



Himalaya Restaurant

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Most Ordered

ITEM	PRICE
Mutton Biryani Bourdain Tender pieces of mutton cooked in a magical blend of dry whole spices and then layered with fragrant basmati rice. This...	\$16.63
Chicken Hara Masala Hyderabad Bourdain, chef’s signature dish. Tender juicy pieces of boneless chicken cooked in a tangy green curry sauce made from g...	\$17.50
Special Butter Chicken Bombay A richer, creamier, spicy and buttery version of our chicken tikka masala. Unless specified all entrees are served a la...	\$16.17
Rice Asian-style rice, available in small or regular sizes.	\$4.99
Saag Paneer Palak Paneer Zimmern. Chunks of fresh Indian cheese simmered in a creamed and spicy spinach curry. Unless specified all entrées are s...	\$15.99
Chicken Tikka Masala Mild. Succulent pieces of boneless chicken cooked in a smooth velvety sauce. Unless specified all entrees are served a l...	\$16.17
Chicken Biryani (After 1:30pm daily) Chicken Biryani: Served post-1:30pm daily. Comes with choice of either nan or basmati rice; selections include plain, on...	\$14.78
HFC Zimmern Whole Chicken (8) Himalaya fried chicken (skinless) is marinated in Indian spices and fried crispy, the southern way in 100% veg oil. This...	\$23.99
Sandy's Steak Tikka Bourdain Highly acclaimed, 4 juicy tender pieces of beef steak marinated in griddle roasted aromatic spices then chargrilled to p...	\$34.99
Crispy Lamb or Chicken Samosa (6) Samosas croustillantes garnies d'agneau ou de poulet, offertes par lot de six pièces.	\$11.99
Dal Fry Vegan. Guaranteed to be the best lentil curry in town. Res ispa loquitor (the evidence speaks for itself), so please giv...	\$11.99
Raita Creamy yogurt dip with herbs and spices. Available in bag, small cup, or large cup.	\$1.00

BBQ, Grill & Tandoori

ITEM	PRICE
Sandy's Steak Tikka Bourdain (BBQ, Grill & Tandoori) Highly acclaimed, 4 juicy tender pieces of beef steak marinated in griddle roasted aromatic spices then chargrilled to p...	\$34.99
Special BBQ / Grill Platter (Deluxe) This platter sizzles with our BBQ specialties such as lamb seekh kabab, chicken seekh kabab, chicken boti, Persian kabab...	\$34.99
Chicken Chargha (Tandoori) This lahori style dry roasted whole chicken is flavored to the bone - never cooked before completing 72 hours in marinat...	\$19.99
Chicken Boti Kabab Mild. Skewered, tender & juicy chunks of boneless chicken tikka pieces in a special marinade, chargrilled to tickle your...	\$16.99
Chicken Seekh Kabab Dairy Free. Skewered, ground breast of chicken treated with special peshawari spices grilled to a light golden crisp. Se...	\$14.99
Gola Kabab Dairy Free. Butter soft grilled ground beef kababs (with the texture of a paté) marinated with papaya juice & garam masa...	\$17.50
Indian BBQ / Grill Platter (No Beef) This platter is loaded with all the above specialties except beef. specially for our indian gusets. Unless specified all...	\$24.99
Persian Kabab De tendres brochettes de bœuf haché, assaisonnées avec soin pour apporter juste un soupçon de saveur sans piquant, sont...	\$13.99

ITEM	PRICE
Chicken Kabab Platter	\$17.99
A combo delight. Served with 4pcs. of chicken boti kabab, and 2 skewers of chicken seekh kabab & chutney. Unless specifi...	
Gola Fry	\$21.19
Gola kababs sautéed in butter. Unless specified all entrees are served a la carté.	
Nasser's Lamb Seekh Kabab	\$16.50
Skewered and grilled ground lamb kababs flavored with fresh Indian herbs and spices. Served on a bed of special basmati...	
Chapli Kabab (Peshawari Specialty)	\$14.99
Dairy Free. Soft grilled ground beef patties seasoned with peshawar's spice blend of pomegranate seeds & crushed corrian...	

Rice Dishes

ITEM	PRICE
Chicken Biryani (After 1:30pm daily) (Rice Dishes)	\$14.78
Chicken Biryani: Served post-1:30pm daily. Comes with choice of either nan or basmati rice; selections include plain, on...	
Beef Biryani	\$16.40
Contain non-pitted dry plums, so please be watchful while eating and chewing. Unless specified all entrees are served a...	
Pooja's Paneer Biryani	\$16.17
Delicious vegetable biryani studded with fresh pieces of paneer (cheese). Contain non-pitted dry plums, so please be wat...	
Mutton Biryani Bourdain (Rice Dishes)	\$16.63
Tender pieces of mutton cooked in a magical blend of dry whole spices and then layered with fragrant basmati rice. This...	
Patel’s Vegetable Biryani	\$13.99
Potatoes, carrots and peas cooked in a semi-dry spicy tomato gravy then layered and steamed with fragrant basmati rice....	

Daily Friendly Fusion

ITEM	PRICE
HFC Zimmern Whole Chicken (8) (Daily Friendly Fusion)	\$23.99
Poulet frit de l'Himalaya, sans peau, mariné dans des épices indiennes puis frit jusqu'à obtenir une texture croquante,...	
Paratha-Dilla Indian Quesadilla	\$18.50
This Indo-Mex dish is chef’s take on his favorite Mexican dish, the quesadilla. Your choice of filling is grilled and sa...	
Aladin’s Beef Stew	\$18.50
The classic home style Indo-Pak beef stew is comfort food at its best. Unless specified all entrees are served a la cart...	
Jennie’s Masala Shepard’s Pie	\$18.50
Stuffed potato pancakes smothered with a zesty ground lamb curry- generously topped with four blend shredded cheese and...	
Darius’s Lamb Shank, Kabab and Rice Persian Mahiche - Indian-Style	\$19.99
Fork tender shank broiled with mild spices, immersed in special spicy and creamy sauce. Served with tandoori nan or basm...	
Jennie's Masala Shepard 's Pie with steak	\$19.99
Shepherd's pie with a twist of masala and steak. Choose from plain, onion kulcha, butter, spicy rocket, garlic nan, para...	

Flavorful Veggies | Sabzi

ITEM	PRICE
Bhindi Masala Okra	\$14.99
Fresh okra stir fried in a thick and delicious masala sauce with diced onions and tomatoes. A hot favorite of our guests...	
Yummy Baigan Bharta	\$14.99
Vegan. A vegetarian classic made with baked eggplant. It very successfully competes with baba ghanouj, its middle Easter...	
Shahi Malai Kofta	\$14.99
Vegetable dumplings simmered in a yummy creamy, buttery sauce. This is prepared in the traditional recipe as followed by...	

ITEM	PRICE
Mixed Vegetables Panchrangi Sabji	\$14.99
A medley of potatoes, peas, carrots and cauliflower in a blissful piquant sauce. Unless specified all entrees are served...	
Ike’s Aloo Masala Special Potato Curry	\$14.99
Vegan. Des pommes de terre Idaho de première qualité sont sautées avec des épices sèches entières, mijotées avec une abo...	
Nadia’s Veggie Hara Masala	\$14.99
We substitute potatoes, peas and carrots for cheese in the dish above. Unless specified all entrees are served a la cart...	
Mirchon Ka Salan	\$14.99
Vegan, spicy. This eternally classic Hyderabadi dish takes nearly four hours to prepare with a whopping 67 ingredients....	
Saro Keema	\$15.99
Mild. A vegan “ ground beef ” curry, rich tasting and a perfect meal for vegetarians & carnivores alike. Unless specifie...	
Aloo Gobi	\$14.99
Cubed potatoes and cauliflower florets stewed in a spicy curry of cumin and onion seeds. Flavor enhanced with fresh herb...	
Shahla’s Aloo Saag Aloo Palak	\$14.99
Spinach with potatoes. Creamed spinach and mustard greens are simmered with a curry of potato cubes to make it a favorit...	
Chicken Curries	

ITEM	PRICE
Chicken Hara Masala Hyderabadi (Chicken Curries)	\$17.50
Bourdain, chef’s signature dish. Tender juicy pieces of boneless chicken cooked in a tangy green curry sauce made from g...	
Special Butter Chicken Bombay (Chicken Curries)	\$16.17
A richer, creamier, spicy and buttery version of our chicken tikka masala. Unless specified all entrees are served a la...	
Chicken Tikka Masala (Chicken Curries)	\$16.17
Mild. Succulent pieces of boneless chicken cooked in a smooth velvety sauce. Unless specified all entrees are served a l...	
Chicken Tikka Masala Deluxe	\$18.50
Mild. All white meat chicken grilled to perfection and topped off with our special tikka masala sauce. Unless specified...	
Chicken Achaari (Hyderabadi)	\$16.17
Morceaux de poulet désossés mijotés dans une sauce piquante avec une note fumée de cornichon, rehaussés de poivrons doux...	
Chicken Hara Masala Supreme	\$18.50
Above creation cooked with vegetables. Unless specified all entrees are served a la carté.	
Chicken Karahi Peshawari	\$16.17
All white meat boneless chicken cubes cooked in a spicy tomato sauce flavored with balti masala, green chillies, ginger...	
Chicken Methi / Saag Punjabi	\$16.17
Boneless chicken cubes simmered in a creamy and spicy spinach, mustard greens and fenugreek masala sauce. Unless specifi...	
Yummy Chicken Nuggets and Fries	\$9.99
Unless specified all entrees are served a la carté.	
Shahi Chicken Korma Delhiwala	\$16.17
Famous Mughlai dish cooked in a creamy, aromatic sauce and is not sweet. Unless specified all entrees are served a la ca...	
Murgh Chole Punjabi Classic	\$18.50
Dairy free. Boneless chicken and chickpeas cooked in a delicious masala sauce. Unless specified all entrees are served a...	

Meat Curries, Masala Gravies & House Specials	
ITEM	PRICE
Stewart’s Lamb Vindaloo Goan Specialty	\$19.99
Boneless chunks of fresh and tender lamb simmered in a rich, spicy and tangy Goan style sauce. A true East Indian classi...	
Hunter's Beef Plate Zimmern Pakistani Pastrami	\$26.25
1.5 lb. Bourdain. By weighed of piece only. Our (hanifia style) hunter’s beef is lean pastrami served as, cold cuts with...	

ITEM	PRICE
Goat Karhai Frontier Style Succulent goat meat pieces cooked with fresh tomatoes, karhai masala, green chillies, ginger and garlic in a traditional...	\$21.99
Goat Masala Bhuna Morceaux tendres de viande de chèvre avec os mijotés dans une sauce épicée et onctueuse, subtil mélange de garam masala,...	\$21.99
Ali Bhai’s Nehari Pot Roast Delhi Style Pot roast of lean beef shank, slow simmered overnight in a spicy sauce seasoned with fennel and ginger and served with f...	\$17.50
Palak Gosht Saag Freshly chopped spinach, mustard greens stewed into a rich goat meat gravy or beef masala. This is a popular dish of our...	\$21.99
Karachi Kebab Masala 3 juicy meat cutlets grilled and smothered in a rich Karachi style gravy. This is chef’s version of the timeless classic...	\$17.50
Keema Lucknowi Ground lamb cooked in a piquant masala sauce. Unless specified all entrées are served a la carté.	\$14.99
Frontier Beef Karhai Beef Curry Tender, boneless beef cubes cooked frontier style in Peshawari masala with fresh tomatoes, green chilies and sliced ging...	\$18.50
American Fav - Dal Gosht A delicious blend of dal (lentils) and goat meat or boneless beef masala slow cooked to perfection. Unless specified all...	\$21.99
Cook’s Tawa Gosht Cubes of steak cooked on griddle top with onions, tomatoes, peppers & a light drizzle of frontier sauce. Alison cook cal...	\$21.99
Aloo Keema Keema above is served with stewed potatoes. Unless specified all entrées are served a la carté.	\$14.99
Aloo Gosht Lahori Style A lighter version of goat masala prepared with stewed potatoes. Unless specified all entrées are served a la carté.	\$21.99
Loren’s Pak-American Potroast false	\$18.50
Delhi’s Haleem Texture of Thick Soup Lean meat cooked overnight with wheat, barley and 7 types of lentils, then mashed into a thick soup topped with green ch...	\$17.99
Resha Gosh Shredded Beef Curry Our version of the Cuban favorite ropa vieja. Unless specified all entrées are served a la carté.	\$19.99
Seafood Delight	
ITEM	PRICE
Albert’s Shrimp Tikka Masala and Rice The seafood version of chicken tikka masala with the same deep intense flavor. Unless specified all entrées are served a...	\$18.50
Victor’s Grilled Fish Masala Large pieces of fish fillets grilled with Indian spices and topped with our special tomato seafood sauce. Served with fr...	\$17.50
Steve’s Fish Masala and Rice Red Curry 2 huge tilapia fillets slow simmered in a piquant red masala sauce. Served with long grain basmati rice or nan. Unless s...	\$18.50
John’s Shrimp Masala and Rice Red Curry Jumbo shrimp cooked in a traditional spicy red seafood masala gravy with fresh curry leaves. Served with long grain basm...	\$18.50
Mike’s Goa Salmon and Rice Green Curry Freshly prepared salmon fillet simmered in a rich green coconut curry tempered with fresh curry leaves and served with k...	\$18.50
Fulton’s Goa Shrimp and Rice Green Curry Jumbo shrimp sautéed in freshly prepared rich green coconut curry tempered with fresh curry leaves and served with khush...	\$18.50

Hearty Lentils	
ITEM	PRICE

Ravi's Aloo Chana Masala	\$11.99
Vegan. Bourdain. Butter soft chickpeas and potato cubes simmered in a piquant curry sauce. A special treat from Punjab,...	
Dal Fry (Hearty Lentils)	\$11.99
False	
Dal Palak Spinach with Lentils	\$13.75
In this vegetarian specialty of the house, dal fry, (the dish described above) is blended with creamed spinach to give i...	

Fresh Moist Paneer Indian Style Cheese

ITEM	PRICE
Paneer Tikka Masala	\$15.99
Mild, kid friendly. Chunks of fresh Indian style home made cheese simmered in a buttery tandoori masala sauce. Unless sp...	
Paneer Hara Masala Supreme	\$17.50
Our signature dish served with vegetables. Unless specified all entrées are served a la carté.	
Special Paneer Butter Masala	\$15.99
An intense Punjabi classic. Unless specified all entrées are served a la carté.	
Saag Paneer Palak Paneer (Fresh Moist Paneer Indian Style Cheese)	\$15.99
Zimmern. Chunks of fresh Indian cheese simmered in a creamed and spicy spinach curry. Unless specified all entrées are s...	
Paneer Hara Masala	\$15.99
Our signature dish- an original classic. Unless specified all entrées are served a la carté.	

Snacks & Sides

ITEM	PRICE
Crispy Lamb or Chicken Samosa (6) (Snacks & Sides)	\$11.99
Crispy samosas filled with choice of lamb or chicken, served in a portion of 6.	
Vegetarian Samosa Plate (2)	\$3.75
Triangular pastries filled with spiced potatoes and peas, deep-fried to a golden crisp.	
Raita (Snacks & Sides)	\$1.00
Creamy yogurt dip with herbs and spices. Available in bag, small cup, or large cup.	
Vegetable Cutlet (4)	\$9.50
Un mélange de légumes finement hachés, assaisonnés et enrobés de chapelure, puis frits jusqu'à obtenir une croûte dorée....	
Aloo Tikki (4)	\$8.50
Four mashed potato patties, seasoned with traditional spices, herbs, and a hint of chili, pan-fried till golden.	
Papads (4)	\$3.50
Thin, crispy lentil wafers, typically seasoned with cumin and black pepper, served as a set of four.	
Paneer Tikka Plate	\$10.99
Cubes of cottage cheese marinated in a blend of traditional spices and yogurt, then grilled to perfection with vegetable...	
Disposable Plate	\$0.35
Each.	
Magic Mustard Bottle	\$5.99
A unique concoction, typically served as a condiment, blending mustard with an array of spices for an enchanting taste.	
Plain Yogurt	\$3.50
Classic creamy yogurt served plain. A delightful treat to enjoy any time of the day.	

Freshly Prepared In-House Bread / Rice

ITEM	PRICE
Rice (Freshly Prepared In-House Bread / Rice)	\$4.99
Asian-style rice, available in small or regular sizes.	

ITEM	PRICE
Garlic Nan Zimmern. 1 order is 1 round.	\$3.50
Butter Nan 1 order is 1 round.	\$2.50
Spicy Rocket Nan Bullet Naan false	\$3.50
Single Nan 1 round. 1 order is 1 round.	\$2.31
Paratha Flaky, buttery Indian flatbread, perfect as a side or with curries.	\$3.50
Onion Kulcha 1 order is 1 round.	\$3.50

Sweets Box

ITEM	PRICE
Almond Halwa Ground almonds cooked with milk and sugar, typically includes a touch of saffron or cardamom for added flavor.	\$10.99
Motichoor Ladoo Vegan.	\$10.99
Gulab Jamun Traditional Indian sweet, milky dough fried and immersed in fragrant syrup.	\$10.99
Milk Cake A soft, dense cake made with reduced milk, typically includes a hint of cardamom and is garnished with pistachios.	\$10.99

Heavenly Desserts / Sweets

ITEM	PRICE
Klitsas Almond Custard Rich Flan A richer, tastier version of the Mexican flan and French crème brulée is now served with a new twist.	\$8.99
Ras Malai (3) Spongy, light sweet cheese balls in a sweet creamy milk sauce topped with crushed pistachios.	\$8.50
Kalakand (3) Indian Cajeta Un gâteau au lait traditionnel connu sous le nom de Kalakand Ajmeri. Préparé en réduisant lentement du lait entier, il o...	\$7.50
Shahi Tukray Gourmet Bread Pudding Luscious dessert prepared with saffron pistachios and raisins served as a monster slice.	\$10.99
Gulab Jamun (4) This dessert is equally loved by kids and grownups. Dry milk balls resembling donut holes are sautéed and steeped in an...	\$7.50
Elon’s Mango Tres Leches A classic Latin dessert given a desi spin; topped with a delicious mango sauce.	\$9.99

Beverages - Ice Cold / Hot

ITEM	PRICE
Mango Lassi Traditional Indian drink with mango and yogurt.	\$6.99
Masala Tea Masala tea blend with spices, available iced or hot.	\$2.99

ITEM	PRICE
Soda Choice of ice cold or hot soda featuring Thumbs Up, Limca, Vimto, Ginger Beer, or Maaza.	\$2.50
Debbi’s Delicious Iced Chai Tea A refreshing blend of black tea and traditional spices, served cold with a hint of milk.	\$5.99
Nataliya’s Lemonade Nataliya's lemonade is a refreshing beverage, handcrafted with freshly squeezed lemon juice, typically sweetened to enha...	\$3.69
Lassi Choose which kind.	\$5.75
Hot Tea Un mélange parfumé de feuilles de thé soigneusement choisies, servi fumant pour réchauffer vos sens.	\$2.75
Iced Tea Chilled, Refreshing Brewed Tea, Perfectly Balanced for a Hot Day	\$2.75
Bottled Soda Selection of ice-cold bottled sodas. Choose from Thumbs Up, Limca, Vimto, Ginger Beer, or Maaza.	\$2.50
Mango Shake Refreshing mango milkshake, perfectly blended for a creamy, tropical delight.	\$7.50
Masala Soda Carbonated beverage infused with a special blend of spices, including black salt, cumin, and chaat masala, combined with...	\$2.99
Salted Caramel Lassi A sweet and salty yogurt-based drink, infused with rich caramel flavor.	\$6.99
Sparkling Water Sparkling water, choice of Topo Chico or Perrier.	\$3.50
Bottled Water	\$2.50
Most Ordered	
ITEM	PRICE
Special Butter Chicken Bombay A richer, creamier, spicy and buttery version of our chicken tikka masala. Unless specified all entrees are served a la...	\$16.17
Beef Biryani Contain non-pitted dry plums, so please be watchful while eating and chewing. Unless specified all entrees are served a...	\$16.40
Mutton Biryani Bourdain Morceaux tendres de mouton mijotés avec un mélange aromatique d'épices entières, puis disposés en couches avec du riz ba...	\$16.63
Chicken Hara Masala Hyderabadi Bourdain, chef’s signature dish. Tender juicy pieces of boneless chicken cooked in a tangy green curry sauce made from g...	\$17.50
Rice Asian cuisine. In-house freshly prepared rice, available in small or regular sizes.	\$4.99
Sandy’s Steak Tikka Bourdain Highly acclaimed, 4 juicy tender pieces of beef steak marinated in griddle roasted aromatic spices then chargrilled to p...	\$34.99
Chicken Tikka Masala Mild. Succulent pieces of boneless chicken cooked in a smooth velvety sauce. Unless specified all entrees are served a l...	\$16.17
Gola Kabab Dairy-free. Butter soft grilled ground beef kebabs (with the texture of a paté) marinated with papaya juice and garam ma...	\$17.50
Chicken Biryani (After 1:30 pm daily) Same cooking receipe as lamb biryani, but cooked with tender boneless chicken.	\$14.78
Saag Paneer Palak Paneer Zimmern. Chunks of fresh Indian cheese simmered in a creamed and spicy spinach curry. Unless specified all entrees are s...	\$15.99

ITEM	PRICE
Raita Cool, creamy yogurt-based dip, seasoned with cucumber and spices. Available in bag, small, or large cup.	\$1.00
Mango Lassi Traditional Indian drink with mango and yogurt.	\$6.99
Lunch Pre-Set Special	
ITEM	PRICE
All Chicken Combo Platter Lunch Un trio savoureux de poulet, avec deux portions distinctes de curry et un accompagnement traditionnel, parfait pour un r...	\$20.99
Combo Platter Lunch A delicious platter that changes daily: includes all of the following - tender boneless chicken curry, boneless lamb cur...	\$20.99
Vegetarian Combo Platter Lunch This delectable platter also changes daily. It includes paneer curry, vegetable of the day, dal or chana masala (our cho...	\$20.99
BBQ, Grill & Tandoori	
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Sandy’s Steak Tikka Bourdain (BBQ, Grill & Tandoori) Highly acclaimed, 4 juicy tender pieces of beef steak marinated in griddle roasted aromatic spices then chargrilled to p...	\$34.99
Gola Kabab (BBQ, Grill & Tandoori) Dairy-free. Butter soft grilled ground beef kebabs (with the texture of a paté) marinated with papaya juice and garam ma...	\$17.50
Gola Fry Gola kebabs sautéed in butter. Unless specified all entrees are served a la carte.	\$21.19
Chicken Kabab Platter A Combo Delight Served with 4 pieces of chicken boti kabab, and 2 skewers of chicken seekh kabab and chutney. Unless specified all entre...	\$17.99
Chicken Chargha Tandoori This Lahori style dry roasted whole chicken is flavored to the bone - never cooked before completing 72 hours in marinat...	\$19.99
Nasser’s Lamb Seekh Kabab Skewered and grilled ground lamb kebabs flavored with fresh Indian herbs and spices. Served on a bed of special basmati...	\$16.99
Chicken Boti Kabab Morceaux de poulet tendres et juteux, marinés dans un mélange spécial, délicatement grillés sur brochettes. Accompagné d...	\$16.99
Chapli Kabab Peshawari Specialty Dairy free. Soft grilled ground beef patties seasoned with Peshawar’s spice blend of pomegranate seeds and crushed coria...	\$14.99
Special BBQ / Grill Platter Deluxe This platter sizzles with our BBQ specialties such as lamb seekh kabab, chicken seekh kabab, chicken boti, Persian kabab...	\$34.99
Persian Kabab Mild, and dairy free. Mildly spiced but flavorful ground beef kebabs make a great treat for those who fear spicy hot foo...	\$13.99
Indian BBQ / Grill Platter No Beef This platter is loaded with all the above specialties except beef. Specially for our Indian guests. Unless specified all...	\$24.99
Chicken Seekh Kabab Dairy free. Skewered, ground breast of chicken treated with special Peshawari spices grilled to a light golden crisp. Se...	\$14.99
Nasser’s Lamb Seekh Kabab (BBQ, Grill & Tandoori) Skewered and grilled ground lamb kebabs flavored with fresh Indian herbs and spices. Served on a bed of special basmati...	\$16.99
Rice Dishes	
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Daily Friendly Fusion	
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Himalaya fried chicken (skinless) is marinated in Indian spices and fried crispy, the southern way in 100% veg oil. This...	
Paratha-Dilla Indian Quesadilla	\$18.50
This Indo-Mex dish is chef's take on his favorite Mexican dish, the quesadilla. Your choice of filling is grilled and sa...	
Jennie's Masala Shepard 's Pie with steak	\$19.99
Jennie's Masala Shepard's Pie: savory steak blend with masala spices, topped with smooth mash. Choice of nan (plain, oni...	
Jennie's Masala Shepard's Pie	\$18.50
Stuffed potato pancakes smothered with a zesty ground lamb curry- generously topped with four blend shredded cheese and...	
Darius's Lamb Shank, Kabab and Rice Persian Mahiche - Indian-Style	\$19.99
Fork tender shank broiled with mild spices, immersed in special spicy and creamy sauce. Served with tandoori nan or basm...	
Aladin's Beef Stew	\$18.50
Un ragoût de bœuf inspiré des traditions culinaires indo-pakistanaïses, mijoté lentement pour infuser des saveurs profon...	
Flavorful Veggies Sabzi	
ITEM	PRICE
Shahi Malai Kofta	\$14.99
Vegetable dumplings simmered in a yummy creamy, buttery sauce. This is prepared in the traditional recipe as followed by...	
Mixed Vegetables Panchrangi Sabji	\$14.99
A medley of potatoes, peas, carrots and cauliflower in a blissful piquant sauce. Unless specified all entrees are served...	
Aloo Gobi	\$14.99
Cubed potatoes and cauliflower florets stewed in a spicy curry of cumin and onion seeds. Flavor enhanced with fresh herb...	
Shahla's Aloo Saag Aloo Palak	\$14.99
Spinach with potatoes. Creamed spinach and mustard greens are simmered with a curry of potato cubes to make it a favorit...	
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Vegan. A vegetarian classic made with baked eggplant. It very successfully competes with baba ghanouj, its middle Easter...	
Mirchon Ka Salan	\$14.99
Vegan, spicy. This eternally classic Hyderabadi dish takes nearly four hours to prepare with a whopping 67 ingredients....	
Ike's Aloo Masala Special Potato Curry	\$14.99
Vegan. No.1 Idaho potatoes sautéed in whole dry spices then stewed in loads of fresh herbs and finished off in a thick a...	
Nadia's Veggie Hara Masala	\$14.99
We substitute potatoes, peas and carrots for cheese in the dish above. Unless specified all entrees are served a la cart...	

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Mild. A vegan “ ground beef ” curry, rich tasting and a perfect meal for vegetarians & carnivores alike. Unless specifie...	

Chicken Curries

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Famous Mughlai dish cooked in a creamy, aromatic sauce and is not sweet. Unless specified all entrees are served a la ca...	
Chicken Karhai Peshawari	\$16.17
All white meat boneless chicken cubes cooked in a spicy tomato sauce flavored with balti masala, green chillies, ginger...	
Yummy Chicken Nuggets and Fries	\$9.99
Unless specified all entrees are served a la carté.	
Chicken Methi / Saag Punjabi	\$16.17
Boneless chicken cubes simmered in a creamy and spicy spinach, mustard greens and fenugreek masala sauce. Unless specifi...	
Murgh Chole Punjabi Classic	\$18.50
Dairy free. Boneless chicken and chickpeas cooked in a delicious masala sauce. Unless specified all entrees are served a...	
Chicken Achaari Hyderabad	\$16.17
Boneless chicken cubes cooked in a smoky pickle flavored tangy sauce topped with mild peppers. Unless specified all entr...	
Chicken Hara Masala Supreme	\$18.50
Above creation cooked with vegetables. Unless specified all entrees are served a la carté.	

Meat Curries, Masala Gravies & House Specials

ITEM	PRICE
Goat Masala Bhuna	\$21.99
Des morceaux charnus et tendres de chèvre avec os mijotés dans une sauce épicée riche, rehaussée par le parfum du garam...	
Goat Karhai Frontier Style	\$21.99
Succulent goat meat pieces cooked with fresh tomatoes, karhai masala, green chillies, ginger and garlic in a traditional...	
Delhi’s Haleem Texture of Thick Soup	\$17.99
Lean meat cooked overnight with wheat, barley and 7 types of lentils, then mashed into a thick soup topped with green ch...	
Ali Bhai’s Nehari Pot Roast Delhi Style	\$17.99
Pot roast of lean beef shank, slow simmered overnight in a spicy sauce seasoned with fennel and ginger and served with f...	
American Fave - Dal Gosht	\$21.99
A delicious blend of dal (lentils) and goat meat or boneless beef masala slow cooked to perfection. Unless specified all...	
Keema Lucknowi	\$14.99
Ground lamb cooked in a piquant masala sauce. Unless specified all entrees are served a la carté.	
Aloo Keema	\$14.99
Keema above is served with stewed potatoes. Unless specified all entrees are served a la carté.	
Cook’s Tawa Gosht	\$19.99
Morceaux de steak saisis sur un gril plat avec oignons, tomates et poivrons, nappés d'une touche de sauce frontier.	
Hunter's Beef Plate Zimmern Pakistani Pastrami	\$26.25
1.5 lb. Bourdain. By weighed of piece only. Our (hanifia style) hunter’s beef is lean pastrami served as, cold cuts with...	

ITEM	PRICE
Resha Gosh Shredded Beef Curry	\$19.99
Our version of the Cuban favorite ropa vieja. Unless specified all entrees are served a la carté.	
Stewart's Lamb Vindaloo Goan Specialty	\$19.99
Boneless chunks of fresh and tender lamb simmered in a rich, spicy and tangy Goan style sauce. A true East Indian classi...	
Frontier Beef Karhai Beef Curry	\$18.50
Tender, boneless beef cubes cooked frontier style in Peshawari masala with fresh tomatoes, green chilies and sliced ging...	
Karachi Kebab Masala	\$17.50
3 juicy meat cutlets grilled and smothered in a rich Karachi style gravy. This is chef's version of the timeless classic...	
Loren's Pak-American Pot Roast	\$18.50
Unless specified all entrees are served a la carté.	
Aloo Gosht Lahori Style	\$21.99
A lighter version of goat masala prepared with stewed potatoes. Unless specified all entrees are served a la carté.	
Palak Gosht Saag	\$21.99
Freshly chopped spinach, mustard greens stewed into a rich goat meat gravy or beef masala. This is a popular dish of our...	

Seafood Delight

ITEM	PRICE
Victor's Grilled Fish Masala	\$17.50
Large pieces of fish fillets grilled with Indian spices and topped with our special tomato seafood sauce. Served with fr...	
John's Shrimp Masala and Rice Red Curry	\$18.50
Crevettes géantes mijotées dans une sauce masala épicée aux fruits de mer, rehaussée de feuilles de curry fraîches. Acco...	
Mike's Goa Salmon and Rice Green Curry	\$18.50
Freshly prepared salmon fillet simmered in a rich green coconut curry tempered with fresh curry leaves and served with k...	
Fulton's Goa Shrimp and Rice Green Curry	\$18.50
Jumbo shrimp sautéed in freshly prepared rich green coconut curry tempered with fresh curry leaves and served with khush...	
Albert's Shrimp Tikka Masala and Rice	\$18.50
The seafood version of chicken tikka masala with the same deep intense flavor. Unless specified all entrees are served a...	
Steve's Fish Masala and Rice Red Curry	\$18.50
2 huge tilapia fillets slow simmered in a piquant red masala sauce. Served with long grain basmati rice or nan. Unless s...	

Hearty Lentils

ITEM	PRICE
Ravi's Aloo Chana Masala	\$11.99
Vegan. Bourdain. Butter soft chickpeas and potato cubes simmered in a piquant curry sauce. A special treat from Punjab,...	
Dal Fry	\$11.99
Vegan. Guaranteed to be the best lentil curry in town. Res ispa loquitur (the evidence speaks for itself), so please giv...	
Dal Palak Spinach with Lentils	\$13.75
In this vegetarian specialty of the house, dal fry, (the dish described above) is blended with creamed spinach to give i...	

Fresh Moist Paneer Indian Style Cheese

ITEM	PRICE
Paneer Hara Masala	\$15.99
Our signature dish- an original classic. Unless specified all entrees are served a la carté.	
Paneer Tikka Masala	\$15.99
Morceaux de fromage indien fait maison, tendres et savoureux, mijotés dans une sauce tandoori crémeuse. Parfait pour ceu...	

ITEM	PRICE
Paneer Hara Masala Supreme Our signature dish served with vegetables. Unless specified all entrees are served a la carté.	\$17.50
Saag Paneer Palak Paneer (Fresh Moist Paneer Indian Style Cheese) Zimmern. Chunks of fresh Indian cheese simmered in a creamed and spicy spinach curry. Unless specified all entrees are s...	\$15.99
Special Paneer Butter Masala An intense Punjabi classic. Unless specified all entrees are served a la carté.	\$15.99
Snacks & Sides	
ITEM	PRICE
Crispy Lamb or Chicken Samosa (6) Samosas filled with your choice of crispy lamb or chicken, served in a set of six.	\$11.99
Vegetarian Samosa Plate (2) Triangular pastries filled with potatoes and peas, seasoned with a blend of spices.	\$3.75
Vegetable Cutlet (4) Mixed vegetables formed into patties, breaded, and fried, served with a side of chutney.	\$9.50
Papads (4) Thin, crispy lentil flour wafers, typically including a blend of spices for added flavor. Served as a set of four.	\$3.50
Raita (Snacks & Sides) Cool, creamy yogurt-based dip, seasoned with cucumber and spices. Available in bag, small, or large cup.	\$1.00
Paneer Tikka Plate Cubes of paneer marinated in a blend of yogurt and spices, then grilled to perfection, typically served with a side of m...	\$10.99
Magic Mustard Bottle false	\$5.99
Disposable Plate This dish is a basic serving necessity, not an edible item, typically used for convenience at events or in casual dining...	\$0.35
Plain Yogurt Classic creamy yogurt served plain. A delightful treat to enjoy any time of the day.	\$3.50
Aloo Tikki (4) Mashed potatoes mixed with spices and herbs, formed into patties and fried, served as four pieces.	\$8.50
Freshly Prepared In-House Bread / Rice	
ITEM	PRICE
Rice (Freshly Prepared In-House Bread / Rice) Asian cuisine. In-house freshly prepared rice, available in small or regular sizes.	\$4.99
Garlic Nan Zimmern. 1 order is 1 round.	\$3.50
Butter Nan 1 order is 1 round.	\$2.99
Spicy Rocket Nan Bullet Naan 1 order is 1 round.	\$3.50
Single Nan false	\$2.31
Paratha Flaky, layered flatbread with a golden-brown crust, traditionally prepared in-house.	\$3.50
Onion Kulcha 1 order is 1 round.	\$3.50

Sweets Box

ITEM	PRICE
Almond Halwa Ground almonds cooked with milk and sugar, typically includes a hint of cardamom or saffron for added aroma.	\$10.99
Motichoor Ladoo Vegan.	\$10.99
Milk Cake A sweet, dense cake typically includes milk as a key ingredient, often resulting in a moist texture.	\$10.99
Gulab Jamun Soft, spongy milk-solid dumplings soaked in rose-flavored sugar syrup.	\$10.99

Heavenly Desserts / Sweets

ITEM	PRICE
Elon’s Mango Tres Leches A classic Latin dessert given a desi spin; topped with a delicious mango sauce.	\$9.99
Ras Malai (3) De tendres boules de fromage doux baignées dans une sauce au lait onctueuse, couronnées d'une délicate touche de pistach...	\$8.50
Gulab Jamun (4) This dessert is equally loved by kids and grownups. Dry milk balls resembling donut holes are sautéed and steeped in an...	\$7.50
Klitsas Almond Custard Rich Flan A richer, tastier version of the Mexican flan and French crème brûlée is now served with a new twist.	\$8.99
Niraj’s Malai Kulfi Delicious Asian ice cream made out of full cream milk, roasted almonds, and a hint of cardamom.	\$8.50
Shahi Tukray Gourmet Bread Pudding Luscious dessert prepared with saffron pistachios and raisins served as a monster slice.	\$10.99
Kalakand (3) Indian Cajeta Milk cake (Ajmeri kalakand) a classic whole milk reduction with the texture of a grainy fudge (cajeta).	\$7.50
Rabri Wali Kheer Catering By special order only. Minimum order of 1 tray. Gourmet rice pudding.	\$120.00

Beverages - Ice Cold / Hot

ITEM	PRICE
Mango Lassi (Beverages - Ice Cold / Hot) Traditional Indian drink with mango and yogurt.	\$6.99
Masala Tea Masala tea blend served iced or hot.	\$2.99
Debbi’s Delicious Iced Chai Tea A refreshing blend of black tea and aromatic spices, typically includes milk and served chilled.	\$5.99
Lassi false	\$6.50
Sparkling Water Topo Chico or Perrier sparkling water, served ice cold or hot.	\$3.50
Soda Variety of chilled or warm sodas in unique flavors: Thumps Up, Limca, Vimto, Ginger Beer, Maaza.	\$2.50
Bottled Soda Bottled soda, choice of Thumps Up, Limca, Vimto, ginger beer, Maaza.	\$2.50

ITEM	PRICE
Nataliya’s Lemonade A refreshing drink made with freshly squeezed lemon juice, typically sweetened to taste.	\$3.99
Bottled Water	\$2.50
Salted Caramel Lassi A creamy yogurt-based drink, sweetened with salted caramel for a unique twist on the traditional lassi.	\$6.99
Hot Tea Steaming, aromatic blend of finely selected tea leaves. Perfectly soothing.	\$2.75
Iced Tea Chilled, Refreshing Brewed Tea, Perfectly Balanced for a Hot Day	\$2.75
Mango Shake Refreshing mango milkshake, perfectly blended for a creamy, tropical delight.	\$7.50
Masala Soda Eau pétillante rehaussée d'épices typiques telles que le gingembre, le sel noir et le jus de lime, pour une sensation ra...	\$2.99