



# ***Taste of Himalayas*** **Restaurant & Bar**

“ A Taste *beyond* the Ordinary ”

THE FINEST CUISINE FROM MOUNTAIN COUNTRIES OF NEPAL AND INDIA

Namaste & welcome

Welcome to Taste of Himalayas Restaurant, which is conveniently located in the heart of downtown St. Charles. We are pleased to introduce to all of you a new taste in town which is reflection of unique and authentic finest cuisines from Himalayan country of Nepal and India. The finest of Nepalese and Indians cuisines are rich and diverse. Using the finest vegetables, meats and seafoods which are fully flavored with fancy spices and modest herbs combine to provide a culinary experience to all of our guests.

The hospitality of the Nepalese and Indians is legendary. In Sanskrit literature, the famous words “Atithi Devo Bhavah” or “the guest is truly your god” is a motto of Nepalese and Indian hospitality. Nepalese and Indians believe that they are honored if they share their meal times with guests. Nepalese and Indians are known for their incredible ability to serve food to their guests very warmly .We are trying to prepare all the dishes to meet your taste preference, our menu consist of food originated from different parts of Nepal and India.

We hope and trust that you will enjoy the taste from Himalayan countries of Nepal and India with majestic atmosphere and experience the difference. Delicious, creative and healthy food is our commitment to our society.

**Closed on Monday**

Lunch: (Buffet) Tue-Fri: 11.30am -2:30pm • Sat-Sun: 12.00pm – 3.00pm

Dinner: (Ala Carte) • Tue-Sat: 5.00pm – 10.00pm • Sun: 5:00pm - 9:00pm

Our addresses and locations

**Taste of Himalayas**

110 North 3rd street,  
St.Charles, IL 60174  
630-444-1575

[www.tasteofhimalayas.com](http://www.tasteofhimalayas.com)

**Little Nepal**

1747 South 8th Street  
Colorado Springs, CO 80905  
719-477-6997

[www.lnepal.com](http://www.lnepal.com)

Call us for Dine In, Reservation for parties, carry out  
delivery and cater for all occasion.

## Vegetarian Appetizers

1. **Vegetable Samosa (2 pieces)**.....\$3.99  
*Crispy pastry stuffed with green peas, potatoes, fresh coriander leaves with mild spice and herbs.*
2. **Paneer Pakora**.....\$5.99  
*Homemade cottage cheese cubes marinated in our mild spice dipped in batter of chickpeas flour and deep fried.*
3. **Chilli Pakora**.....\$4.99  
*Finger chilli peppers dipped in a chick peas flour with our own spices and herbs than deep fried.*
4. **Mixed vegetable Pakora**.....\$4.99  
*Fresh assorted vegetables deeped with mild spices chick peas flour and deep fried*
5. **Chef's Special assorted Appetizer (for 2 People)**.....\$10.99  
*Assortments of fresh vegetable pakora, samosa, chilli pakora and paneer pakora .*

## Non - Vegetarian Appetizers

6. **Keema Samosa(2 pieces)**.....\$5.99  
*Crispy pastry stuffed with minced lamb, peas, fresh coriander leaves with mild spice and herbs.*
7. **Chicken Pakora**.....\$6.99  
*Mildly spice of boneless chicken pieces dipped in batter and deep fried.*
8. **Tandoori mixed Grill (For 2 people)**.....\$19.99  
*A mixed platter of our chosen tandoori presentations which includes chicken tikka, shish kabab, tandoori chicken, malayi kabab and tandoori shrimp, served on hot sizzling platter.*
9. **Chicken Mo Mo (Nepali style Appetizer)**.....\$9.99  
*Minced chicken mixed with our own Nepalese spices stuffed in a thin flour wrap, steamed and served with Nepali chutney.*
10. **Chhoela from Himalayas (Nepali style Appetizer)**.....\$8.99  
*Boneless chicken marinated with our own Nepalese style and roasted in a clay oven, served with touch of fresh ginger, garlic, onion & cilantro.*
11. **Khashi ko Bhutuwa (Nepali style Appetizer)**.....\$10.99  
*Boneless goat meat cubes stir fried with Nepalese spices and herbs, Garnished with cilantro.*
12. **Chilli Chicken Dry (Nepali style Appetizer)**.....\$9.99  
*Fried Marinated Boneless Chicken stir fried with green peppers, onions and Nepalese spices and herbs. It's our own perfection*

## Accompaniments

13. **Himalayas Garden Salad**.....\$4.99  
*Fresh garden salad with cucumbers, carrots, tomatoes and lettuce garnished with cilantro and serve with our own dressing raita*
14. **Mixed Raita**.....\$2.99  
*Chilled homemade yogurt blended with cucumber and garnished with roasted cumin seeds and fresh cilantro.*

## Tandoori Specialties

Tandoor is a barrel shaped Indian clay oven which is used for roasting lamb, chicken, sea foods and baking breads with fired charcoal or a gas at a temperature of 600 degrees (approximately). Tandoori foods are low in Cholesterol, which recommended for all .All tandoori items serve on hot sizzling platter.

15. **Achari Chicken (Nepali style dish)**.....\$15.99  
*Tender bite size of boneless chicken cubes marinated with blended pickle and seasoning spice in a sour base and roasted in clay oven.*
16. **Tandoori Chicken (Full - Half)**.....\$16.99 / \$8.99  
*The tastiest way to clay oven whole or half chicken marinated in blended yogurt and seasoning spice and herbs to its perfection.*
17. **Chicken Tikka**.....\$15.99  
*Tender bite size of boneless chicken cubes marinated in blended yogurt and mild spices roasted in clay oven.*
18. **Chicken Malayi Kabab**.....\$15.99  
*Tender boneless chicken cubes marinated in a low fat sour cream and our mild spices, roasted to get perfect taste.*
19. **Reshmi Kabab**.....\$15.99  
*Minced white chicken supreme marinated in a low fat sour cream, light Indian spices and cooked in clay oven to its perfection.*
20. **Shish Kabab**.....\$17.99  
*Minced lamb with our own combination of herbs and spices, roasted in a clay oven.*
21. **Lamb Tikka**.....\$18.99  
*Boneless cubes of tender lamb marinated in blended yogurt, garlic, and ginger with mild spices and roasted in a clay oven.*
22. **Tandoori Prawn**.....\$24.99  
*Finest jumbo shrimp marinated with mild spices and cooked in a clay oven.*
23. **Tandoori Mixed (Chef's special for 2 people)**..... \$25.99  
*An assortment of tandoori chicken, chicken tikka, reshmi kabab, shish kabab , lamb tikka Malayi Kabab and tondoori shrimp serve on hot sizzling platter.*

## Poultry Dishes (Includes Basmati Rice)

24. **Chicken Curry**.....\$11.99  
*Boneless chicken cooked with a delicately spiced curry sauce.*
25. **Chicken Makhani (Mild)**.....\$13.99  
*Tandoori boneless chicken cooked with creamy tomato sauce, butter and mild spices.*
26. **Chicken Tikka Masala (Mild)**.....\$13.99  
*Marinated boneless chicken roasted & cooked with delicious sauce, garnished with ginger & Cilantro*
27. **Chicken Palak (Mild)**.....\$13.99  
*Tender boneless chicken cooked with fresh spinach (Saag) in a rich blend of north Indian spices.*
28. **Chicken Korma (Mild)**.....\$13.99  
*Boneless pieces of chicken cooked in a rich and delicious almond flavored creamy sauce.*
29. **Chicken chilli Masala (Hot)**.....\$12.99  
*Boneless chicken pieces cooked with green chilli, onions and hot Indian spices.*
30. **Chicken Vindaloo (Hot)**.....\$11.99  
*Delicious combination of chicken and potatoes sautéed with cumin seeds, onion, cilantro and cooked with firey south Indian delight.*

31. **Chicken Jalfrazie**.....\$11.99  
*Marinated chicken sautéed with fresh green vegetables, garnished with ginger, cilantro, spices and herbs.*

32. **Kukhura ko Masu (Nepali style dish)**.....\$10.99  
*Bone in chicken cooked with typical Nepalese village style spices and herbs.*

## Lamb Dishes (Includes Basmati Rice)

33. **Lamb Curry**.....\$14.99  
*Tender lamb cubes cooked in a traditional flavorful curry sauce.*
34. **Keema Matter**.....\$13.99  
*Minced lamb meat cooked with green peas, chopped onions, tomatoes, ginger and Indian spices, garnished with fresh cilantro.*
35. **Lamb Tikka Masala (Mild)**.....\$15.99  
*Tandoori roasted boneless lamb cubes cooked with our chef's special creamy sauce.*
36. **Lamb Pasanda (Mild)**.....\$15.99  
*Tender pieces of boneless lamb meat cooked with rich creamy sauce and garnished with saffron, nuts and herbs.*
37. **Lamb Palak (Mild)**.....\$15.99  
*Boneless pieces of lamb cooked with fresh spinach (Saag) and Indian sauce, garnished with ginger.*
38. **Lamb Vindaloo (Hot)**.....\$14.99  
*Delicious combination of boneless lamb and potatoes sautéed with onion, cumin seeds, cilantro and cooked with firey South Indian delight.*

39. Lamb Rogan Josh.....\$14.99  
*Tender lamb pieces cooked in traditional Indian spices and a saffron flavored gravy sauce.*

40. Khasi ko Masu (Nepali style dish).....\$12.99  
*Bone in goat meat cooked with traditional Nepalese village style spices and herbs.*

### From The Fresh Water (Includes Basmati Rice)

41. Jhinge machha ko Tarkari (Nepali style dish).....\$19.99  
*Carefully seasoned shrimp with an exotic blend of Himalayas curry sauce.*

42. Shrimp Chilli Masala (Hot).....\$19.99  
*Seasonal shrimp cooked with fresh green chilli and rich sauce, with touch of garlic and ginger.*

43. Tandoori Prawn Masala (Mild).....\$22.99  
*Clay oven roasted jumbo shrimp cooked in a very special mild seasoned sauce.*

44. Shrimp Madras (Hot ).....\$19.99  
*Seasonal shrimp cooked in a medium spicy gravy sauce along with coconut flavor.*

### Fresh from the Garden (Includes Basmati Rice)

45. Matter Paneer (Mild).....\$11.99  
*Fresh Homemade cottage cheese cooked with green peas, tomatoes, ginger, garlic and creamy mild sauce*

46. Palak Paneer (Mild).....\$11.99  
*Delicately flavored spinach cooked with fresh homemade cottage cheese, garnished with chopped ginger, an exotic delight.*

47. Paneer Makhani (Mild).....\$11.99  
*Fresh homemade cottage cheese cooked with our chef's delightful tomatoes creamy sauce.*

48. Dal Makhani (Mild).....\$10.99  
*Delicately assorted whole lentils beans cooked with creamy sauce and garnished with garlic and herbs.*

49. Aloo Gobhi.....\$10.99  
*Fresh cauliflower and potatoes cooked with seasoned perfection, garnished with fresh cilantro along with ginger.*

50. Chana Masala.....\$10.99  
*Delicious chickpeas cooked in an exotic blend of north Indian spices and herbs, garnish with cilantro.*

51. Jeera Aloo.....\$10.99  
*Potatoes simmered with cumin seeds, onion, ginger, tomatoes and garlic, spiced with exotic mixed masala.*

52. Bhindi Masala.....\$10.99  
*Fresh Okra sautéed with onions, tomatoes and north Indian spices and herbs*

53. **Baigan Bharta (Mild)**.....\$11.99  
*Tender, mashed eggplant blended with onions, tomatoes and green peas, cooked to richness of the spices*
54. **Himalayas Vegetable Korma (Mild)**.....\$11.99  
*Combination of fresh garden vegetable mix cooked with mild blended cashew nut sauce.*
55. **Palungo Ko Saag (Nepali style dish)**.....\$10.99  
*Fresh garden spinach cooked with chopped tomatoes, onions, garlic and ginger to get real Nepalese taste.*
56. **Jhane Ko Dal (Nepali style dish)**.....\$10.99  
*Yellow lentils cooked to perfection in a traditional wok with own Nepalese spices and herbs.*
57. **Himalayas Vegetable Kofta** .....\$11.99  
*Fresh home made cottage cheese mixed with garden vegetable formed in ball and cooked with fresh blended tomatoes and gravy sauce.*
58. **Bhuteko Cauli (Nepali style dish)**.....\$10.99  
*Fresh garden cauliflower sautéed with very own Nepalese herbs and spices, garnished with cilantro and ginger.*
59. **Himalayas Mix Vegetables** .....\$10.99  
*Baby potatoes cooked with fresh garden peas, cut beans, lima beans along with tender carrots.*

### Basmati Rice Specialties

60. **Steam Basmati** .....\$3.99  
*Fine quality long grained basmati rice especially imported from India.*
61. **Pulav Rice**.....\$4.99  
*Saffron Rice with fresh garden peas and cumin seeds.*
62. **Vegetable Biryani (It's a meal by itself)**.....\$11.99  
*Basmati rice and fresh vegetables flavored with saffron and cooked with a special sauce.*
63. **Chicken Biryani (It's a meal by itself)**.....\$14.99  
*Aromatic basmati rice mixed with boneless chicken, cooked with delicately spiced including saffron, exotic sauce and herbs.*
64. **Lamb Biryani (It's a meal by itself)**.....\$16.99  
*Aromatic basmati rice mixed with boneless lamb, cooked with delicately spiced including saffron, exotic sauce and herbs.*
65. **Prawn Biryani (It's a meal by itself)**.....\$17.99  
*Basmati rice mixed with shrimp, cooked with mild Indian spices on low heat to rich real flavored and taste.*

66. **Chef's Special Biryani (It's a meal by itself)**.....\$18.99  
*Combination of chicken, lamb and shrimp cooked with our own chef's special spices and sauce.*
67. **Khasi ko Biryani (Nepali style dish)**.....\$13.99  
*Pure basmati rice with bone in goat meat, richly flavored with saffron and cooked in aromatic Nepalese Style spices.*
68. **Kukhura ko Biryani (Nepali style dish)**.....\$12.99  
*Pure basmati rice with bone in chicken, richly flavored with saffron and cooked in aromatic Nepalese style apices.*
69. **Chef's Special Veg-Thali (Nepalese style value meal for 1 person)**.....\$16.99  
*A complete combination of vegetarian platter with Vegetable Korma, Garden Spinach, Jhaneko dal, Mix Vegetables, serve with Rice, Roti, Raita and Kheer.*
70. **Chef's Special Non Veg-Thali (Nepalese style value meal for 2)**.....\$30.99  
*A complete combination of non vegetarian platter with Chicken tikka, Lamb tikka, Tandoori chicken, Khasi ko masu, Kukhura ko masu, Jhaneko dal serve with Rice, Roti, Raita, Salad and Kheer.*

### Freshly Tandoori Baked Breads

71. **Tandoori Naan**.....\$2.99  
*Popular Indian style soft flour bread baked on the wall lining of the clay oven.*
72. **Tandoori Roti**.....\$2.99  
*Traditional Indian wheat bread baked in our clay oven.*
73. **Garlic Naan**..... \$3.99  
*Naan made from refined flour with a subtle touch of garlic.*
74. **Tandoori Paratha**.....\$3.99  
*Multi-layered wheat bread cooked in our clay oven and garnished with pure butter.*
75. **Garlic And Basil Naan**.....\$3.99  
*Naan made from refined flour with a subtle touch of garlic and basil.*
76. **Onion Kulcha**.....\$3.99  
*Soft flat bread stuffed with freshly chopped onion and cilantro, baked in our clay oven.*
77. **Aloo Paratha**.....\$3.99  
*Whole wheat bread stuffed with mashed potatoes, green peas, cilantro and spices.*
78. **Poori (2 pieces)**.....\$3.99  
*Tender and puffy wheat bread deep fried in pure vegetable oil, it gets great taste with chana masala.*
79. **Bhatoora**.....\$2.99  
*Soft leavened and fermented bread deep fried in pure vegetable oil, it gets great test with chana masala.*
80. **Bread Basket**.....\$15.99  
*Assortments of Naan, Roti, Garlic naan, Paratha and Onion kulcha.*

### Sweets and Desserts

81. **Kheer (Nepali style Dessert)**.....\$2.99  
*Aromatic basmati rice pudding, sprinkled with almond and pistachios.*
82. **Kulfi (Indian Ice Cream)** .....\$2.99  
*Traditional home made Indian ice cream, your choice of Mango or Pistachios.*

83. Gulab Jamun.....\$3.99  
*Golden fried milk pastry ball dumplings in sweet hot saffron syrup and serve hot.*

84. Gajar Halwa.....\$2.99  
*Grated carrots cooked gently in milk and generously sprinkled with nuts and serve hot.*

### Kids Friendly Meal

85. Chicken tender fried pakora, Butter chicken, Rice, A Dessert and choice of juice or soda, Very mild food for all kids, Yummy they will love it...\$6.99

86. Macaroni & Cheese meal, Which includes A dessert and choice of juice or soda. It's very healthy and favorite food for all Kids.....\$6.99

### Chef's Creations

#### Kadai Specials

*Your choice of meat or sea food cooked with onions, chopped tomatoes, bell peppers and chefs special sauce.*

*Chicken..... \$13.99*

*Lamb.....\$15.99*

*Shrimp.....\$19.99*

#### Pudina Masala Specials

*Your choice of meat or sea food cooked with mint, tomatoes and onions base gravy sauce*

*Chicken..... \$13.99*

*Lamb.....\$15.99*

*Shrimp.....\$19.99*

#### Danshak Specials

*Your choice of meat or sea food cooked with yellow lentils and masala sauce*

*Chicken..... \$13.99*

*Lamb.....\$15.99*

*Shrimp.....\$19.99*

\* Our goal is to provide all varieties of food with in this menu, but if you don't see anything you like to have it please feel free to ask with our manager and we will try to accommodate you.

\* Gratuity of 18% will be charge on your total bill if the party is five or more.

\* Don't forget our all you can eat lunch buffet six days a week. If you want to order Ala Crate during lunch hours please feel free to ask our server. We are here to accommodate all your needs as we can.

Thank you for your co-operation and support towards us.

Prices and Menu Items are subject to change without prior notice

**We Do Catering For Any Occasion. Inquire With The manager**

**We Accept All major Credit Cards**