



# Himalayan Grill & Bar

Indian / Nepalese cuisine





## Appetizers

### Veg – Samosa(V) (Popular)

2Pcs

\$5.95

4Pcs

\$8.95

Mildly spiced potatoes and vegetable filled golden fried pastry. Served with tamarind/mint sauce

### Veg Pakora(V),(GF)

\$5.95

Seasonal vegetable battered in chickpea flour and fried to perfection. Served with tamarind /mint sauce

### Gobi Manchurian(GF)

\$10.95

Marinated cauliflower fried and cooked with Indo-Chinese Manchurian sauce

### Paneer Chili(GF)

\$11.95

Marinated paneer fried and cooked with Indo-Chinese sauce with green pepper, red pepper and onions

### Chips Chili(V),(GF)

\$8.95

Spiced chips with chili Sauce

### Chicken Pakora (GF)

\$7.95

Chicken breast battered in chickpea flour and fried to perfection. Served with tamarind and mint chutney

### Chicken 65(GF)

\$10.95

Marinated chicken fried and cooked with roasted garlic, curry leaf and Himalayan herbs and spices

### Chicken Chili(GF)

\$10.95

Marinated chicken cooked with Indo-Chinese chili sauce with green pepper, red pepper and onion

### Himalayan Appetizer Platter(GF-D)

\$12.95

A mix platter of tandoori chicken, Veg pakora, chicken pakora & Samosa served with Chutneys

### Samosa Chaat(GF-D)

\$7.95

Vegetable samosa tossed with onion, chickpeas, tamarind, mint sauce, yogurt and chaat masala

### Garlic Shrimp(GF)

\$11.95

Shrimp cooked with indo-chinese Sauce

### Wings

\$8.95

Bread crumb wings Deep Fried on oil, served with Sauce

### Fish Fries –Tilapia (GF)

\$14.95

Deep fried fish marinated with ginger garlic and spices

## Soup & Salad

### Himalayan Soup

Cooked with himalayan herbs and Spices

**Vegetable(V) /Tomato(GF)** \$6.95

**Lentil Soup(V),(GF)** \$7.95

**Chicken(GF)** \$7.95

**House Special Salad(V),(GF)** \$7.95

Cucumber, carrot, red/green pepper and lettuce marinated with lemon juice, salt and black pepper.

**Green Salad(V),(GF)** \$8.95

Cucumber, Carrot lettuce, tomatos and Onion with house dressing.



Note : V- Vegan GF- Gluten Free D- Dairy N - Nut  
Spice Level Mild -(1), Regular(2),Medium(3),Hot(4),Extra Hot(5)



# Nepalese Delicacy

## MOMO (Regular/ Most Popular)

Hand made Steamed dumplings filled with finely chopped vegetables with onions, ginger, garlic, cilantro and spices. Served with MOMO sauce made with tomatoes and spices. Very popular food in Nepal and Tibet .

<b>Chicken</b>	<b>\$12.95</b>
<b>Vegetable</b>	<b>\$11.95</b>

## MOMO Half (6 Pieces)

<b>Chicken</b>	<b>\$7.95</b>
<b>Vegetable</b>	<b>\$6.95</b>

## Chili MOMO

<b>Chicken</b>	<b>\$14.95</b>
<b>Vegetable(V)</b>	<b>\$13.95</b>

Nepalese deep-fried veg/chicken dumplings with Indo-Chinese sauce included roasted garlic, red peeper, green pepper and onion

## Jhol MOMO

Nepalese Dumpling bowl comes in Special Himalayan style soup, cooked in Nepalese herbs and spices.

<b>Chicken</b>	<b>\$14.95</b>
<b>Vegetable</b>	<b>\$13.95</b>

## Thukpa (Noodle soup)

<b>Chicken</b>	<b>\$14.95</b>
<b>Shrimp</b>	<b>\$15.95</b>
<b>Vegetable</b>	<b>\$13.95</b>

Nepalese Noodle Bowl prepared with special homemade ingredients, vegetables cooked with noodles and Nepalese herbs.

## Chowmein (Noodle)

<b>Chicken</b>	<b>\$12.95</b>
<b>Vegetable</b>	<b>\$11.95</b>

Stir-fried noodles with sliced vegetables mixed with indo Chinese sauces.

## MOMO Platter

Varieties of dumpling (15 pieces) serve with momo sauce(veg, chicken & Chili momo)

## Nepali Wai-Wai Soup

wai-wai Noodles Cooked with Himalayan herbs, Comes with Omlet

## Biryani/ Rice Specialties

### Biryani(GF)

Slow cooked flavorful basmati rice with aromatic herbs and spices

<b>Vegetable</b>	<b>\$14.95</b>
<b>Chicken</b>	<b>\$16.95</b>
<b>Lamb/Goat/Shrimp/Fish</b>	<b>\$17.95</b>

### House Speical Pulao

Steamed basmati rice with cashew nuts, raisin and mix vegetable.

### Lemon Rice

Steamed basmati rice with curry leaves, peanuts and other spices

### Fried Rice

Fried basmati rice with vegetable and Himalayan herbs and spices

<b>Vegetable(V)</b>	<b>\$11.95</b>
<b>Chicken</b>	<b>\$12.95</b>
<b>Eggs</b>	<b>\$13.95</b>
<b>Shrimp</b>	<b>\$14.95</b>



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# Vegetarian Entrée

## All Entrées served with Basmati rice

<b>Dal Tadka (V),(GF)</b>	<b>\$12.95</b>
Delicately spiced and gently simmered yellow lentils sautéed with garlic, ginger, onion and tomatoes	
<b>Aloo Dum(V),(GF)</b>	<b>\$12.95</b>
Potato cooked with roasted sesame seeds, lemon juice, tomatoes and Himalayan herbs	
<b>Dal Makhani(D),(GF)</b>	<b>\$13.95</b>
Mixed of black lentil(urad) and Red kidney beans seasoned with butter, himalayan herbs and spices.	
<b>Bhindi Masala(V),(GF)</b>	<b>\$13.95</b>
Okra cooked with onion,tomatos and herbs and spices.	
<b>Chana Masala (Chole) (V),(GF)</b>	<b>\$13.95</b>
Chickpeas cooked in a special tomato sauce and onion sauce with Himalayan herbs and spices	
<b>Aloo Gobi(V),(GF)</b>	<b>\$13.95</b>
Cauliflower and potatoes cooked with Nepalese spices along with ginger, garlic and tomatoes	
<b>Malai Kofta(D),(N)</b>	<b>\$14.95</b>
Savory vegetable dumplings cooked in a rich tomato-onion curry sauce	
<b>Mattar Paneer(D),(N)</b>	<b>\$14.95</b>
Cottage cheese and green peas simmered in onion curry with a touch of tomato sauce and cream .	

<b>Palak Paneer(D)</b>	<b>\$14.95</b>
Cottage cheese and spinach sautéed with a touch of cream and curry sauce	
<b>Palak chana(D)</b>	<b>\$12.95</b>
Spinach and Chickpeas sautéed with a touch of cream and curry sauce	
<b>Aloo Palak (D)</b>	<b>\$12.95</b>
Spinach and Potato sautéed with a touch of cream and curry sauce	
<b>Baingan Bharta (GF)</b>	<b>\$13.95</b>
roasted Eggplant cooked in spices	
<b>Paneer Kadai (D-GF)</b>	<b>\$14.95</b>
Cottage cheese sautéed with onions, tomatoes and green/red bell peppers	
<b>Vegetable Vindaloo(V),(GF)</b>	<b>\$13.95</b>
Mixed vegetables cooked with vindaloo sauce and curry sauce	
<b>Navaratan Korma(D),(N)</b>	<b>\$14.95</b>
Mixed vegetables cooked with creamy curry sauce, nuts and raisins	
<b>Paneer Tikka Masala(D),(N)</b>	<b>\$14.95</b>
Cottage cheese cooked in creamy tikka masala sauce with red/ green pepper	
<b>Tikka Masala Kofta(D)</b>	<b>\$14.95</b>
Crispy Veg balls stuffed with homemade cheese in a special creamy sauce	

# Non-Veg Entrée

## All Entrées served with Basmati rice

<b>Curry(GF)</b>	
Combination of Indo-Nepalese spices and herbs, cooked to perfection with onions and tomatoes	
<b>Chicken/ Nepali Kukhura</b>	<b>\$15.95</b>
<b>Lamb/Goat(Nepali Khasi)Shrimp/Fish(GF)</b>	<b>\$16.95</b>
<b>Vindaloo(GF)</b>	
Curry sauce cooked with vinegar, potato and Himalayan herbs	
<b>Chicken</b>	<b>\$14.95</b>
<b>Lamb/Shrimp</b>	<b>\$15.95</b>
<b>Tikka Masala(D)</b>	
Flavorful creamy sauce cooked with Indo-Nepalese herbs and spices	
<b>Chicken (Most Popular)</b>	<b>\$15.95</b>
<b>Lamb/Shrimp/Fish</b>	<b>\$16.95</b>
<b>Butter Chicken (Most Popular) (D),(N)</b>	<b>\$15.95</b>
Marinated boneless chicken cooked in creamy tomato and onion sauce	



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## Non-Veg Entrée...

### Korma(D),(N)

Flavorful creamy onion sauce cooked with raisins, nuts and Indo-Nepalese herbs and spices

**Chicken** \$16.95

**Lamb/Shrimp/Fish** \$17.95

### Palak(GF)

Spinach cooked with curry sauce, Indo-Nepalese herbs and spices

**Chicken** \$16.95

**Lamb/Shrimp/Fish** \$17.95

### Kadai

Cooked with tomato sauce, red/green pepper, onion Himalayan herbs and spices

**Chicken(GF)** \$15.95

**Lamb/Shrimp/Fish(GF)** \$16.95

### Coconut (Madras)(GF)

Flavorful curry sauce cooked with coconut milk, coconut, curry leaves and south Indian herbs and spices

**Chicken** \$16.95

**Lamb/Shrimp/Fish** \$17.95

### Rogan Josh(GF)

Flavorful curry sauce cooked with coconut milk, coconut, curry leaves and south Indian herbs and spices

**Chicken** \$16.95

**Lamb** \$17.95

**Goat/Shrimp/Fish** \$18.95



## Tandoori (Clay Oven) specialities

All Tandoori Items are served with Chef's special sauce



### Tandoori Chicken(GF-D)

Bone-in chicken marinated with Himalayan herbs and spices, grilled on skewers in a tandoor (Clay Oven) skewers

**Full** \$16.95

**Half** \$12.95

### Himalayan Special Mixed Grill (GF-D)

\$22.95

Sampler grill/Kebab platter (Tandoori Chicken, Chicken Tikka, Shrimp, and Lamb Kebab) grilled on skewers in a tandoor (clay oven) **Popular**

### Tandoori Shrimp(GF-D)

\$19.95

Marinated Shrimp with Himalayan herbs and spices, grilled on skewers in a tandoor (clay oven)

### Tandoori Chicken Tikka (GF-D)

\$17.95

Boneless Breast chicken marinated with Himalayan herbs and spices and grilled on skewers in tandoor (Clay Oven)

### Chicken Sekuwa(GF)

\$16.95

Boneless chicken marinated with Himalayan herbs and spices, grilled on skewers in a tandoor (Clay Oven)

### Chicken Choila(GF)

\$16.95

Boneless chicken grilled on skewers in a tandoor (clay oven) and marinated with Himalayan herbs and spices, traditional Nepalese dish with a mustard flavor

### Lamb Choila(GF)

\$17.95

Boneless Lamb pieces grilled on skewers in a tandoor (clay oven) and marinated with Himalayan herbs and spices, traditional Nepalese dish with a mustard flavor

### Lamb Boti Kebab(GF-D)

\$17.95

Marinated lamb pieces with Himalayan herbs, spices, sour cream, and garlic-ginger paste, grilled on skewers in a tandoor (clay oven)

### Lamb Seekh Kebab(GF-D)

\$18.95

Minced lamb marinated with Himalayan herbs and spices, grilled on skewers in a tandoor (clay oven)

### Chicken Garlic Kebab(GF-D)

\$17.95

Boneless chicken marinated with garlic, grilled on skewers in clay oven

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# Naan(Breads)

<b>Plain/Butter Naan</b>	<b>\$2.95</b>
Handmade light Bread baked in a clay oven	
<b>Garlic Naan (D) (Popular)</b>	<b>\$3.95</b>
Handmade baked bread in a clay oven with garlic	
<b>Garlic Basil naan (D)</b>	<b>\$3.95</b>
Handmade baked bread in a clay oven with Basil	
<b>Cheese Naan(D)</b>	<b>\$4.50</b>
Cheese-stuffed bread baked in a clay oven	
<b>Kasmiri Naan(D)</b>	<b>\$ 4.95</b>
Handmade bread baked in a clay oven with sweet dried fruits	
<b>Chili Naan(D)</b>	<b>\$4.95</b>
Handmade bread baked in a clay oven with garlic and green chilli	
<b>Tandoori Roti</b>	<b>\$3.95</b>
(without butter Vegan) whole wheat bread Baked in a oven	
<b>Paneer Kulcha(D)</b>	<b>\$4.95</b>
Baked whole wheat bread with paneer	
<b>Onion Kulcha(D)</b>	<b>\$4.95</b>
onion carmon seeds, herbs stuffed baked in tandoor	
<b>Chicken Naan(D)</b>	<b>\$4.95</b>
Bread stuffed grille chicken, Himalayan herbs and spices baked in Tandoor	
<b>Aloo Paratha(D)</b>	<b>\$4.50</b>
Potatoes stuffed Whole wheat bread	
<b>Puri (D)</b>	<b>\$3.95</b>
Whole wheat puffy deep fried in an oil (2 pieces)	
<b>Bhatura (D)</b>	<b>\$3.95</b>
A fluffy deep-fried leavened sourdough bread (2 pieces)	
<b>Bread Basket(D)</b>	
<b>Basket of a Butter/garlic/Kashmiri Naan</b>	<b>\$9.95</b>

# Desserts

<b>Gulab Jamun 2 Pieces (Served Hot/Cold )</b>	<b>\$4.95</b>
Milk Balls fried in vegetable oil and soaked in honey/sugar syrup	
<b>Kheer (Rice Pudding) (Served Hot/Cold )</b>	<b>\$4.95</b>
Made with milk, rice and sugar	
<b>Gajar Halwa (Served Hot)</b>	<b>\$4.95</b>
Shredded carrots cooked with cheese and milk	
<b>Rasmalai (2 Pieces ,Served cold)</b>	<b>\$5.95</b>
Shredded carrots cooked with cheese and milk	

# Kids Menu

<b>French Fries(V),(GF)</b>	<b>\$5.95</b>
<b>Chicken Nuggets</b>	<b>\$6.95</b>
<b>Kids Noodles</b>	<b>\$5.95</b>
<b>Mango Kulfi(D)</b>	<b>\$4.95</b>
Made with evaporated milk and Mango Pulp	
<b>Kids Platter</b>	<b>\$8.95</b>
Fries, Chicken Nuggets and Chicken Pakora	
Served with Ketchup	

# Accompaniments

<b>Basmati Rice(D),(GF)</b>	<b>\$3.95</b>
<b>Raita (D),(GF)</b>	<b>\$1.95</b>
Freshly made yogurt with cucumbers, chopped carrot and black peppers	
<b>Yogurt(Freshly made)</b>	<b>\$2.95</b>
<b>Mixed Pickles (V),(GF)</b>	<b>\$1.95</b>
(Imported mixed Pickles)	
<b>Mango Chutney(V),(GF)</b>	<b>\$1.95</b>
<b>Papad(V),(GF)</b>	<b>\$2.95</b>
(Crispy Lentil Bread)	

# Beverages

<b>Mango Lassi (D) Popular</b>	<b>\$3.95</b>
Chilled sweet mangoes blended with fresh homemade Yogurt.	
<b>Sweet/Salted lassi</b>	<b>\$3.95</b>
Refreshing yogurt with sweet/salt	
<b>Soft Drinks</b>	<b>\$2.50</b>
(Coke, Diet Coke, Sprite, Lemonade, Fanta, Ginger Ale, Dr Peppers)	
<b>Iced Tea</b>	<b>\$2.50</b>
<b>Coffee (Black/Milk)</b>	<b>\$2.50</b>
<b>Himalayan Masala Tea(D)</b>	<b>\$3.50</b>
<b>Juices</b>	<b>\$2.50</b>
(Mango,Pineapple, Cranberry, Apple, Orange)	



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## Himalayan Grill and Bar

1207 Kildaire Farm Rd Suite J Cary, NC 27511, (919) 377- 0117

[www.himalayangrillinc.com](http://www.himalayangrillinc.com)

[Himalayan.grill.bar@gmail.com](mailto:Himalayan.grill.bar@gmail.com)

