



THE HIMALAYAN KITCHEN

A unique restaurant concept, where we invite you on a culinary journey through the Himalayas.

At Yeti, we take pride in offering a diverse range of delicacies that showcase the rich tapestry of Himalayan cuisine. Our menu features an array of dishes from Nepal, Bhutan and Tibet, each crafted with passion and attention to detail. To ensure an unparalleled dining experience, our talented chefs follow age-old recipes and meticulously source spices and produce directly from local farmers, guaranteeing the freshest and highest quality ingredients in every dish.





# PLATTERS

₹ 445

## YETI VEG PLATTER

यती भेज प्लाटर

Seasoned potatoes, stir-fried Chickpeas, Wai Wai noodles, and Tibetan steamed bun

₹ 425

## VEG MOMO PLATTER

भेज मःमः प्लाटर

Steamed veg dumplings, steamed potato dumplings, and pan-fried veg dumplings

₹ 555

## NEPALI PLATTER

नेपाली प्लाटर

Chicken Sekuwa, Chicken Sadeko, Phokso, Bhuteko Chana and Chiura

₹ 555

## HIMALAYAN PLATTER

हिमालयन नन भेज प्लाटर

Gyuma, Lova, Chicken Dry Fry and Spicy fried chicken with Tingmo

₹ 555

## NON-VEG MOMO PLATTER

नन भेज मःमः प्लाटर

Steamed chicken dumplings (6 Pcs), and pan-fried mutton dumplings (6 Pcs)

# THAKALI THALIS

## VEG THAKALI THALI

भेज थकाली थाली

A complete nepali meal with choice of vegetarian curry, pahadi daal, gundruk, saag, fried potatoes, pickles, fried bittergourd, lentil wafers, curd, and komolar kheer, served with rice/flat bread

PANEER

₹ 495

MUSHROOM

₹ 495

## NON-VEG THAKALI THALI

नन-भेज थकाली थाली

A complete nepali meal with choice of meat, pahadi daal, gundruk, saag, fried potatoes, pickles, fried bittergourd, lentil wafers, curd, and komolar kheer, served with rice/flat bread

(CHICKEN)

₹ 595

(FISH)

₹ 595

(MUTTON)

₹ 595

\*\*Preparation time 25 minutes. | \*\*Govt. tax as applicable.



## TOMATO SOUP | टमाटर सुप

Soup made with pureed tomatoes and garnished with Tomato slices

₹ 255

## CLEAR SOUP | किलयर सुप

A fragrant clear soup with bok choy, beans, carrots, baby Corn, spring onions and vegetable stock

VEG

CHICKEN

₹ 255

₹ 325

## HOT & SOUR VEG | हट एंड सावर सुप

The quintessential tangy hot n sour soup with bok choy, Beans, Carrot, Baby corn, Veg stock, Spring onion, Cabbage, Soy sauce and Vinegar and chicken (Optional)

VEG

CHICKEN

₹ 255

₹ 325

## MUSHROOM SOUP | च्याउ सुप

A fragrant clear soup with veg stock and thinly cut Mushroom

VEG

CHICKEN

₹ 255

₹ 325

## SPINACH AND EGG DROP SOUP | पालुंगो र अण्डा सुप

Spinach and beaten eggs gently cooked In vegetable stock

₹ 295

\*\*Preparation time 25 minutes.

\*\*Govt. tax as applicable.





# THUKPA & THENTHUK

## THUKPA | थुक्पा

Noodle soup with cabbage, carrots, vegetable or Chicken stock, bok choy, onion, ginger, garlic, green Peas, tomatoes, and spring onion, with choice of meat

(VEG) (CHICKEN | MUTTON)

₹ 395 | ₹ 495

## KEEMA THUKPA | कीमा थुक्पा

Noodle soup topped with minced meat, cabbage, Carrots, chicken stock, bok choy, onion, ginger, Garlic, green peas, tomato & spring onion

(CHICKEN | MUTTON)

₹ 495

## MOTHUK | मोथुक

A soup of vegetable stock, bok choy, onion, ginger, Garlic, peas, tomatoes, spring onion, and steamed Veg/non-veg momos

(VEG) (CHICKEN | MUTTON)

₹ 395 | ₹ 495

## THENTHUK | थेन्थुक

Noodle soup made with hand-pulled noodles, Radish, vegetable stock, bok choy, onion, ginger, Garlic, green peas, and tomatoes, with choice of meat

(VEG) (CHICKEN | MUTTON)

₹ 395 | ₹ 495

## DRY THUKPA | सुक्खा थुक्पा

Spicy pan-fried vegetables and sliced meat with Noodles

(VEG) (EGG) (CHICKEN | MUTTON)

₹ 375 | ₹ 425 | ₹ 455





## STEAM MOMO | मःमः

(VEG) (CHICKEN | MUTTON)

Steamed dumplings stuffed with vegetables or hand-minced meat, coriander, onion, ginger and garlic

रु 295 | रु 395

## YETI SPECIAL KOTHEY MOMO |

यति स्पेसल कोथे मःमः

(VEG) (CHICKEN | MUTTON)

Pan-fried veg or non-veg dumplings

रु 325 | रु 425

## JHOL MOMO | भोल मःमः

(VEG) (CHICKEN | MUTTON)

Steamed veg or non-veg dumplings served in a soya bean curry

रु 395 | रु 455

## SHABALAY MOMO | स्याबाले मःमः

(CHICKEN | MUTTON)

A tibetan deep-fried pie stuffed with seasoned meat

रु 395

## ALOO MOMO | आलु मःमः

Dont let the simplicity fool you. A deceptively delicious blend of Mash potatoes, cheese and a proprietary concoction of spices.

रु 295

## NEWARI MOMO CHA | नेवारी मःमःचा

(VEG) (CHICKEN | MUTTON)

Steamed dumplings served with newari style sesame sauce

रु 395 | रु 425

## SCHEZWAN MOMO | शेजवान मःमः

(VEG) (CHICKEN | MUTTON)

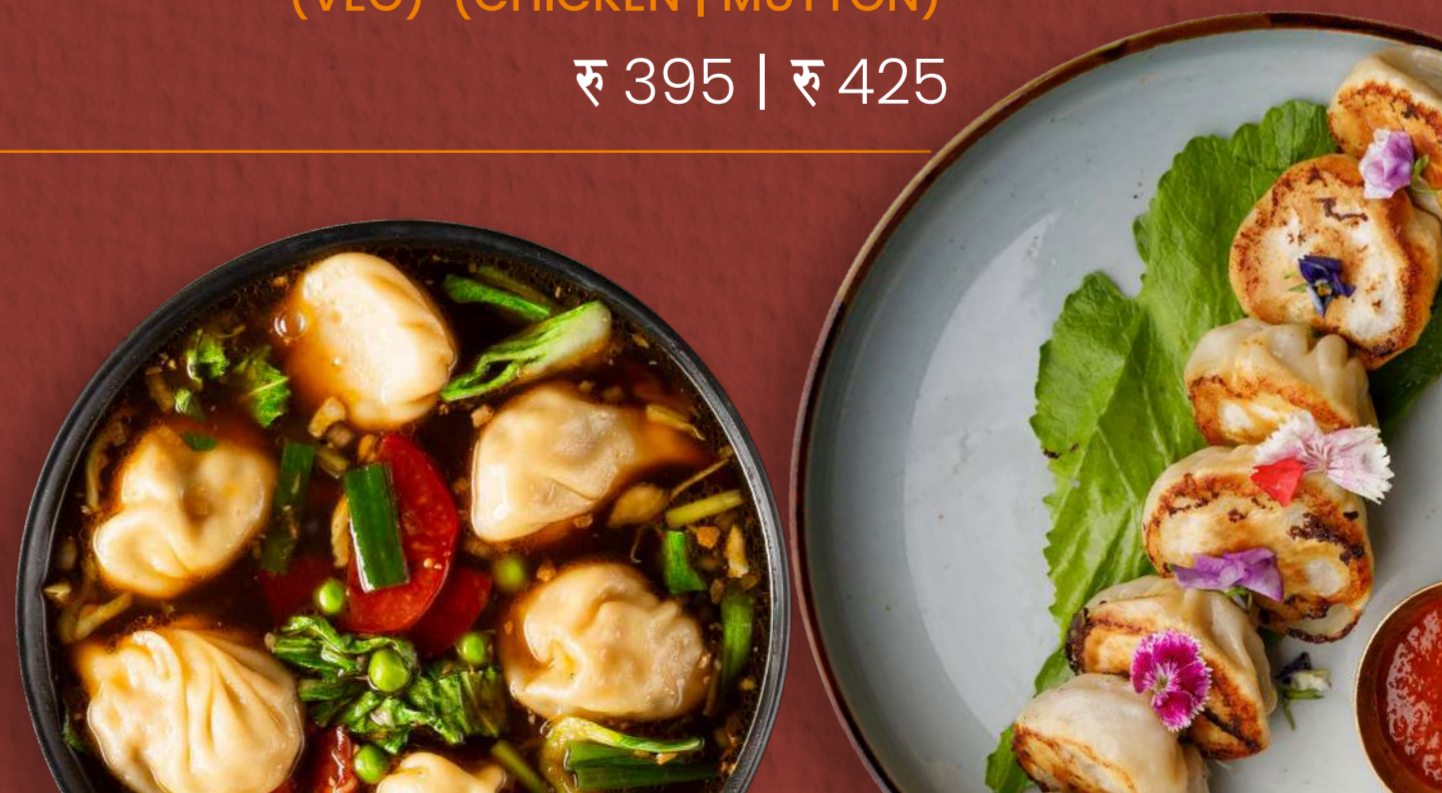
Fried dumpling tossed in a house schezwan sauce

रु 395 | रु 425

\*\* All momos are served with our special in house Peanut chutney, seasame chutney and schezwan Chutney.

\*\*Preparation time 25 minutes.

\*\*Govt. tax as applicable.





**ALOO SADHEKO | आलु साधेको**

Sautéed potatoes marinated in tangy nepali spices with a dash of lemon

रु 295

**CHANA CHIURA | चना चिउरा**

Stir fried black gram served with beaten rice

रु 325

**ALOO KO ACHAR | आलुको अचार**

Spicy potatoes marinated with sesame oil, lemon, herbs &amp; in-house sesame sauce

रु 325

**BHUTEKO CHANA | भुटेको चना**

Stir-fried chickpeas tossed with onions, tomatoes, and nepali spices

रु 325

**BHATMAS SADHEKO | भटमास साधेको**

Fried bhatmas top with onion, tomatoes, and nepali spices

रु 345

**PIRO ALOO | पिरो आलु**

Darjeeling-style boiled potatoes cooked in cumin, garlic, and spicy schezwan sauce

रु 325

**WAI WAI SADHEKO | वाइ वाइ साधेको**

Dry Wai Wai noodles marinated with onions, tomatoes, herbs and a dash of lemon

रु 295

**CHICKPEAS IN BLACK SESAME | कालो चना र कालो तिल**

Chickpeas cooked in a homemade black sesame paste

रु 325

**MUSHROOM CHOILA | च्याउ छोइला**

Grilled mushroom cooked in garlic, chillis, and newari spices

रु 395

**PANEER SADHEKO | पनीर साधेको**

Crispy paneer marinated with onion, tomatoes, and nepali spices

रु 395



# NON-VEG NEPALI APPETIZERS

## MACCHA TAREKO | माछा तारेको

Batter-fried fish served with a spicy peanut sauce

रु 395

## KOKRA TAREKO | कोक्रा तारेको

Batter-fried chicken in a spicy peanut sauce

रु 395

## SEKUWA | सेकुवा

Chargrilled chicken served with a spicy sauce

CHICKEN | MUTTON

रु 425 | रु 475

## PHOKSO | फोक्सो

Goat lungs stir-fried with onion and nepali spices

रु 395

## CHOILA | छोइला

Grilled chicken cooked in garlic, chillies, and newari spices

CHICKEN | MUTTON

रु 425 | रु 475

## CHICKEN WAI WAI SADHEKO | चिकेन वाइ वाइ साधेको

Dry Wai Wai noodles marinated with onions, tomatoes, herbs, a dash of lemon and chicken

रु 325



\*\*Preparation time 25 minutes.

\*\*Govt. tax as applicable.



# VEG TIBETAN RAPHAELER

## CRISPY SPINACH | क्रीस्पी पालुंगो

Deep-fried spinach, served with tingmo (Tibetan steamed bun)

रु 325

## MUSHROOM WITH BLACK BEAN PASTE | च्याउ साग कालो बोडी पेस्ट

Sliced mushrooms cooked with black bean paste, served with tingmo (Tibetan steamed bun)

रु 425

## VEG LAPHING | भेज लाफिङ

Translucent cold green gram bean noodles wrapped in chopped mixed vegetables and Wai Wai noodles served with chilli, garlic, light soya sauce, and vinegar

रु 375

## PANEER DRY FRY | सुक्खा पनीर फ्राई

Batter-fried cottage cheese with tomatoes, peanuts, and bell pepper

रु 395

## BUTTER-FRIED BEANS | बटर फ्राई बोडी

Beans tossed in garlic and butter served with tingmo (Tibetan steamed bun)

रु 325

## CHILLI PANEER | पनीर चिल्ली

Cottage cheese tossed in a homemade schezwan sauce, chillies, bell peppers, onions, and garlic

रु 425

## CHILLI MUSHROOM | च्याउ चिल्ली

Batter-fried mushrooms tossed in a homemade schezwan sauce, chillies, bell peppers, onions, and garlic

रु 425

\*\*Preparation time 25 minutes. | \*\*Govt. tax as applicable.



## GYUMA | ग्युमा

Homemade Tibetan deep fried mutton sausages

रु 425

## LOWA | लोवा

Goat lungs stir-fried with onion, tomatoes, and tibetan spices

रु 425

## CHICKEN DRY FRY | सुक्खा चिकेन फ्राइ

Batter-fried chicken tossed with tomatoes, peanuts, and bell peppers

रु 395

## SPICY FRIED CHICKEN (DRY) | सुक्खा पिरो चिकेन फ्राइ

Batter-fried chicken wings cooked with cumin, garlic, and spicy schezwan chutney

रु 395

## CHICKEN LAPHING | चिकेन लाफिङ

Translucent cold green gram bean noodles wrapped in minced chicken and Wai Wai noodles served with chilli garlic, light soya sauce, and vinegar

रु 425

## STEAMED FISH | स्टिम माछा

Fish filet steamed with ginger, garlic, and lemon in soya sauce

रु 395

\*\*Preparation time 25 minutes.

\*\*Govt. tax as applicable.



NON-VEG TIBETAN  
APPETIZER



# NON-VEG TIBETAN APPETIZER

## CHILLI CHICKEN (DRY) | चिकेन चिल्ली

Chicken tossed with homemade schezwan sauce, chillies, bell peppers, onion, and garlic

₹ 425

## CHICKEN WITH SOYA SAUCE AND MUSTARD OIL | चिकेन (सोया र तोरीको तेल)

Chicken tossed with soya sauce and mustard oil

₹ 425

## CHILLI PRAWNS | चिल्ली प्राउन्स

Prawns tossed with homemade schezwan sauce, chillies, bell peppers, onion, and garlic

₹ 555

## SHAPTA | शाप्ता

Thinly sliced meat stir-fried with onion, garlic, and In-house spices

₹ 425

\*\*Preparation time 25 minutes.

\*\*Govt. tax as applicable.





# BHUTANESE APPETIZER

₹ 425

## EMA DATCHI | एमा दात्ची

Cheesy curry made with vegetable stock & pickle chilli served with Tingmo (tibetan steamed bun)

₹ 425

## KEWA DATCHI | केवा दात्ची

Cheesy curry made with vegetable stock and potatoes served with tingmo.

₹ 425

## SPINACH DATCHI | पालक दात्ची

Cheesy curry made with spinach served with tingmo.

₹ 425

## MUSHROOM DATCHI | च्याउ दात्ची

Cheesy curry made with mushrooms & pickle chilli served with tingmo.

₹ 425

## DATCHI MIX VEG | दात्ची मिक्स भेज

Cheesy curry made with mix vegetables served with tingmo

₹ 475

## TSHOEM (CHEM) | ट्शोएम (चेम)

(CHICKEN)

Spicy cheese curry with meat served with tingmo (Tibetan steamed bun)

₹ 475

## SHA DATCHI | शा दात्ची

(CHICKEN)

Cheesy curry with meat served with tingmo (Tibetan steamed bun)



\*\*Preparation time 25 minutes.

\*\*Govt. tax as applicable.



**ALOO TARKARI | आलु तरकारी**

Potatoes slow-cooked in tomato gravy with onions, chillies, Coriander, and spices

₹ 295

**GOBI ALOO TARKARI | काउली आलु तरकारी**

Potatoes and cauliflower slow-cooked in tomato gravy with onions, chillies, coriander, and spices

₹ 295

**PAHADI DAL | पहाडी दाल**

Black lentils cooked with spinach, onion, ginger, garlic, and a blend of in-house spices

₹ 395

**SAAG PANEER GRAVY | साग पनिर ग्रेवि**

Spinach paste and cottage cheese cooked with onion, chillies, and spices

₹ 425

**PANEER CURRY | पनिर करी**

Cottage cheese cooked in a tomato gravy with onion, chillies, and spices

₹ 425

**MUSHROOM CURRY | च्याउ करी**

Mushrooms cooked in tomato gravy with onion, chillies, and spices

₹ 425

**FRIED GREEN BEANS WITH BLACK BEAN SAUCE | सिमी फ्राइ साग कालो सिमी सस**

French beans tossed with black bean sauce, garlic, and onion

₹ 425

**FRIED MIX VEGETABLE | मिक्स भेज फ्राइ**

Mushroom, bok choy, cabbage, carrots, beans, and baby corn sautéed in butter with garlic and onion

₹ 325

**FRIED GREEN CABBAGE | बन्दा फ्राइ**

Pan-tossed green cabbage

₹ 325

**SAAG WITH DAL BADI | साग संग दाल बादी**

Lentils cooked in an aromatic spinach curry with tomatoes, onions, ginger, and garlic

₹ 425

**FRIED MUSHROOM DRY/GRAVY | फ्राइ च्याउको ग्रेवि**

Deep fried mushrooms cooked in tomato gravy with chillies

₹ 425

**FRIED BOK CHOY | फ्राइ बक चोय**

Wok-tossed bok choy sautéed with garlic and onions

₹ 325



# NON-VEG MAIN COURSE

SAAG MAAS | साग मास

₹ 495

KOKRA SAAG | कोक्रा साग

Spicy chicken curry cooked with spinach paste, onion, tomatoes, garlic, Ginger, chillies, and spices

₹ 495

KHASI KO LEDO | खसीको लेदो

₹ 525

KOKRA KO LEDO | कोक्राको लेदो

₹ 495

MACHA KO LEDO | माछाको लेदो

₹ 495

BAMBOO SHOOT GRAVY | तामा ग्रेवि

Chicken cooked with bamboo shoots in a spicy curry with coriander, cumin, onion, tomatoes, garlic, ginger, chillies, and spices

₹ 495

ASSAMESE CHICKEN CURRY | आसामिज कोक्रा करी

Traditional assamese chicken curry cooked with potatoes, cinnamon, bay leaf, nutmeg, onion, tomatoes ginger garlic and green chilly

₹ 495



\*\*Preparation time 25 minutes. | \*\*Govt. tax as applicable.



## RICE

### STEAMED RICE | स्टीम राइस्

Fragrant steamed rice

रु 225

### FRIED RICE | फ्राइ राइस्

Pan-fried rice with mixed vegetables or meat

(VEG) (EGG) (CHICKEN | MUTTON)

रु 325 | रु 355 | रु 395

### CHILLI GARLIC FRIED RICE |

#### चिल्ली लसुन फ्राइ राइस्

Pan-fried rice with mixed vegetables, garlic,  
And chillies (add meat or egg)

(VEG) (EGG) (CHICKEN | MUTTON)

रु 325 | रु 355 | रु 395

## NOODLES

### CHOW CHOW | चाउ चाउ

Pan-fried noodles with vegetables  
(add meat or egg)

(VEG) (EGG) (CHICKEN | MUTTON)

रु 325 | रु 355 | रु 395

### CHILLI GARLIC CHOW CHOW

#### लसुन चिल्ली चाउ चाउ

Pan-fried noodles with vegetables,  
Garlic, chillies (add meat or egg)

(VEG) (EGG) (CHICKEN | MUTTON)

रु 325 | रु 355 | रु 395

### WAI WAI VEG | वाइ वाइ भेज

Cooked Wai Wai served with mixed  
vegetables or choice of meat

(VEG) (EGG) (CHICKEN)

रु 325 | रु 355 | रु 395

## BREADS

### TINGMO | टिंगमो

Steamed bun

रु 75

### ROTI | रोटी

Traditional Indian flatbread

रु 75

### PARATHA | पराठा

Crispy layered whole wheat bread finished with butter

रु 95

SIDES



# DESSERTS

## YOMARI

Steamed rice flour dumpling filled with nutella / chaku

₹ 295

## KOMOLAR (ORANGE) KHEER

Traditional Nepali-style orange rice pudding

₹ 295

## RAGI BARFI

Delicious ragi brownies made with jaggery and millet flour.

₹ 225

## CHOCOLATE MUD CAKE

₹ 245

## SIZZLING BROWNIE WITH ICE CREAM

₹ 245

## TRIAMISU

₹ 245

\*\*Govt. tax as applicable.





# TEA

HIMALAYAN AJWAIN ₹ 155

HONEY GINGER LEMON ₹ 155

EARL GREY ₹ 195

SAFFRON KAHWA ₹ 225

ROSE AND HIBISCUS ₹ 225

MOGO-MOGO ₹ 225

JASMINE PEARL ₹ 225

LEMON GRASS ₹ 225

WHITE OLONG ₹ 225

BLUE PEA AND LAVENDER ₹ 245

MATCHA ₹ 295

BUDDHA BLOSSOM ₹ 295



\*\*Preparation time 25 minutes. | \*\*Govt. tax as applicable.



# MOCKTAILS

## CHOICE OF ICE TEA (MANDARIN | LEMON | APPLE | PEACH)

Ice chilled build drink of your interest & flavour ask to bartender for your taste

₹ 275

## SAMBUCUS

₹ 295

## VIRGIN MOJITO

Lime juice, brown sugar, lemon chunks and soda. Very refreshing drink with a hint of mint

₹ 295

## PASSION FRUIT & KAFFIR LIME MARGARITA

Passion fruit, kaffir lime & pineapple juice

₹ 295

## HIMALAYAN HIGHBALL

Espresso, orange water, passion fruit syrup, agave nectar, lime & orange juice

₹ 295

## PALMYRA

Triple sec syrup, lime, kaffir lime leaf, pineapple juice & barman's magic masala

₹ 295

## LA FRAISE

Strawberry crush, basil, lime & soda

₹ 295

## WATERMELON PUNCH

Fresh watermelon, lime, fresh mint, top up with soda

₹ 295

## GINGER MINT

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

₹ 295



\*\*Govt. tax as applicable.



# COFFEE

HOUSE CAPPUCINO ₹ 225

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CAFE LATTE/ICE LATTE ₹ 245

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CLASSIC COLD COFFEE ₹ 225

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ICED AMERICANO (HAZELNUT/CINNAMON) ₹ 195

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ESPRESSO ₹ 145

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# SHAKES

NUTELLA SHAKE ₹ 275

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KIT-KAT/CHOCOLATE SHAKE ₹ 275

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PEANUT BUTTER SHAKE ₹ 295

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OREO SHAKE ₹ 275

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\*\*Govt. tax as applicable.



# SOFT BEVERAGES

RED BULL	₹ 225
FRESH LIME WATER/SODA	₹ 195
NATURAL SPARKLING WATER	₹ 195
NATURAL SPRING WATER	₹ 195
NATURAL TONIC/GINGER ALE	₹ 195
AERATED DRINKS/JUICES	₹ 155
MINERAL WATER	₹ 125

# SMOOTHIE

MANGO AND COCONUT	₹ 345
KIWI AND BANANA	₹ 345
AVOCADO, BERRIES AND BANANA WITH FIG	₹ 345
PEANUT BUTTER AND BANANA	₹ 345

\*\*Govt. tax as applicable.





# FRESH JUICE

ABCG (APPLES, BEETROOT, CARROT & GINGER)

₹ 325

PINEAPPLE

₹ 325

WATERMELON

₹ 325

ORANGE AND CARROT (SEASONAL)

₹ 325

\*\*Govt. tax as applicable.

