

APPETIZERS

1. **L VEGETABLE SAMOSAS**.....\$ 6.00
Two fried puffs stuffed with potatoes and peas.
2. **ALOO ZEERA** \$ 6.00
Potatoes, bell peppers and onions sauteed in Himalayan spices.
3. **ALOO DOOM**\$ 6.00
Potatoes specially cooked with authentic Himalayan spices and herbs.
4. **CHICKEN CHOILA**..... \$ 9.00
Marinated boneless chicken with Himalayan spices roasted in a clay oven for full flavor and tenderness, served with onion, garlic and ginger.
5. **CHICKEN CHILLY (CHEF SPECIAL)**\$ 10.00
Chicken and onions sauteed in Himalayan spices.

SOUP SPECIALS

6. **DAAL SOUP** \$ 6.00
Lentil soup with spices and herbs.
7. **CHICKEN SOUP**\$ 7.00
Chicken pieces cooked with tomatoes, onions and herbs.
8. **VEGETABLE SOUP** \$ 6.00
Vegetables cooked with turmeric, paprika, coriander, cumin and garam masala.
9. **CORMA SOUP**..... \$ 7.00
Mixed vegetables cooked with homemade creamy sauce.
10. **HERB SOUP (CHEF SPECIAL)**\$ 8.00
Aromatic spices cooked with herbs and homemade sauce.
11. **HIMALAYAN SOUP (CHEF SPECIAL)** \$ 10.00
Lamb and chicken pieces cooked with vegetables.

SIDE ORDERS

12. **RAITA** \$ 2.00
Natural yogurt served with cucumber and herbs.
13. **MIXED PICKLES**..... \$ 2.00
Hot chutney made with chilies and spices.
14. **PAPPADUMS** \$ 2.00
Two crispy lentil wafers.
15. **MANGO CHUTNEY**.....\$ 3.00
Mango delicately spiced with sweeteners and Himalayan spices.
16. **NEPALESE HOT SAUCE** \$ 3.00
Tomato, onion, chile, Himalayan spices and cream
17. **MEXICAN SALSA FRESCA**\$ 3.00
Tomato, onion and chile.

DESSERTS

71. **GULAB JAMU**\$ 5.00
Light pastry made with milk and honey.
72. **KHEER** \$ 6.00
An exotic rice pudding made with almonds, cashews, nuts, raisins and milk.
73. **MANGO KULFI (CHEF SPECIAL)** \$ 6.00
Indian Ice cream made from mango and pistachios.

BEVERAGES

- BOTTLED WATER** \$ 1.50
- SODAS**..... \$ 1.50
Coke, Diet Coke, Pepsi or Sprite
- THANKSGIVING COFFEE**..... \$ 2.00
- ICED TEA** \$ 2.00
- HOT TEA** \$ 2.00
- SPARKLING MINERAL WATER**..... \$ 2.00
- CHAI**..... \$ 2.25
- SONOMA SPARKLERS (ORGANIC)**..... \$ 2.75
Lemonade or pear cider
- MANGO LASSI** \$ 4.00
Plain or sweet
- LASSI** \$ 3.00
Plain or sweet
- SALTY LASSI** \$ 3.00

BEER

- | | <i>Small</i> | <i>Large</i> |
|----------------------------|--------------|--------------|
| MAHARAJA | \$ 4.00 | |
| TAJ MAHAL | \$ 4.00 | \$ 7.00 |
| FLYING HORSE | \$ 7.00 | |
| KING FISHER | \$ 4.00 | \$ 7.00 |
| HEINEKEN | \$ 3.00 | |
| CORONA | \$ 3.00 | |
| SIERRA NEVADA | \$ 3.00 | |
| RED TAIL ALE | \$ 3.00 | |

NON-ALCOHOLIC BEER

- BUCKLER**.....\$ 3.00

AN ASSORTMENT OF WINES ALSO
AVAILABLE.



THE HIMALAYAN CAFÉ

Nepalese & Indian Cuisine

TO-GO MENU

LUNCH HOURS

Tuesday-Friday 12-2 pm

DINNER HOURS

Monday-Saturday 5-8:30 pm

Closed Sundays

Live Entertainment

Every Friday and Saturday Evening

1639 South State Street
Ukiah, CA 95482

707-467-9900

www.thehimalayancafe.com

Beer, Wine and cocktails are available.
\$8 corkage fee

Two-For-One Coupon

Monday thru Thursday with reservation only \$19.95
Chicken Tikka Masala, Himalayan Daal, Rice and Naan

Visa and Mastercard graciously accepted.
No checks please.

Thank you.

RICE

18. BROWN RICE\$ 3.00
19. SAFFRON RICE\$ 4.00
An aromatic basmati rice flavored with saffron.
20. LEMON RICE\$ 5.00
Saffron-flavored basmati rice cooked with fresh lemon juice and curry leaves.
21. VEGETABLE FRIED RICE
(CHEF SPECIAL)\$ 8.00
Basmati rice fried with mixed vegetables.

VEGETARIAN

22. DAAL HIMALAYAN\$ 9.95
Creamy lentils delicately spiced.
23. ALOO GOBI..... \$ 10.95
Fresh cauliflower and potatoes cooked in a delicate blend of ginger, garlic, onions, and spices.
24. MISMASS TARKARI \$ 10.95
Mixed vegetables tossed in a curry sauce.
25. CHANA SAAG \$ 10.95
Spinach cooked with cream, garbanzo beans in an onion-based sauce.
26. ALOO SAAG \$ 10.95
Spinach and potatoes cooked in an onion-based sauce and seasoned with cream, herbs, and spices.
27. MUSHROOM TAKATAK \$ 10.95
Mushrooms sautéed with onion and spices.
28. PALUMGO SAAG PANEER\$ 11.95
Spinach cooked in light spices and cream served with homemade cheese cubes.
29. VEGETABLE CORMA\$ 11.95
Mixed vegetables cooked with homemade creamy sauce.
30. KERAU PANEER (CHEF SPECIAL)\$ 11.95
Peas and homemade cheese cubes cooked in a tomato cream sauce.
31. BHANTA KO TARKARI
(CHEF SPECIAL).....\$ 12.95
Fire-roasted eggplant in a special blend of delicate spices and cream.

CHICKEN CURRY

32. CHICKEN HASEEN\$ 12.95
Boneless chicken cooked with onions, tomatoes, herbs and spices.
33. KUKHURA SAAG\$ 12.95
Boneless chicken cooked with spinach, cream, and exotic spices.
34. CHICKEN VINDALOO.....\$ 12.95
Hot and spicy chicken cooked with potatoes.

35. CHICKEN MANGO\$ 13.95
Chicken cooked with homemade sauce and mango.
36. CHICKEN CORMA\$ 13.95
Chicken curry cooked with creamy sauce.
37. CHICKEN TIKKA MASALA
(CHEF SPECIAL)\$ 14.95
Boneless chicken roasted in a clay oven and folded into a tomato cream sauce.

LAMB CURRY

38. GOSHT HASEEN\$ 13.95
Lamb cooked with an abundance of onions and tomato sauce.
39. KHASI RA SAAG\$ 13.95
Boneless lamb cooked with spinach, cream, and spices.
40. LAMB VINDALOO\$ 13.95
Lamb served with potatoes in a homemade tan gee sauce.
41. LAMB MANGO\$ 13.95
Boneless lamb cooked in a homemade sauce and mango.
42. HIMALAYAN MIX (CHEF SPECIAL) ..\$ 14.00
Lamb and chicken cooked in vegetables and homemade sauce.
43. LAMB CORMA\$ 14.95
Lamb cooked with creamy sauce.
44. LAMB TIKKA MASALA
(CHEF SPECIAL).....\$ 15.95
Boneless lamb cooked in a tomato cream sauce.

SEAFOOD SPECIALTIES

45. SHRIMP CURRY\$ 16.00
Prawns cooked with aromatic herbs and spices.
46. SALMON CURRY.....\$ 16.00
Salmon cooked in a light curry sauce.
47. SHRIMP TIKKA MASALA\$ 16.95
Prawns cooked in a creamy tomato sauce.

BBQ (TANDOORI) SPECIALTIES

48. CHICKEN WITH BONE.....\$ 14.00
A half-chicken marinated in Himalayan spices and cooked in a clay oven.
49. CHICKEN WINGS.....\$ 12.95
Cooked in a clay oven.
50. CHICKEN TIKKA\$ 14.95
Boneless chicken marinated in spices and roasted in a clay oven.
51. BEEF TIKKA\$ 15.95
Beef (BBQ) cooked with Himalayan spices and roasted in a clay oven.
52. LAMB TIKKA.....\$ 15.95
Boneless lamb marinated in spices and roasted in a clay oven.

53. PORK RIBS TIKKA\$ 13.95
Pork marinated in spices and roasted in a clay oven.
54. SALMON TIKKA\$ 16.95
Roasted salmon on skewers served with onions, lemons and lettuce.
55. PRAWNS.....\$ 16.95
Prawns roasted in a clay oven served with sautéed onions, lemons and salad.

56. NEPALESE RACK OF LAMB

- (CHEF SPECIAL).....\$ 23.00
Chops marinated in Himalayan spices and cooked in a clay oven.
57. HIMALAYAN BBQ (CHEF SPECIAL) ..\$ 30.00
Marinated lamb, chicken and shrimp with cumin, paprika, coriander and Himalayan spices roasted in a clay oven.

TANDOORI BREAD

58. ROTI\$ 3.00
Whole wheat bread baked in a clay oven.
59. NAAN\$ 3.00
Light flat bread made from refined flour, milk, and baked in a clay oven.
60. GARLIC NAAN\$ 4.00
Light flat bread made with fresh garlic, milk, and cilantro.
61. CHICKEN TIKKA NAAN.....\$ 5.00
Naan stuffed with roasted chicken, milk, and baked in a clay oven.
62. PESHAWARI NAAN\$ 5.00
Naan stuffed with nuts, raisins, cherries, milk, and baked in a clay oven.
63. ONION KULCHA\$ 4.00
Whole wheat bread stuffed with onion, cumin seeds milk and fresh coriander leaves.
64. ALOO PARATHA.....\$ 4.00
Light bread stuffed with milk and potatoes.
65. BREAD BASKET\$ 9.00
An assortment of naan, garlic naan, and peshawari naan.

BIRYANI

66. VEGETABLE BIRYANI\$ 13.00
Aromatic basmati rice cooked with vegetables, nuts, raisins, and fresh herbs.
67. CHICKEN BIRYANI\$ 13.95
Chicken cooked in aromatic rice with fresh herbs, nuts, and raisins.
68. LAMB BIRYANI.....\$ 14.95
Lamb cooked with rice, fresh herbs, cashews, raisins.
69. SHRIMP BIRYANI (CHEF SPECIAL)...\$ 16.95
Shrimp cooked in aromatic basmati rice with fresh herbs, nuts, and raisins.
70. HIMALAYAN BIRYANI
(CHEF SPECIAL).....\$ 17.95
Shrimp, lamb and chicken cooked with vegetables, nuts, and raisins.