

Vegetarian Delights

Main: 12.50 Side: 8.99

41. KADHAI PANEER 13.50

Homemade cottage cheese cooked with kadhahi spices, peppers and yoghurt finished with scallion. Served medium/hot. **Allergen: Milk**

42. SAAG PANEER 13.50

Paneer pieces cooked with spinach tomato and cream and flavoured with Indian spices. Served mild. **Allergen: Milk**

43. MIX MAX VEGETABLE

Vegetables tossed with garlic and peppers in onion tomato sauce flavoured with spices. Served mild/medium.

44. CHANA MASALA

Slow cooked spiced chickpeas with ginger and tomato. Served mild/medium.

45. LASONI TARKA DAL

Lentils tempered with garlic and cumin. Served medium.

46. JEERA ALOO GOBI

Baby potato and cauliflower florets tossed in cumin seeds, ginger, turmeric, and home blend spices. Served medium. **Allergen: Milk.**

47. BOMBAY ALOO

Baby potato cooked with garlic, green chillies, and onion tomato sauce. Served medium. **Allergen: Milk**

48. BHINDI BHAJI

Stir-fried okra with onions, tomatoes with yeti spices.

Kids Favourite Corner

51. KIDS CHICKEN TIKKA MASALA 9.99

Served with Rice or Chips. **Allergen: Milk, Nuts.**

52. KIDS CHICKEN KORMA 9.99

Served with Rice or Chips. **Allergen: Milk, Nuts.**

53. KIDS CHICKEN NUGGETS OR GOJONS & CHIPS 6.99

Allergen: Gluten, Egg.

We offer catering

The Little Yeti provides catering service for birthday parties or any occasion. Please contact our team at info@littleyeti.ie

Allergens and Spice Info

The allergens have been mentioned above for each dish, however, there is always a chance of cross contamination on the kitchen. If you have any allergies, please inform us when ordering.

We can cater most of our dishes to suit your palate. If you have any spice requirement, please mention when placing the order.

 Vegan options

Biryani

A traditional dish made with a combination of tender pieces of Chicken/Lamb/Prawn, Vegetables or Mix meats with aromatic basmati rice and biryani masala. Garnished with fresh herbs. Served mild/medium. **Allergen: Milk (In Yogurt Raita) ,Nuts, Mustard seed in Curry Sauce, Crustacean in Prawn and Mix.**

Served with raita, tikka sauce or curry sauce.

55. Chicken Biryani 14.99

56. Lamb Biryani 15.99

57. Prawn Biryani 15.99

58. Special Mix Biryani 16.99

59. Vegetable Biryani 13.99

60. Paneer Biryani 14.50

Rice and Breads

Our aromatic Basmati Rice or Flavoured Pulao Rice and Flat breads in different combination and fillings.

Allergens: Naan bread contains Gluten, Egg and Milk.

Peshwari naan contains nuts(almond)

61. Basmati rice 2.75 67. Plain Naan 2.99

62. Pulao Rice 3.25 68. Garlic Naan 3.50

63. Lemon & Cumin Rice 3.50 69. Coriander Naan 3.50

64. Egg Fried Rice 3.99 70. Garlic Coriander 3.75

65. Peshawari Naan 4.50 71. Garlic Chilli Naan 3.75

66. G.O.C Naan 4.00 72. Cheese Naan 3.99

Sundries

76. Chips 3.50 81. Mineral Water 2.25

77. Poppadom 1.50 82. Sparkling Water 2.25

78. Raita 3.50 83. Mango Lassi 3.95

79. Mixed Pickle 1.25 84. Soft Drinks 2.25

80. Dips 1.00 Coke, Coke Zero, Fanta, 7UP

Mint, Mango 300ml & Water 500ml

Allergens: Milk in Mint Dip & Mango Lassi

Deserts

86. Gulab Jamun 5.00 87. Chocolate Brownie 5.00

Deep fried soft cottage cheese dumplings in sugar syrup. **Allergens: Gluten, Egg, Soya.**

Allergens: Gluten, Milk.

Little Yeti Special Set Meals

Great value meal from The Little Yeti. Choose from the following choice of starter, main, side, and drink.

Starter: Vegetable Samosa, Onion Bhaji, Chicken Tikka, Chicken Wings, Nepalese Lamb Kebab, Aloo Tikki

Main: Chicken/Paneer/Veg/Lamb: Tikka Masala, Korma, Bhuna, Jalfrezi, Saag. Extra €2 for Prawns.

Sides: Basmati Rice, Pilau Rice, or Plain Naan.

Drinks: Soft Drinks or Water

90. Meal For One 19.99

Any One of the above selections

91. Meal For Two 39.99

Any Two of the above selections



For menu/website/marketing: www.crtlhq.com

NAMASTE FROM



THE LITTLE YETI

Nepalese & Indian Cuisine

www.littleyeti.ie

6 Bray Road, Loughlinstown

Co. Dublin, D18 YE03

Ph: 01 282 4064

Open 7 Days

Mon to Fri 4 pm to 10.30 pm

Sat 1.30 pm to 10.30 pm

Sun 1.30 pm to 10 pm



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Free poppadom on
phone or website orders.



[littleyetidublin](https://www.instagram.com/littleyetidublin)

Starter

Vegetarian Starters

1. LITTLE YETI SAMOSA 6.50

Home-made soft and crispy fried savoury parcel filled with potato, green peas, onion, coriander, cumin.

Allergen: [Gluten](#)

2. ONION BHAJI 5.99



Crispy gram flour battered fried onions served with mango sauce.

3. ALOO PALAK TIKKI 5.99

Pan fried crispy cake with cumin, fenugreek & spinach.

Allergen : [Gluten](#),

4. YETI MIXED VEGETABLE PLATTER 10.99

A selection of starters, contains vegetable samosa [2 pieces], onion bhaji [1 piece], and aloo tikki [1 piece].

Allergen: [Gluten](#), [Milk](#), [Nuts](#).

Non-Vegetarian Starters

5. YETI CHICKEN TIKKA 6.99

Cubes of tender chicken marinated overnight with Yeti spices, natural yoghurt ginger, garlic and cooked in a clay oven.

Allergen: [Milk](#)

6. CHICKEN PAKORA 6.99

Tender pieces of chicken lightly battered with gram flour and Indian spices. Deep-fried until golden brown. Allergen: [Egg](#).

7. YETI SPICY CHICKEN WINGS 6.99

Slow cooked chicken wings with black pepper, served with peppers and hot sauce. Allergen: [Gluten](#), [Soya](#), [Sulphite](#), [Egg](#).

8. NEPALESE LAMB KEBAB 7.50

Minced lamb kebab with ginger, garlic, onion, fenugreek, chilli, fresh coriander & cumin. Cooked in a clay oven. Allergen: [Milk](#), [Egg](#).

9. YETI MIXED MEAT PLATTER 12.99

A selection of meat starters. Contains chicken tikka, tandoori chicken, and lamb kebab. Allergen: [Milk](#), [Egg](#).

10. MO:MO: NEPALESE DUMPLING 13.50

Authentic Nepalese MO:MO: made with flour and stuffed with minced chicken with a blend of curry flavour, shallot, ginger, garlic, and fresh coriander. Served with tomato & sesame chutney. Steaming time approx. 20 mins. Allergen: [Gluten](#), [Milk](#), [Sesame](#).

Gift Vouchers

You can buy Yeti Gift Vouchers for your loved one at www.littleyeti.ie



Yeti Signature

15. CHICKEN HIMALAYAN CURRY 14.50

Chef Special sauce made with cashew nuts, green chilli, fresh coriander, mint, ginger, garlic, and aromatic spices. Served medium. Allergen: [Milk](#), [Nuts](#).

16. BUTTER CHICKEN 14.50

Juicy, melt in the mouth, grilled chicken pieces in a rich creamy butter, tomato, and fenugreek sauce. Served mild/ medium. Allergen: [Milk](#).

17. LAMB GORKHALI CURRY 14.99

Spicy Nepali curry with yoghurt, cashew nuts, fresh chillies and aromatic Yeti spices. Served spicy. Allergen: [Milk](#), [Nuts](#).

18. LAMB OKRA 14.99

Home style spring lamb cooked with okra, onion, fresh coriander & garam masala.

19. SAAG (CHICKEN 14.50/ LAMB 14.99/ PRAWN 14.99)

Cooked in spinach, Indian spiced sauce with a touch of cream. Allergen: [Milk](#), [Crustacean in Prawn](#).

20. LEDOBEDO (CHICKEN 14.50/ LAMB 14.99/ PRAWN 14.99)

Authentic Nepalese curry with rich onion, tomato, spring onion & infused fenugreek oil. Allergen: [Milk](#), [Nuts](#), [Crustacean\(Prawn\)](#)

21. GARLIC CHILLI MASALA (CHICKEN 14.50/ LAMB 14.99/ PRAWN 14.99)

Cooked in a sauce flavoured with lots of garlic and a hint of black pepper. Served hot. Allergen: [Gluten](#), [Crustacean in Prawn](#)

22. YETI JHINGA MASALA 14.99

Chef Special prawn cooked with coconut cream, coriander, chilly, tomato, onion sauce. Served medium. Allergen: [Milk](#), [Crustacean](#).

23. NEPALESE STYLE GARLIC CHILLY (CHICKEN) 14.99

Crispy chicken cooked with peppers, green chilli, garlic, and hot sauce. Finished with aromatic spices. Served hot. Allergen: [Gluten](#), [Egg](#), [Soya](#).

24. KADHAI (CHICKEN 14.50/ LAMB 14.99/ PRAWN 14.99)

Cooked in a tomato-onion based sauce with diced peppers, onion and crushed coriander. Served medium/hot. Allergen: [Milk](#), [Crustacean in Prawn](#)

36. YETI BBQ CHICKEN SASHLIK 14.99

Tender cubes of chicken fillet marinated with yeti spices and yogurt. Skewered with mixed peppers, mushrooms, and onion. Cooked in clay oven. Allergen: [Milk](#)

37. SEEKH KEBABS 14.99

Minced lamb kebabs with smokey garlic, sweet onion, fenugreek leaf, ginger, chilli, fresh coriander & cumin. Allergen: [Milk](#)

Main Course

All Time Favourites

Veg: 12.50 **Paneer:** 13.50

Chicken: 14.50 **Lamb:** 14.99 **Prawn:** 14.99

26. TIKKA MASALA

Simmered in a delicate tomato, cream and almond sauce with mild spices and garnished with fresh cream and herbs. Served mild. Allergen: [Milk](#), [Nuts](#).

27. KORMA

Cooked in mild cashew, cream sauce with mild spices. Garnished with almond flakes. Served mild. Allergen: [Milk](#), [Nuts](#).

28. BHUNA

Cooked in an onion tomato-based sauce with fresh scallions. Served mild/medium.

29. JALFREZI

A semi-dry dish cooked with mixed peppers and onion, fresh coriander and green chillies. Served medium/hot.

30. BALTI

Cooked in an onion tomato sauce with finely chopped mixed peppers garnished with fresh herbs. Served medium/hot. Allergen: [Mustard seed](#).

31. MADRAS

Cooked in an onion tomato-based sauce with desiccated coconut and flavoured with fresh curry leaves and mustard seed. Served hot. Allergen: [Mustard seeds](#), [Sulphite](#).

32. ROGAN JOSH

Slowly cooked thick gravy flavours of sweet onion, plum tomato, garlic, ginger, Kashmiri chili, fresh coriander, yeti spices and cooked till separate or release oil from sauce which is call Rogan. Served medium.

33. VINDALOO

Hot and spicy goan style curry cooked with onion, chillies, tomato, ginger, garlic, cumin seed, coriander, turmeric, cinnamon, cardamom, cloves, bay leaves. Served very hot.



Tandoori Specialities

Served with curry sauce.

38. TANDOORI CHICKEN 14.99

Half of a fresh chicken marinated with tandoori spice, natural yogurt, lemon juice. Cooked in slowly clay oven and served on a bed of mix pepper and onion. Allergen: [Milk](#)

39. YETI SPECIAL MIX 15.50

Mixture of prawns, tandoori chicken, chicken tikka, seekh kebab. Allergen: [Milk](#), [Crustacean](#).