

# Taste of the Himalayas

WE OFFER YOU A HEARTY WELCOME TO THE EXOTIC FLAVORS OF HIMALAYAN & GREAT INDIAN CUISINE! YOUR TASTE IS OUR SPECIALITY AND YOUR PLEASURE OUR COURTESY. LET US KNOW IF YOU LIKE IT

## Namaste!

1700 Shattuck AVE.

Berkeley, CA # A 94709  
(510) 849 4983

### Popular Nepalese & Indian Appetizers (Items 1,2,3,4 & 5 are traditionally enjoyed with beer)

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| 1. VEG. MOMO Steamed dumplings filled with minced cabbage, spinach, onion, & spices served w/sauce   | \$6.95 |
| 2. CHICKEN MOMO Steamed dumplings filled with minced chicken, onion, cabbage & spices served w/sauce | \$7.95 |
| 3. LAMB MOMO Steamed dumplings filled with minced lamb, onion, cabbage & spices served w/sauce       | \$7.95 |
| 4. CHICKEN CHILI Pan-fried chicken strips with green chili, onion, peppers & special spices          | \$6.95 |
| 5. SHEKWA Tandoori Lamb tenderloin strips marinated with onions, peppers & Himalayan spices          | \$8.50 |
| 6. SAMOSA (3 pieces) Crisp patties stuffed with potatoes with onions, peppers & Himalayan spices     | \$3.50 |
| 7. HIMALAYAN SALAD Cucumber, tomatoes, red-onion, carrots & mixed greens with homemade dressing      | \$3.50 |
| 8. LENTIL MUSHROOM SOUP Lentil cooked with Mushroom, tomatoes and garnished with coriander leaves    | \$3.50 |
| 9. VEG. PAKORA Mixed golden-fried vegetable fritters served with mint sauce.                         | \$3.50 |
| 10. FISH PAKORA Fish filets are dipped in batter and deep fried in corn oil.                         | \$5.50 |
| 11. SHRIMP PAKORA Shrimp dipped in batter and deep fried in corn oil.                                | \$5.50 |

### Vegetarian Tarkari (Curry Dishes) (Served with lentil soup and Basmati steamed rice)

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| 12. MISHMAS TARKARI Seasonal Mixed vegetables cooked in onion and tomato sauce  | \$9.95 |
| 13. ALU CAULI KO TARKARI Potatoes and cauliflower with onion and tomato sauce   | \$9.95 |
| 14. PALAK PANEER Minced spinach with fried cheese cubes in a light creamy sauce   | \$9.95 |
| 15. CHANA MASALA Chick peas with herbs in an onion gravy  | \$9.95 |
| 16. ALU BHANTA Himalayan style cubes of eggplant & potatoes in curry sauce  | \$9.95 |
| 17. MATTAR PANEER Green peas are cooked in gravy of onion and tomatoes along with herbs and spices with homemade cheese cubes | \$9.95 |
| 18. MUSHROOM MATTAR Mushroom and green peas are cooked along with herbs and spices.   | \$9.95 |

### Chicken Dishes (Served with lentil soup and Basmati steamed rice)

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| 19. KUKHURA KO TARKARI Boneless chicken cooked in onion and tomato gravy  | \$10.95 |
| 20. KUKHURA RA SAAG Boneless chicken and spinach curry  | \$10.95 |
| 21. KUKHURA TIKKA Boneless chicken breast first marinated with special herbs, spices with yogurt and then baked to perfection in the tandoor oven.      | \$10.95 |
| 22. CHICKEN TIKKA MASALA Widely popular dish, this recipe consists of broiled boneless cubes of chicken cooked in a special sauce with herbs and spices | \$12.95 |
| 23. CHICKEN MAKHANI Premium chicken is cooked in the tandoor and then cooked in a butter sauce  | \$10.95 |
| 24. CHICKEN VINDALOO Premium chicken cooked in gravy of Potatoes and onions.  | \$10.95 |

### Lamb Dishes (Served with lentil soup and Basmati steamed rice)

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| 25. LUKSHYA TARKARI Tender cubes of lamb cooked with string beans in a delicious blend of spices                       | \$12.50 |
| 26. LAMB CURRY Boneless Lamb pieces are cooked in Taste of the Himalayas Special sauce with different herbs and spices | \$11.95 |
| 27. LAMB VINDALOO Boneless lamb pieces are cooked in gravy of Tomatoes and onions along with Potatoes.                 | \$11.95 |

### Sea Foods (Served with lentil soup and Basmati steamed rice)

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| 28. MACHA KO TARKARI Salmon cooked in garlic, ginger and onion   | \$12.95 |
| 29. GARLIC SHRIMP Jumbo shrimps are cooked in tomatoes and special sauce with sautéed garlic, ginger and herbs | \$12.95 |
| 30. FISH CURRY Fish filets are cooked in Taste of the Himalayas Special sauce with different herbs and spices. | \$12.95 |
| 31. SHRIMP PALAK Jumbo shrimps are cooked in tomatoes and spinach paste.                                       | \$12.95 |

### Tandoor Dishes (Served with lentil soup and Basmati steamed rice)

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| 32. CHICKEN TANDOORI Choice of chicken marinated in yogurt and spices, broiled in the tandoor oven and served sizzling with sautéed onions.   | \$11.95 |
| 33. SHRIMP TANDOORI Choice of shrimp marinated in yogurt and spices, broiled in the tandoor oven and served sizzling with sautéed onions.   | \$12.95 |
| 34. CHICKEN TIKKA Boneless chicken breast first marinated with special herbs, spices along with yogurt. Then baked to perfection in the Tandoor oven.   | \$12.95 |
| 35. RACK OF LAMB A rack of lamb served sizzling with onions, peppers & spinach  | \$17.95 |
| 36. MIXED TANDOOR It is a great dish to share and savor for tandoor lovers. This platter consists of sampling of tandoor Chicken, Boti Kabab (Lamb), Shrimp tandoor and chicken tikka. They are first marinated according to ancient tradition & cooked in tandoor oven. This dish is served sizzling with sautéed onions, spinach and potatoes | \$14.95 |

### Biryani (Served with Tomato shorba and Raita)

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| 37. HIMALAYAN BIRYANI Vegetables, paneer, chicken, lamb and shrimp are cooked in Basmati Rice with mix of special herbs and spices. Served with tomato shorba and Raita.   | \$14.95 |
| 38. SHRIMP BIRYANI Jumbo shrimps are cooked in Basmati rice with mix of special herbs and spices. Served with shorba and Raita.  | \$12.95 |
| 39. LAMB BIRYANI Premium lamb is cooked in Basmati rice with mix of special herbs and spices. Served with shorba and Raita.  | \$13.95 |
| 40. CHICKEN BIRYANI Premium chicken is cooked in Basmati rice with mix of special herbs and spices. Served with shorba and Raita.  | \$11.95 |
| 41. VEG. BIRYANI A wholesome and elegant vegetarian rich dish. Simple yet high in nutritional value, this dish consists of tender pieces of home made cheese and bell peppers cooked with Basmati Rice. Served with tomato shorba and Raita. | \$10.95 |

### Side Order

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| 42. PLAIN NAAN Traditionally baked bread in the tandoor oven. | \$ 2.50 |
| 43. GARLIC NAAN, ONION KULCHA, PHULKA/ROTI                    | \$ 3.50 |
| 44. PARATHA (ALOO PARATHA, GOBHI PARATHA, MERICHI PARATHA)    | \$ 3.95 |
| 45. PANEER NAAN   | \$ 4.50 |
| 46. BASMATI RICE  | \$ 2.50 |
| 47. RAITA Homemade yogurt with cucumber, mint and spices      | \$ 1.95 |
| 48. PAPAD (2 pieces) Crispy thin lentil wafers                | \$ 1.00 |
| 49. MANGO CHUTNEY   | \$ .75  |

### Desert

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| 50. GULAB JAMUN Himalayan deep fried cheese balls in honey syrup | \$ 3.95 |
| 51. KHEER Traditional rice pudding- a sweet delight              | \$ 3.95 |
| 52. ICE CREAM  | \$ 3.95 |

THANK YOU FOR CHOOSING

Taste of the  
Himalayas

Open 7 days 11:30 A.M-3:00 P.M, 5:00 P.M-10:00