HIMALAYAN INDIAN CUISINE

A mixed taste of Nepal and India

307-265-0752 | 232 E 2nd St #100B, Casper, WY 82601

RESTAURANT HOURS

Lunch Buffet 11.00 am to 2.30 pm [Adult \$11.99 - Kids \$6.99] Dinner 5.00 pm to 9.30 pm

Come on in, We are open 7 days



APPETIZERS

Papadum	2.50
Crispy bread mixed with chickpeas flour	
Vegetable Samosa	4.99
Triangular pastry mixed with mashed potatoes, peas and spices	
Lamb Samosa	5.99
Triangular pastry mixed with lamb keema, peas and spices	
Vegetable Pakoda	4.99
Mixed vegetables with chickpeas flour and spices	
Paneer Pakoda	4.99
Cheese slices mixed with chickpeas flour and spices	
Samosa Chat	5.99
Diced cut samosas garnished with tamarind, mint and yogurt sauce	
Himalaya Special App.	6.99
Combo mixed with vegetable samosa, vegetable pakoda, paneer	раког
All appetizers are served with side of tamarind and mint chutney.	
SOUPS & SALAD	
Chicken Soup	4.99
Boneless chicken simmered with chicken broth and herbs	4.00
Dall Soup.	4.99
Lentils seasoned with herbs and spices	4.00
Mixed Green Salad Cucumber carrots tomatoes lettuce and lemon	4.99



CHICKEN ENTREE

Chicken Curry	14.99
Chicken cooked with onion sauce, ginger, garlic and spices	
Chicken Tikka Masala	
Marinated roasted chicken breast cooked with creamy tomato so	
Chicken kadai	13.99
Chicken cooked with tomatoes, onion, bell peppers and spices	
Chicken Vindaloo	13.99
Chicken curry mixed with potatoes and white vinegar	
Chicken Saag	14.99
Chicken Saag	and spices
Butter Chicken	
Tandoori roasted chicken cooked with creamy tomato sauce and	spices
Chicken Mushroom	14.99
Boneless chicken cooked with mushrooms	
Chicken Korma	15.99
Chicken simmered with delight cashew and creamy onion sauce	
Mango Chicken	
Chicken cooked with splendid mango sauce and spices	
Kids Size	8.99
EGETABLE ENTREE	
Aloo Gobi	12.99
A combination of potatoes and fresh cauliflower	
Chana Masala	12.99
Chickpeas cooked with tomato sauce and spices	
Tarka Dal	12.99
Yellow lentils sauteed in Himalayan style	
Paneer Tikka Masala.	13.99
Homemade cheese cooked with creamy sauce	
Saag Paneer.	13 00
Fresh cooked spinach with homemade cheese and thick araw	



VEGETABLE ENTREE cont. Mix Vegetable Curry

Mixed vegetables seasoned with medium curry sauce	12.79
Dal Makhani	12.00
Mixed Lentils seasoned with pure butter and garlic	
Bhindi Masala	12 00
Okra cooked with onion, tomatoes and bell pepper	
Malai Kofta	14 99
Mash potatoes, cheese and vegetables mixed with traditional s	
Aloo Mattar	
Cubes potatoes and green peas cooked with creamy sauce	
Aloo Saag	12.99
Fresh cooked spinach with potatoes and spices	
Mushroom Mutter	12.99
Mushroom and green peas simmered in a creamy tomato saud	ce
Paneer Kadai	12.99
Cheese cooked with bell pepper, onion and spices	
Baigan Bharta	14.99
Eggplant roasted with green peas, and sauteed with herbs and	
Navaratan Korma	
Mixed vegetables with homemade cheese in a mild cream sau	
Mattar Paneer	12.99
Homemade cheese with green peas sauteed in curry sauce	44.00
Spicy Cabbage	11.99
LAMB ENTREE	
Lamb Curry	15.99
Boneless lamb simmered in a traditional curry sauce	
Lamb Kadai	14.99
Lamb meat cooked with onion, tomato sauce and bell pepper	
Lamb Saag	14.99
Lamb cooked with spinach and cream	
	15.99
Grind cashews flavored with curry and creamy sauce	

LAMB ENTREE cont.

Lamb Rogan Josh	15.99
Tender lamb cubes cooked with yogurt tomato and onion i	based sauce
Lamb Masala	15.99
Lamb sauteed in a special tomato sauce with berbs and sr	nicas



SEAFOOD ENTREE

Shrimp Curry15.99
Shrimp Cooked with traditional curry sauce and herbs
Shrimp Masala15.99
Marinated shrimp cooked in a creamy tomato sauce
Mughlai Shrimp15.99
Shrimp cooked in onion, tomatoes, raisin, cheese and creamy sauce
Shrimp Saag15.99
Spinach sauteed with shrimp and touch of cream
Shrimp Kadai15.99
Shrimp cooked with bell peppers, onion and herbs
Shrimp Vindaloo15.99
Cubes potatoes seasoned with herbs, shrimp and curry sauce

BIRYANI SELECTION

Chicken Biryani14.99
Dark meat chicken sauteed with basmati rice and cooked with indian spices
Vegetable Biryani
Mixed vegetables cooked with onion, bell peppers and spices
Lamb Biryani15.99
Lamb meat mixed with basmati rice and cooked with herbs and spices
Shrimp Biryani15.99
Roasted shrimp with basmati rice, aromatic herbs and spices
Goat Biryani 15.99
Goat meat with bones mixed with basmati rice and cooked with Indian spices



TANDOORI SPECIAL

Toasted in one of our traditional tandoori oven. All tandoori dishes are sauteed with onions, bell peppers and butter.

Tandoori Chicken
Chicken leg meat marinated with yogurt and spices
Tandoori Chicken Tikka
Chicken breast marinated with yogurt and spices
Malai Tikka16.99
Grind cashew mixed with chicken breast and yogurt
Shrimp Tandoori
Shrimp marinated with ginger garlic paste and spices
Lamb Seekh Kabab
Spice ground lamb roasted on skewers
Mixed Grill
Combination of tandoori chicken, chicken tikka, shrimp, and lamb seekh kabab.

HIMALAYAN SPECIAL

Momo Chicken10.99
Steamed chicken dumpling served with side of chef's special homemade sauce
Goat Curry 16.99
Goat meat with bones cooked in a traditional nepali curry sauce
Goat Bhutuwa
Goat meat with bones sauteed in pan with himalayan herbs, onion and bell peppers
Lamb Bhutuwa 17.99
Lamb sauteed with himalayan herbs, onion and bell peppers
Chicken Chill16.99
Chicken chopped and seasoned with cornstarch, sauteed with soy sauce, onion and bell peppers
Shrimp Bhutuwa 17.99
Shrimp sauteed with himalayan herbs, onion and bell peppers



NAAN & BREADS Plain Naan..... White flat bread baked in a clay oven. With or without butter Garlic Naan..... White bread with fresh garlic baked in clay oven Garlic Basil Naan 3.50 White bread with fresh garlic and basil Onion Kulcha Onion, cilantro, stuffed in white bread cooked in a clay oven Peshawari Naan 3.99 Grind red cherries, cashew, filled in white flat bread Cheese Naan..... 3.99 White flat bread filled with cheese and baked in clay oven Naan Bread Basket 9.50 Combination of plain naan, garlic naan and onion kulcha Tandoori Roti 2.99 A whole wheat flat clean bread. With or without butter Aloo Paratha 3.99 Whole wheat flat bread filled with smashed potatoes, peas and spices Plain Paratha2.99 Whole wheat flat bread. With or without butter SIDE ORDERS Spicy Pickle 2.99 Yogurt mixed with cucumber, carrot and spices Mint Chutney......2.99 Mint, cilantro, lemon, bell peppers and onion Dahi 2.99 Plain yogurt Tamarind Chutney2.99

Tamarind ripe fruit, tastes sweet and sour

SIDE ORDERS cont.

Basmati Rice	2.99
Steamed basmati rice	



BEVERAGES

Soft Drinks	1.99
Pepsi products	
Mango Lassi	3.99
Smoothie of homemade yogurt and sweet ripe mango pulp	D .
Ice Tea	1.99
Himalayan herbal tea with ginger and cinnamon	
Masala Tea	1.99
Brewing black tea and milk with the mixture of aromatic spic	ces and herbs
EOD KIDG	

SIDE FOR KIDS

French Fries			2.99
Chicken Nug	gets		3.99

DESSERTS

Guido Carriar
Combination of cheese and flour balls in a sweet syrup
Kheer3.50
Rice pudding with milk, raisins and pistachio
Pistachio Kulfi3.50
Homemade pistachio ice cream
Mango Kulfi3.50
Homemade manan ice cream