



Himalayan Bistro

1735 Centre St West Roxbury, MA 02132, Phone: 617-325-3500, Fax: 617-325-5057
URL: www.himalayanbistro.net, Email: info@himalayanbistro.net

CATERING MENU





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Indian Catering Menu # 1

Appetizer

Vegetable Cocktail Samosa: Homemade crispy turnover stuffed with spiced potatoes and peas

Cheese Pakora: Stuffed homemade cheese slices dipped in chick pea batter and fried.

Mint Chutney: Homemade mint and coriander sauce with a touch of yogurt

Onion Chutney: Fresh minced onion mixed with tomato and spice.

Tamarind Chutney: Homemade sweet and sour tamarind sauce

Entrée

Dal Maharani: Slow cooked black lentil tempered with garlic, ginger, onion, tomatoes and spices

Sag Paneer: A flavorful blend of fresh spinach, ginger, onion and cubes of homemade cottage cheese cooked in light spices

Alo Gobi: Fresh cauliflower and potatoes gently cooked with herbs and spices.

Side

Raita: Cool whipped yogurt with cucumber and fresh mint

Papadum: Sun dry Lentil crisps

Achar: Homemade hot pickle

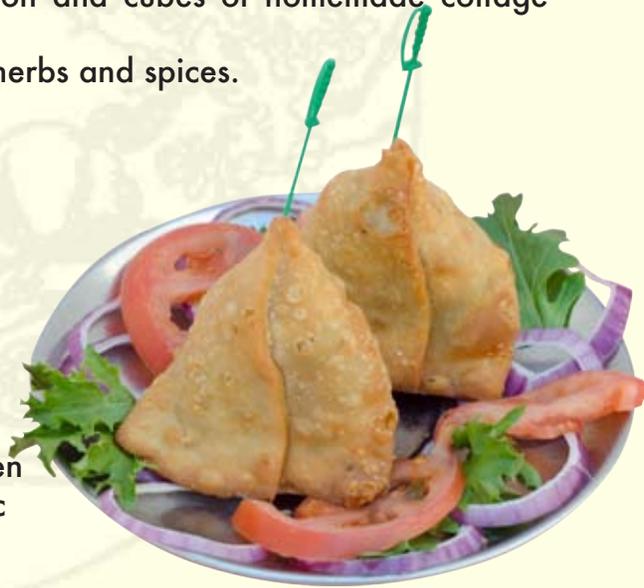
Tandoor

Nan: Leavened, handmade buttered bread, baked in clay oven

Garlic Nan: Leavened, handmade bread with a touch of garlic

Desserts

Gulab Jamun: A northern Indian sweet dessert, delicious light pastry ball made from milk; fried and soak in sweet syrup





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Indian Catering Menu # 2

Appetizer

Vegetable Pakora: Fresh mixed vegetable fritters

Chicken Tikka: All white (chicken breast) marinated in special fresh yoghurt and barbecued to perfection

Onion Chutney: Fresh minced onion mixed with tomato and spice.

Tamarind Chutney: Homemade sweet and sour tamarind sauce

Mint Chutney: Homemade mint and coriander sauce with a touch of yogurt

Entrée

Chicken Curry: White meat, boneless chicken cooked with fresh onion, garlic and unique blend of species

Sag Paneer: A flavorful blend of fresh spinach, ginger, onion and cubes of homemade cottage cheese cooked in light spices

Chana Masala: North Indian specialty, subtle flavored chick peas cooked in its own masala

Side

Raita: Cool whipped yogurt with cucumber and fresh mint

Papadum: Sun dry Lentil crisps

Achar: Homemade hot pickle

Tandoor

Nan: Leavened, handmade buttered bread, baked in clay oven

Mint Nan: leavened, bread stuffed with fresh mint.

Desserts

Ras Malai: Homemade fresh cottage cheese, sweetened milk serve cold





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Indian Catering Menu # 3

Appetizer

Sheekh Kebob: Lean minced lamb mixed with onion, herbs and spices baked on skewers in Tandoori oven

Paneer Tikka: Homemade cottage cheese marinated with yogurt and spices and baked in Charcoal fire.

Vegetable Cocktail Samosa: Homemade crispy turnover stuffed with spiced potatoes and peas

Mint Chutney: Homemade mint and coriander sauce with a touch of yogurt

Onion Chutney: Fresh minced onion mixed with tomato and spice.

Tamarind Chutney: Homemade sweet and sour tamarind sauce

Entrée

Chicken Tikka Masala: Barbecued boneless diced chicken tandoori cooked in rich creamy tomato sauce

Lamb Rogan Josh: Boneless tender pieces of lamb cooked with onions, garlic, tomato, yogurt and spices and garnished with nuts

Alo Palak: Fresh spinach cooked with potatoes

Dal Maharani: Slow cooked black lentil tempered with garlic, ginger, onion, tomatoes and spices

Rice: Basmati rice cooked with cardamom cloves and cumin seeds.

Tandoor

Nan: Leavened, handmade buttered bread, baked in clay oven.

Mint Pratha: Whole wheat bread stuffed with mint.

Side

Raita: Cool whipped yogurt with cucumber and fresh mint.

Papadum: Sun dry Lentil crisps.

Achar: Homemade hot pickle.

Dessert

Kheer: Homemade, flavored with clove, cardamom and nuts.

Gajar Ka Haluwa: Minced carrot cake, reduced in sweetened milk.





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Indian Catering Menu # 4

Appetizer

Vegetable Pokara: Fresh mixed vegetable fritters

Seekh kebob: lean minced lamb mixed with onion, herbs and spices and baked on skewers in the tandoori oven.

Onion Chutney: Fresh minced onion mixed with tomato and spice.

Tamarind Chutney: Homemade sweet and sour tamarind sauce

Mint Chutney: Homemade mint and coriander sauce with a touch of yogurt

Entrée

Chicken Makhani: Charbroiled chicken dipped in a fresh tomato sauce, enriched with fenugreek and garnished with nuts

Saag paneer: A flavorful blend of fresh spinach, ginger, onion and cubes of homemade cottage cheese, cooked in light spices

Alo Chole: North Indian specialty, subtly flavored chick peas and potato cooked in its own masala

Chicken Kebob: All white meat marinated in a special sauce and barbecued to perfection

Saffron Lamb Curry: Supreme of lamb leg cooked in saffron curry sauce and garlic flakes.

Rice: Spiced flavor rice with fresh green peas

Vegetable Biryani: Basmati rice cooked with a variety of fresh vegetables, seasoned with herbs and toasted with almonds and raisins. Served with raita.

Tandoor

Nan: Leavened handmade buttered bread, baked in a clay oven

Garlic Nan: Leavened handmade bread with a touch of garlic

Side

Raita: Cool whipped yogurt with cucumber and fresh mint

Papadum: Sun dry Lentil crisps

Achar: Homemade hot pickle

Desserts

Ras Malai: Homemade fresh cottage cheese, sweetened milk, served cold garnished with pistachio.

Gajar ka Haluwa: Minced carrot cake, reduced in sweetened milk.





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Indian Catering Menu # 5

Appetizer

- Vegetable Cocktail Samosa:** Homemade crispy turnovers stuffed with spiced potatoes and peas.
Paneer Pokora: Stuffed homemade cheese slices dipped in chick pea batter and fried
Alo Chat Papri: Diced boiled potatoes and lentil crisps served with tomato, onion and whipped spiced yoghurt
Mint Chutney: Homemade mint and coriander sauce with a touch of yogurt
Onion Chutney: Fresh minced onion mixed with tomato and spice.
Tamarind Chutney: Homemade sweet and sour tamarind sauce

Entrée

- Tawa Goat:** Small pieces of baby goat meat in bone cooked in onion ginger and garlic.
Rajma Curry: Soaked kidney bean cooked in ginger, garlic and its own spices.
Jeera Alo: Diced potato cooked in cumin seed, ginger, garlic and spices.
Chana Saag: Fresh spinach cooked in chick peas and spices.
Chicken Tikka: All white meat marinated in a special sauce and barbecued to perfection.
Rice: Basmati Rice with green pea.

Tandoori

- Nan:** Leavened handmade buttered bread, baked in a clay oven
Garlic Nan: Leavened handmade bread with a touch of garlic

Side

- Raita:** Cool whipped yogurt with cucumber and fresh mint
Papadum: Sun dry Lentil crisps
Achar: Homemade hot pickle



Desserts

- Rasmalai:** Homemade fresh cottage cheese, sweetened milk, served cold garnished with pistachio
Gajarko Haluwa: Minced carrot cake, reduced in sweetened milk.





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Nepali Catering Menu # 1

Appetizer

Chicken Momo: Steamed dumpling stuffed with chicken

Vegetable Momo: Steamed dumpling stuffed with mix vegetable

Goat Charchri (Tawa): Fresh goat meat with bone cooked with Nepali garam masala.

Side

Chireko Gajar Ra Kankro: Stick cut of carrot and cucumber.

Golbheda Ra Tilko Achar: Homemade roasted tomato and sesame seed chutney

Entrée

Kukhurako Tarkari: Chicken with bone cooked in light onion gravy.

Khasi ko Masu (Chipchipe Jholma): Fresh goat cooked in onion, tomato and Nepali masala.

Rayo Ko Sag: Fresh mustard leaves tempered with dried chili and whole cumin seeds

Musuro Ko Dal: Yellow lentil cooked in onion, ginger and garnished with coriander leaves.

Alo Kauli: Fresh cauliflower and potato gently cooked with herbs and spices.

Tandoor

Naan: Homemade leaven bread.

Side

Alo Kerai Ko Achar: Homemade potato and green pea pickle.

Galeko Achar: Homemade mix pickle.

Dessert

Lal Mohan: Fresh sweeten pastry ball, made from milk and wheat and soaked in honey syrup.

Dahi Ra Falful: Assorted fruits soaked in sweeten yogurt.





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Nepali Catering Menu # 2

Appetizer

Tawa badel: Pieces of wild boar cooked in ginger, garlic and Nepali spicy, serve dry.

Sandheko Bhatamas: Roasted soybean mix with a ginger garlic and herbs.

Khasiko Sekuwa: Marinated pieces of goat meat roasted in fire wood in a typical Nepali style.

Alo Ko Achar: Diced potatoes spiced with sesame paste and Nepalese spices.

Entrée

Chicken Chili: Boneless chicken marinated in oriental style and pan roasted with tomatoes, onions and peppers with a touch of chili paste.

Goat Curry: Pieces of baby goat with bone cooked in ginger, garlic and our own nepali garam masala (Pakku Style)

Jhaneko Dal: Royal lentil dish tempered with Himalayan herbs (Jimbu)

Pharsi ra Sukuti: Baby pumpkin and dry roasted goat meat cooked with ginger, garlic and Nepali herbs.

Alo Bodi Tama: Fresh diced potatoes, black eye beans, bamboo shoots cooked in exotic Himalayan style

Rayo Ko Sag: Fresh mustard leaves tempered with dried chili and whole cumin seeds

Alo Simi: Potatoes mixed with string beans cooked in Nepalese style

Tandoori

Nan: Homemade unleavened bread.

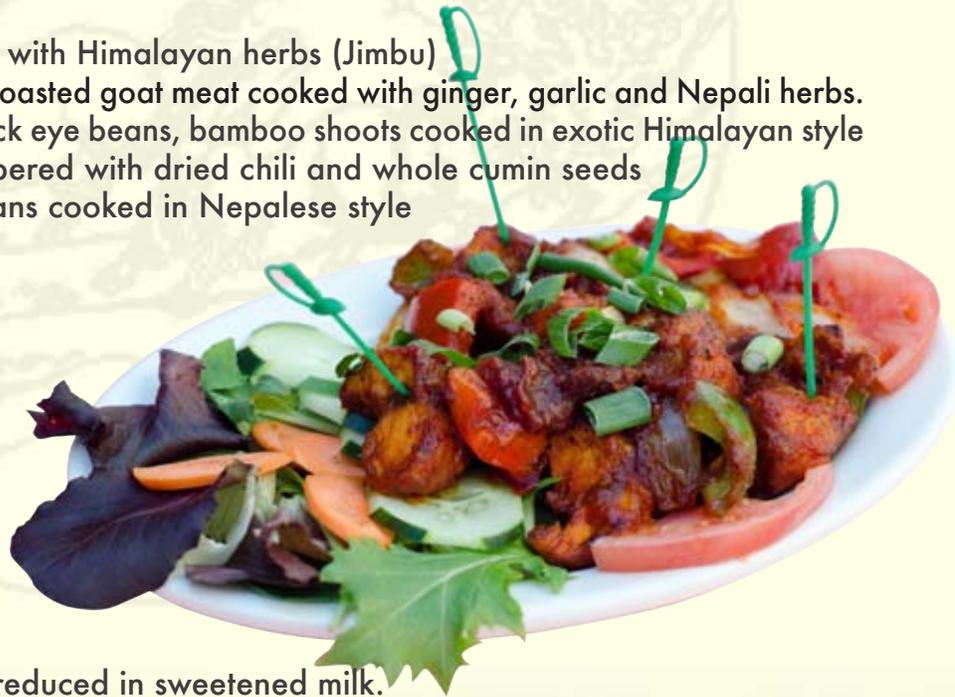
Side

Raita: Yogurt and cucumber

Desserts

Gajar Ko Haluwa: Minced carrot cake, reduced in sweetened milk.

Dahi ra Falful: Assorted Mix fruit mix with sweetened yogurt.





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Nepali Catering Menu # 3

Appetizer

Chili Momo: Nepali Style Momo cooked with tomato, green pepper and a touch of chili sauce.

Tofu Chili: Tofu cooked with onion, tomato and soy sauce

Garlic chili sauce: Garlic and chili paste.

Momo Chutney: roasted tomato and sesame seed sauce.

Entrée

Vegetable Noodles: Noodles cooked with shredded mix vegetable.

Kukhura ko masu: Pieces of chicken with bone, cooked in nepali style.

Gobi Manchurian: Cauliflower florets tossed in ginger, garlic, onion seasoning

Goat Curry: Fresh goat meat with bones, cooked in Himalayan spices.

Alobodi Tama: Fresh diced potato, black eye beans, bamboo shoots cooked in exotic Himalayan style.

Side

Raita: Cool whipped yogurt with cucumber and fresh mint

Papadum: Sun dry Lentil crisps.

Galeko Achar: Homemade mix pickle.

Dessert

Lal Mohan: Fresh sweeten pastry ball, made from milk and wheat and soaked in honey syrup.

Dahi Ra Falful: Assorted fruits soaked in sweeten yogurt.





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Nepali Catering Menu for Puja

Appetizer

Malpuwa: Mixture of sweetened wheat flour shallow cooked in canola oil.

Haluwa: Grits cereal cake, flavored with cardamom and coconut

Poori: deep fried puffy bread (whole wheat flour)

Chia: Sweetened hot Darjeeling tea flavor with ginger, cardamom and clove.

Entrée

Alo Chana: Dice potato cooked with whole chickpea in Nepali style.

Kauli Tarkari: Cauliflower cooked with ginger, garlic and Nepalese herbs.

Rice: Basmati Rice

Desserts

Kheer: Homemade rice pudding flavored with cardamom and nuts

