



Himalaya

SOUPS (120 ml)

1. **Dall** 49,-
Traditional lentil based soup. [1]
2. **Tomato Soup** [1] 59,-
3. **Chicken Soup** [1] 65,-

CRUNCHES (40 gr)

4. **Papadams and Chutney** 35,-
Indian cake made of pulse and rice flour. [1]
5. **Spicy Papadams and Chutney** 39,-
Indian cake made of pulse and rice flour. [1]
6. **Chutney** 35,-
Mango, Apple, Tomato
Sweet-and-spicy condiment made from fruits and vegetables.

STARTERS (100 gr)

10. **Onion Bhajee**, 3pcs 89,-
Sliced onions, mixed with eggs and gram flour deep fried in oil.
11. **Vegetable Samosa**, 2pcs 79,-
Vol-au-vent stuffed with vegetables and Indian spice.
12. **Meat Samosa**, 2pcs 89,-
Vol-au-vent stuffed with meat and Indian spice.
13. **Vegetable Pakora** 85,-
Vegetable lightly spiced and cooked in a gram flour coating, served with salad.
14. **Chicken Pakora** 105,-
Small pieces of boneless chicken lightly spiced and cooked in gram flour coating, served with salad. [1,3]
15. **Mushroom Chilli** 105,-
Spicy mushroom pieces, baked in Tandoori oven.
16. **Panir Chilli** 149,-
Spicy chunks of homemade cheese, baked in Tandoori oven.
17. **Rajpuri Fish** 179,-
Salmon in the Rajpuri style.
18. **Tandoori Chicken** 149,-
Chicken leg marinated in yoghurt and tandoori sauce, grilled in Tandoori oven, served with salad. [1]
19. **Chicken Tikka** 159,-
Pieces of chicken lightly spiced and grilled in clay oven, served with salad [1].
20. **Shami Kebab** 149,-
Minced beef cooked with herbs and spices, shaped like burger, served with salad [1;9].
21. **Prawn Puri** 149,-
An array of spicy prawn smothered over a puri bread. [2]
22. **Panir Tikka** 165,-
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] 185,-
- 31. **Vegetable Curry** 175,-
- 32. **Meat Curry** 199,-
- 33. **Prawn Curry** [2] 209,-
- 34. **Lamb Curry** 215,-

MADRAS (150 gr) 🍴🍴

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

- 41. **Chicken Madras** 195,-
- 42. **Vegetable Madras** 185,-
- 43. **Meat Madras** 209,-
- 44. **Prawn Madras** [2] 215,-
- 45. **Lamb Madras** 225,-

VINDALOO (150 gr) 🍴🍴🍴

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

- 50. **Chicken Vindaloo** 205,-
- 51. **Vegetable Vindaloo** 189,-
- 52. **Meat Vindaloo** [9] 215,-
- 53. **Prawn Vindaloo** [2] 225,-
- 54. **Lamb Vindaloo** [2] 239,-

HIMALAYA SPECIALS (150 gr)

60. **Chicken Tikka Passanda** 235,-
Pieces of chicken tikka cooked in a very mild almondy creamy sauce. [7]
61. **Lamb Tikka Passanda** 285,-
Pieces of lamb tikka cooked in a very mild almondy creamy sauce. [7]
62. **Chicken Tikka Shahi** 249,-
Chicken tikka with slightly sweet creamy curry prepared with almonds, cashew and raisins for special occasions. [7;8;14]
63. **Lamb Tikka Shahi** 295,-
Lamb tikka with slightly sweet creamy curry prepared with almonds, cashew and raisins for special occasions. [7]
64. **Panir Tikka Shahi** 249,-
Panir tikka with slightly sweet creamy curry prepared with almonds, cashew and raisins for special occasions. [7]
65. **Salmon Kaliya** 305,-
Salmon in yoghurt sauce with potato chunks. [7]
66. **Mango Chicken Curry** 245,-
Chicken in mango curry sauce. [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] 225,-
72. **Vegetable Dupiaza** 199,-
73. **Meat Dupiaza** 225,-
74. **Prawn Dupiaza** [2] 235,-
75. **Lamb Dupiaza** 249,-

ROGAN (150 gr) ✎

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

- 90. **Chicken Rogan** 235,-
- 91. **Vegetable Rogan** 215,-
- 92. **Meat Rogan** 239,-
- 93. **Prawn Rogan** [2] 249,-
- 94. **Lamb Rogan** 259,-

CHEF'S SPECIALS (150 gr)

- 100. **Panir Tikka Massala** 239,-
Pieces of panir lightly spiced and grilled in charcoal oven, then finished in a very mild creamy tandoori sauce. [7]
- 101. **Lamb Tikka Massala** 275,-
Pieces of lamb lightly spiced and grilled in charcoal oven, then finished in a very mild creamy tandoori sauce. [7]
- 102. **King Prawn Massala** 439,-
King prawn cooked with ginger, garlic and selection of fresh spices to give a rich and distinctive flavour. [2;7]
- 103. **Chicken Tikka Rezalla** 239,-
Slices of chicken grilled in tandoori oven and recooked with onions and spices in mild sauce. [1]
- 104. **Lamb Tikka Rezalla** 265,-
Slices of lamb grilled in tandoori oven and recooked with onions and spices in mild sauce. [1]
- 105. **Kashmir Chicken Massala** 255,-
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** 229,-
- 111. **Vegetable Korma** 219,-
- 112. **Meat Korma** 239,-
- 113. **Prawn Korma** [2] 249,-
- 114. **Lamb Korma** 265,-

JAL FREZI (150 gr)

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

- 120. **Chicken Jal Frezi** [10] 229,-
- 121. **Vegetable Jal Frezi** [9;10] 219,-
- 122. **Meat Jal Frezi** [10] 235,-
- 123. **Prawn Jal Frezi** [2;10] 265,-
- 124. **Lamb Jal Frezi** [10] 269,-

KORAI (150 gr)

Cooked in a curry sauce with herbs and spices.

- 130. **Chicken Korai** 229,-
- 131. **Vegetable Korai** 219,-
- 132. **Meat Korai** 235,-
- 133. **Prawn Korai** [2] 255,-
- 134. **Lamb Korai** 245,-

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**, 3pcs 229,-
Chicken legs, marinated and spiced, cooked over charcoal on skewers. [7]
141. **Chicken Kebab** 219,-
Minced chicken with herbs and spices.[7]
144. **Chicken Tikka Chilli** 229,-
Chicken pieces, barbecued on charcoal with green pepper, tomatoes, onion and chilli, served with salad.
145. **Chicken Tikka Massala** 239,-
Lightly spiced grilled chicken cooked in a mild tandoori sauce. [7]
146. **Salmon Tikka Massala** 315,-
Lightly spiced grilled salmon cooked in a mild tandoori sauce. [7]
147. **Chicken Tikka** 219,-
Diced meat from chicken marinated in spices and herbs, roasted in a tandoori oven [7]
148. **Chicken Tikka Malai** 225,-
Diced chicken, roasted in a tandoori oven in a deliciously mild sauce with ginger and coconut cream.
149. **Salmon Tikka** 305,-
Lightly spiced grilled salmon cooked in a tandoori oven. [7]
150. **Lamb Tikka** 249,-
Diced lamb, marinated in herbs and spices, roasted on a grill over charcoal.
151. **Chicken Shashlick**. 239,-
Chicken pieces, barbecued on charcoal with green pepper, tomatoes and onion, served with salad.
152. **Lamb Shashlick** 275,-
Diced meat from spring lamb, barbecued on charcoal with green pepper, tomatoes and onion, served with salad. [9]
153. **Tandoori Mix Grilled** 385,-
Pieces of Chicken Tikka, Lamb Tikka and Meat Kebab.

PALAK (150 gr)

A mild dish cooked with spinach and freshly ground spices.

- 170. **Chicken Palak** 239,-
- 171. **Meat Palak** 249,-
- 172. **Prawn Palak** [2] 255,-
- 173. **Lamb Palak** 269,-

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** 219,-
- 181. **Vegetable Bhuna** 205,-
- 182. **Meat Bhuna** 235,-
- 183. **Prawn Bhuna** [2] 245,-
- 184. **Lamb Bhuna** 259,-

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** 229,-
- 191. **Vegetable Dansak** 219,-
- 192. **Meat Dansak** 235,-
- 193. **Lamb Dansak** [9] 259,-

CHANA (150 gr)

Chick peas cooked in special recipe.

- 194. **Chicken Chana** [9] 229,-
- 195. **Meat Chana** [2] 245,-
- 196. **Lamb Chana** 259,-

BIRYANI (350 gr)

Rice gently prepared with mixture of mild Indian spices served with side dish of vegetable curry.

- 200. **Chicken Biryani** 245,-
- 201. **Vegetable Biryani** 225,-
- 202. **Meat Biryani** 249,-
- 203. **Prawn Biryani** [2] 259,-
- 204. **Lamb Biryani** 269,-
- 205. **Chicken Tikka Biryani** [8] 255,-
- 206. **Lamb Tikka Biryani** [8;9] 275,-

CHICKEN DISHES (150 gr)

- 210. **Butter Chicken** 229,-
Lightly spiced chicken pieces, finished in buttery sauce.
- 211. **Mushroom Chicken** 229,-
Chicken pieces prepared with mushrooms and mild Indian spices. [7]
- 212. **Garlic Chicken** 219,-
Chicken pieces prepared with fresh garlic, onion and spices. [7]
- 213. **Chicken and Chips** 259,-
Deep fried chicken with french fries. [2]

PHALL (150 gr)

Extremely hot curry dishes.

- 220. **Chicken Phall** 235,-
- 221. **Meat Phall** 245,-
- 222. **Lamb Phall** 265,-

VEGETABLE DISHES (150 gr)

230. **Aloo Gobi** 215,-
Sliced potatoes with cauliflower. [8]
231. **Aloo Palak** 219,-
Sliced potatoes with spinach. [8]
232. **Palak Panir** 235,-
Traditional Indian cheese with herbs and garlic. [7]
233. **Mattor Panir** 225,-
Traditional Indian cheese with peas, capsicum and ginger.
234. **Makhani Panir** 239,-
Homemade cheese in butter sauce.
235. **Dall Makhani** 195,-
Creamy lentils in butter sauce.
236. **Begun Bharta** 179,-
Aubergine puree with special spices.

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** 235,-
241. **Vegetable Balti** [9] 215,-
242. **Meat Balti** 245,-
243. **Lamb Balti** 265,-

THALI (150 gr)

260. **Vegetarian Thali** 255,-
Vegetarian plate.
261. **Non Vegetarian Thali** 275,-
Non vegetarian plate. [2;14]

VEGETABLE SIDE DISHES (100 gr)

270. **Chana Massala** 189,-
Chick peas cooked with special recipe.
271. **Palak Bhajee** 179,-
Spinach cooked with herbs and a hint of garlic and ginger.
272. **Begun Bhajee** 179,-
Aubergines cooked with green pepper, onion and coriander.
273. **Mushroom Bhajee** 185,-
Mushrooms prepared with garlic, onion and spices. [8]
274. **Bhindi Bhajee** 199,-
Okra steamed fried in a light spicy sauce. [8;9]
275. **Bombay Aloo** 179,-
A chopped potato cooked in a hot sauce. [8]
276. **Dall Tarka** 175,-
Lentils cooked in a thick spicy sauce. [2;8]
277. **Rajta** 59,-
Yoghurt with vegetable. [8]
278. **Aloo Rajta** 65,-
Yoghurt with vegetable. [8]
279. **Pineapple Rajta** 80,-
Yoghurt with vegetable. [8]

SALADS (100 gr)

280. **Mixed Salad** 99,-
281. **Chicken Madras Salad** 115,-

BREAD

290. **Chapati** (90 gr) 42,-
Flat, unleavened whole wheat Indian bread.
291. **Paratha** (150 gr) 55,-
Buttered and layered whole wheat Indian bread.
292. **Aloo Paratha** (200 gr) 75,-
Buttered and layered whole wheat Indian bread stuffed with mashed potatoes.
293. **Keema Paratha** (200 gr) 79,-
Buttered and layered whole wheat Indian bread stuffed with minced meat. [9]
294. **Puri** (80 gr) 40,-
Thin fried bread. [2;14]
295. **Plain Nan** (200 gr) 49,-
Nan bread cooked in a charcoal fired tandoor oven.
296. **Butter Nan** (200 gr) 55,-
Nan bread cooked in a charcoal fired tandoor oven with butter.
297. **Garlic Nan** (200 gr) 55,-
Nan bread cooked in a charcoal fired tandoor oven with garlic.
298. **Cheese Nan** (200 gr) 65,-
Nan bread cooked in a charcoal fired tandoor oven with cheese.
299. **Keema Nan** (230 gr) 65,-
Nan bread cooked in a charcoal fired tandoor oven stuffed with minced meat.
300. **Peshwari Nan** (230 gr) 65,-
Nan bread cooked in a charcoal fired tandoor oven with coconut and sultans.
301. **Chilli Garlic Nan** (230 gr) 65,-
Nana bread baked on charcoal in a tandoor oven with garlic and chilli.
302. **French Fries** (150 gr) 69,-

RICE

303. **Rice** (150 gr) 49,-
304. **Pilau Rice** (150 gr) 59,-
Rice cooked with spices.
305. **Special Fried Rice** (230 gr) 89,-
Rice fried with peas an egg.
306. **Keema Rice** (230 gr) 95,-
Rice with minced meat.
307. **Mushroom Rice** (200 gr) 95,-
Rice with mushrooms.

DESSERTS

310. **Khir** (100 gr) 65,-
Rice pudding with gently fried coconut and almonds.
311. **Gulab Jamun**, 2pcs 85,-
Cake-like fried milk balls in scented syrup. [7]
312. **Kulfi** (100 ml) 99,-
Homemade Indian icecream with almonds, pistachio and rosewater. [7]
313. **Mango Kulfi** (100 ml) 109,-
Homemade Indian icecream with mango, almonds, pistachio and rosewater. [7]
314. **Pistachio Kulfi** (100 ml) 109,-
Homemade Indian icecream with mango, almonds, pistachio and rosewater. [7]

BEVERAGES

LASSI

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

- 400. **Lassi Salt** 0,3l 45,-
- 401. **Lassi Sweet** [2;14] 0,3l 49,-
- 402. **Lassi Banana** 0,3l 59,-
- 403. **Lassi Mango** [9] 0,3l 69,-

BURHANI

- 404. **Burhani** 0,3l 85,-
Homemade yoghurt with traditional spice and minced coriander leaves. [7]
- 405. **Lemon Sherbet** 0,3l 79,-
Sweet Indian homemade lemonade.

CHILLED BEVERAGES

411. **Bonaqua Water** 0,25l 45,-
Sparkling, still.
412. **Aquila Water** 0,33l 45,-
Sparkling, still.
413. **Aquila Water** 1,5l 65,-
Sparkling, still.
414. **Mattoni** 0,33l 45,-
Sparkling, still.
415. **Coca-Cola**, Coca-Cola Light, Zero, Fanta, Sprite, Tonic 0,33l 49,-
416. **Kofola** 0,33l 45,-
417. **Cappy Juice** /bottle/ 0,2l 45,-
Orange, Apple, Ananas, Multivitamin, Pear.
418. **Exotic Drinks** 0,33l 65,-
Mango, Lychee, Guava.
419. **Ice Tea** 0,2l 45,-
420. **Red Bull** 0,25l 79,-
421. **Jamaican Root Beer** 0,33l 65,-
Ginger Ale.

TEA

430. **Tea Bags** cup 39,-
431. **Leaf Tea** 0,5l teapot 59,-
Darjeeling, Assam, Ceylon
432. **Spicy Tea** 0,5l teapot [7] 89,-
432. **Ginger Tea** 0,5l teapot 85,-

COFFEE

440. **Espresso** cup 49,-
441. **Capuccino** [7] cup 65,-
442. **Café Latte** [7] cup 65,-
443. **Café Cream** [7] cup 79,-
444. **Milk** [7] 0,05l 7,-

WARM-UP

501. **Hot Wine** 0,2l 79,-

DRAUGHT BEER

502. **Budvar 33** 0,33l 45,-
Czech Beer.
503. **Budvar 33** 0,5l 55,-
Czech Beer.

BOTTLED & CAN BEER

504. **Cobra, King Fisher** 0,33l 75,-
Indian Beer.
505. **Plzeňský Prazdroj** 0,33l 49,-
Czech Beer.
506. **Budvar Tmavý** 0,33l 39,-
Czech Beer.
507. **Budvar Nealko** 0,33l 39,-
Czech Non-alcoholic Beer.
508. **Budvar Nealko** 0,5l 49,-
Czech Non-alcoholic Beer.

WHITE WINE

521. **Wine and Soda** 0,3l 85,-
522. **Wine and Soda** 0,5l 95,-
523. **Ryzlink vlašský** 0,15l 79,-
CZ, Morava, dry
524. **Muller Thurgau** 0,75l 275,-
CZ, semidry (*A favourite wine for its delicate spicy taste and aroma of almonds and vanilla.*)
525. **Veltlínské zelené** 0,75l 285,-
CZ, dry (*The wine is greenish in colour, medium-bodied, peppery to almond flavour with a pleasant acidity. Delicate floral aroma – lime blossom to muscat.*)
526. **Chardonnay** 0,75l 415,-
CZ, semidry (*A harmonious taste with sweet notes and a pleasant aftertaste of nuts and honey.*)
527. **Pálava, late harvest** 0,75l 515,-
CZ, Morava, semidry (*The wine is characterised by a floral-fruity aroma dominated by liquorice and lychee.*)
388. **Emiliano Blanco 2020** 0,75l 350,-
Spain, Rioja, dry (*A yellow wine with tropical fruit and plum flavours.*)
529. **Emiliano Barrica 2019** 0,75l 515,-
Spain, Rioja, dry (*Wine fermented in a barrique barrel with a balanced taste.*)
530. **Sauvignon 2017** 0,75l 515,-
CZ, Morava, dry (*The wines are full-bodied, spicy and aromatic, greenish-yellow in colour.*)
531. **Pinot Grigio 2021** 0,75l 515,-
Italy, Trentino Doc (*The wine has its pure, fruity character of white grapes with notes of flowers and citrus fruits.*)
532. **Sauvignon Blanc Tarapaca** 0,75l 415,-
Chille, Valle Central, dry (*The wine is characterised by freshness, citrus and peach aromas and a floral, spicy taste, which is characteristic of Sauvignon Blanc.*)
533. **Chablis Petit** 0,75l 890,-
France, Chardonnay (*Petit Chablis with fresh aromas of citrus and green apples, on the palate direct, fresh with a subtle minerality on the finish.*)

RED WINES

534. **Frankovka** 0,15l 85,-
CZ, Morava, dry
535. **Frankovka** 0,75l 285,-
CZ, Morava, dry
536. **Modrý Portugal** 0,75l 299,-
CZ, Morava, dry (*A very delicious ruby-coloured wine with a delicate
aroma, sometimes even floral.*)
537. **Cabernet Sauvignon** 0,75l 369,-
CZ, Morava, dry, late harvest (*The classic characteristics of Cabernet
Sauvignon are fullness, high tannins and strong acidity.*)
538. **Chianti DOCG Toscana** 0,75l 450,-
Italy (*In colour, this wine is ruby. In aroma and taste, the wine is soft and
balanced, with pleasant fruity notes.*)
539. **Merlot Veneto** 0,75l 450,-
Italy (*A delicate and light red wine with fruity aromas and a light body.*)
540. **Emiliano Joven 2020** 0,75l 359,-
Spain, dry (*The taste is delicate, reminiscent of plums, fresh, pleasant and
rounded.*)
541. **Emiliano Crianza 2017** 0,75l 515,-
Spain, dry (*The taste is of ripe fruit and pomegranate, accentuated by
barrel ageing.*)
542. **Emiliano Reserva 2013** 0,75l 659,-
Spain, dry (*The taste is reminiscent of raisins, delicate on the palate,
slightly spicy after tannins, underlined by maturation in a barrique
barrel.*)
543. **Primitivo IGP Puglia 2019** 0,75l 599,-
Italy, dry (*It has a ruby red colour with purple highlights. It has a pure,
harmonious and intense aroma with cherry and plum.*)
544. **Bordeaux Rouge 2020** 0,75l 450,-
France, dry (*A combination of the finest Cabernet Sauvignon and Merlot
grapes.*)

SECTS

545. **Bohemia Sekt Demi** 0,75l 350,-
CZ, sparkling
546. **Bohemia Sekt Brut** 0,75l 399,-
CZ, sparkling
547. **Prosecco DOC** 0,75l 450,-
Italy, dry (*Prosecco DOC is a light, fruity sparkling wine.*)

APETIZER

551. **Martini** 5cl 65,-
Red, White, Extra Dry
552. **Campari Bitter** 5cl 65,-
553. **Cinzano Bianco** 5cl 65,-
554. **Sherry Medium Dry** 5cl 65,-

DIGESTIVES

555. **Becherovka** 4cl 69,-
556. **Becherovka nefiltrovaná** 4cl 75,-
557. **Fernet** 4cl 69,-
558. **Slivovice** 4cl 75,-
559. **Absinth 60%** 4cl 79,-

COGNAC

560. **Hennessy Fine** 4cl 190,-

BRANDY

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

LIQUERS

562. **Malibu** 4cl 85,-
563. **Baileys** 4cl 85,-

VODKA

564. **Absolut Blue** 4cl 79,-
565. **Finlandia** 4cl 79,-

Gin

566. **Beefeater** 4cl 85,-

RUM

567. **Bacardi Light** 4cl 85,-

TEQUILA

568. **Sierra Silver** 4cl 85,-

WHISKY

Scotch, Irish, Bourbon

569. **Jack Daniels** 4cl 95,-
570. **Ballantines** 4cl 89,-
571. **Johnnie Walker Red** 4cl 89,-
572. **Johnnie Walker Black** 4cl 99,-
573. **Jameson** 4cl 95,-
574. **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

The waiter will give you information about allergens.

Himalaya

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Mo-Fr | 11⁰⁰-23⁰⁰

Sa-Su | 12⁰⁰-23⁰⁰

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www.himalayarestaurant.cz

Lunch Menu from 11 AM till 3 PM.

All prices are in CZK,
VAT included.