

TANDOORI BREAD

- 54. ROTI\$ 3.50
Whole wheat bread baked in a clay oven.
- 55. NAAN\$ 3.50
Light flat bread made from refined flour and milk.
- 56. GARLIC NAAN\$ 4.50
Light flat bread made with fresh garlic, milk and cilantro.
- 57. CHICKEN TIKKA NAAN\$ 5.50
Naan stuffed with roasted chicken, and baked in a clay oven.
- 58. PESHAWARI NAAN\$ 5.50
Naan stuffed with nuts, raisins, cherries, baked in a clay oven.
- 59. ONION KLILCHA\$ 4.50
Whole wheat bread stuffed with onion, cumin seeds, milk and fresh coriander leaves.
- 60. ALOO PARATHA\$ 4.50
Light bread stuffed with milk and potatoes.
- 61. BREAD BASKET\$ 10.00
An assortment of naan, garlic naan and peshawari naan.

BIRYANI

- 62. VEGETABLE BIRYANI\$ 14.95
Aromatic basmati rice cooked with vegetables, nuts, raisins and fresh herbs.
- 63. CHICKEN BIRYANI\$ 15.50
Chicken cooked in aromatic rice with fresh herbs, nuts and raisins.
- 64. LAMB BIRYANI\$ 16.50
Lamb cooked with rice, fresh herbs, cashews, raisins.
- 65. SHRIMP BIRYANI (Chef's Special)\$ 17.95
Shrimp cooked in aromatic basmati rice with fresh herbs, nuts and raisins.
- 66. HIMALAYAN BIRYANI (Chef's Special).. \$ 19.00
Shrimp, lamb and chicken cooked with vegetables, nuts and raisins.

DESSERTS

- 67. GULAB JAMU \$ 6.00
Light pastry made with milk and honey.
- 68. KHEER..... \$ 7.00
An exotic rice pudding made with almonds, cashews, nuts, raisins and milk.
- 69. MANGO KULFI (Chef's Special) \$ 7.00
Indian Ice cream made from mango, cream and pistachios.

BEVERAGES

- BOTTLED WATER \$ 2.00
- SODAS \$ 2.00
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

INDIAN 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

WINE

- HOUSE WHITE WINE (glass)..... \$ 5.00
- HOUSE RED WINE (glass)..... \$ 5.00

An expanded assortment of wines is 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 Masla, Himalayan Daal, Rice and Naan

Visa and Mastercard graciously accepted.
No checks please.

Thank You

APPETIZERS

1. VEGETABLE SAMOSA\$ 7.00
Two fried puffs stuffed with potatoes and peas.
2. ALOO ZEERA\$ 8.00
Potatoes, bell peppers and onions sauteed in Himalayan spices.
3. CHICKEN CHILLY (Chef's Special)....\$ 2.00
Chicken and onions sauteed in Himalayan spices.

SOUP SPECIALS

4. DAAL SOUP\$ 7.00
Lentil soup with spices and herbs.
5. CHICKEN SOUP\$ 8.50
Chicken pieces cooked with tomatoes, onions and herbs.
6. VEGETABLE SOUP\$ 7.50
Vegetables cooked with turmeric, paprika, coriander, cumin and garam masala.
7. CORMA SOUP\$ 8.00
Mixed vegetables cooked with homemade creamy sauce.
8. HERB SOUP (Chef's Special)\$10.00
Aromatic spices cooked with herbs and homemade sauce.
9. HIMALAYAN SOUP (Chef's Special) \$ 12.00
Lamb and chicken pieces cooked with vegetables.

SIDE ORDERS

10. RAITA\$ 3.00
Natural yogurt served with cucumber and herbs.
11. MIXED PICKLES\$ 2.50
Hot chutney made with chilies and spices.
12. PAPPADUMS\$ 2.50
Two crispy lentil wafers.
13. MANGO CHUTNEY\$ 3.00
Mango spiced with sweeteners and Himalayan spices.
14. NEPALESE HOT SAUCE\$ 4.00
Tomato, onion, chile, Himalayan spices and cream.

RICE

15. BROWN RICE\$ 3.30
16. SAFFRON RICE\$ 4.95
An aromatic basmati rice flavored with saffron.
17. LEMON RICE\$ 6.00
Saffron-flavored basmati rice cooked with fresh lemon juice and curry leaves.
18. VEGETABLE FRIED RICE (Chef's Specials)...\$ 9.00
Basmati rice fried with mixed vegetables.

VEGETARIAN

19. DAAL HIMALAYAN..... \$ 10.95
Creamy lentils delicately spiced.
20. ALOO GOBI \$ 11.95
Fresh cauliflower and potatoes cooked in a delicate blend of ginger, garlic, onions, and spices.
21. MISMASS TARKARI \$ 11.95
Mixed vegetables tossed in a curry sauce.
22. CHANA SAAG \$ 11.95
Spinach cooked with cream, garbanzo beans in an onion-based sauce.
23. ALOO SAAG \$ 11.95
Spinach and potatoes cooked in an onion-based sauce and seasoned with cream, herbs, and spices.
24. MUSHROOM TAKATAK \$ 11.95
Mushrooms sauteed with onion and spices.
25. PALUMGO SAAG PANEER \$ 12.95
Spinach cooked in light spices and cream served with homemade cheese cubes.
26. VEGETABLE CORMA \$ 12.95
Mixed vegetables cooked with homemade creamy sauce.
27. KERAU PANEER (Chef's Special) \$ 12.95
Peas and homemade cheese cubes cooked in a tomato cream sauce.
28. BHANTA KO TARKARI (Chef's Special).. \$ 13.95
Fire-roasted eggplant in a special blend of delicate spices and cream.

CHICKEN CURRY

29. CHICKEN HASEEN\$ 13.95
Boneless chicken cooked with onions, tomatoes, herbs, spices.
30. KUKHURA SAAG\$ 13.95
Boneless chicken cooked with spinach, cream, exotic spices.
31. CHICKEN VINDALOO\$ 13.95
Hot and spicy chicken cooked with potatoes.
32. CHICKEN MANGO\$ 13.95
Chicken cooked with homemade sauce and mango.
33. CHICKEN CORMA\$ 14.95
Chicken curry cooked with creamy sauce.
34. CHICKEN TIKKA MASALA (Chef's Special) \$ 16.50
Boneless chicken roasted in a clay oven and folded into a tomato cream sauce.

LAMB CURRY

35. GOSHT HASEEN\$ 14.95
Lamb cooked with an abundance of onions and tomato sauce.
36. KHASI RA SAAG\$ 14.95
Boneless lamb cooked with spinach, cream, and spices.
37. LAMB VINDALOO\$ 14.95
Lamb served with potatoes in a homemade tan gee sauce.
38. LAMB MANGO\$ 14.95
Boneless lamb cooked in a homemade sauce and mango.
39. HIMALAYAN MIX (Chef's Special) ...\$ 15.00
Lamb and chicken cooked in vegetables and homemade sauce.
40. LAMB CORMA\$ 15.95
Lamb cooked with creamy sauce.
41. LAMB TIKKA MASALA (Chef's Special) \$ 17.50
Boneless lamb cooked in a tomato cream sauce.

SEAFOOD SPECIALTIES

42. SHRIMP CURRY\$ 17.00
Prawns cooked with aromatic herbs and spices.
43. SALMON CURRY\$ 17.00
Salmon cooked in a light curry sauce.
44. SHRIMP TIKKA MAS ALA\$ 18.95
Prawns cooked in a creamy tomato sauce.

BBQ (TANDOORI) SPECIALTIES

45. CHICKEN WITH BONE\$ 15.95
A half-chicken marinated in spices and cooked in a clay oven.
46. CHICKEN TIKKA\$ 15.95
Boneless chicken marinated in spices and roasted in a clay oven.
47. BEEF TIKKA\$ 16.95
Beef (BBQ) cooked with spices and roasted in a clay oven.
48. LAMB TIKKA\$ 17.95
Local boneless lamb marinated and roasted in a clay oven.
49. PORK RIBS TIKKA\$ 15.95
Pork marinated in spices and roasted in a clay oven.
50. SALMON TIKKA\$ 17.95
Roasted salmon on skewers served with onions and lettuce.
51. PRAWNS\$ 17.95
Prawns roasted in a clay oven served with sauteed onions and salad.
52. NEPALESE RACK OF LAMB (Chef's Special) \$ 24.00
Local lamb chops marinated and cooked in a clay oven.
53. HIMALAYAN BBQ (Chef's Special) ...\$ 32.00
Local lamb, chicken and shrimp with cumin, paprika, coriander and Himalayan spices, roasted in a clay oven.