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Mon–Fri | 11–23

Sat–Sun | 12–23

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www.himalayarestaurant.cz

Lunch Menu

from 11 AM till 3 PM.

All meals are prepared
from the fresh vegetables,
partly in BIO quality,
and are carefully
cooked after your order.

All prices are in CZK,
VAT included.

For the information about the allergens,
please check the number in the
[square brackets] in the list of allergens
at the last page.

SOUPS

120 ml

1. **Dall** **35,-**
Traditional lentil based soup [1].

2. **Chicken Soup [1]** **55,-**

CRUNCHES

40 gr

3. **Papadams and Chutney** **29,-**
Indian cake made of pulse and rice flour [1].

4. **Spicy Papadams and Chutney** . **35,-**
Indian cake made of pulse and rice flour [1].

5. **Chutney** **30,-**
Mango, Apple, Tomato
Sweet-and-spicy condiment made from fruits and vegetables.

STARTERS

100 gr

10. **Onion bhajee, 3^{pcs}** **79,-**
Sliced onions, mixed with eggs and gram flour deep fried in oil.

11. **Vegetable Samosa, 2^{pcs}** **75,-**
Vol-au-vent stuffed with vegetables and indian spice.

12. **Meat Samosa, 2^{pcs}** **79,-**
Vol-au-vent stuffed with meat and indian spice.

13. **Vegetable Pakora** **79,-**
Vegetable lightly spiced and cooked in a gram flour coating, served with salad.

14. **Chicken Pakora** **95,-**
Small pieces of boneless chicken lightly spiced and cooked in gram flour coating, served with salad [1,3].

15. **Muglai Paratha** **79,-**
Buttered and layered whole wheat indian bread in muglai style.

16. **Tandoori Chicken** **135,-**
Chicken leg marinated in yoghurt and tandoori sauce, grilled in tandoori oven, served with salad [1].
17. **Chicken Tikka** **139,-**
Pieces of chicken lightly spiced and grilled in clay oven, served with salad [1].
18. **Shami Kebab** **139,-**
Minced beef cooked with herbs and spices, shaped like burger, served with salad [1;9].
19. **Aloo Chop, 2^{pcs}** **85,-**
Aromatic potato patties marinated in fresh herbs [1].
20. **Dall Kofta, 2^{pcs}** **90,-**
Lentils cooked with herbs and spices, shaped like burger, served with chutney [1;2;3;7].
21. **Prawn Puri** **135,-**
An array of spicy prawn smothered over a puri bread [2].
22. **Panir Tikka** **159,-**
Pieces of traditional indian cheese cooked in tandoori oven.

CURRY

150 gr



A sauce of medium consistency produced from a wide but basic range of indian spices.

- 30. **Chicken Curry [9]** 175,-
- 31. **Vegetable Curry** 165,-
- 32. **Meat Curry** 195,-
- 33. **Prawn Curry [2]** 199,-
- 34. **Lamb Curry** 205,-

MADRAS

150 gr



A popular dish of rich, hot and sour taste, carefully prepared with chilli, lemon juice and tomato puree.

- 41. **Chicken Madras** 185,-
- 42. **Vegetable Madras** 175,-
- 43. **Meat Madras** 199,-
- 44. **Prawn Madras [2]** 205,-
- 45. **Lamb Madras** 209,-

VINDALOO

150 gr



A very hot dish with a touch of rich spices and potatoes.

- 50. **Chicken Vindaloo** 195,-
- 51. **Vegetable Vindaloo** 179,-
- 52. **Meat Vindaloo [9]** 205,-
- 53. **Prawn Vindaloo [2]** 209,-
- 54. **Lamb Vindaloo [2]** 219,-

HIMALAYA SPECIALS

150 gr

60. **Chicken Tikka Passanda 215,-**
*Pieces of chicken tikka cooked in a very mild
almondy creamy sauce. [7]*
61. **Lamb Tikka Passanda 265,-**
*Pieces of lamb tikka cooked in a very mild
almondy creamy sauce. [7]*
62. **Chicken Tikka Shahi 229,-**
*Chicken tikka with slightly sweet creamy curry
prepared with almonds, cashew and raisins for
special occasions. [7;8;14]*
63. **Lamb Tikka Shahi 265,-**
*Lamb tikka with slightly sweet creamy curry
prepared with almonds, cashew and raisins for
special occasions. [7]*
64. **Panir Tikka Shahi 225,-**
*Panir tikka with slightly sweet creamy curry
prepared with almonds, cashew and raisins for
special occasions. [7]*

DUPIAZA

150 gr



A delicious dish prepared with an abundance of fried onions and tomatoes, seasoned with ginger, coriander and indian spices.

71. **Chicken Dupiaza [2]** **210,-**
72. **Vegetable Dupiaza** **185,-**
73. **Meat Dupiaza** **199,-**
74. **Prawn Dupiaza [2]** **215,-**
75. **Lamb Dupiaza** **225,-**

BEGUN

150 gr

Sliced aubergines with special recipe.

80. **Chicken Begun** **210,-**
81. **Meat Begun** **219,-**
82. **Lamb Begun** **229,-**

ROGAN

150 gr



An original authentic indian dish cooked with capsicum and tomatoes, delicately spiced.

90. **Chicken Rogan** **215,-**
91. **Vegetable Rogan** **195,-**
92. **Meat Rogan** **225,-**
93. **Prawn Rogan [2]** **229,-**
94. **Lamb Rogan** **235,-**

100. **Panir Tikka Massala** **225,-**
Pieces of panir lightly spiced and grilled in charcoal oven, then finished in a very mild creamy tandoori sauce. [7]
101. **Lamb Tikka Massala** **255,-**
Pieces of lamb lightly spiced and grilled in charcoal oven, then finished in a very mild creamy tandoori sauce. [7]
102. **King Prawn Massala** **415,-**
King prawn cooked with ginger, garlic and selection of fresh spices to give a rich and distinctive flavour. [2;7]
103. **Chicken Tikka Rezalla** **219,-**
Slices of chicken grilled in tandoori oven and recooked with onions and spices in mild sauce. [1]
104. **Lamb Tikka Rezalla** **255,-**
Slices of lamb grilled in tandoori oven and recooked with onions and spices in mild sauce. [1]
105. **Kashmir Chicken Massala** **229,-**
Chicken tikka cooked in special massala sauce. [1;7]

KORMA

150 gr

A mild dish of distinctive flavour cooked in a creamy mixture with spices, coconut, butter and ginger.

110. **Chicken Korma** 219,-
111. **Vegetable Korma** 209,-
112. **Meat korma** 225,-
113. **Prawn korma [2]** 229,-
114. **Lamb Korma** 249,-

JAL FREZI

150 gr



A very hot dish prepared with sliced ginger, chopped onions and green chilli.

120. **Chicken Jal Frezi [10]** 219,-
121. **Vegetable Jal Frezi [9;10]** . . . 205,-
122. **Meat Jal Frezi [10]** 219,-
123. **Prawn Jal Frezi [2;10]** 229,-
124. **Lamb Jal Frezi [10]** 245,-

KORAI

150 gr



Cooked in a curry sauce with herbs and spices.

130. **Chicken Korai** 215,-
131. **Vegetable Korai** 199,-
132. **Meat Korai** 219,-
133. **Prawn Korai [2]** 225,-
134. **Lamb Korai** 229,-

TANDOORI SPECIALS

150 gr

All meals are cooked in a charcoal fired Tandoori oven, are free from fats, marinated for 24 hours and cooked only after your order.

140. **Chicken Tandoori, 3^{pcs}** **205,-**
Chicken legs, marinated and spiced, cooked over charcoal on skewers. [7]
141. **Chicken Kebab** **195,-**
Minced chicken with herbs and spices. [7]
144. **Chicken Tikka Chilli** **209,-**
Chicken pieces, barbecued on charcoal with green pepper, tomatoes, onion and chilli, served with salad.
145. **Chicken Tikka Massala** **219,-**
Lightly spiced grilled chicken cooked in a mild tandoori sauce. [7]
146. **Chicken Tikka** **199,-**
Diced meat from chicken marinated in spices and herbs, barbecued in charcoal oven. [7]
147. **Lamb Tikka** **235,-**
Diced meat from spring lamb marinated in spices and herbs, barbecued in charcoal oven.
148. **Chicken Shashlick** **215,-**
Chicken pieces, barbecued on charcoal with green pepper, tomatoes and onion, served with salad.
149. **Lamb Shashlick** **249,-**
Diced meat from spring lamb, barbecued on charcoal with green pepper, tomatoes and onion, served with salad. [9]
150. **Tandoori Mix Grilled** **355,-**
*Pieces of **Chicken Tikka, Lamb Tikka and Meat Kebab.***

MOLEE

150 gr

Molee dishes are deliciously mild and cooked with ginger in a creamy coconut sauce.

160. **Chicken Molee** [7;8] 215,-
161. **Vegetable Molee** [7;8] 205,-
162. **Meat Molee** [7;8] 219,-
163. **Prawn Molee** [2;7;8] 225,-
164. **Lamb Molee** [7,8] 249,-

PALAK

150 gr

A mild dish cooked with spinach and freshly ground spices.

170. **Chicken Palak** 215,-
171. **Meat Palak** 219,-
172. **Prawn Palak** [2] 225,-
173. **Lamb Palak** 249,-

BHUNA

150 gr



A special blend of spices, onions, tomatoes and capsicums fried and cooked in a firm dry sauce of medium consistency.

180. **Chicken Bhuna** 199,-
181. **Vegetable Bhuna** 189,-
182. **Meat Bhuna** 209,-
183. **Prawn Bhuna** [2] 215,-
184. **Lamb Bhuna** 239,-

DANSAK

150 gr

A mild yet tangy sauce prepared with indian spices, garlic, pineapples and lentils, flavoured with coriander, sweet and sour.

190. **Chicken Dansak** **215,-**
191. **Vegetable Dansak** **199,-**
192. **Meat Dansak** **219,-**
193. **Lamb Dansak [9]** **249,-**

CHANA

150 gr



Chick peas cooked in special recipe.

194. **Chicken Chana [9]** **215,-**
195. **Meat Chana [2]** **219,-**
196. **Lamb Chana** **249,-**

BIRYANI

350 gr

Rice gently prepared with mixture of mild indian spices served with sidedish of vegetable curry.

200. **Chicken Biryani** **219,-**
201. **Vegetable Biryani** **205,-**
202. **Meat Biryani** **225,-**
203. **Prawn Biryani [2]** **229,-**
204. **Lamb Biryani** **249,-**
205. **Chicken Tikka Biryani [8]** . . . **229,-**
206. **Lamb Tikka Biryani [8;9]** **259,-**

CHICKEN DISHES

150 gr

210. **Butter Chicken** **219,-**
Lightly spiced chicken pieces, finished in buttery sauce.
211. **Mushroom Chicken** **205,-**
Chicken pieces prepared with mushrooms and mild indian spices. [7]
212. **Garlic Chicken** **195,-**
Chicken pieces prepared with fresh garlic, onion and spices. [7]
213. **Chicken and Chips** **235,-**
Deep fried chicken with french fries. [2]

PHALL

150 gr



Extreme hot curry dishes.

220. **Chicken phall** **215,-**
221. **Meat phall** **225,-**
222. **Lamb phall** **239,-**

VEGETABLE DISHES

150 gr

230. **Aloo Gobi** **189,-**
Sliced potatoes with cauliflower. [8]
231. **Aloo Palak** **195,-**
Sliced potatoes with spinach. [8]
232. **Palak Panir** **205,-**
Traditional indian cheese with herbs and garlic. [7]
233. **Mattor Panir** **205,-**
Traditional indian cheese with peas, capsicum and ginger.

BALTI

150 gr



Balti cooking originated centuries ago in the himalayan region of Kashmir, in a province known as Baltistan. Balti dishes are stir-fried with many ingredients, thus retaining the goodness of the food, spices and the herbs also retain their original aroma. It can be mild or hot.

240. **Chicken Balti** **215,-**
241. **Vegetable Balti [9]** **199,-**
242. **Meat Balti** **229,-**
243. **Lamb Balti** **249,-**

NEW DISHES

150 gr

251. **Mala Bar Chicken** **235,-**
Delicious chicken curry prepared in Malabari style with thick coconut milk.
252. **Lamb Hydrabadi** **245,-**
Lamb cooked in a rich tomato and coconut milk and garam massala.

THALI

150 gr

260. **Vegetarian Thali** 235,-
Vegetarian plate.
261. **Non Vegetarian Thali** 245,-
Non vegetarian plate. [2;14]

VEGETABLE SIDE DISHES

100 gr

270. **Chana Bhajee** 165,-
Chick peas cooked with special recipe.
271. **Palak Bhajee** 165,-
Spinach cooked with herbs and a hint of garlic and ginger.
272. **Begun Bhajee** 165,-
Aubergines cooked with green pepper, onion and coriander.
273. **Mushroom Bhajee** 165,-
Mushrooms prepared with garlic, onion and spices. [8]
274. **Bhindi Bhajee** 189,-
Okra steamed fried in a light spicy sauce.
275. **Bombay Aloo** 165,-
A chopped potato cooked in a hot sauce. [8]
276. **Dall Tarka** 165,-
Lentils cooked in a thick spicy sauce. [2;8]
277. **Rajta** 50,-
Yoghurt with vegetable. [8]

SALADS

100 gr

278. **Mixed Salad** 79,-
279. **Chicken Madras Salad** 99,-

BREAD (sundries)

280. **Chapati** 90 gr . . **35,-**
Flat, unleavened whole wheat indian bread.
281. **Paratha** 150 gr . . **49,-**
Buttered and layered whole wheat indian bread.
282. **Aloo Paratha** 200 gr . . **65,-**
*Buttered and layered whole wheat indian bread
stuffed with mashed potatoes.*
283. **Keema Paratha** 200 gr . . **65,-**
*Buttered and layered whole wheat indian bread
stuffed with minced meat. [9]*
285. **Puri** 80 gr . . **40,-**
Thin fried bread. [2;14]
286. **Plain Nan** 200 gr . . **39,-**
*Nan bread cooked in a charcoal fired tandoor
oven.*
284. **Butter Nan** 200 gr . . **45,-**
*Nan bread cooked in a charcoal fired tandoor
oven.*
287. **Garlic Nan** 200 gr . . **55,-**
*Nan bread cooked in a charcoal fired tandoor oven
with garlic.*
299. **Cheese Nan** 200 gr . . **65,-**
*Nan bread cooked in a charcoal fired tandoor oven
with garlic.*
288. **Keema Nan** 230 gr . . **65,-**
*Nan bread cooked in a charcoal fired tandoor oven
stuffed with minced meat.*
289. **Peshwari Nan** 230 gr . . **65,-**
*Nan bread cooked in a charcoal fired tandoor oven
with coconut and sultans.*
290. **French fries** 150 gr . . **55,-**

RICE

291. **Rice** 150 gr . . **39,-**
292. **Pilau Rice** 150 gr . . **49,-**
Rice cooked with spices.
293. **Special Fried Rice** . . 230 gr . . **75,-**
Rice fried with peas an egg.
294. **Keema Rice** 230 gr . . **79,-**
Rice with minced meat.
295. **Mushroom Rice** 200 gr . . **79,-**
Rice with minced meat.

DESSERTS

296. **Khir** 100 gr . . **55,-**
Rice pudding with gently fried coconut and almonds.
297. **Gulab Jamun, 2^{pcs}** **79,-**
Cake-like fried milk balls in scented syrup. [7]
298. **Kulfi** 100 ml . . **85,-**
Homemade indian icecream with almonds, pistacio and rosewater. [7]

BEVERAGES

LASSI

Refreshing indian shake made with cold yoghurt and crushed ice and exotic fruits.

304. **Lassi Salt** 0,3l . . 40,-
303. **Lassi Sweet [2;14]** . . . 0,3l . . 45,-
302. **Lassi Banana** 0,3l . . 55,-
301. **Lassi Mango [9]** 0,3l . . 60,-

BURHANI

305. **Burhani** 0,3l . . 69,-
- Homemade yoghurt with traditional spice and minced coriander leaves. [7]*

COLD DRINKS

311. **Bonaqua Water** 0,25l . . **39,-**
sparkling, still
312. **Aquila Water** 0,33l . . **39,-**
sparkling, still
313. **Aquila Water** 1,5l . . **65,-**
sparkling, still
314. **Mattoni** 0,33l . . **39,-**
sparkling, still
315. **Coca-Cola, Coca-Cola Light, Zero,
Fanta, Sprite, Tonic** . . 0,33l . . **45,-**
316. **Cappy Juice** /bottle/ . . . 0,2l . . **39,-**
Orange, Apple, Ananas, Multivitamin, Pear
318. **Exotic drinks** 0,33l . . **55,-**
Mango, Lychee, Guava
319. **Ice Tea** 0,2l . . **39,-**
320. **Red Bull** 0,25l . . **75,-**
321. **Jamaican Root Beer** . . 0,33l . . **55,-**
Ginger Ale

TEA

330. **Tea Bags** *cup* . . **35,-**
331. **Leaf Tea** *0,5l teapot* . . **49,-**
Darjeeling, Assam, Ceylon
332. **Spicy Tea** *0,5l teapot* . . **79,-**

COFFEE

333. **Espresso** [7] *cup* . . **39,-**
334. **Capuccino** [7] *cup* . . **55,-**
335. **Café Latte** [7] *cup* . . **59,-**
336. **Café Cream** [7] *cup* . . **59,-**
337. **Milk** [7] *0,05l* **5,-**

WARM-UP

340. **Hot wine** *0,2l* . . **69,-**

ALCOHOL

DRAUGHT BEER

351. Pilsner Urquell 0,3l . . 39,-
Czech Beer
352. Pilsner Urquell 0,5l . . 49,-
Czech Beer

BOTTLED & CAN BEER

357. Cobra, King Fisher . . 0,33l . . 69,-
Indian Beer
358. Pilsner Urquell 0,5l . . 49,-
Czech Beer
355. Radegast 0,3l . . 39,-
Non-alcoholic Beer
356. Radegast 0,5l . . 45,-
Non-alcoholic Beer

RED WINE

360. **Frankovka** 0,2l . . **69,-**
Czech
361. **Frankovka** 0,7l . **259,-**
Czech
362. **Modrý portugal** 0,7l . **269,-**
Czech
363. **Cabernet Sauvignon** . . 0,7l . **340,-**
Czech
364. **Chianti D.O.C.G.** 0,7l . **399,-**
Italy
365. **Merlot Veneto** 0,7l . **399,-**
Italy
366. **Unduraga Cabernet Sauvignon**
Chille 0,7l . . **415,-**
367. **Unduraga Merlot** 0,7l . . **415,-**
Chille
368. **Cabernet Sauvignon** . . 0,7l . . **515,-**
Argentina
369. **Shiraz – Weighbridge Range, r. 2002**
Australia 0,7l . **559,-**
370. **Bordeaux Rouge** 0,7l . **559,-**
AOC 2006 | France

WHITE WINE

381. **Wine and soda** 0,3l . . 75,-
382. **Wine and soda** 0,5l . . 89,-
383. **Muller Thurgau** 0,2l . . 65,-
Czech
384. **Muller Thurgau** 0,7l . 249,-
Czech
385. **Rulandské bílé** 0,7l . 259,-
Czech
386. **Sauvignon** 0,7l . 299,-
Czech
387. **Veltlínské zelené** 0,7l . 269,-
Czech
388. **Torrontez** 0,7l . . 415,-
Argentina
389. **Unduraga Sauvignon Blanc**
Chille 0,7l . 425,-
390. **Bordeaux Reserve** . . . 0,7l . . 515,-
Blanc AOC | *France*

SPARKLING WINE

391. **Bohemia Sekt Demi** . . 0,7l . 285,-
Czech
392. **Bohemia Sekt Brut** . . . 0,7l . 299,-
Czech
393. **Sparkling Rosé** 0,7l . 499,-
Cuvée Réservee | *France*

APETIZER

400. **Martini** 5cl . . 65,-
Red, White, Extra Dry
401. **Campari Bitter** 5cl . . 65,-
402. **Cinzano Bianco** 5cl . . 65,-
403. **Sherry Medium Dry** . . . 5cl . . 65,-

DIGESTIVES

410. **Becherovka** 4cl . . 65,-
411. **Fernet** 4cl . . 65,-
412. **Slivovice** 4cl . . 75,-
413. **Absinth 60%** 4cl . . 79,-

COGNAC

420. **Hennesy Fine** 4cl . 190,-

BRANDY

425. **Metaxa 5*** 4cl . . 75,-

LIQUERS

430. **Malibu** 4cl . . 79,-
431. **Baileys** 4cl . . 79,-

VODKA

435. **Absolut blue** 4cl . . 75,-
436. **Finlandia** 4cl . . 75,-

GIN

440. **Beefeater** 4cl . . 79,-

RUM

445. **Bacardi light** 4cl . . 79,-

TEQUILA

450. **Sierra Silver** 4cl . . 79,-

WHISKY

Scotch, Irish, Bourbon

455. **Jack Daniels** 4cl . . 90,-

456. **Ballantines** 4cl . . 85,-

457. **Johnnie Walker Red** . . . 4cl . . 85,-

458. **Johnnie Walker Black** . . . 4cl . . 99,-

459. **Jameson** 4cl . . 89,-

460. **Chivas Regal** 4cl . . 99,-

List of Allergens

- [1] Cereals containing gluten, namely: wheat (such as spelt and khorasan wheat), rye, barley, oats or their hybridised strains, and products thereof
- [2] Crustaceans and products thereof
- [3] Eggs and products thereof
- [4] Fish and products thereof
- [5] Peanuts and products thereof
- [6] Soybeans and products thereof
- [7] Milk and products thereof
- [8] Nuts, namely: almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts, and products thereof
- [9] Celery and products thereof
- [10] Mustard and products thereof
- [11] Sesame seeds and products thereof
- [12] Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO² which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers
- [13] Lupin and products thereof
- [14] Molluscs and products thereof