

APPETIZERS

Papadam	0.95
Spicy Papadam	0.95
Pickle Tray (V)	2.15
Lime Pickle	0.99
Mint Sauce (D)	0.99
Tamran Chutney	0.99
Mango Chutney	0.99

VEG STARTERS

Himalayan Special Chilli Paneer (D)	5.95
Crispy paneer tossed in a spicy Himalayan-style chilli sauce with peppers and onions.	
Vegetable Momo (D,G)	4.95
Steamed dumplings filled with seasoned vegetables, served with a spicy dipping sauce.	
Aloo Tikki	4.95
Spiced mashed potato shallow-fried until crispy.	
Paneer Shashlik (D)	5.75
Grilled skewers of paneer, bell peppers and onions, marinated in flavourful Indian spices.	
Onion Bhaji (G)	4.95
Crispy fritters made with spiral onions, a classic favourite.	
Vegetable Samosa (G)	4.75
Crispy pastry stuffed with spiced potatoes and peas, an Indian classic	
Vegetable Pakora (G)	4.75
Mixed vegetables dipped in seasoned batter and deep-fried to perfection.	
Himalayan Special Chaat (D)	4.95
A flavourful street-style snack with potatoes, chickpeas, chutneys, & crunchy bits.	
Samosa Chaat (D)	4.95
Crushed samosas topped with chickpeas, chutneys, yogurt, & a sprinkle of spice.	
Himalayan Special Gobi Pepper (D)	4.95
Crispy cauliflower tossed in a tangy spicy pepper sauce with garlic and herbs.	
Garlic Mushroom (D)	4.75
Mushrooms infused with fresh garlic and Indian spices.	
Garlic Mushroom Puree (D)	4.95
Creamy garlic-flavored mushroom dish served with a hint of spice, rich and comforting.	

NON - VEG STARTERS

Himalayan Special Chilli Chicken (E)	5.50
Crispy chicken tossed in a spicy, tangy sauce with onions and peppers.	
Chicken Tikka (D)	5.50
Tender chicken pieces marinated in yogurt & spices, grilled to smoky perfection.	
Meat Samosa (G)	4.95
Flaky pastry filled with a savoury mix of spiced minced lamb.	
Malai Tikka (D)	5.50
Juicy chicken marinated in cream, cheese, and mild spices.	
Momo (G)	5.50
Steamed dumplings filled with seasoned minced chicken, served with spicy chutney.	
Himalayan Special Hot Chilli Fish (F,E,G)	5.95
Crispy fish tossed in a bold, fiery chilli sauce with garlic.	
Himalayan Special Prawn (F)	5.95
King prawns tossed in chef's special Himalayan-style spices which gives it a spicy, tangy, and bold taste with a mixture of onions, peppers and garlic.	
Prawn Puri (F,G)	5.25
Spiced prawns served on a crispy, fluffy puni bread with a touch of tangy sauce.	
Hot Meat Puri (G)	5.50
Spicy minced lamb served on a light and crispy puni full of flavour.	
Seek Kebab (E)	5.75
Minced lamb seasoned with herbs and spices, grilled on skewers.	
Reshmi Chicken Seek Kebab (E,D)	5.95
Smooth, creamy chicken kebabs made with a blend of spices and herbs, soft and flavourful.	
Chicken Pakora (D,G)	5.50
Marinated chicken pieces dipped in spiced gram flour batter and deep-fried until golden and crispy.	
Fish Pakora (F,G)	4.95
Tender fish fillets coated in seasoned batter and fried to a crispy finish, light, flaky, and full of flavour.	

HIMALAYAN YAK SPECIALITIES

Himalayan Special Chicken (D)	13.95
Himalayan Special Lamb (D)	14.95
A rich, chef-crafted curry made with Himalayan spices & a bold, savoury sauce	
Chef Special Butter Chicken (D)	10.95
Creamy and mildly spiced tomato-based curry with tender pieces of chicken, an all-time favourite.	
Lamb Desi	11.50
Rustic-style lamb curry cooked with onions, tomatoes, and traditional home-style spices.	
Jalfrezi Chicken / Chicken Tikka (F,D)	10.95 / 11.50
Jalfrezi Lamb / King Prawn (F,D)	11.50 / 13.95
A stir-fried style curry with peppers, onions & green chillies in a tangy, medium-spiced sauce.	
Balti Special Mix (F)	11.95
A sizzling mix of chicken, lamb, & prawns cooked in a thick, aromatic Balti sauce with fresh herbs.	
Karahi Chicken / Chicken Tikka (F)	10.95 / 11.50
Karahi Lamb / King Prawn (F)	11.50 / 13.95
A bold, wok-style dish cooked with tomatoes, garlic and green peppers in a rich, thick sauce.	
Himalayan Special Tawa Macha (F)	12.95
Pan-fried fish cooked with Himalayan herbs & spices, served on a sizzling tawa for extra flavor.	
Achari Chicken / Chicken Tikka	10.95 / 11.50
Achari Lamb	11.50
A punchy curry made with pickling spices, tangy, spicy, and bursting with bold flavour.	
Lawabader (Chicken / Lamb)	10.95 / 11.50
A creamy curry with a touch of sweetness, rich, mild, and luxurious.	
Garlic Chilli (Chicken / Lamb) (E)	10.95/ 11.50
Fiery garlic-infused curry with green chillies, fresh herbs, and a spicy kick.	
Chicken Tikka (D)	11.95
Tender chunks of chicken marinated in aromatic spices and grilled in the tandoor.	
Malai Tikka (D)	11.95
Creamy, mild chicken tikka with a rich marinade of yogurt, cheese, and gentle spices.	
Lamb Chops (D)	15.95
Juicy lamb chops marinated in bold Indian spices and grilled to a smoky finish.	
Chicken Shashlik (D)	11.95
Grilled skewers of chicken with bell peppers and onions, full of tandoori flavour.	
Himalayan Non-Veg Special Platter (D,F)	17.95
A premium selection of 2 Chicken Tikka, 2 Malai Tikka, Lamb Chops, Seabass, and Onion Bhaji, perfect for sharing or indulging, with a side of mint sauce.	

Chicken Makhani (D)	10.50
A smooth, buttery curry with tender chicken, rich, creamy, and comforting.	
Saag (Chicken / Lamb)	10.95 / 11.50
Classic spinach curry blended with spices and your choice of chicken or lamb.	
Chicken Tikka Masala (D)	10.95
The UK's favourite, grilled chicken tikka in a creamy, mildly spiced tomato-based sauce.	
Bhuteko Kukhra	10.95
Traditional Nepalese-style pan-fried chicken with garlic, ginger, and bold dry spices.	
Bhuteko Masu	11.50
A hearty Himalayan lamb dish, pan-cooked with garlic, ginger, and house spices, packed with flavour.	
Lamb Methi (D)	11.50
Tender lamb cooked with fresh fenugreek leaves and spices, earthy, aromatic, and full of flavor.	
Butter Chicken (D)	10.95
Juicy chicken pieces simmered in a rich, creamy sauce with butter and mild spices, smooth, flavourful and comforting.	
Seabass Bhuna (F)	13.50
Pan-cooked seabass fillet in a thick, spiced bhuna-style sauce with onions, tomatoes, and herbs packed with bold flavour and a hint of heat.	
Butter Paneer (D)	10.95
Soft paneer cubes cooked in a rich, buttery sauce with cream and gentle spices, smooth, mild, and delicious.	
Chana Masala (D)	10.50
Chickpeas simmered in a spiced onion and gravy, hearty, tangy, and full of bold North Indian flavour.	

MAIN COURSE

Tandoori Chicken (D)	11.95
Classic on the bone chicken, marinated in traditional spices and roasted in the tandoor	
Mixed Grill (D)	15.95
A hearty mix of grilled favourites: 1/4 Tandoori Chicken, 2 Chicken Tikka, 2 Malai Tikka and Seek Kebab, with a side of mint sauce.	
Grilled Seabass (D,F)	16.95
Delicately spiced seabass fillet, grilled until perfectly tender with a crispy edge.	
King Prawn (F,D)	16.95
Succulent king prawns marinated in Indian spices and grilled for a juicy, flavourful bite.	

SPECIAL PLATTERS

Himalayan Veg Platter (D)	13.95
A vegetarian delight featuring Gobi Pepper, Veg Samosa, 2 Onion Bhaji, and Paneer Shashlik, with a side of mint sauce.	

CLASSICS MENU

Bhuna (F)	A thick and deeply spiced curry, cooked with onions, tomatoes, and herbs for bold, slow-cooked flavour.
Dhansak (F)	A sweet and sour curry made with lentils, a touch of spice, a hint of lemon, pineapple, flavourful and hearty.
Pathia (F)	Tangy and spicy with a touch of sweetness, this curry balances bold flavour with a fruity twist.
Dopiza (F)	Rich curry with double onions both cooked down in the sauce and added for a sweet, caramelized bite.
Rogan Josh (F)	A rich, medium curry with a tomato base and a fragrant blend of Kashmiri-style spices.
Madras (F)	Hot and bold curry made with crushed chillies, garlic, and tangy tamarind, fiery and flavourful.
Vindaloo (F)	A very hot and spicy curry with vinegar, garlic, and deep spice, full of heat and attitude.
THE ABOVE DISHES ARE AVAILABLE IN THE FOLLOWING:	
Chicken	9.95
Chicken Tikka	10.50
Lamb	11.50
King Prawn	12.95

YAKS BIRYANI

Chicken/ Chicken Tikka Biryani (D)	11.95 / 12.50
Fragrant basmati rice layered with tender chicken or chicken tikka, cooked with aromatic spices and herbs. With a Side of Curry Sauce or Raita.	
Lamb Biryani	13.95
Slow-cooked lamb and spiced rice blended together with saffron and traditional biryani flavours. With a Side of Curry Sauce or Raita.	
Vegetable Biryani	10.95
A colourful mix of seasonal vegetables and basmati rice, ooked with mild spices and herbs. With a Side of Curry Sauce or Raita.	
Seafood Biryani (F)	13.95
Juicy prawns simmered with fragrant rice, fresh herbs, and a touch of spice, light and flavourful. With a Side of Curry Sauce or Raita.	
Himalayan Yaks Special Biryani (F)	14.95
A chef's special biryani made with Chicken, Lamb, King Prawn, Prawn, mushroom, green peas cooked in a rich blend of Himalayan spices. With a Side of Curry Sauce or Raita.	

VEG DISHES (SIDE)

Bhindi Bhaji	4.95
Fresh okra stir-fried with onions, tomatoes, and mild spices, light and flavourful.	
Chana Aloo	4.95
Chickpeas and potatoes cooked together in a hearty, spiced curry.	
Tarkha Daal	4.95
Lentils tempered with garlic, cumin, and spices, simple, soulful, and satisfying.	
Bombay Aloo	4.95
Soft potatoes tossed in a tangy, spiced tomato sauce with a touch of heat.	
Saag Paneer (D)	4.95
Indian cottage cheese cooked with spinach in a lightly spiced, creamy sauce.	
Achari Aubergine	4.95
Tender aubergine (eggplant) cooked with tangy pickling spices, rich and bold in flavour.	
Mix Vegetable	4.95
A mixture of seasonal vegetables cooked in a lightly spiced, tomato-based curry.	
Saag Aloo	4.95
Spinach and potatoes gently cooked together with cumin and mild spices.	
Jeera Aloo	4.95
Potatoes sautéed with cumin seeds and herbs, simple, earthy, and comforting.	
VEG DISHES (MAIN)	
Bhindi Bhaji	8.45
Fresh okra stir-fried with onions, tomatoes, and mild spices, light and flavourful.	
Daal Makahi (D)	8.45
Creamy black lentils slow-cooked with butter, cream, and aromatic spices, a rich and comforting North Indian favourite.	
Chana Aloo	8.45
Chickpeas and potatoes cooked together in a hearty, spiced curry.	
Tarkha Daal	8.45
Lentils tempered with garlic, cumin, and spices, simple, soulful, and satisfying.	
Bombay Aloo	8.45
Soft potatoes tossed in a tangy, spiced tomato sauce with a touch of heat.	
Saag Paneer (D)	8.95
Indian cottage cheese cooked with spinach in a lightly spiced, creamy sauce.	
Paneer Makahi (D)	8.95
Soft paneer cubes in a buttery, tomato-based sauce with cream and gentle spices, rich, smooth, and indulgent.	

RICE DISHES

Boiled Rice	2.95
Pilau Rice	3.25
Mushroom Rice	3.45
Egg Fried Rice (E)	3.95
Himalayan Special Fried Rice (E)	4.95
Rice stir-fried with Himalayan spices, fresh herbs, and Chicken, Prawn, Egg, Green Peas, flavourful and satisfying.	
Keema Rice	3.95
Vegetable Rice	3.45
Garlic Fried Rice	3.45
Sweet Ginger Rice	3.95
(Sultana/ Ginger/ Coconut)	

NAAN BREADS

Plain Naan (G,E)	2.75
Garlic Naan (G,E)	2.95
Cheese Naan (G,E,D)	3.25
Onion Naan (G,E)	2.95
Keema Naan (G,E)	3.45
Peshwari Naan (G,E,N)	3.45
Garlic & Cheese Naan (G,E,D)	3.25
Garlic & Coriander Naan (G,E,D)	2.95
Cheese & Onion Naan (G,E,D)	3.25
Paratha (G)	2.75
Stuffed Paratha (G)	3.25
Chapati (G)	2.50
Tandoori Roti (G)	2.50

EXTRAS

Chicken Nuggets & Chips	8.95
Raita (D)	3.75
Himalyan Yaks Salad	2.50
Chips	2.75
Masala Chips	3.25
Scampi and Chips & Green Peas (F)	9.95

(D) - Dairy (E) - Egg (N) - Nut
(G) - Gluten (F) - Fish

Please ask a member of staff if you have any questions regarding the ingredients used in our food & drinks menu before ordering.
Some of our dishes have been cooked using vegetable oil produced from GM Soya.



Himalayan Yak

INDIAN & NEPALESE CUISINE

*Bringing you exquisite cuisines...
a journey for your taste buds*

RESTAURANT MENU