

himalaya Tandoori

Fine Indo-Chinese Cuisine

**“Our Head Chef
from Nepal”**

FOOD ALLERGIES AND INTOLERANCES

Please speak to our staff about the ingredients in your meal, when making you order. Some dishes may contain nuts.

Vegetarian Starters

1. **POPPADOM** £0.50
2. **POPPADOM CONDIMENT** (Tray per person) £0.50
3. **ONION BHAJI** £4.50
Shredded onion mixed with Indian-spiced flour deep-fried.
4. **MOGO CHIPS** £4.00
Lightly salted deep-fried chipped cassava.
5. **PANEER SPRING ROLLS** £3.50
Deep fried crispy pastries filled with a mildly spiced cottage cheese and sweetcorn filling.
6. **PANEER SHASLICK** £8.00
Chunks of marinated cottage cheese prepared in a tandoori with peppers, tomatoes and onions.
7. **PANEER PAKORA** £5.50
Deep fried cottage cheese rolled and fried in spices.
8. **VEGETABLE SAMOSA** £3.50
Pastry turnover filled with vegetable and deep fried.
9. **PANEER TIKKA SIZZLER** £8.00
Home made cottage cheese marinated with herbs and spices.
10. **VEGETABLE SPRING ROLL** £3.50
11. **TANDOORI MOGO SIZZLER** £7.00
12. **VEGETARIAN MIXED GRILL SIZZLER** Reg £8.00 Large £14.00
Variety of seasoned vegetables cooked in chef's unique style to create this delicious platter.
13. **CRISPY MARU BHAJIYA** £5.00
Deep-fried slices of potato with a crispy batter.
14. **CHIPS** £2.50

Vegetarian Indo-Chinese Starters

20. **CHILLI MOGO** £5.00
Cassava root potatoes, marinated in Chef's special chilli sauce.
21. **VEGETABLE MANCHURIAN** £6.00
Fried mixed vegetable balls prepared with mild spices in a Chinese way.
22. **CHILLI MUSHROOM** £6.00
Mushroom cooked with onion, capsicum. Green chillies and chinese soya sauce.
23. **CHILLI PANEER** £6.00
Indian cheese stir fried with fresh chillies, capsicum, herbs and spices.
24. **CHILLI CHIPS** £4.00

Non-Veg Starters

30. **CHICKEN TIKKA** £7.00
Succulent chunks of chicken marinated and barbecued in a tandoor.
31. **ACHARI CHICKEN TIKKA** £7.00
Boneless chicken marinated in a spicy achari masala and chargrilled in a tandoor.
32. **SHEEKH KEBAB** £7.00
Chargrilled spicy minced-lamb kebab sausages.
33. **JEERA WINGS** £6.50
Chargrilled chicken nibblers prepared in special hot cumin marinates.

- 34. AMRITSARI FISH PAKORA**£7.50
Chunks of fish fried in a crispy spicy batter.
- 35. TANDOORI MIXED GRILL SIZZLER**Reg **£8.00** Large **£14.00**
A selection of chicken tikka, achari tikka, sheekh kebab, tandoori niblets, hariyali chicken and served on a platter of onions and green peppers.
- 36. CHICKEN / LAMB SAMOSA**£4.00
Pastry turn over, stuffed with minced chicken / lamb and spices deep fried.
- 37. TAWA CHICKEN**.....£8.50
Boneless chicken especially in grilled tawa.
- 38. TANDOORI KING PRAWN SIZZLER**£14.00
King prawns marinated in herbs and spices and then grilled in the tandoor.
- 39. TANDOORI LAMB CHOP**£9.00
Lamb chops marinated in spices & yoghurt, and cooked in the tandoor.
- 40. TANDOORI FISH TIKKA SIZZLER**£10.50
Cubes of fish marinated in herbs and spices, then grilled in the tandoor.
- 41. CHICKEN LOLLIPOP**£5.50
Fried chilli battered chicken wings.
- 42. KING PRAWN PAKORA**.....£9.00
Butter fried king prawn, rolled fried in medium spices.
- 43. HARIYALI CHICKEN TIKKA SIZZLER**£7.00
Boneless chicken pieces marinated in herbs and spices, cooked in a clay oven.
- 44. CHICKEN PAKORAS**.....£6.50
Diced chicken pieces cooked and deep fried in a savoury batter.
- 45. HIMALAYAN SPECIAL SIZZLER**£16.00
Charcoal grilled 1 pc tandoori king prawn, 2 pcs talapiya fish, 4 pcs chicken tikka, 4 pcs hariyali chicken, 3 pcs lamb kebab, 1 pc lamb chops, 4 pcs chicken wings.

Non - Veg Indo-Chinese Starters

- 51. GARLIC CHICKEN**£7.50
Tender chicken chunks prepared with garlic and chilli in Indo-Chinese sauce.
- 52. CHILLI CHICKEN**.....£7.50
Boneless chicken marinated in spices, green pepper and onions in a spicy Indo-Chinese sauce.
- 53. CHILLI FISH**£8.50
Boneless fish fillet cooked in a hot Indo-Chinese sweet and sour chilli sauce.
- 54. CHICKEN MANCHURIAN (DRY)**£7.50
Chicken marinated in chopped ginger, garlic, onions, and Chinese spices with soya sauce.
- 55. KING PRAWN CHILLI**.....£11.00
Lightly butter fried king prawns in chopped ginger, garlic, dices onions, bell peppers, spring onions, green chilli and hot Chinese sauce.
- 56. KING PRAWN MANCHURIAN (DRY)**£11.00
Lightly butter fried king prawns marinated in chopped ginger, garlic, onions, and bell peppers with a Chinese special sauce.

Vegetarian Main Courses

62. **PANEER MAKHANI** £6.50
Marinated cubes of cottage cheese in a lightly spiced tikka masala sauce.
63. **MUTTER PANEER** £6.50
Chunks of cottage cheese prepared in a lightly spiced sauce with petit pois.
64. **PALAK PANEER** £6.50
Fried chunks of cottage cheese, prepared in a spicy spinach - based sauce.
65. **VEGETABLE KORMA** £6.00
Mixed vegetables cooked in a mild creamy sauce.
66. **VEGETABLE JALFREZI** £6.00
Mixed vegetables cooked in a medium hot curry sauce with green chilli.
67. **VEGETABLE KARAH** £6.00
Fresh garden vegetables cooked in a spicy sauce, sautéed and served in a Karahi.
68. **VEGETABLE MAKHANI** £6.50
Mixed vegetable prepared in a tikka masala sauce.
69. **ALOO GOBI** £6.00
Punjabi style lightly spiced florets of cauliflower and chunks of potato.
70. **BOMBAY ALOO** £6.00
Chunks of potato flavoured with freshly ground coriander and cumin seeds.
71. **SAAG ALOO** £6.00
Potatoes cooked with succulent spinach leaves and fresh herbs and spices.
72. **THARKA DAAL** £6.00
A traditional Punjabi lightly spiced thick lentil soup.
73. **CHANA MASALA** £6.00
Chick peas curried in home-ground herbs and spices.
74. **VEGETABLE KHEEMA** £6.50
Chef's unique recipe.
75. **PANEER JALFREZI** £7.00
Home made cheese cooked with fresh green chillies and madras spices to provide a distinctively hot and tasty dish.
76. **MUSHROOM MUTTER** £6.50
Mushrooms cooked with peas in a traditional medium spiced sauce, garnished with coriander.
77. **DAAL MAKHANI** £6.50
Combination of three traditional lentils cooked in Indian spices, butter and cream.
78. **MALAI KOFTA** £6.50
Indian cheese balls stuffed with fry dry fruits, cooked in a rich creamy sauce.
79. **PANEER TIKKA MASALA** £7.00
Indian cheese cooked in a thick creamy almond sauce, garnished with coriander.
80. **KARAH PANEER** £6.50
Onion and capsicum brought together in a medium hot sauce, served in traditional wok.
81. **METHI PANEER** £6.50
Indian cheese cooked with fenugreek to create an extravagant Punjabi dish.
82. **BHINDI BHAJI** £6.50
Okra cooked with a chefs special sauce.
83. **BAINGAN BHARTA** £7.00
Aubergine grilled in a tandoor cooked in homemade special sauce

Indo – Chinese Veg Main Course

89. **VEGETABLE MANCHURIAN WITH SAUCE** £7.00
Spicy vegetable ball in an indo-chinese sauce.
90. **PANEER MANCHURIAN WITH SAUCE** £7.00
Cottage cheese balls in an indo-chinese sauce
91. **MUSHROOM CHILLI WITH SAUCE** £6.50

Non-Veg Main Courses

97. **CHICKEN CURRY** £7.00
Succulent chunks of chicken made in well spiced tomato and onion based sauce.
98. **CHICKEN TIKKA MASALA** £8.00
Diced pieces of chicken tikka prepared in a special creamy sauce with hints of almond and coconut.
99. **KARAHI CHICKEN** £7.50
Enriched with spices of medium strength and served in a small Karahi.
100. **CHICKEN SAAGWALA** £7.50
Tender pieces of chicken prepared in a mildly spiced spinach sauce.
101. **CHICKEN JALFREZI** £8.00
Boneless chicken grilled over charcoal then fried with chopped tomato, onions and peppers.
102. **PATIALA GARLIC CHILLI CHICKEN**..... £7.50
Chunks of chicken sautéed in an onion and tomato based gravy.
103. **LAMB ROGHAN JOSH**..... £8.50
Tender chunks of lamb with whole spices in a traditional curry sauce.
104. **LAMB KARAHI** £8.50
Pieces of lamb prepared in a spicy sauce with whole coriander seeds.
105. **LAMB JALFREZI**..... £8.50
Succulent pieces of lamb in a hot spicy sauce.
106. **LAMB SAAGWALA** £8.50
Boneless lamb cooked in fresh spinach leaves.
107. **KHEEMA MUTTER**..... £8.00
Lamb mince cooked in a semi-dry traditional curry sauce with petit pois.
108. **FISH CURRY** £9.50
109. **HYDERABADI KHEEMA** £8.00
Minced lamb cooked in home ground hyderabadi spices in a traditional curry sauce.
110. **EGG CURRY** £7.00
Boiled eggs cooked in Chef's special sauce, garnished with coriander.
111. **CHICKEN MADRAS** £7.50
Tender chicken served in a hot spicy sauce.
112. **CHICKEN VINDALOO** £7.50
Very hot chicken dish, the original classic.
113. **LAMB VINDALOO** £9.00
Very hot lamb dish, the original classic.
114. **LAMB MADRAS** £8.50
Tender lamb served in a hot spicy sauce
115. **BUTTER CHICKEN**..... £8.50
Chicken cooked in a clay over, marinated in delicious buttery sauce.
116. **CHICKEN KORMA**..... £8.50
Chicken pieces cooked in yoghurt and creamy sauce
117. **CHICKEN TIKKA KARAHI MASALA** £8.50
Pieces of tandoori chicken cooked with tomatoes and green peppers in a traditional thick Punjabi sauce.
118. **METHI CHICKEN MASALA**..... £8.00
Boneless chicken cooked with fenugreek in Chef's special sauce.
119. **HIMALAYAN SPECIAL CHICKEN**..... £8.50
Chicken cooked with chef's special muglai creamy sauce and spices creating an exotic taste on top of boiled eggs.
120. **HIMALAYAN SPECIAL LAMB** £9.50
Lamb cooked with chef's special muglai creamy sauce and spices, creating an exotic taste on top of boiled eggs.
121. **KING PRAWN CURRY** £10.50
122. **KING PRAWN JALFREZI**..... £10.50
123. **KING PRAWN KARAI**..... £10.50
124. **KING PRAWN VINDALOO** £11.00

125. **LAMB TAWA** £9.00
Tender lamb pieces cooked in a iron wok with chef's special sauce.
126. **LAMB BHUNA** £9.00
Tender lamb pieces cooked with tomatoes and onions.

Indo – Chinese Non Veg Main Course

132. **KING PRAWN MANCHURIAN WITH SAUCE** £10.00
Prawns cooked in an Indo-Chinese sauce.
133. **CHICKEN MANCHURIAN WITH SAUCE** £8.50
Chicken balls cooked with ginger and garlic in and Indo-Chinese sauce.
134. **CHILLI CHICKEN WITH SAUCE** £8.50
Butter fried chicken cooked with fresh capsicum and green chillies.
135. **GARLIC CHILLI CHICKEN** £8.50
Battered chicken sautéed in onion, green peppers and chilli in a Chinese style.
136. **KING PRAWN CHILLI WITH SAUCE** £10.00

Indo – Chinese

ALL DISHES ARE STIR FRIED, AND COOKED ON A CHINESE COOKER.

NOODLES

142. **VEGETABLE CHOW MEIN** £6.00
Noodles cooked with diced vegetables in a spicy soya sauce.
143. **CHICKEN CHOW MEIN** £7.50
Noodles cooked with mixed vegetables and chicken chunks in a unique Chinese style.
144. **EGG CHOW MEIN** £7.00
Noodles cooked with eggs in a soya sauce.
145. **MIXED CHOW MEIN** £9.50
Noodles cooked with mixed vegetables, chicken and prawns.
146. **PRAWN CHOW MEIN** £10.50
Noodles and prawns cooked together in a vinegar – soya sauce.

Rice

152. **VEGETABLE FRIED RICE** £4.00
153. **CHICKEN FRIED RICE** £5.50
154. **EGG FRIED RICE** £7.00
155. **MIXED FRIED RICE** £8.00
Rice cooked with egg, chicken, prawns, and vegetables.
156. **PRAWN FRIED RICE** £8.00
157. **PLAIN RICE** £3.50
158. **PILAO RICE** £3.50
159. **JEERA RICE** £3.00
160. **MUTTER PILAO** £3.50
161. **GARLIC FRIED RICE** £4.00

Biryani

167. **VEG BIRYANI**..... £7.50
Seasonal vegetables cooked in light spices traditionally prepared with basmati rice.
168. **CHICKEN TIKKA BIRYANI** £8.50
Traditionally prepared saffron flavoured basmati rice, cooked with chicken tikka pieces.
169. **LAMB BIRYANI**..... £9.50
Tender lamb pieces cooked in light spices, traditionally prepared with basmati rice.
170. **KING PRAWN BIRYANI**..... £10.00
Basmati rice cooked with prawns in the special Indian spices.

Bread

176. **BULLET NAAN** £2.00
Bread with green chilli topping, baked in clay oven.
177. **CHEESE NAAN**..... £2.50
Bread stuffed with cheese cooked in a clay oven.
178. **KHEEMA NAAN**..... £2.50
Bread stuffed with minced meat, cooked in a clay oven.
179. **PLAIN NAAN**..... £1.50
180. **PESHWARI NAAN**..... £2.00
181. **GARLIC NAAN** £1.75
182. **LACHHA PARATHA** £2.00
183. **TANDOORI ROTI** £1.50
184. **TAWA CHAPATI ROTLA**..... £1.50
Indian bread cooked on a hot plate.

Sundries

190. **GREEN SALAD**..... £3.00
191. **MIXED RAITHA**..... £2.00
192. **PLAIN YOGHURT** £2.00
193. **SWEET LASSI (JUG)** £6.00
Blended light yoghurt mixed with glucose.
194. **SALTED LASSI (JUG)**..... £5.00
Blended light yoghurt with cumin powder.
195. **MANGO LASSI (JUG)** £6.00
Blended light yoghurt mixed with mango pulp.

Kids Meal

- ★ CHICKEN NUGGETS AND CHIPS
 - ★ FISH FINGERS AND CHIPS
 - ★ VEGETABLE FINGERS AND CHIPS
- £4.00**

Set Menu

Starters

(Choice of one)

Chilli Chicken
Chilli Paneer
Chicken Pakora
Chicken Tikka
Onion Bhaji
Samosa

Main Course

(Choice of one)

Chicken Tikka Masala
Lamb Roghan Josh
Chicken or Lamb Korma
Chicken Manchurian with Sauce
Vegetable Jalfrezi
Paneer Tikka Masala
Chana Masala
Vegetable Kheema

Sundries

Boiled Rice or Pilao Rice
Plain Naan / Garlic Naan or
Peshwari Naan

Dessert

Kulfi (Indian Ice Cream)

£15.99

**Opening Time : 5pm to 10.30pm
Tuesday to Sunday**

**Please note that we are closed every Monday
But open on bank holidays.**

We are delighted to announce **HIMALAYA EVENTS** offer to cater (min 35-250 people) on your special occasion Birthday party, Religious Events, Engagement ceremony, Wedding, Get together and any special Occasion on your own choice of venue.

Our aim is to provide you with the most stylish, modern and comfortable dining environment where only the highest quality of Indian, Indo-Chinese cuisine are served, made in the traditional way. Our hospitality extends to every diner where all will be done to ensure that you, your family and friends thoroughly enjoy your experience with us. Some dishes can be made to suit your taste. Please ask the waiter when ordering.

The purchase for at least a main course per person is required.

All items will be presented for payment on a single bill.

10% service charge will be added to a party of 25 or more.

We are not responsible for any lost or stolen items.

Management reserves the right to refuse service without any reason.

THANK YOU FOR COMING TO

himalaya
Tandoori

Fine Indo-Chinese Cuisine

CROWN HILLS HOTEL

55 Copdale Road, (off St. Saviours Road) Leicester LE5 4FF

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www.eathimalayatandoori.co.uk

WE HOPE TO SEE YOU AGAIN SOON. HAVE A SAFE JOURNEY HOME.