

ENTREE

Samosa 	\$6.00
Triangular flour shells filled with green peas and potatoes, deep fried and served with tamarind dressing (2 pieces per serving)	
Lamb Samosa	\$7.00
Triangular flour shells filled with lamb mince, green pea and potatoes, deep fried and served with tamarind dressing (2 pieces per serving)	
Onion Bhaji 	\$8.00
Slices of onion, coated with a chickpea batter, deep fried and served with tamarind dressing	
Vegetable Pakora 	\$8.00
Fresh vegetables patty with chickpea flour and deep fried	
Malai Tikka (6 Pieces)	\$18.00
Chicken marinated in yoghurt, crushed cashews, cheese ground spices and cooked in tandoor.	
Chicken Tikka (6 Pieces)	\$18.00
Chicken marinated in yoghurt and spices and cooked in tandoor.	
Half/Full Tandoori	Half \$14.00/ Full \$26.00
Tender spring chicken marinated overnight in yoghurt, spices and gently roasted in tandoor.	
Fish Amritsari	\$18.00
Chef's Special	
Vege Platter 	\$18.00
Assorted vegetarian entree consist of nion bhaji, samosa, gobi pakora, pakora.	
Seekh Kebab	\$18.00
Lightly spiced lamb mince rolled on skewers and roasted in tandoor.	
Tandoori Prawns	\$20.00
Prawns marinated overnight in yoghurt, spices and gently roasted in tandoor.	
Himalaya Platter	\$24.00
Chicken Tikka, Malai Tikka, Lamb Seekh Kabab, Samosa & Pakora	
Cheese Chilli	\$18.00
Chilli Chicken	\$19.00
Vegetarian Manchurian	\$16.00

CHICKEN

Comes with rice

Butter Chicken	\$17.99
Tender pieces of boneless chicken marinated overnight, smoked in tandoor and mango in a delicate butter sauce, almond- Cashew paste & tomato gravy.	
Cokeo Chicken	\$17.99
Boneless chicken pieces cooked together with mango puree and cream based gravy lightly spiced with herbs and spices.	
Chicken Korma	\$17.99
Boneless chicken pieces cooked in ground cashew, almond and cream based gravy to create rich creamy flavour.	
Chicken Tikka Masala	\$17.99
Tandoor roasted chicken pieces cooked with onion gravy, diced onion, capsicum and thick masala based gravy.	
Chicken Balti	\$17.99
Boneless chicken pieces cooked with onion, capsicum and a selection of spices and garnished with coriander.	

SEAFOOD - CONTINUED

Prawns Jalfrazi	\$20.99
Prawns cooked in julienne of capsicum, onion, tomato gravy to give traditional sweet and sour taste.	
Prawns Vindaloo	\$20.99
Prawns cooked in vindaloo sauce (blend of ginger, garlic, dry red chilli, vinegar).	

VEGETARIAN

Comes with rice

Butter Paneer/ Paneer Butter Masala	\$17.99
Homemade cottage cheese cooked in a delicate butter sauce, almond-cashew paste & tomato gravy.	
Navaratan Korma	\$15.99
Mixed vegetables cooked in ground cashew, almond and cream ased gravy to create rich creamy flavour.	
Bombay Aloo/ Jeera Aloo	\$15.99
Per boiled diced potatoes finishes on griddle plate with cumin seed, fresh chopped tomatoes and selected spices.	
Aloo Gobi	\$15.99
Potato and cauliflower cooked with garlic, ginger, onion and indian herbs and spices.	
Dal Fry	\$15.99
Yellow lentils stewed on a slow fire overnight & finished with onion, ginger, garlic & fresh chopped tomatoes & garnished with coriander.	
Dal Makhni	\$15.99
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.	
Chana Masala	\$15.99
Slow boiled chick peas cooked with onion and fresh tomatoes, light spiced gravy.	
Malai Kofta	\$15.99
Mashed Potatoes and cottage cheese balls ith dry fruit, deep fried and finished in a tomato & almond-cashew nuts creamy gravy.	
Kadhai Paneer	\$17.99
Homemades cottage cheese cooked in special traditional copper pot (Kadhali), with julennes of capsicum, ginger, garlic, tomato & onion gravy.	
Shahi Paneer	\$17.99
Homemade cottage cheese cooked in ground cashew, almond and cream based gravy to create rich creamy flavour.	
Palak Paneer/Potato	\$17.99
Cottage cheese cooked in a fine mild puree of spinach and light spices.	
Paneer Tikka Masala	\$17.99
Homemade cottage cheese marinated overnight in indian herbs & capsicum, onioncooked tandoor, then finishes with thick tomato base sauce, fresh tomatoes, capsicum, onion and spices on pan.	
Vegetarian Jalfrazi	\$15.99
Chef's Special	
Aloo Saag	\$15.99
Spinach, cream, ginger and garlic sauce based potato curry.	
Mutter Paneer	\$17.99
Homemade cottage cheese & Mutter (green peas) cooked in ground cashew, almond and cream based gravy to create rich creamy flavour.	

RICE

Plain Rice	\$4.00	Jeera Rice	\$8.00
Steamed Basmati Rice		Steamed basmati rice tossed in wok with cumin sees and fresh coriander leaves.	

Chicken Do Pyazza	\$17.99
Boneless pieces of chicken prepared traditionally in special spices and herbs and sauted twice with sliced onions to create a unique flavour of DO PYAZZA.	
Chicken Chettinadu	\$17.99
Chicken cooked according to traditional chettinadurecipe, with black pepper, garlic, ginger and herb based chicken curry, dash of coconut milk	
Chicken Madras	\$17.99
A traditional south indian dish, boneless pieces of chicken cooked in fresh coconut based curry, tempered with mustard seeds, curry leaves.	
Chicken Jalfrazi	\$17.99
Tandoor roasted chicken cooked in julienne of capsicum, onion, tomato gravy to give traditional sweet and sour taste.	
Chicken Saag	\$17.99
Tender boneless pieces of chicken and spinach puree, sauted in garlic, traditional spices finished with cream.	
Kadhai Chicken	\$17.99
Boneless chicken cooked in special traditional copper pot (Kadhai), with julennes of capsicum, ginger, garlic and tomato, onion gravy.	
Handi Chicken	\$17.99
Himalayas Specialty	
Himalayas Special Chicken	\$18.99
Chef's Special	
Chicken Vindaloo	\$17.99
Chicken cooked in vindaloo sauce (blend of ginger, garlic, dry red chillies, vinegar).	
Chicken Bhoota	\$17.99
Chef's Special	

LAMB

Comes with rice

Lamb Rogan Josh	\$19.99
Diced lamb cooked with ginger, garlic, onions and spices in a traditional north indian style.	
Lamb Korma	\$19.99
Diced lamb pieces cooked in ground cashew, almond and cream based gravy to create rich creamy flavour.	
Lamb Saag	\$19.99
Tender boneless pieces of lamb and spinach puree, sauted in garlic, traditional spices finished with cream.	
Lamb Jalfrazi	\$19.99
Diced lamb cooked in julienne of capsicum, onion, tomato gravy to give traditional sweet and sour taste.	
Lamb Kadhai	\$19.99
Diced lamb cooked in special traditional copper pot (Kadhai) with julennes of capsicum, ginger, garlic and tomato, onion gravy.	
Lamb Handi	\$19.99
Boneless lamb cooked with onion, capsicum and a selection of spices and garnished with coriander.	
Lamb Vindaloo	\$19.99
Diced lamb cooked in vindaloo sauce (blend of ginger, garlic, dry red chilli, vinegar).	
Lamb Do Pyazza	\$19.99
Diced lamb prepared traditionally in special spices and herbs and sauted twice with sliced onions to creat a unique flavour of DO PYAZZA.	
Lamb Chittnadu	\$19.99
Diced lamb cooked traditional Chittnadu recipe with black pape, garlic, ginger and herb based chicken curry, dash of coconut milk.	

NORTH INDIAN STYLE BIRYANI

Vegetable	\$16.99	Chicken/Lamb/Beef	\$19.99	0
Paneer	\$17.99	Fish/Prawn	\$20.99	0

TANDOORI BREADS

Tandoori Roti 	\$2.50	Aloo Kulcha	\$5.00
Plain Naan	\$2.50	Naan bread stuffed with Potatoes	
Plain flour bread cooked in tandoor oven.		Onion Kulcha	\$5.50
Garlic Naan	\$3.50	Naan bread stuffed with seasoned chopped onion.	
Butter Naan	\$4.50	Tandoori Paratha	\$4.00
Layered flour bread cooked in tandoor oven garnished with butter.		A flaky thick bread, enriched with butter.	
Cheese Naan	\$5.00	Keema Naan	\$6.00
Naan stuffed with grated cheese.		Naan stuffed with cooked spiced lamb mince.	
Cheese and Garlic Naan	\$5.50	Chicken Naan	\$6.00
Cheese and garlic stuffed naan.		Naan stuffed with cooked spiced chicken mince.	
Paneer Kulcha	\$5.50		
Naan stuffed with cottage cheese and coriander (Gobi also available).			

INDOCHINESE

Fried Rice		Noodles / Hakka Noodles	
Rice stir-fried in wok, Indochinese style.		Par boiled noodles finished in wok with Veg/Chicken/Prawns/Lamb.	
Veg	\$16.00	Veg	\$16.00
Chicken/Lamb	\$19.00	Chicken/Lamb	\$19.00
Fish/Prawns	\$20.00	Prawns	\$20.00

FROM STREET OF INDIA

Choley Bhature/Puri	\$14.00	Samosa Chat	\$14.00
65/Chicken Pakora	\$19.00		

NEPALI SPECIALITY

Vegetarian Mo:Mo	\$16.00	Chicken Mo:Mo	\$18.00
Nepali Chicken/Lamb Curry	\$17.00	Nepali Goat Curry	\$21.00
Veg/Chicken Thukpa	\$16.99	Chicken/Mutton Choila	\$22.00

SIDES

Raita	\$5.00	Mix Pickle	\$5.00
Mango Chutney	\$4.00	Popadum's	\$4.00
Indian Green Salad	\$8.00	Curd	\$4.00
Onion Salad	\$6.00		

DESSERT/DRINKS

Mango Kulfi	\$6.00	Gulab Jamun	\$4.00
Mango Lassi	\$5.00	Salt Lassi	\$4.00

Lamb Madras	\$19.99
A traditional south indian dish, diced lamb cooked in fresh coconut based curry, tempered with mustard seeds, curry leaves.	
Lamb Bhoota	\$19.99
Lamb cooked in onion and tomato base gravy sliced with spices and capsicum.	
Lamb Takatak	\$19.99
Chef's Special	
Lamb Balti	\$19.99
Lamb cooked in onion and tomato base gravy sliced with vegetables and spices.	
Himalaya Lamb Special	\$19.99
Chef's Special	
Lamb Nawabi	\$19.99
Lamb cooked in tomato base gravy, cashew paste, fried onion and capsicum with spices.	
Goat Curry	\$20.99
Chef's special.	

BEEF

Comes with rice

Beef Korma	\$18.99
Boneless Beef pieces cooked in ground cashew, almond and cream based gravy to create rich creamy flavour.	
Beef Masala	\$18.99
Diced Beef cooked in Masala sauce made with red onions, tomatoes, green capsicum, dry and green herbs.	
Beef Vindaloo	\$18.99
Diced beef cooked in vindaloo sauce (blend of ginger, garlic, dry red chilli, vinegar).	
Beef Saag	\$18.99
Tender boneless pieces of beef and spinach puree, sauted in garlic, traditional spices finished with cream.	
Beef Rogan Josh	\$18.99
Diced beef cooked with ginger, garlic, onions and spices in a traditional north indian style.	
Beef Madras/ Beef Chittnadu	\$18.99
A traditional south indian dish, diced beef cooked in fresh coconut based curry, tempered with mustard seeds, curry leaves.	
Beef Jalfrazi	\$18.99
Diced beef cooked in julienne of capsicum, onion, tomato gravy to give traditional sweet and sour taste.	

SEAFOOD

Comes with rice

Butter Fish/Prawns	\$20.99
Fish/Prawns cooked in a delicate butter sauce, almond, cashew paste & tomato gravy.	
Masala Fish/Prawns	\$20.99
Fish/Prawns cooked with onion, garlic and tomatoes in a thick masala based sauce.	
Jalfrazi Fish/Prawns	\$20.99
Fish/Prawns cooked in julienne of capsicum, onion tomato gravy to give traditional sweet and sour taste.	
Malabari Fish/Prawns	\$20.99
Fish/Prawns cooked in brown onion gravy with ginger, garlic, capsicum, onion and a blend of spices, flavoured with coconut cream.	
Goan Fish/Prawns Curry	\$20.99
Fish/Prawns cooked in special GOAN style with brown onion gravy and flavoured with tamarind, fresh coconut.	
Prawns Saag	\$20.99
Tender pieces of prawn and spinach puree, sauted in garlic, traditional spices finished with cream.	

Himalaya
INDIAN CUISINE

COMBO SPECIALS

Curry Combo
Any curry with rice, naan and small drink
Non Veg - \$15.99
Veg - \$14.99
(Excludes Seafood)
(Evening hours takeaway only)

07 849 9188

FREE DELIVERY (For orders \$60 or more)
*Conditions Apply
OR
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Open 7 days

11:00AM - 2:30PM

5PM - 9:30PM

Monday 5PM - 9:30PM

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 Instagram @himalaya_indiancuisine

ALL CURRIES ARE GLUTEN FREE EXCEPT CHILLI CHICKEN. ALL CURRIES ARE AVAILABLE IN MILD / MEDIUM / HOT. EXCEPT VINDALOO