



## APPETIZER

**Crispy Kale**  
*Yogurt, tamarind sauce, crispy potatoes*

**Bhuteko Aaloo(Roasted Potato)**  
*Roasted peewee potato*

**Veg Manchurion**  
*Crispy vegetable balls, tomato, garlic*

**Samosa Chat**  
*Mint tamarind, yoghurt*

**Chicken/Buff Chili**  
*Crispy chicken, bell pepper, red onion, chili sauce*

**Crispy Pork Belly**  
*Orange honey glazed*

**Chowmein Chkn/Veg**  
*Street Noodles*

**Pork/Buff Choila**  
*Smoky grilled, red chili, green garlic mustard oil, cilantro, roasted tomato*

**Sukuti Sadheko**  
*Crispy goat meat, tomato, onion, cilantro, chili*

**Wild Boar(Texas Free Range Hog)**  
*Marinated with mustard oil, ginger, rosemary, garlic*

**Chicken Sekuwa**  
*Warm spice, roast in the clay oven*

**Goat(Khasiko) Bhuttan**  
*Crispy goat intestines, all organs*

\*\*\*All Main Course Served With Basmati Rice\*\*\*

## MAIN COURSE

<b>Nepali Set Meal</b>	23
<i>Chicken/goat/lamb or paneer, Black daal, saag, cauliflower</i>	
<b>Butter Chicken</b>	19
<i>Boneless chicken thigh, cashew, yak butter</i>	
<b>Chicken Curry</b>	15
<i>Boneless chicken breast and thigh</i>	
<b>Fish Curry</b>	17
<i>White bass, tomato gravy</i>	
<b>Spicy Pork Curry(Very Spicy)</b>	17
<i>Green chili, red onion, tomato</i>	
<b>Pork &amp; Spinach</b>	17
<i>Chefs home grown dish</i>	
<b>Goat Curry</b>	20
<i>Bone in goat, typical Nepalese curry</i>	
<b>Lamb Saag</b>	18
<i>Spinach, cream, butter</i>	
<b>Cauliflower Curry</b>	16
<i>Fresh local cauliflower, garlic, cumin</i>	
<b>Chana Masala</b>	12
<i>Classic chickpeas curry</i>	
<b>Palak Paneer</b>	18
<i>Spinach, cream, butter</i>	
<b>Black Daal</b>	12
<i>Yak butter, Jimbo</i>	
<b>Tandoori Chicken(16 oz)</b>	17
<i>Marinated chicken with yogurt, garlic, garam masala</i>	
<b>Tandoori Salmon</b>	22
<i>Filet of Salmon, lemon butter</i>	
<b>Biryani For Two(Goat/Bone In Chicken)</b>	35
<i>Aromatic basmati rice, crispy onion</i>	

## YAK APPETIZER & ENTREES

<b>Yak MoMo(8 pcs)</b>	<b>14</b>
<i>Nepalese Dumpling</i>	
<b>Grilled Yak(5 oz)</b>	<b>15</b>
<i>Sous-vide for 8 hours, Serve medium-rare</i>	
<b>Crispy Yak Chili</b>	<b>19</b>
<i>Crispy yak, housemade chili sauce serve over the fried rice</i>	
<b>Yak Korma</b>	<b>22</b>
<i>Cashew, cream, butter</i>	
<b>Yak Biryani For Two</b>	<b>35</b>
<i>Aromatic basmati rice, crispy onion</i>	



## SIDE

SIDE	
Chicken Fried Rice	9
Crispy Brussels Sprout	6
Yak Butter( <i>clarified</i> )	4
Raita	3
Chicken Pickle( <i>spicy</i> )	5
Roti/Naan/Garlic Naan	3/3/3.5