

SEAFOOD - CONTINUED

Prawns Jalfrazi Prawns cooked in julienne of capsicum, onion, tomato gravy to give traditional sweet and sour taste.	\$18.00
Prawns Vindaloo Prawns cooked in vindaloo sauce (blend of ginger, garlic, dry red chilli, vinegar).	\$18.00

VEGETARIAN Comes with rice

Butter Paneer/ Paneer Butter Masala Homemade cottage cheese cooked in a delicate butter sauce, almond-cashew paste & tomato gravy.	\$16.00
Navaratan Korma Mixed vegetables cooked in ground cashew, almond and cream based gravy to create rich creamy flavour.	\$15.00
Bombay Aloo/ Jeera Aloo Par boiled diced potatoes finishes on griddle plate with cumin seed, fresh chopped tomatoes and selected spices.	\$15.00
Aloo Gobi Potato and cauliflower cooked with garlic, ginger, onion and indian herbs and spices.	\$15.00
Dal Fry Yellow lentils stewed on a slow fire overnight & finished with onion, ginger, garlic & fresh chopped tomatoes & garnished with coriander.	\$15.00
Dal Makhni 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.	\$15.00
Chana Masala Slow boiled chick peas cooked with onion and fresh tomatoes, light spiced gravy.	\$15.00
Malai Kofta Mashed Potatoes and cottage cheese balls with dry fruit, deep fried and finished in a tomato & almond-cashew nuts creamy gravy.	\$15.00
Kadhai Paneer Homemade cottage cheese cooked in special traditional copper pot (Kadhai), with juliennes of capsicum, ginger, garlic, tomato & onion gravy.	\$16.00
Shahi Paneer Homemade cottage cheese cooked in ground cashew, almond and cream based gravy to create rich creamy flavour.	\$16.00
Palak Paneer/Potato Cottage cheese cooked in a fine mild puree of spinach and light spices.	\$16.00
Paneer Tikka Masala 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.	\$17.00
Vegetarian Jalfrazi Chefs' Special	\$15.00
Aloo Saag Spinach, cream, ginger and garlic sauce based potato curry.	\$15.00
Mutter Paneer Homemade cottage cheese & Mutter (green peas) cooked in ground cashew, almond and cream based gravy to create rich creamy flavour.	\$16.00

RICE

Plain Rice Steamed Basmati Rice	\$4.00	Jeera Rice Steamed basmati rice tossed in wok with cumin seeds and fresh coriander leaves.	\$8.00
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NORTH INDIAN STYLE BIRYANI

Vegetable Paneer	\$15.00	Chicken/Lamb/Beef Fish/Prawn	\$17.00
	\$16.00		\$18.00

TANDOORI BREADS

Tandoori Roti v	\$2.50	Aloo Kulcha Naan bread stuffed with Potatoes.	\$4.00
Plain Naan Plain flour bread cooked in tandoor oven.	\$2.50	Onion Kulcha Naan bread stuffed with seasoned chopped onion.	\$5.00
Garlic Naan	\$3.00	Tandoori Paratha A flaky thick bread, enriched with butter.	\$4.00
Butter Naan Layered flour bread cooked in tandoor oven garnished with butter.	\$4.50	Keema Naan Naan stuffed with cooked spiced lamb mince.	\$5.00
Cheese Naan Naan stuffed with grated cheese.	\$4.50	Chicken Naan Naan stuffed with cooked spiced chicken mince.	\$5.00
Cheese and Garlic Naan Cheese and garlic stuffed naan.	\$5.00		
Paneer Kulcha Naan stuffed with cottage cheese and coriander (Gobi also available).	\$5.00		

INDOCHINESE

Fried Rice Rice stir-fried in wok, indochinese style.		Noodles / Hakka Noodles Par boiled noodles finished in wok with Veg/Chicken/Prawns/Lamb.	
Veg	\$15.00	Veg	\$15.00
Chicken/Lamb	\$16.00	Chicken/Lamb	\$16.00
Fish/Prawns	\$17.00	Prawns	\$17.00

FROM STREET OF INDIA

Choley Bhature/Puri	\$14.00	Samosa Chat	\$14.00
65/Chicken Pakora	\$16.00	Tawa Fish	\$19.00

NEPALI SPECIALITY

Vegetarian Mo:Mo	\$14.00	Chicken Mo:Mo	\$15.00
Nepali Chicken/Lamb Curry	\$17.00	Nepali Goat Curry	\$19.00
Veg/Chicken Thukpa	\$15.00	Chicken/Mutton Choila	\$18.00

SIDES

Raita	\$5.00	Mix Pickle	\$4.00
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

Himalaya

INDIAN CUISINE

COMBO SPECIALS

Curry Combo
Any curry with rice, naan and small drink
Non Veg – \$14
Veg – \$15
(Excludes Seafood)
(Evening hours takeaway only)

07 849 9188

FREE DELIVERY (For orders \$60 or more)
*Conditions Apply
OR
BookNorder

Open 7 days
11:00AM - 2:30PM
5PM - 9:30PM
Monday 5PM - 9:30PM

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FAMILY DEAL

*4 Large Curry *2 Garlic Naan
*2 Plain Naan *4 Large Rice

\$68.00
(Excludes Seafood)
(Conditions Apply)

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 	\$7.00
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)	\$16.00
Chicken marinated in yoghurt, crushed cashews, cheese ground spices and cooked in tandoor.	
Chicken Tikka (6 Pieces)	\$15.00
Chicken marinated in yoghurt and spices and cooked in tandoor.	
Half/Full Tandoori	Half \$14.00/ Full \$22.00
Tender spring chicken marinated overnight in yoghurt, spices and gently roasted in tandoor.	
Fish Amritsari	\$15.00
Chef's Special	
Vege Platter 	\$16.00
Assorted vegetarian entree consist of nion bhaji, samosa, gobi pakora, pakora.	
Seekh Kebab	\$15.00
Lightly spiced lamb mince rolled on skewers and roasted in tandoor.	
Tandoori Prawns	\$18.00
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	\$16.00
Chilli Chicken	\$17.00
Vegetarian Manchurian	\$15.00

CHICKEN

Comes with rice

Butter Chicken	\$16.00
Tender pieces of boneless chicken marinated overnight, smoked in tandoor and cooked in a delicate butter sauce, almond- Cashew paste & tomato gravy.	
Mango Chicken	\$16.00
Boneless chicken pieces cooked together with mango puree and cream based gravy lightly spiced with herbs and spices.	
Chicken Korma	\$16.00
Boneless chicken pieces cooked in ground cashew, almond and cream based gravy to create rich creamy flavour.	
Chicken Tikka Masala	\$16.00
Tandoor roasted chicken pieces cooked with onion gravy, diced onion, capsicum and thick masala based gravy.	
Chicken Balti	\$16.00
Boneless chicken pieces cooked with onion, capsicum and a selection of spices and garnished with coriander.	

Chicken Do Pyazza **\$16.00**
Boneless pieces of chicken prepared tradiyionally in special spices and herbs and sauteed twice with sliced onions to create a unique flavour of DO PYAZZA.

Chicken Chettinadu **\$16.00**
Chicken cooked according to traditional chettinadurecipe, with black pepper, garlic, ginger and herb based chicken curry, dash of coconut milk

Chicken Madras **\$16.00**
A traditional south indian dish, boneless pieces of chicken cooked in fresh coconut based curry, tempered with mustard seeds, curry leaves.

Chicken Jalfrazi **\$16.00**
Tandoor roasted chicken cooked in julienne of capsicum, onion, tomato gravy to give traditional sweet and sour taste.

Chicken Saag **\$16.00**
Tender boneless pieces of chicken and spinach puree, sauteed in garlic, traditional spices finished with cream.

Kadhai Chicken **\$16.00**
Boneless chicken cooked in special traditional copper pot (Kadhai), with juliennes of capsicum, ginger, garlic and tomato, onion gravy.

Handi Chicken **\$16.00**
Himalayas Speciality

Himalayas Special Chicken **\$17.00**
Chef's Special

Chicken Vindaloo **\$16.00**
Chicken cooked in vindaloo sauce (blend of ginger, garlic, dry red chillies, vinegar).

Chicken Bhoona **\$16.00**
Chef's Special

LAMB

Comes with rice

Lamb Rogan Josh **\$18.00**
Diced lamb cooked with ginger, garlic, onions and spices in a traditional north indian style.

Lamb Korma **\$18.00**
Diced lamb pieces cooked in ground cashew, almond and cream based gravy to create rich creamy flavour.

Lamb Saag **\$18.00**
Tender boneless pieces of lamb and spinach purse, sauteed in garlic, traditional spices finished with cream.

Lamb Jalfrazi **\$18.00**
Diced lamb cooked in julienne of capsicum, onion, tomato gravy to give traditional sweet and sour taste.

Lamb Kadhai **\$18.00**
Diced lamb cooked in special traditional copper pot (Kadhai) with juliennes of capsicum, ginger, ginger and tomato, onion gravy.

Lamb Handi **\$18.00**
Boneless lamb cooked with onion, capsicum and a selection of spices and garnished with coriander.

Lamb Vindaloo **\$18.00**
Diced lamb cooked in vindaloo sauce (blend of ginger, garlic, dry red chilli, vinegar).

Lamb Do Pyazza **\$18.00**
Diced lamb prepared traditionally in special spices and herbs and sauteed twice with sliced onions to creat a unique flavour of DO PYAZZA.

Lamb Chittnadu **\$18.00**
Diced lamb cooked traditional Chittnadu recipe with black pape, garlic, ginger and herb based chicken curry, dash of coconut milk.

Lamb Madras **\$18.00**
A traditional south indian dish, diced lamb cooked in fresh coconut based curry, tempered with mustard seeds, curry leaves.

Lamb Bhoona **\$18.00**
Lamb cooked in onion and tomato base gravy sliced with spices and capsicum.

Lamb Takatak **\$18.00**
Chef's Special

Lamb Balti **\$18.00**
Lamb cooked in onion and tomato base gravy sliced with vegetables and spices.

Himalaya Lamb Special **\$18.00**
Chef's Special

Lamb Nawabi **\$18.00**
Lamb cooked in tomato base gravy, cashew paste, fried onion and capsicum with spices.

Goat Curry **\$19.00**
Chef's special.

BEEF

Comes with rice

Beef Korma **\$17.00**
Boneless Beef pieces cooked in ground cashew, almond and cream based gravy to create rich creamy flavour.

Beef Masala **\$17.00**
Diced Beef cooked in Masala sauce made with red onions, tomatoes, green capsicum, dry and green herbs.

Beef Vindaloo **\$17.00**
Diced beef cooked in vindaloo sauce (blend of ginger, garlic, dry red chilli, vinegar).

Beef Saag **\$17.00**
Tender boneless pieces of beef and spinach puree, sauteed in garlic, traditional spices finished with cream.

Beef Rogan Josh **\$17.00**
Diced beef cooked with ginger, garlic, onions and spices in a traditional north indian style.

Beef Madras/ Beef Chittnadu **\$17.00**
A traditional south indian dish, diced beef cooked in fresh coconut based curry, tempered with mustard seeds, curry leaves.

Beef Jalfrazi **\$17.00**
Diced beef cooked in julienne of capsicum, onion, tomato gravy to give traditional sweet and sour taste.

SEAFOOD

Comes with rice

Butter Fish/Prawns **\$18.00**
Fish/Prawns cooked in a delicate butter sauce, almond, cashew paste & tomato gravy.

Masala Fish/Prawns **\$18.00**
Fish/Prawns cooked with onion, garlic and tomatoes in a thick masala based sauce.

Jalfrazi Fish/Prawns **\$18.00**
Fish/Prawns cooked in julienne of capsicum, onion tomato gravy to give traditional sweet and sour taste.

Malabari Fish/Prawns **\$18.00**
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 **\$18.00**
Fish/Prawns cooked in special GOAN style with brown onion gravy and flavoured with tamarind, fresh coconut.

Prawns Saag **\$18.00**
Tender pieces of prawn and spinach puree, sauteed in garlic, traditional spices finished with cream.

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

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