

STARTERS

Momos

Delicately spiced stuffed and steamed dumplings, a nepalese favourite, served with fresh tomato chutney

Chicken or Vegetable /Vegan 9.00

Momo Jhol

Delicately spiced stuffed and steamed dumplings in a spiced soy gravy, a Kathmandu speciality

Chicken or Vegetable /Vegan 7.80

Malekhu Macha

Scottish salmon pieces marinated with ginger and mild spices, deep fried until crispy served with fresh house pickles and fresh mint chutney 9.20

Polayko Masu

Tender boneless strips of lamb marinated in an aromatic blend of spices served with fresh house pickles and fresh mint chutney 9.00

Chicken Shekuwa

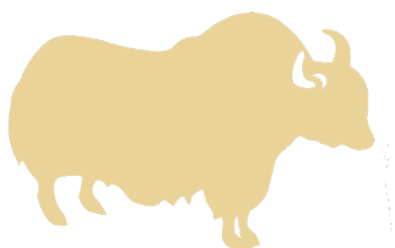
Prime strips of chicken breast marinated in an aromatic blend of spices served with fresh house pickles and fresh tomato chutney 8.80

Mixed Vegetable Pakora Vegan

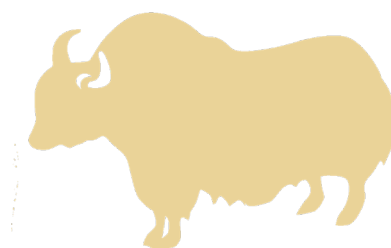
A selection of fresh vegetables deep fried in our mildly spiced chickpea batter until crispy and served with fresh tomato chutney 8.20

Kale Pakora Vegan

Shdedded kale deep fried in our mildly spiced chickpea batter until crispy and served with fresh tomato chutney 8.20



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



MAIN COURSE

We cook to order, please tell us how spicy you like your food Mild (will have a little peppery heat from our spice blends), Medium, Hot or Very Hot

Chicken Thukpa

Slow cooked chicken noodle soup, a high altitude staple. Served with fresh coriander and chilli oil 17.90

SET MAINS for 1 person

All set mains include steamed basmati rice, orange dal, kalo channa, pickle, sweet and fresh chutneys

Yak Yeti Yak Chicken

Chicken slices marinated with garlic, fenugreek and mild aromatic spices stir-fried with fresh tomatoes and spring onion 20.10

Chicken Bhutuwa

Chicken breast curried with ginger, garlic and fresh tomato, flavoured with freshly ground mild peppery spices 20.10

Pork Bhutuwa

Diced pork curried with ginger, garlic and fresh tomato, flavoured with freshly ground mild peppery spices 20.10

Yak Yeti Yak Lamb

Tender pieces of lamb marinated with garlic, turmeric and mild aromatic spices stir-fried with fresh tomatoes and spring onion 21.00

Yak Yeti Yak Beef

Slices of steak marinated with garlic and mild peppery spices stir-fried with peppers, onion, tomato and spring onion 21.00

Aloo Tamar Vegan

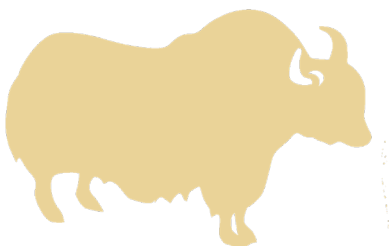
Fermented bamboo shoots braised with black-eye peas, new potatoes and fresh tomato, flavoured with cumin and freshly ground aromatic spices 19.90

Cauli Keraw Vegan

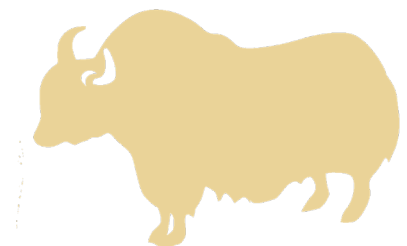
Cauliflower and green peas stir-fried with onion and fresh tomato, flavoured with freshly ground mild aromatic spices 19.90

Hario Cauli ra Hario Simi Vegan

Delicately spiced broccoli and green beans stir-fried with peppers 19.90



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INDIVIDUAL MIX AND MATCH DISHES

We recommend that 2 individual dishes, a side dish, a rice and a dal is enough for 2 people sharing

Meat dishes

Chicken Bhutuwa

Chicken breast curried with ginger, garlic and fresh spring onions, flavoured with mild peppery spices 12.00

Yak Yeti Yak Chicken

Sliced chicken breast marinated with garlic, fenugreek and mild aromatic spices stir-fried with fresh tomatoes and spring onion 12.00

Chicken Chilli

Sliced chicken breast marinated with ginger, and mild aromatic spices stir-fried fresh green chillies, peppers and tomato 12.00

Pork Sag Aloo

Slow cooked pork in an aromatically spiced gravy with potato, spinach and coriander 12.30

Pork Bhutuwa

Marinated pork curried with ginger, garlic and spring onions, flavoured with mild peppery spices 12.30

Lamb Tamar

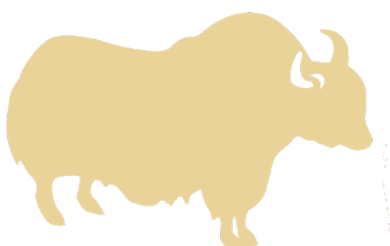
Lamb slow braised with fermented bamboo shoots, black-eye peas, new potatoes and fresh tomato, flavoured with cumin 12.50

Yak Yeti Yak Lamb

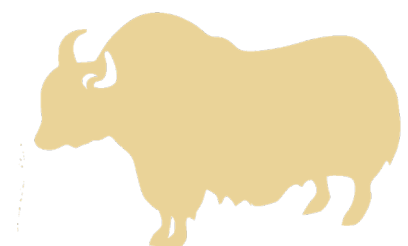
Tender pieces of lamb marinated with garlic, turmeric and mild aromatic spices stir-fried with fresh tomatoes and spring onion 12.90

Yak Yeti Yak Beef

Sliced steak marinated with garlic and mild peppery spices stir-fried with peppers, onion and tomato 12.90



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Vegetable dishes

Bakula Banda Vegan

Broad beans and white cabbage stir-fried with ginger and tomato, flavoured with freshly ground mild aromatic spices 11.80

Cauli Keraw Vegan

Cauliflower and green peas stir-fried with onion and fresh tomato, flavoured with freshly ground mild aromatic spices 11.80

Brinjal ra Bhatmas Plant based

Soft smoky aubergine and spices with toasted crunchy soya beans 12.20

Hario Cauli ra Hario Simi Vegan

Delicately spiced broccoli and green beans stir-fried with peppers 11.80

Aloo Tamar Vegan

Fermented bamboo shoots braised with black-eye peas, new potatoes and fresh tomato, flavoured with cumin and freshly ground aromatic spices 11.80

Pharsi ra Kalo Channa Plant based

Butternut squash and braised black chickpeas stir-fried with turmeric, flavoured with freshly ground mild peppery spices 11.80

Cauli Keraw Vegan

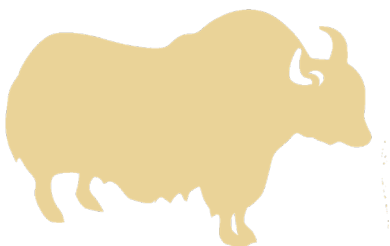
Cauliflower and green peas stir-fried with onion and fresh tomato, flavoured with freshly ground mild aromatic spices 11.80

Chyauko Tarkari Vegan

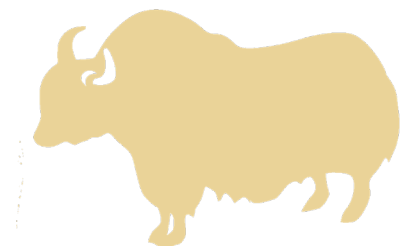
Mushrooms gently stir-fried with fresh ground fragrant spices, tomato and spring onion 12.20

Chamsur Sag Vegan

Fresh watercress, spinach and dill stir-fried with whole spices, tomato spring onion and mild peppery spices 12.20



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RICE, DAL AND SIDE DISHES

Bhat Vegan

Steamed basmati rice 5.10

Bhuteko Bhat Vegan

Nepalese style fried rice with freshly diced carrot, green beans, turmeric and mustard seeds 5.90

Musurko Dal Vegan

Orange lentils cooked with turmeric, refried with garlic infused vegan ghee 6.10

Manang Black Dal Vegan

Black beans from Manang slow cooked and refried cumin infused vegan ghee 6.10

Aloo Tamar Vegan

Fermented bamboo shoots braised with black-eye peas, new potatoes and fresh tomato, flavoured with cumin and freshly ground aromatic spices 7.20

Pharsi ra Kalo Channa Vegan

Butternut squash and braised black chickpeas stir-fried with turmeric, flavoured with freshly ground mild peppery spices 7.20

Bakula Banda Vegan

Broad beans and white cabbage stir-fried with ginger and tomato, flavoured with freshly ground mild aromatic spices 7.20

Cauli Keraw Vegan

Cauliflower and green peas stir-fried with onion and fresh tomato, flavoured with freshly ground mild aromatic spices 7.20

Kurum Kurum Vegan

Deep fried crispy poppadum 1.50

Timur ko Achar Vegan

Savoury tomato and Timur chutney 1.60

Patina ko Achar Vegan

Savoury tomato, mint and garlic chutney 1.60

Spicy Achar Vegan

Our speciality spicy chutney chillies, Timur, ginger and garlic 1.60

Sweet Achar Vegan

Our own sweet tomato and chilli (mild) chutney 1.60

Pickle Vegan

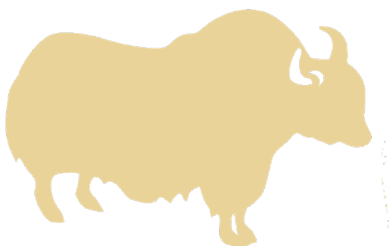
Mixed vegetables and mango pickled with a mustard based 1.60

Fresh Raita

Yoghurt dip with fresh mint and chilli 2.30

Dhai

Natural yoghurt 1.70



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