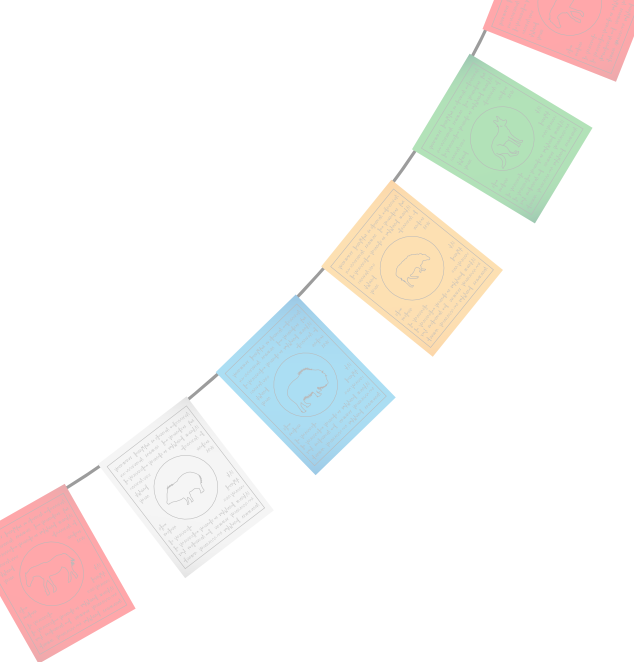




THE HIMALAYAN KITCHEN



# FOOD MENU



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## THAKALI THAALI

### VEG

675/-

Paneer / Mushroom, Dal, Gundruk Sadeko, Saag, Aloo Tareko, fried Karela, Achaar, Papad, Curd served with Rice/2 Paranthas and Dessert

### NONVEG

775/-

Chicken/ Fish/ Mutton/ Pork, Dal, Gundruk Sadeko, Saag, Aloo Tareko, Vegetables, Achaar, Papad and Curd served with Rice/2 Paranthas and Dessert

**Add Ajwain Tea @ Rs. 55/-**

## SOUPS

### VEG

<b>Tomato Soup</b>	<b>295/-</b>
<b>Clear Soup</b>	<b>295/-</b>
<b>Hot &amp; Sour Soup</b>	<b>295/-</b>
<b>Mushroom Clear Soup</b>	<b>295/-</b>



\*govt taxes applicable | We levy 10% Service Charge | Food preparation time 25 mins



## NON VEG

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<b>Chicken Clear Soup</b>	<b>355/-</b>
<b>Hot &amp; Sour Soup (Chicken)</b>	<b>355/-</b>
<b>Chicken and Mushroom Soup</b>	<b>355/-</b>
<b>Spinach and Egg Drop Soup</b>	<b>355/-</b>

## THUKPA



<b>Veg Thukpa</b> A satisfying bowl of noodle soup	<b>395/-</b>
<b>Fried Dry Thukpa Veg</b>	<b>355/-</b>
<b>Non Veg Thukpa</b> (Chicken/Mutton/Buff/Pork)	<b>495/-</b>
<b>Fried Dry Thukpa</b> <b>Egg</b>	<b>375/-</b>
<b>Chicken/Pork/Buff</b>	<b>395/-</b>
<b>Keema Thukpa</b> (Chicken/Mutton/Buff/Pork) Noodles topped with minced meat	<b>575/-</b>
<b>Yeti Special Thukpa</b> Noodle soup with all meat in one bowl	<b>575/-</b>



# THENTHUK

## Veg Thenthuk

Eastern – Tibet style hand pulled noodle soup

## Non Veg Thenthuk

(Chicken/Mutton/Buff/Pork)

## Yeti Special Thenthuk

Eastern – Tibet style hand pulled noodle soup with all meats in one bowl



395/-

575/-

525/-



# MOTHUK (MOMO SOUP)

## Veg Mothuk

## Non Veg Mothuk

(Chicken/Mutton/Buff/Pork)

425/-

475/-



# MOMO

## VEG

## Vegetable/Aloo Momos

395/-

## Jhol Momo

495/-

Veg Momos served with Soya Bean paste curry in Traditional Nepali Spices

## Yeti Special Kothe Momos

495/-

## Veg Newari Momo Cha

495/-

Traditional Newari bite sized momos served in Sauce

## Veg Schezwan Momos

495/-

Fried Veg momos Tossed in Schezwan Sauce



## NON VEG

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- Non Veg Momos** 455/-  
(Chicken/Mutton/Buff/Pork)
- Newari Momo Cha** 495/-  
(Chicken/Mutton/Buff/Pork)  
Traditional Newari bite sized momos served in Sauce
- Yeti Special Kothe Momos** 495/-  
(Chicken/Mutton/Buff/Pork)
- Shabalay (3 Pieces)** 455/-  
A Tibetan meat filled deep fried pie  
(Chicken/Mutton/Buff/Pork)
- Jhol Momos** 495/-  
(Chicken/Mutton/Buff/Pork)  
Momos served with Soya Bean paste curry in Traditional Nepali Spices
- Chicken Schezwan Momos** 495/-  
Fried chicken momos Tossed in Schezwan Sauce
- Momos Platter** 555/-  
2 pieces each of Veg Momos, Aloo Momos  
Chicken Momos and Mutton Momos

## VEG APPETIZERS



## NEPALI APPETIZER

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- Wai Wai Sadeko** 325/-  
(Dry Wai Wai noodles tossed with onions, tomatoes, green chillies and a dash of lemon)
- Aloo Sadeko** 325/-  
(Sauted Potatoes marinated in tangy Nepali spices)
- Aloo ko Achar** 325/-
- Chana Chiura** 325/-  
Stir-fried chickpeas with beaten rice



<b>Bhuteko Chana</b> (Stir-Fried Chickpeas in Nepali Spices)	<b>325/-</b>
<b>Chick peas in Black Sesame</b>	<b>325/-</b>
<b>Piro Aloo</b> (Darjeeling style cumin garlic & turmeric spicy potatoes)	<b>325/-</b>
<b>Yeti Veg Platter</b> (Aloo Sadeko, Bhuteko Chana, Wai Wai Sadeko and Tingmo)	<b>555/-</b>

## TIBETAN APPETIZER

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<b>Crispy Spinach</b> (Deep Fried spinach Served with Tingmo)	<b>395/-</b>
<b>Chilly Paneer</b> (A popular indo-tibetan creation)	<b>495/-</b>
<b>Butter Fried Beans</b> (Pan tossed beans Served with Tingmo)	<b>425/-</b>
<b>Mushroom with Black Bean Paste</b> (Served with tingmo)	<b>445/-</b>
<b>Paneer dry fry</b> (Paneer pieces dry fried with peanuts and peppers)	<b>445/-</b>
<b>Chilly mushroom</b> A popular indo-tibetan creation	<b>495/-</b>
<b>La-Phing</b> A Translucent mung bean jelly in chilli garlic light soya and vinegar sauce	<b>475/-</b>

## NON VEG APPETIZERS

### NEPALI APPETIZER

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<b>Kokra Wai Wai Sadeko</b> Dry Wai Wai noodles tossed with onions, tomato, green chillies, lemon and Chicken Pieces	<b>395/-</b>
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\*govt taxes applicable | We levy 10% Service Charge | Food preparation time 25 mins



<b>Bhutun</b> Goat Maws Stir Fried with our special spices	<b>425/-</b>
<b>Bara</b> Mutton & Lentil patties, Pan Fried, served with traditional dip	<b>455/-</b>
<b>Macha Tareko</b> (Deep Fried/ Pan Fried) Fish marinated with spices and batter-fried	<b>495/-</b>
<b>Phokso</b> Goat Lights, Stir fried with onions, tomatoes and Nepalis spices	<b>475/-</b>
<b>Sukuti Fry</b> Buff Jerky Sauteed with onion, garlic, tomato and spices	<b>475/-</b>
<b>Sukuti Sadeko</b>	<b>445/-</b>
<b>Sliced Pork With Vegetables</b>	<b>475/-</b>
<b>Kokra Tareko</b> Fried Chicken served with Spicy Peanut Sauce	<b>445/-</b>
<b>Sekuwa</b> Chargrilled Chicken Pieces	<b>555/-</b>
<b>Choila</b> Newari spiced grilled chicken side-dish	<b>495/-</b>
<b>Chataamari</b> Newari Style thin rice crepes seasoned with herbs and topped with egg and chicken	<b>425/-</b>
<b>Masala Buff/Pork</b>	<b>495/-</b>
<b>Nepalese Platter</b> Sekuwa ,Sukuti Sadeko, Phokso, Bhuteko Chana with Chura	<b>695/-</b>

## TIBETAN APPETIZER

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<b>Cheley</b> Boiled or fried goat offals cooked with vegetables and spices	<b>425/-</b>
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<b>Lowa</b> Goat Lights cooked in Tibetan style with onions and tomatos	<b>475/-</b>
<b>Chicken la phing</b> A Translucent mung- bean jelly in a chilli garlic light soya and vinegar sauce	<b>475/-</b>
<b>Chilly Chicken Dry</b> A popular indo -tibetan creation	<b>495/-</b>
<b>Chicken Dry Fry</b> Chicken pieces dry fried with Peanuts and Pepper	<b>475/-</b>
<b>Spicy Fried Chicken</b>	<b>495/-</b>
<b>Shapta</b> (Chicken/Pork/Buff) Thinly sliced chicken with onion garlic and spices	<b>495/-</b>
<b>Steamed Fish</b> Steamed fish marinated in Himalayan Herbs	<b>525/-</b>
<b>Gyuma</b> Tibetan Mutton Sausages	<b>495/-</b>
<b>Pork lemon fried</b>	<b>445/-</b>
<b>Crispy Pork with Honey</b>	<b>495/-</b>
<b>Sliced Pork with Vegetables</b>	<b>495</b>
<b>Fried Pork</b>	<b>495/-</b>
<b>Buff with Onion</b>	<b>495/-</b>
<b>Pork with Green Peppers</b>	<b>495/-</b>
<b>Pork with Soy Sauce and Mustard Oil</b>	<b>495/-</b>
<b>Tibetan Platter 1</b> Gyuma, Lowa, Cheley, Shapta and Tingmo	<b>755/-</b>
<b>Tibetan Platter 2</b> Gyuma, Lowa, Chicken Dry Fry, Spicy Fried Chicken and Tingmo	<b>755/-</b>





# NOODLES

## Veg

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**Wai wai Noodles** 355/-

**Chow Chow** 355/-

Stir Fried Noodles with Vegetables

## NonVeg

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**Wai Wai** 455/-

(Chicken/Mutton/Pork/Buff)

**Chow Chow** 445/-

(Chicken/Mutton/Buff/Pork)

Stir fried noodles with vegetables

**Yeti Special Chow Chow** 445/-

(All Meat)

# VEG MAIN COURSE

## BHUTANESE MAIN COURSE

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**Ema Datchi** 495/-

The most famous Bhutanese dish made with Chilly Pepper and Cheese, served with Tingmo

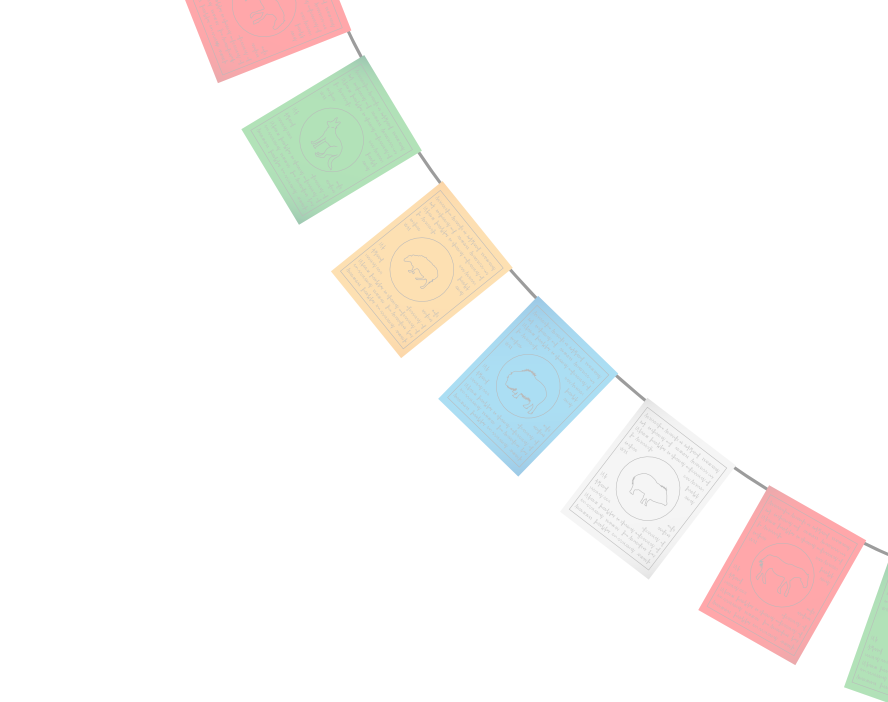
**Kewa Datchi** 495/-

Potato, Chilly Pepper and Cheese Curry served with Tingmo

**Spinach Datchi** 495/-

**Mushroom Datchi** 495/-

**Mix Veg Datchi** 495/-



## NEPALI MAIN COURSE

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<b>Aloo Tarkari</b> Potato slowly cooked in a tomato based gravy	<b>355/-</b>
<b>Gobi Aloo Tarkari</b>	<b>355/-</b>
<b>Fried Mushroom</b> Gravy and Dry	<b>425/-</b>
<b>Fried Spinach</b>	<b>395/-</b>
<b>Fried Green Beans with Black Bean Sauce</b>	<b>445/-</b>
<b>Fried Mix Veg</b>	<b>395/-</b>
<b>Pahadi Dal</b>	<b>455/-</b>
<b>Mushroom Curry</b>	<b>555/-</b>
<b>Paneer Curry</b>	<b>555/-</b>
<b>Saag Paneer Gravy</b>	<b>495/-</b>
<b>Saag with dal badi</b>	<b>445/-</b>

## NON VEG MAIN COURSE

## BHUTANESE MAIN COURSE

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<b>Sha Datchi</b> (Chicken/Pork/Buff) A Bhutanese meat and cheese curry served with Tingmo	<b>555/-</b>
<b>Tshoem Datchi</b> (Chicken/Pork/Buff) A cheesy buttery Bhutanese Curry served with Tingmo	<b>555/-</b>



## NEPALI MAIN COURSE

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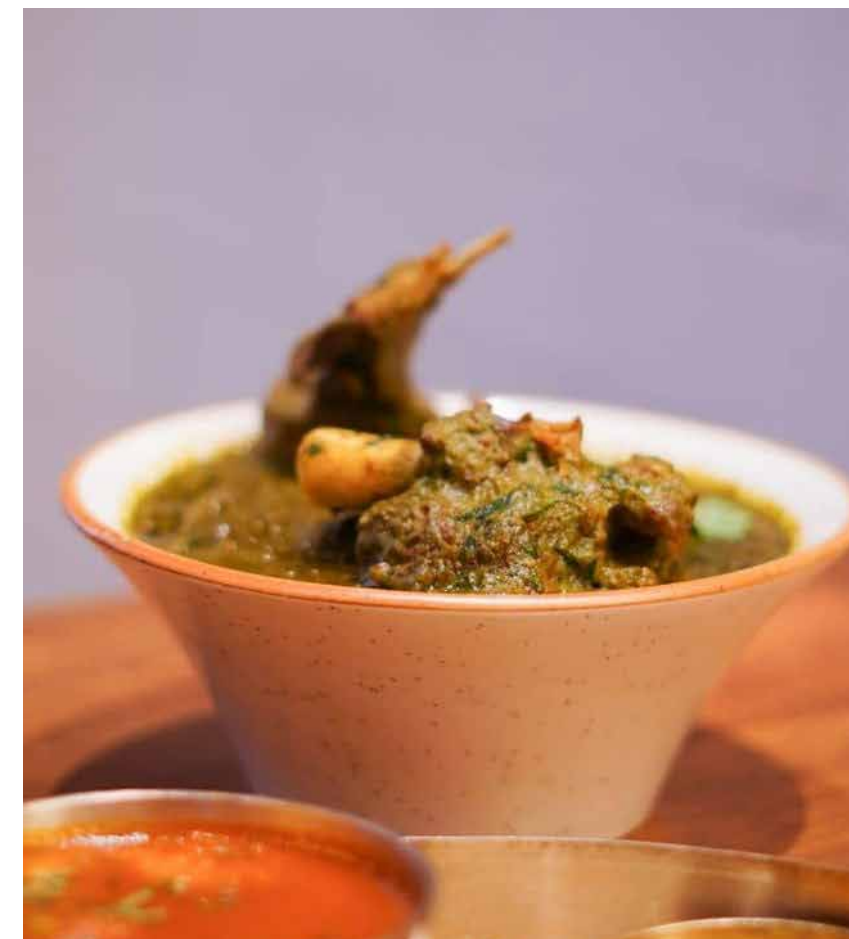
<b>Khasi Ko Ledo</b> Spicy Mutton Curry	595/-
<b>Kokra ko Ledo</b> Traditional Nepali Chicken Curry	595/-
<b>Chicken with bamboo Shoot Dry/Gravy</b>	555/-
<b>Macha ko Ledo</b> Fish Curry	575/-
<b>Saag Maas</b> Spicy Mutton Curry with Green Spinach	575/-
<b>Kokra Saag</b> Traditional Spicy Chicken Curry with Spinach	545/-
<b>Jadoh with Dohkhleh</b> Rice cooked in meat stock served with onions & Spices a delicacy of the Khasi – Jaintias of Meghalaya	545/-
<b>Pork Stew with Seasonal Vegetables</b>	575/-
<b>Pork Curry</b>	575/-
<b>Assamese Pork Curry</b>	575/-
<b>Pork with Bamboo Shoot (Dry/Gravy)</b>	575/-
<b>Doh nai</b> Delicacy of the khasi-jaintias of meghalaya	575/-

## RICE & ROTI

### VEG

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<b>Steamed Rice</b>	275/-
<b>Fried Rice</b>	345/-
<b>Chilly Garlic Fried Rice</b>	325/-



**Tawa Roti** 75/-  
**Tawa laccha** 95/-

## NON VEG

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**Fried Rice** 395/-

Chicken/Mutton/Buff/Pork

**Chilly Garlic Fried Rice** 375/-

Chicken/Mutton/Buff/Pork

**Egg Fried Rice** 355/-

**Yeti Special Fried Rice** 445/-

(All Meat)

**Tingmo** 99/-

(Tibetan steamed Bun)

## DESSERTS

**Yomari** 395/-

**Jhangora Kheer** 255/-

**Chocolate Momos** 355/-

**Ragi Barfi** 195/-



# MOCKTAILS

## **SAMBUCUS** 245/-

Elderflower, Blue Curacao,  
Lime, Cucumber Slices & Mint

## **VIRGIN MOJITO** 245/-

Lime Juice, Brown Sugar, Lemon Chunks  
and Soda Very Refreshing Drink With  
Hint of Mint

## **CHOICE OF ICE TEA** 245/-

### **(MANDARIN/LEMON /APPLE/PEACH)**

Ice Chilled Build Drink of your Interest &  
Flavor Ask to Bartender for Your Taste

## **PASSION FRUIT & KAFFIR**

### **LIME MARGARITA** 245/-

Passion Fruit, Kaffir Lime & Pineapple Juice

### **HIMALAYAN HIGHBALL** 245/-

Espresso, Orange Water, Passion Fruit  
Syrup, Agave Nectar Lime & Orange Juice

### **PALMYRA** 245/-

Triple Sec Syrup, Lime, Kaffir Lime Leaf  
Pineapple Juice & Barman's Magic Masala

### **LA FRAISE** 245/-

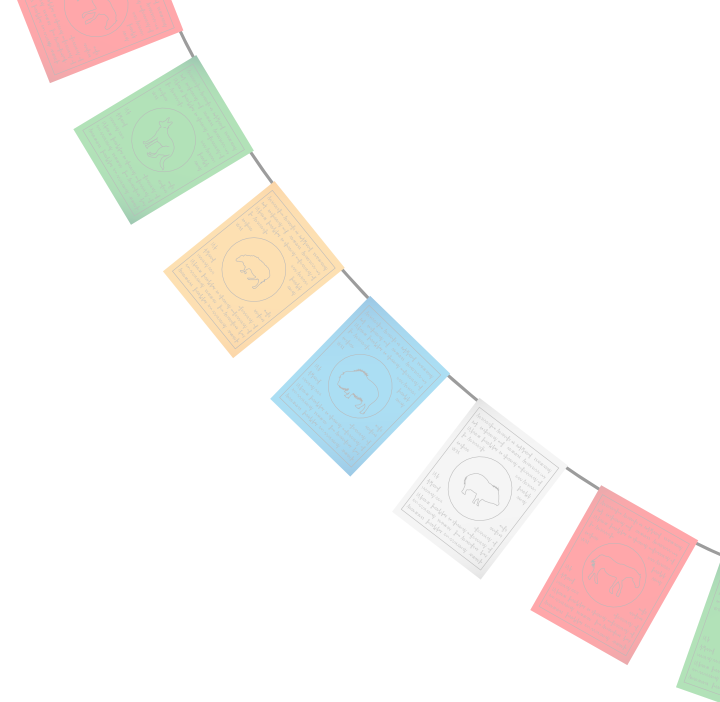
Strawberry Crush, Basil, Lime & Soda

### **WATERMELON PUNCH** 245/-

Fresh watermelon, lime, fresh mint  
top up with soda

### **GINGER MINT** 245/-

Fresh ginger, ginger syrup, fresh mint,  
lime top up with soda



## **COFFEE**

<b>HOUSE CAPPUCINO</b>	<b>225/-</b>
<b>CAFE LATTE/ICE LATTE</b>	<b>225/-</b>
<b>CLASSIC COLD COFFEE</b>	<b>225/-</b>
<b>ICED AMERICANO</b>	<b>195/-</b>
<b>(HAZELNUT/CINNAMON)</b>	
<b>ESPRESSO</b>	<b>155/-</b>

## **SHAKES**

<b>NUTELLA SHAKE</b>	<b>275/-</b>
<b>KIT-KAT / CHOCOLATE</b>	
<b>SHAKE</b>	<b>275/-</b>
<b>PEANUT BUTTER SHAKE</b>	<b>275/-</b>
<b>OREO SHAKE</b>	<b>275/-</b>

## **FRESH JUICE**

<b>ABCG</b>	<b>295/-</b>
<b>(APPLES, BEATROOT,</b>	
<b>CARROT &amp; GINGER)</b>	
<b>PINEAPPLE</b>	<b>295/-</b>
<b>WATERMELON</b>	<b>295/-</b>

# SOFT BEVERAGES

<b>RED BULL</b>	<b>225/-</b>
<b>FRESH LIME WATER/SODA</b>	<b>195/-</b>
<b>NATURAL SPARKLING WATER</b>	<b>195/-</b>
<b>NATURAL SPRING WATER</b>	<b>195/-</b>
<b>NATURAL TONIC / GINGER ALE</b>	<b>195/-</b>
<b>AERATED DRINKS / JUICES</b>	<b>155/-</b>
<b>MINERAL WATER</b>	<b>125/-</b>
<b>PACKAGED DRINKING WATER</b>	<b>95/-</b>

