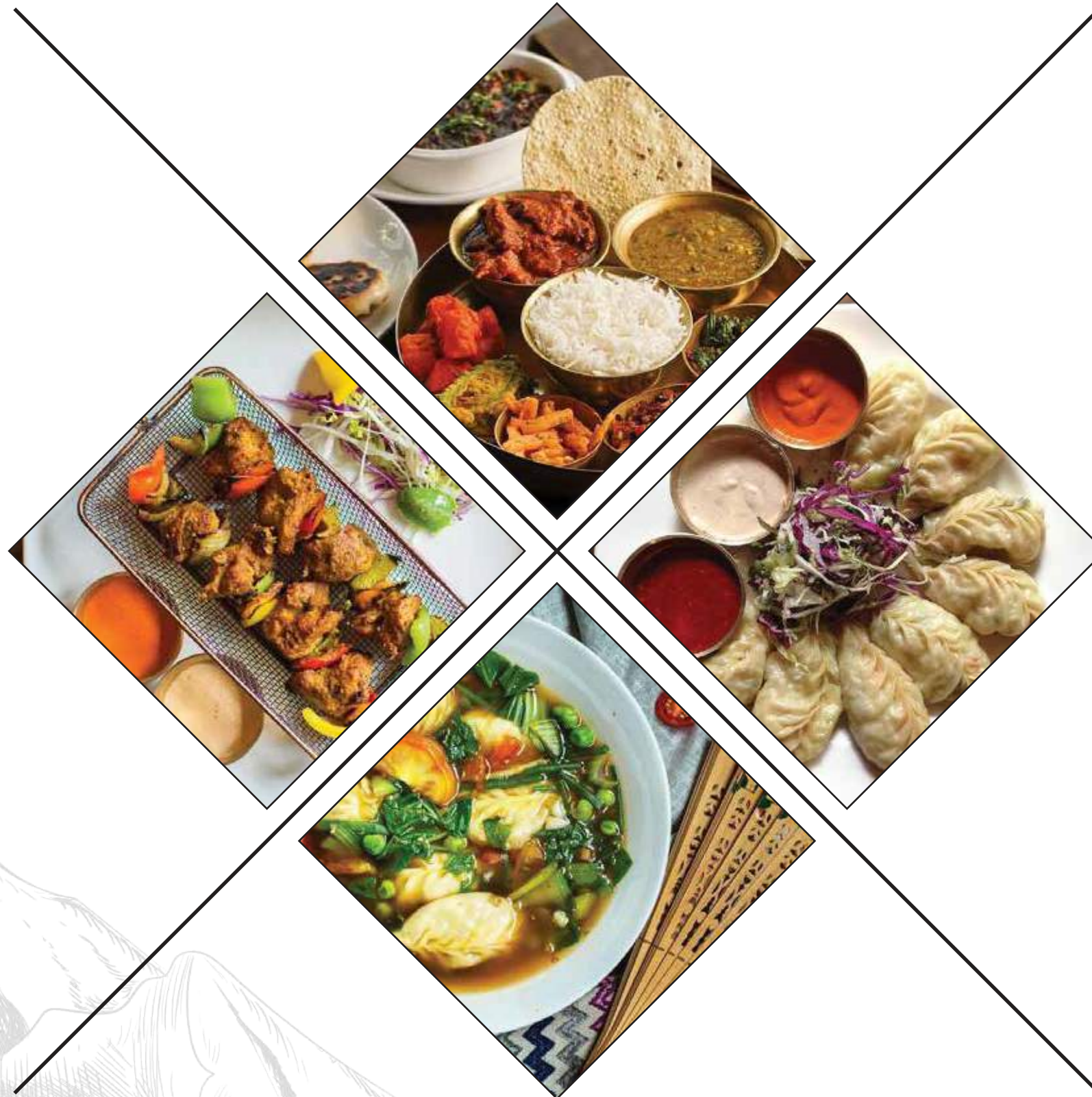
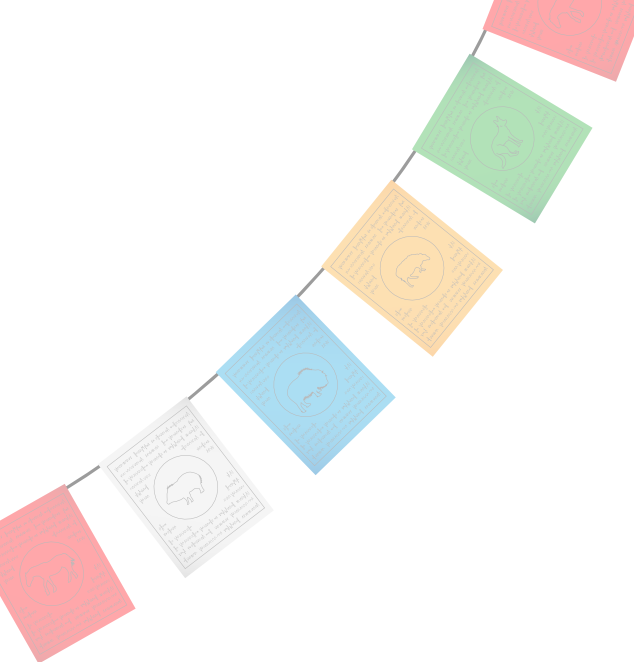




THE HIMALAYAN KITCHEN



FOOD MENU



THE HIMALAYAN KITCHEN

FOOD MENU



THAKALI THAALI

VEG **625/-**

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

NONVEG **725/-**

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

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



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



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/-



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



375/-

475/-

525/-



MOTHUK (MOMO SOUP)

Veg Mothuk

Non Veg Mothuk

(Chicken/Mutton/Buff/Pork)

425/-

475/-



MOMO

VEG

Vegetable/Aloo Momos

355/-

Jhol Momo

425/-

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

Yeti Special Kothe Momos

425/-

Veg Newari Momo Cha

425/-

Traditional Newari bite sized momos served in Sauce

Veg Schezwan Momos

425/-

Fried Veg momos Tossed in Schezwan Sauce



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



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

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



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	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/-

TIBETAN APPETIZER

Cheley Boiled or fried goat 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 and spices	445/-
Steamed Fish Steamed fish marinated in Himalayan Herbs	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/-



NOODLES

Veg

Wai wai Noodles 325/-

Chow Chow 325/-

Stir Fried Noodles with Vegetables

NonVeg

Wai Wai 395/-

(Chicken/Mutton/Pork/Buff)

Chow Chow 395/-

(Chicken/Mutton/Buff/Pork)

Stir fried noodles with vegetables

Yeti Special Chow Chow 445/-

(All Meat)

VEG MAIN COURSE

BHUTANESE MAIN COURSE

Ema Datchi 475/-

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

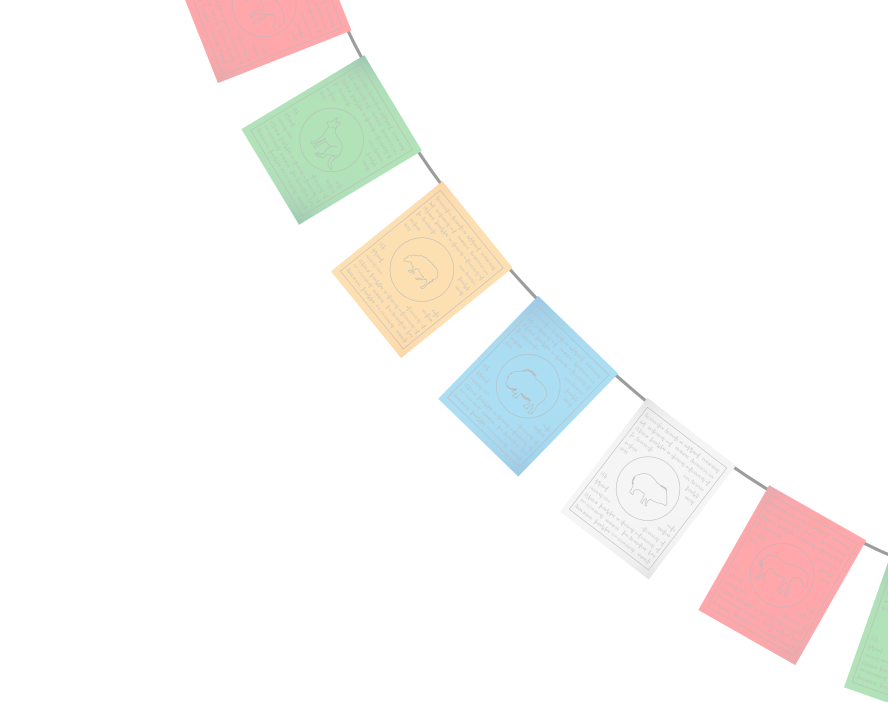
Kewa Datchi 475/-

Potato, Chilly Pepper and Cheese Curry served with Tingmo

Spinach Datchi 475/-

Mushroom Datchi 475/-

Mix Veg Datchi 475/-



NEPALI MAIN COURSE

Aloo Tarkari Potato slowly cooked in a tomato based gravy	355/-
Gobi Aloo Tarkari	355/-
Fried Mushroom Gravy and Dry	425/-
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 (Chicken/Pork/Buff) A Bhutanese meat and cheese curry served with Tingmo	495/-
Tshoem Datchi (Chicken/Pork/Buff) A cheesy buttery Bhutanese Curry served with Tingmo	495/-



NEPALI MAIN COURSE

Khasi Ko Ledo 575/-

Spicy Mutton Curry

Kokra ko Ledo 555/-

Traditional Nepali Chicken Curry

Chicken with bamboo

Shoot Dry/Gravy 555/-

Macha ko Ledo 575/-

Fish Curry

Saag Maas 575/-

Spicy Mutton Curry with Green Spinach

Kokra Saag 545/-

Traditional Spicy Chicken Curry with Spinach

Jadoh with Dohkhleh 545/-

Rice cooked in meat stock served with onions & Spices a delicacy of the Khasi – Jaintias of Meghalaya

Pork Stew with Seasonal Vegetables 575/-

Pork Curry 575/-

Assamese Pork Curry 575/-

Pork with Bamboo Shoot (Dry/Gravy) 575/-

Doh nai 575/-

Delicacy of the khasi-jaintias of meghalaya

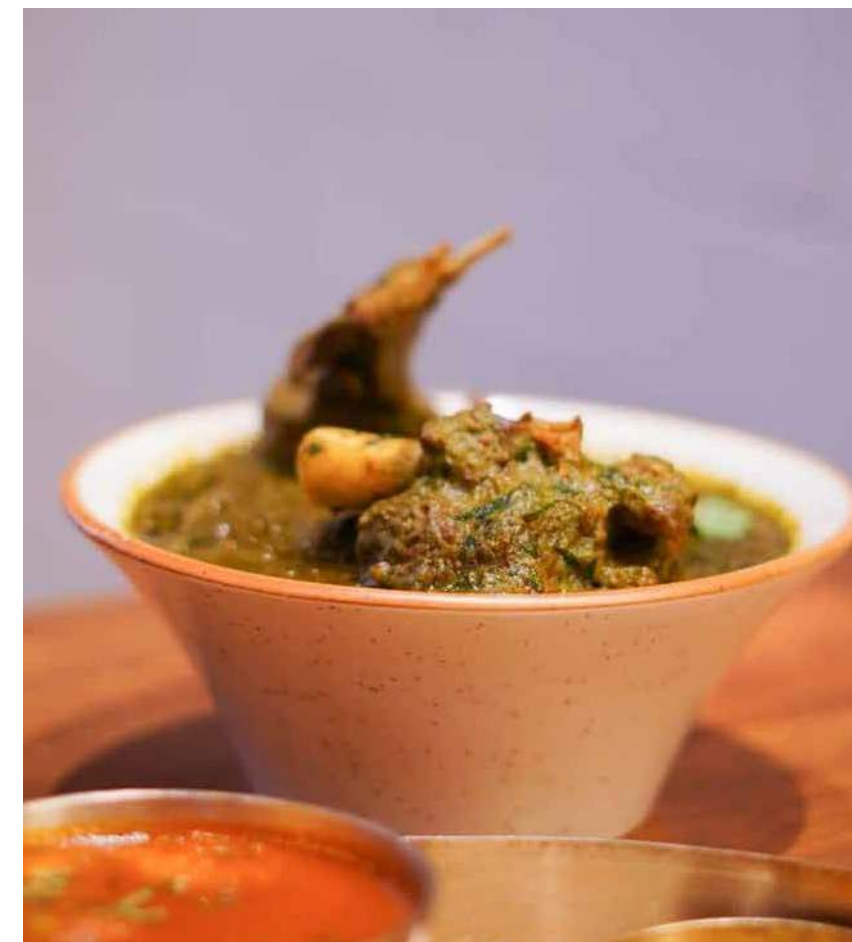
RICE & ROTI

VEG

Steamed Rice 275/-

Fried Rice 325/-

Chilly Garlic Fried Rice 325/-



Tawa Roti 75/-
Tawa laccha 95/-

NON VEG

Fried Rice 375/-

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

Elderflower, Blue Curacao,
Lime, Cucumber Slices & Mint

245/-

VIRGIN MOJITO

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

245/-

CHOICE OF ICE TEA

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

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

245/-

PASSION FRUIT & KAFFIR

LIME MARGARITA

Passion Fruit, Kaffir Lime & Pineapple Juice

245/-

HIMALAYAN HIGHBALL

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

245/-

PALMYRA

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

245/-

LA FRAISE

Strawberry Crush, Basil, Lime & Soda

245/-

WATERMELON PUNCH

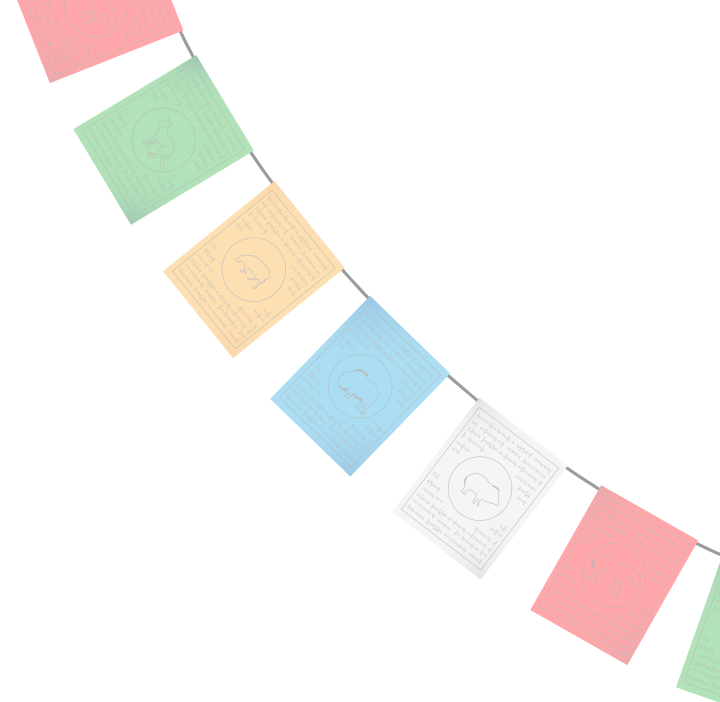
Fresh watermelon, lime, fresh mint
top up with soda

245/-

GINGER MINT

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

245/-



COFFEE

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

SHAKES

NUTELLA SHAKE	275/-
KIT-KAT / CHOCOLATE SHAKE	275/-
PEANUT BUTTER SHAKE	275/-
OREO SHAKE	275/-

FRESH JUICE

ABCG (APPLES, BEATROOT, CARROT & GINGER)	295/-
PINEAPPLE	295/-
WATERMELON	295/-

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/-
PACKAGED DRINKING WATER	95/-

