

Yeti Restaurant

190 Farmers Ln 95405-4703 · +17075219608 · Updated: Jan 14, 2026

[View online menu](#)



APPETIZERS 8

Samosa	\$6.99
Deep-fried pastry filled with potatoes & peas. served with a tamarind & mint sauce.	
Onion Bhajji	\$7.99
Himalayan spiced garlic, ginger, onions slices and mixed in garbanzo batter. This is deep fried until golden brown and served with a tamarind and mint sauce.	
Prawn Pakoras	\$12.99
Shelled prawns dipped in a lightly spiced batter of garbanzo flour with spices. This is served with a tamarind Somname mint sauce.	
Chicken Momo	\$8.99
Minced chicken mixed with Himalayan spices wrapped in flour dough, steamed in Newari style and served with Somname mint sauce.	
Vegetable Momo	\$7.99
Minced vegetable mixed with Himalayan spices wrapped in flour dough, steamed in Newari style and served with Somname mint sauce.	
Meatball Chutney	\$10.99
Mixed ground lamb & beef with Himalayan spices.	
Papadum	\$3.99
Tandoor bakkend paper-thin lentil crackers.	
Chicken Sekuwa	\$9.99
Fillets of chicken spice with cumin, ginger and yogurt cooked in the tandoor and tossed in somname sauce.	

SOUPS & SALADS 4

Dal Pot Soup	\$5.95
Lentil cream soup with delicate spiced vegetables.	
Himalayan Pepper Pot Soup	\$5.95
Tomato soup with roasted garlic, cumin, oregano and onion.	
Chef's Special Salad	\$12.95
A traditional salad presented in our chef style. Tender chicken tikka, avocado, tomatoes and mushroom slices, served with your choice of dressing.	
Organic Green Salad	\$9.95
Mixed spring greens with avocado, tomatoes, mushroom and radishes, served with your choice of dressing.	

BIRYANI 3

Chicken Biryani	\$17.95
Saffron flavored Basmati rice with garnish of peas.	
Vegetable Biryani	\$15.95
Saffron flavored basmati rice with vegetables and nuts.	
Hyderabadi Prawn Biryani	\$20.95
Saffron flavored basmati rice with prawns, onions, tomatoes, coconut gravy, and a dash of basil.	

TANDOORI SIZZLERS 8

Methi Machli Fish Kebab	\$19.99
Fresh fillets of Mahi Mahi, marinated in yogurt, tomatoes, garlic and a touch of Himalayan spices, skewered and roasted in the charcoal fired tandoori.	
Shahi Prawn Tandoori	\$22.99
Shelled king prawn, lightly marinated in garlic, ginger, yogurt and smoked in charcoal tandoori served with somname sauce.	
Salmon Tandoori	\$21.99
Fresh fillets of salmon, marinated in yogurt, garlic, ginger and a touch of Himalayan spices, skewered and roasted in the charcoal fired tandoor.	
Rack of Lamb Tandoori	\$25.99
Rack of lamb cutlets, marinated in yogurt, ginger, mint, garam masala and mustard oil, coriander powder and roasted in the tandoori.	
Yeti Speical Lamb Kebab	\$22.99
Cube of lamb kebabs marinated with ginger, garlic coriander leaves, chili, spring onions, smoked in the tandoori and served with mint sauce.	
Tandoori Chicken	\$17.99
Chicken marinated overnight in yogurt, ginger, and garam masala. Roasted in the tandoori until lightly smoked.	
Chicken Reshami Kebab	\$18.99
Fillets of chicken spiced with cumin, ginger and yogurt roasted in the tandoor and served with mint sauce.	
Mixed Tandoori Platter	\$24.99
A mixed platter with prawn tandoori, lamb boti kebab, fish tikka and chicken tikka, served with Somname mint chutney.	

VEGETABLES 12

Dal Makhani	\$9.99
Lentils are simmered overnight over the lightly glowing embers of the tandoori together with onions, chili, ginger, fresh cream and butter, with garnish cilantro tomatoes and sprout beans.	
Eggplant & Potato Masala	\$11.95
Wedges of eggplant and potato, tossed with onions, tomatoes, curry leaf, mustard seed, cumin seed and a dash of Himalayan spices.	
Vegetable Curry	\$12.95
Mixed fresh vegetables in a dry spicy sauce.	
Began Bharta	\$13.95
Eggplant baked in the clay oven and cooked in onions, tomatoes and Himalayan spices.	

Mattar Paneer	\$12.95
Cubed farmer's cheese and green peas in spiced gravy.	
Aloo Gobi	\$10.95
Cauliflower and potatoes cooked with herbs and spices.	
Navratan Korma	\$12.95
Vegetables in a mild Himalayan cream sauce and dry fruits.	
Mushroom Matar	\$11.95
Mushroom and green peas in spiced gravy.	
Saag Paneer	\$11.95
Creamed spinach and paneer (homemade farmer's cheese).	
Bindi Masala	\$11.95
Fresh Sonoma garden okra cooked with onions, tomatoes, garlic and ginger and house blend spices.	
Mughlai Malai Kofta	\$13.95
Minced vegetables, cashew nuts, raisins and homemade farmer's cheese croquettes cooked in a tikka masala sauce.	
Chana Pindi	\$9.99
Garbanzo beans cooked with mango powder and Indian spices.	

SEAFOOD CURRIES 4

Prawn Masala	\$22.95
Black tiger prawns cooked in gravy made of onions, tomatoes, mustard seed, curry leaves, a dash of red chili and coconut milk.	
Prawn and Basil Curry	\$16.95
Rich gravy of coconut cream, fresh basil leaves, tomatoes and a dash of chili does justice to the flavor of prawns. A popular dish of moderate spiciness, or hotter if desired.	
Fish Tikka Masala	\$20.95
Himalayan spiced tandoori Mahi-Mahi cooked in a rich gravy of cooked cream sautéed in onions, tomatoes, mustard seeds, curry leaves, fresh basil, a dash of house made tamarind and chili sauce.	
Fish Curry	\$16.95
Tilapia fish fillets cooked in gravy made of onions, tomatoes, mustard seed, curry leaves, a dash of red chili and coconut milk.	

CHICKEN CURRIES 5

Chicken Korma	\$16.99
Mildly spiced chicken curry slowly cooked in creamy onion gravy.	
Chicken Tikka Masala	\$15.99
Chicken tikka pan fried in a creamy gravy of onions, garam masala, butter cream, ground almonds, tomatoes and paprika. This dish is pleasantly mild.	
Chicken Curry	\$13.95
This southern favorite is cooked with tomatoes, onions, chili, mustard seeds and fresh curry leaves.	

Chicken Vindaloo	\$15.99
Chicken and potatoes cooked in sautéed onion gravy and topped with sweet and sour tamarind chutney.	
Chicken Saag	\$15.95
Chopped fresh spinach with chicken and spiced with fenugreek, fennel, onions and garlic. This popular dish is from the region of Punjab.	

LAMB CURRIES 6

Saag Gosht	\$17.99
Chopped fresh spinach cooked with diced lamb and spiced with fenugreek, fennel, onions and garlic. This most popular dish is from the region of Punjab and is moderately spicy.	
Lamb Korma	\$16.99
Mildly spiced lamb curry slowly cooked in creamy onion gravy.	
Rogan Josh	\$16.99
The ever-popular, full flavored moderately spicy lamb curry cooked by an old family recipe, with ground onions, garam masala, coriander seed, a touch of chili powder, and garlic.	
Lamb Vindaloo	\$17.99
Braised lamb and potato cooked in sautéed onion gravy and topped with sweet and sour tamarind chutney.	
Mughlai Karahi Gosht	\$25.99
Tender lamb kebab sauteed in a rich gravy of coconut cream, cooked with onion, bell peppers, tomatoes, mustard seed, fresh mint and a dash of red chili.	
Lamb Shank Curry	\$22.99
Meaty lamb shanks, slow cooked with the chef's special blend of freshly ground spices, tomatoes, onions, ginger, chili and cardamom.	

NAAN 7

Plain Naan or Buttered Naan	\$2.99
Garlic Naan	\$3.99
Garlic Cilantro Naan	\$3.99
Olive Basil Naan	\$3.99
Roti	\$2.99
Unleavened whole wheat bread.	
Masala Kucha	\$4.99
Naan stuffed with potatoes, peas and Himalayan garam masala.	
Honey Butter Naan	\$3.99

ACCOMPANIMENTS 6

Steamed Rice	\$2.99
Brown Rice	\$3.99

Kashmiri Plau	\$5.99
Basmati Rice Cooked with Whole Spices, Garlic, Cashews, Almonds, a Sprinkling of Raisins, Fried Onions and Coriander.	
Sweet Mango Chutney	\$2.50
Chili Paste or Mixed Pickle	\$2.50
Raita	\$4.99
A combination of cucumber and yogurt mildly spiced with pepper, coriander and cumin.	

DESSERTS 4

Indian Pistachio Kulfi Ice Cream	\$6.99
Homemade ice cream.	
Coconut Saffron Rice Pudding	\$5.99
Gulab Jamuns	\$4.99
Homemade milk based sponge dumpling deep in sweet rose flavored with green cardamom.	
Rasmalai	\$5.99
Soft cheese dumpling known as "paneer" immersed in sweetened creamy milk and flavored with green cardamom and pistachios.	

DRINKS 3

Draft Beer	\$4.00
House Wine	\$5.00
Well Drinks / House Liquor	\$5.00

SMALL BITES 7

Samosas	\$5.00
Onion Bhajji	\$5.00
Prawn Pakoras	\$7.00
Chicken Momo	\$6.00
Vegetable Momo	\$5.00
Meatball Chutney	\$7.00
Chicken Sekuwa	\$6.00