









STARTERS

Aloo Kerau Ko Tikki  	€8.00	Lamb Seekh Kebab 	€8.00
Potato cakes with crushed onions & green herbs		Minced lamb grilled in the tandoor with fresh herbs & Indian spices	
Veg Samosa Chat  	€8.00	Spicy Chicken Wings  	€9.95
Triangular shaped savoury delight stuffed with well spiced potato & peas		Spicy Chicken Wings marinated in Indian herbs and deep fried	
Veg, Onion Bhaji  	€8.00	Tandoori Jhinga Macha   	€14.50
A delicious preparation of sliced onion & Lentils deep fried		Jumbo prawns marinated with Nepalese spices & cooked in the tandoori oven	
Mix Green Salad	€6.00	Himali Fish Tukra 	€8.50
		Himali fish tukra is cooked in a special batter fry and served with fresh mint chutney	
Veg Platter for Two  	€15.50	Mount Special 4 in one  	€10.50
Assorted mix of vegetable starters		Juicy mixed starter from clay oven	
Chicken Tikka 	€9.50		
Juicy pieces of chicken marinated in yoghurt, garlic, ginger Indian spices, grilled in a clay oven			

HIMALAYAS SPECIAL

Chicken Sadeko  	€10.00	Chicken Momo	€16.95	Choila (Khasi ko Masu)	€12.00
Cooked chicken tikka with vegetables and Nepalese special herbs		Nepalese famous and delicious steamed dumplings stuffed with minced chicken  		Medium cooked lamb tikka with vegetables and Nepalese special herbs  	

FROM TANDOORI CLAY OVEN

LARGE PLATTER

Grilled Tandoori Chicken   	€22.00	Tandoori Jhinga Macha   	€28.00
Spring chicken marinated in traditional tandoori spice & roasted in a clay oven		Jumbo prawns marinated with Nepalese spices & cooked in the tandoori oven	
Lamb Chappa  	€28.00	Tandoori Mix Platter    	€28.00
Overnight marinated lamb chop, grilled in tandoor, served with mint chutney		Assorted mixed starters	

ALLERGENS





MAIN COURSE

CHICKEN DISHES

Chicken Tikka Masala 🍷 Ordinary barbecued chunks of chicken cooked in a special cream with spices & almond sauce	€18.00	Tandoori Butter Chicken 🍷🍷 Boneless tandoori chicken & tomato butter flavoured sauce with green herbs	€18.00
Chicken Korma 🍷🍷🍷 Fresh cubes of chicken cooked with onion & pepper	€18.00	Chicken Pasanda Himali 🍷🍷🍷 Chicken in fresh fruits & mango flavoured with almond & cream sauce	€20.00
Chicken Madras Curry 🍷🍷🍷 Chicken cooked in medium hot curry sauce with brown onions & tomatoes	€18.00	Himalayan Chicken Daman 🍷🍷🍷 Chicken cooked in yoghurt & coriander base	€18.00
Chicken Jalfrezi 🍷🍷🍷 Tangy Chicken supreme tossed with green peppers, tomatoes & onion	€18.00	Chilli Chicken (Dry) 🍷🍷🍷 Fresh cubes of chicken cooked with onion & pepper	€18.00
Chicken Chettinad 🍷🍷🍷 A traditional Madras chicken curry with garlic flavoured sauce	€18.00	Chicken Karahi Masala 🍷🍷 Chicken cooked with sliced peppers & onions with crushed coriander	€18.00

MAIN COURSE

LAMB DISHES

Lamb Chilli Masala 🍷🍷🍷 Diced lamb, green pepper, chilli & onion cooked together for an aromatic flavour	€19.50	Himalayan Lamb Curry (Saag lamb) 🍷🍷🍷 Fresh Irish cube lamb cooked with yoghurt and spinach base	€19.50
Lamb Rogan Josh 🍷🍷 Lamb flavoured with melange of Indian herbs & Kashmiri spices, a delicacy Kashmir	€19.50	Karahi Gosht 🍷🍷🍷 Lamb cooked with dry coriander seeds & green herbs	€19.80
Lamb Madras Curry 🍷🍷 Lamb cooked in medium hot curry sauce with brown onions & tomatoes	€19.50	Lamb Jalfrezi 🍷🍷🍷 The green pepper flavoured lamb cooked in hot & sour sauce	€19.80
Lamb Balti Jomsom 🍷🍷🍷 Lamb in balti sauce special	€19.50	Lamb Shank Tawa Masala 🍷🍷🍷 Diced lamb cooked with different spices in historical special Tawa masala	€24.00

MAIN COURSE

PRAWN DISHES

Jumbo Prawn Tikka Masala 🍷🍷🍷 Prawns cooked in special cream with spices & almond sauce	€19.95	Jumbo Prawn Karahi 🍷🍷 Prawn cooked with sliced peppers & onions with crushed coriander	€19.95
Jumbo Prawn in Madras Sauce 🍷🍷 Prawns cooked in hot curry sauce	€19.95	Himalayan Jumbo Prawn 🍷🍷🍷 Fresh coriander yoghurt base with Himalayan spice	€19.95

MAIN COURSE

VEGETARIAN

Dal Tarka Fry 	€15.00	Aloo Tama ko Tarkari	€15.00
<i>Combinations of lentils prepared in a south Indian style</i>		<i>Potato & bamboo shoot cooked with Nepalese recipe</i>	
Dal Makhani 	€15.00	Aloo Rajma Masala	€15.00
<i>Creamy & buttery black lentils</i>		<i>Potato & red kidney bean cooked together with a special Indian recipe</i>	
Vegetable Jalfrezi 	€15.00	Chana Saag 	€15.00
<i>Fresh vegetables cooked with medium to hot curry sauce</i>		<i>Fresh spinach & chickpeas cooked in medium spices</i>	
Vegetable Madras Curry 	€15.00	Aloo Jeera 	€15.00
<i>An assortment of vegetables cooked in fresh coconut milk & southern Indian spices</i>		<i>Diced potatoes cooked with whole fried cumin & herbs</i>	
Shahi Paneer 	€15.00	Veg Biryani, served with Raita and Sauce 	€18.00
<i>Fresh cottage cheese cooked in fresh tomato sauce, cream & butter flavoured North Indian spice</i>		<i>Mixed vegetables & rice cooked with green herbs</i>	
Himalayan Palak Paneer 	€15.00	Vegetable Kofta 	€15.00
<i>Cottage cheese cooked with a spinach base</i>		<i>Spinach & vegetable dumpling in garlic & tomato finished with creamy sauce</i>	
Karahi Paneer 	€15.00	Mutter Paneer 	€15.00
<i>Homemade cottage cheese cooked with sliced onion, peppers & tomatoes</i>		<i>Homemade cottage cheese & pea mild curry</i>	

VEGETARIAN SIDES

Chana Masala	€8.00	Bombay Aloo	€8.00	Veg Achari	€8.00
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RICE / BREADS

Chips	€3.00	Garlic & Coriander 	€3.00
Pilau Rice	€3.00	Peshwari Naan 	€3.00
Steamed Rice (Boiled)	€2.50	Cheese/Cheese Chilly Naan 	€3.00
Lemon Rice	€3.50	Stuffed Naan <i>Bread stuffed with potato, vegetables & fresh herbs</i> 	€3.50
Jeera Rice	€3.50	Butter Naan 	€3.00
Plain Naan 	€2.50	Tandoori Roti <i>Wheat flour bread</i> 	€2.50
Garlic Naan <i>Garlic Flavoured leavened</i> 	€3.00		
Garlic Onion Coriander Naan 	€3.00		

NEPALESE SPECIAL BIRYANIS

SERVED WITH RAITA & SAUCE

Chicken Biryani 	€18.95	Prawn Biryani 	€21.95
<i>Chicken & rice cooked in Dum pukh style</i>		<i>Prawns & rice cooked together in Indian spices in Dum pukh style</i>	
Lamb Biryani 	€21.95	Special 3 in one Jomsom 	€22.50
<i>Lamb with rice & spices cooked together in Nepalese style</i>		<i>This biryani normally consists of cooking assorted meat with spinach in one pot, this is the Nepali version of biryani</i>	

VEGAN

STARTER

- Aloo Kerau ko Tikki** €8.00
Potato cakes with crushed onions & green herbs
- Veg, Onion Bhaji** (W) (V) €8.00
A delicious preparation of sliced onion & Lentils deep fried
- Veg, Samosa Chat** €8.00
Triangular shaped savoury delight stuffed with well spiced potato & peas
- Mixed Green Salad** €6.00

VEGAN MAIN COURSE

- Dal Tarka Fry** (W) (V) €15.00
Combinations of lentils prepared in a south Indian style
- Bhindi Bhaji Masala** (W) (V) (🌶️) €15.00
A dry dish of okra with Indian herbs flavour
- Veg Jalfrezi** (W) (V) (🌶️🌶️) €15.00
An assortment of vegetables cooked with medium to hot curry sauce
- Aloo Palak Tarkari** (W) (V) €15.00
Spinach & potato cooked in Indian spices
- Aloo Jeera** (W) (V) (🌶️) €15.00
Diced potatoes cooked with whole fried cumin & herbs

VEGAN SIDES

- Chana Masala** €8.00 **Veg Achari** €8.00
- Bombay Aloo** €8.00 **Aloo Rajma Masala** €8.00

RICE / BREADS

- Pilau Rice** €2.50
Basmati rice, cooked in traditional Indian style
- Steamed (Boiled) Rice** €2.00
- Lemon Rice** €2.50
A southern Indian favourite cooked with lemon juice
- Tandoori Roti** (🌾) €2.50
Wheat, flour, bread

WINES

- Yalumba Y Series Shiraz - Australia (Veg)** €35
- Yalumba Y Series Riesling - Australia (Veg)** €35

EARLY BIRD

Tuesday – Thursday €29.50
(Select two courses from menu)

STARTER

- Aloo Kerau ko Tikki** (V) (🌾) €8.00
Potato cakes with crushed onions & green herb
- Lamb Seekh Kebab** (W) €8.00
Minced lamb grilled in the tandoor with fresh herbs & Indian spices
- Veg Samos Chat** (V) (🌾) €8.00
Triangular shaped savoury delight stuffed with well spiced potato & peas
- Himali Fish Tukra** (🐟) €8.00
Himali fish tukra is cooked in a special batter fry and served with fresh mint chutney
- Chicken Tikka** (W) €8.00
Juicy pieces of chicken marinated in yoghurt, garlic & Indian spices, grilled in a clay oven

MAIN COURSE

- Chicken Tikka Masala** (W) €15.00
Ordinary barbecued chunks of chicken cooked in a special cream with spices & almond sauce
- Veg Kofta Curry** (V) €15.00
Spinach & vegetable dumpling in garlic & tomato finished with creamy sauce
- Chicken Korma** (W) (🌾) (🥛) €15.00
Fresh cubes of chicken cooked with onion & pepper
- Prawn Tikka Butter Masala** (W) (🐟) (🥛) (🌾) €15.00
Prawns cooked in special cream with spices & almond sauce
- Chicken Madras (Hot)** €15.00
Chicken cooked in medium hot curry sauce with brown onions & tomatoes (W) (🌶️🌶️)
- Prawn Jalfrezi Jomsom** €15.00
Prawns tossed with green peppers, tomatoes, onion with predominant flavour of cumin seeds & curry sauce (W) (🐟) (🌶️)
- Lamb Rogan Josh Curry** €15.00
Lamb flavoured with melange of Indian herbs & Kashmiri spices, a delicacy Kashmir (W) (🌶️)
- Karahi Paneer** (V) (🧀) €15.00
Homemade cottage cheese cooked with sliced onion, peppers & tomatoes

All served with Rice and Naan
(Any other Naans is an additional 50c)

SIDES

- Chana Masala** **Veg Karahi** (V)
- Bombay Aloo** **Cucumber Raita** (V)

ALLERGENS

- (🐛) CRUSTACEAN (🌿) SESAME (🥜) NUTS (🌾) GLUTEN
- (🥚) EGG (🐟) FISH (🦞) SHELLFISH (🌶️) MUSTARD
- (🌿) CELERY (🥜) PEANUTS (🥛) MILK (🚫) SULPHITE
- (🌾) SOYA (🥜) LUPINS (W) WHEAT FREE (V) VEGETARIAN