

WELCOME TO YAK & YETI

APPETIZERS, SOUP AND SALAD

- DAAL SOUP: Lentil soup with fresh spinach, Garlic and herbs 4.75 CUP/ 6.50 BOWL
- CHEF SPECIAL CHAAT: Diced tomato, Chickpeas, onion, potato, crispy rice, sev, nuts, cilantro, yogurt, 8.50
mint, tamarind sauce and chat masala.
- VEGETABLES PAKORAS: Golden fried mixed vegetables fritters served with dairy based mint sauce. 7.50
- VEG SAMOSAS (2 PCS): Crisp patties stuffed with potatoes & green peas, served with mint and tamarind. 7.75
sauce (mint sauce is not vegan)
- TOFU CHILI: Organic Tofu, bell peppers, sliced onion and Tomato in sweet chili sauce. 10.75
- CHICKEN CHILI: Boneless chicken, bell peppers, sliced onions and tomato cooked in sweet chili sauce 11
- SAMOSA CHAT: Samosa served on the bed of spiced chickpeas & topped with chutneys... Yummy!!!! 11.00
- YAK & YETI CHICKEN SALAD: Tandoori Chicken Tikka, Romaine lettuce, crispy rice, sev, nuts, 15.75
homemade paneer, cilantro, with Himalayan chili honey vinaigrette dressing.

MOMO (STEAM DUMPLINGS)

Served with choice of mild or hot sauce. Option of 8 pcs and 12 pcs

8 pcs/12 pcs

- VEGGIE MOMO: Steamed dumplings filled w/spinach, onion, cabbage & spices. 10.25/14.75
- CHICKEN MOMO: Steamed dumpling filled with ground organic chicken breast and spices. 12.75/16.75
- LAMB MOMO: Dumpling filled w/lamb, ginger-garlic, onion, cilantro & spices 13.75/17.75
- ASSORTED MOMO PLATER: Assorted Momo Plate: Mixed of four each of Lamb, Chicken and 12PCS: 18.50
Vegetable Momos

TARKARI (CURRIES)

All curry dishes can be made mild, medium or spicy and is served with your choice of basmati rice or plain naan. To
Substitute garlic naan or garlic cilantro naan add \$1.25

TIKKA MASALA (MOST POPULAR)

Cooked in Special blend of spices, tomato, onion and creamy sauce and herbs

we also can make it with Coconut cream. (salmon and Chicken are marinated in Yogurt, and can't be dairy free)

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| CHICKEN : Boneless 16.25
chicken breast cubes. | SALMON OR SHRIMP 18 | VEGETABLE : Seasonal . . . 15
Mixed Veggies |
| LAMB: Boneless . . 17.75
Lamb Tikka cubes | TOFU TIKKA MASALA 15
Organic Tofu cooked in
creamy tomato and onion
gravy. | MUSHROOM Mushroom . . 14.75
sautéed in garlic, butter |

VEGETABLE TARKARI (VEGETABLE CURRIES)

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| VEGAN CHANA MASALA: Organic . . . 14
Garbanzo beans with herbs in
an onion gravy | VEGAN TOFU CHILI: Organic . . . 14.75
Tofu with bell peppers, onion,
tomatoes in sweet chili sauce | VEGAN ALU BAHNT (NEPALESE . . . 14.75
DISH): Cubes of eggplant and
potatoes in curry sauce |
| SAAG PANEER: Minced . . . 15.75
spinach with fried cheese cubes
in a light creamy sauce | VEGAN ALU CAULI KERAU: 14.25
Potatoes, cauliflowers and
green peas in traditional
tomato gravy. | VEGAN DAL TADKA: Mixed of 12
Yellow lentils slow cooked with
aromatic blend of herbs and
spice |
| MATTER PANER: peas 14.75
and home made panner cubes
cooked in tomato and onion
sauce. | NEW BAIGAN BARTHA: Fire . . . 15.75
roasted eggplant mashed and
cooked in fresh ground spices,
onion, green peas, Tomato,
ginger and garlic. | VEGAN NEW ALU TAMA BODI: 14.75
(Nepalese Dish) Bamboo-shoot,
potatoes, black-eyed peas
cooked in onion and tomato
gravy and finished with lemon
juice |

18% Service Charge may be added to parties of 6 or more. We do To Go and Catering for your private events. For more
information please visit at www.yakandyetina.com or 707-666-2475. This facility uses nuts, wheat, dairy, etc. Please
notify us of any allergies. THANK YOU!!! SEE YOU SOON

All curries can be made mild, medium or spicy and served with choice of basmati rice or plain naan. To Substitute garlic naan or garlic cilantro naan add \$1.75

CHICKEN CURRIES

CHICKEN CHILI: Boneless chicken, bell 15
peppers, sliced onions, tomato cooked in sweet chili sauce

NEW MANGO CHICKEN: Free range chicken 15.75
cooked in onion gravy and mango puree with herbs and spices.

NEW CHICKEN PHARSI Chicken and Pumpkin 15
cooked with thick cumin sichuan squash sauce

CHICKEN 65 (MUST TRY!!!) Boneless Chicken marinated in special spices, Ginger, garlic, Egg,lemon juice ... 16.75
and sautéed with fresh curry leaves, mustard seeds and yogurt.

CHICKEN KORMA: Chicken (dark meat) cooked with cashew nuts, raisins, cream & spices 16.75

CHICKEN VINDALOO: Chicken & potatoes 15.75
cooked with herbs and spices in vindaloo.

KUKHURA RA BHANTA (CHICKEN AND EGGPLANT): Free range chicken curry with cubes of Japanese eggplant 15.75

KUKHURA DAHI(CHICKEN CURRY): Free range chicken cooked in yogurt and spiced curry sauce. 15.75

LAMB CURRIES

LUKSHYA RA PHING: 17
Tender cubes of lamb curry with Phing (glass noodles made with beans and potato starch)

LUKSHYA ALU SAAG: 17
Tender cubes of lamb, potatoes and spinach cooked in a curry sauce

LUKSHYA VINDALOO: ... 16.75
lamb and potato cooked tomato and onion based gravy, finished with vinegar and chili sauce

NEW LAMB PHARSI (NEPALESE DISH): lamb and pumpkin cooked with thick cumin sichuan squash sauce 17

SEAFOOD CURRIES

MACHHA RA BHANTA(NEPALESE DISH) 17.25
Salmon and eggplant cooked in garlic, ginger and curry sauce

GOA SHRIMP CURRY Shrimp simmered in.... 17.25
creamy coconut sauce....

GOA FISH CURRY: Salmon simmered in creamy coconut sauce 17.25

TANDOORI(SIZZLING PLATTERS)

All Tandoori dishes served with basmati or brown rice or Butter naan. Substitute to garlic or garlic cilantro add \$1.25

SALMON TANDOORI: 23.00
Salmon Marinated in a yogurt and home ground spices and baked in Tandoori oven

TANDOORI CHICKEN: ... 19.75
Free range chicken marinated in sauce with yogurt, garlic, ginger, home ground spices

RACK OF LAMB: Rack 27.75
of Lamb marinated in perfect spices and broiled in tandoor oven.

TANDOORI SHRIMP: 18.75
Shrimp marinated in a yogurt and home ground spices and baked in Tandoori oven

MIXED GRILL..... 24.25
TANDOORI: Tandoori Sizzling platters with a mix of Prawn, Leg of Lamb and Salmon Tandoori

TANDOORI CHICKEN 18.75
TIKKA: Free range Chicken breast marinated and broiled in tandoor oven

VEGETABLE TANDOORI: Broccoli, Cauliflower, Panner, Mushroom, Spinach, mixed bell peppers and onion 17.25
lightly toast with chef special spiced bled creamy sauce, served sizzling hot.

BIRYANI

Saffron flavored basmati rice stir fried with caramelized onion, raisin, House blended spices, mint and cilantro. Served with side Raita (yogurt condiment)

VEGETABLE BIRYANI..... 14.75

CHICKEN BIRYANI..... 16

LAMB BIRYANI 17

SIDES

BUTTER OR PLAIN NAAN .. 3.25
HOMEMADE HOT SAUCE..... 2
BASMATI RICE, BROWN RICE, SIDE GARLIC BROCCOLI, RAITA

ROOTI: (unleavened 2.75
whole wheat flat bread)
TIKKA MASALA SAUCE (8 Oz) 6

RAITA: Yogurt with..... 4
cucumber, carrot, mint and cumin
MIXED PICKLE, MANGO CHUTNEY ... 3.75

ASSORTED NAAN Garlic Nan, Onion Kulcha & Plain nan 11

GARLIC NAAN, GARLIC CILANTRO, GARLIC BASIL, ONION KULCHA, PANER KULCHA..... 4

ADD CHICKEN TO ANY DISHES 3

ADD VEGGIES TO ANY DISHES 2.50

ADD LAMB TO ANY DISHES..... 3.50