1. Veg / Comb Scoross / Tricropular effects description with protections and peac / minimate in 2. Add 5. Deep friest checken using morninated with traditional Nepoless spread Control Place for the Indian using morninated with traditional Nepoless spread Control Place for the Indian using morninated with traditional Nepoless spread Control Place for the Indian using morninated with traditional Nepoless spread Control Place for the Indian United States and Indian Unit	tarte	ers		garlic, chillies, onions, red & green pepper and fenugreek see	
Tinonpuler aforest postary filled unitin partoless and peecs/minored meet. 9 Children filled Moscolo 2 Children filled Moscolo 3 Poet freet children usings marterated with traditional Nepoless species 3 Poet freet filled butter flows for the production of the poet of the production of the produc			£5.45	22. Butter Chicken (b) Baneless chicken cooked with butter tamataes and various soices	£10.95
Deep fried michier willing mornicated with traditional Nepolesias species. 9. Poptin driving horizontal Properties of the Properties of t	riangular	r shaped pastry filled with potatoes and peas/mince	ed meat		£10.95
3. Polyhorai Duck 4. Popri dnat/Rootilidi dnat * 5. 6.45 Porri is crispy bread and allowing ingerise facilities and the properties of the					
Duck treases mannated with ginger, garlic & yoghurt bortecued in a dup owen. 4. Popri d Artifylo-dillid that * *					£111.45
dey own 4. Popt dat/flootilididate 2					100LSpic
Peop in a crispul bread and allocativities publics and a unitary loss. They are placed on top of chickpeaps, volghurt, spray and sweet churreus. 4. Chilli mushroom/fulli poneer **/ 5.7.45 Deep Fried mushrooms/poneer, cooled with peopers, sweet & spray cooled mush room promeer, cooled with peopers, sweet & spray cooled mush room promeer, cooled with peopers, sweet & spray cooled mushrooms/poneer, cooled with peopers, sweet & spray cooled mushrooms/poneer, cooled with peopers, sweet & spray cooled with fresh carnonder, forugreek leaves, timm? (Nepoke Souther) 5. Orion Bhigi or Vegetable polara	:lay over	Λ		23. Hariyali Chicken ///	£10.95
toos. They are placed on top of chickeges yoghurt spry and suest thurreys. 4a. Chill mushroom/chill panear #					illies £10.95
4. Chill mushroom/chili paneer	oes. The	ey are placed on top of chickpeas, yoghurt, spicy a	nd sweet		
beep fried mushroome/ pareer, cooled with peppers, sweet & spicy source. 5. Onion Bhgi or Vegetable palvon 6. Achor Paneer Tilkta 6. Achor Paneer Tilkta 6. Achor Paneer Tilkta 6. Achor Paneer Tilkta 7. Lemb (hops Tandoori 8. Smoled lamb chops marinated with upophurt & chargetiled in clay own 8. Salmon Fjwain 8. Tandoori Fish 1. Tandoori Fish			(7 /E		£11.45
5. One Shaji or Vegetable pakara 6. Action / Vegetable silices, marinated with gram flour & spices, deep fired 7. Controy / Vegetable silices, marinated with gram flour & spices, deep fired 8. Action /					ese spice
Corlon Bhqi or Vegetoble policora 14.4-ys Conton Bhqi or Vegetoble policora Chonic Progetoble silices: marinated with gram flour & space deep fined 15.4-ys Cottoge cheese marinated with gram flour & space deep fined 15.4-ys Cottoge cheese marinated with gram flour & space deep fined 15.7-t Camb Chops Tandoori 15.7-t Smoled lomb chops marinated with yoghut & changrilled in day oven 15.7-t Smoled lomb chops marinated with yoghut & changrilled in day oven 15.7-t Salmon Flywin 15.7-t Salmon Flywin 15.7-t Share grams to steeped in a tangy voghut marinade. Flywin flouring and fresh fill its sevent with chefts home-made green source. 15.7-t Share gridled monic fish Changrilled monic fish fillet served with chefts home-made green source. 15.7-t Specifical monic fish fillet served with chefts home-made green source. 15.7-t Specifical monic fish fillet served with chefts home-made green source. 15.7-t Share grams to sead with graft & chills served with fried bread (part) 16. Tandoori Scalps Marinated scallops cooled in day oven with chefts special churing. 17.7-t Most popular dash in fathmared valley in Neoal Morinas are steemed durplings. Staffed with spiced minroad lambylogs served with spiced with staffed with spiced minroad lambylogs served with spices of the color of the free flow or the staffed with spice of minroad will be proved minroad lambylogs served with spices. 15. Chargrilled meat mixed with temperated with ginger, carlic & malai fact for grams from the color of the properation of the serve of spices and flow oven. 15. Chargrilled meat mixed with gringer, carlic & malai fact for serves of the serve of the properation of the serves. 15. Chargrilled meat mixed with gringer, carlic & malai fact for serves of the serve of the	auce.	4			£10.95
Fired 6. Rehari Paneer Tikka 6. Schools charge cheese marrinated with ginger & garlic chargeilled in clay oven. 7. Lamb Chops Tandoori 8. Salmon Rijwan 8. Rijwan 8. Rijyan 8. Lamb Kacati 8. Lamb K				Fried chicken cooked with red & green pepper, chillies, spri	
Princh Proper litting Londo (hops Tandoori F. Lando (hops Tandoori Solmed lamb chops marinated with yoghurt & changrilled in day oven Solmen fijwain Solmen fijwain Solmen fijwain Solmen steeped in a tengy yoghurt marinade. Ajwain (caren) and fresh fill. Solmen steeped in a tengy yoghurt marinade. Ajwain (caren) and fresh fill. Solmen fish fills served with chaffs home made green souce. Pri-Pro Jininga & F.7.75 Tiger prowns tossed with garlic & chill, served with fried bread (par). 10. Tandoori Sollops Verinated scallops cooled in clay oven with cheffs home made green souce. Pri-Pro Jininga & F.7.75 Warrinated scallops cooled in clay oven with cheffs home made green souce. Most popular dah in Nathmandu valley in Negal Momas are steamed dumplings. staffed with spirad mixed lambour served with spical fullings. Tandoo' fish Changrilled meat mixed with tematess opiones, ginger, garlic and spical. Malai Tikka 5.7.75 Malai Tik		egetable slices, marinated with gram flour a spic	ces, deep		(10.05
7. Lamb (hops Tandoori 57.45 58. Salmon Rijucin 8. Salmon Rijucin 8. Salmon Rijucin 8. Tandoori Rish Chargrilled mark fish fillet served with chef's home-mode green source Fresh oill. 8. Tandoori Rish Chargrilled mark fish fillet served with chef's home-mode green source 9. Piro-Piro Jhingo 2* 7. Tandoori Rish Chargrilled mark fish fillet served with chef's home-mode green source 9. Piro-Piro Jhingo 3* 8. Tandoori Rish Chargrilled mark fish fillet served with thef's special chutney. 10. Tandoori Scolops Varinated scolops cooked in clay oven with chef's special chutney. 11. Mormo Lamb (Veg 2* 12. (Acceptability of the cooked with spring of the cooked with spring of the cooked mark filled spring of the cooked mark filled spring of the cooked mark filled spring of the cooked with spring of the cooked mark filled spri		khari Paneer Tikka 🥖	£6.45		£10.95
Smoked lamb chops Tandoori 5. The Samon fituation 8. Salmon fituation		cheese marinated with ginger δ garlic chargrille	in clay		£9.95
Smoked lamb chops marinated with yoghut & chargrilled in day view. 8. Salmon Rjwain 8. Salmon Rjwain 8. Salmon Rjwain 8. Tandoori Rish 8. Tandoori Rish		amb (hops Tandoori	£7.45	Mild chicken dish cooked in a thick creamy sauce and white w	ine.
Salmon Fijurain Salmon steeped in a tangy yoghurt marinade, fijurain (caram) and fresh fill Salmon steeped in a tangy yoghurt marinade, fijurain (caram) and fresh fill Salmon steeped in a tangy yoghurt marinade, fijurain (caram) and fresh fill Salmon fish Track of Salmon fish Chargrilled mank fish fillet served with chefs home-made green source. 9. Piro-Piro Jhinga & 57.75 Tiger prature tossed with garlic & chilli, served with fried bread (pur). 10. I andboot Scallops The fillet served with the fish special chuttery. 11. Mormo Lamb/Veg & (Receased selent divelopine) 57.75 Most popular dish in Mathmandu valley in Nepal. Mormos are steemed dumplings, suffed with spiced mirred lamb/veg served with special chuttery. 12. Tareko Gagato Chargrilled meat mixed with tomatices, onlore, ginger, garlic and spices. 13. Choila Chicken/Lamb (Newcritten) 57.75 Chargrilled meat mixed with timatees, onlore, ginger, garlic and spices. 14. Malai Tilkka Salmeko Masu Sandelva Lamb/Chicken/Duck Sande	5moked				£9.95
Salmon steeped in a tangy vaghurt marinade. Ajwain (caron) and fresh dil. 8a. Tandoori fish 67.75 Chargrilled monk fish fillet served with chef's home-made green souce. 9. Pro-Piro Jhinga ** 10. Tandoori Scalops Marinated scallops cooked in day oven with chef's special chutney. 10. Tandoori Scalops Marinated scallops cooked in day oven with chef's special chutney. 11. Moreo Lamb/Veg.** (** Messendam special cooked with special chutney. 12. Tareko Gogoto Chargrilled meat mixed with spiced mirred lamb/veg served with special chutney. 12. Tareko Gogoto Chargrilled meat mixed with tomatoes onions, ginger, garlic and spiceses. 13. Malai Tikka 50.75 Make and yeti platter 14. Malai Tikka 50.75 Soachelo Lamb/Chidren/Dudk (** Gettanfordat) 50. Himalayan Dudk (** Tareko Gogoto Chargrilled meat marinated with ginger, garlic and chills. 15. Saachelo Lamb/Chidren/Dudk (** Gettanfordat) 51.75 Chargrilled meat marinated with ginger, garlic and chills. 16. Himalayan Dudk (** 17.75 18. Loster Bhung Platter 18. Loster Bhung Plat		almaa Riuusia	<i>(775</i>		£10.95
Fresh ill Chargellied mank fish fillet served with chef's home-made green souce. Prio-Piro Jhinga Fig. & chilli, served with fried broad (puri). Tiger prounts tossed with garlic & chilli, served with fried broad (puri). To Tandborf Scalops Marinated scallops cooked in clay oven with chef's special chutney. Most popular dish in Methamand variely in Nepal Monacs are steamed dumplings, stuffed with spiced mirced lamb/reg served with special chutney. Prio-Piro Jhinga Fig. & (Received With Fried broad (puri). Morma Lamb/Veg Fig. (Received With special chutney). Most popular dish in Methamandu valley in Nepal Monacs are steamed dumplings, stuffed with spiced mirced lamb/reg served with special chutney. Prio-Piro Altro duck Most popular dish in Methamandu valley in Nepal Monacs are steamed dumplings, stuffed with spiced mirced lamb/reg served with special chutney. Prio-Piro Jhinga Fig. (Received With Special Chutney). Most popular dish in Methamandu valley in Nepal Monacs are steamed dumplings, stuffed with spiced mirced lamb/reg served with special chutney. Prio-Piro Jhinga Fig. (Prio-Piro Jhinga dish dishered with spices of cooked with creamy coconut milk in Nepalese spic Means of the Special chutney. Most popular dish in Means of the Means of the Special Chutney. Most popular dishered with spices. Means				Boneless chicken/lamb cooked with onion, tomatoes, pep	
Char-grilled mank fish fillet served with chefs home-made green souce. 9. Piro-Piro Jhingo & 57.75 Tiger prawrs tossed with garlic & chilli, served with fried bread (pur). 10. Tandoori Scalops Marinated scalops cooked in clay oven with chefs special chutney. 11. Moximo Lamb/Veg & (Reconstruit) 2017.5 Morinated scalops cooked in clay oven with chefs special chutney. 12. Tareko Gagoto Crispy panko crusted deep fried soft-shell crob, marinated with spices. 13. Choila Chidken/Lamb (Newcotton) Energy panko crusted deep fried soft-shell crob, marinated with spices. 14. Malai Tikka 15. Malai Tikka 16.75 Sacheles Lamb/Chicken/Dudk (Alexanorth) E7.75 Sacheles Charb/Chicken/Dudk (Alexanorth) E7.75 Chargrilled meat marinated with ginger, garlic and chilli. 16. Himalayan herb called zimbu and various set. 17. Nepalese Lamb/Shank 18. Lomb Rogal Chicken / Dudk (Alexanorth) E7.75 Such marinated in upplint and homemade aromatic spices and cooked in slight on the production of the control of the contro	resh dil.				£11.95
9. Piro-Piro Jhinga :* E7.75 Tiger prawns tossed with garlic & chilli, served with fried bread (puri). 10. Tandoori Scallops Warrinated scallops cooked in clay oven with chef's special chutney. 11. Mormo Lamb/Veg.* (Recorded with special chutney. 12. Tareko Gagdto Crispy panko crusted deep fried soft-shell crob, marinated with special chutney. 13. Choria Chicken/Lamb Chargrilled meat mixed with tomatoes, onions, ginger, garlic and spice. 14. Malai Tilkka Soneless chicken breast marinated with ginger, garlic and chilli. 15. Sacheko Lamb/Chicken/Duck Waterobrata) 16. Himaloyan Duck 16. Himaloyan Duck 17. Shorpalese Lamb Shank 18. Lomb Sacyuda (with resh vegetables and saffron rice. 18. Lobster Bhuna Platter Extracted meat of whole lobster, cooked in fresh fragrance of garlic ginger and bhuna massala. Served with whole shell of Lobster and plau rice. 18. Lobster Bhuna Platter Scallops 19. Piro Piro Jkien 19. Piro Piro duck 19. Piro		~ ~ 11 1 / 1 1 1 -			
Tiger prawns tossed with garlic & chilli, served with fried bread (puri) 10. Tandboof Scallops Marinated scallops cooked in clay oven with chefs special churthey. 11. Mormo Lamb/Veg.** (recession British distribution) Most popular dish in Mathmandu valley in Nepal. Mormos are steamed dumplings, stuffed with spiced mirroed lamb/veg served with special chuthrey. 12. Tareko Gagato Crispy panko crusted deep fried soft-shell crob, marinated with spices 13. Anale Masu 14. Maia Tikka Sch.75 Soneless chicken breast marinated with ginger, garlic and chilli. 15. Sacheko Lamb/Chicken/Duck Chargrilled meat marinated with ginger, garlic and chilli. 16. Himaloyan Duck 17. Nepalese Lamb Shank 17. Sextracted meat of whole lobster, cooked in fresh fragrance of garlic, garlic and pilou rice. 18. Lobster Bhuna Platter 19. Sextracted meat of whole lobster, cooked in fresh fragrance of garlic, garlic and pilou rice. 19. All of the cooked with understand part of the cooked with understand pilou rice. 17. Nepalese Lamb Shank 18. Lobster Bhuna Platter 18. Lobster Bhuna Platter 18. Lobster Bhuna Platter 18. Lobster Bhuna Platter 19. Sextracted meat of whole lobster, cooked in fresh fragrance of garlic, garlic, and pilou rice. 19. Sextracted meat of whole lobster, cooked in fresh fragrance of garlic, garlic, and pilou rice.					£11.95
Morinated scallops covered in clay oven with chefs special churney. Morinated scallops covered in clay oven with chefs special churney. Most popular dish in Klathmandu valley in Nepal Momos are steamed dumplings, stuffed with spiced mirred lamb/veg served with special chutney. Most popular dish in Klathmandu valley in Nepal Momos are steamed dumplings, stuffed with spiced mirred lamb/veg served with special chutney. Most popular dish in Klathmandu valley in Nepal Momos are steamed dumplings, stuffed with spiced mirred lamb/veg served with special chutney. Most Tarkko Gagato Crispy ponko crusted deep fried soft-shell crob, marinated with spices. Molai Tikka Chorgrilled meat mixed with tomatoes, onions, ginger, garlic and spices. Madai Tikka E6.75 Soneless chicken breast marinated with ginger, garlic & malai (soft cheese) in day oven. S. Sodheko Lamb/Chicken/Duck Gaetneforduk) F1.75 Chargrilled meat marinated with ginger, garlic and chilli. Vak and yeti platter (only oine-in) Most Tikke Cond with reast cooked with recent yearlies and cooked in changy yeghurt sauce and lime-flavour picklir and sold is a trangy yeghurt sauce and lime-flavour picklir and sold is a trangy yeghurt sauce and lime-flavour picklir and sold is a trangy yeghurt sauce and lime-flavour picklir and sold is a trangy yeghurt sauce and lime-flavour picklir and sold is a trangy yeghurt sauce and lime-flavour picklir and sold is a trangy yeghurt sauce and lime-flavour picklir and sold is a trangy yeghurt sauce and lime-flavour picklir and sold is a trangy yeghurt sauce and lime-flavour picklir and sold is a trangy yeghurt sauce and lime-flavour picklir and sold is a trangy yeghurt sauce and lime-flavour picklir and sold is a trangy yeghurt sauce and lime-flavour picklir and sold is a trangy yeghurt sauce and lime-flavour picklir and sold is a trangy yeghurt sauce and lime-flavour picklir and sold is a trangy yeghurt sauce and lime-flavour picklir and sold is a trangy yeghurt sauce and lime-flavour picklir and sold is a trangy ye	figer pra	nwns tossed with garlic $\&$ chilli, served with fried brec	ad (puri).		and fres
Mormo Lamb/Veg ** (Recording Special Chroling Special Chroling) E17.75 Most popular dish in Kathmandu valley in Nepal Mormos are steamed dumplings, stuffed with spiced mixed lamb/veg served with special chutney. 12. Tareko Gagato 13. Choila Chicken/Lamb 14. Malai Tikka 15. Sacheko Lamb/Chicken/Duck 15. Sacheko Lamb/Chicken/Duck 16. Malai Tikka 17. Sacheko Lamb/Chicken/Duck 17. Sacheko Lamb/Chicken/Duck 18. Lamb Rogan Josh 19. Lamb Nepal 19. Sacheko Lamb/Chicken/Duck 19. Sacheko Lamb Rogan Josh 19. Sacheko Lamb Rogan Josh 19. Sacheko Lamb/Chicken/Duck 19. Sacheko Masu 19. Lamb Rogan Josh 19. Lamb Rogan Josh 19. Lamb Rogan J					£12.95
Most popular dish in Mathmandu valley in Nepal. Mormas are steamed dumplings, stuffed with spiced mixed lamb/veg served with special chultrey. 12. Tareko Gagato Crispy panko crusted deep fried soft-shell crab, marinated with spices. 13. Choila Chicken/Lamb (Newaction) E7.75 Chargrilled meat mixed with tomatoes, onions, ginger, garlic and spices. 14. Malai Tikka Soneless chicken breast marinated with ginger, garlic & malai (soft cheese) in day oven. 15. Sachleko Lamb/Chicken/Duck Chargrilled meat marinated with ginger, garlic and chilli. Vak and yeti platter (only cine-in) 16. Himalayan Duck 17. Nepalese Lamb Shank Assured went in a tangy yoghurt sauce and lime-flavour picklir. 18. Lobster Bhuna Platter E17.95 Extracted meat of whole lobster, cooked in fresh fragrance of garlic, stilling and a tangy yoghurt sauce and lime-flavour picklir. 18. Lobster Bhuna Platter (only cine-in) E17.95 Extracted meat of whole lobster, cooked in fresh fragrance of garlic, and bluna massala. Served with whole shell of Lobster and pilou rice.					
chutney. 19. Tareko Gagato Crispy panko crusted deep fried soft-shell crab, marinated with spices. 13. Choila Chicken/Lamb (Newastion) Chargrilled meat mixed with tomatoes, anions, ginger, garlic and spices. 14. Malai Tikka Ed.75 Boneless chicken breast marinated with ginger, garlic and chilli. 15. Sadheko Lamb/Chicken/Duck Chargrilled meat marinated with ginger, garlic and chilli. 16. Himalayan Duck 17. Nepalese Lamb Shank El.7.95 Duck marinated in yoghurt and homemade aromatic spices and cooked in clay oven, served with account sauce, stir-fried vegetables and saffron rice. 17. Nepalese Lamb Shank El.7.95 Extracted meat of whole lobster, cooked in fresh fragrance of garlic, children and bluna masala. Served with whole shell of lobster and pilau rice. 18. Lobster Bhuna Platter Crispy panko Crosked in a tangy yoghurt sauce and lime-flavour pickling as, 33. Jhaneko Masu 4. Lamb Rogan Josh 18. traditional Newari Nepali dish grilled and marinated wit gerific, chillies, onions, red & green pepper and fenugreek seed agrific, chillies, onions, red & green pepper and fenugreek seed agrific, chillies, onions, red & green pepper and fenugreek seed agrific, chillies, onions, red & green pepper and fenugreek seed agrific, chillies, onions, red & green pepper and fenugreek seed agrific, chillies, onions, red & green pepper and fenugreek seed agrific, chillies, onions, red & green pepper and fenugreek seed agrific, chillies, onions, red & green pepper and fenugreek seed agrific, chillies, onions, red & green pepper and fenugreek seed agrific, chillies, onions, red & green pepper and fenugreek seed agrific, chillies, onions, red & green pepper and fenugreek seed agrific, chillies, onions, red & green pepper and fenugreek seed agrific, chillies, onions, red & green pepper and fenugreek seed agrific, chillies, onions, red & green pepper and fenugreek seed agrific, chillies, onions, red & green pepper and fenugreek seed agrific, chillies, onions, red & green pepper and fenugreek seed agrific, chillies, onio	Most pop	pular dish in Kathmandu valley in Nepal. Mo:mos are	steamed	Mark of l	
12. Tareko Gagato Criscu panko crusted deep fried soft-shell crab, marinated with spices. 13. Choila Chicken/Lamb (Newastion) £7.75 Chargrilled meat mixed with tomatoes, onions, ginger, garlic and spices. 14. Malai Tikka £6.75 Boneless chicken breast marinated with ginger, garlic & malai (soft cheese) in day oven. 15. Sadheko Lamb/Chicken/Duck (Gletnaforath) £7.75 Chargrilled meat marinated with ginger, garlic and chilli. 16. Himalayan Duck £19.95 Duck marinated in yoghurt and homemade aromatic spices and cooked in clay oven served with coconut sauce, stir-fried vegetables and saffron rice. 17. Nepalese Lamb Shank £17.95 A succulently tender lamb shank cooked with celery potatoes and carrot flavoursome spices and accompanied by basmati rice. 18. Lobster Bhuna Platter £95.95 Extracted meat of whole lobster, cooked in fresh fragrance of garlic ginger and bhuna masala. Served with whole shell of lobster and pilau rice.			th special		CII OF
Crispy panko crusted deep fried soft-shell crab, marinated with spices. 13. Choila Chicken/Lamb (Newactton) 57.75 Chargrilled meat mixed with tomatoes, onions, ginger, garlic and spices. 14. Malai Tikka 56.75 Soneless chicken breast marinated with ginger, garlic & malai (soft cheese) in day oven. 15. Sadheko Lamb/Chicken/Duck (stetrafordut) 57.75 Chargrilled meat marinated with ginger, garlic and chilli. 16. Himalayan Duck (only dine-in) 16. Himalayan Duck (only dine-in) 16. Himalayan Duck (only dine-in) 17. Nepalese Lamb Shank (only dine-in) 18. Lamb Xacuti (only dine-in) 19.95			£8.75		£11.95
Chargrilled meat mixed with tomatoes, onions, ginger, garlic and spices. 14. Malai Tikka 50.75 Boneless chicken breast marinated with ginger, garlic & malai (soft cheese) in clay oven. 15. Sadheko Lamb/Chicken/Duck Chargrilled meat marinated with ginger, garlic and chilli. 16. Himalayan Duck Duck marinated in yoghurt and homemade aromatic spices and cooked in clay oven served with coconut sauce, stir-fried vegetables and saffron rice. 17. Nepalese Lamb Shank fi succulently tender lamb shank cooked with celery, potatoes and carrot flavoursome spices and accompanied by basmati rice. 18. Lobster Bhuna Platter E25.95 Extracted meat of whole lobster, cooked in fresh fragrance of garlic ginger and bhuna masala. Served with whole shell of Lobster and pillau rice.					£11.95
4. Malai Tikka 5.0.75 Boneless chicken breast marinated with ginger, garlic & malai (soft cheese) in day oven. 5. Sadheko Lamb/(hicken/Duck (stextrafordust) £7.75 Chargrilled meat marinated with ginger, garlic and chilli. Yak and yeti platter (only dine-in) 16. Himalayan Duck (only dine-in) Duck marinated in yoghurt and homemade aromatic spices and cooked in clay oven, served with coconut sauce, stir-fried vegetables and saffron rice. 17. Nepalese Lamb Shank \$17.95 A succulently tender lamb shank cooked with celery, potatoes and carrot flavoursome spices and accompanied by basmati rice. 18. Lobster Bhuna Platter Extracted meat of whole lobster, cooked in fresh fragrance of garlic ginger and bhuna masala. Served with whole shell of Lobster and pilau rice.					
4. Mala likka Boneless chicken breast marinated with ginger, garlic & malai (soft cheese) in clay oven. 15. Sadheko Lamb/Chicken/Duck Chargrilled meat marinated with ginger, garlic and chilli. 16. Himalayan Duck In clay oven, served with an memade aromatic spices and cooked in clay oven, served with coconut sauce, stir-fried vegetables and saffron rice. 17. Nepalese Lamb Shank In succulently tender lamb shank cooked with celery, potatoes and corrot flavoursome spices and accompanied by basmati rice. 18. Lobster Bhuna Platter Eps. 95 Extracted meat of whole lobster, cooked in fresh fragrance of garlic ginger and bhuna masala. Served with whole shell of Lobster and pillau rice.		eo meat mixeo with tornatoes, offiors, giriger, garric	ano spic	3 1 11	25. £10.95
cheese) in day oven. 15. Sadheko Lamb/Chicken/Duck (Glestraforduk) £7.75 Chargrilled meat marinated with ginger, garlic and chilli. 16. Himalayan Duck (19.95) Duck marinated in yoghurt and homemade aromatic spices and cooked in clay oven, served with coconut sauce, stir-fried vegetables and saffron rice. 17. Nepalese Lamb Shank (17.95) A succulently tender lamb shank cooked with celery, potatoes and carrot flavoursome spices and accompanied by basmati rice. 18. Lobster Bhuna Platter (295.95) Extracted meat of whole lobster, cooked in fresh fragrance of garlic ginger and bhuna masala. Served with whole shell of Lobster and pillau rice.	. <i>N</i>	Nalai Tikka		Diced lamb lea cooked in Kashmiri spices fresh tomata source	
 15. Sadheko Lamb/Chicken/Duck (steatrofordut). 15. Chargrilled meat marinated with ginger, garlic and chilli. 16. Himalayan Duck (and political in value of the p	soneless heese) i	s chicken breast marinated with ginger, garlic & m in day oven	nalai (soft		£11.95
Chargrilled meat marinated with ginger, garlic and chilli. Yak and yeti platter (only dine-in) 16. Himalayan Duck (only dine-in) Duck marinated in yoghurt and homemade aromatic spices and cooked in clay oven, served with coconut sauce, stir-fried vegetables and saffron rice. 17. Nepalese Lamb Shank E17.95 A succulently tender lamb shank cooked with celery, potatoes and carrot flavoursome spices and accompanied by basmati rice. 18. Lobster Bhuna Platter E25.95 Extracted meat of whole lobster, cooked in fresh fragrance of garlic ginger and bhuna masala. Served with whole shell of Lobster and pillau rice. Diced lamb leg cooked with fresh vegetables and Nepalese has 37. Masu Saagwala(New attion) Boneless Lamb Cooked in spinach, onion and Nepalese herbs. 38. Lamb Xacuti Goan dish cooked with roasted aromatic fennel seeds, clay aniseed, black pepper and various goan spices. Nepalese Thali (Only dine-in) Chicken/ Meat Vegetarian/ Vegan E18.	5. S	adheko Lamb/Chicken/Duck 🥢 (&1 extra forduck)	£7.75		£10.45
Yak and yeti platter (only dine-in) 16. Himdayan Duck	.hargrille	ed meat marinated with ginger, garlic and chilli.	50		
16. Himalayan Duck 2009 Duck marinated in yoghurt and homemade aromatic spices and cooked in clay oven, served with coconut sauce, stir-fried vegetables and saffron rice. 17. Nepalese Lamb Shank E17.95 A succulently tender lamb shank cooked with celery, potatoes and carrot flavoursome spices and accompanied by basmati rice. 18. Lobster Bhuna Platter E25.95 Extracted meat of whole lobster, cooked in fresh fragrance of garlic ginger and bhuna masala. Served with whole shell of lobster and pilau rice. 28. Chicken/ Meat Vegetarian/ Vegan Chicken/ Meat Vegetarian/ Vegan	lok e	oclusti olotter (all della del	.	37. Masu Saagwala(New actition)	£12.95
Duck marinated in yaghurt and homemade aromatic spices and cooked in clay oven, served with coconut sauce, stir-fried vegetables and saffron rice. 17. Nepalese Lamb Shank £17.95 A succulently tender lamb shank cooked with celery, potatoes and carrot flavoursome spices and accompanied by basmati rice. 18. Lobster Bhuna Platter £25.95 Extracted meat of whole lobster, cooked in fresh fragrance of garlic ginger and bhuna masala. Served with whole shell of Lobster and pilau rice. Coan dish cooked with roasted aromatic fennel seeds, claderical s		Test and the second sec			£10.0E
in clay oven, served with coconut sauce, stir-fried vegetables and saffron rice. 17. Nepolese Lamb Shank £17.95 A succulently tender lamb shank cooked with celery, potatoes and carrot flavoursome spices and accompanied by basmati rice. 18. Lobster Bhuna Platter £25.95 Extracted meat of whole lobster, cooked in fresh fragrance of garlic ginger and bhuna masala. Served with whole shell of Lobster and pilau rice.). Hi Uck mari	imarayan Duck 🚆 🥖 inated in wahurt and homemade aromatic spices an			£12.95 oves, sta
17. Nepalese Lamb Shank A \$17.95 A succulently tender lamb shank cooked with celery, potatoes and carrot flavoursome spices and accompanied by basmati rice. 18. Lobster Bhuna Platter Exps. 5 Extracted meat of whole lobster, cooked in fresh fragrance of garlic ginger and bhuna masala. Served with whole shell of Lobster and pilau rice. Nepalese Thali (Only dine— (Only dine— (Chicken/ Meat Vegetarian/ Vegan)	in cla	y oven, served with coconut sauce, stir-fried vegeto	ables and	aniseed, black pepper and various goan spices.	
A succulently tender lamb shank cooked with celery, potatoes and carrot flavoursome spices and accompanied by basmati rice. 18. Lobster Bhuna Platter £25.95 Extracted meat of whole lobster, cooked in fresh fragrance of garlic ginger and bhuna masala. Served with whole shell of Lobster and pilau rice. Chicken/Meat Vegetarian/Vegan £15.			f.17.95	Neceles Theli	
carrot flavoursome spices and accompanied by basmati rice. 18. Lobster Bhuna Platter Extracted meat of whole lobster, cooked in fresh fragrance of garlic ginger and bhuna masala. Served with whole shell of Lobster and pilau rice. Chicken/Meat Vegetarian/Vegan £18.				Mepalese Inali (Only dine-	-IU)
Extracted meat of whole lobster, cooked in fresh fragrance of garlic ginger and bhuna masala. Served with whole shell of Lobster and pilau rice. Chicken/Meat Vegetarian/Vegan £18	arrot fla	avoursome spices and accompanied by basmati rice.			
ginger and bhuna masala. Served with whole shell of Lobster and Vegetarian/Vegan £15.				Chicken/Meat £18	3.95
pilau rice.	ginger a	and bhuna masala. Served with whole shell of Lot			
IA. Decided Daily 19.			C16 OF		
Whole sea bass marinated in yoghurt, garlic ginger & herbs and					-
cooked in clay oven. Served with pilau rice, salad & chef's special me-	ooked in	n clay oven. Served with pilau rice, salad & chef's sp	pecial me-		
dium hot sauce. Served with Zimbu Dall, Saag	Jium hot	sauce.			
ROULTU (Add £1 extra for duck) Bhaji, Seasond Vegetable, Stemed rice, Chapati, Salad and	Culb	(Add C) outre fee	durela)	MANUAL AND	
	UUIU	· ·		■ いきつんり はよう (3)	
20. Gurkhali (hicken / £11,45 Boneless chicken cooked in tomatoes, fresh coriander, mint & herbs.	n C		111.45	TO ALL DE	A PROPERTY OF

20. Gurkhali Chicken

Boneless chicken cooked in tomatoes, fresh coriander, mint & herbs.

21. Jhaneko Chicken or Duck (Best-Selling)

£11.95

A traditional Newari Nepali dish, grilled and marinated with ginger.

29.	harani ning Prawns 🥒	む 10.40
Cooked	with chef's special medium spices, tomatoes, peppers	and cori-
ander.		

Modi Khola Maccha Monk Fish fillet cooked in clay oven with coriander, tomatoes and chillies

41.

Sea food Mismas 🥒 Mixture of king prawns, scallops, mussel meat and squids cooked with ginger, garlic and coconut milk in Nepalese herbs.

42. Jhinga Dall

£13.95

Tiger prawns cooked with black lentils in sour sweet and rick with a bit of heat that kicks in.

From the Clay oven 🖹

Yak & Yeti Mix Grill

Tandoori chicken, malai tikka, lamb tikka, king prawn U5 and lambchops

201100	with riddin of odo.	
44.	Chicken/Lamb Tikka	£11.45
45.	Tandoori Chicken	£10.95
46.	Shaslik (Chicken/Lamb/Duck)	£11.95
47.	Hariyali Tikka	£11.95
48.	Tandoori King Prawn (U5)	£17.95
49.	Kathi Roll (Chicken/Lamb/Paneer)	£11.95
50.	Seafood Platter	£21.95

Mixture of marinated & barbecued salmon, king prawns, scallops, softshell crabs, monk fish Served with pilau rice.

51.	Thimi Vegetable 🥖	£9.95
Fresh	asparagus, wild mushrooms, paneer	~
52.	Gurkhdi Mismas Vegetable 🦯	£9.25
Fresh	beans, cauliflower, mushrooms, paneer, peas, asparagus.	
F7	D - II A A - I - b : **	COOF

Dall Makhani 🛢 £9.95 54. Karahi Paneer £9.95

Diced cottage cheese cooked with ground spices, pepper. 54a. Jhaneko Paneer/Vegetable (Vegan) £9.95

A traditional Newari Nepali dish, grilled and marinated with ginger, garlic, chillies, onions, red & green pepper and fenugreek seeds

54b. Holy Basil Vegetable £9.95 Seasonal vegetables cooked with basil leaves and various herbs and

Vegetable Side Dis

	CATOR PICE INDITE (Vegan alterna	atives available)
55.	Paneer Methi Masala 🖥	£5.95
56.	Dall Tarka/Dall Saag	£4.45
57.	Zimbu Dall	£4.95
58.	Bhind	£5.45
5 9.	Bombay Aloo	£4.95
60.	Aloo Gobi	£4.95
6l.	Saag Aloo/Saag Bhgi/Saag Paneer 🗟	
62.	Brinjal Bhaji	£4.95
63.	Baigan Bharta	£5.75
64	Mushroom Bhaii	£4 95

Brivani

spices.

65.	King Prawn Briyani	£15.95
66.	Chicken/Lamb Briyani	£11.95
67.	Duck Briyoni	£13.95
68.	Vegetable Briyani	£10.95
68a	Raitha	£9.75

Yoghurt sauce with cucumbers and is gently spiced with a touch of chat masala. Perfect side dish for briyani.

Rice Dishes

69.	Steamed Rice (Dairy Free)	£3.75
70.	Saffron Pilau Rice	£4.45
71.	Coconut Rice	£4.45
72.	Special Fried Rice	£4.45
73.	Mushroom Rice	£4.45
	Lemon Rice	£4.45
75.	Garlic/Garlic-Chilli Rice 🦊	£4.75
76.	Vegetable Rice	£4.75

77.	Naan/Butter Naan	£3.45
78.	Peshwari Naan 🦫	£3.75
79.	Keema Naan	£4.45
80.	Garlic Naan	£3.75
81.	Cheese Naan/Cheese-Orion Naan	£4.95
82.	Mint Paratha/Plain Paratha/Stuffed Paratha	£3.45
83.	Chapati/Butter Chapati	£2.45
84.	Roti (Dairy Free)	£2.45

Classic dishes

Extra Hot

(Curry, Madras, vindaloo, jalfrezi, pathia, dansak)

85.	Chicken/Lamb	£10.95
86.	Chicken tikka/Lamb tikka	£11.95
87.	King Prawn	£13.95

!!Allergy Warning!!

At Yak and Yeti, we understand your concerns about potential allergens in the foods you eat. Our primary goal is to provide accurate information on each ingredient used in each dish. To do this, we carefully manage the ingredients we buy and how we prepare our products.

While we take extreme cautions to minimize the risk of cross contamination, however, we cannot guarantee that any of our products are safe to consume for people with specific allergies such as Celery, Crustaceans, Eggs, Fish, Gluten, Lupin, Diary, Molluscs, Mustard, Nuts, Peanuts, Sesame seeds, Soya, Sulphide . However even when it is not required by local regulation, if there is a risk to allergic consumers due to the presence of a major allergen in a product, we will declare its presence on the description

or area product.			7
Contains Gluten	J. Rock	Contains Dairy	
Contains Nuts	()	Vegetarian	
Medium		Hot	71

Some dish may contain nuts, gluten or dairy products. If you have any kind of allergy, please inform your waiter.