



The Yak

NEPALESE & INDIAN CUISINE

HIMALAYAN YAK

£39.95 Per Person

STARTERS

Poppadom Chutney Tray

Malai Tikka

Chicken breast marinated in chillies, garlic, lemon, spices and cream

Khashi Ko Sekuwa

Grilled lamb skewers marinated in aromatic Himalayan herbs & spices

Salmon Tikka

Fillet salmon with yogurt, garlic, ginger with a piquant marinade

Soya Tikka

Soya chunks marinated with yoghurt, Himalayan spices & cooked over tandoor

Chilli paneer

Cubes of fried crispy cottage cheese tossed in a spicy homemade sauce with mixed pepper and soya sauce

MAIN COURSE

Mustang Ko Khasi

One of the signature lamb dish originated from Mustang Nepal, cumin, coriander seeds, spiced & nutmeg

Kukhura Makhani

Tandoori chicken breast flavoured with fenugreek leaves cooked in tomatoes with a mild creamy sauce

Jhinga

A full flavoured dish with king prawn prepared and cooked as in a Nepalese kitchen in Nepal

Chyau Ra Simi

Mushroom and beans cooked in Nepali style

Paneer Ra Kerau

Soft cottage cheese and green peas cooked in a flavourful spiced tomato-onion gravy, a classic Nepalese favourite

SIDE

Kashmiri Rice, Saffron Rice and Steam Rice

OR

Plain Naan, Garlic Naan, Cheese Naan, Butter Naan & Tandoori Roti

DESSERT

Matka Kulfi

Popular traditional ice cream prepared with milk, cream and cardamum

Chocolate Fudge Cake

Double Chocolate layered cake on a bed of chocolate sauce

Please Note:

WE DO OUR BEST TO REDUCE THE RISK OF CROSS CONTAMINATION IN OUR RESTAURANTS,
WE CANNOT GUARANTEE THAT ANY OF OUR DISHES ARE FREE FROM ALLERGENS. PLEASE ASK THE SERVER BEFORE YOU PLACE AN
ORDER.THEREFORE WE CANNOT ACCEPT ANY LIABILITY IN THIS RESPECT. GUESTS HAVE THEIR OWN RESPONSIBILITY WHEN CONSUMING DISHES.

For a minimum of 8 people

Takeaway not applicable on set menu



The Yak

NEPALESE & INDIAN CUISINE

VALLEY YAK

£34.95 Per Person

STARTERS

Poppadom Chutney Tray

Chicken Tikka

Marinated chicken breast with yoghurt, garlic and homemade Nepalese spices

Sheek Kebab

Mixed minced lamb and chicken with herbs and spices cooked in the clay oven

Samosa

Two spicy pyramids filled with mixed vegetables wrapped in a thin pastry and deep fried served with Greek yoghurt and tamarind sauce

Onion Bhaji

Mixture of onions and spices gently fried and served with mint and tamarind sauce

MAIN COURSE

Gorkhali Khasi

Tender sliced Lamb cooked with onion, ginger, garlic, chilli and himalayan spices including sichuan pepper

Chatpata Kukhura

Chicken dish made with a combination of chefs selected herbs and spices to give a full tangy flavour

Jhaneko Dal

Black lentils simmered slowly with an infusion of spices and tomatoes, cream and butter

Paneer Makhani

Cottage cheese with gravy is prepared usually with butter, tomatoes, cashew nuts and cream

SIDE

Kashmiri Rice, Saffron Rice and Steam Rice

OR

Plain Naan, Garlic Naan, Cheese Naan, Butter Naan & Tandoori Roti

DESSERT

Gulab Jamun

Very popular in Nepal made with reduced milk, is solid base (served with Ice Cream)

Premium ice cream

3 scoops of your choice, Vanilla / Strawberry / Chocolate

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