## **BREAD**

All breads contains Gluten & Dair

**GARLIC & CORIANDER NAAN £4.00** 

CHEESE & CHILLI NAAN £4.50

PESHWARI NAAN £4.75 (Also contains Nuts & Sulphites)

KEEMA NAAN £5.00

**NAAN £3.00** 

LACHA PARANTHA £4

**CHAPATTI £2.25** 

**ROTI £2.50** 

## DIC

BASMATI £4.00

PILAU £4.50

**MUSHROOM £5.00** 

SPECIAL SWEET £5.50 (Contains Dairy & Nut

# **VEGAN**

Dishes marked "VE" are Vegan friendly. Also, some dishes can be made vegan on request - just ask our team. Thanks

Himalayan Essence

## **SIDES**

MIXED POPPADOMS £4.50 (Contains traces of Gluten)

DIP £1.00 (Contains Dairy

YOGHURT £2.50 (Contains Dairy

RAITA £3.50 (Contains Dairy)

CHIPS £4.00 (Contains traces of Gluten)

MIXED SALAD £4.00

## KIDS MENI

Served with choice of basmati rice or chips

CHICKEN NUGGETS £7.50 (Contains traces of Glute

MALAI CHICKEN TIKKA £7.50 (Contains Dairy & Nut

VEG / CHICKEN KORMA £ 8.00 (Contains Dairy & Nut

**BUTTER CHICKEN £8.00** (Contains Dairy & Nuts)

# DESSERT

GULAB JAMUN £4.50 (Contains Dairy, Gluten & Nuts

KIII FI F4 50 (Contains Dairy & N

ICE CREAM £ 3.50 (Contains Dairy)

# ALLERGEN

We take up most care to provide a safe dinning experience for our guests.

Please be aware that we take every care & attention to identify the allergens that are in our ingredients, but we cannot guarantee that our dishes are 100% allergen free, due to the risk of cross contamination of trace allergens during cooking & preparation processes.

This includes items that are cooked in our deep fat fryers where allergenic ingredients have also been cooked.

If your allergen is not listed please speak to our manager.



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0113 548 1487







**MENU** 



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## **NEPALESE STARTERS**

#### **CHICKEN KOMPO £9.00**

(Contains Nuts, Cashews, Soya, Gluten, Celery)

Fried chicken pieces, cashews, onions & peppers tossed with ginger & garlic in our Himalayan sauce

#### **CHICKEN CHHOILA £9.00**

Tandoori chicken pieces marinated in a tangy mix of mustard oil, herbs & spices

#### **CHILLI CHICKEN £8.50**

Fried chicken pieces tossed with peppers & onions in our Himalayan sauce

#### CHOW MEIN (VE) £7.50

(Contains Gluten, Soya, Celery) (Option to add Chicken for £2 or Prawns for £3.50)

Classic stir-fried noodles in our Himalayan sauce with a mix of fresh vegetables

#### **THUKPA (VE) £7.50**

(Contains Gluten, Celery)

(Option to add Chicken for £2 or Prawns for £3.50) Noodle soup rich in flavour, with hearty vegetable broth

#### **MOMOS (VE) £7.50**

(Contains Gluten)

(Option to add Chicken for £2)

Dumplings filled with homemade vegetables, steamed to perfection & served with a delicious dipping sauce

#### FRIED RICE (VE) £7.50

(Contains Gluten, Soya, Celery)

(Option to add Egg or Chicken for £2, Prawns for £3.50) Fragrant rice tossed with Himalayan sauce & a mix of vegetables

#### **CRISPY VEGGIE SALT & PEPPER (VE) £8.50**

(Contains Gluten, Soya, Sesame)

Lightly battered mixed fresh vegetables fried to perfection, tossed with salt & pepper for a subtle spicy kick

#### PRAWNS SALT & PEPPER £12.50

(Contains Gluten, Soya, Celery).

Juicy prawns coated in a delicate batter, fried until crispy, seasoned with a blend of salt & pepper

## INDIAN STREET FOOD

#### **HONEY CHILLI POTATOES (VE) £7.50**

(Contains Gluten, Sesame, Soya)

Crispy potatoes tossed in a honey-chilli glaze with shredded onions, peppers, & sesame seeds

#### **CORN TIKKI (VE) £6.50**

(Contains Gluten)

(Add a burst of flavour, enjoy as a Chaat for an extra £2) Savoury sweetcorn patties that are crispy on the outside & soft inside, served with a tangy twist

### SAMOSAS (VE) £6.50

(Contains Gluten)

(Add a burst of flavour, enjoy as a Chaat for an extra £2) Classic Indian fried pastry filled with spiced potatoes & green peas

#### **CHILLI PANEER £7.50**

Cubes of paneer tossed in a Himalayan inspired Chili Sauce with onions & peppers

## GOL GAPPE (VE) £6.00

(Contains Gluten, Dairy)

(Option to add tamarind or yogurt for just £1 each)
Experience a burst of flavours with these hollow, crispy puris filled with seasoned potatoes, chickpeas & spicy mint water

## PAKORAS (VE) £6.95

(Option to add chicken for £2)

Crispy fried vegetables in a gram flour batter, mixed with a delightful blend of home ground spices

# UTHENTIC BIRYANI

(Contains Dairy, Nuts, Cashews)

An aromatic rice dish with layers of spiced fillings. The slow-cooking technique fuses all the flavours together beautifully. Served with home made biryani sauce

**VEGETABLE £12.00** 

CHICKEN £14.50

**LAMB £15.50** 

**PRAWN £16.50** 

## **TANDOORI STARTERS**

This selection features dishes marinated in a special blend of ginger, garlic, chillies & home-ground Himalayan spices, offering a flavourful introduction to the authentic taste of the Himalayas.

#### HIMALAYAN MIXED GRILL £25.00

(Contains Dairy, Gluten, Nuts, Mustard, Fish, Crustaceans) A diverse combination of tandoori starters, perfect to share with two pieces of each starter

### **ADRAKI LAMB CHOPS £11.50**

(Contains Dairy)

Lamb chops marinated with chopped ginger, garlic & dairy, then cooked in the tandoor for a juicy and aromatic experience

### KING PRAWN TIKKA £12.50

(Contains Crustaceans,

Juicy king prawns marinated with chillies, ginger & garlic, offering a spicy & aromatic seafood delight

## MALAI CHICKEN TIKKA £9.00

(Contains Nuts, Almonds, Dairy)

Chicken marinated with cashews, cardamom & white pepper, offering a rich & creamy taste

## CHICKEN TIKKA £9.00

Contains Dairy)

Chicken marinated with yoghurt & tikka spice, cooked on skewers in a tandoor oven

### FISH TIKKA £10.00

(Contains Fish, Mustard, Dairy)

Succulent pieces of fish marinated in mustard & dairy, grilled to perfection for a tender & flavourful taste

### SEEKH KEBAB £9.00

(Contains Dairy)

Minced lamb meat & chicken mixed with spices, shaped onto skewers & grilled for a smoky spicy taste

### **CHANDI KA MOR PANEER TIKKA £8.50**

(Contains Nuts, Cashews, Dairy)

Cubes of paneer marinated with a mixture of spices & nuts to achieve a soft, creamy & flavourful taste

# **AUTHENTIC CURRIES**

#### **CHANA MASALA £10.00**

(Contains Dairy, Nuts, Cashews)

Chickpeas cooked in a rich & spicy gravy made of ginger, garlic, chillies, onions, tomato, cashews, aromatic herbs & spices

## **DEEWANGI HANDI MIXED VEG £10.50**

(Contains Dairy)

A medley of mixed vegetables like peas, mushrooms, cauliflower, potatoes, carrots & paneer cooked with home ground spices

### DAL MAKHNI £10.00

(Contains Dairy

A slow-cooked creamy & buttery black lentil dish with kidney beans in a blend of Indian spices

# TARKA DAL £9.00

(Contains Dair)

Option to add a burst of flavour with Double Tarka for £1.50 Mixed yellow lentils tempered with cumin seeds, aromatic spices, chopped ginger, garlic, chillies, onions & tomatoes

## SAAG ALOO / PANEER / CHICKEN £11.00

(Contains Mustard, Dairy)

Option to add lamb for £3.00

A spinach dish made with fenugreek & sarso with a slightly tangy flavour

### **KARAHI VEG / PANEER / CHICKEN £11.00**

Option to add lamb for £3.00 or prawn for £3.50 A robust, spicy dish cooked in a karahi with diced chillies, onions, peppers, ginger & garlic

## **CHICKEN TIKKA MASALA £11.50**

(Contains Dairy, Nuts, Cashews)

Chicken cooked in chopped masala sauce with onions, tomatoes, cashews & home ground spices

## **BUTTER PANEER / CHICKEN £11.50**

Chicken cooked with onions & cashews in a rich, creamy, buttery tomato sauce

#### **BHUNA CHICKEN £11.00**

Option to add lamb for £3.00 or prawn for £3.50 A medium-spiced curry with fried onions cooked with spices & reduced to a thick intense sauce

### **ROGAN JOSH CHICKEN £11.00**

Option to add lamb for £3.00 or prawn for £3.50 An aromatic curry cooked with shredded, toasted onions & peppers in a spiced gravy

### **JALFREZI CHICKEN £11.00**

Option to add lamb for £3.00 or prawn for £3.50 A sour & spicy curry with shredded onions & peppers in a thick tangy sauce

#### **VINDALOO CHICKEN £11.00**

(Contains Celery)

A famously spicy hot, tangy curry with a touch of cumin, garlic & cloves

### **KORMA VEG / CHICKEN £12.50**

(Contains Dairy, Nuts, Cashews)
A mild, sweet, creamy curry made with coconut milk & cashews in an onion gravy