



Himalayan Café

36 S. Fair Oaks Avenue, Pasadena CA 91105

626.564.1560

www.himalayancafela.com

Lunch Menu

\$15.00 (tax and gratuity not included)

First Course

Choice of:

Papadam

Crispy lentil wafer bread flavored with spices and served with home made chutney

Samosa

Vegetable stuffed with potatoes, peas, spice and herbs and served with tamarind chutney

Vegetable Pakauda

Onions, spinach, cauliflower, and potato fritters served with home made chutney

Second Course

Choice of:

Saaj Paneer

Fresh spinach and home made cheese cubes sautéed with onion, garlic, ginger and green chili

Mix Vegetable

Potato, cauliflower, carrot, baby corn, green beans sautéed with onion, garlic, ginger paste

Chicken Curry

Boneless chicken cooked with onion, garlic, tomato based sauce and Himalayan spices

Vegetable Mo-Mo

Steamed dumpling stuffed with vegetable served with home made pickle

Third Course

Choice of:

Kheer

Nepali style rice pudding with cardamom and nuts

Gulab Jamun

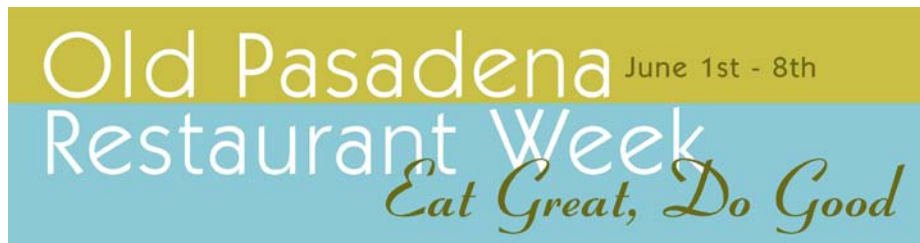
Deep fried dumpling of creamed milk, dipped in saffron flavor syrup

Kulfee

Ice cream in mango, pistachio flavor

***Please contact the restaurant directly for your reservation
and any additional information.***

www.oldpasadena.org/restaurantweek



Himalayan Café

36 South Fair Oaks Ave., Pasadena CA 91105

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Dinner Menu

\$25.00 (tax and gratuity not included)

First Course

Choice of:

Samosa

Vegetable stuffed with potatoes, peas, spice and herbs and served with tamarind chutney

Chicken Pakauda

Marinated white chicken fritters served with home made chutney

Paneer Pakauda

Home made cheese battered with chickpea flour served with home made chutney

Second Course

Choice of:

Chicken Tikka Masala

Tandoori baked chicken breast served in cream sauce made with Himalayan spices

Lamb Curry

Boneless lamb pieces prepared with traditional sauces made with onion, tomato, ginger and green chili

Chicken Mo-Mo

Steamed dumpling stuffed with grounded chicken served with home made pickles

Vegetable Korma

Potato, cauliflower, carrot, baby corn, green beans served in cream sauce made with Himalayan spices

Tandoori Chicken

Chicken marinated overnight in Himalayan sauces and served with mint sauce and fresh lemon

Lamb Sekuwa

Mildly marinated tandoori boneless lamb served with mint sauce and fresh lemon

Third Course

Choice of:

Kheer

Nepali style rice pudding with cardamom and nuts

Gulab Jamun

Deep fried dumpling of creamed milk, dipped in saffron flavor syrup

Kulfee

Ice cream in mango, pistachio flavor

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