



Himalaya Restaurant & Catering



The Height of Taste

Cuisine of India & Pakistan

www.himalayarestaurant-houston.com



For all TO GO orders:

If you do NOT order a paratha or specialty nan (such as onion/garlic/butter) a regular nan will be automatically added to each curry/grill entree for an additional \$1.30

• Tuesday thru Thursday: 11:30 - 10:00 | Friday thru Sunday: 11:30 - 11:00 • Closed on Mondays

Ph: (713) 532-2837 | Email: Himalayarestaurant@sbcglobal.net • 6652 S.W.Freeway @ Hillcroft, Houston, TX 77074

Every day for the last half hour dining room is closed & only Takeout available.

Unless specified all entrees are served a la carté

BBQ / GRILL / KABABS

Chicken Seekh Kabab 10.99
Ground breast of Chicken treated with our special Peshawari spice blend, then grilled to a light golden crisp. Served on a bed of special basmati rice or with a fresh tandoori nan.

Chicken Tikka Boti Kabab ^{Mild} 11.99
Tender chunks of boneless chicken tikka pieces treated with a special marinade and chargrilled to tickle your palate. Served on a bed of special Zafrani rice or nan.

Chicken Kabab Platter 12.99
(A Combo Delight)
Served with 4pcs. of Chicken boti kabab, and 2 skewers of Chicken seekh kabab.

Lamb Seekh Kabab 12.99
Grilled ground lamb kababs flavored with fresh coriander, pomegranate seeds and fresh Indian herbs. Served on a bed of special Basmati rice or fresh tandoori nan.

Chicken Chargha (Tandoori) 12.99
This Lahori style dry roasted Chicken is flavored to the bone, marinated for 72 hours before cooking. A perfect BBQ treat for tandoori connoisseurs.

Steak Tikka ^{Med.} 17.50
Lean and tender pieces of Beef steak marinated in griddle roasted aromatic spices (from Bihar region of India) and chargrilled to perfection.

Gola Kabab 11.99
Butter soft grilled ground beef kababs marinated in garam masala & Papaya juice with the texture of a paté. Gola kababs literally melt in your mouth.

BBQ / Grill Platter 24.99
This platter sizzles with all of our BBQ specialties such as Lamb Seekh kabab, Chicken Seekh Kabab, Persian Kabab, Steak Tikka and Chicken Boti.

Shami Kabab (Beef) 10.99
100 years old Mughal's recipe served in the original style. 3 plump & juicy pcs. with fresh nan, salad & chutney.

Persian Kabab ^{Mild} 10.99
Mildly spiced but flavorful ground beef kababs (make a great treat for those who fear spicy hot foods) Chargrilled and served on a bed of rice or nan.

Chapli Kabab 10.99
Soft grilled ground beef kababs seasoned with pomegranate seeds and crushed coriander seeds. Served with fresh tandoori nan.

RICE DISHES

Lamb or Goat Biryani 12.47
Tender pieces of lamb or goat cooked in a magical blend of dry curry spices and layered with fragrant Basmati rice. This is the Indian & Pakistani version of the Spanish Paella.

Chicken Biryani 11.55
Same cooking procedure as the Lamb Biryani, but cooked with tender pieces of boneless Chicken.

Vegetable Biryani 10.62
Potatoes, Carrots and Peas cooked in a semi-dry tomato curry layered and steamed with fragrant Basmati rice.

CHICKEN CURRIES

Chicken Hara Masala 10.99
Tender juicy pieces of boneless Chicken cooked in a tangy green curry sauce made from green chillies, cilantro, yogurt and garam masala.

Chicken Tikka Masala ^{Mild} 10.99
Succulent pieces of boneless Chicken cooked in a smooth tandoori sauce made from fresh yogurt, cream and tomatoes.

Chicken Karhai (Haandi) 10.99
Boneless Chicken cubes cooked in a spicy tomato curry flavored with green chillies, ginger and cilantro.

Chicken Methi 10.99
Boneless Chicken cubes simmered in a creamy but spicy Spinach and fenugreek curry.

Chicken Achaari 10.99
Boneless chicken cubes cooked in a tangy smoky pickle flavored sauce. Delicious and mouth watering.

MEAT CURRIES & HOUSE SPECIALS

Goat Masala 14.99
Tender and chunky pieces of bone-in goat meat cooked in a zesty and spicy aromatic tomato and onion sauce. It has our magical blend of garam masala. It has the texture of bhuna gosht, presented with a generous serving of tasty and rich gravy.

Karhai Gosht Beef: 13.50 Goat/Lamb: 14.99
Succulent beef / goat meat or lamb pieces cooked with fresh tomatoes, green chillies, freshly sliced ginger and garlic in a traditional wok topped generously with freshly chopped cilantro. A dish from the frontier province of Pakistan.

Dal Gosht Beef: 14.50 Goat/Lamb: 15.75
A delicious blend of dal (lentils) and goat meat or lamb or beef curry slow cooked to perfection.

Palak Gosht Beef: 14.50 Goat/Lamb: 15.75
Freshly chopped spinach stewed into a rich goat meat or lamb or beef curry. This is a popular dish of our Punjabi patrons.

Nehari 12.99
Pot roast of lean beef shank, slow simmered overnight in a fennel and ginger sauce and served with fresh cilantro and sliced lemon.

Haleem 11.99
Lean slab of goat meat slow cooked with cracked wheat, barley and seven different lentils, then mashed to the consistency of a thick soup topped with green chillies, fresh ginger sticks, fried onions, and a tangy spicy mix (chaat masala) and a lemon wedge.

Hunter's Beef Plate 15.50/lb &
Pakistani Style Beef Pastrami (by Weight of piece only)
We are proud to be the ONLY food service establishment in North America serving AUTHENTIC (Hanifia Style) Hunter's Beef to Houstonians since 1992. This cured lean desi style pastrami is served cold cut with fresh sliced tomatoes, our magic mustard sauce OR Chopped, then sautéed in butter and spices (add \$2.99)

Balochi Resha Gosht 13.50
A treat from the western part of Pakistan. A marinated block of lean beef is steamed and shredded then sautéed and stewed in a very special spicy sauce of tomatoes, green herbs and spices.

Goat/Lamb Qeema 11.99
Ground goat or ground lamb cooked in a thick curry sauce. This is the Indian version of the Texas Chili without the beans.

Lamb Shank Curry & Rice 13.50
Fork tender lamb shank broiled first with mild spices then immersed in our special spicy and creamy sauce. Served with special Basmati rice or fresh tandoori nan topped with two pieces of our ground mini lamb kababs.

SEAFOOD

Grilled Fish Masala 12.99
Two large pieces of fresh American tilapia fillets grilled with Indian spices and topped with our special sea food tomato sauce. Served with sautéed onions, and tomatoes.

Fish Curry & Rice 14.99
Two huge Tilapia fillets slow simmered in a piquant curry sauce. Served with long grain Basmati rice or Nan.

Shrimp Masala & Rice 14.99
Jumbo shrimp cooked in a traditional spicy seafood masala gravy with fresh curry leaves. Served with long grain Basmati rice or a fresh fluffy nan.

Freshly Prepared In-House Bread/Rice

Single Nan (1 round)	1.30	Spicy Rocket Nan	2.25
(min. order for take out 2 rounds)		Paratha	2.50
Butter Nan	1.75	Rice Regular	4.25
Garlic Nan	2.89	Rice Small	3.25
Onion Kulcha	2.89		

Ask for our daily specials and Gluten free options

VEGETARIAN DISHES

- Aloo Masala** 8.99
No.1 Idaho potatoes sauteed in whole dry spices then stewed in loads of fresh herbs finished off in a thick and rich gravy.
- Aloo Gobi** 9.99
Cubed Potatoes & Cauliflower florets stewed in cumin and onion seeds spicy curry. Flavored with fresh herbs.
- Saag Aloo / Aloo Palak** 9.99
Creamed spinach curry or creamed mustard greens are simmered with potato cubes to make it a favorite veggie dish of Punjabis.
- Bhindi Masala** 9.99
Fresh Okra stirfried in a thick and delicious masala sauce with diced onions & tomatoes.
- Malai Kofta** 9.99
Vegetable dumplings simmered in a creamy, buttery sauce. This is prepared in the same way as in Taj India.
- Baigan Bharta (Vegan)** 9.99
A vegetarian classic made with Eggplant.

- Mirchon Ka Salan (Vegan)** 9.99
This eternally classic Hyderabad dish takes nearly four hours to prepare. It has 67 ingredients. Jumbo green chillies are sauteed in a very rich & spicy sauce.

LENTILS

- Dal Fry (Vegan)** 8.99
Guaranteed to be the BEST Lentil curry IN TOWN. Res Ipsa Loquitur (the evidence speaks for itself), so please give it a try.

- Dal Palak** 9.99
In this vegetarian specialty of the house, the dish above is blended with creamed spinach to give it an extra ordinary flavor.

- Aloo Chana Masala (Vegan)** 8.99
Butter soft Chickpeas and potato cubes simmered in a piquant curry sauce. A special treat from Punjab, India.

PANEER

- Paneer Makhni Tikka Masala** 10.99
(Mild or spicy)
Chunks of fresh Indian style home made cheese simmered in a buttery tandoori masala sauce.

- Paneer Hara Masala** 10.99
Undoubtedly our signature vegetarian dish. An original presentation from the culinary power house of Himalaya foods.

- Saag Paneer (Palak Paneer)** 10.99
Chunks of freshly prepared Indian style cheese simmered in a creamed and spicy spinach curry.

* Please ask chef for details before choosing any menu item if you suffer from food allergies.

DESSERTS/SWEETS

- Mango Ice-cream** 5.50
Our version has a rich creamy texture and prepared with fresh seasonal mangoes.
- Kalakand 3 pcs** 5.50
A classic transformation of the Indian Milk Cake served in its original form and taste.
- Gulab Jamun 4 pcs** 4.99
This dessert is equally famous among kids and adults. Dry milk balls resembling donut holes are sauteed and steeped in an aromatic rose syrup.
- Almond Custard** 4.99
A richer, tastier version of the Mexican Flan and French Creme Brulee.
- Malai Kulfi** 5.50
Delicious Asian ice cream made out of full cream milk, roasted almonds, and a hint of cardamom.

* Bringing your own bottle requires purchase of one entree & one nan per person and dine-in.

BYOB

(Water, Soda & Beverages are not included)

Please drink responsibly! Always have a designated driver.

LUNCH SPECIAL (Veg & Non-Veg)

\$13.50 (dine-in) \$15.50 (take-out)

TUESDAY THRU FRIDAY, 11:30 - 2:30 PM

Lunch Combo Platter: A delicious platter that changes daily. Tender boneless Chicken curry, boneless lamb curry, grilled appetizer, dal or Vegetable of the day, steamed basmati rice and fresh tandoori nan.

Vegetarian Combo Platter: This platter also changes daily. It includes paneer curry, vegetable of the day, dal or chana masala, steamed basmati rice, vegetable samosa & a special garlic nan.

All Chicken Combo Platter: \$14.50

Invite your office co-workers and friends today!
Enjoy Sumptuos, fresh meals daily.

BEVERAGES - ICE COLD / HOT

Bottled Water	1.25	Ice Tea	1.89
Soda	1.25	Sweet / Salt Lassi	2.99
Thumbs Up / Limca	1.99	Mango Lassi	3.69
Vimto/Ginger Beer/Maaza	1.89	Mango Shake	4.69
Hot Tea	1.89	Masala Soda	1.50

SNACKS & SIDES

Paratha Roll / Kabab Roll	6.50		
Grilled Chicken Seekh, or beef seekh kababs or vegetable & paneer filling rolled in a rich, mouth-watering soft Indian bread (nan or paratha) with fresh onions, tomatoes, tamarind chutney and spicy yogurt dressing. An excellent snack item with hot tea or cold lassi.			
Veg. Samosa plate	2.99 (2 pcs)	Plain Yogurt	2.25
Lamb Samosa	8.50 (6 pcs)	Papads (4)	2.25
Vegetable Spring Roll	7.50 (5 pcs)	Disposable Plate	0.25 (each)
Aloo Tikki	5.99 (4 pcs)	Paneer Tikka Plate	9.50
Vegetable Cutlet	5.99 (4 pcs)		
Raita	(Bag 0.50) (Small Cup 3.25) (Large Cup 5.25)		
Magic Mustard Sauce	\$4.49 (without purchase of Hunter Beef)		

PARTY TRAYS

	Full (serves 20)	Half (serves 10)
Goat / Lamb Biryani (no Nan)	\$115	\$65
Chicken Biryani (Boneless) (no Nan)	\$110	\$60
Vegetable Biryani	\$75	\$45
Goat Masala / Goat or Lamb Karhai	\$150	\$80
Chicken Curry (Hara Masala, Karhai Tikka Masala etc.)	\$120	\$70
Chicken Chargha (whole tandoori)	\$115	\$65
Chicken Seekh Kabab (Nan purchase optional)	\$130	\$65
Gola Kabab	\$130	\$70
Nihari	\$145	\$80
Haleem	\$145	\$80
Resha Gosht	\$170	\$90
Rabri wali Kheer	\$75	\$45
Almond Custard	\$75	\$45
Saffron Rice	\$30	\$20
Paneer Hara Masala/Tikka Masala/Saag	\$100	\$55
Malai Kofta	\$75	\$50
Daal	\$55	\$35
Aloo Chana Masala	\$55	\$35

Meat party trays for 20 served with 15 nans * Meat party trays for 10 served with 10 nans.

- Rabri Wali Kheer** 4.99
A smooth velvety deep caramel flavored rice pudding. Served in traditional Indian style.
- Ras Malai** 5.50
Spongy sweet cheese balls in a creamy milk sauce topped with toasted crushed pistachios.

MITHAI BOX

Milk Cake	7.99
Gulab Jamun	6.99
Motichoor Laddoo	5.50

Buy Himalaya Gift Certificates - A great gift idea

Please add 99 cents/person for split checks. Guest checks only divided equally • Add \$2.89/person for bringing your own cake/dessert.