

HIMALAYA



Starters

1. Veg. Springrolls	4,20	20. Momo Soup	6,50
2. Springrolls with Chicken	4,50	21. Coconutcream Soup	5,90
3. Blanched Green Soybeans	3,00	22. Coconutcream Soup with Chicken	4,20
4. Papadam (Thin & Crispy Lentilbreads)	3,00	23. Coconutcream Soup with Shrimps	4,90
5. Veg. Samosa	4,80	28. Seaweed Salat with Sesame	3,00
6. Chicken Samosa	5,00		

Fried Noodles

30. Veg. Chowmein	7,90
31. Chicken Chowmein	8,90
32. Chicken and Beef Chowmein	9,20
33. Duck Chowmein	9,90
34. Seafood Chowmein	9,90

Himalaya Specials

60. Pork Momo	12,50
61. Beef Momo	12,50
62. Vegetarian Momo with Spinach and Cheese	12,50
63. Housemade Noodle Soup (Veg.)	7,90
64. Housemade Noodle Soup with Beef Strips	8,90
65. Himalaya Thukpa with Chicken and Vegetables	8,90

Fried Rice

40. Veg. Fried Rice	7,90
41. Chicken Fried Rice	8,90
42. Fried Rice with Seafood	9,90
43. Fried Rice with Duck	9,90

Birayani

70. Chicken Biryani	9,90
71. Lamb Biryani	11,50
72. Veg. Biryani	8,20

All main dishes are served with rice

Chicken

9,80

- 80. Typical Himalaya chicken curry with vegetables
- 81. Chickenfilets in special currysauce and vegetables
- 82. Chicken in mild spicy spinat with Ginger and Coriander
- 83. Chicken strips with Chick Peas in Currysauce
- 84. Fresh vegetables with Garlic and Cashew Nuts
- 85. Chicken, onion, tomatoes, cucumber in Sweet-sour sauce
- 86. Chicken in Peanutsauce and vegetabkes
- 87. Wok fried chicken with Chilli-garlic sauce and vegetables
- 88. Chicken in Red curry, coconut milk and vegetables
- 89. Chicken with Thai curry in coconutmilk, pineapple, lychee peppers, tomatoes and basil.
- 90. Chicken with Green Curry in coconut milk, bamboo shoots, Aubergines,peppers & Basil

Beef

10,90

- 110. Seasoned strips of Beef in Himalayan Art with vegetables
- 111. Wok Fried Beef in a special curry with yoghurt and coriander
- 112. Strips of beef with tomatoes, onions and spinach in Currysauce
- 113. Beef with chickpeas in currysauce
- 114. Beef, bamboo shoots, peppers, bush-beans, aubergines, carrots in Garlic-chilli sauce
- 115. Beef with Green Thaicurry, bamboo shoots, aubergines basil and coconut milk
- 116. Beef with red thaicurry, bamboo shoots, aubergines, peppers, carrots and basil

Lamb

11,90

- 120. Typical Himalaya Lambcurry with vegetables
- 121. Lambstrips with vegetables in Currysauce & crea.
- 122. Lambstrips in mildly spiced Spinach with ginger and coriander
- 123. Lamb with greencurry, bamboo shoots, aubergines, zucchini, carrots, peppers and coconut milk
- 124. Lambmeat with vegetables & glass noodles in curry sauce.

Duck

12,10

- 131. Crispy duck with onions, cucumber, tomatoes and carrots in sweet & sour sauce
- 132. Crispy duck with housemade Peanut sauce and vegetables
- 133. Crispy duck with Typical Himalaya-Currysauce and vegetables
- 134. Crispy duck with vegetables and garlic
- 135. Crispy duck in Darksauce, garlic and vegetables
- 136. Crispy duck with Green coconut milk sauce
- 137. Crispy duck with red thaicurry

Shrimps

10,90

- 143. Fried shrimps with vegetables in currysauce
- 144. Fried shrimps with onions, tomato-cashew sauce and coriander
- 145. Shrimps with Thaicurry and tropical fruits in coconutmilk
- 146. Shrimps with greencurry and vegetables
- 147. Shrimps with redthaicurry and vegetables
- 148. Shrimps with fresh vegetabkes in spicy sauce

Vegetarian

8,50

- 151. Chick peas with ginger, garlic, tomatoes & coriander in mild spicy sauce
- 152. Fresh vegetables in mild creamsauce with cashew
- 153. Fresh vegetables with red thaicurry in coconut milk
- 154. Green thaicurry, bamboo shoots aubergine, carrots, pepper and coconutmilk
- 155. Mixed fresh vegetables with garlich and cashew