



# Himalayan Spice Bistro

## A Taste Of South Asia

### STARTERS

**VEGETABLE SAMOSA - 2 pieces** **G** \$5

A house made savory pastry filled with spiced vegetable, potato, green peas deep fried to golden perfection.

**ALOO TIKKI WITH CHANA - 2 pieces** \$5

Shallow fired crispy spiced potato patties served with tangy chickpeas and chutney trio.

**ONION BHAJI** \$5

A crisp deep fried fritter made with Himalayan spices and chickpea flour.

#### PAKORAS

<b>MIXED VEGETABLES</b>	<b>\$6</b>	<b>MUSHROOM</b>	<b>\$6</b>
<b>AMRITSHARI FISH</b>	<b>\$10</b>	<b>SHRIMP</b>	<b>\$12</b>

Coated in Himalayan spices chickpea batter and deep fried to golden perfection.

### TANDOORI KEBABS

**Tandoor is a clay oven in which coal is aglow at all times. Meat and fish kebabs are marinated in blend of Himalayan fragrant spices and mixed with in-house made thick yogurt, grilled on long skewers until tender and succulent over hot coals.**

**TANDOORI MURG TIKKA** \$15 **D**

Boneless chicken marinated with thick yogurt, Himalayan spices and roasted in tandoor finished with Himalayan herbs. Served with house salad and mint chutney.

**MURG MALAI KEBAB** \$15 **D**

Boneless chicken tender marinated with cream and cheese, flavored with Himalayan spices and served with house salad and mint chutney.

**MURG HARIYAKI TIKKA** \$15 **D**

Boneless chicken tender marinated with thick yogurt, a blend of mint, coriander and Himalayan spices served with house salad and mint chutney.

**HIMALAYAN TANDOORI CHICKEN** **D**

**FULL \$20** **HALF \$15**

Spring whole chicken with bone-in, marinated in thick yogurt and Himalayan spices, served with house salad and mint chutney.

**HIMALAYAN TANDOORI PRAWNS** \$16 **D**

Jumbo prawns marinated in a thick yogurt and Himalayan spices, served with house salad and mint chutney.

### MAIN COURSE | VEGETARIAN

**SHAHI KORMA** \$13 **N D**

The farmers delight is a combination of mix vegetables simmered in a traditional Mughlai cashew creamy sauce infused with Himalayan spices and finished with sliced almonds and raisins.

**MALAI KOFTA** \$13 **N D**

Dumplings made from a mixture of grated vegetables, and paneer, flavored with Himalayan spices and simmered in a creamy chef's special sauce.

**ALLO GOBI** \$13

Cauliflower and potato stir fry in an onion tomato based sauce and finished with aromatic Himalayan spices.

**BAIGAN BHARTA** \$13

Tandoor roasted and mashed eggplant slow cooked in an onion tomato based sauce, with green peas and Himalayan spices.

**SHAHI PANEER** \$13 **N D**

House made cheese stir fry simmered in a thick creamy tangy sauce with Himalayan spices and finished with fresh ginger.

**KADAI PANEER** \$13 **D**

House made cheese stir fry with caramelized bell peppers, simmered in an onion tomato based sauce and special Himalayan kadai spices.

**SAAG PANEER | ALLO** \$13 **D**

House made cheese or potato stir fry, simmered in a blend of spinach tempered with whole cumin, fresh garlic and aromatic Himalayan spices, finished with a touch of cream.

**MATTAR PANEER | MUSHROOM** \$13 **D**

House made cheese or mushroom stir fry simmered in a special sauce made from onion and tomato, finished with fresh green peas and Himalayan spices.

**JEERA ALLO** \$11

Boiled and diced marinated potatoes, sautéed in a tempering with the flavors of cumin seeds and Himalayan spices.

**BHINDHI MASALA** \$11

Okra stir fry in an onion tomato based sauce with aromatic Himalayan spices.

**CHANA MASALA** \$11

Chickpeas simmered in a house made onion tomato based sauce and Himalayan spices.

**DAL MAKHANI** \$11 **D**

Slow cooked whole black lentil with red kidney beans, tempered with Himalayan herbs and a touch of cream.

**DAL TADKA** \$11

Yellow split lentils tempered with cumin seeds, garlic and fresh tomatoes, finished with Himalayan aromatic spices.

Our kitchen uses cashew nuts! Please advise your server of any allergies you may have.

Our menu is 90% gluten free, 90% Vegan and uses local produce and antibiotic free meats.

All of our dishes are available:

MILD | MEDIUM | HOT

Please advise your server of your preference.

**D** Dairy

**N** Nuts

**G** Gluten



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## MAIN COURSE

### BUTTER CHICKEN \$14 N D

Tender boneless chicken infused and marinated with Himalayan spices. Roasted in tandoor and simmered in a tangy tomato creamy sauce.

### CHICKEN LABABDAR \$14 N D

Delicately spiced and laced with butter, cream and tomatoes.

### MANGO CHICKEN \$14 D

Tender boneless chicken simmered in tangy mango sauce, flavored with a touch of cream and Himalayan herbs.

### LAMB NILGIRI \$16 D

Tender cubes of lamb slowly simmered in a curry sauce with fresh mint leaves, a touch of cream and herbs.

### KASHMIR LAMB ROGAN JOSH \$16

One of the magnificent Himalayan state of India signature dishes. Tender lamb brimming with the flavor of Himalayan herbs and spices with a striking red hue. A celebration of all senses!

### CURRY

#### CHICKEN \$13 LAMB \$15 BEEF \$15 FISH \$12

House made tomato onion sauce flavored with a complex combination of Himalayan spices and fresh herbs.

### SHAHI KORMA N D

#### CHICKEN \$13 LAMB \$15 BEEF \$15

Meat is simmered in a traditional Mughlai cashew nut creamy sauce with Himalayan spices and finished with sliced almonds and raisins.

### HIMALAYAN TANDOORI TIKKA MASALA N D

#### CHICKEN \$13 LAMB \$15 BEEF \$15 SHRIMP \$16

Meat is infused and marinated with Himalayan spices, roasted in tandoor and simmered in house made onion tomato masala and a touch of cream.

### KADAI

#### CHICKEN \$13 LAMB \$15 BEEF \$15 SHRIMP \$16

Meat is stir fried with caramelized onion, bell peppers, and simmered in an onion tomato based sauce with special Himalayan kadai spices.

### SAAG D

#### CHICKEN \$13 LAMB \$15 BEEF \$15 SHRIMP \$16

A blend of spinach tempered with whole cumin, fresh garlic and aromatic Himalayan spices, finished with touch of cream.

### MADRAS

#### CHICKEN \$13 LAMB \$15 BEEF \$15

Himalayan spices are tempered with a combination of curry leaves and mustard seed and finished with coconut milk.

### VINDALOO

#### CHICKEN \$13 LAMB \$15 BEEF \$15 SHRIMP \$16

A standard element of Indian cuisine, derived from the Portuguese carne de vinha 'alhos - Literally meaning: meat marinated in garlic, wine, tamarind and infused with Himalayan spiced potatoes.

### BIRAYANI

#### VEGETABLE \$14 CHICKEN \$14 LAMB \$16 BEEF \$16 SHRIMP \$17

Meat flavored with exotic Himalayan spices and herbs including fresh coriander & mint, layered with Saffron rice.

## SIDES

### BASMATI RICE \$2

### SAFFRON RICE \$4

Basmati white rice simmered with saffron infused water.

### POPPADOM \$2

Tandoori roasted crunchy flat bread served with choice of chutney.

### MANGO CHUTNEY \$2

### MANGO PICKLE \$2

### RAITHA \$2 D

Homemade yogurt mixed with finely chopped veggies, tempered with cumin.

### TANDOOR BREADS

#### PLAIN NAAN \$2 G

Tandoor baked flatbread made with white flour.

#### GARLIC NAAN \$3 G

Flavored with fresh garlic and cilantro.

#### KASHMARI NAAN \$4 G N D

Stuffed with mixture of nuts, raisins and shredded coconut.

#### SPINACH NAAN \$4 G N

Stuffed with Himalayan herbs and House made cheese, spinach and garlic.

#### CHEESE NAAN \$4 G D

Stuffed with Himalayan herbs and house made cheese and garlic.

#### TANDOORI ROTI \$2 G

Whole wheat flatbread cooked in tandoor.

#### ALLO PARATHA \$4 G

Whole wheat bread stuffed with Himalayan herbs and spiced potatoes.

## DESSERTS

### GULAB JAMUN \$3 G D

This delicious dessert consists of soft, melt-in-your-mouth, fried dumplings made of thickened milk and soaked sugar syrup.

### KHEER \$3 D

Indian rice pudding flavoured with cardamom and saffron.

D Dairy

N Nuts

G Gluten

All of our dishes are available:

MILD | MEDIUM | HOT

Please advise your server of your preference.

301 2nd Avenue Fernie BC | [himalayanspicebistro.com](http://himalayanspicebistro.com) | 250.430.0399