



*Serving Authentic
Nepali and Indian Cuisine*



Soup & Salad A

A1 Himalayan Soup
Cooked with Himalayan herbs and spices
Vegetable- **\$ 5.95** Tomato - **\$ 5.95** Chicken - **\$ 6.95**

A2 House Special Salad **\$ 6.95**
Cucumber, carrot, red/green pepper, and lettuce marinated with lemon juice, salt and black pepper.



Indo – Nepalese Starter B

B1 Veg – Samosa 2pcs - **\$ 6.95** 4pcs - **\$ 8.95**
Mildly spiced potatoes and vegetable filled golden fried pastry. Served with tamarind and mint sauce

B2 Veg Pakora **\$ 6.95**
Seasonal vegetable battered in chickpea flour and fried to perfection. Served with tamarind and mint sauce

B3 Gobi Manchurian **\$ 12.95**
Marinated cauliflower fried and cooked with Indo-Chinese Manchurian sauce

B4 Paneer Chilly **\$ 13.95**
Marinated paneer fried and cooked with Indo-Chinese sauce with green pepper, red pepper and onions

B5 Chicken Pakora **\$ 8.95**
Chicken breast battered in chickpea flour and fried to perfection. Served with tamarind and mint chutney

B6 Chicken 65 **\$ 13.95**
Marinated chicken fried and cooked with roasted garlic, curry leaf, yogurt, lemon juice and Himalayan herbs and spices.

B7 Chicken Chilly **\$ 13.95**
Marinated chicken cooked with Indo-Chinese chili sauce with green pepper, red pepper and onion

B8 French Fries **\$ 8.95**
Deep fries potato serve with ketchup sauce

B9 Chicken Nuggets **\$ 9.95**
Deep-fried chicken, marinated with breadcrumb, Himalayan herb and spices



Nepalese Street Food Specialties C

C1 MoMo Regular
Steamed dumplings filled with finely chopped vegetables with onions, ginger, garlic, cilantro and spices. Served with a very special MoMo sauce made of tomatoes and spices. Very popular street food in Nepal and Tibet
Chicken - **\$ 13.95** Paneer - **\$ 13.95** Vegetable - **\$ 12.95**

C2 Chilly Momo
Nepalese deep-fried veggie/chicken dumplings with Indo-Chinese sauce included roasted garlic, red pepper, green pepper, onion
Chicken - **\$ 13.95** Vegetable - **\$ 12.95**

C3 Jhol Momo Bowl
Nepalese Dumpling bowl comes in Special Himalayan style (soup broth) sauce cooked in Nepalese herbs and spices.
Chicken - **\$ 14.95** Vegetable - **\$ 13.95**





D1



D3



E1



E2



E5

Nepalese Street Food Specialties

C..

- C4 Nepali Thukpa (Noodle Bowl)**
Nepalese Noodle Bowl prepared with special homemade ingredients, vegetables cooked with noodles and Nepalese herbs.
Chicken - \$ 14.95 Shrimp - \$ 15.95 Vegetable - \$ 13.95
- C5 Chow- Mein (Noodle)**
Stir-fried noodles with sliced vegetables mixed with indo Chinese sauces.
Chicken - \$ 13.95 Vegetable - \$ 12.95

Nepalese Entrée Specialties

D

All Entrées served with Basmati rice

- D1 Jhanako Dal** \$ 13.95
Delicately spiced and gently simmered yellow lentils sautéed with garlic, ginger, onion and tomatoes
- D2 Aloo Dum** \$ 13.95
Potato cooked with roasted sesame seeds, lemon juice, tomatoes and Himalayan herbs
- D3 Nepali Khasi** \$ 18.95
Goat meat cooked with Nepalese herbs and spices.
Served with Basmati rice
- D4 Nepali Kukhura** \$ 17.95
Chicken with bone cooked with Nepalese herbs and spices.
Served with Basmati rice

Vegetarian Entrée

E

All Entrées served with Basmati rice

- E1 Chana Masala** \$ 13.95
Chickpeas cooked in a special tomato sauce and onion sauce with Himalayan herbs and spices
- E2 Aloo Gobi** \$ 14.95
Cauliflower and potatoes cooked with Nepalese spices along with ginger, garlic and tomatoes
- E3 Malai Kofta** \$ 15.95
Savory vegetable dumplings cooked in a rich tomato-onion curry sauce
- E4 Mutter Paneer** \$ 15.95
Cottage cheese and green peas simmered in onion curry with a touch of tomato sauce and cream
- E5 Palak Paneer** \$ 15.95
Cottage cheese and spinach sautéed with a touch of cream and curry sauce
- E6 Vegetable Vindaloo** \$ 14.95
Mixed vegetables cooked with vindaloo sauce and curry sauce
- E7 Navaratan Korma** \$ 15.95
Mixed vegetables cooked with creamy curry sauce, nuts and raisins
- E8 Paneer Tikka Masala** \$ 15.95
Cottage cheese cooked in creamy tikka masala sauce with red pepper and green pepper
- E9 Tikka Masala Kofta** \$ 15.95
Crispy Veggie balls stuffed with homemade cottage cheese in a special creamy tikka masala sauce

Non-Veg Entrée

F

All Entrées served with Basmati rice

- F1 Curry**
Combination of Indo-Nepalese spices and herbs cooked to perfection with onion and tomatoes
Chicken - \$ 16.95
Lamb/Goat/Shrimp/Fish - \$ 17.95
- F2 Vindaloo**
Curry sauce cooked with vinegar, potato and Himalayan herbs
Chicken - \$ 15.95
Lamb/Shrimp \$ 16.95
- F3 Tikka Masala**
Flavorful creamy sauce cooked with Indo-Nepalese herbs and spices
Chicken - \$ 16.95
Lamb/Shrimp/Fish - \$ 17.95
- F4 Butter Chicken**
Marinated boneless chicken cooked in creamy tomato and onion sauce \$ 16.95
- F5 Korma**
Flavorful creamy onion sauce cooked with raisins, nuts and Indo-Nepalese herbs and spices
Chicken - \$ 16.95
Lamb/Shrimp/Fish - \$ 17.95
- F6 Palak**
Spinach cooked with curry sauce, Indo-Nepalese herbs and spices
Chicken - \$ 16.95
Lamb/Shrimp/Fish - \$ 17.95
- F7 Kadhai**
Cooked with tomato sauce, red/green pepper, onion, Himalayan herbs and spices
Chicken - \$ 16.95
Lamb/Shrimp/Fish - \$ 17.95
- F8 Coconut (Madras)**
Flavorful curry sauce cooked with coconut milk, coconut, curry leaves and south Indian herbs and spices
Chicken - \$ 16.95
Lamb/Shrimp/Fish - \$ 17.95



Rice Specialties

G

- G1 Steamed Basmati Rice** \$ 4.95
- G2 Biryani**
Slow cooked flavorful basmati rice with aromatic herbs and spices
Vegetable - \$ 15.95
Chicken - \$ 17.95
Lamb/Goat/Shrimp/Fish - \$ 18.95



H1



H2



I1



J1



J3

Sekuwa Ghar (Himalayan Grill)



All Himalayan Grill items are served with Basmati Rice and Chef's special sauce

- H1 Tandoori Chicken**
 Bone-in chicken marinated with Himalayan herbs and spices and coked in Tandoor grill, comes with rice and garlic sauce
 Full - **\$ 20.95** Half - **\$ 14.95**
- H2 Chicken Sekuwa**
 Boneless chicken marinated with Himalayan herbs and spices and cooked in grill, comes with rice and garlic sauce **\$ 18.95**
- H3 Nepali Chicken Chhoila**
 Boneless chicken pieces cooked in grill mixed with Himalayan herbs and spices, most typical Nepalese dish with mustard flavor **\$ 18.95**
- H4 Nepali Lamb Chhoila**
 Boneless Lamb pieces cooked in grill, mixed with Himalayan herbs and spices, most typical Nepalese dish with mustard flavor **\$ 19.95**
- H5 Lamb Boti Kebab**
 Marinated lamb pieces with Himalayan herbs and spices with sour cream, garlic ginger paste and roasted in Tandoor, served with garlic sauce and rice **\$ 19.95**
- H6 Himalayan Special Mixed Grill (For 2)**
 Sampler grill and Kebab platter (Tandoori Chicken, Chicken Sekuwa, Shrimp, and Lamb Kebab). Served with garlic sauce, rice, and Dal **\$ 29.95**

Breads



- I1 Plain/Butter Naan**
 Tandoor baked light bread **\$ 3.95**
- I2 Garlic Naan**
 Tandoor baked light bread with garlic **\$ 4.95**
- I3 Kasmiri Naan**
 Tandoor baked light bread with sweet dry fruits **\$ 5.95**
- I4 Chilly Naan**
 Tandoor baked light bread with garlic and green chilly **\$ 4.95**
- I5 Tandoori Roti**
 Baked whole wheat bread **\$ 2.95**
- I6 Paneer Kulcha**
 Bread stuffed with cottage cheese baked in tandoor **\$ 5.95**
- I7 Onion Kulcha**
 Bread stuffed onion, ajwain and with herbs baked in tandoor to perfection **\$ 5.95**
- I8 Chicken Naan**
 Bread stuffed grille chicken, Himalayan herbs and spices baked in Tandoor **\$ 5.95**

Desserts



- J1 Gulab Jamun** (Served Hot) **\$ 5.95**
- J2 Kheer** (Served Cold) **\$ 5.95**
- J3 Gajar Ka Halwa** (Served Hot) **\$ 5.95**
- J4 Jerry** (Jalebi) **\$ 5.95**



 1207J Kildaire Farm Rd. Cary NC 27511

 (919) 377- 0117 | (919) 377- 1019

 www.HimalayanGrillNC.com

