEER (Chef Special)
Peas and homemade cheese cubes cooked in a tomato cream sauce. | \$11.95 |
| 31. BHANTA KO TARKARI (Chef's Special)
Fire-roasted eggplant in a special blend of delicate spices and cream. | \$12.95 |

CHICKEN CURRY

32. CHICKEN HASEEN \$ 12.95
Boneless chicken cooked with onions, tomatoes, herbs and spices.
33. KUKHURA SAAG \$ 12.95
Boneless chicken cooked with spinach, cream, and exotic spices.
34. CHICKEN VINDALOO \$ 12.95
Hot and spicy chicken cooked with potatoes.
35. CHICKEN MANGO \$ 13.95
Chicken cooked with homemade sauce and mango.
36. CHICKEN CORMA \$ 13.95
Chicken curry cooked with creamy sauce.
37. CHICKEN TIKKA MASALA (Chef Special) \$ 14.95
Boneless chicken roasted in a clay oven and folded into a tomato cream sauce.

LAMB CURRY

38. GOSHT HASEEN \$ 13.95
Lamb cooked with an abundance of onions and tomato sauce.
39. KHASI RA SAAG \$ 13.95
Boneless lamb cooked with spinach, cream, and spices.
40. LAMB VINDALOO \$ 13.95
Lamb served with potatoes in a homemade tan gee sauce.
41. LAMB MANGO \$ 13.95
Boneless lamb cooked in a homemade sauce and mango.
42. HIMALAYAN MIX (Chef Special) \$ 14.00
Lamb and chicken cooked in vegetables and homemade sauce.
43. LAMB CORMA \$ 14.95
Lamb cooked with creamy sauce.
44. LAMB TIKKA MASALA (Chef Special) \$ 15.95
Boneless lamb cooked in a tomato cream sauce.

SEAFOOD SPECIALTIES

45. SHRIMP CURRY \$ 16.00
Prawns cooked with aromatic herbs and spices.
46. SALMON CURRY \$ 16.00
Salmon cooked in a light curry sauce.
47. SHRIMP TIKKA MAS ALA \$ 16.95
Prawns cooked in a creamy tomato sauce.

BBQ (TANDOORI) SPECIALTIES

48. CHICKEN WITH BONE \$ 14.00
A half-chicken marinated in Himalayan spices and cooked in a clay oven.
49. CHICKEN WINGS \$ 12.95
Cooked in a clay oven.
50. CHICKEN TIKKA \$ 14.95
Boneless chicken marinated in spices and roasted in a clay oven.
51. BEEF TIKKA \$ 15.95
Beef (BBQ) cooked with Himalayan spices and roasted in a clay oven.
52. LAMB TIKKA \$ 15.95
Boneless lamb marinated in spices and roasted in a clay oven.
53. PORK RIBS TIKKA \$ 13.95
Pork marinated in spices and roasted in a clay oven.
54. SALMON TIKKA \$ 16.95
Roasted salmon on skewers served with onions, lemons and lettuce.
55. PRAWNS \$ 16.95
Prawns roasted in a clay oven served with sauteed onions, lemons and salad.
56. NEPALESE RACK OF LAMB (Chef Special) \$ 23.00
Chops marinated in Himalayan spices and cooked in a clay oven.
57. HIMALAYAN BBQ(Chef Special) \$ 30.00
Marinated lamb, chicken and shrimp with cumin, paprika, coriander and Himalayan spices roasted in a clay oven.

TANDOORI BREAD

58. ROTI \$ 3.00
Whole wheat bread baked in a clay oven.
59. NAAN \$ 3.00
Light flat bread made from refined flour, milk, and baked in a clay oven.
60. GARLIC NAAN \$ 4.00
Light flat bread made with fresh garlic, milk, and cilantro.
61. CHICKEN TIKKA NAAN \$ 5.00
Naan stuffed with roasted chicken, milk, and baked in a clay oven.
62. PESHAWARI NAAN \$ 5.00
Naan stuffed with nuts, raisins, cherries, milk, and baked in a clay oven.
63. ONION KLILCHA \$ 4.00
Whole wheat bread stuffed with onion, cumin seeds milk and fresh coriander leaves.
64. ALOO PARATHA \$ 4.00
Light bread stuffed with milk and potatoes.
65. BREAD BASKET \$ 9.00
An assortment of naan, garlic naan, and peshawari naan.

BIRYANI

66. VEGETABLE BIRYANI \$ 13.00
Aromatic basmati rice cooked with vegetables, nuts, raisins, and fresh herbs.
67. CHICKEN BIRYANI \$ 13.95
Chicken cooked in aromatic rice with fresh herbs, nuts, and raisins.
68. LAMB BIRYANI \$ 14.95
Lamb cooked with rice, fresh herbs, cashews, raisins.
69. SHRIMP BIRYANI (Chef Special) \$ 16.95
Shrimp cooked in aromatic basmati rice with fresh herbs, nuts, and raisins.
70. HIMALAYAN BIRYANI (Chef Special) \$ 17.95
Shrimp, lamb and chicken cooked with vegetables, nuts, and raisins.

DESSERTS

71. GULAB JAMU \$ 5.00
Light pastry made with milk and honey.
72. KHEER \$ 6.00
An exotic rice pudding made with almonds, cashews, nuts, raisins and milk.
73. MANGO KULFI (Chef Special) \$ 6.00
Indian Ice cream made from mango and pistachios.