



## MENU

We cook your food fresh to order, please understand that at busy times your food may take a little longer. Our chefs will do their best to be as quick as possible, if you are in a rush please let us know so we can advise you.

Allergens are present in our kitchen, please ask a member of staff for help before ordering.

### STARTERS

<b>Pork Momos</b>	Steamed fragrantly spiced pork dumplings, served with fresh chutney	6.20
<b>Vegetable Momos</b>	Steamed fragrantly spiced vegetable dumplings, served with fresh chutney	6.20
<b>Malekhu Macha</b>	Marinated salmon pieces, deep fried until crispy served with fresh chutney	6.30
<b>Polayko Masu</b>	Grilled boneless strips of marinated lamb served with fresh chutney	6.50
<b>Kale Pakora</b>	Crispy kale deep fried in our mildly spiced chickpea batter and served with fresh chutney	5.50
<b>Beetroot Pakora</b>	Shredded beetroot deep fried in our mildly spiced chickpea batter and served with fresh chutney	5.50
<b>Cheese balls</b>	Golden crispy fried cheese balls served with sweet fresh chutney	5.50
<b>Aloo Dum</b>	Delicately spiced potato and sesame salad	5.50

## MAIN COURSE

Please tell us how spicy you like your food Mild, Medium, Hot or Very Hot

### SET MAINS

All set mains include boiled rice, dal and a fresh chutney

<b>Yak Yeti Yak Chicken</b>	Chicken stir-fried with fenugreek and our own masala blend	14.90
<b>Chicken Jhol</b>	Chicken stir-fried on the bone with Ginger, Garlic and simmered in spiced gravy	14.90
<b>Pork Bhutuwa</b>	Marinated pork in freshly ground spices, tomato and spring onion	15.50
<b>Yak Yeti Yak Lamb</b>	Tender pieces of lamb stir-fried with cumin and our own masala blend	15.90
<b>Yak Yeti Yak Beef</b>	Slices of steak marinated in our special blend of spices then stir-fried with peppers, onion and tomato	15.90

### Plant Based

<b>Aloo Tamar</b>	Fermented bamboo shoots, braised with new potatoes, black-eye peas and cumin	13.80
<b>Cauli Keraw</b>	Cauliflower and green peas stir-fried with our own mix of freshly ground spices	13.80
<b>Pharsi ra Kalo Channa</b>	Squash and black chickpeas stir-fried with turmeric and our own mix of spices	14.30
<b>Hario Cauli ra Kurilo</b>	Delicately spiced broccoli and asparagus stir-fried with peppers	14.30

## Individual Mix and Match Dishes

If you prefer to create your own mix and match menu for sharing, we recommend you order 2 full portions plus 1 or 2 side portions with rice and dal for 2 people

<b>Chicken Jhol</b>	Chicken stir-fried on the bone with Ginger, Garlic and simmered in spiced gravy	8.60
<b>Yak Yeti Yak Chicken</b>	Chicken stir-fried with fenugreek and our own masala blend	8.60
<b>Chicken Chilli</b>	Chicken stir-fried with fresh green chillies, peppers, tomato and spring onion	8.60
<b>Pork Sag Aloo</b>	Pork slow cooked in its own juices with potato, spinach and coriander	8.60
<b>Pork Bhutuwa</b>	Marinated pork in freshly ground spices, tomato and spring onion	8.60
<b>Lamb Tamar</b>	Lamb slow cooked with bamboo shoots, black-eye peas and potato	8.60
<b>Yak Yeti Yak Lamb</b>	Tender pieces of lamb stir-fried with cumin and our own masala blend	9.30
<b>Yak Yeti Yak Beef</b>	Slices of steak marinated in our special blend of spices then stir-fried with peppers, onion and tomato	9.30

### Plant Based

<b>Aloo Tamar</b>	Fermented bamboo shoots, braised with new potatoes, black-eye peas and cumin	6.90
<b>Aloo Channa</b>	Potato and chickpeas stir-fried with cumin and our own mix of spices	6.90
<b>Bakula Banda</b>	Broad beans and white cabbage stir-fried with freshly ground spices	6.90
<b>Cauli Keraw</b>	Cauliflower and green peas stir-fried with our own mix of freshly ground spices	6.90
<b>Hario Simi ra Aloo</b>	Fresh green beans and new potatoes stir-fried in our own blend of spices	6.90
<b>Chyauko Tarkari</b>	Mushrooms gently stir-fried in our own mix of freshly ground spices and tomato	7.20
<b>Chamsur Sag</b>	Spinach and watercress stir-fried with a classic blend of fresh herbs and spices	7.40
<b>Pharsi ra Kalo Channa</b>	Squash and black chickpeas stir-fried with turmeric and our own mix of spices	7.30
<b>Hario Cauli ra Kurilo</b>	Delicately spiced broccoli and asparagus stir-fried with peppers	7.60

## Rice, Dal and Side Dishes

<b>Bhat</b>	Steamed basmati rice	2.90
<b>Bhuteko Bhat</b>	Fried rice Nepalese style with turmeric, mustard seeds and mixed vegetables	3.90
<b>Musurko Dal</b>	Orange lentils cooked with mild spices, refried with garlic infused vegan ghee	4.10
<b>Maasko Dal</b>	Black lentils simmered with mild spices, refried with herb infused vegan ghee	4.10
<b>Aloo Tamar</b>	Fermented bamboo shoots, braised with new potatoes, black-eye peas and cumin	4.10
<b>Aloo Channa</b>	Potato and chickpeas stir-fried with cumin and our own mix of spices	4.10
<b>Bakula Banda</b>	Broad beans and white cabbage stir-fried with freshly ground spices	4.10
<b>Cauli Keraw</b>	Cauliflower and green peas stir-fried with our own mix of freshly ground spices	4.10
<b>Hario Simi ra Aloo</b>	Fresh green beans and new potatoes stir-fried in our own blend of spices	4.10
<b>Kurum Kurum</b>	Deep fried crispy poppadum	0.90
<b>Achar</b>	Freshly ground tomato chutney	0.90
<b>Sweet Achar</b>	Our own sweet tomato and chilli (mild) chutney	0.90
<b>Spicy Achar</b>	Our speciality spicy chutney from the high Himalaya	0.90
<b>Pickle</b>	Mixed pickled vegetables, mango and spices	0.80
<b>Fresh Raita</b>	Yoghurt dip with fresh mint and chilli	1.90
<b>Dhai</b>	Natural yoghurt	0.90