



**HIMALAYA**  
RESTAURANT  
*Fine Indian & Nepali cuisine*

## *Welcome to Himalaya Restaurant*

Here we offer you an exotic meals that you can enjoy  
in a hospitable and warm atmosphere.



Through our paintings we want to show you Nepal in all its  
seasons, colours and scents and our kitchen offers you  
a wide choice between different flavours from sweet,  
sour to spicy and a new world of exotic spices.



# menu

Opening Time : 12:00 to 14:30 - 17:30 to 22:00

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[www.himalayarestaurant.be](http://www.himalayarestaurant.be)

## MENU BAY OF BENGAL (FISH MENU)

APÉRITIF MAISON (WITH PAPADOM)  
(COINTREAU, LEMON, GINI & ICE)

\*\*\*

SEA FOOD SOUP

\*\*\*

GARLIC KING PRAWN

\*\*\*

ROYAL FISH SIZZLER (SEA BAARS FILET)

\*\*\*

DESSERT TO CHOOSE ( 57-61 )

\*\*\*

TEA OR COFFEE

\*\*\*

## MENU HIMALAYA (MEAT MENU)

APÉRITIF MAISON (WITH PAPADOM)

\*\*\*

CHICKEN SOUP

\*\*\*

MIX MOMO

\*\*\*

TANDOORI MIX SIZZLER

(MIXED GRILL CHICKEN, LAMB & KING PRAWN)

\*\*\*

DESSERT TO CHOOSE ( 57-61 )

\*\*\*

TEA OR COFFEE

\*\*\*

## JOGI MENU (VEG MENU)

APÉRITIF MAISON (WITH PAPADOM)

\*\*\*

VEG. SOUP

\*\*\*

MIX STARTER VEG

(SAMOSA, PAKODA & ALOO TIKKI)

\*\*\*

VEGETARIAN THALI

\*\*\*

DESSERT TO CHOOSE ( 57-61 )

\*\*\*

TEA OR COFFEE

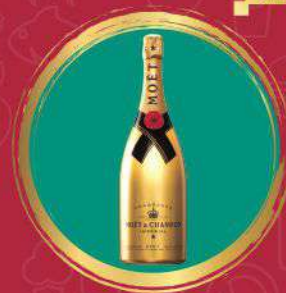
## CHAMPAGNE

**CHANOINE BRUT** -2<sup>nd</sup> oldest champagne of the region

*Grapes Variety: 70% Pinot Noir, 15% Pinot Meunier, 15% Chardonnay*

*Aroma: Fruity*

*Gastronomy: Aperitif or fish dishes*



## SOUP

### 1. LENTIL SOUP

*Exotic lentil soup with fresh coriander & cream*

### 2. HOT & SOUR SOUP

*Traditional Indian Chicken soup with spicy & sour flavour*



## VEG STARTERS

### 3. MIX STARTER

*Combination of Vegetarian starters ( Aloo tikki, Samosa & pakoda)*

### 4. SAMOSA CHAT

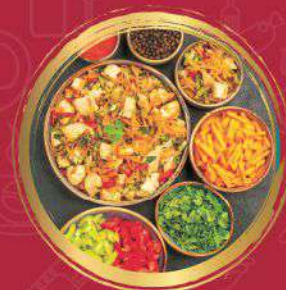
*Samosa topped with sweet yoghurt & chutney*

### 5. VEG CHEESE MOMO 6 Pcs / 8 Pcs

*Traditional Nepalese dumplings filled with cheese & vegetable*

### 6. MUSTANG ALOO

*Spicy & flavourful potatoes with Nepalese herbs & spices*



## NON-VEG STARTERS

### 7. MIX STARTER

*Combination of Chicken tikka, samosa & seekh kebab*

### 8. MO:MO 6 Pcs / 8 Pcs

*Traditional Nepalese dumplings filled with minced meat & spices*

### 9. CHICKEN CHOILA

*Flavourful blend of garlic, Nepalese spices, and smoky chicken*

### 10. GARLIC KING PRAWN

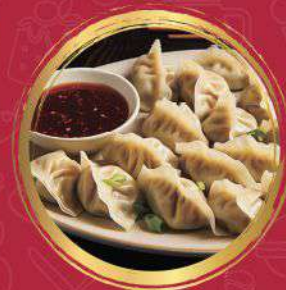
*Marinated king prawn with garlic & spices cooked in the traditional oven*

### 11. GURKHA LAMB CHOPS

*Marinated Grass-fed lamb chop with fresh mint & Nepalese herbs grilled in Tandoori oven*

### 12. CHEF MINI GRILL

*Mini mixed grill (Lamb, chicken & King prawn)*



## VEGETABLE COURSES (VEGAN OPTION AVAILABLE)

### 13. PANEER MUSHROOM

*Paneer & Oyster mushroom cooked with tomato, onions, mix bell peppers & herbs*



#### 14. ALOO MATAR

*Green peas and potatoes cooked in curry sauce with fresh herbs*

#### 15. PANEER TIKKA MASALA

*Indian cottage cheese prepared with cashew nuts, almonds & traditional creamy sauce*

#### 16. PALAK PANEER

*Homemade cottage cheese cooked with creamy gravy of spinach & indian spices*

#### 17. AVIAL

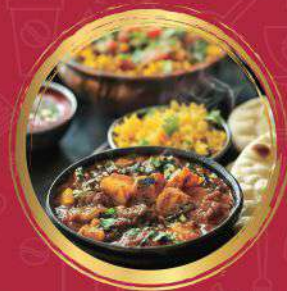
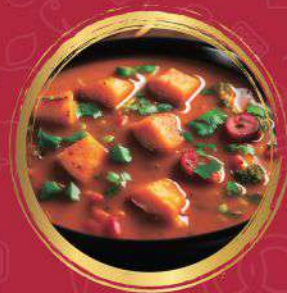
*South Indian vegetable curry with coconut, mustard seeds & cream*

#### 18. MUSHROOM OKRA BHAJI

*Stir fried okra & Oyster mushrooms cooked with tomato, onions, herbs & spices*

#### 19. MIX VEG VINDALOO

*Traditional spicy dish on based of onion gravy, tomato & warm spices*



*Butter Naan*

*Garlic Naan*

*Cheese Naan*

*Peshwari Naan*

*Basmati Rice*

*Pilau Rice*

## CLASSICS

#### 20. TIKKA MASALA (CHICKEN / LAMB / KING PRAWN)

*Masal sauce is prepared with cashew nuts, almonds & traditional creamy sauce. Meats & Shrimps are grilled in a tandori oven*

#### 21. VINDALOO (CHICKEN / LAMB / KING PRAWN)

*Extremely hot flavour of vindaloo sauce cooked with potatoes, tomato gravy, garnished with fresh herbs & green chilly*

#### 22. MADRAS (CHICKEN / LAMB)

*Rich flavour of hot madras sauce cooked in tomato gravy with fresh herbs, mustard seeds & curry leaves*

#### 23. HIMALAYAN CHICKEN CURRY

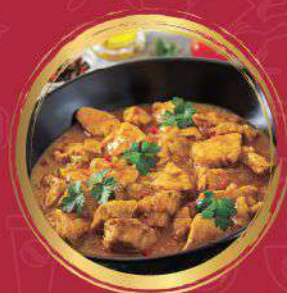
*Classical Chicken curry dish prepared with Himalayan herbs and spices*

#### 24. PALAK (CHICKEN / LAMB)

*Prepared with spinach in a thick creamy curry sauce*

#### 25. BUTTER CHICKEN

*Chicken with creamy tecture of butter, almond, tamato sauce & spices*



*Butter Naan*

*Garlic Naan*

*Cheese Naan*

*Peshwari Naan*

*Basmati Rice*

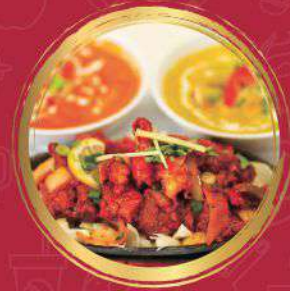
*Pilau Rice*

## HIMALAYAN SPECIAL GRILL

(ALL THE COURSES ARE GRILLED IN THE TRADITIONAL TANDOORI OVEN)

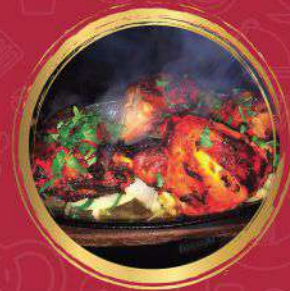
### 26. HIMALAYAN MIX SIZZLER

Mixed grill of lamb chop, king prawn, lamb tikka, chicken tikka & chicken tandoori, served with grill chutney, mix vegetables, dal, rice & naan bread



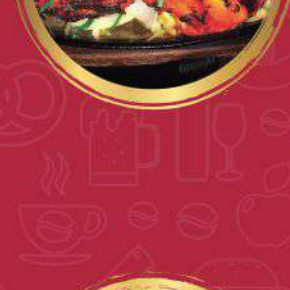
### 27. CHICKEN TANDOORI SIZZLER

Marinated Chicken legs with Indian herbs & spices, barbecued in over flaming tandoor, served with Grill chutney, Mix vegetables, Dal, Rice & Nan bread



### 28. KING PRAWN SIZZLER

Marinated Tiger prawn baked in Tandoori oven, served with Grill chutney, Mix vegetables, Dal, Rice & Nan bread



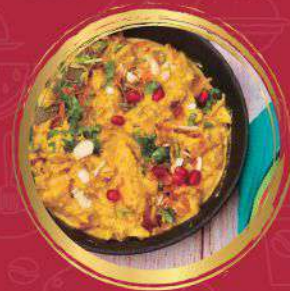
### 29. ROYAL FISH SIZZLER

Sea bass marinated with Nepalese spices & herbs, baked in Tandoori oven & served with Grill chutney, Mix vegetables, Dal, Rice & Nan bread

## CHEF'S SPECIAL

### 30. DUCK HONEY KORMA

Duck meat cooked in onion sauce, coconut powder, cream with mild Indian spices and garnished with honey

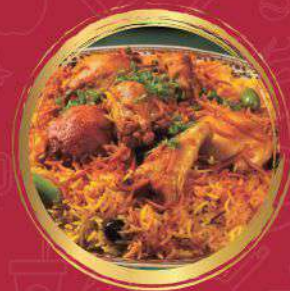


### 31. CHICKEN MANGO

Chicken cooked with creamy texture of mango & curry sauce

### 32. CHICKEN SAFFRON KORMA

Chicken cooked in creamy sauce, Saffron & coconut powder with mild Indian spices



### 33. HIMALAYAN KEEMA CURRY

Mix of rich creamy sauce & minced meat topped with tandoori chicken

### 34. CHICKEN POMEGRANATE

Chicken cooked with fresh pomegranate, Bell peppers & Nepalese spices

### 35. SHIMLA CHICKEN MUSHROOM

Chicken cooked in a spicy sauce with mushrooms, onion and bell pepper

### 36. GOAN FISH CURRY

Exotic blend of coconut milk & himalayan spices, curry leaves & hints of mustard seeds

### 37. BIRYANI (VEG / CHICKEN / LAMB)

Cooked with aromatic basmati rice, green peas, saffron, dry fruits and indian spices

Butter Naan

Garlic Naan

Cheese Naan

Peshwari Naan

Basmati Rice

Pilau Rice

## THALI (DAL BHAT)

(BASMATI RICE & LENTIL SERVED WITH ROTI)  
(NATIONAL DISH FROM NEPAL)

### 38. VEGETABLE THALI

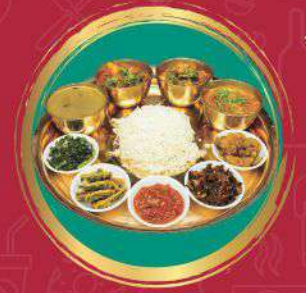
*Dal, mix vegetables, saag paneer, aloo mater, basmati rice, pickle, roti, papad & salad*

### 39. THALI HIMALAYA

*Dal, mix vegetables, chicken curry, prawn masala, basmati rice, pickle, roti, papad & salad*

### 40. THALI KATHMANDU

*Dal, mix vegetables, chicken tandoori, lamb rogan, basmati rice, pickle, roti, papad & salad*



*Butter Naan*

*Garlic Naan*

*Cheese Naan*

*Peshwari Naan*

*Basmati Rice*

*Pilau Rice*

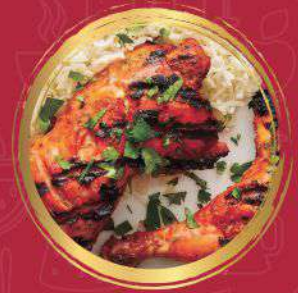
## KIDS MENU ( 12 YEARS )

### 41. KIDS CHICKEN TANDOORI

*Chicken legs with rice, Korma sauce & Salad*

### 42. KIDS CHICKEN MANGO

*Chicken cooked in a mango sauce served with rice & salad*



## SIDE DISHES

### 43. BASMATI RICE

*Plain boiled long grain rice*

### 44. PILAU RICE

*Rice with saffron, dry fruits & nuts*

### 45. BOMBAY ALOO

*Potato with cumin & Indian spices*

### 46. ALOO SAAG

*Potato cooked with Spinach & fresh herbs*

### 47. TADKA DAL

*Black Lentil cooked with garlic & spices*

### 48. VEGETABLE ZALFRAZY

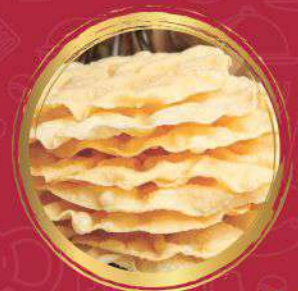
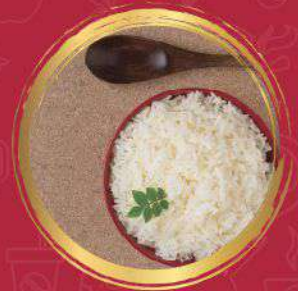
*Stir fried mix vegetables with capsicum & spices*

### 49. RAITA

*A fresh yogurt with herb mixture and spices*

### 50. PAPADOMS

*Crispy lentil wafer with varieties of pickle*



## NAAN BREAD

ALL THE NAAN BREADS ARE BAKED IN THE TRADITIONAL TANDOORI OVEN

### 51. BUTTER NAAN

*White flour bread with butter*

### 52. GARLIC NAAN

*Topped with garlic & coriander*

### 53. CHEESE NAAN

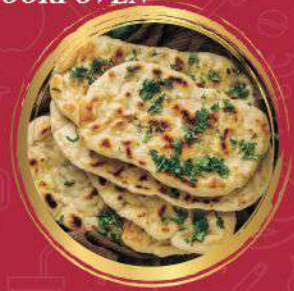
*Stuffed with cheese*

### 54. PESHWARI NAAN

*Stuffed with dry fruits, coconut & cream*

### 56. ROTI

*Brown flour Indian bread*



## DESSERTS

### 57. SAFFRON KHIR (WARM)

*Nepalese rice pudding with saffron, nuts & raisins*

### 58. GULAB JAMUN (WARM)

*Milk balls in rose syrup*

### 59. MANGO CREAM

*Vanilla ice cream with mango cream*

### 60. CHEESE CAKE

### 61. VEGAN CARAMEL APPLE PIE

### 62. SIZZLING BROWNIE

*Brownies topped with ice cream and drizzled with chocolate sauce served on a hot metal plate*



## ALLERGENS MENU

**DO YOU HAVE AN ALLERGY? LET US KNOW.**

**OUR RESTAURANT HAS AN ALLERGENS MENU OF 14 ALLERGENS.**

**OUR STAFF IS AWARE OF THE ALLERGENS AND CAN GIVE YOU THE ALLERGENS MENU AND PROVIDE ADDITIONAL INFORMATION.**

**THIS WAY, YOU CAN EAT AND DRINK WITH US WITH PEACE OF MIND IF YOU HAVE AN ALLERGY OR INTOLERANCE.**

**WE CAN TAKE ALL ALLERGIES OR INTOLERANCES INTO ACCOUNT, PROVIDED THIS IS INDICATED IN ADVANCE.**

**FOR EXAMPLE, THE RECIPE OF CERTAIN DISHES CAN BE ADJUSTED SO THAT YOU CAN STILL ENJOY OUR DELICIOUS DISHES.**

# GLOSSARY

**DAL:**

*LENTIL SAUCE*

**CHANA :**

*CHICKPEAS*

**MASALA SAUCE :**

*SAUCE OF ONION, CREAM, TOMATOES AND TWELVE DIFFERENT INDIAN SPICES WITH A MILD/SPICY TASTE.*

**NAAN :**

*BREAD MADE FROM FLOUR, EGGS, MILK AND YEAST BAKED IN A TANDOORI OVEN.*

**CHAPATI :**

*BREAD MADE FROM WHEAT FLOUR, BAKED IN A PAN.*

**PULAU RICE :**

*RICE WITH PEAS, SAFFRON AND DRY FRUITS.*

**KORMA SAUCE :**

*SAUCE MADE FROM ONION, CREAM, COCONUT POWDER, POWDER OF DRY FRUITS WITH A MILD/SWEET TASTE.*

**PANEER :**

*INDIAN CHEESE.*

**VINDALOO :**

*VERY SPECIAL SPICY SAUCE.*

**CHAT MASALA :**

*SWEET, SALTY AND SOUR SAUCE.*

**ROTI:**

*CHAPATI*

*ALOO :*

*POTATO*

*RAITA :*

*SPICED YOGHURT*



## WHAT IS TANDOOR?

*A TANDOOR IS A SPECIALLY DESIGNED, GREEK VASE-SHAPED CLAY OVEN ABOUT A METER HIGH.*

*THE BOTTOM IS FILLED WITH STONES WHICH ARE HEATED BY A GAS FIRE. THE STONES AS WELL AS THE TANDOOR OVEN ITSELF CAN REACH A HIGH TEMPERATURE OF 300°C. BREADS SUCH AS NAAN & CHAPATI ARE BAKED ON THE WALLS OF THE OVEN, WHILE DIFFERENT SORTS OF MEAT ARE PLACED ON LONG SKEWERS AND ARE PLACED RIGHT ON THE MIDDLE OF THE OVEN.*

*ORIGINALLY COMING FROM INDIA, WHERE IN THE PAST, IT COULD ONLY BE FOUND IN THE KITCHEN OF THE MAHARAJAS (KING OF ALL KINGS). LATER ON, THE WHOLE ARISTOCRACY HAS LEARNED AND STARTED USING THE TANDOOR OVEN IN THEIR OWN KITCHEN.*

## Thank You!