



About Us

Tucked in 1450, 25th St. S, Himalayan Yak Restaurant opened its door for the first time to the public on August 2016. Saru Pokharel and Nabin Dangi, owners of the restaurant are born and raised in Nepal, a small country between India and China. Himalayan Yak Restaurant offers variety of Nepali and Indian Cuisine with flare of spices and masala. Our main goal is to enlighten our customer's taste buds with spices they may have never heard of and flavors that they may have never recognized. We want our customers to feel adventures and feel like they have travelled thousands of miles and make memories here with their family and friends.

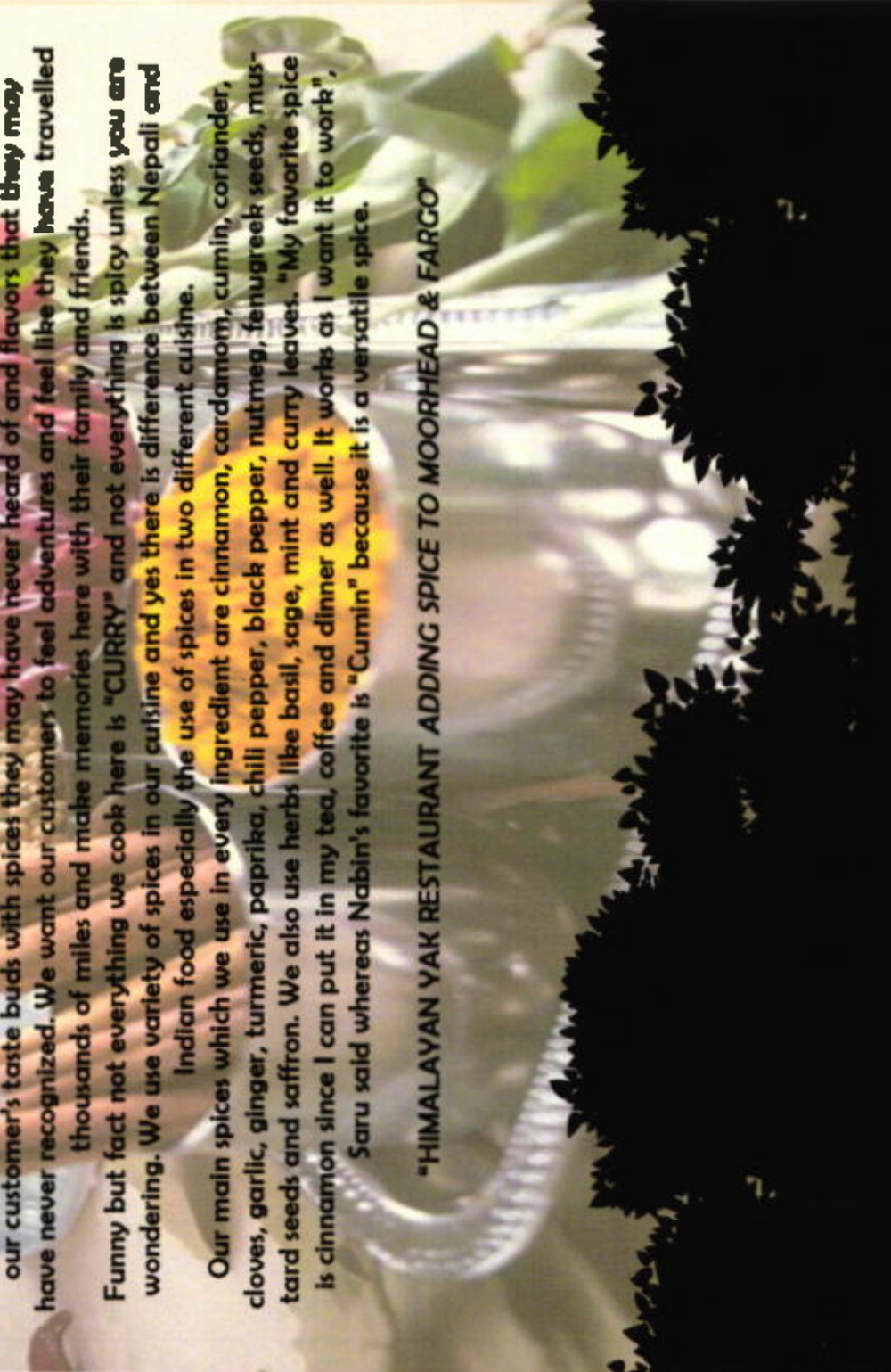
Funny but fact not everything we cook here is "CURRY" and not everything is spicy unless you are wondering. We use variety of spices in our cuisine and yes there is difference between Nepali and

Indian food especially the use of spices in two different cuisine.

Our main spices which we use in every ingredient are cinnamon, cardamom, cumin, coriander, cloves, garlic, ginger, turmeric, paprika, chili pepper, black pepper, nutmeg, fenugreek seeds, mustard seeds and saffron. We also use herbs like basil, sage, mint and curry leaves. "My favorite spice is cinnamon since I can put it in my tea, coffee and dinner as well. It works as I want it to work",

Saru said whereas Nabin's favorite is "Cumin" because it is a versatile spice.

"HIMALAYAN YAK RESTAURANT ADDING SPICE TO MOORHEAD & FARGO"



Appetizers

- SAMOSA (2 PCS)** *(Traditional pastries stuffed with potatoes, peas and light spices)*
 MEAT SAMOSA 5.95 VEGETABLE SAMOSA 4.95
- PAKORA (8 PCS)** *(Mixed vegetable fritters cooked in chickpea flour batter)*
 VEGETABLE PAKORA 5.95 PANEER (COTTAGE CHEESE) PAKORA 6.95
 CHICKEN PAKORA 6.95
- MASALA WINGS** *(Chicken wings flavored with Indian spices)* 9.95
- CHAAT** *(Savory snack of fried chips or samosas or potato patties with mixture of chutneys)*
 SAMOSA CHAAT 5.95 AALO TIKKI (POTATO PATTIES) CHAAT 5.95
 PAPRI (FRIED CHIPS) CHAAT 5.95
- ASSORTED APPETIZER** *(Combination of 2 Samosas and 8 Pakoras)*
 VEGETERIAN 9.95 NON VEGETERIAN 10.95
- MOMO (10 PCS)** *(Traditional steamed dumplings made of meat, vegetables and spices)*
 VEGETABLE MOMO 12.95 CHICKEN MOMO 12.95
- CHICKEN 65** *(Deep fried chicken marinated with Indian spice)* 8.95
- KACHUMBARI SALAD** 6.95
(Fresh tomatoes, red onion, bell pepper & cucumber tossed in chat masala)

Breads (Clay Oven Cooked)

- NAAN** *(Simple but delicious unleavened flat bread, cooked in the clay oven)*
 BUTTER NAAN 2.95 ROSEMARY NAAN 2.95
 GARLIC NAAN 3.95 PANEER NAAN 4.95
 CINNAMON DELIGHT 3.95 KASHMIRI (CASHEW & RAISINS) NAAN 4.95
- KULCHA (Onion/Potato/Keema)**
Soft unleavened bread with different fillings
- CHAPATI/ROTI** 4.95
Thin or thick whole wheat bread cooked in cast iron plate or clay oven
- ASSORTED BREAD BASKET** 7.95
Combination of Naan, Garlic Naan and Roti



SAMOSA



MOMO



MASALA CHICKEN



CHAAT



NAAN





Non Vegeterian Entree

CURRY (Fresh meat cooked with ground and whole spices in yellow curry sauce.)

TIKKA MASALA (Fresh meat grilled in clay oven and cooked with cream and tomato sauce)

SAHI KORMA (Fresh meat simmered in mild cashew sauce and garnished with raisins and cashews.)

VINDALOO (Tender piece of meat and potatoes cooked in vinegar and dried chilli pepper)

MADRAS COCONUT (Fresh meat cooked with herbs and spices in coconut milk)

PASANDA (A rich creamy dish cooked in a spiced yogurt flavored with toasted almonds.)

PALAK (Fresh meat cooked with creamed spinach and spices)

BHUNA (Tender meat and mixed vegetables cooked with curry sauce)

ROGAN JOSH (Fresh meat cooked with a gravy based on browned onions or shallots, yogurt)

CHILLI (Batter fried chicken cubes tossed in hot chili sauce, bell peppers and onions)

MANGO (Fresh chicken cooked with sweet-sour sauce with mangoes, spices and herbs with touch of ginger)

*Note: All non vegeterian entrees are available with the following meal choices:

Chicken 13.95 Beef 14.95 Lamb/Goat 14.95 Shrimp 15.95



TIKKA MASALA



BHUNA



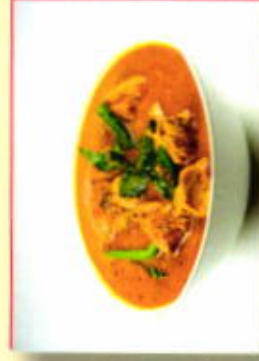
KORMA



CHILLY



VINDALOO



CURRY



MANGO



PASANDA





Vegeterian Entree

13.95

PANEER TIKKA MASALA (Cottage Cheese cooked with cream and tomato sauce)

PANEER SAAG (Cottage Cheese cooked with creamed spinach)

PANEER CHILLI (Grilled cottage cheese cubes mixed with spices, onions, green peppers, garlic and soy sauce)

MUTTER PANNER (Cubes of cottage cheese cooked in fresh peas in a light onion sauce & cream)

PANEER MAKHANI (Cubes of cottage cheese cooked with cubed onions, peppers and creamy tomato sauce)

SABJI PALAK (Mixed vegetables cooked with creamed spinach and spices)

CHANA SAAG (Creamed Spinach cooked with chickpeas and spices)

VEGETABLE JALFREZI (Cauliflower, green peppers, potatoes, mushrooms, tomatoes and carrot)

VEGETABLE KORMA (Mixed vegetables cooked in light cream sauce with spices and sprinkled nuts)

AALO GOBI MASALA (Potatoes and Cauliflower sautéed with ginger, tomatoes and spices)

CHANA MASALA (Whole chick peas with herbs, onions and tomatoes in Punjabi style)

MALAI KOFTA (Mugglets made of minced vegetables, deep-fried and cooked in a flavorful sauce)

DAAL MAKHANI (lentils with fried ginger, garlic and butter)

BAIGAN BHARTA (Roasted egg plant lightly sautéed with green peas, onions and tomatoes)

GOBI MANCHURIAN (Batter-fried cauliflower cooked with onion and special spices Indo-Chinese style)

VEG MANGO (fresh vegetables cooked with sweet-sour sauce with mangoes, spices, herbs and ginger)

OKRA MASALA (Deep Fried okra cooked with peppers and ground spices)

AALO TAMA BODI (Potatoes, bamboo shoot and beans cooked in Nepali spices)

CHYAU KO TARKARI (Oyster mushrooms, chickpeas and cauliflower cooked with Nepali-style spices)

DAAL TADKA (Yellow lentil curry cooked with onions, tomatoes and spices)



GOBI MANCHURIAN



BAIGAN BHARTA



MALAI KOFTA



AALO GOBI



CHANA MASALA



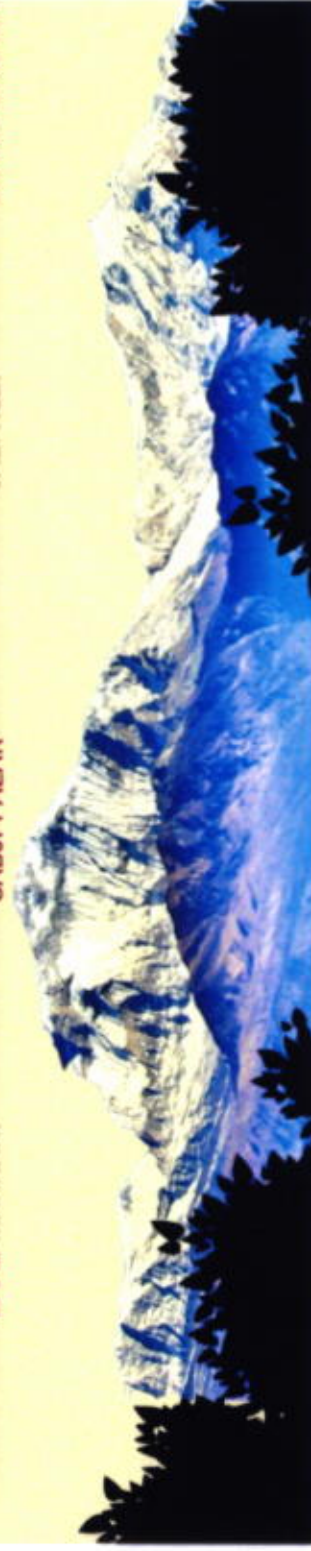
JALFREZI



SABJI PALAK



DAAL MAKHANI



From the Tandoor(Clay) Oven

KABAB (Delicious tender meat marinated in spices and yogurt and grilled in a tandoor oven)

CHICKEN BOTI KABAB	15.95	LAMB BOTI KABAB	16.95
BEEF BOTI KABAB	15.95	SALMON BOTI KABAB	17.95
PANEER TIKKA	15.95		

TANDOORI (Tender bone-in chicken or shrimp marinated with spices and yogurt)

16.95

SEEKH KABAB (Ground meat mixed with herbs and spices skewered cooked)

BEEF SEEKH KABAB	16.95	LAMB SEEKH KABAB	16.95
HIMALAYAN MIX GRILL (Combination of chicken, lamb & beef kabab)			19.95

Rice/Noodles Specialities

BIRYANI (Royal basmati rice cooked with vegetables/meat flavored with saffron)

CHICKEN BIRYANI	13.95	BEEF/LAMB/GOAT BIRYANI	14.95
SHRIMP BIRYANI	15.95	VEGETABLE BIRYANI	13.95

YAK SPECIAL BIRYANI

(Basmati rice cooked with chicken lamb or beef and shrimp with herbs & saffron)

18.95

FRIED RICE (Royal basmati rice cooked with curry leaves, onion and special spices)

CHICKEN FRIED RICE	11.95	BEEF FRIED RICE	12.95
SHRIMP FRIED RICE	13.95	VEGETABLE FRIED RICE	11.95

MEAT THUKPA

(Noodles mixed with Chicken, Nepali spices and vegetable in soup)

11.95

CHOWMEIN

(Noodles mixed with Chicken, Nepali spices and vegetable in soup)

11.95

CHICKEN CHOWMEIN

VEGETABLE CHOWMEIN

BEEF CHOWMEIN

11.95

Yak Special Dinner for two

VEGETERIAN OR VEGAN DINNER SET

(Assorted Veg Appetizer, Paneer Chilly, Chana Masala, Naan or Garlic Naan, Rice and Kheer or Gulab Jamun)

35.95

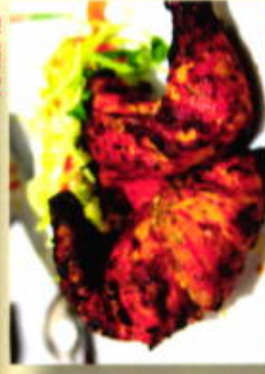
NON-VEGETERIAN DINNER SET

(Meat Samosa, Tandoori Chicken, Lamb or Chicken Curry, Navarata Korma, Naan or Garlic Naan, Kheer or Gulab Jamun)

45.95



KABAB



TANDOORI



BIRYANI



CHOWMEIN





Accompaniments (EACH FOR \$ 1.95)

RAITA (Traditional pastries stuffed with potatoes, peas and light spices)

PAPADAM (Thin pieces of lentil bread served with tamarind chutney)

MIXED PICKLE (Spicy mixed pickled vegetables)

CHUTNEY (Onion/Mint/Tamarind)

Desserts (EACH FOR \$ 3.95)

GULAB JAMUN (Deep fried Milk balls in sweet syrup)

KHEER (Traditional rice pudding flavored with cardamom and rose water)

KULFI (Indian style ice cream made with touch of saffron)

Beverages

SODA (Coke/ Dt coke/Fanta/ Dr. pepper/Lemonade/Sprite)

MASALA CHAI (Black tea cooked with whole milk and tea spices)

MANGO LASSI (Refreshing Mango Yogurt drink with Rose Water)

MANGO JUICE



PAPADAM



PICKLE



KHEER



GULAB JAMUN



KULFI

1.95

2.95

2.95

2.95

