

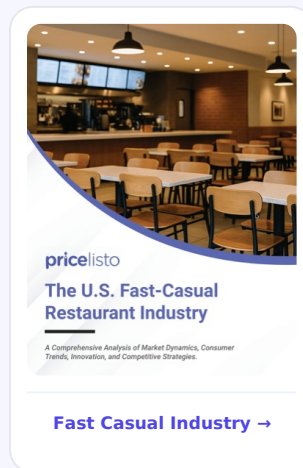


Yak and Yeti Himalayan Cuisine

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Menu Prices — August 22, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Goat Curry (Bone-in).

ITEM	PRICE
Goat Curry Goat cooked with thick blend of ginger, garlic and Himalaya spices	\$20.99
Goat Kadai Goat cooked in kadai pan in thick blend of house sauce with onions and bell peppers	\$20.99
Goat Vindaloo Goat and potatoes cooked in thick blend of himalayan sauce with touch of vinegar	\$20.99
Goat Rogan Josh Goat simmered with onion, cream and Himalayan spices.	\$20.99

Hot Drinks.

ITEM	PRICE
Himalayan Masala Tea	\$3.99

Colds Drinks.

ITEM	PRICE
Coke Zero	\$2.89
Coke	\$2.89
Diet coke	\$2.89
Mist/ Sprite	\$2.89
Root Beer	\$2.89
Lemonade	\$2.89
Sweet Tea	\$2.89
Unsweet Tea	\$2.89
Mango Lassi	\$3.99
Sweet Lassi	\$3.99
Salted Lassi	\$3.99
Bottle Water (small)	\$2.99
Bottle Water (Large)	\$4.99
Sparkling Water (Small)	\$2.99
Sparkling Water (Large)	\$4.99

Desserts.

ITEM	PRICE
Gulab jamun Deep fried milk Dough balls soaked in a sweet syrup, flavored with cardamom, Rose water, ad saffron.	\$4.99
Kheer Creamy sweet rice pudding, served chilled	\$4.99

ITEM	PRICE
Rasmalai Soft spongy cheese patties soaked in thickened milk flavored with cardamom and saffron garnished with some pistachio.	\$4.99
Mango Kulfi Creamier textured frozen Gelato flavored with mango	\$4.99
Pistachio Kulfi Creamier textured frozen Gelato flavored with pistachio.	\$4.99

Kids Menu.

ITEM	PRICE
Chicken Nuggets with Fries	\$7.99
Chicken Malai Tikka with Rice or Fries	\$7.99
Vegetable Fried Rice (kids)	\$6.99
Chicken Fried Rice (kids)	\$7.99
Shrimp Fried Rice(kids)	\$8.99

Copper Pots Dum Biryani.

ITEM	PRICE
Vegetable Biryani Fluffy basmati rice layered over fresh mixed vegetables,accompanied with the mesmerizing aromas of spices, herbs, and ca...	\$14.99
Chicken Biryani Fluffy basmati rice layered over tender and succulent pieces of chicken, accompanied with the mesmerizing aromas of spic...	\$17.99
Shrimp Biryani Fluffy basmati rice layered over tender and succulent pieces of shrimp accompanied with the mesmerizing aromas of spices...	\$19.99
Lamb Biryani Fluffy basmati rice layered over tender and succulent pieces of lamb ,accompanied with the mesmerizing aromas of spices,...	\$19.99
Goat Biryani Fluffy basmati rice layered over tender and succulent pieces of goat (bone-in) ccompanied with the mesmerizing aromas of...	\$20.99

Nepali Traditional Thali.

ITEM	PRICE
Lamb thali Typical Nepali meal include Lamb curry,rice ,dal ,Alu gobhi, papad,, mixed pickle and sweet dish	\$26.99
Veg-thali Typical Nepali meal include rice,dal,alu gobhi, saag paneer, mixed pickle , papad and sweet dish.	\$23.99
chicken thali Typical Nepali meal include Chicken curry, rice, dal, Alu gobhi, papad, mixed pickle and sweet dish.	\$26.99
Goat thali Typical Nepali mean include Goat curry (Bone-in) ,rice, dal, Alu gobhi, mixed pickle and sweet dish	\$26.99

Seafood Curry.

ITEM	PRICE
Fish Korma Fish cooked in a mild and creamy cashew-based sauce with aromatic Himalayan spice.	\$19.99

ITEM	PRICE
Salmon Curry Salmon cooked in kadai pan with fresh ingredients in thick blend of Himalayan spices	\$23.99
Fish Curry Fish cooked with thick blend of ginger, garlic and Himalayan spices	\$19.99
Shrimp Curry Shrimp cooked with thick blend of ginger, garlic and Himalayan spices	\$21.99
Fish Vindaloo Swai fish and potatoes cooked in thick blend of house sauce with touch of vinegar	\$19.99
Shrimp Vindaloo Shrimp and potatoes cooked in thick blend of house sauce with touch of vinegar	\$21.99
Fish Kadai Fish cooked in kadai pan in thick blend of house sauce with onions and bell peppers	\$19.99
Shrimp Kadai Shrimp cooked in Kasai pan in thick blend of house sauce with onions and bell peppers	\$21.99
Shrimp Korma Shrimp cooked in a mild and creamy cashew-based sauce with aromatic Himalayan spice.	\$21.99

Vegetable Curry.

ITEM	PRICE
Suki Sabzi Mixed vegetable sauteed in a tangy sauce.	\$14.99
Bhindi Dopyaza Lightly spiced fresh okra tossed with onion and tomato	\$14.99
Alu Gobhi Cauliflower and potatoes sauteed to perfection in mild spices with tomatoes, onion and garlic	\$14.99
Chana Masala Slowly simmered garbanzo beans in aromatic onion sauce finished with roasted cumin and fenugreek	\$14.99
Dal Tadka Yellow lentils tempered with cumin seeds ,ginger, garlic and tomatoes.	\$14.99
Dal Makhani Whole black lentils simmered on slow heat with garlic and ginger.	\$15.99
Navratran Korma Mixed vegetable cooked in a creamy cashew based sauce	\$15.99
Malai Kofta Mashed vegetable dumplings simmered in a creamy and cashew sauce	\$15.99
Mattar Paneer Fresh cottage cheese cubes cooked with green peas, tomatoes, garlic and ginger	\$16.99
Paneer Makhani cottage cheese cooked in a rich creamy tomato based sauce	\$16.99
Palak Paneer Spinach cooked with cubes of cottage cheese delicetely spiced an garnished with ginger	\$16.99
Kadai Paneer Cottage cheese cooked in kadai pan in thick blend of house sauce with onions an bell peppers	\$16.99
Paneer Bhurji Shredded cottage cheese tempered with cumin ,coriander seeds, and dried fenugreek leaves	\$16.99
Paneer Tikka Masala Cottage cheese a hint of fenugreek cooked in an exotic tomatoes and onion sauce and butter finished with dash of cream.	\$16.99

ITEM	PRICE
Chole Bhatoora Slowly simmered garbanzo beans in aromatic onion sauce finished with roasted cumin and fenugreek served with 2 piece of...	\$16.99
Vegetarian Appetizers.	
ITEM	PRICE
Vegetable Samosa Crispy fried pastry shells with a savory filling of spiced potatoes and peas (two pieces)	\$6.39
Everest Samosa Chat Two chopped samosas smothered with chickpea and topped with yogurt mint chutney tamarind	\$8.99
Vegetable Pakora Seasoning Mixed vegetable dipped in a gram flour batter and fried to a golden brown and serve.	\$6.39
Alu Chop Mashed potatoes mixed with cumin seeds, ginger, and himalayan spice	\$6.99
Himalayan Zira Alu Potato cube cooked with cumin seeds, zinger and Himalayan spice	\$8.99
Palak Chat Crispy fried spinach with yogurt, mint ,and tamarind sauce.	\$7.49
Bhel Puri A savory snack made from crunchy puffed rice with sweet and tangy flavor.	\$7.99
Paneer Tikka Diced paneer (cottage cheese), bell peppers, and onions marinated in homemade spices and grilled in a tandoor	\$16.99
Paneer Chilli Fried paneer cubes tossed in a spicy, tangy and sweet sauce made with green bell peppers, onions and seasonings	\$15.99
Lamb Curry (Boneless).	
ITEM	PRICE
Lamb Rojan Josh Lamb simmered with onion, cream and Himalayan spices.	\$20.99
Lamb Vindaloo Lamb and potatoes cooked in thick blend of himalayan sauce with touch of vinegar	\$20.99
Lamb Korma Lamb cooked in mild and creamy cashed-based sauce with himalayan sauce	\$20.99
Lamb Saag Tender boneless lamb cooked with fresh spinach sauce, aromatic spices and dash of cream	\$20.99
Lamb Keema Matar Thick ground lamb and green peas simmered in a fragrant blend of himalayan spices	\$20.99
Lamb Kadai Lamb cooked in kadai pan in thick blend of Himalayan sauce with onions and bell peppers.	\$20.99
Lamb Curry Lamb cooked with thick blend of ginger, garlic and Himalaya spices	\$20.99
Lamb Bhuna Lamb stir fried and slow cooked with extra layer of spices and fresh cilantro	\$20.99
Chicken Curry.	
ITEM	PRICE

Chicken Tikka Masala	\$18.99
Tandoori chicken tikka a hint of fenugreek cooked in an exotic tomato sauce and butter. Finished with dash of cream.	
Butter Chicken (Makhani)	\$18.99
chicken roasted in the tandoor and cooked with butter and rich creamy tomato sauce	
Chicken Korma	\$18.99
chicken cooked in mild and rich creamy cashew-based sauce with aromatic Himalayan spices	
Chicken Dhansak	\$18.99
Chicken cooked in thick savory and tangy with yellow lentils	
Chicken Kadai	\$18.99
Chicken cooked in kadai pan in thick blend of Himalayan sauce with onions and peppers.	
Chicken Jhalfrezi	\$18.99
Marinated chicken sauteed with fresh mixed vegetables and spices.	
Chicken Curry	\$18.99
Chicken cooked with thick blend of Himalayan spices	
Chicken Saag	\$18.99
Tender boneless chicken cooked with fresh spinach sauce, aromatic spices and dash of cream.	
Chicken Vindaloo	\$18.99
Boneless chicken and potatoes sauteed cumin onion , tomatoes with a touch of vinegar garnished with ginger.	
Chicken Bhuna	\$18.99
Chicken stir fried and slow cooked with extra layer of spices and fresh cilantro.	
Madras Chicken Curry	\$18.99
Chicken cooked in coconut milk mixed with ginger, chilies and topped with shredded coconut.	

Fried Rice.

ITEM	PRICE
Chicken Fried Rice	\$13.99
Stir fried basmati rice with egg, mixed vegetables and shrimp; garnished with spring onions	
Vegetable Fried Rice	\$11.99
Stir fried basmati rice with fresh mixed vegetables: garnished with spring onions.	
Shrimp Fried Rice	\$14.99
Stir fried basmati rice with egg, mixed vegetables and chicken: garnished with spring onions	
Extra Rice	\$2.00

Noodles.

ITEM	PRICE
Chicken Chowmin	\$16.99
Nepali-style stir-fried noodles tossed with chicken, cabbage, and carrots, garnished with spring onions	
Thukpa Veg	\$14.99
Hot Himalayan-style soup based with boiled noodles and fresh mixed vegetables, garnished with spring onions.	
Veg Chowmin	\$14.99
Nepali-style Stir fried noodles tossed with mixed vegetables garnished with spring onions	
Shrimp Chowmin	\$17.99
Nepali-style stir-fried noodles tossed with shrimp, cabbage and carrots garnished with spring onions	
Thukpa Non Veg	\$16.99
Hot Himalayan-style soup base with boiled noodles, chicken, and fresh mixed vegetables, garnished with spring onions	

Momo (Dumplings).

ITEM	PRICE
Steam Yak Momo Tender dumplings filled with ground yak, infused with onions, ginger, garlic, and himalayan spices for a robust and arom...	\$21.99
Chilli Chicken MoMo fried chicken dumplings saute in a sweet and savory sauce with onions and bell peppers	\$16.99
Chicken C Momo Steam chicken dumplings served in a tangy flowy sauce made with sesame seeds and tomatoes mixed with other spices	\$15.99
Fried Yak Momo Deep-fried crunchy dumplings infuse with ground yak, onions, ginger, garlic and himalayan spices for a robust and aromat...	\$21.99
Chilli yak momo Fried yak dumplings saute in a sweet and savory sauce with onions and bell peppers	\$23.99
Jhol yak Momo Steam yak dumplings served in a tangy flowy sauce made with sesame seeds and tomatoes mixed with other spices	\$21.99
Yak C, Momo Steam yak dumplings served in a tangy flowy sauce made with sesame seeds and tomatoes mixed with other spices	\$21.99
Traditional Nepali Momo Tender dumplings filled with ground chicken, infused with onions, ginger, garlic, and himalayan spices for a robust and...	\$15.99
Fried chicken Momo Deep-fried crunchy dumplings infuse with chicken, onions, ginger, garlic, and himalayan spices for a robust and aromati...	\$15.99
Jhol Chicken Momo Steam chicken dumplings served in a tangy flowy sauce made with sesame seeds and tomatoes mixed with other spices	\$15.99
Steam Paneer Momo Tender dumplings filled with shredded paneer (cottage cheese) infused with some vegetables, onions, ginger, garlic, a...	\$15.99
Fried Paneer Momo Deep-fried crunchy paneer dumplings infuse with some vegetables, onions, ginger, garlic and himalayan spices for a robus...	\$15.99
Chilli Paneer Momo Fried paneer dumplings saute in a sweet and savory sauce with onions and bell peppers	\$17.99
Jhol Paneer Momo Steam paneer dumplings served in a tangy flowy sauce made with sesame seeds and tomatoes mixed with other spices	\$15.99
Paneer C momo Steam paneer dumplings served in a tangy flowy sauce made with sesame seeds and tomatoes mixed with other spices	\$15.99

Bread.

ITEM	PRICE
Naan A Soft leavened flat bread baked in tandoor.	\$3.49
Kashmiri Naan Naan stuffed with ground coconut, pistachio, cashew, and raisin	\$5.99
Garlic Naan Naan Bread topped with garlic and butter	\$4.49
Rosemary Naan Naan bread topped with Garlic and rosemary	\$4.49
Keema Naan Naan stuffed with fresh minced spiced lamb.	\$5.99

ITEM	PRICE
Chilli Naan (Bullet Naan) Naan bread stuffed with fresh green chilli cooked in tandoor	\$4.49
Paneer Kulcha Nan bread stuffed with cottage cheese.	\$4.49
Onion Kulcha Naan bread stuffed with mildly spiced chopped onion	\$4.49
Alu Paratha whole wheat flat bread stuffed with boiled potatoes, spiced and herbs	\$4.49
Lachha Paratha Flakey layered whole wheat flatbread baked in tandoor	\$4.49
Tandoori Roti Smokey flavor light unleavened flat bread baked in tandoor.	\$3.49
Nepali Green Salad A plate features a refreshing combination of sliced cucumber, onions, tomatoes, and green chili all sprinkled with homem...	\$4.99
Raita Yogurt mixed with cucumber, carrots, and our homemade spices	\$1.99
Yogurt plain homemade yogurt	\$1.99
Pappad Crispy lentils wafers	\$1.99

Soups.

ITEM	PRICE
Himalayan Soup A fine lentil soup flavored with lemon and cilantro	\$6.99
Yakhni soup Sweet and tangy chicken soup cooked with fresh herbs and spices, garnished with cilantro	\$6.99

Non Vegetarian Appetizers.

ITEM	PRICE
Chicken Tikka Boneless chicken cubes marinated in a blend of Himalayan spices and cooked in clay oven.	\$16.99
Malai Tikka Juicy zesty grilled chicken marinated in creamy sauce	\$16.99
Lamb Shikh Kebab Ground lamb marinated with fresh herbs, ginger garlic and green chilies.	\$18.99
Chicken Chilli Boneless chicken saute with tomatoes, onions, and bell peppers in a delicate touch of spices	\$17.99
Tandoori Chicken chicken legs marinated in ginger, garlic, yogurt, lemon juice, and house spices cooked in a tandoor (clay oven)	\$18.99
Chicken Sekuwa Diced boneless chargrill chicken pan-fried served with green salad.	\$16.99
Lamb Chilli Boneless lamb saute with tomatoes onions and green peppers in a delicate touch of spice	\$21.99
Lamb Sekuwa Diced boneless chargrille lamb pan fried served with green salad.	\$21.99

ITEM	PRICE
Tandoori Lamb Chops Marinated in aromatic herbs and Himalayan spice	\$22.99
Tandoori Salmon Fillet of salmon marinated with himalayan spice and cooked in tandoor	\$21.99
Fish Fry (Malekhu) Boneless swai fish marinated in carom seeds and himalayan spice.	\$12.99
Shrimp pakora Jumbo shrimp coated in a spiced chickpea flour batter and fried to golden perfection	\$13.99
Mango Shrimp Shrimp marinated in a house-made sweet mango sauce, lime juice, and aromatic spices cooked in tandoor.	\$18.99
Special Mix grill A combination platter of 1pc tandoori Salmon,1 pc lamb chop,2 pcs lamb seekh kebab,2 pcs shrimps, and 2 pcs Tandoori chi...	\$27.99