



RESTAURANG HIMALAYA



Specials

1 Himali Dinner- 2 courses 299 Kr, 3 courses 389 Kr

Main courses include lentils, vegetables, chutney, raita, naan and basmati rice

Starter

Mix grill with salmon, catfish and shrimp on salad with chutney and rice flakes
or

Chicken, lamb and pork filé on a salad bed with chutney and rice flakes
or

Fresh cheese(Paneer) with exotic vegetables stuffed in a dough.

Main Course

Grilled prawns marinated with garlic, chili with coconut and green curry sauce.
or

Grilled marinated lamb tenderloin served with Himali grill sauce.
or

Homemade fresh cheese, cooked in curry Madras with coconut cream and coriander.

Dessert

Homemade icecream with raw berries
or

Cognac-spiced cheese buns

2 Nepali Thali – Daal, Bhat, Tarkari: 299 Kr

A Himali Thali: Traditional Nepalese plate with grilled lamb tikka, chicken in masala sauce, vegetables, lentils, raita, chutney, basmati rice and Naan
or

B Newari Thali: Traditional dish from Kathmandu with exotic chicken from the grill, lamb pieces in Himalayan sauce, lentils, exotic vegetables, raita, chutney, basmati rice and Naan
or

C Machhi Thali: Exotic plate from Sothern Nepal with grilled fish, shrimp in curry sauce, exotic vegetables, lentils, raita, chutney, basmati rice and Naan
or

D Sabji Thali: The house's vegetarian plate with Paneer himali, eggplant ragu, fried mustard/spinach leaves, lentils, raita, chutney, basmati rice and Naan

Starters- Meat and Fish

- 3 Machha sekuwa:** Barbecue skewers with salmon, catfish, and scampi on a bed of salad and chutney 99 Kr
- 4 Masuko sekuwa:** Barbecue skewers with chicken, pork and lamb with rice flakes and chutney 99 Kr
- 5 Kyckling Sallad:** Tandoori chicken fillet from the grill with mixed salad and chutney 99 Kr
- 6 Jheenga Sekuwa:** Chili and garlic marinated scampi on herb salads bed with rice flakes and chutney 109 Kr
- 7 Kukhurako Raas:** Chicken soup with ginger and fresh coriander. Served with freshly baked bread 99 Kr
- 9 Lamm momo:** Dumplings stuffed with minced lamb served with house-made chutney and clear soup 99 Kr

Vegetarian

- 10 Miseko Subjeeko Raas:** Vegetable and potato soup cooked with soya and spices with small bread 89 Kr
- 11 Chyauko Raas:** Mixed mushroom soup with soya, homemade cheese and small bread 99 Kr
- 12 Hariyali Pakora:** Fried vegetables breaded with chickpeas, served with the house chutney 99 Kr
- 13 Paneer Tareko:** Fried fresh cheese breaded with chickpeas, served with the house chutney 99 Kr
- 14 Sabji momo:** Dumplings filled with spinach and fresh cheese, served with the house chutney 99 Kr

Main courses -Grill dishes

All dishes include vegetables, sauce, chutney and basmati rice

- 15 Tandoori Machha:** Tandoori marinated salmon fillet from the grill with mango-spiced curry sauce 199 Kr
- 16 Machha Milauni:** Mix grill skewers with large prawns, salmon and catfish, served with coconut grill sauce 209 Kr
- 17 Machha Hariyali:** Well-marinated catfish fillet from the grill with coconut barbecue sauce 199 Kr
- 18 Poleko Jheenga machha:** Tandoori marinated large prawns with creamy barbecue sauce 199 Kr
- 19 Jeenga Hariyali:** Large prawns from the grill marinated with creamy barbecue sauce 199 Kr
- 20 Shahi Kukhura:** Yogurt and soft-boiled chicken breast fillet from the grill with Madrasi sauce 189 Kr
- 21 Himali Khajana:** Well-marinated lamb, chicken, pork fillet, shrimp, salmon, and catfish from the grill with BBQ sauce 209 Kr
- 22 Tandoori Kukhura:** Tandoori marinated chicken fillet from the grill with mild Himali barbecue sauce 189 Kr
- 23 Resami Bandel:** Chili, garlic and yoghurt marinated pork fillet from the grill with Himali barbecue sauce 189 Kr
- 24 Tandoori Bandel:** Tandoori-spiced pork fillet from the grill with creamy grill sauce 189 Kr
- 25 Lamm tikka:** Tikka Masala marinated lamb roast beef from the grill with its own barbecue sauce 209Kr
- 27 Lamm Kabab:** Well-marinated lamb tenderloin from the grill with a mild creamy barbecue sauce 229 Kr

Momo

Dumplings, at least 15-20 minutes waiting time

- 28 A: Sabji Momo:** Fresh cheese and spinach-filled dumplings with clear herbal soup and chutney 189 Kr
- B: Sabji Momo:** (vegan) Soy cheese and vegetable-filled dumplings with clear herbal soup and chutney 189 Kr
- 29 Kukhura Momo:** Dough dumplings stuffed with minced chicken with clear herb soup and chutney 189 Kr
- 30 Lamm Momo:** Dough dumplings stuffed with minced lamb, served with clear herbal soup and chutney 199 Kr

Casseroles - vegetarian

All dishes include vegetables, chutney and basmati rice

- 31 A. Bhatmas Tarkari (vegan):** Green soybeans are cooked with forest mushrooms 159 Kr
- 31 B. Tofu Nepali (vegan):** Soy cheese prepared with seasonal vegetables and spices 159 Kr
- 32 Vyanta Nawawi (vegan):** Well-marinated eggplant in Himali style in a mild masala sauce 159 Kr
- 33 Kauli Kurilo/Aloo (vegan):** Cauliflower and asparagus / potatoes at Nepalvis, served with Himali chutney 159 Kr
- 34 A. Paneer Hariyali:** Homemade cream cheese in spinach sauce, green chilli and coriander with raita 179 Kr
 - B. Kerau Paneer Masala:** Homemade cream cheese with peas and cocktail tomatoes, served with raita 179 Kr
- 35 Saag Himali (vegan):** Mustard leaves, spinach, red onion and potato stew 159 Kr
- 36 Quanti Himalaya (vegan):** Casserole of five kinds of beans cooked with exotic spices 159 Kr

Casseroles - meat and fish

- 37 Jhinge machha Masala:** Scampi is cooked in a curry mattress flavored with coconut, curry leaves and coriander 199 Kr
- 38 Kukhura Himali (spicy):** Chicken fillet cooked in coconut curry sauce, green chili and fresh coriander 189 Kr
- 39 Kukhura Tickhar:** Tandoori marinated chicken fillet pieces cooked in well-seasoned exotic sauce 189 Kr
- 40 Makhani Kukhura:** Butter-fried tandoori chicken fillet pieces in spice-based creamy sauce 189Kr
- 41 Hariyali Kukhura:** Chicken fillet pieces cooked in spinach sauce with chili fruits and coriander 189 Kr
- 42 Bandel Vindaloo (spicy):** Spicy, marinated pork fillet pieces cooked in well-seasoned sweet and sour sauce 189 Kr
- 43 Rogan Lamm (medium spicy):** Roast lamb in cubes cooked in spicy and juicy Rogansås 199 Kr
- 44 Lamm Chili (spicy):** Well-seasoned lamb with chili fruits and Himali spices 199 Kr
- 45 Lamm Korma:** Tender lamb roast pieces in cardamom and cinnamon, served with tasty Himalayan sauce 199 Kr

Roti- Bread

- 46 A Sada Naan:** Classic food bread from South Asia 25 Kr, Gluten free 39 Kr
- 46 B Sada Roti:** Wholemeal bread (Chapati -vegan) 25 Kr - Paratha with filling- 39 Kr
- 47 Ghiu Naan:** Butter-baked bread 30 Kr, Gluten free 39 Kr
- 48 Lasuni Naan:** Garlic butter baked bread 35 Kr, Gluten free 45 Kr
- 49 paneer Naan:** Bread filled with fresh cheese and raisins or optional fillings 45 Kr

Extras

- 50 Raita:** Yogurt-based mild sauce with cucumber, tomatoes, and onion 30 Kr
- 51 Cucumber Sallad:** Cucumber, tomatoes, red onion, and herb dressing 49 Kr
- 52 Mangochutney:** Classic sweet mango chutney 20 Kr
- 53 Extra Rice:** 25 Kr/plate with rice, vegetables, and chutney 50 Kr

Desserts

- 54 Lal Mohan :** Fried cheese balls laced with Cognac 89 Kr
- 55 Mango Baraf :** Homemade ice cream with mango or raspberry sauce 99 Kr
- 56 Falful Kachaura :** Gin and tonic pointed fruit bowl 99 Kr

Beverages

Wine

The house's white/ Rose 79 Kr/glass, 259 Kr/bottle

Vina Maipo – Chile, Sauvignon Blanc 75% och Chardonnay 25%

Vina Maipo Rosé - Druva: Syrah

Kumala – Sydafrika, Chenin Blanc 90%, Muskat 10%

The house's red 79 Kr/glass, 259 Kr/bottle

Vina maipo – Chile, Cabernet Sauvignon 85%, Merlot 15%

Kumala – Sydafrika, Pinotage 40%, Merlot 40%, Ruby Cabernet 20%

White and Rose wines/bottles

Bouchard Aîné & Fils Rosé: Druva -Pinot Noir 299 kr

Banrock Station Chardonnay – Australien. Druvor: Chardonnay, Vegansk -269 kr

Rioja Tobia Cuvée Bianco – Spanien. Druvor: Chardonnay, Garnacha Blanca, Maturana Blanco, Sauvignon blanc, Tempranillo Blanco, Viura- 299 Kr

Forster – Germany, Grapes-Riesling 299 Kr

Flagstone Word of Mouth – Syd Afrika. Druva: Viognier 299 Kr

Arnaud De Villeneuve Reserve – Frankrike. Druva: Chardonnay- 349 kr

Red wines/Bottles

Banrock Station Shiraz – Australien. Grapes: Shiraz, Vegansk 269 kr

Rioja Tobia Cuvée Tinto – Spain, Grapes- temperanillo, Garnacha 299 Kr

Flagstone Longitude – South Africa, Grapes – Cab S, Shiraz, Pinotage, Merlot 299 Kr

Valpolicella Ripasso – Italy, Grapes- Corvina 70%, Rondinella 30% 299 Kr

Waipara Hills- Nya Zealand, Grapes- Pinot Noir 100% 349 Kr

Mousserende (Bubbel)

Prosecco Sirena– Grapes -Glera 100% 20 cl 99 Kr, 75 cl 299 Kr

Prospero Brut- Druva-Chardonnay. Airen. Viura 20 cl 89 kr

Cava Torre– Spain Grapes- Macabeo 100% 75 cl 299 Kr

Bella Mistala Organic Cava- Spanien - Grapes: Macabeo, Chardonnay- 299 kr

Cider

Pear vol 4.5%, feather and Lime– vol 4.0%, 33cl 69 Kr

Alcohol Free

Nozeco: 20cl sparkling wine 89kr, **Henkell Piccolo** 20cl 0.5 vol% 89

Pear Cider: alcohol-free 59 kr

Beer

Mariestad – 5,3 % vol, 50cl **79 kr** / **Falcon** – 5,2% vol 50cl **79 kr** **Rickys IPA (Indian Pale)** 50cl 79 kr

Cobra / King Fisher – Indisk, 4,8 % vol, 33cl 69 kr, 66cl **119 kr**

Tysk Berliner Kindl – 50 cl 5 % vol **99 kr** / **Zuber** – Czechisk 50cl, 5,1 % vol **99 kr**

Nepali Beer- (Gurkha vol 4,8% – **33cl** 69 kr, 66cl 99 kr)

Bombardier Premium Ale – English, 5,2 % 50cl **99 kr**

Cocktails- 2cl 69 Kr, 4 cl 99 Kr, 6 cl 129 Kr

Rum and Cola, Gin o tonic, Black / white Russian, Red bull vodka, Cuba Libre, Sunfransisco, Tequila Sunrise, P2, Rosa Pantern, Whiskey Sour, Bloody Merry

Whisky – Chivas Regal, Jack Daniel, Black level -**25 Kr/cl** Jameson, Famous Gross, Bells, Red level- **20 Kr/ cl**

Cognac – Grönstedt- **20 Kr/cl** (ask the staff)

SHOTS - Fishshot, Gajol yellow, Bailyes, Kahuwa, Tequila white, Fernet Blanca, Banana Liqueur, Old Danish **20Kr / cl**

Nepalesisk Whisky/Rum

Whisky – Old durbar (Two continent), Khukuri Rum -**20 Kr/cl**

Whisky – Old durbar (Black Chimny), - **30 Kr/cl**

Non-alcoholic beer

Light beer **30 Kr** (ask the staff for assortment)

Alcohol free Beer - Heineken 33 cl, Carlsberg 33 cl, Mariestad- **49 Kr**

Other drinks

Water - Lemon / Ice water **10Kr/** sparkling water 75cl- **30 Kr**

Soft drink - Cola, Fanta, Sprite, Juice **39 Kr**

Mango Lassi - Yogurt drink with mango taste **39 Kr**

Loka / Ramlösa - **25 Kr**, Orange juice – **39Kr**

Hot beverages

Coffee / Tea / Masala Tea – **30 Kr**,

Espresso - Single **30 Kr**, -double **40 Kr**, Iris Coffee 2cl-**49 Kr**, 4cl-**99 Kr**, 6cl-**129 Kr**

Take away menu is available at a lower price,
welcome to order or

Call us at 031-7741145, or 037-7338159

Enjoy your meal

