

APPETIZERS

VEGETABLE PAKORA GF	\$11.95
Assortment of vegetables chopped and dipped in chickpea flour batter, fried and served with Tamarind sauce	
PANEER PAKORA	\$12.95
Indian cheese filled with coriander chutney dipped in chickpea flour, fried and served with mint sauce	
CHICKEN PAKORA GF	\$12.95
Juicy chicken fillet batter in chickpea flour, fried and served with mint sauce	
FISH PAKORA GF	\$13.95
Boneless fish fillet batter in chickpea flour, fried and served with mint sauce	
ONION BHAJIA GF	\$12.95
Onions marinated in chickpea flour, lemon juice and traditional spices, deep fried and served with tamarind sauce	
SAMOSA <i>vegetable / chicken / beef</i>	\$4.95 / \$5.95
Triangular fried puffed pastry filled with mixed vegetables or choice of beef or chicken and spices served with tamarind sauce (2pcs)	
CHAT PAPRI	\$8.95
A medley of chickpeas, potatoes and flour crisp tossed with chutney and yoghurt	
PAPADUM GF	\$2.95
Fried East Indian crackers made from spicy lentil and rice served with tamarind sauce	
FRENCH FRIES	\$7.95
TASTE OF HIMALAYAS	
SPECIAL VEGETARIAN PLATTER	\$15.95
A combination of veg. Samosa, Veg. Pakora, Paneer Pakora and onion bhajia served with assorted chutneys	
TASTE OF HIMALAYAS	
SPECIAL NON-VEGETARIAN PLATTER	\$16.95
A combination of chicken or beef samosa, fish pakora and chicken pakora served with assorted chutneys	

SOUP & SALAD

MULLIGATWANI SOUP <i>vegetable / chicken</i>	\$5.95/6.95
A South Indian specialty, lentil based, garnished with diced vegetable or chicken and rice	
KUCHUMBER SALAD GF	\$6.95
Fine cut cucumber, tomato, onion, carrot and coriander mixed with salt, pepper and fresh lemon juice	
GARDEN SALAD GF	\$6.95
Freshly cut slices of cucumber, onion, tomato, carrot garnished with lemon wedge and cilantro	

NEPALI SPECIAL

MOMO <i>(vegetable / chicken)</i>	Steamed \$12.95 / 13.95
Nepali style Dumplings filled with Cheese, Chilli \$14.95 / 15.95 mixed vegetable or chicken and spices served with tomato-based home made spicy sauce (8pcs)	
SEKUWA <i>(chicken / lamb)</i> GF	\$17.95 / \$18.95
Tender Lamb or Chicken meat marinated with Nepalese spices and grilled on clay oven served on the bed of onion and bell pepper in sizzling plate	

VEGETARIAN SEKUWA

Indian cottage cheese (paneer) marinated with Nepalese spices and grilled on clay oven served on the bed of onion and bell pepper in sizzling plate	\$17.95
MUSTANG ALOO GF	\$14.95
Potatoes simmered with cumin seeds, spiced with exotic Nepali spices	
MIXED VEGETABLE <i>(stir fried)</i> GF	\$14.95
Seasonal mixed vegetables stir fried with garlic, ginger and Nepali spices	
CHICKEN CHILLI	\$17.95
Fried marinated boneless chicken stir fried with green peppers, onion, Nepali spices, soya sauce and herbs	
CHOWMEIN <i>(vegetable / chicken)</i>	\$14.95 / \$16.95
Wheat flour noodle stir fried with mixed vegetables or chicken, ginger, garlic, spices and soya sauce	
PEANUT SADEKO GF	\$12.95
Roasted split peanut mixed with chopped tomato, green chili, cilantro, onion, ginger, garlic and blended with salt, chat masala, red chili powder, lime juice and sesame oil.	
NEPALI KHANA <i>(Dal-Bhat)</i> Dine-In Only	\$25.95
Lamb or Chicken (cooked in tomato based sauce) or Paneer (cooked in creamy tomato and cashew nut based sauce) accompanied with Saffron Rice, Dal (Yellow lentil), Rayo saag (broad leaf mustard), Green salad (slices of cucumber, tomato, onion), spicy mixed pickle and Naan bread, finished with a cup of tea or coffee and mango rice pudding	

TANDOORI SPECIAL

All tandoori items are served in hot sizzling plate and garnished with lemon slice and mint sauce

TANDOORI CHICKEN GF	HALF \$17.95 FULL \$28.95
A classic creation of tandoori cuisine; chicken marinated overnight in pressed yoghurt and spices cooked in clay oven	
CHICKEN TIKKA GF	\$17.95
Boneless pieces of chicken marinated in yoghurt and spices cooked in clay oven	
CHICKEN MALAI TIKKA GF	\$17.95
Tender boneless chicken breast marinated in cheese and yoghurt with spices cooked in clay oven	
FISH TIKKA GF	\$17.95
Boneless fish marinated overnight in Indian spices and roasted in clay oven	
PANEER TIKKA	\$17.95
Cubes of marinated homemade cottage cheese, pepper, tomato and onion cooked in clay oven	
TANDOORI PRAWN GF	\$18.95
Large juicy prawns marinated overnight in garlic, ginger, onion and spices, cooked to perfection in clay oven	
SEEKH KABAB <i>(beef / lamb)</i> GF	17.95
Juicy minced chicken, lamb or beef meat with special herb and spices skewered and cooked in clay oven	
TASTE OF HIMALAYAS	
SPECIAL MIXED GRILL GF	\$25.95
A combination of tandoori chicken, chicken tikka, tandoori prawn, seekh kabab, chicken malai tikka cooked in clay oven	

VEGETARIAN

MALAI KOFTA	\$15.95
Deep fried paneer and potato balls coated with malai and dipped in cashew nut based sauce	
SHAHI PANEER	\$15.95
Homemade Indian cheese cooked in creamy tomato, ginger, garlic and cashew nut sauce	
PALAK PANEER	\$15.95
Fresh spinach pureed and cooked with homemade cottage cheese and finish with exotic spices	
PANEER MAKHANI	\$15.95
Indian cottage cheese cooked in our special gravy made of butter and authentic spices	
CHANA MASALA GF	\$14.95
Chickpeas prepared in authentic Indian spices with onions and tomatoes	
DAL MAKHANI GF	\$15.95
Stewed black lentils and red kidney beans sautéed with tomato, onion, garlic, cumin seed and cream	
PALAK DAL GF	\$14.95
Yellow lentils cooked with pureed spinach	
DAL MASOOR GF	\$14.95
Yellow lentils cooked in light spices	
ALOO GOBHI GF	\$15.95
Cauliflower and potatoes cooked in Himalayan herbs	
ALOO MUTTER GF	\$14.95
Potatoes and green peas cooked in Himalayan herbs	
MUTTER MUSHROOM GF	\$15.95
Green peas and mushroom cooked in Himalayan herbs	
OKRA MASALA GF	\$14.95
Freshly cut okra cooked with onion, tomato and spices finished with coriander leaves	
EGGPLANT BHARHA GF	\$15.95
Roasted Eggplant cooked with tomato, ginger, and green peas	
PANEER LABABDAR	\$16.95
Cottage cheese prepared in tomato and onion gravy with a hint of coriander	
VEGETABLE JALFREZIE	\$14.95
Mixed vegetable cooked with tomatoes, onion, and spices	
MUTTER PANEER	\$15.95
Homemade cottage cheese and green peas cooked in exotic spices, tossed with tomato and fresh cilantro	
NAVARATTAN KORMA	\$15.95
Garden fresh vegetables cooked in cashew nut Korma sauce	

NON-VEGETARIAN

BUTTER CHICKEN GF	\$17.95
Boneless chicken breast baked and cooked in our special gravy made of butter and authentic spices	
CHICKEN TIKKA MASALA GF	\$17.95
Boneless chicken breast baked and cooked in creamy tomato sauce, bell pepper, onion and spices	
SAAG <i>(chicken/lamb/goat/beef)</i> GF	\$17.95/18.95
Choice of Boneless meat cooked in fresh spinach, tomato, onion, garlic, ginger and authentic Indian spices	
KARAHI <i>(chicken/lamb/beef/prawn)</i> GF	\$17.95/18.95
Boneless chicken cooked with a blend of chopped bell peppers, onion, tomato and Indian spices	

* Price subject to change without notice

* GST not included

Spicy  Gluten Free 

VINDALOO 🍴🍴🍴 **\$17.95 / 18.95***(chicken / lamb / beef / prawn)*

Choice of boneless meat cooked with potato, crushed red chili peppers, vinegar, coriander, cumin and cinnamon

CURRY *(chicken / lamb / goat / beef)* 🍴 **\$17.95 / 18.95**

Choice of meat cooked with fresh onion, tomato, garlic, ginger and authentic spices garnished with coriander

KORMA **\$17.95 / 18.95***(chicken / lamb / goat / beef / prawn)*

Choice of meat cooked in cashew nut and mild spiced cream sauce

MANGO CHICKEN **\$17.95**

Tender chicken breast cooked in creamy mango, tomato and cashew nut sauce

ROGAN JOSH *(lamb)* 🍴 **\$18.95**

Boneless lamb meat cooked with sautéed onions, tomatoes, garlic, ginger, authentic spices and homemade yogurt

FISH CURRY 🍴 **\$17.95**

Marinated fish pieces cooked with onion, tomato, ginger, garlic and lemon juice in medium hot spices.

PRAWN MASALA 🍴 **\$18.95**

Prawns cooked in carom seeds, onion, tomato and spices

BIRYANI**CHICKEN BIRYANI** 🍴 **\$17.95**

Baked casserole of basmati rice and chicken; richly flavored with saffron, cashew nuts and raisins

LAMB BIRYANI 🍴 **\$18.95**

Lean cubes of lamb and saffron basmati rice cooked slowly with cashew nuts and raisins

SHRIMP BIRYANI 🍴 **\$18.95**

Baked casserole of basmati rice and shrimp; richly flavored with saffron, cashew nuts and raisins

VEGETABLES BIRYANI **\$15.95**

Mixed vegetables with basmati rice baked with rich saffron flavor, cashew nuts and raisins

INDO-CHINESE SPECIAL**CHILI PANEER** **\$17.95****CHILI CHICKEN** **\$17.95****CHILI PRAWN** **\$18.95****VEGETABLE MANCHURIAN** **\$15.95****CHICKEN MANCHURIAN** **\$17.95****CHICKEN FRIED RICE** **\$15.95****VEGETABLE FRIED RICE** **\$14.95****SIDE DISHES****BASMATI RICE****PLAIN BASMATI RICE** **\$4.95****PEAS PULAO** **\$5.95****SAFFRON RICE** **\$5.95****COCONUT RICE** **\$5.95****INDIAN BREAD****ROTI** **\$2.95**

Whole wheat bread baked in clay oven

PLAIN NAAN **\$2.95**

Leavened white flour bread baked in clay oven

GARLIC NAAN **\$3.95**

Soft flour bread with fresh garlic and cilantro baked in clay oven

BUTTER NAAN **\$3.95**

Leavened white flour bread with butter baked in clay oven

COCONUT NAAN **\$4.95**

Soft flour bread with coconut and honey baked in clay oven

KASMARI NAAN **\$5.95**

Soft flour bread stuffed with dried fruits and nuts, simply a delicacy

LACHHA PARATHHA **\$3.95**

Flaky Layered Bread

PARATHA *(aloo / onion / paneer)* **\$3.95/4.95**

Whole wheat bread stuffed with choice of spiced potatoes/paneer/onion

MASALA KULCHA **\$3.95**

Naan stuffed with potatoes, onions and spices

ONION KULCHA **\$3.95**

Naan stuffed with onion and spices

CHEESE KULCHA **\$4.95**

Naan stuffed with paneer and spices

KEEMA KULCHA **\$6.95**

Naan stuffed with ground lamb or chicken and spices

CHUTNEYS

MANGO CHUTNEY	\$3.95	MIXED PICKLE	\$3.95
MINT/TAMARIND CHUTNEY	\$2.95	RAITA MIX	\$4.95

DESSERTS**KHEER** *(rice pudding)* 🍴 **\$5.95**

Aromatic basmati rice pudding sprinkled with cashew nut

GULAB JAMUN **\$5.95**

Spongy milky balls soaked in rose scented syrup (2pcs)

RASMALAI **\$5.95**

Delightful Indian cheese patties in milk cream (2pcs)

MANGO KULFI **\$5.95**

Traditional Indian mango ice cream

BEVERAGES

CHIYA <i>(nepali style milk tea)</i>	\$3.95	MANGO LASSI	\$4.95
COFFEE/ASSORTED TEA	\$2.95	LASSI <i>(sweet/salted)</i>	\$3.95
MILK/CHOCOLATE MILK	\$3.95	PERRIER BOTTLED	\$3.00
ASSORTED JUICE	\$3.95	WATER	\$2.50
ASSORTED POP	\$2.95		

BUSINESS HOURS**LUNCH**

11:30am - 2:00pm Monday - Friday

DINNER

4 - 9:30pm Monday to Thursday

4 - 9:30pm Friday 2 - 9:30pm Saturday 2 - 9pm Sunday

Please let us know of any allergies and for the spice level.
5% GST is not included in the above prices.
15% Gratuity for groups of 8 or more people.

TASTE OF HIMALAYAS

East Indian & Nepalese Cuisine



DINE-IN, TAKEOUT & DELIVERY
WE CATER & HOST PRIVATE PARTIES!

ONLINE ORDERS

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