

# Appetizers

**SAMOSA** (2 PCS) *(Traditional pastries stuffed with potatoes, peas and light spices)*

MEAT SAMOSA 5.95

VEGETABLE SAMOSA 4.95

**PAKORA** (8 PCS) *(Mixed vegetable fritters cooked in chickpea flour batter)*

VEGETABLE PAKORA 5.95

PANEER (COTTAGE CHEESE) PAKORA 6.95

CHICKEN PAKORA 6.95

**MASALA WINGS** *(Chicken wings flavored with Indian spices)* 9.95

**CHAAT** *(savory snack of fried chips or samosas or potato patties with mixture of chutneys)*

SAMOSA CHAAT 5.95

AALO TIKKI (POTATO PATTIES) CHAAT 5.95

PAPRI (FRIED CHIPS) CHAAT 5.95

**ASSORTED APPETIZER** *(Combination of 2 Samosas and 8 Pakoras)*

VEGETERIAN 9.95

NON VEGETERIAN 10.95

**MOMO** (10 PCS) *(Traditional steamed dumplings made of meat, vegetables and spices)*

VEGETABLE MOMO 12.95

CHICKEN MOMO 12.95

**CHICKEN 65** *(Deep fried chicken marinated with Indian spice)* 8.95

**KACHUMBARI SALAD**

*(Fresh tomatoes, red onion, bell pepper & cucumber tossed in chat masala)* 6.95



SAMOSA



MOMO



MASALA CHICKEN

## Breads (Clay Oven Cooked)

**NAAN** *(Simple but delicious unleavened flat bread, cooked in the clay oven)*

BUTTER NAAN 2.95

ROSEMARY NAAN 2.95

GARLIC NAAN 3.95

PANEER NAAN 4.95

CINNAMON DELIGHT 3.95

KASHMIRI (CASHEW & RAISINS) NAAN 4.95

**KULCHA (Onion/Potato/Keema)**

*Soft unleavened bread with different fillings* 4.95

**CHAPATI/ROTI**

*Thin or thick whole wheat bread cooked in cast iron plate or clay oven* 4.95

**ASSORTED BREAD BASKET**

*Combination of Naan, Garlic Naan and Roti* 7.95



CHAAT



NAAN

# Non Vegeterian Entree

**CURRY** (Fresh meat cooked with ground and whole spices in yellow curry sauce)

**TIKKA MASALA** (Fresh meat grilled in clay oven and cooked with cream and tomato sauce)

**SAHI KORMA** (Fresh meat simmered in mild cashew sauce and garnished with raisins and cashews)

**VINDALOO** (Tender piece of meat and potatoes cooked in vinegar and dried chilli pepper)

**MADRAS COCONUT** (Fresh meat cooked with herbs and spices in coconut milk)

**PASANDA** (A rich creamy dish cooked in a spiced yogurt flavored with toasted almonds)

**PALAK** (Fresh meat cooked with creamed spinach and spices)

**BHUNA** (Tender meat and mixed vegetables cooked with curry sauce)

**ROGAN JOSH** (Fresh meat cooked with a gravy based on browned onions or shallots, yogurt)

**CHILLI** (Batter fried chicken cubes tossed in hot chili sauce, bell peppers and onions)

**MANGO** (Fresh chicken cooked with sweet-sour sauce with mangoes, spices and herbs with touch of ginger)



TIKKA MASALA



BHUNA



KORMA



CHILLY

\*Note: All non vegeterian entrees are available with the following meal choices:

Chicken	13.95	Beef	14.95	Lamb/Goat	14.95	Shrimp	15.95
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# Vegeterian Entree

13.95

**PANEER TIKKA MASALA** (Cottage Cheese cooked with cream and tomato sauce)

**PANEER SAAG** (Cottage Cheese cooked with creamed spinach)

**PANEER CHILLI** (Grilled cottage cheese cubes mixed with spices, onions, green peppers, garlic and soy sauce)

**MUTTER PANNER** (Cubes of cottage cheese cooked in fresh peas in a light onion sauce & cream)

**PANEER MAKHANI** (Cubes of cottage cheese cooked with cubed onions, peppers and creamy tomato sauce)

**SABJI PALAK** (Mixed vegetables cooked with creamed spinach and spices)

**CHANA SAAG** (Creamed Spinach cooked with chickpeas and spices)

**VEGETABLE JALFREZI** (Cauliflower, green peppers, potatoes, mushrooms, tomatoes and carrot)

**VEGETABLE KORMA** (Mixed vegetables cooked in light cream sauce with spices and sprinkled nuts)

**AALO GOBI MASALA** (Potatoes and Cauliflower sautéed with ginger, tomatoes and spices)

**CHANA MASALA** (Whole chick peas with herbs, onions and tomatoes in Punjabi style)

**MALAI KOFTA** (Nuggets made of minced vegetables, deep-fried and cooked in a flavorful sauce)

**DAAL MAKHANI** (Lentils with fried ginger, garlic and butter)

**BAIGAN BHARTA** (Roasted egg plant lightly sautéed with green peas, onions and tomatoes)

**GOBI MANCHURIAN** (Batter-fried cauliflower cooked with onion and special spices Indo-Chinese style)

**VEG MANGO** (Fresh vegetables cooked with sweet-sour sauce with mangoes, spices, herbs and ginger)

**OKRA MASALA** (Deep Fried okra cooked with peppers and ground spices)

**AALO TAMA BODI** (Potatoes, bamboo shoot and beans cooked in Nepali spices)

**CHYAU KO TARKARI** (Oyster mushrooms, chickpeas and cauliflower cooked with Nepali-style spices)

**DAAL TADKA** (Yellow lentil curry cooked with onions, tomatoes and spices)



**GOBI MANCHURIAN**



**BAIGAN BHARTA**



**MALAI KOFTA**



**AALO GOBI**



**DAAL MAKHANI**



**SABJI PALAK**



**JALFREZI**



**CHANA MASALA**

# From the Tandoor(Clay) Oven

**KABAB** (Delicious tender meat marinated in spices and yoguri and grilled in a tandoor oven)

CHICKEN BOTI KABAB	15.95	LAMB BOTI KABAB	16.95
BEEF BOTI KABAB	15.95	SALMON BOTI KABAB	17.95
PANEER TIKKA	15.95		



KABAB

**TANDOORI** (Tender bone-in chicken or shrimp marinated with spices and yoguri) 16.95

**SEEKH KABAB** (Ground meat mixed with herbs and spices skewered cooked)

BEEF SEEKH KABAB	16.95	LAMB SEEKH KABAB	16.95
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**HIMALAYAN MIX GRILL** (Combination of chicken, lamb & beef kabab) 18.95



TANDOORI

## Rice/Noodles Specialities

**BIRYANI** (Royal basmati rice cooked with vegetables/meat flavored with saffron)

CHICKEN BIRYANI	13.95	BEEF/LAMB/GOAT BIRYANI	14.95
SHRIMP BIRYANI	15.95	VEGETABLE BIRYANI	13.95

### YAK SPECIAL BIRYANI

(Basmati rice cooked with chicken lamb or beef and shrimp with herbs & saffron) 18.95

**FRIED RICE** ( Royal basmati rice cooked with curry leaves, onion and special spices)

CHICKEN FRIED RICE	11.95	BEEF FRIED RICE	12.95
SHRIMP FRIED RICE	13.95	VEGETABLE FRIED RICE	11.95



BIRYANI

### MEAT THUKPA

(Noodles mixed with Chicken, Nepali spices and vegetable in soup) 11.95

### CHOWMEIN

(Noodles mixed with Chicken, Nepali spices and vegetable in soup)

CHICKEN CHOWMEIN	11.95	VEGETABLE CHOWMEIN	11.95
BEEF CHOWMEIN	12.95		



CHOWMEIN

## Yak Special Dinner for two

### VEGETERIAN OR VEGAN DINNER SET

(Assorted Veg Appetizer, Paneer Chilly, Chana Masala, Naan or Garlic Naan, Rice and Kheer or Gulab Jamun) 35.95

### NON-VEGETERIAN DINNER SET

(Meat Samosa, Tandoori Chicken, Lamb or Chicken Curry, Navaratna Korma, Naan or Garlic Naan, Kheer or Gulab Jamun) 45.95

## Accompainments (EACH FOR \$ 1.95)

RAITA *(Traditional pastries stuffed with potatoes, peas and light spices)*

PAPADAM *(Thin pieces of lentil bread served with tamrind chutney)*

MIXED PICKLE *(Spicy mixed pickled vegetables)*

CHUTNEY *(Onion/Mint/Tamarind)*



PAPADAM



PICKLE

## Desserts (EACH FOR \$ 3.95)

GULAB JAMUN *(Deep fried Milk balls in sweet syrup)*

KHEER *(Traditional rice pudding flavored with cardamom and rose water)*

KULFI *(Indian style ice cream made with touch of saffron)*



KHEER

## Beverages

SODA *(Coke/ Dt coke/Fanta/ Dr. pepper/Lemonade/Sprite)*

MASALA CHAI *(Black tea cooked with whole milk and tea spices)*

MANGO LASSI *(Refreshing Mango Yogurt drink with Rose Water )*

MANGO JUICE

1.95

2.95

2.95

2.95



GULAB JAMUN



KULFI