

GROUP MENU 1 – 30.50 ph Minimum of 8 people

Our group menus are specially designed to give you the best possible variety of dishes please let us know, when ordering, if you or any of your guests have special dietary requirements. Please confirm your order and booking with us 48 hrs before your arrival.

STARTERS

Poppadums with house chutneys

Mixed Pakora - a mixture of crispy pakora made with our mildly spiced chickpea batter and served with fresh chutney

MAINS

Yak Yeti Yak Chicken - select pieces of marinated chicken stir-fried with fenugreek and our own masala blend *Vegan substitution

Pharsi ra Kalo Channa - butternut squash and braised black chickpeas stir-fried with turmeric, flavoured with freshly ground mild peppery spices

Bakula Banda - broad beans and white cabbage stir-fried with our own mix of freshly ground spices

Musurko Dal - split orange lentil sauce cooked with traditional spices and finished with garlic fried in vegan butter

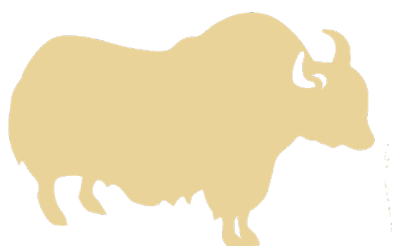
Bhat - boiled basmati rice

*VEGAN MENU SUBSTITUTION:

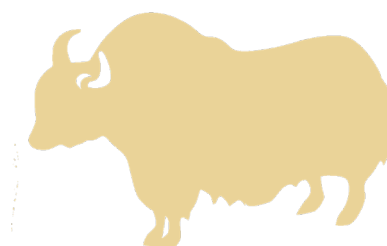
Hario Cauli ra Hario Simi - Delicately spiced broccoli and green beans stir-fried with peppers

Enjoy a complete dining experience at our restaurant, featuring a full bar with carefully selected wines, speciality cocktails, and a variety of soft drinks. Perfect for any occasion, our drink menu complements our dishes, enhancing your culinary adventure. Available for pre-order

If you are in any doubt about allergies please ask to see our Allergen list, it's important that anyone with an allergy makes themselves known to our staff on arrival.



Yak Yeti Yak
12 Pierrepont Street
Bath
BA1 1LA
eat@yakyatiyak.co.uk
www.yakyatiyak.co.uk



GROUP MENU 2 – 39.50 ph Minimum of 8 people

Our group menus are specially designed to give you the best possible variety of dishes please let us know, when ordering, if you or any of your guests have special dietary requirements. Please confirm your order and booking with us 48 hrs before your arrival.

APPETIZER

Kurum Kurum - crispy deep fried poppadum with a selection of our house chutneys

STARTERS

Momos - steamed fragrantly spiced chicken dumplings, served with achar

Mixed Pakora - a mixture of crispy pakora made with our mildly spiced chickpea batter and served with fresh chutney

MAINS

Yak Yeti Yak Chicken - select pieces of marinated chicken stir-fried with fenugreek and our own masala blend

Yak Yeti Yak Lamb - tender pieces of lamb stir-fried with cumin and our own masala blend

Pharsi ra Kalo Channa - butternut squash and braised black chickpeas stir-fried with turmeric, flavoured with freshly ground mild peppery spices

Bakula Banda - broad beans and white cabbage stir-fried with our own mix of freshly ground spices

Musurko Dal (unlimited) - split orange lentil sauce cooked with traditional spices and garlic finished with vegan ghee

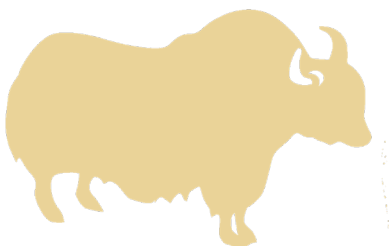
Bhat (unlimited) - boiled basmati rice

DESSERT

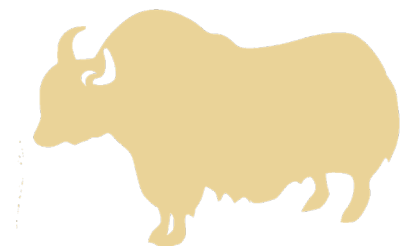
Kessariko dhai - Creamed saffron yoghurt with marinated oranges and crushed pistachios

Enjoy a complete dining experience at our restaurant, featuring a full bar with carefully selected wines, speciality cocktails, and a variety of soft drinks. Perfect for any occasion, our drink menu complements our dishes, enhancing your culinary adventure. Available for pre-order

If you are in any doubt about allergies please see our Allergen list, it's important that anyone with an allergy makes themselves known to our staff on arrival.



Yak Yeti Yak
12 Pierrepont Street
Bath
BA1 1LA
eat@yakyetiyak.co.uk
www.yakyetiyak.co.uk



GROUP MENU 3 vegan – 39.50 ph Minimum of 8 people

Our group menus are specially designed to give you the best possible variety of dishes please let us know, when ordering, if you or any of your guests have special dietary requirements. Please confirm your order and booking with us 48 hrs before your arrival.

APPETIZER

Kurum Kurum - crispy deep-fried poppadum with a selection of our house chutneys

STARTERS

Vegetable Momos - steamed fragrantly spiced vegetable dumplings, served with fresh achar

Mixed Pakora - a mixture of crispy pakora made with our mildly spiced chickpea batter and served with fresh chutney

MAINS

Pharsi ra Kalo Channa - butternut squash and braised black chickpeas stir-fried with turmeric, flavoured with freshly ground mild peppery spices

Bakula Banda - broad beans and white cabbage stir-fried with our own mix of freshly ground spices

Cauli Keraw - cauliflower and green peas stir-fried with our own mix of freshly ground spices

Chamsur Sag - spinach and watercress stir-fried with a classic blend of fresh herbs and spices

Musurko Dal (unlimited) - split orange lentil sauce cooked with traditional spices and garlic finished with vegan ghee

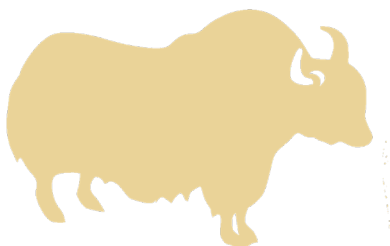
Bhat (unlimited) - boiled basmati rice

DESSERT

Kir - chilled cardamom coconut rice with pomegranate

Enjoy a complete dining experience at our restaurant, featuring a full bar with carefully selected wines, speciality cocktails, and a variety of soft drinks. Perfect for any occasion, our drink menu complements our dishes, enhancing your culinary adventure. Available for pre-order

If you are in any doubt about allergies please see our Allergen list, it's important that anyone with an allergy makes themselves known to our staff on arrival.



Yak Yeti Yak
12 Pierrepont Street
Bath
BA1 1LA
eat@yakyatiyak.co.uk
www.yakyatiyak.co.uk

