



*We are committed to bring a smile on your face by serving
Delicious & Healthy food from the Himalayas*

— DINE IN —

M E N U

Hut From The TOP



APPETIZERS

- 1 **Veggie Samosa**
Crisp fried turnover filled with spiced potatoes & green peas, served with tamarind & mint sauce.
\$4.99
- 3 **Chicken Pakora**
Chicken breast pieces battered in gram flour & deeply fried.
\$6.99
- 4 **Paneer Pakora**
Cottage cheese golden fried in a seasonal chickpea batter.
\$6.99
- 5 **Lasooni Gobi**
Stir fried cauliflower florets sautéed with garlic & ginger in tender.
\$6.99
- 6 **Black Chana (Nepali Style)**
Black garbanzo beans stir fried with onion, tomato & ginger (served dry).
\$7.99
- 7 **Chicken Malai Kabab**
Chicken breast marinated in cream cheese & mixed with seasoning & herbs, cooked in clay oven.
\$11.99

- 2 **Veggie Pakora**
Garden vegetables battered in gram flour & deeply fried.
\$4.50



Veggie Samosa



Lasooni Gobi

SOUP & SALAD

- 8 **Chicken Soup**
Chicken soup with an essence of Himalayan spices.
\$6.99
- 9 **Yellow Lentil Soup**
Yellow lentils simmered with fresh herbs & spices, garnished with cilantro.
\$5.99
- 10 **Rasam Soup**
Tangy tomato soup from Chennai.
\$5.99
- 11 **Himalayan Salad**
Himalayan special salad - lettuce, tomatoes, cucumbers & carrot with a side of dressing.
\$5.99

CONDIMENTS

- 12 **Papadum (2 Pieces)**
Hot and crispy lentil wafers, served with tamarind & mint sauce.
\$2.50
- 13 **Raita**
Cool homemade yogurt with grated cucumbers, carrots, chopped mint & seasoning.
\$3.50
- 14 **Mixed Pickle**
Hot and spicy mixed pickle.
\$2.99
- 15 **Mango Chutney**
Sweet and spicy mango relish.
\$3.50

TANDOORI

(COOKED IN CLAY OVEN)

- 16 **Tandoori Chicken**
Chicken leg and breast marinated in yogurt, spices & roasted in clay oven.
\$16.99
- 17 **Kesari Chicken Tikka**
Chicken breast marinated in yogurt, spices & flavored with saffron & roasted in clay oven.
\$16.99
- 18 **Malai Tikka Lasooni**
Boneless chicken marinated in a garlic paste, cream cheese, herbs & spices and broiled in clay oven.
\$16.99
- 19 **Lamb Sekuwa**
Boneless lamb marinated in mustard oil, sour cream & roasted in clay oven.
\$17.99
- 20 **Tandoori Prawn**
Jumbo shrimp marinated in yogurt, spices, skewered & roasted in clay oven.
\$17.99



Lamb Sekuwa



Tandoori Chicken



Tandoori Prawn

TANDOORI BREAD

(COOKED IN CLAY OVEN)

- 21 **Plain Naan**
A traditional all purpose flour leavened bread.
\$2.99
- 22 **Garlic Naan**
Leavened bread topped with chopped garlic.
\$3.50
- 23 **Onion Kulchha**
Leavened bread stuffed with seasoned onions.
\$3.99
- 24 **Cheese Naan**
Leavened bread stuffed with seasoned onions.
\$4.99
- 25 **Chili Cheese Naan**
Leavened bread stuffed with seasoned fresh mozzarella.
\$4.99
- 26 **Garlic Cheese Naan**
Leavened bread stuffed with seasoned fresh mozzarella & toasted in garlic.
\$4.99
- 27 **Plain Paratha**
Layered whole wheat bread topped with melted butter.
\$4.99
- 28 **Aloo Paratha**
Whole wheat bread stuffed with seasoned potatoes.
\$4.50
- 29 **Roti**
Whole wheat unleavened bread.
\$2.99

RICE SPECIALTY

- 30 **Basmati Rice**
Delicious plain white rice.
\$2.99
- 32 **Saffron Rice**
Rice cooked with Italian saffron and raisins.
\$4.50
- 34 **Vegetable Biryani**
Sautéed seasoned mixed vegetables cooked with basmati rice & flavored with saffron & herbs.
\$12.99
- 36 **Lamb Biryani**
Sautéed spiced lamb cooked with basmati rice & flavored with saffron & herbs.
\$15.99
- 38 **Shrimp Biryani**
Sautéed spiced shrimp cooked with basmati rice & flavored with saffron & herbs.
\$16.99
- 39 **Mixed Biryani**
Sautéed spiced chicken, lamb & shrimp cooked with basmati rice & flavored with saffron & herbs.
\$16.99
- 31 **Peas Pulao**
Rice mixed with assorted peas & nuts.
\$4.50
- 33 **Lemon Rice**
Lemon flavored rice with curry leaves & mustard seeds.
\$6.50
- 35 **Chicken Biryani**
Sautéed spiced chicken cooked with basmati rice & flavored with saffron & herbs
\$14.99
- 37 **Goat Biryani**
Sautéed spiced goat cooked with basmati rice & flavored with saffron & herbs.
\$15.99



Chicken Biryani

SEAFOOD

(SERVED WITH BASMATI RICE)

- 40 **Fish Curry**
Fish cooked in curry sauce, spices & herbs.
\$14.99
- 42 **Fish Coconut**
Fish simmers with coconut milk & spices.
\$14.99
- 44 **Shrimp Curry**
Shrimp tossed in garlic & onion sauce with spices.
\$16.99
- 46 **Shrimp Korma**
Shrimp simmered in creamy sauce with garlic, nuts & Himalayan herbs.
\$16.99
- 48 **Shrimp Saag**
Shrimp prepared with creamed spinach & mild spices.
\$16.99
- 41 **Fish Vindaloo**
Fish cooked with potatoes in tangy onion sauce.
\$14.99
- 43 **Fish Molee**
Fish cooked with coconut, turmeric & ginger.
\$14.99
- 45 **Shrimp Vindaloo**
Shrimp & potatoes cooked with garlic & tangy onion sauce.
\$16.99
- 47 **Shrimp Karahi**
Shrimp stir fried with fresh garlic tomatoes, onions, ginger, bell peppers & spices.
\$16.99
- 49 **Shrimp Tikka Masala**
Marinated shrimp roasted in clay oven prepared in a creamy fresh tomato sauce with Nepalese spices.
\$16.99

CHICKEN SPECIALTY

(SERVED WITH
BASMATI RICE)

- 50 **Chicken Curry**
Boneless chicken thigh cooked in onion sauce
with spices & herbs.
\$14.99
- 52 **Chicken Vindaloo**
Chicken & potatoes cooked with garlic
& tangy onion sauce.
\$14.99
- 54 **Chicken Karahi**
Delicately spiced boneless chicken thigh stir fried with
fresh tomatoes, onions, ginger, bell pepper & spices.
\$14.99
- 56 **Chicken Tikka Masala**
Marinated boneless chicken breast roasted in clay oven
& sautéed in a creamy tomato sauce with spices.
\$15.99

- 51 **Butter Chicken**
Boneless tandoori chicken cooked in butter, fresh
tomato sauce & herbs.
\$15.99
- 53 **Chicken Korma**
Chicken thigh simmered in creamy sauce & finished with
nuts, spices & herbs.
\$15.50
- 55 **Chicken Saag**
Chicken thigh prepared with creamed spinach & spices.
\$15.50



Butter Chicken



Chicken Curry



Chicken Tikka Masala

LAMB SPECIALTY

(SERVED WITH BASMATI RICE)

- 57 **Lamb Curry**
Lamb cooked in onion sauce with spices & herbs.
\$15.99
- 59 **Lamb Korma**
Boneless lamb simmered in creamy sauce & finished
with nuts, spices & herbs.
\$15.99
- 61 **Lamb Saag**
Soft boneless lamb prepared in creamed spinach
with spices & herbs.
\$15.99

- 58 **Lamb Vindaloo**
Lamb & potatoes cooked in tangy
onion sauce with spices.
\$15.99
- 60 **Lamb Karahi**
Lamb stir fried with fresh tomatoes, onions, ginger &
bell pepper with spices & herbs.
\$15.99
- 62 **Lamb Tikka Masala**
Boneless lamb tikka prepared with
creamy sauce & spices.
\$16.50



Lamb Tikka Masala

VEGETABLE ENTREES (SERVED WITH BASMATI RICE)

- 63 **Aloo Gobi (Vegan)**
Stir fried cauliflower & potatoes with onions, fresh tomatoes & spices.
\$12.99
- 65 **Navaratan Korma**
Blend of mixed vegetables simmer in mild creamy sauce.
\$13.50
- 67 **Baingan Bharta (Vegan)**
Eggplant roasted in clay oven, mashed & sautéed in fresh chopped tomatoes, onions, ginger & spices.
\$13.50
- 69 **Aloo Saag**
Potatoes cooked with chopped spinach in a creamy sauce & spices.
\$12.99
- 71 **Matter Paneer**
Homemade cheese with green peas prepared with creamy sauce.
\$13.50
- 73 **Bhindi Masala (Vegan)**
Baby okra sautéed with onions, ginger & herbs.
\$12.99
- 75 **Dal Tadka (Vegan)**
Split chickpeas & lentils cooked with onion, ginger, garlic, tomato & spices, garnished with cilantro.
\$12.99
- 64 **Aloo Bodi Tama (Vegan)**
Popular classic Nepali dish with potatoes, black eye beans & bamboo shoots cooked to perfection with Nepali spices.
\$13.50
- 66 **Mix Vegetables (Vegan)**
Mix of garden vegetables sautéed in flavored sauce.
\$12.99
- 68 **Saag Paneer**
Chopped spinach & homemade cheese prepared in light cream sauce & herbs.
\$13.99
- 70 **Chana Masala (Vegan)**
Chickpeas sautéed with onions, tomato sauce, spices & herbs.
\$12.99
- 72 **Paneer Tikka Masala**
Homemade cheese cubes simmered in creamy tomato sauce with onion & bell pepper.
\$14.99
- 74 **Dal Makhani**
Black lentils & kidney beans cooked with ginger, garlic & freshly ground herbs.
\$13.50



Saag Paneer



Aloo Bodi Tama

CHEF'S SPECIALTY

- 76** **Vegetable Momo (steamed/fried)**
Fresh vegetables mixed with minced onions, garlic, ginger, cilantro & Nepali spices, delicately wrapped in dough.
Served with homemade tomato sauce.
\$12.99

- 78** **Vegetable Fried Rice**
Cooked Basmati rice stir fried with vegetables, seasoned with Nepali spices & soy sauce.
\$12.99

- 80** **Vegetable Chowmein**
Nepalese style noodles stir fried with fresh vegetables, seasoned with Nepali spices & soy sauce.
\$12.99

- 82** **Chicken Chhoila**
Chicken breast marinated and cooked in a clay oven with mixed Nepali spices.
\$13.99

- 84** **Chilli Chicken**
Chicken sautéed with garlic, ginger, onions & fresh peppers.
\$13.99

- 86** **Non-Veg Thali**
Start with vegetable Samosa & then enjoy three different dishes - Palak Paneer, Dal Makhani and Choice of Curry (Chicken/Lamb) with Plain Naan & Basmati rice, end with dessert - Rice Pudding.
\$21.99

- 77** **Chicken Momo (steamed/fried)**
Fresh ground chicken mixed with minced onions, garlic, ginger, cilantro & Nepali spices, delicately wrapped in dough. Served with homemade tomato sauce.
\$13.99

- 79** **Chicken Fried Rice**
Cooked Basmati rice stir fried with chicken & vegetables, seasoned with Nepali spices & soy sauce.
\$13.99

- 81** **Chicken Chowmein**
Nepalese style noodles stir fried with chicken, seasoned with Nepali spices & soy sauce.
\$13.99

- 83** **Chilli Paneer**
Cottage cheese sautéed with garlic, ginger, onion & fresh peppers.
\$13.99

- 85** **Vegetable Thali**
Start with vegetable Samosa & then enjoy three different vegetarian dishes - Vegetable Korma, Palak Paneer and Dal Makhani with Plain Naan & Basmati rice, end with dessert - Rice Pudding.
\$19.99



Chicken Chhoila



Chicken Momo



Rasmalai



Gulab Jamun



Mango Lassi

DESSERTS

- | | | | |
|----|---|----|---|
| 87 | <p>Kheer
Fragrant aged basmati rice cooked in milk with pistachios & flavored with saffron.
\$3.99</p> | 88 | <p>Gulab Jamun
Sweet balls made with milk & wheat flower soaked in a flavor syrup, served warm.
\$4.50</p> |
| 89 | <p>Rasmalai
Homemade cheese cake in sweet milk flavored with rose water & pistachios.
\$4.50</p> | 90 | <p>Carrot Halwa
Carrot pudding prepared with purified butter, milk, sugar, cardamom & nuts.
\$4.50</p> |

BEVERAGES

- | | | | |
|----|---|----|---|
| 91 | <p>Soda
Coke, Diet Coke, Sprite
\$2.50</p> | 92 | <p>Iced Tea (Unsweetened)
Blackberry Sage, Decaf Ginger Peach, Darjeeling, Pomegranate, Passion Fruit
\$4.25</p> |
| 93 | <p>Hot Tea
\$3.50</p> | 94 | <p>Mango Lassi
\$4.99</p> |
| 95 | <p>Strawberry Lassi
\$4.99</p> | 96 | <p>Sweet Lassi
\$4.25</p> |
| 97 | <p>Mineral Water
\$2.50</p> | | |



Himalayan Hut

Indian & Nepali Cuisine

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