

himalayan kitchen

Authentic Nepalese & Indian Cuisine

1137 11th Ave • Honolulu, HI 96816 • Phone: 808-735-1122

APPETIZERS

SERVED WITH HOUSE CHUTNEY

PAPADUM: crisp, mild spicy lentil flour wafers \$2.50

VEGGIE SAMOSA: turnovers filled with potatoes, peas and mild spices \$6.95

MOMO : ground turkey mixed with greens and a mild mix of spices then steamed, served with tangy tomato dipping sauce (Dumpling style) \$6.95

VEGGIE MOMO: stuffed with spinach,cheese,cabbage,onion,peas and potatoe and steamed \$6.95

HIMALAYAN SPRING ROLL: shredded chicken tikka mixed with cabbage & peppers then wrapped and deep-fried \$5.95

EVEREST CHOELLA:chicken tikka marinated with mild spices, mixed with green onions, jalapeños, and onions and drizzled with lemon juice (spicy) \$7.95

HIMALAYAN SAAG DIP; Fresh spinach & cream cheese mixed with special combination spice and served with deep fried bread. \$8.95

HIMALI PLATTER :Combination of chicken tikka cubes, samosa,with pakoras &papadum \$10.95

HIMCHULI SPICY WINGS:Wings marinated in chefs special spicy spices and grilled in tandoori \$6.95

HARIYO SALAD : green lettuce with tomato,cucumbers with walnuts,cashew and raisins served with house dressing ... \$7.95

CHICKEN TIKKA SALAD: tandoori grilled sliced chicken Brest served in a bed of hariyo salad. \$9.95

Meal is prepared with your preference of spice level

MILD, MED, SPICY, NEPALI HEAT

TANDOORI BREADS:

GOOD BEFORE THE MEAL, WITH THE MEAL OR AFTER THE MEAL!

Try our warm fresh breads-baked in our traditional tandoori clay oven

NAAN: soft leavened flat bread
\$2.95

ROTI: whole wheat flat bread
\$2.95

BHATURA: golden deep-fried naan
\$2.95

POORI: deep-fried roti bread
\$2.95

PARATHA: buttered baked whole wheat bread
\$4.50

ALOO PARATHA: roti stuffed with potatoes and peas
\$5.95

KEEMA NAAN: naan stuffed with ground lamb
\$7.95

ONION KULCHA: naan stuffed with mildly spiced onions and cilantro

\$4.95

PANEER KULCHA: onions and homemade cheese (shredded paneer)

\$6.95

JALAPENO GARLIC NAAN: naan covered with jalapeños, garlic and cilantro

\$4.95

GARLIC NAAN: naan covered with minced garlic & cilantro & baked in tandoor

\$3.50

HIMALAYAN NAAN: naan stuffed with spinach & shredded chicken tikka

\$6.95

SHRIMP PARATHA: naan stuffed with onions and mildly spiced shrimp

\$6.95

KAYA NAAN : stuffed with apricot, cashew, raisins and a touch of paneer

\$6.95

Add garlic for \$1.50 to your bread

add jalapeño for \$2.50 to your bread

AUTHENTIC TANDOORI CUISINE:

ALSO KNOWN AS A BHATTI, ORIGINATED FROM THE BHATTI TRIBES OF THE THAR DESERT. IT HAS BEEN USED FOR CENTURIES FROM THE DESERT REGIONS OF CENTRAL ASIA TO THE TALLEST HIMALAYAS OF NEPAL FOR GRILLING MEATS AND BAKING BREADS, GIVING UNIQUE FLAVOURS.

CHICKEN TIKKA: boneless chunks of chicken breast marinated in yogurt, then baked in the tandoor oven \$13.95

TANDOORI CHICKEN: whole chicken marinated in yogurt and mild spices, then prepared in the

tandoor oven
(FULL \$19.95)

(HALF \$13.95)

TANDOORI FISH : charbroiled fresh fish cubes marinated with yogurt and chef's blend of spices, then baked in the tandoor

ask server for fresh catch (Ono \$18.95, salmon \$17.95, mahi mahi \$16.95)

BLACKENED FISH : Mahi Mahi, salmon OR fresh catch of the day rubbed with mild mix of chef's special garam masala and tanned till cooked in tandoori oven (Ono \$18.95 salmon

\$17.95, mahi mahi \$16.95)

TANDOORI SHRIMP: jumbo shrimp marinated with herbs and grilled to perfection then served on a bed of rice
\$15.95

MALAI SEEKH KABAB: ground lamb with greens and mild mix of spice marinated in chef's special masala spices and charbroiled \$16.95

EVEREST SEAKWA: tender lamb chunks marinated in solukhumbu style, mildly seasoned, then grilled in tandoori oven \$18.95

MIX TANDOORI GRILL : combination plate of chicken tikka, sekh kabob, lamb seakwa & shrimp grilled in tandoori oven \$17.95

MIX OF TANDOORI GRILLS AND CHEF'S CURRY SAUCE

CHICKEN TIKKA KADAI: boneless chicken cubes grilled in tandoor then cooked with onions, tomato, ginger and mild spices \$13.95

CHICKEN TIKKA MASALA: boneless chicken cubes grilled then simmered in a rich, creamy, lightly spiced tomato sauce \$14.95

CHICKEN TIKKA MADRAS: Chef's spicy favorite! Boneless tandoori chicken tikka cooked with a combination of chef's special spices and coconut milk \$13.95

CHICKEN TIKKA MAKHANI: Chef's special cream base curry with tandoori grilled chicken tikka \$14.95

Grill vegetables can be added for \$5.95 (Zucchini, eggplant, cauliflower, bell pepper, mix vegetables)
Substituted for rice. Nepali style mash potato can be added or

KATHMANDU STYLE

MILDLY SPICED SWEET AND SOUR

KATHMANDU CHICKEN CHILI: boneless chicken battered then cooked with bell pepper, onions, tomato and a touch of mildly spiced tomato sauce with cashews \$14.95

KATHMANDU SHRIMP CHILI: battered shrimp cooked with bell pepper, onions, pineapple, with a touch of mildly spiced tomato sauce with cashews \$15.95

KATHMANDU ALOO PANEERCHILI: (vegetarian): battered potatoes stir fried with bell pepper, onions, tomato with a touch of mildly spiced tomato sauce \$13.95

HIMALAYAN CURRIES

LAMB CURRY: lamb chunks cooked with fresh ground spices, onions and tomato gravy
\$15.95

CHICKEN CURRY: chicken cooked with fresh ground spices, onions and tomato gravy
\$13.95

CHICKEN VINDALOO: chicken curry cooked with potatoes and the extra heat of chef's special sour & spicy sauce (order at least med heat for good flavor) \$13.95

LAMB VINDALOO; lamb curry cooked with potatoes and extra heat of chef's special sour & spicy sauce...(order med heat for good flavor)
\$15.95

MADRAS CURRIES (starts with med

spice level)

LAMB MADRAS: tender pieces of lamb simmered in a medium or hot sauce prepared with tomatoes and coconut milk \$15.95

FISH MADRAS: fresh local catch fish cooked with medium to hot sauce prepared with tomatoes and coconut milk \$ 16.95

VEGGIE MADRAS: zucchini , eggplant and mix vegetables cooked with potatoes in a medium to hot sauce prepared with tomatoes and coconut milk.
13.95

MADRAS MADNESS: combination of lamb, shrimp, fish and chicken cooked in a medium to hot sauce prepared with tomatoes and coconut milk \$15.95

VEGETARIAN DELIGHTS

ALOO SAAG: ground spinach cooked with potatoes in a ginger/garlic and mild chefs spices \$12.95

ALOO GOVI: a combination of cauliflower and potatoes cooked with ginger, garlic, tomatoes, onions, jalapeños and mild spices \$13.95

BEIGAN BHARTA: tandoori roasted eggplants sautéed with ginger, garlic, spices and potatoes
\$13.95

SAAG PANEER: ground spinach cooked with homemade cheese, ginger root and mild spices
\$14.95

MALAI KOFTA; Veggie balls stuffed with greens, kofta cheese, nuts and simmered in a mild creamy masala sauce
\$13.95

MATTAR PANEER: homemade cottage cheese and peas cooked in a mildly spiced creamy curry sauce
\$13.95

MIX VEGETABLE CURRY: Zucchini, eggplant, cauliflower, potato, tomato and onions cooked in a Nepali style gravy sauce
\$13.95

DAL MAKHANI: black lentil, kidney and garbanzo beans cooked in chef's special makhani sauce. \$12.95

OKRA DA BUTWA : Fresh okra simply sauteed with ginger,garlic,onions and tomatoes and mild spices \$15.95

NEPALI GHAR – Home-style Favorites

NEPALI DAL : yellow lentil cooked with ginger and garlic with chef's special spice.
\$11.95

DAL BHAT TARKARI: (travelers favorite): basmati rice served with dal (lentil) and choice of saag aloo or mix veggie curry
\$13.95

ALOO TAMA BODI: (a real authentic treat from the kitchen) bamboo shoots, potatoes, and black-eyed peas, in a mildly spiced Nepali mix masala
13.95

CHANA ALOO : combination of garbanzo and potatoes, with a touch of tomatoes and mild spices \$12.95

CHICKEN CHOW CHOW: noodles with mild touch of spices, cooked with tandoori shredded chicken tikka and cabbage. (Veggie chow chow available too)
\$13.95

VEGITABLE KADAI: zucchini,eggplant, cauliflower and mix veg, potatoes cooked with ginger, tomatoes, onions, jalapeños and mild spices
\$13.95.

HIMALAYAN WHITE WATER RECIPES TO HAWAIIAN SEAFOO DISHES

MACCHA MASALA: fresh catch of the day with chef's special masala mix with ginger roots and simmered in a creamy tomato, onion sauces with a touch of coconut milk \$ 16.95

NEPALI STYLE FISH STEW : A fine mix of fresh tomatoes and herbal spices with a catch of the day \$16.95

FISH COCONUT KORMA: chunks of fresh salmon cooked in a traditional korma sauce \$ ASK
SERVER

GOA SHRIMP: shrimp cooked in cashew sauce, coconut milk with mixed mild spice and cilantro \$16.95.

ZHINGA COCO VINDALOO : Shrimp and potato cooked in onion, tom curry with a touch of coconut \$15.95

SHRIMP MAKAHANI : Shrimp cooked in chef's special cream base curry \$15.95

OTHER SIGNATURE DISHES

SAAG MEAT: tender pieces of lamb sautéed with curried spinach \$
16.95

LAMB BHUNA: shredded lamb simply sautéed with a creamy garlic sauce with green onions \$
15.95

CHICKEN BHUNA: shredded chicken simply sautéed with a creamy garlic sauce with green onions \$
13.95

SHRIMP BHUNA: shredded shrimp simply sauteed with creamy garlic sauce. \$15.95

KEEMA MATAR CURRY :ground lamb and peas cooked in a chefs special onion, tom, cream sauce. \$15.95

HIMALAYAN BIRYANI

ALL BIRYANIS SERVED WITH A COMPLIMENTARY SIDE OF RAITA SAUCE

LAMB BIRYANI: lamb pieces cooked with curry seasoned basmati rice, cashew nuts, raisins and peas \$15.95

CHICKEN BIRYANI: chicken pieces cooked with curry seasoned basmati rice, raisins, cashew nuts, and peas \$13.95

SHRIMP BIRYANI: shrimp cooked with curry seasoned basmati rice topped with raisins, cashews nuts and peas \$15.95

NAVRATNA BIRYANI: vegetarian curry seasoned basmati rice topped with fresh mixed vegetables,
cashews nuts and peas
\$13.95

NEPALI STYLE MIXED BIRYANI: seasoned basmati rice cooked with a delicious blend of shrimp,
lamb, chicken and vegetables
\$15.95

SIDE ORDER

Raita : yogurt sauce with shredded cucumbers,carrots and tomato with mild spices
\$3.50

Tomato Nepali Chutney: tomato grilled in tandoor then ground with chef's special spice
\$ 2.50

MANGO CHATNEY:
\$ 3.95

YELLOW DAL : lentil cooked in mild ginger, garlic and tomatoes
\$ 5.95

MIXED PICKLE
\$ 4.50

DESSERT

RASMALAI : homemade cottage milk balls served with milky syrup \$6.95

MANGO KULFI: Himalayan style flavored ice cream .
\$5.95

RICE PUDDING: basmati rice cooked in thickened milk with nuts, raisins and a hint of
cardamom\$6.95

GULAB JAMUN:milk powder and flour mixed in a ball shape,deep fried and dipped in sugar syrup\$5.95

DRINKS

MANGO LASSI: Himalayan style smoothie drink prepared from yogurt and mango
\$4.95

ROSE LASSI: Himalayan style smoothie drink prepared from yogurt and rose water.
\$3.95

PLAIN LASSI: blended plain yogurt drink – cool and smooth
3.50

**SODAS: COKE, SPRITE. DIET COKE, ORANGE AND ICE
TEA.....\$3.00**

APPLE JUICE :
\$3.50

PINEAPPLE JUICE :
\$2.95

NEPALI CHAI: hot or iced spice tea with milk and sugar (tell your server for your sugar preference)
\$3.50

SPARKLING WATER : Perrier
\$3.95