

Himal Chuli

318 State St 53703-2021 · +16082519225 · Updated: Jan 14, 2026

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VEGETARIAN 21

Rice and Tarkari

\$7.79

Steamed long grain rice: white jasmine or brown. Served with a blend of fresh vegetables simmered in turmeric, coriander, cumin, fresh garlic and ginger.

Rice, Takari and Dal

\$8.99

Steamed long grain rice: white jasmine or brown. Served with a blend of fresh vegetables simmered in turmeric, coriander, cumin, fresh garlic and ginger and freshly prepared mixed bean soup.

Roti and Tarkari

\$7.99

Freshly baked flat bread: white or whole wheat. A blend of fresh vegetables simmered with turmeric, coriander, cumin, fresh garlic and ginger.

Roti, Tarkari and Dal

AVAILABLE OPTIONS

Freshly baked flat bread: white or whole wheat. A blend of fresh vegetables simmered with turmeric, coriander, cumin, fresh garlic and ginger. Served with freshly prepared mixed bean soup.

\$8.99

Half and Half of Both Today's Tarkari Add:

\$1.00

Momocha

AVAILABLE OPTIONS

Steamed vegetable dumplings filled with a peanut paste blended with Nepali herbs and spices, and served with tomato coriander sauce.

Four Pieces: **\$7.99**

Six Pieces: **\$8.99**

Samosa

\$7.99

Two vegetable pasties stuffed with onions, potatoes and peas combined in a blend of Nepali herbs. Served with yogurt sauce and dal.

Himal's Combination Platter

\$9.99

Two momochas or momos, one samosa, roti and a cup of dal. A good sampling of our dishes.

Can be shared as an appetizer or had as a whole entree.

Tofu Buff

\$15.99

Mild dish of marinated organic tofu sauteed with onions, garlic, mushrooms, broccoli and carrots in a blend of Mediterranean spices. Served with rice or roti, and choice of dal or tossed salad.

Tofu Polungo

\$15.99

Organic tofu cooked with fresh spinach and potatoes. Simmered in our own tomato sauce.

Served with rice and dal.

Seiten Buff

\$15.99

Stir-fried organic seiten with onions, garlic, mushrooms, broccoli, green pepper and Mediterranean spices. Good in any season. Served with choices of rice or roti and dal or tossed salad.

Katahar Kabob*	\$15.99
<p>Green jackfruit marinated with a special blend of of Nepali spices and sauteed with onion, tomatoes, and cilantro. A rich vegetarian substitute for meat, commonly served at Nepali weddings. Comes with choices of rice or roti and dal or tossed salad.</p> <hr/>	
Seitan Kabab	\$16.99
<p>Organic seitan marinated in garam masala and yogurt and cooked in onion sauce. Great vegetarian substitute for lamb connoisseurs. Served with choices of rice or roti and dal or tossed salad.</p> <hr/>	
Quati*	\$10.99
<p>Traditional winter Nepali soup made with nine kinds of beans accompanied by ginger and Nepali herbs. Believed to prevent colds. Served with timboo (Tibetan steamed bread) or rice.</p> <hr/>	
Kadi	\$9.99
<p>Onion dumplings simmered in a savory soup of yogurt, ginger, in a sauce of garlic, fenugreek, mustard, cumin, and coriander. Commonly eaten in the dry months before the monsoon. Served with rice or roti.</p> <hr/>	
Khichadi*	\$9.99
<p>A fresh and light stew of mung beans, jasmine rice, fresh ginger, cilantro, tomatoes, peas and ajwano seeds. Favored for its nourishing and healing properties. Cooked lightly and served with a choice of wheat or white roti.</p> <hr/>	
Tuk-Pa*	\$9.99
<p>Very spicy vegetarian Tibetan herder's soup mixed with broccoli, cabbage, carrots, and mushrooms in a blend of Nepali herbs. Especially bracing on cold days. Served with your choice of momocha or momos (non-vegetarian), served with rice or roti.</p> <hr/>	
Cho Mari	\$11.99
<p>Grilled wheat parata stuffed with potatoes, fresh ginger and garlic, and cumin seed. Served with yogurt, tomato sauce and dal.</p> <hr/>	
Himal Salad	\$13.99
<p>An aromatic mix of baked organic tofu, spinach, carrots, and Nepali herbs marinated to perfection. A cold dish good on sweltering summer days. Served with roti and dal.</p> <hr/>	
Bhutti	\$4.99
<p>A mild dish of steamed black-eyed bean salad marinated in fresh lemon juice, ginger, chili peppers, fresh cilantro and Nepali herbs. Especially good on summer days.</p> <hr/>	
Dahi Bada	\$4.99
<p>Paddies soaked in flavored yogurt and topped with a homemade tamarind and mint sauce, for a truly distinctive and refreshing delicacy. Made from a blend of black-eyed peas with fresh ginger, garlic and baby spinach, seasoned with a little cumin and a subtle touch of chili pepper.</p> <hr/>	
Tossed Salad	AVAILABLE OPTIONS
<p>Tossed salad topped with our special freshly homemade mouth-watering dressing.</p>	
	Small: \$3.99
	Large: \$7.99

Palungo Saag	\$12.99
Fresh spinach or mustard green, tomato, onion and potato sauteed with garlic and mustard seed.	
Ram-Toria	\$12.99
Okra, potato and onion sauteed with Nepali herbs and sesame seed.	
Kurilo	\$12.99
Fresh asparagus, tomato, onion and potatoes sauteed with a Nepali herb blend.	
Bhuteko Bhanta	\$12.99
Fresh Asian eggplant sauteed in special blend of spices.	
Special Steamed Vegetables	\$10.99
Himal Chuli can prepare on request steamed vegetables only without spices, oil or salt.	

NON-VEGETARIAN 8

Chicken Sikar	\$16.99
Cage-free chicken. Our popular chicken dish of white and dark pieces of meat simmered in a blend of Nepali blend of cumin, fresh ginger, garlic and onions. Served with rice, tarkari, and a choice of salad or dal.	
Chili Chicken (A Cold Dish, But Very Spicy!)	\$13.99
A barbecue style chicken salad with red hot chilies, tamari, fresh ginger, garlic and Himalayan herbs. A cold dish, but hot and spicy. Served with roti and dal.	
Palungo Chicken	\$15.99
A generous slice of white meat simmered with fresh spinach leaves and potatoes in our own mild tomato sauce. Served with rice and your choice of dal or salad.	
Chicken Buff	\$15.99
A mild and mellow dish of all white meat sauteed with mushrooms, broccoli, carrots, and onion in Mediterranean spices. Served with rice and choice of dal or salad.	
Beef Buff	\$15.99
A dish of lean beef sauteed with green peppers, mushrooms, onion and tomatoes in Mediterranean spices. Served with rice and a choice of dal or salad.	
Lamb Sikar	\$16.99
A popular dish of lean and tender leg of lamb cooked with potatoes and peas in a special blend of spices. Served with rice and a choice of dal or salad.	
Hyala (Soup)	\$11.99
Steamed organic minced bison meat blended in a veggie broth with yogurt, ginger, cumin seed, and special herbs. A light dish favored for its nourishing and healing properties. Served with rice (gluten free) or roti.	
Momo	AVAILABLE OPTIONS
Steamed dumplings made of our own homemade dough filled with chicken meat, onions and celery, spiced with Nepali herbs. Served with tomato-coriander sauce.	Four Pieces: \$7.99
	Six Pieces: \$8.99

SIDE ORDERS 9

Rice (Bhat)	\$1.99
Steamed long-grain white jasmine rice or brown rice.	
Roti	\$1.99
A homemade flat bread.	
Dal	AVAILABLE OPTIONS
Mixed bean soup.	Cup: \$1.99
	Bowl: \$3.99
Tarkari	AVAILABLE OPTIONS
Fresh vegetable stewed with turmeric, coriander, cumin, fresh garlic and ginger. Vegetables changed daily.	Half: \$3.99
	Full: \$7.99
Dahi	\$1.99
House made plain yogurt with Sassy Cow Milk.	
Yogurt Sauce	\$0.50
Extra Veggies	\$1.00
Additional Meat or Tofu	\$4.99
Additional Lamb or Setan Buff	\$6.99

DESSERTS 6

Lal Mohan (Gulab Jamun)	\$4.99
Light and fluffy flour and milk-powder balls blanched and drenched in light sweet syrup with cardamom. A favorite in Nepal and a specialty in this restaurant.	
Khir	\$4.99
Special rice pudding cooked with flax seed and ground orange rinds, topped with unsweetened coconut and almonds.	
Rasmalai	\$4.99
Baked cardamom flavored ricotta cheese squares in milk syrup.	
Gajar Halauwa	\$4.99
Slowly cooked carrots with ricotta cheese and butter. Topped with honey and almonds.	
Peda	\$4.99
Homemade sweet with ricotta cheese, pistachio nuts, coconut, honey, and cardamom seed.	
Vegan Peda	\$4.99
Special homemade sweet made of rice and soy flour, spiced with cardamom, cinnamon, and freshly squeezed orange juice. Sweetened with brown sugar and simmered slowly in heart-healthy canola oil. A tasty dessert created to satisfy vegan and gluten free request.	

BEVERAGES 10

Lassi	\$3.99
A refreshing whipped homemade yogurt drink: cinnamon or mango flavor.	

Nepali Chiya	\$1.99
Spiced tea brewed with hot milk. Nepal's national drink.	
Special Himal Chuli Coffee	\$2.99
Coffee brewed in Sassy Cow milk with Nepali spices.	
Sparkling Water	\$1.99
Coke, Diet Coke, Sprite, Root Beer	\$1.99
Nantucket, Nectars Juices	\$1.99
Ice Tea	\$1.99
Lemonade	\$1.99
Black or Herbal Tea	\$1.99
Milk	\$1.99

LOCAL ⁴

Capital Amber

Hopalicious

Spotted Cow

Fantasy Factory

DOMESTIC & INTERNATIONAL ⁶

Corona

Heineken

New Castle

Sam Adams

Summit IPA

Warmed Speed Scotch Ale