

MEAL DEALS

SET MEAL A

14

2 POPPADOMS & SPICED ONIONS

VEGETABLE PAKORA

ANY CURRY

(EXCLUDES ALL TANDOORI, BIRYANI
& MURGH KHATTA MEETHA)

BOILED/PILAU RICE

OR

NAN/GARLIC NAN

ANY ALTERNATIVE PAKORA OR NAN +1
PER CURRY FOR LAMB +1
PER CURRY FOR KING PRAWNS +3.5

SET MEAL B

23

2 POPPADOMS & SPICED ONIONS

ANY PAKORA

ANY 2 CURRIES

(EXCLUDES ALL TANDOORI, BIRYANI
& MURGH KHATTA MEETHA)

BOILED OR PILAU RICE

NAN OR GARLIC NAN

ANY ALTERNATIVE NAN +1
PER CURRY FOR LAMB +1
PER CURRY FOR KING PRAWN +3.5

FUNCTIONS

A unique venue to host your special family celebration or your next business meeting. We can cater for parties up to 60 people. Please ask about our buffet or table banquet options.

GIFT VOUCHERS AVAILABLE

Spoil your friends & family with a Himalaya Gift Voucher & treat them to the ultimate Indian restaurant experience. Ask staff for details.

OPENING HOURS

4:30-11PM (CLOSED TUESDAYS EXCEPT AT CHRISTMAS & NEW YEAR)

LAST ORDERS FOR DELIVERIES 10:30PM

DELIVERY AREA INCLUDES ALL G51, G52 & G53 POSTCODES

WE CAN ALSO USUALLY DELIVER TO THE FOLLOWING AREAS:
G41 (DUMBRECK), PA1 (RALSTON), PA2 (DYKEBAR) & PA4 (RENFREW)

PLEASE NOTE THAT AVERAGE DELIVERY TIME DURING BUSY PERIODS IS 1 HOUR

ALLERGENS: A NUMBER OF ALLERGENS INCLUDING NUT DERIVATIVES ARE USED IN OUR KITCHEN AND ALTHOUGH WE TAKE CARE TO KEEP ALL OUR INGREDIENTS SEPARATE, WE CAN NOT COMPLETELY ELIMINATE THE RISK OF CROSS CONTAMINATION. IF YOU HAVE ANY SERIOUS ALLERGIES, PLEASE MAKE A MEMBER OF STAFF AWARE AS SOON AS POSSIBLE.

All dishes are subject to change. Prices are in GBP & correct at time of print.
Minimum order for delivery is £10 (delivery charges apply).

HIMALAYA
RESTAURANT

HIMALAYA
RESTAURANT

TO GO MENU

COLLECTION & HOME DELIVERY

RESTAURANT QUALITY
FOOD AT HOME

1878B PAISLEY ROAD WEST,
GLASGOW G52 3TN

PHONE ORDERS 0141 882 3099

RESERVATIONS 0141 882 2390

WWW.THEHIMALAYARESTAURANT.CO.UK

APPETISERS

2 POPPADOMS & SPICED ONIONS (VG) (GF)	2.5
POPPADOM (VG) (GF)	1
SPICED ONIONS (VG) (GF)	1.5
MANGO CHUTNEY (VG) (GF)	1
MIXED PICKLE (VG) (GF) 🌿	1
RAITA (V) (GF)	1
GARLIC MUSHROOMS (V) (GF)	2.5

PAKORA BAR

VEGETABLE PAKORA (V) (ASK FOR (VG))	4
A mixture of potato, onion, cauliflower & spinach leaves deep-fried until golden crisp	
CHICKEN PAKORA	4.5
Diced chicken breast gently marinated & fried until golden crisp	
BREAD PAKORA (VG) (NEW)	4.5
Proper Indian street food. Triangular bread slices dipped in spicy batter & deep-fried	
MUSHROOM PAKORA (V) (ASK FOR (VG))	4
Fresh button mushrooms fried in a lightly-spiced batter	
GINGER, GREEN CHILLI FISH PAKORA	5
Fresh cod marinated in a ginger & green chilli puree then fried in a light & crisp batter	
MIX PAKORA	
A selection of vegetable, mushroom & chicken pakoras	
REGULAR	4.5
LARGE	7

STARTERS

TANDOORI CHICKEN WINGS (GF) (NEW)	4.5
Lightly spiced chicken wings grilled in the tandoor	
CHICKEN CHAAT (GF)	4.5
Spicy chicken on the bone in a yogurt marinade with spices cooked in the tandoor	
CHEF'S MINI SAMOSAS (NEW RECIPE) (VG)	5
Popular vegetable filled savoury filo pastry served with a side of deliciously spiced chick peas	
KEEMA SAMOSAS (NEW)	5.5
Spiced lamb mince wrapped in thin filo pastry served with a side of chick peas	
MUSHROOM BHAJI (VG) (GF) (NEW)	4.5
Deliciously spiced, juicy mushrooms in a tomato & onion sauce with cumin & coriander	
POORI	
A light pan-fried chapati stuffed with a sweet 'n' sour patia style sauce	
MUSHROOM OR CHANNA (CHICK PEAS) (VG)	4.5
CHICKEN OR PRAWN	5
KING PRAWN	7

(V) VEGETARIAN	🌿 SPICY
(VG) VEGAN	🌶️ HOT
(GF) GLUTEN FREE	

TANDOORI & GRILL

A healthier way to dine. All tandoori & grill dishes are marinated & baked in tandoori spices. Main dishes are accompanied by pilau rice, salad & curry sauce. Alternatively upgrade to korma, bhoona, karahi or south Indian garlic chilli sauce for £1 extra.

	STARTER	MAIN
CHICKEN TIKKA SIZZLER (GF)	5	11
LAMB TIKKA SIZZLER (GF)	6	13
KING PRAWN TIKKA SIZZLER (GF)		14.5
LAMB SEEKH KEBAB (GF)	5	
TANDOORI CHICKEN (ON THE BONE) (GF)		12
TANDOORI MIX SIZZLER (GF)		14.5
Chicken, lamb & king prawn tikka, seekh kebab & tandoori chicken		
TIKKA SHASHLIK (NEW) (GF)		
Tikka pieces stir fried with peppers, onions & mushrooms		
PANEER (V) (GF)	6	13
CHICKEN (GF)	6	13

BIRYANI (GF)

Choose chicken, lamb, prawns, king prawns or vegetables stir fried with basmati pilau rice, peas, onions, fenugreek & aromatic spices. Served with raita & curry sauce. Alternatively upgrade to korma, bhoona, karahi or south Indian garlic chilli sauce for £1 extra.

VEGETABLE (V)	9
CHICKEN OR CHICKEN TIKKA	10
LAMB	11
PRAWN	10
KING PRAWN	13

CHEF'S SPECIALITIES

HIMALAYA SPECIAL HANDI (GF) 🌿 (NEW)	8.5
Chicken breast pieces in a unique blend of chilli, garlic, coriander & ground spices. Highly recommended	
GARLIC BUTTER MASALA (GF) (NEW)	8.5
Chicken tikka pieces in a creamy, tangy tomato-based sauce cooked with garlic butter	
CHEF'S STAFF CHICKEN (GF) 🌿	8.5
Classic spicy dish from our old menu with tomatoes, chillies & Punjabi spices	
LAMB DESI (GF) 🌶️	9.5
Tender lamb cooked with a blend of onion, ginger, garlic, tomato, mixed capsicums & fresh green chilli, giving a rich & textured semi-dry masala. Recommended with chapatis or paratha	
KING PRAWN MOONGA (GF) 🌿 (NEW)	12
Juicy king prawns cooked in a blend of garlic & chilli, with a subtle hint of sweet & sour	
KEEMA MATTAR (GF)	9.5
Lamb mince & green peas cooked with tomatoes, garlic, ginger, onions, green chilli & fresh coriander. Traditional dry dish recommended with nan, chapatis or paratha	
MURGH KHATTA MEETHA (GF) (NEW)	13.5
Chicken tikka strips stir fried with julienne cut peppers & onions with a hint of sweet & sour, served with korma sauce & pilau rice or paratha (not (GF) with paratha)	
LAMB METHI GOSHT (GF) (NEW)	9.5
Spinach & fenugreek slow cooked to perfection	

CURRIES

	CHICKEN	LAMB
CLASSIC CURRIES (GF)	8	9
Curry, Dansac, Dopiaza, Patia, Madras 🌶️🌶️ or Vindaloo 🌶️🌶️🌶️		
KORMA (GF)	8	9
Classic korma also available as Ceylonese with creamed coconut or Kashmiri with mixed fruit		
BHOONA (GF)	8	9
Succulent pieces of chicken breast in a dry ginger, garlic & tomato sauce		
PUNJABI MASALA (GF)	8	9
Slow cooked dish with capsicum peppers, a touch of green chillies, onions, fenugreek & fresh herbs		
	CHICKEN TIKKA	LAMB
CHASNI (GF)	8	9
A creamy dish, simmered ground cashew nuts with a twist of sweet & sour		
CHICKEN TIKKA MASALA KORMA (GF)	8	N/A
A mild korma style dish with ground cashew nuts		
CHICKEN TIKKA MASALA & PEPPERS (GF)	8	N/A
As above but medium strength with chopped peppers		
ROGAN JOSH (GF)	8	9
A rich tomato-based sauce with a blend of exotic herbs & spices		
MASALENDAR (GF)	8	9
A delicious tangy sauce with finely chopped capsicums, coriander & subtle herbs & spices		
JALFREZI (NEW RECIPE) (GF)	8	9
A mild creamy dish with green peppers, onions, coconut cream & ground cashew nuts		
GARAM MASALA (GF) 🌿	8	9
A north Indian dish of ground spices, cloves, cumin seeds, cinnamon & green cardamom pods blended together to give a hot spicy dish		
BALTI (NEW RECIPE) (GF) 🌿	8	9
Ground mixed pickle & chopped green peppers		
SOUTH INDIAN GARLIC CHILLI (GF) 🌶️	8	9
A garlic & chilli sauce with fresh coriander & touch of crispy red chilli		
KARAHI (GF)	8	9
A blend of spices, capsicums & onions prepared in a rich base with a hint of yogurt		
BUTTER CHICKEN (GF)	8	N/A
The Indian wedding favourite. Tikka pieces in a delicious buttery, creamy, tangy tomato-based sauce		
JAIPURI (GF)	8	9
An intoxicating fusion of capsicums, mushrooms, onions & tomatoes with hint of coconut cream		
PARDESI (GF)	8	9
Succulent spinach simmered in a garlic, ginger & onion masala with a hint of cream		
NENTARA (GF)	8	9
Slow cooked dish with Punjabi spices, onions, fenugreek and fresh herbs		

Some of the above dishes can be made with prawns, king prawns or vegetables. Please ask your server.

VEGETARIAN MAINS

SAAG PANEER (V) (GF)	7
Spinach with Indian cheese	
BHINDI BHAJI (VG) (GF)	6.5
Okra slowly cooked in a dry ginger & garlic masala	
BUTTER PANEER (V) (GF)	7
Paneer cubes cooked in a delicious buttery, creamy, tangy tomato-based sauce	
TURKA DAAL (VG) (GF)	6.5
Lentils simmered in a tomato, ginger & onion sauce	
DAAL MAKHNI (V) (GF)	6.5
Slow cooked black lentils with tomato, ginger, garlic & cream	
ALOO GOBI (VG) (GF)	6.5
Freshly diced potato & cauliflower florets slowly prepared in a robust semi-dry masala	
ALOO MIRCHAN (VG) (GF)	6.5
Freshly diced potato & capsicums slowly prepared in a robust semi-dry masala	
PANEER KARAHI (V) (GF)	7
Paneer cubes cooked with a blend of spices, capsicums & onions with a hint of yogurt	
MATTAR PANEER (V) (GF) (NEW)	7
A north Indian speciality, peas & paneer in a tomato-based sauce, spiced with garam masala	
DESI CHANNA (VG) (GF) 🌿 (NEW)	6.5
Slow cooked chickpeas with a host of Punjabi spices, fresh green chillies, ginger & coriander	

SIDES

PILAU RICE (VG) (GF)	2.5
BASMATI BOILED RICE (VG) (GF)	2.5
BASMATI JEERA RICE WITH PEAS (VG) (GF)	3.5
MUSHROOM & CORIANDER PILAU (VG) (GF)	3.5
TANDOORI NAN (V)	2.5
GARLIC NAN (V)	3
PESHWARI NAN (V)	4
KEEMA NAN	4
CHEESE, CHILLI & CORIANDER NAN (V) 🌶️	3.5
CHEESE & GARLIC NAN (V) (NEW)	3.5
CHAPATI (VG)	1
TANDOORI CHAPATI (VG)	1.5
PARATHA (V)	2.5
LACHA PARATHA (V) (NEW)	3
METHI & ONION PARATHA (V) (NEW)	3.5
ALOO PARATHA (V) (NEW)	3.5
KEEMA PARATHA	4
FRIES (VG)	2.5
MASALA FRIES (VG) 🌿	3
MIXED LEAF SALAD (VG) (GF)	2.5
With cucumber, cherry tomatoes & peppers	
DESI SALAD (VG) (GF) (NEW)	2.5
Finely sliced onions & cucumber with lemon juice & coriander	

Want to spice up your curry?
Choose HOT 🌶️ MADRAS 🌶️🌶️ OR VINDALOO 🌶️🌶️🌶️
for only £1 extra. Please ask your server.