

BALTI DISHES

These genuine and authentic dishes have been cooked with an exotic collection of herbs & spices. Distinctively blended in the traditional way of the punjab and northwest Pakistan. We carefully select and freshly grind spices to give each dish its unique taste. Balti dishes are cooked and served in an Indian wok (balti) which enhances the flavour and aroma of this type of cuisine.

MIXED BALTI	£8.90
BALTI GARLIC CHICKEN SAG	£8.90
BALTI CHICKEN	£6.50
BALTI CHICKEN TIKKA	£6.90
BALTI SPECIAL GARLIC CHICKEN TIKKA	£6.90
BALTI LAMB	£7.50
BALTI GARLIC TANDOORI KING PRAWNS	£9.90

HIMALAYA SPECIALS

BEEF PISTA MILAAN N	£7.90
<i>Top side of beef cooked with a blended mild spices.</i>	
KARAH CHICKEN OR LAMB	£7.50
<i>Medium hot spicy dish cooked with tomato and green peppers, tossed in butter.</i>	
CHILLI RASHAN BALTI	£7.90
<i>Chicken or lamb Tikka cooked similar to balti with extra garlic & green chillies. Fairly hot.</i>	
CHICKEN/BEEF/ LAMB NAGA SPECIAL (BANGLADESHI ORIGIN)	£7.90
<i>A very well known hot chilli pickle cooked with exotic herbs and spices.</i>	
CHICKEN CASHEW CURRY N	£7.90
<i>Cooked with butter, garlic, ginger, whole cashew nut, almond powder, coconut cream, peanut butter & fried tomatoes.</i>	
DUCK JALFREZI	£8.50
<i>Cooked in fresh ground spices with tomatoes and green peppers and chillies</i>	
NARAM DUCK N	£8.50
<i>Roast supreme duck, cooked in a deliciously mild spiced honey. Contains pistachio nut.</i>	
DUCK TIKKA MASSALA N	£8.50
<i>Special Tikka Duck barbecued in tandoor then cooked with fresh coconut and almond with a mixture of medium spices giving a unique taste & rich flavour</i>	
PUTHANA VINDALOO	£7.50
<i>Chicken or lamb tikka cooked with onion, garlic, pepper, vinegar & cubes of potatoes. Fairly Hot.</i>	
SHAHI KORMA	£7.90
<i>Authentic style, indian korma, cooked with garlic, ginger, onion, yoghurt & a secret spice.</i>	
SPICE GRILLED CHICKEN TIKKA	£7.90
<i>Cooked with marinated chicken tikka, onion, pepper & a special secret spice.</i>	
<i>It's served on a sizzler.</i>	
PODHINA ZAAL CHICKEN	£7.90
<i>Pieces of chicken breast marinated in chilli, mint and garlic sauce then cooked in a mixture of home ground spices.</i>	
GOSHTABA DHANIWALA (BANGLADESHI ORIGIN)	£7.50
<i>Chicken or lamb cooked with green chillies, coriander and fresh roast ground spices, giving an excellent flavour.</i>	
CHILLI RASHAN CHINGRI Steam cooked prawns with garlic, cumin, coriander & chilli sauce.	£6.90
HARIALI	£7.90
<i>Lean chicken breast, marinated and cooked with fresh crushed garlic, ginger, green chilli, coriander, pinch of sugar, cream and spinach. The dish is of distinctive colour, hence the name (harial) Green</i>	
NAWABI	£7.90
<i>Tender pieces of chicken breast marinated and bbq over flaming charcoal and then cooked again in a wonderful subtle mango flavoured creamy sauce. Mild to medium strength.</i>	
SATKORA (CHICKEN OR LAMB) A very well known citrus fruit cooked with fresh herbs and spices to produce, medium sour taste.	£7.90
MADHAV PURI Chicken Tikka, slightly hot bhuna style with honey and tamarind sauce	£7.90

VEGETABLE DISHES (NEW)

PANEER DIL BAHAR Indian cheese & mushrooms in a cashew nut sauce	£6.90
KADHAI PANEER indian cottage cheese smeared with tomato, capsicum and pounded spices	£6.90
SUBZ FALGONI melange of vegetables stir fried in a tomato and garlic gravy	£6.90
KOFTA HARYALI spiced indian cheese and vegetable dumplings in pureed spinach gravy, with garam masala, fenugreek and a hint of cream	£7.90
VEGETABLE JALFREZI vegetables cooked in a special sauce with capsicum, onions, tomatoes, onions served on a sizzler	£5.90

SIDES

SAG PANEER Spinach & cheese	£3.50
SABJI BHAJI Mixed veg cooked in medium spices, its dry	£3.50
BEGUN BHAJI V (Bangladeshi Origin)	£3.50
<i>Aubergine cooked with special spices, hot, medium a unique dish house speciality</i>	
BINDI BHAJI Tender okra, stir fried with herbs and spices	£3.50
ALOO GOBI Fresh cauliflower and potatoes cooked with medium spices	£3.50
MUSHROOM BHAJI Fresh mushrooms, moistly cooked with onions	£3.50
SAG BHAJI Fresh spinach with garlic and onions	£3.50
ALOO KULCHA Spicy hot potatoes	£3.50
SAG ALOO Fresh spinach cooked with potatoes	£3.50
TARKA DALL Lentil flavoured with garlic	£3.50
VEGETABLE CURRY Mixed vegetables in a medium spicy sauce	£3.50
CHANA SAG Fresh spinach cooked with chick peas in the raj style with garlic & onions	£3.50
RAITA Cultured yoghurt and herbs with cucumbers, bananas or onions	£1.00

RICE DISHES

PILAU OF THE DAY	£3.50	VEGETABLE	£2.90
<i>Chefs special choice (Mixed)</i>		KEEMA	£2.90
BOMBAY PILAU	£3.50	GARLIC	£2.90
<i>Lemon, lime, fresh coriander</i>		BOILED	£2.40
COCONUT RICE Pilau rice with coconut	£2.90	ONION	£2.90
BUTTER RICE	£2.90	MUSHROOM	£2.90
<i>Pilau rice with fresh butter</i>		EGG	£2.90
NUT RICE With nuts	£2.90	PLAIN	£2.50
CHILLI RICE	£2.90		
<i>Pilau rice with green chillies</i>			

SUNDRIES

PLAIN NAN	£2.40	PESHWARI NAN	£2.60
<i>Leavened bread made from fine flour</i>		<i>Stuffed with almonds and sultanas</i>	
TIKKA NAN With spiced minced lamb	£2.90	PURI G	£1.00
KEEMA NAN With spiced minced lamb	£2.60	MASALA CHIPS	£2.00
GARLIC NAN with garlic	£2.60	PARATHA G	£2.80
GARLIC & FRESH CORIANDER NAN	£2.80	STUFFED PARATHA G	£2.90
CHEESE & FRESH GARLIC NAN	£2.80	RUMALI CHAPATI G	£1.20
GARLIC & GREEN CHILLI NAN	£2.80	PAPADOM	£0.70
KEEMA & FRESH GARLIC NAN	£2.80	ASSORTED PICKLE	£2.40
CHEESE NAN	£2.60	KACHUMBER SALAD	£1.90
CHILLI NAN With green chillies	£2.60	<i>finely chopped onion, tomato and cucumber with a hint of chilli</i>	
ONION NAN With fresh red onions	£2.50	MUMBAI GREEN SALAD	£1.90
MOZZARELLA & CORIANDER NAN	£2.80	<i>cucumber, carrots, tomatoes, onion & lettuce</i>	

4 COURSE SPECIAL THURS & SUN £8.90

1). STARTERS

CHOOSE FROM ONION BHAJI, PAKURA, BHUNA PRAWN ON PURI, CHINGRI MASSALA, CHICKEN CHAT ON PURI, SHEEK KEBAB OR CHICKEN TIKKA, LAMB TIKKA STARTER, TANDOORI WINGS, GARLIC MUSHROOM ON PURI, CHICKEN BHAJI ON PURI OR SWEET POTATO & CHANNA CHAT

2). MAIN DISHES

CHOOSE FROM ANY OF THE FOLLOWING CURRYS
CHICKEN, CHICKEN TIKKA CURRY, BEEF, LAMB, LAMB TIKKA CURRY, PRAWN, VEGETABLE, PLAIN CURRY, DANSAK, CURRY WITH MUSHROOMS, MADRAS, VINDALOO, SRI LANKA, BHUNA, DUPIAZA, ROGAN, PATHIA, KURMA, MALAYAN

3). RICE DISHES ANY RICE FROM THE MENU

4). SUNDRIES PLAIN OR SPICED PAPADOM



AUTHENTIC INDIAN CUISINE
Established 2001



Food & Hygiene Award
for the past 2 Years

THURSDAY & SUNDAY SPECIAL

Takeaway: £8.90

Dine in: £11.90

(see back for details)

Open 7 Days a Week:
5:30pm - 11:30pm

Telephone

388 8753 / 3882906



www.himalayachesterlestreet.uk

11 South Burns, Market Place, Chester le Street,
Co. Durham, DH3 3EZ

SHURUWAD STARTERS

BHUNA PRAWN ON PURI G Prawns cooked with herbs and spices, served on a pancake.	£3.40
CHICKEN CHATT MASSALA G Spiced with hot, sweet and sour flavour served with puri.	£3.40
SAS NI MACCHI	£3.90
<i>A kebab made from tuna fish with herbs and spices, garnished with onion and pepper.</i>	
PANCH MISHALI V	£4.90
<i>A selection of kebabs, tikkas and pakuras mixed from the house of tandoor.</i>	
DAHI BAIGAN V	£3.10
<i>Grilled aubergines, stuffed with vegetables and topped with yoghurt. Contains mustard.</i>	
KATHI KEBAB Spicy lamb tikka rolled in battered chapatti. Contains mustard.	£4.50
LENTIL AND CURRY LEAF SOUP V (NEW)	£2.90
BORO CHINGRI BHUNA G	£4.90
<i>Super king prawns cooked with garlic, ginger and onion, delicately spiced of medium dry consistency.</i>	
HIMALAYA SIGNATURE SALAD V N (NEW)	£3.90
<i>Mango, honey, peanuts and spring onions</i>	
SHEEK KEBAB	£3.60
<i>Lean minced lamb, blended with special spices and cooked on skewers in a clay oven.</i>	
PAKORA V Deep fried, crispy spiced lentil balls.	£2.40
MIRCHIA AUR CHINGRI	£3.90
<i>Capsicum stuffed with prawns and cooked in mild spices, an excellent delicacy.</i>	
CHATRI AUR PANIR V	£3.90
<i>Garlic, mushrooms and cheese tikka served with stir fried onion, pepper and fresh coriander.</i>	
CLASSIC ONION BHAJI V Deep fried, crispy and spiced onion balls	£2.80
MIX PLATTER	£6.90
<i>(Bangladesh origin ideal for two people) Tikka chicken/pakura/lamb tikka/onion bhaji.</i>	
JHINGA GARLIC SPECIAL	£4.90
<i>(Bangladeshi origin) King prawn cooked with specially blended spices in garlic sauce.</i>	
SWEET POTATO CHAAT V (NEW)	£2.90
<i>Roasted cubes of sweet potato served with chutney</i>	
KING PRAWN BUTTERFLY	£4.90
<i>King prawn coated in breadcrumbs & shallow fried.</i>	
VEGETABLE SAMOSA CHAAT V (NEW)	£4.90
<i>Layers of spicy chickpeas and fried chopped samosas, topped with sliced onions</i>	
SAMOSA G	£3.90
<i>(Bangladeshi origin) Triangular shaped pastry filled special fried red onion with minced meat/mix vegetables.</i>	
CHICK PEAS & POTATO TIKKI V G (NEW)	£3.90
KURKURI LENTIL BATTERED OKRA (NEW)	£3.90
PAKORAS SUPREME G	£4.90
<i>A selection of fish, chicken & vegetables, dipped in garam flour and fried in butter, served with sweet & sour sauce</i>	
MAACH BHAZA (NEW)	£3.90
<i>Crumbled tilapia fish fingers</i>	
MASALA BATADA VADA V (NEW)	£3.90
<i>Spiced mashed potato balls in a garam flour batter</i>	

MAIN COURSE TANDOORI DISHES

CHICKEN OR LAMB TIKKA	STARTER £3.50
<i>Succulent boneless pieces of chicken. Prime pieces of lamb cut in cubes.</i>	MAIN COURSE £7.40
TANDOORI CHICKEN Half spring chicken on the bone	STARTER £3.80
	MAIN COURSE £7.50
TANDOORI COCKTAIL	£8.90
<i>Mixed tandoori barbecue consists of pieces of chicken, lamb, tandoori chicken & sheek kebab.</i>	
CHICKEN OR LAMB SHASLICK	£7.90
<i>Chicken or lamb barbecued on skewers with capsicum, tomatoes & onions</i>	
TANDOORI KING PRAWN	STARTER £4.90
<i>Delicious king prawn carefully spiced, served on a sizzler with fresh green salad.</i>	MAIN COURSE £9.90
DUCK TIKKA (BANGLADESHI ORIGIN)	STARTER £4.50
<i>Tender duck breast marinated in spices and grilled in a charcoal oven</i>	MAIN COURSE £8.90
DUCK TIKKA SHASLICK (BANGLADESHI ORIGIN)	£8.90
<i>Duck pieces flavoured with special spices and cooked onions, capsicum and tomatoes.</i>	
TANDOORI KING PRAWN SHASLICK (BANGLADESHI ORIGIN)	£9.90
<i>King prawns flavoured with special spices and cooked onions, capsicum and tomatoes</i>	
MACH TANDOORI	STARTER £5.50
<i>Piece of monkfish, marinated and barbecued in Tandoori, served with salad.</i>	MAIN COURSE £10.90

POULTRY DISHES

CHICKEN BHUNA	£5.90
<i>Diced chicken with garlic, tomatoes, onion and freshly ground spices. Delicious medium dry</i>	
CHICKEN DANSAK	£5.90
<i>A Dansak is prepared with aromatic spices from the Indian sub-continent and is laced with lemon juice and prepared with lentils which together create a sharp, sweet & sour texture & taste</i>	
CHICKEN DUPIAZA A medium strength dish where onions and spices are briskly fried	£5.90
CHICKEN KORMA	£5.90
<i>A very mild dish, with fresh cream & coconut</i>	
MALAYAN CHICKEN	£5.90
<i>Mild spices in which cream, banana and pineapple are used to create a unique flavour</i>	
BENGALI CHICKEN CURRY (NEW)	£8.90
<i>in a secret five spiced flavoured sauce</i>	
MURGI CHETTI NADI MADRAS (HOT) (NEW)	£6.90
<i>Chicken in a spicy black pepper based sauce</i>	
CHICKEN ACHAR	£7.50
<i>Breast of chicken cooked with fresh roast spices and dry red chillies giving special aroma by being marinated in traditional pickle, slightly hot.</i>	
CHICKEN BIRYANI	£6.90
CHICKEN MADRAS Pieces of chicken cooked in strong spices	£5.90
CHICKEN VINDALOO Cooked in strong spices - very hot	£5.90
CHICKEN ROGAN	£5.90
<i>Medium hot cubes of chicken cooked with tomato, green peppers and garlic. Served in a special fresh tomato and onion sauce</i>	
MURGI METHI PALAK	£7.90
<i>Chunks of Chicken marinated and cooked with ground chillies, with a generous helping of fresh fenugreek and spinach</i>	

POULTRY TIKKA DISHES

CHICKEN TIKKA BHUNA	£6.90
<i>Diced chicken with garlic, tomatoes, onion and freshly ground spices. Delicious medium dry</i>	
CHICKEN TIKKA DANSAK	£6.90
<i>Cubes of chicken prepared with lentils which together create a sharp, sweet & sour texture & taste</i>	
CHICKEN TIKKA MASALLA	£6.90
<i>Special Tikka chicken barbecued in tandoor then cooked with fresh coconut and almond with a mixture of medium spices giving a unique taste & rich flavour</i>	
CHICKEN TIKKA KORMA	£6.90
<i>A preparation of mild spices in which cream & coconut is used to create the delicacy of its flavour and creamy texture</i>	
CHICKEN TIKKA SRI LANKA Prepared with cocnut and strongly spiced for a hot taste.	£6.90
CHICKEN TIKKA SINGAPORE Fairly hot cooked with okra	£6.90
CHICKEN TIKKA ROGAN	£6.90
<i>medium hot cubes of chicken cooked with tomato, green peppers & garlic. Served in a special fresh tomato and onion sauce</i>	
CHICKEN TIKKA PATHIA	£6.90
<i>The characteristics of this dish is derived from the use of tomatoes and a mixture of hot spices</i>	
MURGH TIKKA MAKHANI MASALA	£7.50
<i>Tikka chicken in a rich creamy sauce, preparation of the sauce consists of batter, fresh cream, ground almonds, coconut and mango flavour with a mixture of mild spices</i>	
CHICKEN TIKKA BIRYANI	£7.90
CHICKEN TIKKA JALFREZI	£7.90
<i>Pieces of Tikka spring chicken cooked in a special sauce with capsicum, onion and tomatoes, served on a sizzler</i>	
CHICKEN TIKKA MADRAS Cubes of chicken cooked in strong spices	£6.90
CHICKEN TIKKA VINDALOO Cooked in strong spices - very hot	£6.90

NEW TANDOORI DISHES

PUNJABI CHICKEN WINGS	STARTER £3.50
<i>in a chopped garlic, ginger and chilli yoghurt marinade</i>	MAIN COURSE £6.90
HARYALI CHICKEN TIKKA	STARTER £3.90
<i>in a mint, yoghurt, coriander and green chilli</i>	MAIN COURSE £7.90
PUNJABI CHILLI CHICKEN TIKKA in a chilli, cumin, ginger and garlic marinade	£7.90
SEEKH KEBAB GILAFI minced lamb with bell peppers, onion and coriander	£6.90
ADRARI CHAMPEEN	STARTER £4.90
<i>Lamb chops marinated in a ginger, parika and black pepper</i>	MAIN COURSE £9.90
JAFFRANI SALMON	STARTER £4.90
<i>Cubed salmon in a honey, dill and saffron marinade</i>	MAIN COURSE £9.90
CITRUS KING PRAWNS	STARTER £5.90
<i>with chilli, lemon grass and kaffir lime leaves</i>	MAIN COURSE £10.90
HIMALAYA GRILL	STARTER £6.90
<i>includes chicken tikka, lamb chop, citrus prawn, sheek kebab and salmon tikka.</i>	MAIN COURSE £12.90

LAMB

LAMB BHUNA	£5.90
<i>Diced lamb with garlic, tomatoes, onion and freshly ground spices. Delicious medium dry</i>	
LAMB DANSAK	£5.90
<i>Diced lamb prepared with lentils which together create a sharp, sweet & sour texture & taste</i>	
LAMB ROGAN JOSH	£5.90
<i>Medium hot tender lamb cooked with tomato, green peppers & garlic. Served in a special fresh tomato and onion sauce</i>	
LAMB DUPIAZA	£5.90
<i>A medium strength dish where onions and spices are briskly fried</i>	
SAG GHOST	£7.90
<i>Spring lamb cooked with fresh spinach, herbs, garlic flavoured with fenugreek and fresh coriander</i>	
LAMB TIKKA MASALLA	£6.90
<i>Specially marinated lamb barbequed then cooked on a mildly spiced sauce</i>	
SOUTH INDIAN LAMB PEPPER FRY (HOT)	£8.50
<i>with Black Pepper and curry leaf, served spicy</i>	
LAMB PASANDA	£6.90
<i>Fillet of lamb cooked in fresh cream, cultured yoghurt with cus cus, almonds and cashew nuts in a subtle delicate sauce</i>	
LAMB TIKKA BHUNA	£6.90
<i>Cubes of marinated lamb barbequed and cooked with garlic, tomatoes, onions and freshly ground spices. Deliciously medium dry</i>	
LAMB JALFREZI	£6.90
<i>Cubes of lamb cooked in a special sauce with capsicum, onion, tomatoes, served on a sizzler</i>	
LAMB BIRYANI	£6.90
LAMB MADRAS Diced lamb cooked in strong spices	£5.90
LAMB VINDALOO Cooked in strong spices - very hot	£5.90
RAILWAY LAMB CURRY	£10.90
<i>cubed Lamb with baby potatoes in a curry leaf, coconut, mustard seed and onion sauce, served with saffron pilau rice</i>	

SEAFOOD & FISH DISHES

PRAWN BHUNA	£5.90
<i>Prawns cooked with tomato and capsicum, medium spices and served in a special thick sauce</i>	
PRAWN DUPIAZA A medium strength dish with onion and spices briskly fried	£5.90
PRAWN SAGWALA	£6.90
<i>Prawns and fresh spinach mostly cooked with garlic, ginger and cumin and a mixture of herbs and spices, garnished with coriander</i>	
KING PRAWN BHUNA	£8.90
<i>King prawns cooked with tomato and capsicum, medium spices and served in a special thick sauce</i>	
TANDOORI KING PRAWN MASALLA	£9.50
<i>Charcoal grilled king prawns cooked with a special unique masalla sauce</i>	
PRAWN BIRYANI	£7.50
KING PRAWN BIRYANI	£9.90
GRILLED GARLIC TANDOORI KING PRAWN Served with salad	£9.90
MADRAS PRAWN Prawns cooked with strong spices	£5.90
KING PRAWN SABSI BAHAR	£9.50
<i>King prawns stir fried with capsicum, tomato and binhi in a mixture of aromatic Indian spices</i>	
KING PRAWN ZAFFRON King prawns cooked with a special blend of appropriate spices, aromatic saffron and fresh herbs. Served with saffron rice, brinjal bhaji, crispy okra	£13.90
MALABAR CHINGRI (NEW)	£7.90
<i>in a ginger, tumeric and coconut sauce</i>	
HARA PIYAZ JHEENGA (NEW)	£9.90
<i>Succulent king prawns cooked with onion and tomatoes, tossed with spring onions and fresh garlic</i>	
AYRE JALFREZI	£8.90
<i>Fillet of Ayre in a terrific hot spicy sauce of green chillies, turmeric, garlic and ginger</i>	
KARAI AYRE	£8.90
<i>Fillet of Ayre cooked in the Karai with green chillies, fresh ginger, garlic, tomatoes, onions and capsicum</i>	
MACHEYR JHUL	£8.90
<i>Fresh salmon cooked in a sauce of specially blended spices, a typical traditional fresh curry</i>	