

Starters

1. **Veg/Lamb Samosa** 🌿🌿 £5.45
Triangular shaped pastry filled with potatoes and peas/minced meat.
2. **Chicken Lollypop** 🍗🌶️ £6.45
Deep fried chicken wings marinated with traditional Nepalese spices.
3. **Pokhareli Duck** £7.95
Duck breasts marinated with ginger, garlic & yoghurt barbecued in clay oven.
4. **Papri chat/Aloo-tikki chat** 🍷🌿 £6.45
Papri is crispy bread and aloo-tikki is patties made with mashed potatoes. They are placed on top of chickpeas, yoghurt, spicy and sweet chutneys.
- 4a. **Chilli mushroom/chilli paneer** 🌶️🌶️🌿 £7.45
Deep fried mushrooms/paneer, cooked with peppers, sweet & spicy sauce.
5. **Onion Bhaji or Vegetable pakora** 🌿 £4.95
Onion/Vegetable slices, marinated with gram flour & spices, deep fried.
6. **Achari Paneer Tikka** 🌿 £6.45
Cottage cheese marinated with ginger & garlic, char-grilled in clay oven.
7. **Lamb Chops Tandoori** £7.45
Smoked lamb chops marinated with yoghurt & char-grilled in clay oven.
8. **Salmon Ajuain** £7.75
Salmon steeped in a tangy yoghurt marinade, Ajuain (caram) and fresh dil.
- 8a. **Tandoori fish** £7.75
Char-grilled monk fish fillet served with chef's home-made green sauce.
9. **Piro-Piro Jhinga** 🍷 £7.75
Tiger prawns tossed with garlic & chilli, served with fried bread (puri).
10. **Tandoori Scallops** £7.75
Marinated scallops cooked in clay oven with chef's special chutney.
11. **Mo:mo Lamb/Veg** 🌿🌿 (Please allow 20 mins of waiting time) £7.75
Most popular dish in Kathmandu valley in Nepal. Mo:mos are steamed dumplings, stuffed with spiced minced lamb/veg served with special chutney.
12. **Tareko Gagato** £8.75
Crispy panko crusted deep fried soft-shell crab, marinated with spices.
13. **Choila Chicken/Lamb** 🌶️🌶️ (New addition) £7.75
Char-grilled 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 clay oven.
15. **Sadhako Lamb/Chicken/Duck** 🌶️🌶️ (£1 extra for duck) £7.75
Char-grilled meat marinated with ginger, garlic and chilli.

Yak and yeti platter (only dine-in)

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** 🍷 £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.
19. **Sea Bass** £16.95
Whole sea bass marinated in yoghurt, garlic, ginger & herbs and cooked in clay oven. Served with pilau rice, salad & chef's special medium hot sauce.

Poultry (Add £1 extra for duck)

20. **Gurkhali Chicken** 🍷 £11.45
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,

- garlic, chillies, onions, red & green pepper and fenugreek seeds.
22. **Butter Chicken** 🍷🌿 £10.95
Boneless chicken cooked with butter, tomatoes and various spices.
 - 22a. **Chicken Tikka Masala** 🍷🌿 £10.95
Chicken tikka cooked with medium sauce, fresh cream & cashew paste.
 - 22b. **Chicken Tikka Butter Masala** 🍷🌿 £11.45
Authentic Indian dish with similar ingredients to butter chicken but spicier.
 23. **Hariyali Chicken** 🌶️🌶️🌶️ £10.95
Chicken cooked with fresh coriander, mint, ginger, garlic and chillies.
 24. **Chicken Chettinad** 🍷🌶️🌶️ £10.95
Typical South-Indian dish cooked with curry leaves, mustard and chillies.
 25. **Timur Piro Chicken/Duck** 🌶️🌶️ (Best-Selling) £11.45
Cooked with fresh coriander, fenugreek leaves, timur (Nepalese spice), chef's special spices & served in thick medium sauce.
 26. **Chilli Chicken** 🍷🌶️🌶️ £10.95
Fried chicken cooked with red & green pepper, chillies, spring onions, soya sauce, sesame oil and oyster sauce.
 - 26a. **Jhol Chicken Momo** (New addition) 🍷🌶️🌶️ £10.95
Mo:mos (steamed dumplings) added onto home-made jhol (soup).
 27. **Himali Chicken Korma** 🍷🌿 £9.95
Mild chicken dish cooked in a thick creamy sauce and white wine.
 - 27a. **Himali Chicken Pasanda** 🍷🌿 £9.95
Mild Chicken dish cooked in fresh cream, coconut, nuts and saffron.
 28. **Chicken or Lamb Bhutuwa** 🌶️ £10.95
Boneless chicken/lamb cooked with onion, tomatoes, peppers and herbs.
 29. **Zimbu Chicken/Duck (Best-Selling)** 🌶️ £11.95
Chicken cooked in Himalayan herb called zimbu and various spices.
 30. **Holy Basil Chicken** 🌶️ £11.95
Cooked with stir-fried onions, red & green peppers, ginger and fresh basil.
 31. **Piro Piro duck** 🌶️🌶️🌶️ £12.95
Duck breast cooked with creamy coconut milk in Nepalese spices.

Meats

32. **Achari Gosht** 🌶️🌶️ £11.95
Lamb cooked in a tangy yoghurt sauce and lime-flavour pickling spice.
33. **Jhaneko Masu** 🌶️🌶️ £11.95
A traditional Newari Nepali dish, grilled and marinated with ginger, garlic, chillies, onions, red & green pepper and fenugreek seeds.
34. **Lamb Rogan Josh** 🌶️🌶️ £10.95
Diced lamb leg cooked in Kashmiri spices, fresh tomato sauce.
35. **Lamb Nepal** £11.95
Boneless lamb cooked with mango and creamy sauce.
36. **Nepalese Khutta** 🌶️ £10.45
Diced lamb leg cooked with fresh vegetables and Nepalese herbs.
37. **Masu Saagwala** (New addition) 🌶️🌶️ £12.95
Boneless Lamb cooked in spinach, onion and Nepalese herbs.
38. **Lamb Xacuti** 🌶️🌶️🌶️ £12.95
Goan dish cooked with roasted aromatic fennel seeds, cloves, star aniseed, black pepper and various goan spices.

Nepalese Thali

(Only dine-in)

Chicken/ Meat £18.95
Vegetarian/ Vegan £15.95

Traditional Nepalese set meal served with Zimbu Dall, Saag Bhaji, Seasonal Vegetable, Steamed rice, Chapati, Salad and home-made pickle.



Seafood

39. **Karahi King Prawns**  £15.45
Cooked with chef's special medium spices, tomatoes, peppers and coriander.
40. **Modi Kholo Maccha**  £13.95
Monk fish fillet cooked in clay oven with coriander, tomatoes and chillies.
41. **Sea Food Mismas**  £13.95
Mixture of king prawns, scallops, mussel meat and squids cooked with ginger, garlic and coconut milk in Nepalese herbs.
42. **Jhinga Dal**   £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

43. **Yak & Yeti Mix Grill** £15.95
Tandoori chicken, malai tikka, lamb tikka, king prawn U5 and lamb chops served with naan bread. 
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, soft-shell crabs, monk fish. Served with pilau rice.

Vegetable main course (Vegan alternatives available)

51. **Thimi Vegetable**  £9.95
Fresh asparagus, wild mushrooms, paneer
52. **Gurkhali Mismas Vegetable**  £9.95
Fresh beans, cauliflower, mushrooms, paneer, peas, asparagus.
53. **Dal 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 spices.

Vegetable Side Dish (vegan alternatives available)

55. **Paneer Methi Masala**  £5.95
56. **Dal Tarka/Dal Saag** £4.45
57. **Zimbu Dal** £4.95
58. **Bhindi** £5.45
59. **Bombay Aloo** £4.95
60. **Aloo Gobi** £4.95
61. **Saag Aloo/Saag Bhaji/Saag Paneer**  £4.95
62. **Brinjal Bhaji** £4.95
63. **Baigan Bharta** £5.75
64. **Mushroom Bhaji** £4.95


Biryani

65. **King Prawn Biryani** £15.95
66. **Chicken/Lamb Biryani** £11.95
67. **Duck Biryani** £13.95
68. **Vegetable Biryani** £10.95
- 68a. **Raita** £2.75
Yoghurt sauce with cucumbers and is gently spiced with a touch of chat masala. Perfect side dish for biryani.

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
74. **Lemon Rice** £4.45
75. **Garlic/Garlic-Chilli Rice**  £4.75
76. **Vegetable Rice** £4.75

Naan Bread

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-Onion 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

- (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, Dairy, 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 of that product.

Contains Gluten 


Contains Dairy 

Contains Nuts 

Vegetarian 

Medium 

Hot 

Extra Hot 

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