

Soups & Salads

Chicken Soup: Indian-style chicken soup, with herbs & spices	\$6.00
Dal Soup: Black lentil soup in a delicate broth	\$4.00
Hariyali Salad: Mixed greens, tomato, cucumber, beets.....	\$7.00

Appetizers

Vegetable Samosa: Stuffed with seasoned potatoes and green peas	\$4.00
Meat Samosa: Savory puff stuffed with mildly spiced ground chicken & green peas	\$5.99
Samosa Chat: Vegetable samosa with chick peas, red onion, tomato, plain yogurt & tamarind chutney	\$6.00
Cauliflower Pakora: Six pieces of cauliflower dipped in chick pea batter & fried in vegetable oil	\$4.00
Combination Appetizer: Includes two veggie pakora, two momos, one samosa pastry & 3 pieces shrimp pakora	\$8.00
Shrimp Pakora: Shrimp dipped in our chick pea batter and fried.....	\$8.00
Onion Bhaji: Onion dipped in chick pea batter and fried.....	\$5.00
Calamari Pakora: Calamari dipped in our chick pea batter & fried	\$9.00
Spinach Pakora: Spinach dipped in our chick pea batter & fried	\$5.00

Beverages

Coke, Diet Coke, Sprite, Iced Tea, Hot Tea, Coffee	\$2.00
Juices: Apple, Guava, Mango, or Pineapple	\$3.00
Iced Chai	\$2.00
Chai	\$2.00
Lassi - A delicious Indian-style fruit drink made with fresh yogurt	\$3.75
Choose from: Mango Lassi, Rose Lassi or Strawberry Lassi	

Breads

Naan Bread: Traditional Indian flat bread baked fresh to order in our clay oven and brushed with ghee(Butter)	
Plain Naan	\$2.00
Garlic Naan- Naan with Garlic	\$3.00
Onion Kulcha- Naan with onion & herbs.....	\$3.00
Garlic Cheese Naan- Naan with garlic & cheese.....	\$3.95
Onion Cheese Naan- Naan with onion & cheese.....	\$3.95
Coconut Naan- Naan filled with coconut, sweet and mild.....	\$5.00
Roti(Bread): Traditional, unleavened Indian bread made from stoneground whole wheat flour. Plain Or Garlic.....	\$2.95
Puri Bread: Traditional Indian bread prepared with wheat flour and deep fried bread.....	\$1.95
Paratha: Traditional unleavened Indian flat bread made with whole wheat dough.....	\$2.95
Aloo Paratha: Stuffed with mild spiced potatoes.....	\$5.00
Variety Bread Basket: Naan, garlic naan, cheese naan & onion naan.....	\$8.99
Cheese Naan: Naan with cheddar cheese.....	\$3.95
Kabuli Naan: Dates and nuts	\$5.00

Sides

Raita	\$1.00
Basmati Rice	\$1.95
French Fries	\$2.00
Mango Chutney	\$2.00
Papadums	\$2.00

Desserts

Kheer - Freshly made Nepali rice pudding seasoned with whole cinnamon, clove and nutmeg.....	\$ 3.50
Gulab Jamun - Indian milk cakes soaked in a sweet rose syrup	\$ 2.50
Chai - Sweet milk tea made with herbs and spices	\$ 1.95

Makhani - This delicious sauce is made by simmering chopped tomatoes with butter, paprika, chilies and topped with cream.

GF Chicken Makhani	\$14.00
GF Lamb Makhani.....	\$15.00
GF Shrimp Makhani.....	\$16.00
GF Salmon Makhani.....	\$16.00
GF Panir Makhani	\$13.00
GF Tofu Makhani	\$12.00
GF Dal Makhani	\$11.00

Bhuna - Cooked with tomatoes, green and red bell peppers, with natural garlic flavor.

GF Chicken Bhuna	\$13.95
GF Salmon Bhuna.....	\$17.00
GF Shrimp Bhuna.....	\$16.00
GF Lamb Bhuna.....	\$15.00

Rogan Jhosh - Curry sauce cooked with yogurt with Indian spices & herbs.

GF Lamb Rogan Jhosh	\$15.00
GF Chicken Rogan Jhosh.....	\$14.00

Tandori Offering - Mild yogurt marinated & cooked in a clay oven with mesquite charcoal, on a bed of peppers & onion.

GF Chicken Boti Kabab.....	\$15.00
GF Shrimp Boti Kabab.....	\$16.00
GF Tandori Chicken.....	\$14.95

American Entrees

Chicken Fingers - Four tender pieces of chicken breaded and fried. Served with french fries.....

\$ 6.95

Kids Menu Entrees

Samosas - Puff pastry with potatoes & Peas.....	\$ 4.00
Mac & Cheese - Macaroni and cheese.....	\$ 4.95
French Fries	\$ 2.00
Chicken Fingers - Two tender pieces of chicken breaded and fried. Served with french fries	\$ 4.95
Fried Shrimp - Shrimp dipped in chick pea batter and fried	\$ 7.95
Chicken Tiki Masala	\$ 7.00

Cuisine of the HIMALAYAS



Lunch Buffet 11am - 3pm daily
Dinner 3-9pm Sunday-Thursday
3-10pm Friday-Saturday

1262 Bergen Park, Suite E 100
Evergreen, CO 80439
303.670.3370

www.CuisineoftheHimalayas.com

* Please advise us of any food allergies so we may help with your selections.



Entrees

Served Mild, Medium or Hot

Curries

Traditional dish of india carefully seasoned with an exotic blend of curry spices, garlic, onion and tomato
(potatoes and green peas only in shrimp and salmon)

GF Chicken Curry.....	\$11.95	GF Salmon Curry.....	\$17.00
GF Lamb Curry.....	\$15.00	GF Fish Curry.....	\$16.00
GF Shrimp Curry.....	\$16.00		

Tika Masala

Best of both worlds involves both tandoori cooking and preparation our mild creamy curry sauce.

GF Chicken Tika Masala.....	\$14.00	GF Shrimp Tika Masala.....	\$16.00
GF Lamb Tika Masala.....	\$15.00	GF Salmon Tika Masala.....	\$17.00

Mish Mash (combination) Tika Masala

Tender piece of meat sliced and cooked with vegetables in a mild creamy curry sauce.

GF Chicken Tika Masala.....	\$15.00	GF Shrimp Tika Masala.....	\$16.00
GF Lamb Tika Masala.....	\$16.00	GF Salmon Tika Masala.....	\$17.00

Vindaloo

Tender Pieces of meat with potatoes and very hot seasoning with our traditional curry sauce.

GF Chicken Vindaloo.....	\$13.00	GF Salmon Vindaloo.....	\$17.00
GF Lamb Vindaloo.....	\$15.00	GF Vegi Vindaloo.....	\$12.00
GF Shrimp Vindaloo.....	\$16.00	GF Tofu Vindaloo.....	\$12.00

Korma

Very special dish of tender meat cooked in a creamy mild. (coconut sauce and cashew nuts) Delicately spiced.

GF Chicken Korma.....	\$14.00	GF Shrimp Korma.....	\$16.00
GF Lamb Korma.....	\$15.00	GF Fish Korma.....	\$16.00
GF Salmon Korma.....	\$17.00		

Saag (Spinach) & Meat

Boneless tender meat pieces with spinach and freshly ground spices onion, tomato, ginger and choce of creamy sauce or coconut milk delicately added.

GF Chicken Saag.....	\$13.00	GF Shrimp Saag.....	\$16.00
GF Lamb Saag.....	\$15.00	GF Salmon Saagv.....	\$17.00

Biryanis

Basmati Rice cooked with mixed nuts and raisins.

GF Vegi Biryani.....	\$12.00	GF Shrimp Biryani.....	\$16.00
GF Chicken Biryani.....	\$13.00	GF Lamb Biryani.....	\$16.00
GF Combo Biryani Lamb and Chicken.....	\$16.00		

Spicy GF Gluten Free

* Please advise us of any food allergies so we may help with your selections.

Vegetarian Entrees

All Entrees can be made to your specifications with or without heavy cream or coconut milk. Served with basmati rice.

Kofta Kasari: Potatoes with housemade paneer, nuts, raisend & spices, cooked with a creamy sauce	\$13.00
GF Mutter Paneer: Homemade paneer cheese and green peas simmered in an onion curry with a touch of tomato and cream sauce	\$11.00
GF Aloo Gobi: White cauliflower and potatoes cooked with a fragrant blend of spices. A favorite dish in almost every Nepali household.....	\$10.95
GF Gobi Mutter: White cauliflower, potatoes and peas cooked with curry sauce	\$11.95
GF Chana Masala: Zesty garbenzo bean curry sauteed onions, tomatoes, garlic & ginger & garnished with cilantro....	\$11.00
GF Saag Aloo: Roasted potatoes and light, creamed spinach tossed in a tarka of garlic, cumin and diced onions	\$10.95
GF Vegetable Korma: Mixed vegetables cooked in a mild cashew and coconut sauce	\$12.00
GF Aloo & Mutter: Roasted potatoes and peas tossed in a tarka of cumin, diced onions and tomato sauce	\$10.95
GF Saag Platter: Creamed spinach mixed with onions, garlic, and ginger. Serged over basmati rice	\$10.95
GF Mixed Vegetables: Fresh vegetables served with our curry creamy sauce	\$10.95
GF Saag Paneer: Lightly creamed spinach served with our fresh, homemade paneer cheese	\$11.95
GF Tofu Saag: Tofu and spinach cooked with a cream sauce.....	\$11.95
GF Vegetarian Tikamasala: Mixed vegetables served in a creamy tomato curry infused sauce with fresh herbs and ground spices.....	\$11.95
GF Panir Tika Masala: Homemade panir cheese in a creamy mild sauce with herbs.....	\$11.95
GF Tofu Tika Masala: Tofu chunks in a creamy mild sauce with herbs	\$11.95
GF Bharta Makhani: Roasted eggplant cooked with a blend of herbs, onions and tomatoes.	\$12.95
GF Saag Chole: Spinach cooked with chick peas in a cream sauce.....	\$11.95
GF Dal & Bhat: Traditional Napali Dinner with rice and lentels	\$11.00

Himalayan Entrees (continued) Served Mild, Medium or Hot

Jalfrezi A mixture of any meat of your choice, with mixed veggies glazed in our homemade curry.

GF Chicken Jalfrezi.....	\$12.95	GF Shrimp Jalfrezi.....	\$14.95
GF Lamb Jalfrezi.....	\$14.95	GF Salmon Jalfrezi.....	\$15.95

Tibetan Chow Chow Noodles and fresh vegetable with spices.

Vegi Chow Chow.....	\$12.00	Tofu Chow Chow.....	\$13.00
Chicken Chow Chow.....	\$14.00	Shrimp Chow Chow.....	\$16.00

Tibetan Dumpling MOMO's Traditional Tibetan dumpling filled with your choice of ground chicken or vegetables and steamed or fried. Served with a special tomato sauce. Handmade to order. Please allow 15 minutes cooking time.

Chicken Momo Plate.....	\$13.00	Vegi Momo Plate.....	\$12.00
-------------------------	---------	----------------------	---------