



DANCING YAK
Nepali Cuisine & Bar



appetizer

Samosa Tarkari 10 A homemade deep fried pastry stuffed with mildly spiced potatoes, green peas, and cumin—served with mint and tamarind sauce	Pork Belly Bhutwa 12 Pork belly seasoned with chili powder, masala, and garlic ginger paste—served with tomato and pepper sauce	Kale Chaat 10 Chickpea battered kale with homemade yogurt, mint, and tamarind sauces—topped with tomatoes, onions, and potatoes—tangy and sweet
Chili 12 Chicken or mushroom chili cooked with bell peppers, onions, fresh tomatoes, and soy sauce	Spicy Cauliflower 10 Crispy cauliflower tossed in a spicy homemade chili sauce	Aloo Dum 10 Pan seared potatoes filled with the robust flavors of garam masala, tomato,
Shapale 11 Tibetan meat pies with minced chicken, onion, and ginger garlic paste—served a with homemade chunky tomato sauce	Pakoda 10 Shredded vegetables dipped in a spiced chickpea batter, fried, and served with homemade tamarind and mint sauce	Lamb Skewers 13 Lamb marinated overnight and cooked medium rare in a tandoori oven, served with a drizzle of ginger honey sauce
Tangy Spicy Ribs 12 Pan seared pork ribs tossed in a homemade red chili and tomato sauce	Fried Chicken 12 Tandoori marinated chicken, battered and fried—served with a spicy aioli	

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Introduced to Nepali cuisine by Tibetans who migrated to the mountains of Nepal, Momo has since evolved into a staple dish for Nepali culture and they are now considered a traditional delicacy in Nepal, Tibet, and Bhutan alike.

Chicken Momo 13	Pork Momo 14	Vegetable Momo 12
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Minced chicken or vegetables mixed with chives, garlic, and homemade momo masala, served with tomato and roasted soybean sauce

* Momos take 15 minutes to prepare

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Mixed Green Salad 8 Greens with balsamic vinaigrette, cherry tomatoes and Persian cucumbers	Goat Soup 8 Slow cooked bone-in goat loaded with ginger, garlic, and cilantro	Paneer Salad 14 Organic spring mix, fresh seasonal fruit, bean sprout, crumbled paneer and homemade turmeric-ginger dressing
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plated dishes

Daal Bhat Thali
Daal, meaning lentils, and Bhat, meaning rice, comprise the staples of this Nepali dish. Traditionally eaten twice a day on a large metal platter, pick your choice of protein which will be served with rice, black lentil soup, cauliflower, mustard greens, papad, achar-fermented pickles, and homemade yogurt.

Goat—bone in..... 18	Shrimp and Salmon..... 22	Vegetable..... 17
Lamb..... 18	Chicken..... 18	

Tandoori Plate

Used to prepare breads, a tandoor is also commonly used for preparing marinated meats or vegetables over a charcoal fire—marinated with ginger, garlic, coriander powder, cayenne pepper, and garam masala then served with fresh vegetables, lettuce salad, turmeric rice, and a homemade yogurt sauce.

Lamb Chop..... 25	Shrimp and Salmon..... 22	Shish Kebab..... 20
Half Chicken 18	Vegetable..... 18	

Any house special or vegetarian curry can be made vegan

house specials

- Dhading Chicken** ✂ ✂ 16
Roasted spices, tomatoes, onion, ginger, garlic, and cilantro, this dish is reminiscent of the local restaurants that line the highways of Nepal.
- Butter Chicken** ✂ 16
Strips of chicken thighs cooked in a decadent cream sauce with home-roasted spices, a delightful treat.
- Dancing Yak Khichidi** ✂ 18
Khichidi is Nepali comfort food that includes rice, lentils, and spices cooked together with ghee—homemade butter—and roasted cauliflower.
- Baigun Tarkari** ✂ 15
Minced eggplant that is roasted in a tandoor fire and later cooked with cumin, coriander, turmeric, onion, and garlic
- Bhindi Tarkari** ✂ 15
Fresh okra sautéed with onion, chopped tomatoes, ginger garlic paste, and spices—simple and on point.
- Jhane ko Daal** ✂ 14
Yellow lentils cooked with garlic, red chilies, and cumin roasted in ghee—homemade butter.
- Daal Makhani** ✂ 15
Rich and hearty whole lentils cooked with cream, tomato, onion, cumin, and roasted coriander.
- Aloo Cauli** ✂ 15
Cauliflower, green peas, and potatoes cooked with spices in a tomato and onion sauce.
- Chana Masala** ✂ 15
Chickpeas cooked with onion and cumin, as well as a paste of green chilis, ginger, garlic, and fresh cilantro—the bulk of the flavors comes from coriander, chili powder, and ground turmeric

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- Tomato and Onion Base** ✂
Classic Nepali restaurant curry with an onion and tomato based sauce, flavored with ginger, garlic, tomato puree, chili peppers, and a variety of spices.
- Cashew Curry** ✂
A creamy sauce with almond and cashew in a delicately balanced blend of spices with ginger and coriander—the sauce is mild, making it perfect for kids or those with sensitive palates.
- Tangy Aloo Curry** ✂
Sour and spicy—this one is a blend of red chilies and tamarind that is cooked with coriander, cumin, turmeric, ginger, and garlic. Its a good blend of sweet and tangy with the potatoes being an added bonus.
- Tikka Masala Curry** ✂
Tikka Masala is a universal crowd pleaser! Its flavor comes from a blend of aromatic spices, including coriander and lemon with its characteristic yellow color arising from the use of turmeric.
- Saag Curry** ✂
Chopped spinach and cooked with cream or coconut milk, this green sauce is also comprised of garlic, onion, and spices. It makes for a hearty and filling meal.
- Biryani** ✂
Long-grain rice (similar to basmati) flavored with homemade biryani masala and saffron. It is layered with meat, fish, or vegetables, cooked in a thick gravy and garnished with coconut flakes, cashew nuts, and raisins.

Chicken..... 16 Shrimp and Salmon 20 Tofu and Mixed Vegetable ✓ 15
Lamb..... 18 Paneer..... 16

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White Rice ✓ ✂ 3 Plain Naan..... 3 Cheese Naan..... 4
Brown Rice ✓ ✂ 3 Garlic Naan..... 3.50 Buckwheat Roti ✓ ✂ 4
Turmeric Rice ✓ ✂ 4 Onion Naan..... 4