

## Small Peaks to Start

<b>Twin Peak Samosa</b> (2Pc)	5
Crispy turnovers stuffed with potatoes & peas, served along side our mouth watering chick peas.	
<b>Sherpa's bite Veggie Pakora</b>	5 ½
Battered mixed vegetable fritters spiced to perfection.	
<b>Smiling Pundit's Paneer Pakora</b>	8
Battered Indian style cheese laced with mint chutney.	
<b>Gandhi Chaat Papri</b> – a treat for the Mahatma in you!!	7
Golden wafers bathed in fresh yogurt and sprinkled with potatoes, cilantro & tamarind chutney.	
<b>Tamarind Dreams Bhel Puri</b>	6
Rice and chick pea noodle crisps, topped with potato, cilantro, green bell pepper, and tamarind sauce.	
<b>Golden Sitar Chana Bhatura</b>	6
Fried bread served with curried chickpeas.	
<b>Delhi Delight Paneer Kebabs</b>	9
Indian style cheese served with grilled vegetables.	
<b>Katmandu Chicken Pakora</b>	9
Boneless chicken marinated in yogurt, ginger, garlic, and batter, fried to a state of golden enlightenment.	
<b>Bay of Bengal Fish Pakora</b>	9
Fish marinated in yogurt, ginger, garlic, and batter fried to Nirvana-like Perfection.	
<b>Royal Raja Kebabs</b>	10
Tender lamb or chicken skewered with fresh vegetables grilled in our authentic tandoor.	

## Himalayan Treasures Baked Biryani

Your choice of meat or veggies layered with spices and baked amongst long grain basmati rice.

<b>Prawn</b>	15
<b>Lamb</b>	12
<b>Chicken</b>	12
<b>Vegetarian</b>	10

## Mountain Sides

<b>Papadum</b> – Crispy spiced wafer	1
<b>Raita</b> – Indian style yogurt	2 ½
<b>Mango Chutney or Mango Pickle</b>	1 ½
<b>Indian Side Salad Platter</b>	2 ½
<b>Basamati Rice</b> Steamed: 2 ½ Pulao: 4	

## Karmic Wheel Desserts

<b>Buddha Ras Malai</b>	2Pc 4
Indian ricotta cheese served chilled in sweetened milk.	
<b>Nirvana Kheer</b> – silky Indian rice pudding.	3 ½
<b>Himalayan Mud Pie</b> – mud slide ahead!	4
Layers of chopped pecans, chocolate cream, and whipped topping over an ample rocky-cookie crumble base.	
<b>Bad Karma Chocolate Cake</b> – sinfully delicious	4¾
<b>Marco Polo's Tiramisu Cheese Cake</b>	4¾
<b>Bombay Lime Cheese Cake</b>	4¾
<b>Mango Berry Cheese Cake</b>	4¾
<b>Everest Gulab Jamun</b>	2Pc 3 ½
Hot golden dumplings in a light cardamom syrup.	

## Peak Refreshments

<b>Soda</b>	2 ½
<b>Indian Lassi</b> - Authentic Indian taste...	4
Refreshing yogurt drink served sweet or salty.	
<b>Jeera Pani</b> - Authentic Indian taste...	2 ½
A zesty drink made from cumin, tamarind, and spices	
<b>Mango Shake or Lassi</b>	4 ½
<b>Perrier</b>	3



Daily Drink  
Specials

# himalayan PEAK INDIAN & CUISINE & Lounge

*“The Best Food & Drink  
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Burnaby BC

(South West Corner of the Cornerstone Building)

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*Serving you from...*

Monday - Friday: 11 am to 9 pm

Saturday: 12 pm to 9 pm

Prices subject to change without notice

## Krishna's Garden Veggie Entrées

<b>Bombay Bhindi "okra" Masala</b>	12
Okra cooked with sautéed onions, garlic, and ginger.	
<b>Tiger's Kiss Chili Paneer</b>	12
Indian style cheese cooked in zesty spices, tomatoes, and a Himalayan helping of onions and green peppers.	
<b>Mountain Cream Kofta</b>	11
Vegetable dumplings cooked in rich curried cream sauce.	
<b>Jaipur Shahi Paneer</b>	12
Homemade Indian style cheese cooked in zesty curry cream sauce, straight from the palaces of Jaipur.	
<b>Creamed Raja Lentils</b>	10
Black lentils dressed in a curried cream sauce.	
<b>Indus-Valley Alloo Gobi</b>	12
Dry curried cauliflower and potatoes.	
<b>Punjabi Plains Palak Paneer</b>	12
Indian cheese and spinach cooked with garlic & onion.	
<b>Seven Chakra Channa Masala</b>	10
Chick peas cooked in a special masala sauce.	
<b>Yogic Trance Vegetable Jalfrezie</b>	11
Mixed vegetable cooked in tangy curry sauce.	
<b>Mountain Pundit's Mutter Paneer</b>	11
Indian cheese & peas cooked with onions, and tomato.	
<b>Transcendental Tofu Bhurji</b>	10
Grated tofu cooked with onion, ginger, & peas.	

## Yoga-Flame Tandoori Temptations

<b>Shangri-La Paneer Tikka</b>	13
Indian style cottage cheese marinated in yogurt and spices.	
<b>Red Fort Tandoori Chicken</b>	half 13 full 18
Chicken marinated in yogurt, ginger, garlic, and Indian spices.	

## Tandoori Temptations continued...

<b>Taj Mahal Chicken Tikka</b>	15
Boneless pieces of chicken marinated with exotic spices.	
<b>Mogul-India Sheik Kebabs</b>	15
Minced lamb mixed with fresh onions, green peppers.	
<b>Bengali Tiger Prawn Tandoori</b>	18
Skewered prawns marinated in garlic, ginger & onions.	
<b>Rajasthan Lamb Tikka</b>	15
Boneless marinated lamb served with chutney a favorite of all Royal Rajas.	

## Yeti's Favorite Non-Veggie Entrées

<b>Mountain Cream Butter Chicken</b>	14
Boneless pieces of chicken breast cooked in cream sauce.	
<b>Kama Sutra Chili Chicken - gets a little hot!</b>	14
Boneless chicken cooked in chili sauce, tomatoes, onions, bell peppers.	
<b>British-India Chicken Palak</b>	13
Chicken cooked with spinach and mild spices.	
<b>Mother India's Chicken Curry</b>	13
Boneless chicken cooked in onions, ginger, tomatoes, yogurt and special Indian spices.	
<b>Vedic Vindaloo</b>	13
Choice of lamb or chicken mixed with potatoes, and cooked in curry sauce and ginger.	
<b>Jolly Sherpa Lamb Curry</b>	13
Boneless lamb cooked in onions, tomatoes, & yogurt.	
<b>Bengali-Tiger-Prawn Curry</b>	16
Jumbo tiger Prawns sweetened in mild curry sauce.	
<b>Mumbai Fish Fillet Curry</b>	16
Tender pieces of Basa fillets marinated in ginger & garlic then cooked in a tangy curry tomato sauce.	
<b>Kashmir Keema Curry</b>	12
Minced lamb cooked in onions, tomatoes, garlic, & ginger.	

## Marco Polo's Fusion Flavors

<b>Indian-Ocean Shrimp Pita</b>	9
Scrumptious baby shrimp and avocado drizzled with curry dressing on a fluffy pita along side an Indian salad.	
<b>Himalayan Style Chicken Caesar</b>	10
Traditional Caesar topped with a tandoori chicken breast.	
<b>Alexander the Great's Spinach Salad</b>	9
Fresh baby spinach topped with boiled egg, tomatoes, and HP's own dill dressing.	
<b>Naan Crust Pizza - Tandoori Chicken or Paneer</b>	12
A thin crust topped with a mango curry sauce, fresh grilled onions, cilantro, & drizzled with Indian yogurt.	
<b>Tandoori Chicken Breast Meal</b>	12
A whole delicious tandoori chicken breast – spiced to perfection and served with basmati rice & vegetables.	

## Mother India's Bread Basket

<b>Chicken stuffed Naan</b>	4
<b>Paneer stuffed Naan</b>	4
<b>Garlic or Onion Naan</b>	3 ¼
<b>Spinach Naan</b>	3 ¼
<b>Tandoori Roti</b>	1 ¼
<b>Naan</b>	2
<b>Potato or Cauliflower Paratha</b>	4½
<b>Golden Puri</b>	1 ½
<b>Bhatura</b>	1 ½

