



**DANCING YAK**  
Nepali Cuisine & Bar

 — Gluten Free  
 — Vegan

## डलल पललेस

<b>Samosa Tarkari</b>  ..... 11 A homemade deep fried pastry stuffed with mildly spiced potatoes, green peas, and cumin—served with mint and tamarind sauce	<b>Shapale</b> ..... 12 Tibetan meat pies with minced chicken, onion, and ginger garlic paste—served with homemade chunky tomato sauce	<b>Kale Chaat</b>  ..... 12 Chickpea battered kale dressed with homemade yogurt, mint, and tamarind sauces—topped with tomatoes, onions, and potatoes—tangy and sweet
<b>Lamb Chops</b>  ..... 18 Lamb chops marinated overnight and cooked in tandoor oven—served medium rare with a side of cucumber, tomato, and parsley salad	<b>Minced Lamb Kabab</b>  ..... 13 Minced lamb with cilantro, mint, cumin and coriander. Cooked in a tandoor oven—served with basil and yogurt sauce	<b>Pork Belly Bhutwa</b>  ..... 13 Pork belly seasoned with chili powder, masala, and garlic ginger paste—served with tomato and pepper sauce
<b>Curry Clams</b>  ..... 13 Manila clams with ginger, garlic, mustard, and curry powder	<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
<b>Saucy Sauteed Shrimp</b>  ..... 13 Black tiger shrimp, sauteed with ginger, garlic, and tomato sauce	<b>Goat Soup</b>  ..... 12 Slow cooked bone-in goat loaded with ginger, garlic, and cilantro	<b>Spicy Cauliflower</b>   ..... 12 Crispy cauliflower tossed in a spicy homemade chili sauce
<b>Crunchy Salad</b>   ..... 12 Endive, romaine, dill, cherry tomato, and Persian cucumber with a fresh mint and lemon dressing	<b>Watermelon Feta Salad</b>  ..... 12 Organic arugula, fresh watermelon, mint, and feta with a drizzle of orange dressing	<b>Corn on the Cobb</b>  ..... 10 Sweet corn cooked in a tandoor oven—dipped in butter, chili, garlic, and lime seasoning

## ममो

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> .....7	<b>Pork Momo</b> .....8	<b>Vegan Momo</b>  .....7
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Minced chicken, pork or vegetables mixed with chives, garlic, and homemade momo masala, served with tomato and roasted soybean sauce  
—Four to an order

\* Momos take 15 minutes to prepare

## सेकुवा

Sekuwa (skewer) is a Nepalese specialty dish consisting of grilled and skewered meat. Before grilling the meat is combined with fresh herbs and spices then marinated overnight. It is one of the most popular street food items in the country and is typically served with achar (pickled tomato).\*

Chicken ..... 12	Pork..... 13	Lamb..... 15
Paneer..... 12		

\*All Sekuwa dishes are 

18% gratuity included for parties of eight or more. Only four credit card payments per table.

Any house special or vegetarian curry can be made vegan

## house specials

Dhading Chicken  ..... 17

Roasted spices, tomatoes, onion, ginger, garlic, and cilantro, this dish is reminiscent of the local restaurants that line the highways of Nepal.

Butter Chicken  ..... 18

Strips of chicken thighs cooked in a decadent cream sauce with home-roasted spices, a delightful treat.

Baigun Tarkari  ..... 18

Minced eggplant that is roasted in a tandoor fire and later cooked with cumin, coriander, turmeric, onion, and garlic

Bhindi Tarkari  ..... 17

Fresh okra sautéed with onion, chopped tomatoes, ginger garlic paste, and spices—simple and on point.

Daal Makhani  ..... 17

Rich and hearty whole lentils cooked with cream, tomato, onion, cumin, and roasted coriander.

Aloo Cauli  ..... 16

Cauliflower, green peas, and potatoes cooked with spices in a tomato and onion sauce.

Goat Curry  ..... 20

Fresh Sacramento farm goat cooked with ginger, garlic paste, and a homemade onion gravy. Goat is considered a Nepali delicacy and any big celebration would be incomplete without a goat curry.

Seafood Curry  ..... 20

Sour and spicy—this curry is a blend of red chilies and tamarind cooked with cumin, coriander, turmeric, and a ginger garlic paste.

## ठाडडांट टुपानिड

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.

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..... 18    Shrimp and Salmon ..... 20    Mixed Vegetable  ..... 17

Paneer..... 18

## डांतेड

White Rice   ..... 3    Plain Naan..... 4    Cheese Naan..... 5

Brown Rice   ..... 4    Garlic Naan..... 4    Buckwheat Roti   ..... 4

Turmeric Rice   ..... 4    Onion Naan..... 5

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