

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

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

### Breads

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

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

### 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> Boneless chicken marinated in oriental style and pan roasted with tomatoes, onions and peppers with touch of chilli paste	<b>12.95</b>
<b>Aloo Ko Achar</b> Diced potatoes spiced with sesame paste and Nepalese spices	<b>5.95</b>
<b>Khasiko Sekuwa</b> Boneless mutton cubes, spiced with ginger and Himalayan masala	<b>8.95</b>

### Main Entrée (Vegetarian)

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

### (Non-vegetarian)

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

### Desserts

<b>Sikorni</b> Hung yogurt folded with dry nuts	<b>4.95</b>
<b>Rasmalai</b> Homemade fresh cottage cheese and sweetened milk served cold, garnished with pistachio	<b>4.95</b>
<b>Kheer (Rice Pudding)</b> Homemade rice pudding flavored with cardamom and nuts	<b>4.95</b>
<b>Gulab Jamun</b> A northern Indian sweet dessert, delicious light pastry ball made from milk, fried and soaked in syrup and garnished with coconut	<b>4.95</b>
<b>Gazar Ko Haluwa</b> Minced carrot cake reduced in sweetened milk	<b>4.95</b>
<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	<b>1.95</b>
Himalayan Masala Chiya (Freshly made with herbs and milk)	<b>2.95</b>
Coffee Regular, Coffee De Café	<b>1.95</b>
<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



BEST OF BOSTON - Phoenix 2006

# Himalayan Bistro

BEST OF CITY SEARCH - WINNER 2010 – 2011



**TAKE-OUT MENU**  
Delivery and Catering Service Available

## Indian and Nepali Cuisine

**1735 CENTRE STREET  
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**617-325-3500**

Fax: 617-325-5057

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Email: [info@himalayanbistro.net](mailto:info@himalayanbistro.net)

**WEEKDAY BUFFET LUNCH \$8.95**

Served 11:30 a.m. – 3:00 p.m.

**WEEKEND BRUNCH \$10.95**

Served 11:30 a.m. – 3:00 p.m.

**Gift Cards Available**

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 Yikka) 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 Entrées 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	

<b>Chicken Tikka Masala</b>	<b>15.95</b>
Boneless, diced chicken Tandoori cooked in rich, creamy tomato sauce	
<b>Chicken Saag</b>	<b>14.95</b>
Chicken cooked with fresh spinach	
<b>Chicken Do-Piazza</b>	<b>14.95</b>
Boneless chicken pan-roasted with spices, onions, tomatoes and peppers	
<b>Chicken Jhalfrazi</b>	<b>14.95</b>
Boneless chicken slowly simmered with garden fresh vegetables and savory spices	
<b>Chicken Makhni</b>	<b>15.95</b>
Charbroiled chicken dipped in fresh tomato sauce, enriched with fenugreek and garnished with nuts	
<b>Chicken Tikka Saag</b>	<b>15.95</b>
Boneless roasted chicken “Tandoori Style” cooked with fresh spinach	

Seafood Specialties	
<b>Fish Curry</b>	<b>17.95</b>
Boneless, skinless haddock cooked in light curry sauce	
<b>Fish Vindalo</b>	<b>19.95</b>
Haddock cooked with potatoes and hot curry sauce	
<b>Shrimp Korma</b>	<b>18.95</b>
Shrimp cooked in light cream and tomato sauce, enriched with cashews	
<b>Shrimp Tandoori Masala</b>	<b>18.95</b>
Shrimp dipped in marinade of yogurt and Tandoori spices, grilled over charcoal and cooked in masala sauce	
<b>Fish Masala</b>	<b>17.95</b>
Haddock saturated in a tomato cream sauce with aromatic herbs	
<b>Shrimp Saag</b>	<b>17.95</b>
Shrimp cooked with fresh spinach	
<b>Goa Shrimp Curry</b>	<b>18.95</b>
Famous shrimp curry of Goa, prepared with freshly ground coconut and an array of masterfully blended spices	
<b>Shrimp Vindaloo</b>	<b>17.95</b>
Shrimp cooked in special hot and sour curry, enhanced with special Vindaloo sauce and potatoes	

Lamb Specialties	
<b>Lamb Curry</b>	<b>16.95</b>
Fresh boneless lamb cubes cooked in a special curry sauce	
<b>Lamb Saag</b>	<b>16.95</b>
Boneless tender pieces of lamb cooked with fresh spinach and flavored with green herbs	
<b>Lamb Tikka Masala</b>	<b>17.95</b>
Boneless, diced lamb Tandoori style, cooked in a creamy tomato sauce	
<b>Lamb Rogan Josh</b>	<b>17.95</b>
Boneless tender pieces of lamb cooked with onions, garlic, tomatoes, yogurt, spices, nuts and raisins	
<b>Lamb Korma</b>	<b>17.95</b>
Lamb curry cooked with nuts and raisins in a cream sauce	
<b>Keema Curry</b>	<b>16.95</b>
Ground lamb cooked with green peas, tomatoes and onion	
<b>Lamb Bhuna</b>	<b>16.95</b>
Boneless lamb pan roasted with onions, tomatoes, green peppers and spices	
<b>Lamb Mushroom</b>	<b>16.95</b>
Lamb curry cooked with mushrooms	
<b>Lamb Vindaloo</b>	<b>16.95</b>
Tender pieces of lamb cooked with potatoes, hot spices and fresh green herbs	

<b>Lamb-Do Piazza</b>	<b>16.95</b>
Barbecued lamb cubes pan roasted with onions, peppers and exotic spices	

Beef Specialties	
<b>Beef Curry</b>	<b>15.95</b>
Fresh boneless beef cubes cooked in a special curry sauce	
<b>Beef Bhuna</b>	<b>15.95</b>
Boneless beef pan roasted with onions, tomatoes, peppers and spices	
<b>Beef Rogan Josh</b>	<b>15.95</b>
Boneless tender pieces of beef cooked with onions, garlic, tomatoes, yogurt, spices and nuts	
<b>Beef Korma</b>	<b>16.95</b>
Beef curry cooked with nuts and raisins in a cream sauce	
<b>Beef Saag</b>	<b>16.95</b>
Boneless tender pieces of beef cooked with fresh spinach and flavored with green herbs	
<b>Beef Mushroom</b>	<b>15.95</b>
Beef curry cooked with mushrooms	
<b>Beef Vindaloo</b>	<b>16.95</b>
Tender pieces of beef cooked with potatoes, hot spices and fresh green herbs	

**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)**

<b>Chicken Tandoori</b>	<b>14.95/Full \$24.95</b>
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	
<b>Seekh Kabab</b>	<b>16.95</b>
Lean minced lamb mixed with onions, herbs and spices and baked on skewers in the Tandoori oven	
<b>Lamb Kabab</b>	<b>17.95</b>
Succulent lamb pieces marinated in a spiced cream sauce and broiled in a charcoal oven	
<b>Fish Tandoori</b>	<b>18.95</b>
Salmon marinated in a lightly spiced cream sauce and broiled over a charcoal fire	
<b>Chicken Tikka</b>	<b>15.95</b>
All white meat marinated in special sauce and barbecued to perfection	
<b>Rack of Lamb</b>	<b>23.95</b>
Tender piece of lamb chop marinated in special Tandoori sauce for two days and then cooked on skewers in the Tandoori oven	
<b>Tandoori Shrimp</b>	<b>19.95</b>
Jumbo shrimp marinated in freshly ground spices and baked on skewers in the Tandoori oven	
<b>Mixed Tandoori Grill</b>	<b>19.95</b>
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	

South Indian Delight	
<b>Plain Dosa</b>	<b>6.95</b>
Thin crispy lentil crepe	
<b>Masala Dosa</b>	<b>10.95</b>
Thin crispy crepe stuffed with potatoes and onions	
<b>Lamb Uttapam</b>	<b>11.95</b>
A thin pancake made with rice and lentils, topped with onions, tomatoes, peppers and barbecued lamb	