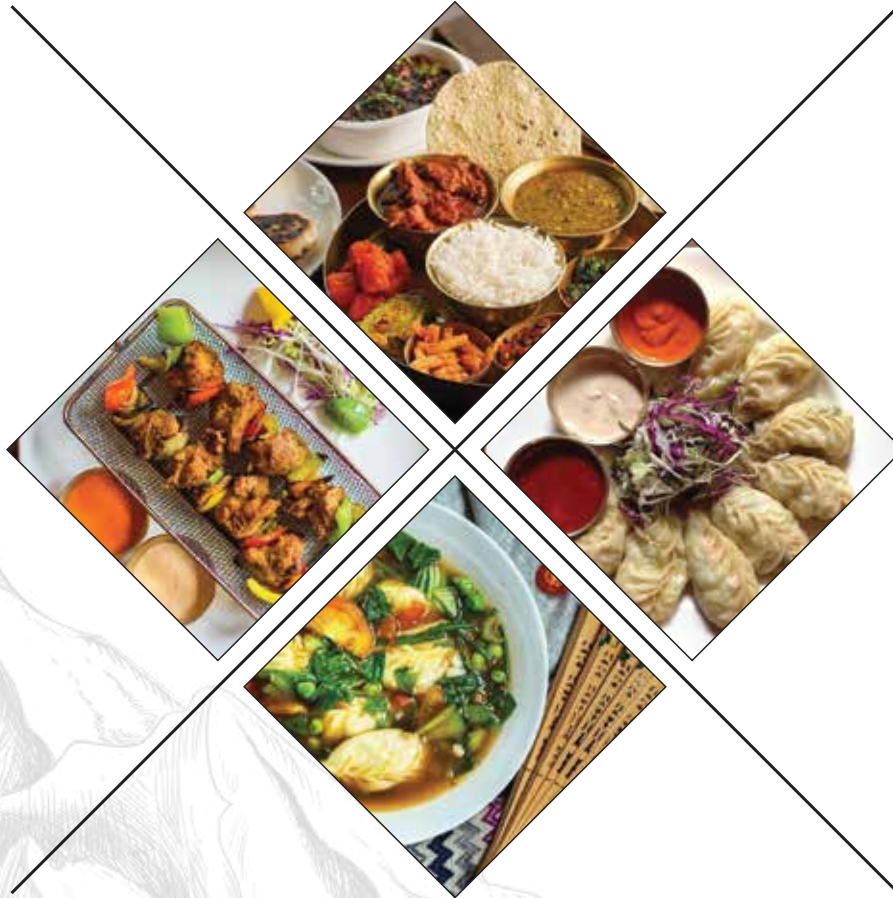




THE HIMALAYAN KITCHEN



FOOD MENU



THE HIMALAYAN KITCHEN

FOOD MENU



Thakali Thaali Mutton



Spinach & Egg Drop Soup



THAKALI THAALI

VEG

595/-

Paneer / Mushroom, Dal, Gundruk Sadeko, Saag, Aloo Tareko, Vegetables, Achaar, Papad and Curd served with Rice.

NONVEG

695/-

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

Add Dessert @ Rs. 75/-

(Ragi Brownie or Jhangora Kheer)

Add Ajwain Tea @ Rs. 55/-

SOUPS

VEG

Tomato Soup	295/-
Clear Soup	295/-
Hot & Sour Soup	295/-
Mushroom Clear Soup	295/-

NON VEG

Chicken Clear Soup	355/-
Hot & Sour Soup (Chicken)	355/-
Chicken and Mushroom Soup	355/-
Spinach and Egg Drop Soup	355/-



THUKPA



Veg Thukpa A satisfying bowl of noodle soup	375/-
Fried Dry Thukpa Veg	355/-
Non Veg Thukpa (Chicken/Mutton/Buff/Pork)	475/-
Fried Dry Thukpa	
Egg	375/-
Chicken/Pork/Buff	395/-
Keema Thukpa (Chicken/Mutton/Buff/Pork) Noodles topped with minced meat	475/-
Yeti Special Thukpa Noodle soup with all meat in one bowl	525/-

Vegetable Thukpa



Vegetable Thenthuk



THENTHUK



Veg Thenthuk

Eastern – Tibet style hand pulled noodle soup

375/-

Non Veg Thenthuk

(Chicken/Mutton/Buff/Pork)

475/-

Yeti Special Thenthuk

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

525/-

MOTHUK (MOMO SOUP)



Veg Mothuk

425/-

Non Veg Mothuk

(Chicken/Mutton/Buff/Pork)

475/-

MOMO



VEG

Vegetable/Aloo Momos

355/-

Jhol Momo

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

425/-

Yeti Special Kothe Momos

425/-

Veg Newari Momo Cha

Traditional Newari bite sized momos served in Sauce

425/-

Veg Schezwan Momos

Fried Veg momos Tossed in Schezwan Sauce

425/-

Vegetable Mothuk



Vegetable Momos



NON VEG

- Non Veg Momos** 395/-
(Chicken/Mutton/Buff/Pork)
- Newari Momo Cha** 455/-
(Chicken/Mutton/Buff/Pork)
Traditional Newari bite sized momos served in Sauce
- Yeti Special Kothe Momos** 455/-
(Chicken/Mutton/Buff/Pork)
- Shabalay (3 Pieces)** 455/-
A Tibetan meat filled deep fried pie
(Chicken/Mutton/Buff/Pork)
- Jhol Momos** 455/-
(Chicken/Mutton/Buff/Pork)
Momos served with Soya Bean paste curry in Traditional Nepali Spices
- Chicken Schezwan Momos** 455/-
Fried chicken momos Tossed in Schezwan Sauce
- Momos Platter** 475/-
2 pieces each of Veg Momos, Aloo Momos
Chicken Momos and Mutton Momos

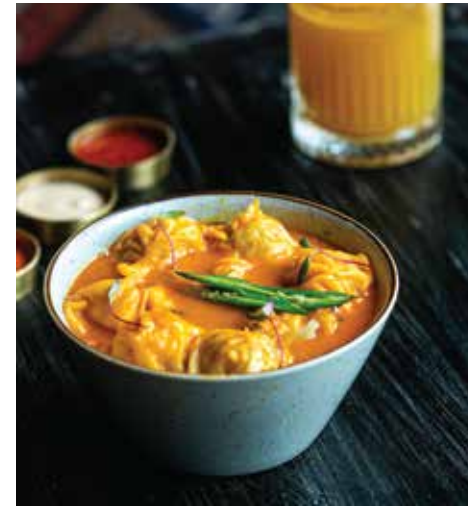
VEG APPETIZERS



NEPALI APPETIZER

- Wai Wai Sadeko** 295/-
(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

Jhol Chicken Momos



Kothe Chicken Momos



Bhuteko Chana 325/-

(Stir-Fried Chickpeas in Nepali Spices)

Chick peas in Black Sesame 325/-

Piro Aloo 325/-

(Darjeeling style cumin garlic & turmeric spicy potatoes)

Yeti Veg Platter 495/-

(Aloo Sadeko, Bhuteko Chana, Wai Wai Sadeko and Tingmo)

TIBETAN APPETIZER

Crispy Spinach 375/-

(Deep Fried spinach Served with Tingmo)

Chilly Paneer 445/-

(A popular indo-tibetan creation)

Butter Fried Beans 425/-

(Pan tossed beans Served with Tingmo)

Mushroom with Black

Bean Paste 445/-

(Served with tingmo)

Paneer dry fry 445/-

(Paneer pieces dry fried with peanuts and peppers)

Chilly mushroom 445/-

A popular indo-tibetan creation

La-Phing 425/-

A Translucent mung bean jelly in chilli garlic light soya and vinegar sauce

NON VEG APPETIZERS



NEPALI APPETIZER

Kokra Wai Wai Sadeko 375/-

Dry Wai Wai noodles tossed with onions, tomato, green chillies, lemon and Chicken Pieces

Crispy Spinach



Chicken Dry Fry



Bhutun Goat Maws Stir Fried with our special spices	425/-
Bara Mutton & Lentil patties, Pan Fried, served with traditional dip	455/-
Macha Tareko (Deep Fried/ Pan Fried) Fish marinated with spices and batter-fried in mustard oil	495/-
Phokso Goat Lights, Stir fried with onions, tomatoes and Nepalis spices	475/-
Sukuti Fry Buff Jerky Sauteed with onion, garlic, tomato and spices	475/-
Sukuti Sadeko	445/-
Sliced Pork With Vegetables	475/-
Kokra Tareko Fried Chicken served with Spicy Peanut Sauce	445/-
Sekuwa Chargrilled Chicken Pieces	495/-
Choila Newari spiced grilled chicken side-dish	495/-
Chataamari Newari Style thin rice crepes seasoned with herbs and topped with egg and chicken	425/-
Masala Buff/Pork	495/-
Nepalese Platter Sekuwa ,Sukuti Sadeko, Phokso, Bhuteko Chana with Chura	625/-

Sekuwa



Nepalese Platter



TIBETAN APPETIZER

Cheley Boiled or fried buff offals cooked with vegetables and spices	425/-
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Lowa

Goat Lights cooked in Tibetan style with onions and tomatos

475/-

Chicken la phing

A Translucent mung- bean jelly in a chilli garlic light soya and vinegar sauce

425/-

Chilly Chicken Dry

A popular indo -tibetan creation

475/-

Chicken Dry Fry

Chicken pieces dry fried with Peanuts and Pepper

475/-

Spicy Fried Chicken

495/-

Shapta

(Chicken/Pork/Buff)

Thinly sliced chicken with onion garlic & spices

445/-

Steamed Fish

525/-

Gyuma

Tibetan Mutton Sausages

495/-

Pork lemon fried

445/-

Crispy Pork with Honey

495/-

Sliced Pork with Vegetables

495

Fried Pork

495/-

Buff with Onion

495/-

Pork with Green Peppers

495/-

Pork with Soy Sauce and

Mustard Oil

495/-

Tibetan Platter 1

Gyuma, Lowa, Cheley, Shapta and Tingmo

725/-

Tibetan Platter 2

Gyuma, Lowa, Chicken Dry Fry, Spicy Fried Chicken and Tingmo

725/-

La Phing



Tibetan Platter 2



NOODLES

Veg

Wai wai Noodles	325/-
Chow Chow Stir Fried Noodles with Vegetables	325/-

NonVeg

Wai Wai (Chicken/Mutton/Pork/Buff)	395/-
Chow Chow (Chicken/Mutton/Buff/Pork) Stir fried noodles with vegetables	395/-
Yeti Special Chow Chow (All Meat)	445/-

VEG MAIN COURSE

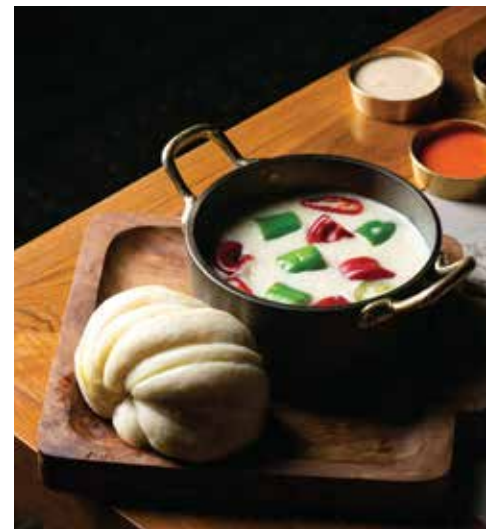
BHUTANESE MAIN COURSE

Ema Datchi The most famous Bhutanese dish made with Chilly Pepper and Cheese, served with Tingmo	475/-
Kewa Datchi Potato, Chilly Pepper and Cheese Curry served with Tingmo	475/-
Spinach Datchi	475/-
Mushroom Datchi	475/-
Mix Veg Datchi	475/-

Chow Chow Noodles



Ema Datchi



NEPALI MAIN COURSE

Aloo Tarkari	355/-
Potato slowly cooked in a tomato based gravy	
Gobi Aloo Tarkari	355/-
Fried Mushroom	425/-
Gravy and Dry	
Fried Spinach	395/-
Fried Green Beans with Black Bean Sauce	445/-
Fried Mix Veg	395/-
Pahadi Dal	425/-
Mushroom Curry	475/-
Paneer Curry	495/-
Saag Paneer Gravy	495/-
Saag with dal badi	445/-

NON VEG MAIN COURSE

BHUTANESE MAIN COURSE

Sha Datchi	495/-
(Chicken/Pork/Buf) A Bhutanese meat and cheese curry served with Tingmo	
Tshoem Datchi	495/-
(Chicken/Pork/Buf) A cheesy buttery Bhutanese Curry served with Tingmo	



Pahari Dal



Mushroom Datchi



NEPALI MAIN COURSE

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

RICE & ROTI

VEG

Steamed Rice	275/-
Fried Rice	325/-
Chilly Garlic Fried Rice	325/-

Saag Maas



Jadoh With Dohkhleh



Tawa Roti 75/-
Tawa laccha 95/-

NON VEG

Fried Rice 375/-
Chicken/Mutton/Buff/Pork

Chilly Garlic Fried Rice 375/-
Chicken/MuttonBuff/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/-

Fried Rice Chicken



Yomari

