

<b>Chicken Pav Bhaji</b>	<b>11.95</b>
Famous chicken dish from the shores of Bombay, accompanied by Nan Bread	
<b>Lamb Dosa</b>	<b>12.95</b>
Thin crispy crepe stuffed with lamb and potatoes	
<b>Chicken Dosa</b>	<b>11.95</b>
Thin crispy crepe stuffed with barbecued chicken and potatoes	
<b>Chicken Uttapam</b>	<b>10.95</b>
A thin pancake made with rice and lentils, topped with onions, tomatoes and peppers and barbecued chicken	
<b>Pav Bhaji</b>	<b>9.95</b>
Famous potato dish from the shore of Bombay spiced with green peas, cauliflower and accompanied by Nan Bread	
<b>Lamb Pav Bhaji</b>	<b>11.95</b>
Famous lamb dish from the shore of Bombay, accompanied by Nan Bread	

### Rice Specialties

A true Mughlai favorite, it holds a special place in Mughal cuisines. Rice cooked with fresh vegetable, nuts and aromatic herbs. (Biryani served with raita.)

<b>Shrimp Biryani</b>	<b>18.95</b>
Saffron flavored Basmati rice cooked with shrimp seasoned with fresh ground spiced and roasted nuts. Served with raita	
<b>Chicken Biryani</b>	<b>15.95</b>
Basmati rice cooked with chicken in a delicate blend of exotic spices and roasted nuts. Served with raita	
<b>Beef Biryani</b>	<b>15.95</b>
Beef cubes cooked with seasonal vegetables and toasted nuts, spiced with special biryani masala. Served with raita	
<b>Peas Pulao</b>	<b>10.95</b>
Basmati rice cooked with fresh green peas and toasted nuts	
<b>Vegetable Biryani</b>	<b>14.95</b>
Basmati rice cooked with variety of fresh vegetables, seasoned with herbs and toasted with almonds and raisins. Served with raita	
<b>Lamb Biryani</b>	<b>16.95</b>
Basmati rice cooked with lamb in a delicate blend of exotic spices and toasted nuts. Served with raita	
<b>Special Biryani</b>	<b>18.95</b>
Saffron flavored rice cooked with vegetables, chicken, lamb, beef and seafoods, seasoned in special biryani masala and toasted nuts. Served with raita	

### Breads

<b>Nan</b>	<b>3.95</b>
Leavened, handmade buttered bread, baked in clay oven	
<b>Garlic Nan</b>	<b>4.95</b>
Leavened, handmade bread with a touch of garlic	
<b>Chicken Nan</b>	<b>4.95</b>
Bread stuffed with spiced, barbecued, ground chicken	
<b>Mint Nan</b>	<b>4.95</b>
Leavened bread stuffed with chopped mint	
<b>Onion Nan</b>	<b>4.95</b>
Leavened, handmade bread stuffed with chopped onion	
<b>Aloo Nan</b>	<b>4.95</b>
Leavened bread stuffed with spiced potato	
<b>Kashmiri Nan</b>	<b>4.95</b>
Leavened bread stuffed with nuts and raisins	
<b>Poori</b>	<b>4.95</b>
Crispy, deep fried puffy bread (whole wheat flour)	
<b>Tandoori Roti</b>	<b>3.95</b>
Whole wheat bread cooked over charcoal	

<b>Paratha</b>	<b>3.95</b>
Multi-layered whole wheat bread cooked with butter on the griddle	
<b>Aloo Paratha</b>	<b>4.95</b>
Whole wheat bread stuffed with spiced potatoes and green peas, cooked with butter on a griddle	
<b>Lachha Paratha</b>	<b>4.95</b>
One of the famous multi-layered whole wheat breads, cooked on the griddle or Tandoor	
<b>Chapati</b>	<b>4.95</b>
Traditional whole wheat flat Indian bread	
<b>Plain Bread Basket</b>	<b>7.95</b>
Garlic Nan, Plain Nan and a piece of Poori	
<b>Bhatura</b>	<b>3.95</b>
Whole wheat puffy bread	
<b>Stuffed Bread Basket</b>	<b>10.95</b>
Aloo Nan, Garlic Nan, Onion Nan, Mint Pratha	

### Nepali Cuisine Appetizers

<b>Momo</b>	
Steamed dumplings, a casual snack in the streets of Kathmandu as well as in the homes of Nepal. It can be served as a non-vegetarian dish, with mouth watering roasted tomato chutney	
<b>Veg Momo</b>	<b>10.95</b>
<b>Chicken Momo</b>	<b>12.95</b>
<b>Lamb Momo</b>	<b>12.95</b>
<b>Chicken Chilli Momo</b>	<b>12.95</b>
<b>Chicken Chilli</b>	<b>12.95</b>
Boneless chicken marinated in oriental style and pan roasted with tomatoes, onions and peppers with touch of chilli paste	
<b>Aloo Ko Achar</b>	<b>5.95</b>
Diced potatoes spiced with sesame paste and Nepalese spices	
<b>Khasiko Sekuwa</b>	<b>8.95</b>
Boneless mutton cubes, spiced with ginger and Himalayan masala	

### Main Entrée (Vegetarian)

<b>Aloo Bodhi Tama</b>	<b>14.95</b>
Fresh diced potatoes, black eyed beans and bamboo shoots cooked in exotic Himalayan style	
<b>Jhaneko Dal</b>	<b>14.95</b>
Royal lentil dish tempered with Himalayan herbs (Jimbu)	
<b>Bhanta Ko Tarkari</b>	<b>14.95</b>
An Anglo-Indian popular dish of mini eggplant diced and pan roasted with tomatoes, onions and peppers with a touch of ginger and garlic paste	
<b>Rayo Ko Saag</b>	<b>14.95</b>
Fresh mustard leaves tempered with dried chilli and whole cumin seeds	
<b>Mis Mas Tarkari</b>	<b>14.95</b>
Combination of seasonal vegetables cooked in light spices	
<b>Jeera Sag</b>	<b>13.95</b>
Fresh julienne of spinach, pan roasted and tempered with cumin seeds and light spices	
<b>Aloo Simi</b>	<b>14.95</b>
Potatoes mixed with string beans cooked in Nepalese style	
<b>Aloo Bodhi</b>	<b>14.95</b>
Potatoes and black-eyed bean stew cooked in its own starchy style with Nepalese spices	
<b>Quanti</b>	<b>14.95</b>
Beans stew enhanced with Ajwan seeds	

<b>(Non-vegetarian)</b>	
<b>Goat Curry</b>	<b>18.95</b>
Fresh goat meat with bones, cooked in Himalayan spices	
<b>Haas Ra Saag</b>	<b>22.95</b>
Duck cooked with fresh spinach or mustard blended with exotic spices	
<b>Kukuhura Ko Masu Ra Saag</b>	<b>14.95</b>
White meat chicken cooked with fresh saag (mustard or spinach) in typical Nepalese style	
<b>Maccha Ko Tarkari</b>	<b>17.95</b>
Haddock cooked in exotic curry sauce with Napalese spices	
<b>Jhinge Maccha Ko Tarakari</b>	<b>19.95</b>
Shrimp cooked in a unique curry sauce with hints of lemon flavored curry sauce	

### Desserts

<b>Sikorni</b>	<b>4.95</b>
Hung yogurt folded with dry nuts	
<b>Rasmalai</b>	<b>4.95</b>
Homemade fresh cottage cheese and sweetened milk served cold, garnished with pistachio	
<b>Kheer (Rice Pudding)</b>	<b>4.95</b>
Homemade rice pudding flavored with cardamom and nuts	
<b>Gulab Jamun</b>	<b>4.95</b>
A northern Indian sweet dessert, delicious light pastry ball made from milk, fried and soaked in syrup and garnished with coconut	
<b>Gazar Ko Haluwa</b>	<b>4.95</b>
Minced carrot cake reduced in sweetened milk	
<b>Ice Cream</b>	<b>4.95</b>
Mango Ice Cream Kulfi Badam Pista Coconut Ice Cream Pistachio Ice Cream Ginger Ice Cream	

### Side Orders

<b>Mango Chutney</b>	<b>2.25</b>
<b>Mixed Pickle</b>	<b>2.25</b>
<b>Riata</b>	<b>2.25</b>
<b>Papadam</b>	<b>2.25</b>
<b>Rice</b>	<b>2.25</b>

### Beverages

<b>Soft Drinks</b>	<b>2.25</b>
Pepsi, Diet Pepsi, Sierra Mist, Club Soda Iced Tea, Regular Lemonade	
<b>Lassi</b>	<b>2.95</b>
Cool, refreshing and delicious yogurt drink. Sweetened with honey, mango pulp, and sugar Plain, Sweet or Salty	
<b>Mango Lassi</b>	<b>3.95</b>
<b>Hot Drinks</b>	
Tea - Darjeeling, Green, Lemon Ginger Himalayan Masala Chiya (Freshly made with herbs and milk) Coffee Regular, Coffee De Caf�	
<b>Sparkling Water</b>	<b>5.00</b>
<b>Juice</b>	<b>2.25</b>
Mango, Pineapple, Apple, Orange	

Please inform your server of any food allergies  
\*Consuming raw or under cooked food may increase the risk of food borne illness

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## Great Starters

<b>Mulligatawny Soup</b>	<b>3.95</b>
An internationally recognized Indian lentil soup with a hint of lemon	
<b>Coconut Soup</b>	<b>3.95</b>
Hearty fresh coconut milk flavored with honey	
<b>Chicken Soup</b>	<b>3.95</b>
Garlic flavored hearty chicken clear soup, rich, warm and favorite of all time	
<b>Soup Of The Day</b>	<b>3.95</b>
Chef's special	

## Hot Appetizers

<b>Vegetarian Samosa (2)</b>	<b>3.95</b>
Homemade crispy turnover stuffed with spiced potatoes and peas	
<b>Aloo Tiki (2)</b>	<b>3.95</b>
Indian spiced potato patties	
<b>Cheese Pakora</b>	<b>4.95</b>
Stuffed homemade cheese slices dipped in chick pea batter and fried	
<b>Chicken Pakora</b>	<b>5.95</b>
Chicken tenders battered and crisp fried	
<b>Spring Roll</b>	<b>4.95</b>
Shredded cabbage and carrots tossed Indo-Chinese style and deep fried	
<b>Himalayan Vegetables Platter</b>	<b>7.95</b>
A great combination of vegetarian appetizers (one Samosa, two Vegetable Pakoras, one Cheese Pakora, one Aloo Tiki)	
<b>Meat Samosa (2)</b>	<b>4.95</b>
Homemade crispy turnovers stuffed with ground lamb	
<b>Vegetable Pakora</b>	<b>4.95</b>
Fresh mixed vegetable fritters	
<b>Chicken Kebab</b>	<b>6.95</b>
All white chicken breast marinated in special fresh yogurt and barbecued to perfection	
<b>Shrimp Pakora</b>	<b>6.95</b>
Extra large shrimp marinated in a mixture of mild spices and crisp fried	
<b>Himalayan Special Platter</b>	<b>9.95</b>
Variety of vegetables, meats and seafood combinations (one Meat Samosa, one Vegetable Samosa, two Vegetable Pakoras, one Chicken Pakora, one Shrimp Pakora, one Aloo Tiki, and a piece of barbecued boneless chicken)	

## Cold Appetizers

<b>Aloo Chat Papri</b>	<b>5.95</b>
Diced boiled potatoes and lentil crisps served with tomato, onion and whipped, spiced yogurt	
<b>Chicken Chat</b>	<b>6.95</b>
Barbecued cubes of chicken breast delicately tossed in our homemade mayonnaise sauce and salad	
<b>Bhel Puri</b>	<b>5.95</b>
Rice lentil puffs served with cubes of cucumber, tomatoes, red onion and tossed in our homemade sweet and sour tangy sauce	

## Salads

<b>Cucumber Salad</b>	<b>4.95</b>
Cubes of tomato, cucumber and bell pepper tossed in our lemon chat dressing	
<b>Himalayan Bistro Chef Special Salad</b>	<b>5.95</b>
Salad topped with roasted chicken, served with homemade dressing	
<b>Garden Salad</b>	<b>4.95</b>
Slices of tomato, cucumber, carrot, onion and bell pepper on a bed of lettuce	

## Special Himalayan Dinners

<b>Dinner For One (Non-veg)</b>	<b>26.95</b>
Chicken Soup, Meat Samosas, choice of an entrée (Seekh Kabab, Chicken Tandoori, Chicken Tikka) and choice of dessert, tea or coffee	
<b>Dinner For Two (Veg)</b>	<b>36.95</b>
Mulligatawny Soup, Vegetable Samosa, choice of two vegetarian dishes, raita, and a choice of dessert, tea or coffee	
<b>Dinner For Two (Non-veg)</b>	<b>49.95</b>
Chicken Soup, Meat Samosa, choice of two entrées, mixed grill (Seekh Kabab, Chicken Tandoori, Chicken Tikka, Fish Tandoori, Tandoori Shrimp) and choice of dessert, tea or coffee	

## Main Entrees

All Entrees served with basmati rice. Brown basmati rice is available with extra cost

### Vegetarian Delights

<b>Aloo Gobhi</b>	<b>13.95</b>
Fresh cauliflower and potatoes, gently cooked with herbs and spices	
<b>Saag Paneer</b>	<b>13.95</b>
A flavorful blend of fresh spinach, ginger, onions and cubes of homemade cottage cheese, cooked in light spices	
<b>Aloo Matter</b>	<b>13.95</b>
Fresh garden peas cooked with potatoes	
<b>Kabuli Chana</b>	<b>13.95</b>
North Indian specialty, subtly flavored chick peas cooked in its own masala	
<b>Matter Paneer</b>	<b>14.95</b>
Homemade cottage cheese and garden peas, in a mild and rich gravy	
<b>Vegetable Curry</b>	<b>13.95</b>
Mixed fresh garden vegetables cooked with light spices	
<b>Shahi Bhindi Bhuna</b>	<b>14.95</b>
Fresh okra cooked with onions, ginger, tomatoes, and Indian spices	
<b>Aloo Palak</b>	<b>13.95</b>
Fresh spinach cooked with potatoes	
<b>Dal Maharani</b>	<b>13.95</b>
Slow cooked black lentils tempered with garlic, ginger, onions, tomatoes and spices with a touch of cream	
<b>Malai Kofta</b>	<b>14.95</b>
A true Mughlai delight – vegetable balls simmered in nut paste and a light cream sauce	
<b>Shahi Paneer Korma</b>	<b>14.95</b>
Homemade cottage cheese cubes cooked in a soft, tomato based cream sauce	
<b>Novaratna Korma</b>	<b>14.95</b>
Assorted garden fresh vegetables cooked in rich gravy with a touch of cream and nuts	
<b>Vegetable Masala</b>	<b>14.95</b>
A variety of fresh vegetables cooked in fresh tomato based sauce	
<b>Baigan Bharta</b>	<b>13.95</b>
Fresh eggplant baked in an open fire, gently cooked with peas, herbs and spices	

### Chicken Specialties

<b>Chicken Curry</b>	<b>13.95</b>
White meat, boneless chicken cooked with fresh onions, garlic and unique blend of spices	
<b>Chicken Korma</b>	<b>15.95</b>
Boneless chicken cooked in a mild, rich almond and cream sauce	
<b>Chicken Mushroom</b>	<b>14.95</b>
Boneless chicken curry cooked with mushrooms	
<b>Chicken Vindaloo</b>	<b>15.95</b>
Chicken cubes, cooked potatoes and hot peppers	

## Chicken Tikka Masala

Boneless, diced chicken Tandoori cooked in rich, creamy tomato sauce

**15.95**

## Chicken Saag

Chicken cooked with fresh spinach

**14.95**

## Chicken Do-Piazza

Boneless chicken pan-roasted with spices, onions, tomatoes and peppers

**14.95**

## Chicken Jhalrazi

Boneless chicken slowly simmered with garden fresh vegetables and savory spices

**14.95**

## Chicken Makhani

Charbroiled chicken dipped in fresh tomato sauce, enriched with fenugreek and garnished with nuts

**15.95**

## Chicken Tikka Saag

Boneless roasted chicken "Tandoori Style" cooked with fresh spinach

**15.95**

## Seafood Specialties

### Fish Curry

Boneless, skinless haddock cooked in light curry sauce

**17.95**

### Fish Vindalo

Haddock cooked with potatoes and hot curry sauce

**19.95**

### Shrimp Korma

Shrimp cooked in light cream and tomato sauce, enriched with cashews

**18.95**

### Shrimp Tandoori Masala

Shrimp dipped in marinade of yogurt and Tandoori spices, grilled over charcoal and cooked in masala sauce

**18.95**

### Fish Masala

Haddock saturated in a tomato cream sauce with aromatic herbs

**17.95**

### Shrimp Saag

Shrimp cooked with fresh spinach

**17.95**

### Goa Shrimp Curry

Famous shrimp curry of Goa, prepared with freshly ground coconut and an array of masterfully blended spices

**18.95**

### Shrimp Vindaloo

Shrimp cooked in special hot and sour curry, enhanced with special Vindaloo sauce and potatoes

**17.95**

## Lamb Specialties

### Lamb Curry

Fresh boneless lamb cubes cooked in a special curry sauce

**16.95**

### Lamb Saag

Boneless tender pieces of lamb cooked with fresh spinach and flavored with green herbs

**16.95**

### Lamb Tikka Masala

Boneless, diced lamb Tandoori style, cooked in a creamy tomato sauce

**17.95**

### Lamb Rogan Josh

Boneless tender pieces of lamb cooked with onions, garlic, tomatoes, yogurt, spices, nuts and raisins

**17.95**

### Lamb Korma

Lamb curry cooked with nuts and raisins in a cream sauce

**17.95**

### Keema Curry

Ground lamb cooked with green peas, tomatoes and onion

**16.95**

### Lamb Bhuna

Boneless lamb pan roasted with onions, tomatoes, green peppers and spices

**16.95**

### Lamb Mushroom

Lamb curry cooked with mushrooms

**16.95**

### Lamb Vindaloo

Tender pieces of lamb cooked with potatoes, hot spices and fresh green herbs

**16.95**

## Lamb-Do Piazza

Barbecued lamb cubes pan roasted with onions, peppers and exotic spices

**16.95**

## Beef Specialties

### Beef Curry

Fresh boneless beef cubes cooked in a special curry sauce

**15.95**

### Beef Bhuna

Boneless beef pan roasted with onions, tomatoes, peppers and spices

**15.95**

### Beef Rogan Josh

Boneless tender pieces of beef cooked with onions, garlic, tomatoes, yogurt, spices and nuts

**15.95**

### Beef Korma

Beef curry cooked with nuts and raisins in a cream sauce

**16.95**

### Beef Saag

Boneless tender pieces of beef cooked with fresh spinach and flavored with green herbs

**16.95**

### Beef Mushroom

Beef curry cooked with mushrooms

**15.95**

### Beef Vindaloo

Tender pieces of beef cooked with potatoes, hot spices and fresh green herbs

**16.95**

## Tandoori Specialties

**What is Tandoor?** Tandoor is a traditional charcoal oven made with clay. Food cooked in a Tandoor is juicy, lighter, and hearty with a smoky delicious flavor.

(All Tandoori items served with masala sauce)

### Chicken Tandoori

The supreme of kabobs – spring chicken marinated in Tandoori masala and yogurt for over 24-hours and then baked on skewers in Tandoori oven until tender and juicy. Tastiest way to barbecue a chicken

**16.95**

### Seekh Kabab

Lean minced lamb mixed with onions, herbs and spices and baked on skewers in the Tandoori oven

**16.95**

### Lamb Kabab

Succulent lamb pieces marinated in a spiced cream sauce and broiled in a charcoal oven

**17.95**

### Fish Tandoori

Salmon marinated in a lightly spiced cream sauce and broiled over a charcoal fire

**18.95**

### Chicken Tikka

All white meat marinated in special sauce and barbecued to perfection

**15.95**

### Rack of Lamb

Tender piece of lamb chop marinated in special Tandoori sauce for two days and then cooked on skewers in the Tandoori oven

**23.95**

### Tandoori Shrimp

Jumbo shrimp marinated in freshly ground spices and baked on skewers in the Tandoori oven

**19.95**

### Mixed Tandoori Grill

Variety of barbecued items includes Lamb Kabab, Chicken Tikka, Chicken Tandoori, Fish Tikka Shrimp Tandoori and Seekh Kabab, char broiled in a clay oven to perfection

**19.95**

## South Indian Delight

### Plain Dosa

Thin crispy lentil crepe

**6.95**

### Masala Dosa

Thin crispy crepe stuffed with potatoes and onions

**10.95**

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