

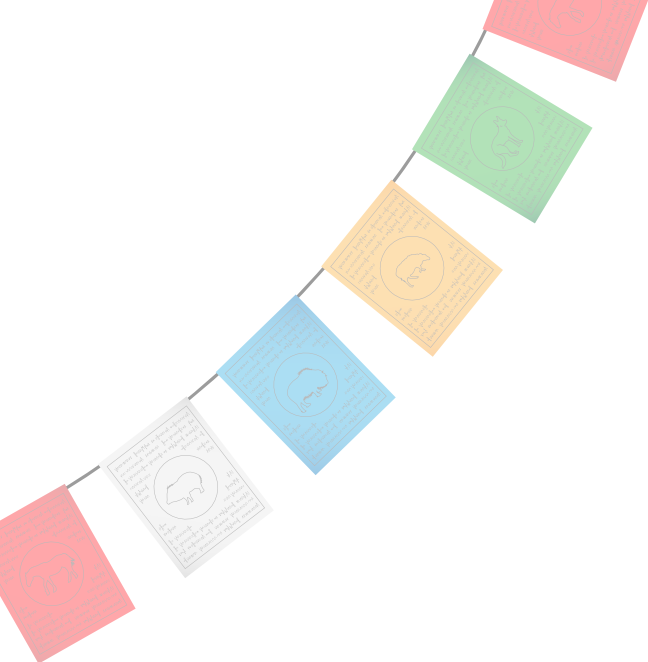


THE HIMALAYAN KITCHEN



FOOD MENU





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# FOOD MENU



## THAKALI THAALI

### VEG

595/-

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

### NONVEG

695/-

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

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

## PLATTERS

### Yeti Veg Platter

495/-

### Nepalese Platter

625/-

Sekuwa ,Sukuti Sadako, Phokso, Bhuteko  
Chana with Chura







# SOUPS

## VEG

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<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>

## 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>375/-</b>
<b>Fried Dry Thukpa Veg</b>	<b>355/-</b>
<b>Non Veg Thukpa</b> (Chicken/Mutton/Buff/Pork)	<b>425/-</b>
<b>Fried Dry Thukpa</b>	
<b>Egg</b>	<b>375/-</b>
<b>Chicken/Pork/Buff</b>	<b>425/-</b>
<b>Keema Thukpa</b> (Chicken/Mutton/Buff/Pork) Noodles topped with minced meat	<b>425/-</b>
<b>Yeti Special Thukpa</b> Noodle soup with all meat in one bowl	<b>475/-</b>





# THENTHUK

## Veg Thenthuk

Eastern – Tibet style hand pulled noodle soup

## Non Veg Thenthuk

(Chicken/Mutton/Buf/Pork)

## Yeti Special Thenthuk

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



375/-

425/-

475/-



# MOTHUK (MOMO SOUP)

## Veg Mothuk

## Non Veg Mothuk

(Chicken/Mutton/Buf/Pork)

425/-

425/-



# MOMO

## VEG

## Vegetable/Aloo Momos

## Jhol Momo

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

## Yeti Special Kothe Momos

## Veg Newari Momo Cha

Traditional Newari bite sized momos served in Sauce

295/-

395/-

345/-

355/-





# NON VEG

<b>Non Veg Momos</b> (Chicken/Mutton/Buf/Pork)	355/-
<b>Newari Momo Cha</b> (Chicken/Mutton/Buf/Pork) Traditional Newari bite sized momos served in Sauce	395/-
<b>Yeti Special Kothe Momos</b> (Chicken/Mutton/Buf/Pork)	395/-
<b>Shabalay (3 Pieces)</b> A Tibetan meat filled deep fried pie (Chicken/Mutton/Buf/Pork)	395/-
<b>Jhol Momos</b> (Chicken/Mutton/Buf/Pork) Momos served with Soya Bean paste curry in Traditional Nepali Spices	425/-
<b>Chicken Schezwan Momos</b> Fried chicken momos Tossed in Schezwan Sauce	395/-
<b>Momos Platter</b> 2 pieces each of Veg Momos, Aloo Momos Chicken Momos and Mutton Momos	395/-

# VEG APPETIZERS



## NEPALI APPETIZER

<b>Wai Wai Sadeko</b> (Dry Wai Wai noodles tossed with onions, tomatoes, green chillies and a dash of lemon)	255/-
<b>Aloo Sadeko</b> (Sauted Potatoes marinated in tangy Nepali spices)	295/-
<b>Aloo ko Achar</b>	295/-
<b>Chana Chiura</b> Stir-fried chickpeas with beaten rice	325/-

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





<b>Bhuteko Chana</b> (Stir-Fried Chickpeas in Nepali Spices)	<b>325/-</b>
<b>Chick peas in Black Sesame</b>	<b>295/-</b>
<b>Piro Aloo</b> (Darjeeling style cumin garlic & turmeric spicy potatoes)	<b>295/-</b>

## TIBETAN APPETIZER

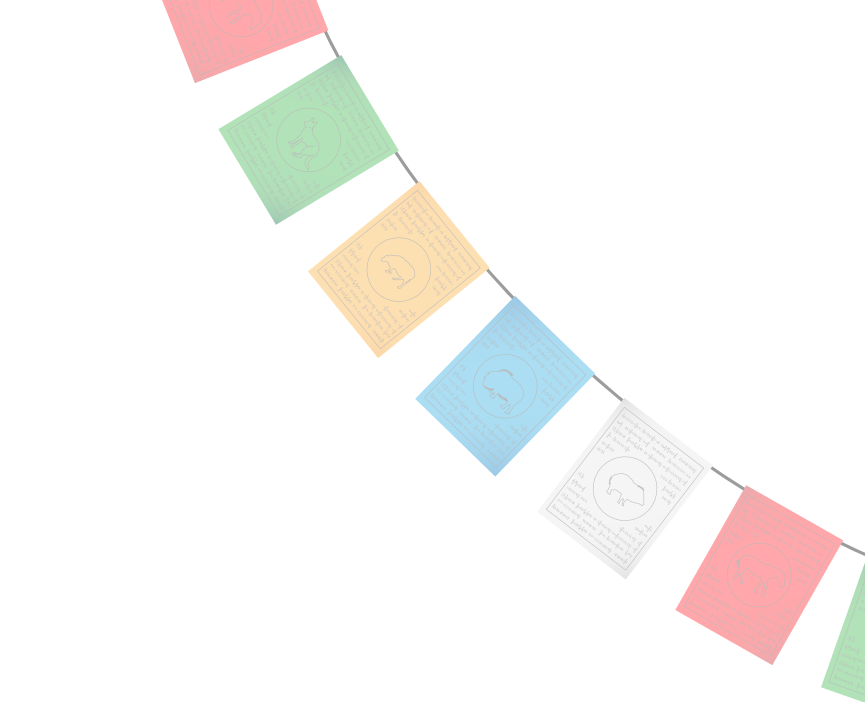
<b>Crispy Spinach</b> (Deep Fried spinach Served with Tingmo)	<b>375/-</b>
<b>Chilly Paneer</b> (A popular indo-tibetan creation)	<b>395/-</b>
<b>Butter Fried Beans</b> (Pan tossed beans Served with Tingmo)	<b>375/-</b>
<b>Mushroom with Black Bean Paste</b> (Served with tingmo)	<b>395/-</b>
<b>Paneer dry fry</b> (Paneer pieces dry fried with peanuts and peppers)	<b>395/-</b>
<b>Chilly mushroom</b> A popular indo-tibetan creation	<b>425/-</b>
<b>La-Phing</b> A Translucent mung bean jelly in chilli garlic light soya and vinegar sauce	<b>325/-</b>

# NON VEG APPETIZERS

## NEPALI APPETIZER

<b>Kokra Wai Wai Sadeko</b> Dry Wai Wai noodles tossed with onions, tomato, green chillies, lemon and Chicken Pieces	<b>325/-</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>395/-</b>
<b>Macha Tareko</b> (Deep Fried/ Pan Fried) Fish marinated with spices and batter-fried	<b>445/-</b>
<b>Phokso</b> Goat Lights, Stir fried with onions, tomatoes and Nepalis spices	<b>425/-</b>
<b>Sukuti Fry</b> Buff Jerky Sauteed with onion, garlic, tomato and spices	<b>425/-</b>
<b>Sukuti Sadeko</b>	<b>425/-</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>445/-</b>
<b>Choila</b> Newari spiced grilled chicken side-dish	<b>445/-</b>
<b>Chataamari</b> Newari Style thin rice crepes seasoned with herbs and topped with egg and chicken	<b>395/-</b>
<b>Masala Buff/Pork</b>	<b>445/-</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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**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

395/-

**Chilly Chicken Dry**

A popular indo -tibetan creation

425/-

**Chicken Dry Fry**

Chicken pieces dry fried with Peanuts and Pepper

425/-

**Spicy Fried Chicken**

**Shapta**

(Chicken/Pork/Buff)

Thinly sliced chicken with onion garlic and spices

455/-

425/-

**Steamed Fish**

Steamed fish marinated in Himalayan Herbs

525/-

**Gyuma**

Tibetan Mutton Sausages

495/-

**Pork lemon fried**

425/-

**Crispy Pork with Honey**

455/-

**Sliced Pork with Vegetables**

455/-

**Fried Pork**

455/-

**Buff with Onion**

455/-

**Pork with Green Peppers**

455/-

**Pork with Soy Sauce and**

**Mustard Oil**

455/-

**Chicken with Soy Sauce and**

**Mustard Oil**

455/-

**Tibetan Platter 1**

Gyuma, Lowa, Cheley, Shapta and Tingmo Fried Chicken and Tingmo

695/-

**Tibetan Platter 2**

Gyuma, Lowa, Chicken Dry Fry, Spicy

695/-





# NOODLES

## Veg

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<b>Wai wai Noodles</b>	<b>325/-</b>
<b>Chow Chow</b>	<b>325/-</b>
Stir Fried Noodles with Vegetables	
<b>Chilli Garlic Chow Chow</b>	<b>355/-</b>
<b>Dry Veg Thukpa</b>	<b>355/-</b>

## NonVeg

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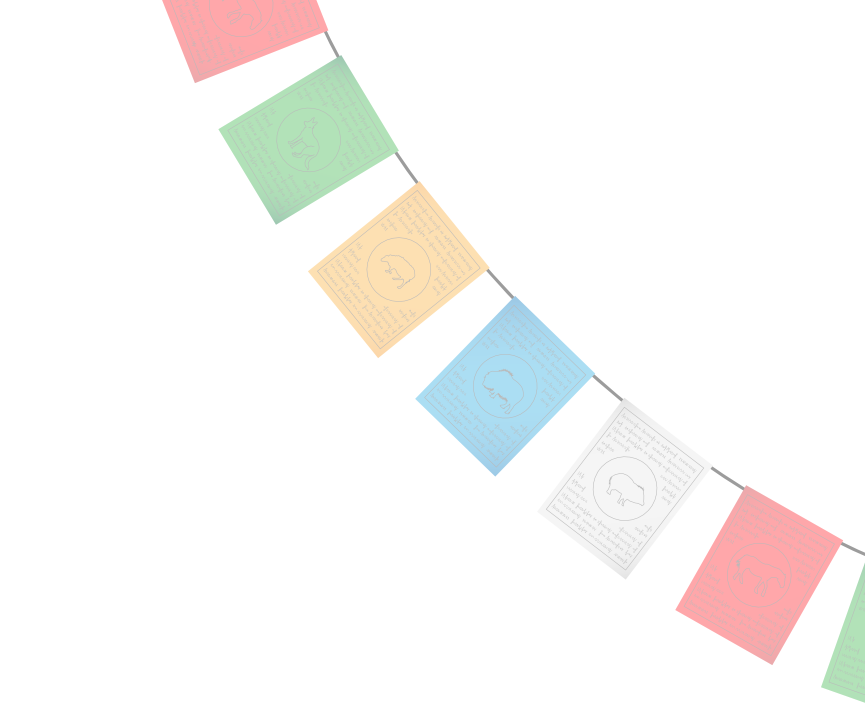
<b>Wai Wai</b>	<b>395/-</b>
(Chicken/Mutton/Pork/Buff)	
<b>Chilli Garlic Chow Chow</b>	
<b>Egg / Chicken</b>	<b>395/-</b>
<b>Mutton / Pork</b>	<b>395/-</b>
<b>Chow Chow</b>	<b>395/-</b>
(Chicken/Mutton/Buff/Pork)	
Stir fried noodles with vegetables	
<b>Yeti Special Chow Chow</b>	<b>425/-</b>
(All Meat)	

# VEG MAIN COURSE

## BHUTANESE MAIN COURSE

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<b>Ema Datchi</b>	<b>395/-</b>
The most famous Bhutanese dish made with Chilly Pepper and Cheese, served with Tingmo	
<b>Kewa Datchi</b>	<b>395/-</b>
Potato. Chilly Pepper and Cheese Curry served with Tingmo	
<b>Spinach Datchi</b>	<b>425/-</b>
<b>Mushroom Datchi</b>	<b>425/-</b>
<b>Mix Veg Datchi</b>	<b>455/-</b>





# NEPALI MAIN COURSE

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<b>Aloo Tarkari</b> Potato slowly cooked in a tomato based gravy	<b>325/-</b>
<b>Gobi Aloo Tarkari</b>	<b>325/-</b>
<b>Fried Mushroom</b> Gravy and Dry	<b>355/-</b>
<b>Fried Spinach</b>	<b>335/-</b>
<b>Fried Green Beans with Black Bean Sauce</b>	<b>395/-</b>
<b>Fried Mix Veg</b>	<b>395/-</b>
<b>Green Fried Cabbage</b>	<b>395/-</b>
<b>Pahadi Dal</b>	<b>425/-</b>
<b>Mushroom Curry</b>	<b>455/-</b>
<b>Paneer Curry</b>	<b>455/-</b>
<b>Saag Paneer Gravy</b>	<b>455/-</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>495/-</b>
<b>Tshoem Datchi</b> (Chicken/Pork/Buff) A cheesy buttery Bhutanese Curry served with Tingmo	<b>495/-</b>





# NEPALI MAIN COURSE

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**Khasi Ko Ledo** 575/-  
Spicy Mutton Curry

**Kokra ko Ledo** 495/-  
Traditional Nepali Chicken Curry

**Chicken with bamboo Shoot Dry/Gravy** 545/-

**Macha ko Ledo** 575/-  
Fish Curry

**Saag Maas** 575/-  
Spicy Mutton Curry with Green Spinach

**Kokra Saag** 525/-  
Traditional Spicy Chicken Curry with Spinach

**Jadoh with Dohkhleh Chicken** 495/-  
Rice cooked in meat stock served with onions & Spices a delicacy of the Khasi – Jaintias of Meghalaya

**Jadoh with Dohkhleh** 525/-  
Mutton / Pork

**Pork Stew with Seasonal Vegetables** 545/-

**Pork Curry** 545/-

**Assamese Pork Curry** 545/-

**Pork with Bamboo Shoot (Dry/Gravy)** 545/-

**Doh nai** 545/-  
Delicacy of the khasi-jaintias of meghalaya

## RICE & ROTI

### VEG

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**Steamed Rice** 225/-





<b>Fried Rice</b>	<b>325/-</b>
<b>Chilly Garlic Fried Rice</b>	<b>325/-</b>
<b>Tawa laccha</b>	<b>95/-</b>

## NON VEG

<b>Fried Rice</b> Chicken/Mutton/Buf/Pork	<b>375/-</b>
<b>Chilly Garlic Fried Rice</b> Chicken/Mutton/Buf/Pork	<b>375/-</b>
<b>Egg Fried Rice</b>	<b>355/-</b>
<b>Yeti Special Fried Rice</b> (All Meat)	<b>445/-</b>
<b>Tingmo</b> (Tibetan steamed Bun)	<b>95/-</b>

## DESSERTS

<b>Yomari</b>	<b>395/-</b>
<b>Jhangora Kheer</b>	<b>225/-</b>
<b>Chocolate Momos</b>	<b>355/-</b>
<b>Ragi Barfi</b>	<b>195/-</b>

