

**Shai Paneer \$14.99**

*(delicious royal curry made with cottage cheese cooked in thick gravy of cream, tomato and spices)*

**Kadai Paneer Masala \$14.99**

*(Indian cottage cheese cooked in a spicy tomato-based sauce, flavoured with fresh coriander and chilli)*

**Palak Paneer \$14.99**

*(cottage cheese cooked in mild spinach curry, finished with cream and diced tomato)*

**Vegetable Korma \$13.99**

*(a rich mix vegetable curry dish, finished with cream, nuts and raisins)*

**Bhindi Masala \$13.99**

*(shallow fried okra followed by mixing with spicy dry masala of onion, tomato and curry spices)*

**Aloo Gobi \$13.99**

*(cauliflower and potato tossed with tomato, ginger paste and spices, garnished with coriander)*

**SEAFOOD DELIGHT**

**Masala Machhi \$17.99**

*(fish cooked in thick sauce with onion, tomato and capsicum finished with fresh herbs)*

**Goan Fish Curry \$17.99**

*(fresh chunks of fish cooked in home-made paste of spices, coconut milk and cream)*

**Garlic Chilly Prawns (6pcs) \$17.99**

*(prawn tempered with garlic, tomato, onion, chillies and vinegar in curry sauce)*

**RICE**

**Plain Basmati Rice (Small/Large) \$3.99/4.99**

**Saffron Rice \$5.99**

*(rice sauteed with butter & simmered with saffron infused water)*

**Coconut Rice \$5.99**

*(rice, mustard seeds, curry leaves, grated coconut & coconut cream)*

**Kashmiri Pulao \$8.99**

*(garnished with dry fruits and nuts)*

**Jeera Pulao Rice \$5.99**

*(basmati rice flavoured with cumin, finished with coriander & fresh shallots)*

**Vegetable Pulao \$10.99**

*(Vegetable and basmati rice cooked together topped with cottage cheese and cashew nuts)*

**Biryani \$14.99/\$14.99/14.99/16.99/12.99**

*(CHICKEN/LAMB/BEEF/GOAT/VEG)*

*(your choice of chicken/lamb/beef/goat/veg cooked with long grain basmati rice together with traditional biryani spices, served with fresh raita)*

**BREAD**

**Plain Naan \$2.50**

*(leavened bread dough made with fine flour)*

**Tandoori Roti \$2.50**

*(Unleavened wholemeal bread brushed with a touch of butter)*

**Garlic Naan \$3.50**

*(leavened bread dough made with fine flour, finished with butter garlic and coriander)*

**Kashmiri Naan \$4.50**

*(traditional naan dough stuffed with dry nuts and raisins and cooked in clay oven)*

**Aloo Paratha \$4.50**

*(leavened bread stuffed with mildly spiced potatoes)*

**Cheese and Spinach Naan \$4.50**

*(leavened bread stuffed with Indian cottage cheese, spinach and fresh herbs)*

**Lachha Paratha \$3.50**

*(wholemeal layer bread)*

**Keema Naan \$5.50**

*(plain flour bread stuffed with spicy minced lamb)*

**SIDES**

**Garden Salad \$4.99**

*(refreshing and wholesome house green salad with a touch of Indian/Nepalese seasoning)*

**Raita \$2.50**

*(yoghurt with grated cucumber, carrot & garnished with ground cumin)*

**Mango Chutney \$2.50**

**Mixed Pickle \$2.50**

**Crunchy Papadums (4pcs) \$2.50**

**DESSERT**

**Pista Kulfi \$4.99**

*(home-made ice cream with pistachio)*

**Gulab Jamun \$4.99**

*(solid milk dumplings served in warm sugar syrup)*

**Mango Kulfi \$4.99**

*(home-made ice cream with mango pulp)*

**DRINKS**

**Coke/Lemonade/Fanta/Diet Coke, Coke Zero 330 ml can \$3.00**

**Coke/Lemonade/Fanta/Diet Coke, Coke Zero 1.25 ltr \$4.99**

**Mango Lassi/Sweet Lassi/Salted Lassi \$3.50**

**NEPALESE KITCHEN**

**MoMo (10 pcs, Veg/Chicken) \$11.99/12.99**

**Chowmein (Veg/Chicken) \$11.99/12.99**

**Himalayan Chilly Chicken \$16.99**

*(boneless thigh chicken marinated in authentic Nepalese spices, onion, capsicum, sweet chilli and soya sauce)*



**TAKEAWAY MENU**

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## STARTERS & ENTREES

### Samosa Chat **\$9.99**

(samosa topped with chickpea, yoghurt and tamarind chutney, served with mint sauce & green salad)

### Samosa (2 pcs) **\$6.99**

(piquant appetiser prepared with crusty dough and stuffed with peas, potato, cumin seed and deep fried, served with tangy tamarind sauce)

### Spinach Pakoda (4pcs) **\$6.99**

(spinach, potato, onions dipped in spiced chickpea flour and deep fried, served with tangy tamarind sauce)

### Tandoori Mushroom (4pcs) **\$14.99**

(mushroom stuffed with cottage cheese, sultans and cashew nuts, cooked in tandoori oven)

### Paneer Tikka (4pcs) **\$15.99**

(soft cheese coated with Indian spices, chargrilled with onions, tomatoes cooked in clay oven)

### Chicken Tikka (4pcs) **\$15.99**

(boneless chicken marinated in fresh spices, lemon juice and yoghurt, barbecued in tandoor)

### Malai Tikka (4pcs) **\$15.99**

(tender morsels of chicken bread in pepper and cream white marinade, cooked in tandoor)

### Garlic Chicken Tikka (4pcs) **\$15.99**

(chicken breast marinated in grounded Indian herbs, garlic and ginger paste and saffron, cooked in tandoori oven)

### Tandoori Chicken (Half/Full) **\$14.99/21.99**

(Tender chicken marinated in yoghurt, pomegranate juice and authentic Indian spices and cooked in tandoori oven)

### Sheek Kabab (4pcs) **\$18.99**

(tender lamb mince mixed with ginger, garlic and Indian spices and rolled on skewer and cooked in tandoor)

### Fish Tikka (4pcs) **\$17.99**

(Tender fillets marinated with tandoori spices and cooked in Indian clay oven)

### Tawa Prawns (6pcs) **\$17.99**

(king prawns flavoured with crushed garlic, yoghurt, Indian spices and lime juice)

### Tandoori Prawns (6pcs) **\$18.99**

(fresh prawn marinade in special yoghurt marination with spices and cooked to perfection in tandoor)

### Tandoori Lamb Cutlets **\$24.99**

(tender lamb cutlets marinated in ginger, fenugreek and yoghurt, cooked to perfection in tandoor)

### Paneer 65 **\$18.99**

(deep fried cottage cheese fritters tossed in spicy curry sauce)

### Chicken 65 **\$18.99**

(spicy deep fried boneless chicken dish originaged from Chennai India)

### MoMo (Veg/Chicken-6pcs) **\$10.99/11.99**

(Nepal's most popular dish, dumplings filled with succulent chicken mince, served with tomato achar)

### Tandoori Non-veg Mix platter (8pcs) **\$21.99**

(assortment house of specialities, combination of Chicken Tikka-2pcs, Tandoori Chicken-2pcs, Sheek kabab-2pcs, Lamb Chops-1pc and Malai Tikka-1pc)

## MAIN COURSE-CHICKEN

### Butter Chicken (Mild) **\$17.99**

(the nations favourite: chicken cooked in a harmonious blend of tomatoes with cream sauce)

### Chettinad Chicken Madras Curry **\$17.99**

(a classic south indian recipe, cooked with authentic chettinad spices and coconut cream)

### Chicken Saag **\$17.99**

(delicious chicken with blended leafy spinach and fresh green spices, a Punjabi favourite)

### Chicken Vindaloo (Hot) **\$17.99**

(a chicken curry from Goa cooked in a mixed of roasted spices, vinegar & coconut)

### Chicken Rogan Josh **\$17.99**

(traditional Indian curry originated in Kashmir made with extensive use of tomatoes & onions)

### Chicken Korma (Mild) **\$17.99**

(chicken cooked with onion sauce, yoghurt, cashew nut paste and finished with cream)

### Chicken Kadai Masala **\$17.99**

(a vibrant tomatoes onion sauce cooked with fresh ginger, garlic)

### Chicken Tikka Masala **\$17.99**

(boneless pieces of tandoori chicken with tangy tomato sauce, onion, capsicum and garnished with ginger and coriander)

### Chicken Bhuna **\$17.99**

(chicken curry tossed with roasted keema, diced onion, tomato, capsicum and garnished with coriander)

## MAIN COURSE-LAMB

### Lamb Rogan Josh **\$18.99**

(traditional lamb curry originated in Kashmir cooked with tomatoes and onion sauce)

### Chettinad Lamb Madras Curry **\$18.99**

(a classic Indian recipe, cooked with authentic chettinad spices and coconut cream)

### Lamb Saag **\$18.99**

(delicious lamb curry with blended leafy spinach and fresh green spices)

### Lamb Vindaloo (Hot) **\$18.99**

(a delicious lamb curry cooked in a mixed of roasted spices, vinegar & coconut)

### Lamb Korma (Mild) **\$18.99**

(tender lamb cooked with onion sauce, yoghurt, cashew nut paste and finished with cream)

### Lamb Kadai Masala **\$18.99**

(diced lamb cooked in vibrant tomatoes, onion base sauce cooked with fresh ginger, garlic and diced capsicum & diced onion)

### Lamb Bhuna **\$18.99**

(roasted lamb mince cooked with seasonal spices and diced onion, capsicum and tomato)

### Rara Lamb **\$18.99**

(diced lamb, green peas & lamb mince cooked with spices and garnished with coriander)

### Yak & Yeti Pepper Lamb **\$19.99**

(diced lamb cooked with onion, capsicum and tomato and finished with crushed pepper and coriander)

## MAIN COURSE-BEEF

### Chettinad Beef Madras Curry **\$18.99**

(a classic indian beef curry cooked with authentic chettinad spices and coconut cream)

### Beef Saag **\$18.99**

(mouth watering beef curry coked with blended leafy spinach and fresh green spices,

### Beef Vindaloo (Hot) **\$18.99**

(diced beef cooked with spices and tempered with vindaloo sauce, vinegar & coconut cream)

### Beef Rogan Josh **\$18.99**

(a traditional beef curry originated in Kashmir cooked with extensive use of tomatoes & onion sauce)

### Beef Korma (Mild) **\$18.99**

(tender beef pieces cooked with onion sauce, yoghurt, cashew nut paste and finished with cream)

### Beef Kadai Masala **\$18.99**

(beef cooked in vibrant tomatoes onion base sauce cooked with fresh ginger, garlic and diced capsicum and onion)

### Beef Mushroom **\$18.99**

(a combination of diced beef and mushroom cooked with spices, garnished with coriander)

## MAIN COURSE-GOAT

### Goat Rogan Josh **\$18.99**

(goat meat on bone cooked in herbs and spices, garnished with coriander, spring onion and chopped tomato)

### Rara Goat **\$19.99**

(diced goat in green pea mince, cooked in himalayan spices)

### Goat Bhuna **\$19.99**

(goat cooked with distinct herbs and spices & diced onion, capsicum & tomato)

### Mountain Goat Curry **\$19.99**

(cooked goat meat with bones in the in-house traditional Nepalese style gravy, our Chef's special)

## MAIN COURSE-VEGETARIAN

### Tadka Daal **\$12.99**

(yellow lentils tempered with Kashmiri chilli, cumin and garlic)

### Daal Makhni (Mild) **\$12.99**

(a staple of North Indian homes, made from black lentils, finished with loads of butter and cream)

### Chana Masala **\$12.99**

(chickpeas prepared in onion and tomato sauce with tempering of cumin)

### Eggplant Masala **\$13.99**

(a silky-smooth curry prepared with eggplant, onion, tomato & garlic)

### Mix Vegetable **\$11.99**

(fresh cut seasonal veggies cooked in dry spices and fresh tomato onion base)

### Matar Paneer **\$14.99**

(home-made cottage cheese, green peas cooked with ground spices in onion sauce)