

5. Gobi Mutter Masala	\$11.50
Cauliflower and peas cooked with cumin seeds, tomatoes, ginger and garlic in special CHIKU masala.	
6. Dal Fry	\$11.50
Yellow lentils cooked on slow heat, seasoned with sautéed onion, ginger, garlic & fresh chopped tomatoes & garnished with coriander.	
7. Dal Makhani	\$11.50
Black lentils stewed on a slow fire overnight, & finished with onion, fresh chopped tomatoes & a selection of spices, finished with butter in a true dhaba style.	
8. Chana Masala	\$11.50
Slow boiled chick peas cooked with onion and fresh tomatoes, light spiced gravy.	
9. Malai Kofta	\$11.50
Mashed potatoes and cottage cheese balls with dry fruit, deep fried and finished in a tomato & almond-cashew nuts creamy gravy.	
10. Methi Aloo	\$11.50
Par boiled diced potatoes finished on griddle plate with, fresh chopped tomatoes and lightly spiced with kasoori Methi (Fenugreek leaves).	
11. Kadhai Paneer	\$11.50
Homemade cottage cheese cooked in special traditional copper pot (Kadhai), with juliennes of capsicum, ginger, garlic and tomato, onion gravy.	
12. Shahi Paneer	\$11.50
Homemade cottage cheese cooked in ground cashew, almond and cream based gravy to create rich creamy flavour.	
13. Palak Paneer / Potatoe	\$11.50
Cottage cheese cooked in a fine mild puree of spinach and light spices.	
14. Paneer Tikka Masala	\$15.00
Homemade Cottage Cheese marinated overnight in Indian herbs & capsicum onion cooked tandoor, then finishes with thick tomato base sauce, fresh tomatoes, capsicum, onion and spices on pan.	
15. Vegetarian Jalfrazi	\$11.50
Chefs' Special.	

RICE

Plain Rice	\$2.50
Steamed Basmati rice.	
Jeera Rice	\$4.00
Steamed basmati rice tossed in wok with cumin seeds and fresh Coriander leaves.	
Vegetable Pulao	\$7.00
Seasonal Vegetables cooked in basmati rice and authentic spices.	
Kashmiri Pulao	\$7.00
Rich steamed rice with dry fruits, sweet in taste.	
Green peas Pulao	\$7.00
Steamed basmati rice tossed with cumin seeds, green peas.	

BIRYANI

Chicken / Lamb / Beef / Vegetable / Paneer	\$12.00
Fish / Prawns	\$16.00

TANDOORI BREADS

Tandoori Roti	\$2.00
Plain Naan	\$2.00
Plain flour bread cooked in tandoor oven.	
Garlic Naan	\$2.50
Butter Naan	\$3.00
Layered flour bread cooked in tandoor oven garnished with butter.	
Cheese Naan	\$3.00
Naan stuffed with grated cheese.	
Cheese and Garlic Naan	\$3.50
Cheese and garlic stuffed naan.	
Amritsari Kulcha	\$3.00
Chefs Spl Amritsari style potato stuffed and secret spices.	

Paneer Kulcha	\$3.50
Naan stuffed with cottage cheese and coriander (Gobi also available).	
Aloo Kulcha	\$3.50
Naan bread stuffed with potatoes.	
Gobi Kulcha	\$3.50
Naan bread stuffed with Cauliflower.	
Onion Kulcha	\$3.50
Naan bread stuffed with seasoned chopped onion.	
Tandoori Paratha	\$3.00
A flaky thick bread, enriched with butter.	
Keema Naan	\$3.50
Naan stuffed with cooked spiced lamb mince.	
Peshawari Naan	\$3.50
Naan stuffed with dry fruits and cherries.	
Tandoori Chicken Naan	\$3.50
Naan stuffed with cooked spiced chicken mince.	

INDOCHINESE

Fried Rice Chicken / Veg / Prawns / Lamb	\$12.00
Rice stir-fried in wok, Indochinese style.	
Noodles Veg / Chicken / Prawns / Lamb	\$12.00
Par boiled noodles finished in wok with Veg / Chicken / Prawns / Lamb.	
Hakka Noodles Veg / Chicken	\$12.00
Par boiled noodles finished in wok with green papers, sliced onions, Veg / Chicken / Prawns / Lamb, served with fried egg.	
Cheese (Paneer) Chilli	\$12.00
Cottage Cheese pieces cooked in Indochinese sauce with capsicum, onion with special masala.	
Chicken Chilli	\$12.00
Chicken cooked in Indochinese sauce with capsicum, onion with special masala.	

FROM STREETS OF INDIA

Choley Bhature	\$7.00	Momo Veg /	
Choley Puri	\$7.00	Chicken (Dumplings)	\$10.00
Dahi Bhalla	\$7.00		

KIDS MENU

Potato Chips	\$4.00	Chicken Nuggets & Chips	\$7.00
Butter Sauce & Chips	\$7.00	Butter Chicken & Rice	\$10.00

SIDES

Raita	\$3.50	Mix Pickle	\$2.00
Mango Chutney	\$2.00	Poppadum's	\$2.00
Indian Salad	\$4.00	Raita	\$3.50
Kuchumber Salad	\$5.00	Curd	\$2.50

DESSERT

Mango Kulfi	\$3.00	Rasgulla	\$3.00
Ice-Cream Indian	\$3.00	Gulab Jamun	\$3.00



COMBO SPECIALS

**Non veg curry combo any curry with rice
naan and small drink**

\$12

(Excludes seafood)

**Vegetarian Curry combo any curry with
rice naan and small drink**

\$10

07 849 9188

FREE DELIVERY *([CONDITIONS APPLY])

OPENING HOURS:

**Monday - Sunday
11.30am - 10pm**

105 Heath Street, Saint Andrews, Hamilton 3200

himalayaindiancuisine.co.nz

himalayaindiancuisine@gmail.com

ENTRÉE

1. Samosa	\$3.00
Triangular flour shells filled with green peas and potatoes, deep fried and served with tamarind dressing (2 pieces per serving).	
2. Onion Bhajji	\$4.00
Cottage of onion, coated with a chickpea batter, deep fried and served with tamarind dressing.	
3. Vegetable Pakora	\$4.00
Fresh vegetables patty with chickpea flour and deep fried.	
4. Paneer Pakora	\$7.00
Cottage cheese, onion marinated with Indian spices, coated with a chickpea batter, deep fried and Served with mint sauce.	
5. Gobi Pakora	\$6.00
Cauliflower marinated with spices, coated with chick peas flour and deep fried.	
6. Malai Tikka (6 Pieces)	\$12.00
Chicken marinated in yoghurt, crushed cashews, cheese ground spices and cooked in tandoor.	
7. Chicken Tikka (6 Pieces)	\$10.00
Chicken marinated in yoghurt and spices and cooked in tandoor.	
8. Fish Tikka (6 Pieces)	\$ 12.00
Fish chunks marinated overnight in tandoori masala and cooked in tandoor.	
9. Half / Full Tandoori	Half \$8.00 - Full \$16.00
Tender spring chicken marinated overnight in yoghurt, spices and gently roasted in Tandoor.	
10. Fish Amrisari	\$9.00
Chefs Special.	
11. Nonveg Platter	\$13.00
Assortment mixed Chicken tikka, Fish tikka, Lamb Seekh kebab and Malai tikka.	
12. Veg Platter	\$9.00
Assorted vegetarian entrée consist of onion bhaji, samosa, gobi pakora, pakora.	
13. Seekh Kebab	\$9.00
Lightly spiced lamb mince rolled on skewers and roasted in tandoor.	
14. Tandoori Prawns	\$15.00
Prawns marinated overnight in yoghurt, spices and gently roasted in Tandoor.	
15. Chicken Chilli	\$12.00
Chicken cooked with capsicum, onion with special masala.	
16. Choila Chicken /Lamb /Mutton	\$10.00
Nepalese entrée special.	
17. Veg Manchurian	\$10.00
Vegetarian ball cooked in soya sauce with capsicum and onion.	

SOUTH INDIAN

1. Plain / Onion Dosa	\$6.00
Crispy pan cake made with fermented lentil and rice flour/stuffed onion.	
2. Masala / Mysore Masala Dosa	\$8.00
Dosa stuffed with potatoes / Dosa stuffed with spicy vegetables.	
3. Paper Roast	\$8.00
Crispy savoury pancake as thin and crispy as paper.	
4. Egg / Lamb / Chicken Dosa	\$10.00
Dosa stuffed with Egg / Lamb / Chicken stuffing.	

CHICKEN

1. Butter Chicken	\$13.50
Tender pieces of boneless chicken marinated overnight, smoked in tandoor and cooked in a delicate butter sauce, almond- Cashew paste & tomato gravy.	
2. Mango Chicken	\$13.50
Boneless chicken pieces cooked together with mango puree and cream based gravy lightly spiced with herbs and spices.	
3. Chicken Korma	\$13.50
Boneless chicken pieces cooked in ground cashew, almond and cream based gravy to create rich creamy flavour.	
4. Chicken Tikka Masala	\$13.50
Tandoor roasted Chicken pieces cooked with onion gravy, diced onion, capsicum and thick masala based gravy.	

5. Chicken Balti	\$13.50
Boneless chicken pieces cooked with onion, capsicum and a selection of spices and garnished with coriander.	
6. Chicken Do Pyazza	\$13.50
Boneless pieces of chicken prepared traditionally in special spices and herbs and sautéed twice with sliced onions to create a unique flavour of DO PYAZZA.	
7. Chicken Chettinadu	\$13.50
Chicken cooked according to traditional Chettinadu recipe, with black pepper, garlic, ginger and herb based chicken curry, dash of coconut milk.	
8. Chicken Madras	\$13.50
A traditional south Indian Dish, Boneless pieces of chicken cooked in fresh coconut based curry, tempered with Mustard seeds, curry leaves.	
9. Chicken Kolhapur	\$13.50
Chicken curry cooked in Marathi style with special spices, curry leaves tamarind and jaggary.	
10. Chicken Jalfrezi	\$13.50
Tandoor roasted Chicken cooked in julienne of capsicum, onion, tomato gravy to give traditional sweet and sour taste.	
11. Chicken Saag	\$13.50
Tender boneless pieces of chicken and spinach puree, sautéed in garlic, traditional spices finished with cream.	
12. Kadhai Chicken	\$13.50
Boneless chicken cooked in special traditional copper pot (Kadhai), with juliennes of capsicum, ginger, garlic and tomato, onion gravy.	
13. Handi Chicken	\$13.50
Himalayas Specialty.	
14. Methi Chicken	\$13.50
Boneless chicken cooked in onion sauce, ginger, garlic and rich creamy sauce flavoured with kasoori Methi (Fenugreek leaves).	
15. Himalayas Special Chicken	\$13.50
Chefs Special.	
16. Chilli Chicken	\$13.50
Chicken cooked in capsicum, onion and special masala.	
17. Chicken Lababdar	\$13.50
Chicken cooked with fresh chopped tomatoes, capsicum, fresh cream and cottage cheese.	
18. Chicken Vindaloo	\$13.50
Chicken cooked in Vindaloo sauce (blend of ginger garlic dry red chillies vinegar).	
19. Chicken Nilgiri	\$13.50
A traditional south Indian dish, cooked with mint, spinach, coriander, curry leaves and traditional Indian spice.	
20. Chicken Nawbi	\$13.50
Chefs' Special.	
21. Chicken Bhoona	\$13.50
Chefs' Special.	

LAMB

1. Lamb Rogan Josh	\$14.50
Diced lamb cooked with ginger, garlic, onions and spices in a traditional north Indian style.	
2. Lamb Korma	\$14.50
Diced Lamb pieces cooked in ground cashew, almond and cream based gravy to create rich creamy flavour.	
3. Lamb Saag	\$14.50
Tender boneless pieces of lamb and spinach puree, sautéed in garlic, traditional spices finished with cream.	
4. Lamb Jalfrazi	\$14.50
Diced lamb cooked in julienne of capsicum, onion, tomato gravy to give traditional sweet and sour taste.	
5. Lamb Kadhai	\$14.50
Diced lamb cooked in special traditional copper pot (Kadhai), with juliennes of capsicum, ginger, garlic and tomato, onion gravy.	
6. Lamb Handi	\$14.50
Boneless lamb cooked with onion, capsicum and a selection of spices and garnished with coriander.	

7. Lamb Vindalo	\$14.50
Diced lamb cooked in Vindaloo sauce (blend of ginger garlic dry red chillies vinegar).	
8. Lamb Do Pyazza	\$14.50
Diced lamb prepared traditionally in special spices and herbs and sautéed twice with sliced onions to create a unique flavour of DO PYAZZA.	
9. Lamb Chittnadu	\$14.50
Diced Lamb cooked traditional Chettinadu recipe, with black pepper, garlic, ginger and herb based chicken curry, dash of coconut milk.	
10. Lamb Madras	\$14.50
A traditional south Indian Dish, Diced lamb cooked in fresh coconut based curry, tempered with Mustard seeds, curry leaves.	
11. Lamb Masala	\$14.50
Diced lamb cooked in Masala sauce made with red onions, tomatoes, green capsicum, dry and green herbs.	
12. Lamb Bhoona	\$14.50

BEEF

1. Beef Korma	\$13.50
Boneless Beef pieces cooked in ground cashew, almond and cream based gravy to create rich creamy flavour.	
2. Beef Masala	\$13.50
Diced Beef cooked in Masala sauce made with red onions, tomatoes, green capsicum, dry and green herbs.	
3. Beef Vindaloo	\$13.50
Diced beef cooked in Vindaloo sauce (blend of ginger garlic dry red chillies vinegar).	
4. Beef Saag	\$13.50
Tender boneless pieces of beef and spinach puree, sautéed in garlic, traditional spices finished with cream.	
5. Beef Rogan Josh	\$13.50
Diced beef cooked with ginger, garlic, onions and spices in a traditional north Indian style.	
6. Beef Madras	\$13.50
A traditional south Indian Dish, Diced lamb cooked in fresh coconut based curry, tempered with Mustard seeds, curry leaves.	

SEAFOOD

1. Butter Fish / Prawns	\$16.00
Scallops / Fish / Prawns cooked in a delicate butter sauce, almond- Cashew paste & tomato gravy.	
2. Masala Fish / Prawns	\$16.00
Scallops / Fish / Prawns cooked with onion, garlic and tomatoes in a thick masala based sauce.	
3. Jalfrazi Fish / Prawns	\$16.00
Scallops / Fish / Prawns cooked in julienne of capsicum, onion, tomato gravy to give traditional sweet and sour taste.	
4. Malabari Fish / Prawns	\$16.00
Scallops / Fish / Prawns Cooked in brown onion gravy with ginger, garlic capsicum, onion and a blend of spices, flavoured with coconut cream.	
5. Goan Fish / Prawns Curry	\$16.00
Fish / Prawns cooked in special GOAN style with brown onion gravy and flavoured with Tamarind, fresh coconut.	

VEGETARIAN

1. Butter Paneer	\$11.50
Homemade cottage cheese cooked in a delicate butter sauce, almond- Cashew paste & tomato gravy.	
2. Navaratan Korma	\$11.50
Mixed vegetables cooked in ground cashew, almond and cream based gravy to create rich creamy flavour.	
3. Bombay Aloo	\$11.50
Par boiled diced potatoes finishes on griddle plate with cumin seed, fresh chopped tomatoes and selected spices.	
4. Aloo Gobi	\$11.50
Potato and cauliflower cooked with garlic ginger, onion and Indian herbs and spices.	