

Welcome to



Yeti is your local dine out culinary venue in Oxford, where you will have fantastic atmosphere & great foods. We endeavour to offer wide & varied choice of the best Nepalese cuisines as well as classic Indian dishes. All our dishes are prepared with emphasis of healthy eating. Our chefs always prepare foods with fresh ingredients, low fat & significant reduction of food colouring. They have had very good experience working in restaurants for long time. Our contemporary venue is always welcomes you with our courteous & friendly staffs.

Make your dining experience memorable at YETI.


Our food key:

Med:  Hot:  V- Hot: 

V- Vegetarian, D- Contains Dairy, N- Contains Nuts and Peanuts, G- Contains Gluten

Starters


1- **Poleko Machha** D £5.25
Salmon tikka marinated with ginger, garlic, yoghurt and coriander & grilled in Tandoori oven.


2- **Chilli Paneer** D V  £4.25
Cottage cheese cooked with peppers, onions, soya sauce and green chillies, hot.

3- **Vegetable Momo** V G £4.25
Homemade dumplings filled with vegetables, herbs & spices and served with traditional tomato chutney.

4- **Chicken Momo** G £4.75
Homemade dumplings filled with chicken mince, herbs and spices and served with traditional tomato chutney.

5- **Lamb Momo** G £4.95
Homemade dumplings filled with lamb mince, herbs and spices and served with traditional tomato chutney.

6- **Sandeko Chicken**  £4.75
Tandoori grilled chicken strips mixed with ginger, garlic, spring onions, lemon juice and herbs, touch of spices.

7- **Khasi Chhoyala**  £4.95
Tandoori grilled lamb mixed with spring onions, Ginger garlic, lemon juice, mustard oil and cucumber.

8- **Onion Pakora** V £4.25
Sliced onions with herbs and spices, battered in gram flour, deep fried.

9- **Thulo King-Prawn** £4.95
Marinated king-Prawn with glaze of sweet & sour sauce, Herbs and served with onion pakora.

10- **Khursani Chicken**  £4.75
Marinated chicken cooked with Onions, peppers, green chilli, herbs & spices

11- **Chicken Chokta** D £4.75
Marinated tender chicken grilled in Tandoori oven.

12- **King-Prawn butterfly** G £5.25
King-Prawn marinated with ginger, garlic & herbs, battered with eggs and bread crumb, deep fried.


13- **Nepalese Platter** D G £12.95
Combination of Chicken Momo, Khasi Chhoyala & Sandeko Chicken, served with homemade chutney.


14- **Popdom & Chutneys**
(Popdom, Mint sauce, Mango chutney, Tamarind sauce & Spicy onions) V D
£1.50 per person


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Traditional Nepalese Dishes

15- **Khasi Jhol**  £9.75
Lamb marinated with roasted cumin then cooked in traditional Nepalese style. Very popular

16- **Masu Gedagudi**  £9.95
Tender lamb cooked with black eyed beans, ginger, garlic and coriander, traditional Nepalese dish. Hot

17- **Timur Chicken**  £8.95
Chicken cooked in typical Nepali style with mustard, spring onions and Himalayan black peppers.

18- **Swadilo Chicken**  £8.95
Chicken tikka cooked with ginger, garlic, coriander and chef's special sauce, very popular chicken curry.

19- **Chicken Chowmin** G £8.95
Stir-fried noodles with chicken, spring onions, cabbage, carrots, soya, MSG & mix peppers.


20- **Vegetable Chowmin** V G £7.95
Stir-fried noodles with mix vegetables, soya & MSG.

Seafood Special

21- **Tilapia Jhol**  £8.95
Tilapia fish cooked with ginger, garlic, curry leaves mustard seeds, tomatoes & touch of spices and green chillies.

22- **Trishuli Machha** D £9.95
Salmon tikka cooked with mustard seeds, curry leaves, tamarind sauce & coconut milk, popular fish curry.

23- **Piro King-Prawn**  £9.95
King-Prawn deep fried & cooked with onions, peppers, soya, green chillies and ginger, seasoned with spicy sauce.

24- **Rara King-Prawn** D  £9.95
King-Prawn cooked with onions, tomatoes, peppers & fresh coriander. Nepalese twist


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Chef's Special


25- **Naspati Chicken**  £8.95
Chicken cooked with fresh pears, coriander and spices, chef's own recipe.


26- **Nariwal Chicken** **D** £8.95
Boneless chicken cooked with coconut milk, cream and curry leaves, hint of mustard.

27- **Patan Masu** (Chicken/Lamb) 
Spiced chicken or lamb cooked with green chillies, peppers and tomatoes, very hot. £8.95 / £9.95

28- **Mitho Bhansa** **D** £9.95
Chef's cocktail mix with sheek kebab, chicken chokta & lamb cooked in creamy sauce.

29- **Newari Kachila**  £9.95
Lamb meat balls mixed with spices, stuffed with apricot and cooked in tomato sauce. Hot

30- **Rim Jhim Duck**  £9.95
Duck cooked with chillies, onions, peppers, herbs and spices and seasoned with sesame oil, dry dish.

31- **Sherpali Chicken**  £8.95
Tender chicken cooked with black pepper, coconut cream, onions and tomatoes.

32- **Lekali Chicken** **D** £8.95
Chicken tikka cooked with ginger, garlic, onions, tomatoes and herbs. creamy sauce.

Tandoori Special

33- **Poleko Paneer Mix** **V D** £8.95
Cottage cheese marinated with Nepalese herbs & cooked with onions, peppers & tomatoes, served in a sizzler.

34- **Royal Gurka Mix** **D** £12.95
Mix of chicken chokta and lamb chokta, poleko chicken and salmon tikka, served with mint & tomato chutney.

35- **Chicken / Lamb Sashlik** **D** £8.95 / £9.95
Tandoori grilled chicken or lamb tikka, cooked with onions, peppers & tomatoes, served in sizzler

36- **Poleko Machha** **D** £11.95
Salmon tikka marinated with ginger, garlic, yoghurt and coriander & grilled in Tandoori oven.


37- **Chicken Chokta** **D** £8.95
Tender chicken marinated with yogurt and spices, served in a sizzler.


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Indian Dishes

38- **Chicken / Lamb Tikka Masala** D
Mild curry cooked in cream & tomato sauce, very popular Indian dish. £7.75 / £8.75

39- **Chicken / Lamb Madras** 
Hot curry cooked with mustard seeds & curry leaves in south Indian style. £7.75 / £8.75

40- **Chicken / Lamb Jalfrayazi** 
Curry with mix peppers, onions, tomatoes & green chillies. Hot £7.75 / £8.75

41- **Chicken / Lamb Korma** D
Mild creamy curry cooked with coconut milk & cream. £7.75 / £8.75

42- **Chicken / Lamb Karahi** 
Hot curry cooked with tomatoes, peppers and onions, finished with crushed coriander. £7.75 / £8.75

Biryani Dishes

(All our Biryani dishes are cooked with Basmati rice, herbs & spices, served with curry sauce)

43- **Chicken Tikka Biryani** D £8.95

44- **Lamb Biryani** D £9.95

45- **Vegetable Biryani** D V £7.95


46- **King-Prawn Biryani** D £10.95


47- **Yeti Special Biryani** D
(Chicken, Lamb & King-Prawn) £12.95


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Vegetarian Dishes


48- **Bodi Tama Aloo** (Only Main) V £7.25
Black eyed beans, bamboo shoots and potatoes cooked with ginger garlic and herbs. Popular Nepalese dish. 

49- **Quati Dall** (Only Main) V £6.95
Mix beans cooked in traditional Nepalese herbs and spices, festive dish from Nepal. 

50- **Bhanta Aloo** (Only Main) V £7.25
Aubergine and potatoes cooked with herbs and spices. 

51- **Saag Paneer** (Only Main) V D £7.75
Cottage cheese cooked with spinach. Creamy sauce

52- **Bhindi Tarkari** (Only Main) V £7.75
Okra cooked with ginger, garlic, tomato & spring onions. 

53- **Rato Dall** (Side/Main) V D
Split red & yellow lentils cooked with fresh ginger and garlic, Nepalese favourite  £3.95/£6.95

54- **Baraha Mase Saag** (Side/Main) V
Seasonal spinach stir-fried with garlic and cumin seeds. £3.95/£6.95

55- **Oxford Aloo** (Side/Main) V
Red potatoes cooked in Nepalese spices. £3.95/ £6.95

Children's Choices

56- **Chicken Korma & Rice** D £6.95

57- **Chicken Chowmin** G £6.95

58- **Vegetable Chowmin** G V £5.95

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Sundries

59- Rice				£2.45
60- Pillau Rice				£2.95
61- Saag Rice (With spinach)				£3.25
62- Jeera Rice (With cumin seeds)				£3.25
63- Egg Rice				£3.25
64- Plain Naan	D	G		£2.45
65- Garlic Naan	D	G		£3.95
66- Peshwari Naan (Stuffed with coconut, almonds & peanuts)	D	G	N	£3.25
67- Cheese Naan	D	G		£3.25
68- Chapati		G		£1.95
69- Tandoori Roti		G		£2.25
70- Chips				£2.25

Nepali Thali Special

(Sunday - Thursday only)

Veg Thali £12.95

(Mix Vegetables, Spinach, Dall, Rice & Home Made Chutney)

Non-Veg Thali £14.95

(Chicken or Lamb, Spinach, Dall, Rice & Home Made Chutney)

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Allergy Awareness!!!

Although we take great care with the preparation of our dishes, some dishes may contain sensitive ingredients.

If you have a food allergy or dietary requirement please inform a member of staff before you order.

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If the dish of your choice is not listed, please enquire with us as we may be able to prepare it for you.