

Himalaya

INDIAN CUISINE

COMBO SPECIALS

(IN LUNCH TIME HOURS - NON-VEG COMBO \$12 VEG COMBO \$10)

Non Veg curry combo any curry with rice,
naan and small drink

\$14.00

(Excludes Seafood)

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

\$12.00

(EVENING HOURS TAKEAWAY ONLY)

07 849 9188

FREE DELIVERY [FOR ORDERS \$40 OR MORE]

•CONDITIONS APPLY

Open 7 days

11:30am - 3:00PM, 5:00PM - 10:00PM

Monday 5:00PM - 10:00PM

105 Heath Street, Saint Andrews, Hamilton 3200

himalayaindiancuisine.co.nz

himalayaindiancuisine@gmail.com

ENTREE

- 1. Samosa\$4.00**
Trangular flour shells filled with green peas and potatoes, deep fried and served with tamarind dressing (2 pieces per serving)
- 2. Onion Bhaji.....\$5.00**
Slices of onion, coated with a chickpea batter, deep fried and served with tamarind dressing.
- 3. Vegetable Pakora.....\$5.00**
Fresh vegetables patty with chickpea flour and deep fied.
- 4. Paneer Pakora.....\$8.00**
Cottage cheese, onion marinated with indian spices, coated with a chickpea batter, deep fried and served with mint sauce.
- 5. Malai Tikka/ Garlic Tikka (6 Pieces).....\$13.00**
Chicken marinated in yoghurt, crushed cashews, cheese ground spices and cooked in tandoor.
- 6. Chicken Tikka (6 Pieces).....\$12.00**
Chicken marinated in yoghurt and spices and cooked in tandoor.
- 7. Half/Full Tandoori.....Half \$11.00 Full \$18.00**
Tender spring chicken marinated overnight in yoghurt, spices and gently roasted in tandoor.
- 8. Fish Amritsari.....\$12.00**
Chefs Special
- 9. Veg Platter.....\$12.00**
Assorted vegetarian entree consist of nion bhaji, samosa, gobi pakora, pakora.
- 10. Seekh Kebab.....\$11.50**
Lightly spiced lamb mince rolled on skewers and rosted in tandoor.
- 11. Tandoori Prawns.....\$16.00**
Prawns marinated overnight in yoghurt, spices and gently roasted in tandoor.
- 12. Himalaya Platter.....\$18.00**
Chicken Tikka, Malai Tikka, Lamb Seekh Kabab, Samosa & Pakora

DEAL

- Family Deal..... \$60.00**
***4 Large Curry *2 Garlic Naan *2 Plain Naan *4 Large Rice**
(Exclude Seafood)

CHICKEN

- 1.Butter Chicken.....\$15.00**
Tender pieces of boneless chicken marinated overnight, smoked in tandoor and cooked in a elicate butter sauce, almond- Cashew paste & tomato gravy.
- 2.Mango Chicken.....\$15.00**
Boneless chicken pieces cooked together with mango puree and cream based gravy lightly spiced with herbs and spices.
- 3.Chicken Korma.....\$15.00**

Boneless chicken pieces cooked in ground cashew, almond and cream based gravy to create rich creamy flavour.

4. Chicken Tikka Masala.....\$15.00

Tandoor roasted chicken pieces cooked with onion gravy, diced onion, capsicum and thick masala based gravy.

5. Chicken Balti.....\$15.00

Boneless chicken pieces cooked with onion, capsicum and a selection of spices and garnished with coriander.

6. Chicken Do Pyazza.....\$15.00

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.

7. Chicken Chittadu/ Chicken Kadikudi.....\$15.50

Chicken cooked according to traditional chettinadurecipe, with black pepper, garlic, ginger and herb based chicken curry, dash of coconut milk.

8. Chicken Madras.....\$15.00

A traditional south indian dish, boneless pieces of chicken cooked in fresh coconut based curry, tempered with mustard seeds, curry leaves.

10.Chicken Jalfrazi.....\$15.00

Tandoor roasted chicken cooked in julienne of capsicum, onion, tomato gravy to give traditional sweet and sour taste.

11. Chicken Saag.....\$15.00

Tender boneless pieces of chicken and spinach puree, sauteed in garlic, traditional spices finished with cream.

12. Kadhai Chicken.....\$15.00

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

13. Handi Chicken.....\$15.00

Himalayas Speciality

14. Himalayas Special Chicken.....\$15.99

Chefs Special.

15. Chicken Vindaloo.....\$15.00

Chicken cooked in vindaloo sauce (blend of ginger, garlic, dry red chillies, vinegar).

16. Chicken Bhoona.....\$15.00

Chef's Special.

17. Chicken Manchurian/ Chilli Chicken.....\$15.50

Chicken mince ball cooked in soya sauce with capsicum and onion.

18.Chicken Shahi Korma.....\$15.00

Chicken cooked in mild cream of shaffron and cashew nut sauce.

LAMB

1. Lamb Rogan Josh.....\$15.99

Diced lamb cooked with ginger, garlic, onions and spices in a traditional north indian style.

2. Lamb Korma.....\$15.99

Diced lamb pieces cooked in ground cashew, almond and cream based gravy to create rich creamy flavour.

- 3. Lamb Saag.....\$15.99**
Tender boneless pieces of lamb and spinach purse, sauteed in garlic, traditional spices finished with cream.
- 4. Lamb Jalfrazi.....\$15.99**
Diced lamb cooked in julienne of capsicum, onion, tomato gravy to give traditional sweet and sour taste.
- 5. Lamb Kadhai.....\$15.99**
Diced lamb cooked in special traditional copper pot (Kadhai) with juliennes of capsicum, ginger, ginger and tomato, onion gravy.
- 6. Lamb Handi.....\$15.99**
Boneless lamb cooked with onion, capsicum and a selection of spices and garnished with coriander.
- 7. Lamb Vindaloo.....\$15.99**
Diced lamb cooked in vindaloo sauce (blend of ginger, garlic, dry red chilli, vinegar).
- 8. Lamb Do Pyazza.....\$15.99**
Diced lamb prepared traditionally in special spices and herbs and sauteed twice with sliced onions to create a unique flavour of DO PYAZZA.
- 9. Lamb Chittnadu.....\$15.99**
Diced lamb cooked traditional Chittnadu recipe with black pape, garlic, ginger and herb based chicken curry, dash of coconut milk.
- 10. Lamb Madras.....\$15.99**
A traditional south indian dish, diced lamb cooked in fresh coconut based curry, tempered with mustard seeds, curry leaves.
- 11. Lamb Bhoona.....\$15.99**
Lamb cooked in onion and tomato base gravy sliced with spices and capsicum.
- 12. Lamb Takatak.....\$16.00**
Chef's Special
- 13. Lamb Balti.....\$16.50**
Lamb cooked in onion and tomato base gravy sliced with vegetables and spices.
- 14. Himalaya Lamb Special\$16.50**
Chef's special.
- 15. Lamb Nawabi.....\$16.00**
Lamb cooked in tomato base gravy, cashew paste, fried onion and capsicum with spices.
- Goat Curry.....\$15.99**
Chef's special.

BEEF

- 1. Beef Korma.....\$15.00**
Boneless Beef pieces cooked in ground cashew, almond and cream based gravy to create rich creamy flavour.
- 2. Beef Masala.....\$15.00**
Diced Beef cooked in Masala sauce made with red onions, tomatoes, green capsicum, dry and green herbs.
- 3. Beef Vindaloo.....\$15.00**
Diced beef cooked in vindaloo sauce (blend of ginger, garlic, dry red chilli, vinegar).
- 4. Beef Saag.....\$15.00**

Tender boneless pieces of beef and spinach puree, sauteed in garlic, traditional spices finished with cream.

5. Beef Rogan Josh.....\$15.00

Diced beef cooked with ginger, garlic, onions and spices in a traditional north indian style.

6. Beef Madras/ Beef Chittnadu.....\$15.00

A traditional south indian dish, diced beef cooked in fresh coconut based curry, tempered with mustard seeds, curry leaves.

7. Beef Jalfrazi.....\$15.00

Diced beef cooked in julienne of capsicum, onion, tomato gravy to give traditional sweet and sour taste.

SEAFOOD

1. Butter Fish/Prawns.....\$16.99

Fish/Prawns cooked in a delicate butter sauce, almond, cashew paste & tomato gravy.

2. Masala Fish/Prawns.....\$16.99

Fish/Prawns cooked with onion, garlic and tomatoes in a thick masala based sauce.

3. Jalfrazi Fish/Prawns.....\$16.99

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

4. Malabari Fish/Prawns.....\$16.99

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.....\$16.99

Fish/Prawns cooked in special GOAN style with brown onion gravy and flavoured with tamarind, fresh coconut.

6. Prawns Saag.....\$16.99

Tender pieces of prawn and spinach puree, sauteed in garlic, traditional spices finished with cream.

7. Prawns Jalfrazi.....\$16.99

Prawns cooked in julienne of capsicum, onion, tomato gravy to give traditional sweet and sour taste.

8. Prawns Vindaloo.....\$16.99

Prawns cooked in vindaloo sauce (blend of ginger, garlic, dry red chilli, vinegar).

VEGETARIAN

1. Butter Paneer/ Paneer Butter Masala.....\$14.00

Homemade cottage cheese cooked in a delicate butter sauce, almond-cashew paste & tomato gravy.

2. Navaratan Korma.....\$13.00

Mixed vegetables cooked in ground cashew, almond and cream based gravy to create rich creamy flavour.

3. Bombay Aloo/ Jeera Aloo.....\$13.00

Par boiled diced potatoes finishes on griddle plate with cumin seed, fresh chopped tomatoes and selected spices.

4. Aloo Gobi.....\$13.00

Potato and cauliflower cooked with garlic, ginger, onion and indian herbs and spices.

5. Dal Fry.....\$13.00

Yellow lentils stewed on a slow fire overnight & finished with onion, ginger, garlic & fresh chopped tomatoes & garnished with coriander.

6. Dal Makhni.....\$14.00

Black lentis stewed on a slow fire overnight& finished with onion, fresh chopped tomatoes & a selection of spices finished with butter in a true dhaba style.

7. Chana Masala.....\$13.00

Slow boiled chick peas cooked with onion and fresh tomatoes, light spiced gravy.

8. Malai Kofta.....\$14.00

Mashed Potatoes and cottage cheese balls ith dry fruit, deep fried and finished in a tomato & almond-cashew nuts creamy gravy.

9. Kadhai Paneer.....\$14.00

Homemades cottage cheese cooked in special traditional copper pot (Kadhai), with juliennes of capsicum, ginger, garlic, tomato & onion gravy.

10. Shahi Paneer.....\$14.00

Homemade cottage cheese cooked in grund cashew, almond and cream based gravy to create rich creamy flavour.

12. Palak Paneer/Potato.....\$14.00

Cottage cheese cooked in a fine mild puree of spinach and light spices.

13. Paneer Tikka Masala.....\$16.00

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.

14. Vegetarian Jalfrazi.....\$13.00

Chefs' Special

15. Veg Manchurian.....\$14.00

Vegetarian ball cooked in soya sauce with capsicum and onion.

16. Aloo Saag.....\$13.00

Spinach, cream, ginger and garlic sauce based potato curry.

17. Mutter Paneer.....\$14.00

Homemade cottage cheese & Mutter (green peas) cooked in grund cashew, almond and cream based gravy to create rich creamy flavour.

RICE

Plain Rice.....\$3.00

Steamed Basmati rice

Jeera Rice.....\$5.00

Steamed basmati rice tossed in wok with cumin sees and fresh coriander leaves.

BIRYANI

Vegetable.....\$13.50

Paneer.....\$14.00

Chicken/Lamb/ Beef.....\$15.00

Fish/Prawns.....\$16.50

TANDOORI BREADS

Tandoori Roti.....\$2.50

Plain Naan.....\$2.50

Plain flour bread cooked in tandoor oven.

Garlic Naan	\$3.00
Butter Naan	\$3.50
Layered flour bread cooked in tandoor oven garnished with butter.	
Cheese Naan	\$3.50
Naan stuffed with grated cheese.	
Cheese and Garlic Naan	\$4.00
Cheese and garlic stuffed naan.	
Paneer Kulcha	\$4.00
Naan stuffed with cottage cheese and coriander (Gobi also available).	
Aloo Kulcha	\$4.00
Naan bread stuffed with Potatoes.	
Onion Kulcha	\$4.00
Naan bread stuffed with seasoned chopped onion.	
Tandoori Paratha	\$4.00
A flaky thick bread, enriched with butter.	
Keema Naan	\$4.00
Naan stuffed with cooked spiced lamb mince.	
Peshawari Naan	\$4.00
Naan stuffed with dry fruits and cherries.	
Chicken Naan	\$4.00
Naan stuffed with cooked spiced chicken mince.	

INDOCHINESE

Fried Rice

Rice stir-fried in wok, indochinese style.

Veg	\$13.50
Chicken/Lamb	\$15.00
Fish/Prawns	\$16.90

Noodles / Hakka Noodles

Par boiled noodles finished in wok with Veg/Chicken/Prawns/Lamb.

Veg	\$13.00
Chicken/Lamb	\$15.00
Prawns	\$16.90

FROM STREET OF INDIA

Choley Bhature	\$9.00
Choley Puri	\$9.00
Samosa Chat	\$9.00
MOMO (Dumpling)	
Veg	\$12.00
Chicken	\$13.00

Potato Chips.....\$5.00
Butter Sauce & Chips.....\$8.00

KIDS MENU

Chicken Nuggets & Chips.....\$8.00
Butter Chicken & Rice.....\$10.00

Raita.....\$4.00
Mango Chutney.....\$3.00
Indian Salad.....\$6.00

SIDES

Mix Pickle.....\$2.50
Popadum's.....\$2.50
Curd.....\$3.00

DESSERT/DRINKS

Mango Kulfi.....\$4.00
Mango Lassi.....\$4.00

Gulab Jamun.....\$4.00
Salt lassi.....\$3.00



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