

THE CHIMNEY

SALADS

ASIAN TOMATO SALAD ■ **950**
Fresh tomato petals, tossed in sesame tamarind,
& jaggery dressing

ARUGULA & FETA SALAD ■ **950**
Red onion jam, olives, balsamic vinegar reduction

CLASSICAL SHRIMP COCKTAIL ■ **1600**
Marie Rose Sauce, worcestershire, grounded pepper

CLASSICAL TOMATO CAPRESE ■ **1200**
Traditional italian salad made with alternating slices
of ripe tomatoes and fresh mozzarella cheese,
balsamic reduction and fresh basil pesto

CAESAR SALAD **(950/1075/1375)**
Veg
Chicken
Prawns

SOUPS

VEGETABLE MAN CHOW SOUP ■ **950**
Chinese Vegetarian soup prepared with mixed vegetables,
garlic, soya sauce and grounded pepper, served with
crispy fried noodles

MINISTRONE SOUP ■ **950**
Classical Italian Soup brimming with vegetables, pasta and
selective herbs in a flavorful tomato broth

PRAWN BISQUE ■ **1175**
Seafood soup that is rich in flavor with
aromatics, finished with cream

TAPAS

STEAMED MOMO ■ ■ **950**
Chicken or vegetable served with
spicy tomato chutney

BAKED CHEESE NACHOS ■ **995**
Served with Salsa, sour cream, guacamole

MUSHROOM CHILLI ■ **995**
Domestic mushroom tossed with home made chilli sauce

CORN & SCALLION FRITTERS ■ **995**
Served with asian salsa & som tam dipping

ITALIAN BRUSCHETTA ■ **995**
Served with topping of chopped fresh tomato, extra
virgin olive oil and fresh chiffonade basil

YAK & YETI MEZZE PLATTER ■ **1200**
Sesame crushed falafel, babaganoush, hummus,
borani,, olives, pickled vegetable, with pita bread

CHICKEN CHOILA ■ **1150**
Cooked in tandoor, tossed with ginger,
green chillies, cumin served with beaten rice

METHI THEPLA TACOS ■ **1400**
BBQ pulled pork, apple, sour cream & avocado

STICKY PORK BUNS ■ **1400**
Sticky pork belly served with steamed bao
& hoisin sauce

PULLED PORK SLIDERS ■ **1400**
BBQ pulled pork, cabbage coleslaw, & fries

CHICKEN SATAY ■ **1200**
Peanut sauce & prawn crackers

BBQ CHICKEN WINGS ■ **1150**
Fried & tossed in BBQ sauce, served with
cajun potato wedges

FISH & CHIPS ■ **2400**
Battered fried fish with fries & tartar dip

PRAWN TEMPURA ■ **1900**
With ponzu dipping sauce

CHEESE PLATTER ■ **1900**
An assortment of locally produced
and international cheese

TIMELESS CLASSICS OF THE CHIMNEY

| | |
|------------------------------------------------------------------------------------------------------------------------------------|-------------|
| FRENCH ONION SOUP ■ | 975 |
| The traditional french provincial soup topped with baked cheese croutons | |
| RUSSIAN BORSCHT ■ | 1195 |
| The original Boris recipe that made the Chimney famous | |
| VICHYSOISE ■ | 975 |
| Chilled, classical leek and potato soup | |
| PAN SEARED BHETKI ■ | 2895 |
| Classical Asian Seabass , Seared and served with Fondant Potato, Glazed Capers Tomato and Grainy Mustard Sauce | |
| VEGETABLE ALA KIEV ■ | 1900 |
| Prepared to little known and a very special recipe | |
| CHICKEN ALA KIEV ■ | 2400 |
| Enveloped and fried supreme of chicken filled herbs, mushroom & butter | |
| CHICKEN STROGANOFF ■ | 2300 |
| Tender pieces of chicken with mushroom Slowly cooked with white wine sauce, Flavored with curry seasoning & served with rice | |
| JUMBO PRAWNS SHASHLIK ■ | 3300 |
| Large, juicy prawns marinated with chef's own special ingredients from an old Russian recipe | |
| BAKED ALASKA SAGARMATHA ■ | 1250 |
| Trio of ice-cream wrapped with meringue with flambéed brandy | |

THE CHIMNEY

FROM THE CHEF'S GRILL

All the grills are well curated with chef's special herbs & spices served with mashed potatoes & sautéed vegetables

| | |
|------------------------|------|
| FARMED CHICKEN BREAST | 1900 |
| PORK CHOPS | 2200 |
| NEW ZEALAND LAMB CHOPS | 5050 |
| KING PRAWN | 3250 |
| NORWEGIAN SALMON | 3200 |
| GIANT TIGER PRAWN | 4500 |

Choice of Sauce

Barbecue | Béarnaise | Red wine | Lemon Butter

ADD ONS

| |
|----------------------------------|
| SAUTEED MUSHROOM |
| FRENCH FRIES WITH GARLIC & HERBS |
| SAUTEED SPINACH |
| POTATO WEDGES |
| GRILLED VEGETABLES |

DESSERT

| | |
|-----------------------------------------------------------------|------------|
| CHOCOLATE WALNUT BROWNIE | 900 |
| Dark chocolate brownies with walnuts and fudgy cocoa powder | |
| KEY LIME PIE | 750 |
| Dessert pie with lime, buttery biscuit base with meringue | |
| CLASSIC TIRAMISU | 900 |
| Italian espresso & cocoa with mascarpone cheese | |
| CRÉME BRULEE | 750 |
| Rich custard base topped with layer of caramelized sugar | |
| BAILEYS RASMALAI | 750 |
| Indian milk with rich cottage cheese topped with baileys liquer | |

MAINS

| | |
|----------------------------------------------------------------------------------------------------------------------------------------|-------------|
| FOREST MUSHROOM RISOTTO | 1500 |
| Risotto with mushroom & parmesan | |
| RISOTTO ALA PRIMAVERA | 1500 |
| Mix vegetables manticated with pomodori sauce, parmesan, butter and black pepper | |
| SPAGHETTI AGLIO OLIO | 1500 |
| Olives, cherry tomato, caper, garlic and parsley | |
| ORECCHIETTE PASTA | 1500 |
| Gremolata, stewed cherry tomatoes | |
| THAI GREEN CURRY | 1600 |
| Served with sticky rice | |
| ROSEMARY LEMON CHICKEN | 2400 |
| Served with sautéed spinach and pommes tourné | |
| KUNG PAO CHICKEN | 1900 |
| Sticky rice & pokchoy | |
| SHRIMP FETTUCINE | 2100 |
| Fresh water shrimps & chili emulsion | |
| LOCALLY SOURCED CAT FISH | 1600 |
| Sautéed herb cous cous and pepper puree | |
| CHILLI TEMARIND PORK BELLY | 2200 |
| Pokchoy & burmese coconut rice | |
| BRAISED LAMB SHANK | 2450 |
| Served with saffron risotto and veggies | |
| NASI GORENG | 1700 |
| Served with prawn crackers, chicken satay, peanut sauce and sunny side up on top | |
| CHICKEN BOLOGNAISE | 1800 |
| Served with spaghetti | |
| BBQ PORK SPARE RIBS | 3150 |
| Rich and earthy pork ribs slow braised than deglazed in a flavorful and perfectly balanced sweet and savory sauce with a touch of heat | |
| CHICKEN TERIYAKI | 1900 |
| Japanese Sticky rice, grilled pumpkin and asparagus | |

———— **SIGNATURE COCKTAIL** ————

YAK AND YETI'S AMRIT **1150**

White Rum, Orange Liqueur, Bitters, Soda

YAK'S PAW **1150**

Vodka, Mint Liqueur, Lemonade

YETI'S TAIL **1150**

Vodka, Ginger, Lemonade

DOWNTOWN KATHMANDU **1150**

Vodka, Cilantro, Ginger Soda

———— **RECOMMENDED COCKTAIL** ————

FROZEN MANGO DAIQUIRI **1350**

White Rum, Mango, Sour Mix

STRAWBERRY MARGARITA **1350**

Tequila, Orange Liqueur, Strawberry

ORCHID SOUR **1650**

Tequila, Spice, Sour Mix

BASIL COOLER **1150**

Vodka, Basil, Sour Mix

THE MIRACLE **1150**

Whisky, Carrot, Beetroot, Sour Mix