



DANCING YAK  
Nepali Cuisine & Bar

— Vegan  
 — Gluten Free

## appetizer

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

## मोमो

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.

<b>Chicken Momo</b> ..... 13	<b>Pork Momo</b> ..... 14	<b>Vegetable Momo</b> ..... 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

## डाउफु अर्ने डालाढ

<b>Mixed Green Salad</b> ..... 8 Greens with balsamic vinaigrette, cherry tomatoes and Persian cucumbers	<b>Goat Soup</b> ..... 8 Slow cooked bone-in goat loaded with ginger, garlic, and cilantro	<b>Paneer Salad</b> ..... 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

## टीकडांट टपानिड

- 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

## डांटेड

- 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