



LAMA by *yeti*

THE HIMALAYAN KITCHEN



MOCKTAILS

CLASSIC

- MOJITO-(CLASSIC, GREEN APPLE,MALTA ORANGE, WATERMELON)** 240
Originated in Cuba,the refreshing mocktail traditionally made with fresh mint, lime juice, lime wedges,top up with sparkling water, served with crushed ice.
- PINA COLADA-** 230
Nothing says vacation like this sweet mocktail traditionally made with pineapple juice, fresh cream of coconut served with blended ice
- BLUE ANGEL -** 230
A colourful mocktail made with fresh lime juice, blue curacao syrup top up with lemonade and served with blended ice
- BLOODY MARY/GUAVA MARY-** 230
A spicy blend of rich tomato/guava juice, fresh lime juice, tobasco souce, westershare souce,black pepper and salt rim garnish with selery stick.
- HIMALAYA ORANGE SUNRISE -** 230
A look like sunrise mocktail made with ORANGE JUICE, orange crush, Grenadine syrup top up with sparkling water served with blended ice.
- JELOPINO MARGARITA -** 230
A spicy mocktail made with pomogranat juice, cranberry juice,jelopino, fresh lime juice served with blended ice.
- LEMON GRASS CUCUMBER COOLER-** 230
A pure summer drink made with cucumber,mint, lemon grass muddled together with lime juice top up with sparkling water.
- FRUIT SANGRIA-** 230
a fresh chopped fruit mocktail made with watermelon, orange, green apple, lime juice top up with sparkling water
- TROPICAL PUNCH** 230
A fruity and creamy mocktail made with pineapple juice, orange juice,mango juice, fresh cream and strawberry crushed.
- THE YETI** 230
A Colourful mocktail made with litchi juice, fresh lime juice blackcurrant crushed top up with sparkling water served with blended ice.
- TODDY-(CLASSIC/APLE)** 230
A herbal spice mocktail made with cloves,star Annis,ginger, cinnamon,aple cider,honey,lime juice garnish with orange peel.
- LEMON AND MINT DAISY** 230
A summer refreshing mocktail made with fresh mint, lemon juice, top up with lemonade, sugar syrup served with sugar rim

THE PINK BASIL TWISTER

A weight looser mocktail made with apple juice, basil seeds, rose syrup, fresh lime juice, top up with sparkling water

230

BLUE BLOSSOM

Vanilla ice cream, blue curacao, lemonade, litchi cruss

230

PINK BLOSSOM-

Guava juice, fresh cream, grenadine syrup

230

FRESH FRUIT MARTINI

SERVED WITH FROGEN / SEMI FROGEN

GREEN APPLE WITH MINT

240

WATERMELON WITH MINT

240

MALTA ORANGE

240

SHAKES

DARK CHOCOLATE WITH KITKAT/OREO

240

VANILA WITH MANGO

240

STRAWBERRY WITH VANILA

240

MIXED FRUIT WITH VANILA

240

LEMON ICE TEA

240

BEVERGES

FRESH LIME SODA /WATER	150
WATER	MRP
COKE, SPIRIT, FANTA	130

STARTERS

VEGETARIAN

NEPALESE

ALOO KA ACHAR Boiled Potato slices marinated with Nepali Spices and Sauces	325
ALOO SADEKO Sautéed potatoes marinated in tangy Nepali spices	325
PIRO ALOO Darjeeling style made with cumin, garlic, turmeric and spicy potatoes	325
JEERA ALOO	325
BHUTMAS RA CHIURA Spiced soybeans with beaten rice	325
BHUTEKO CHANA Stir fried chick peas in Nepali spices	325
WAI WAI SADEKO Dry Wai Wai noodles tossed with onions, tomato, green chillies and a dash of lemon	325
LAMA VEG. PLATTERS Aloo sadeko, wai wai sadeko, bhuteko chana, served with tingmo	425

STARTERS

NON VEGETARIAN

NEPALESE

KOKRA WAI WAI SADEKO Chicken wai wai dry noodles tossed with onions, tomato, green chilli and a dash of lemon	395
PHOKSO Goat lights stir fried with onion tomatoes and Nepali spices	495
BHUTUN Goat maws stir fried with our special spices	495
MACHA TAREKO (Rahu Basa) Fish marinated with spice and batter fried in mustard oil	445/495
KOKRA TAREKO (Bonless/with Bone) Chicken marinated in spices and batter fried in mustard oil	395
PRAWN TAREKO	495
CHOILA (CHICKEN / PORK) Newari spiced grilled meat	375/475
NEPALESE PLATTER Chaila, kokra tareko, phokso and Bhutmas ra chiura.	650

TIBETAN VEG. SERVED WITH TINGMO)

CRISPY SPINACH	325
BUTTER FRIED BEANS	325
MUSHROOM WITH BLACK BEAN PASTE	325
CHICK PEAS IN BLACK SESAME	325
CHILLY PANEER / CHILLI MUSHROOM	325

TIBETAN NONVEG.

MUTTON CHELEY Boiled or fried mutton cooked with vegetables and spices	425
GYUMA Tibetan mutton sausages	550
LOWA Goat lights cooked in Tibetan style with onions and tomatoes	550
DOPA KHATSA Twice cooked goat maws	550
CHICKEN SHAPTA Thinly sliced chicken with onions, garlic, spices	425
SHABALAY (Chicken / Mutton / Pork) A Tibetan meat – filled deep fried pie	425/495/450
CHILLY CHICKEN DRY A popular Indo-Tibetan creation	425
CHICKEN DRY FRY Chicken pieces dry fried with peanut and pepper.	395
SPICY FRIED CHICKEN	395
PRAWN CHILLY	455
TIBETAN PLATTER Gyuma, lowa, cheley, chicken shapta and tingmo	715

SOUP VEG./NON-VEG.

CLEAR SOUP Veg / Chicken	295/355
HOT & SOUR SOUP Veg / Chicken	295/355
MUSHROOM SOUP Veg / Chicken	295/355
TOMATO SOUP Veg	295/355
MANCHOW / Veg / Chicken	295/355
SWEET CORN Veg / Chicken	295/355
LEMON CORRIANDER Veg / Chicken	295/355
HOT AND SOUR PHING Veg	295
PRAWN SOUP	295
SPINACH EGG DROP SOUP	295

MOMOS

6 PIECE

VEG

VEG. MOMO	350
ALOO MOMO	325
PANEER MOMO	350
SPINACH MOMO	350
JHOL MOMO	350
MOMO SADEKO	350
FRIED MOMOS	350
LAMA SPECIAL KOTHE MOMO	375
VEG. MOMO PLATER	425
NEWARI MOMO	350
CHILLI MOMO	375

NONVEG

CHICKEN MOMO	375
MUTTON MOMO	475
PORK MOMO	375
JHOL MOMO	345/395/375
(Chicken/Mutton/Pork)	
MOMO SADEKO	375/425/399
(Chicken/Mutton/Pork)	
LAMA SPECIAL KOTHE MOMO	395/455/425.
(Chicken/Mutton/Pork)	
MOMO PLATER (9 Pcs)	499
NEWARI MOMO	425/475/445
(Chicken/Mutton/Pork)	
CHILLI MOMO	395/425/410
(Chicken/Mutton/Pork)	

BHUTANESE VEG

EMA DATSHI	475
The most famous Bhutanese dish made with Chilly Pepper & Cheese served with Tingmo	
KEWA DATSHI	475
Potato, Chilly Pepper and Cheese Curry served with Tingmo	
SPINACH DATSHI	475
Spinach Chilli Pepper, Cheese Curry	
MUSHROOM DATSHI	475
Mushroom, Chilli Pepper, Cheese Curr	
DATCHI MIX VEG.	475
Mix Veg. Chilli Pepper, Cheese Curry	

BHUTANESE NON-VEG.

SHA DATSHI (CHICKEN)	525/575
A Bhutanese meat, Cheese Curry	
TSHOEM (CHICKEN/PORK)	525/575
A Cheesy Buttery Bhutanese Curry	

THUKPAS VEG.

THUKPA A satisfying bowl of noodle soup	375
THEINTHUK Eastern – Tibet style hand pulled noodle soup	375
MOTHUK VEG Momo soup	375
PHING Translucent noodles with mixed vegetables	375
DRY VEG. THUKPA	375
WAI WAI DRY SOUP	375
CHOW CHOW Stir Fried Noodles with vegetables	375
WAI WAI VEG	325

THUKPAS NON-VEG.

CHICKEN/MUTTON/PORK

425/495/475

A satisfying bowl of noodle soup

KEEMA THUKPA (Chicken/Mutton/Pork)

425/495/475

Noodles topped with minced meat

THEMTHUK (Chicken/Mutton/Pork)

425/495/475

Eastern-Tibet style hand pulled noodle soup

MOTHUK (Chicken/Mutton/Pork)

425/495/475

Momo Soup

PHING. (Chicken/Pork)

425/495/475

Translucent noodles with mixed vegetables

FRIED DRY THUKPA (Chicken/Mutton/Pork)

425/495/475

WAI WAI SOUP, DRY (Chicken/Mutton/Pork)

425/495/475

CHOW CHOW

425/495/475

Stir fried noodles with vegetables

LAMA SPECIAL THUKPA

475

All Meat mixed and topped with egg

475

LAMA SPECIAL THEMTHUK

A Himalayan speciality with chicken, egg, mutton, pork

WAI WAI

375

EXTRA VEG

ALOO TARKARI Potato slowly cooked in a tomato based gravy

355

GOBI ALOO TARKARI

375

FRIED MUSHROOM (DRY/GRAVY)

375

FRIED MIX VEG

375

MUSHROOM CURRY

375

PANEER CURRY

375

FRIED GREEN BEANS WITH BLACK BEAN SAUCE

395

GUNDRUK KO JHOL

A Typical Nepali Curry prepared using fermented leafy vegetable

PAHADI DAL

375

EXTRA NON-VEG

STEAMED FISH	395
MASALA PORK	445
PORK LEMON FRIED	445
FRIED PORK	445
PORK RIBS	499
CRISPY PORK WITH HONEY	445
PORK STEW WITH SEASONAL VEGETABLES	445
PORK WITH BAMBOO SHOOT DRY, GRAVY	445
Manipuri & Naga dish	
SLICED PORK WITH VEGETABLE	445
A North-Eastern Speciality	
PORK WITH SOYA SAUCE AND MUSTARD SAUCE	445
PORK WITH GREEN PEPPER	445
DOH-NAI	445
Delicacy of the Khasi-Jaintias of Meghalaya	

MAIN COURSE

NON-VEG

KHASI KO LEDO	478
Spicy mutton curry	
KOKRA KO LEDO	445
Traditional nepali Chicken Curry	
MACHA KO LEDO fish curry	425
GANDRUK KO JHOL WITH DRIED FISH	425
EGG CURRY	395
PORK CURRY	475
JADOH DOHKLEH (CHICKEN/PORK)	475/495
Rice cooked in meat stock served with onions and spice	
SAAG MAAS	500
Spicy Mutton curry with spinach	
KOKRA SAAG	475
Spicy chicken curry with spinach	
PRAWN CURRY	500

RICE

FRIED RICE (Veg/Chicken/Mutton/Pork)	275/325/395/355
STEAM RICE	150
CHILLY GARLIC FRIED RICE (Veg/Chicken/Mutton/Pork)	275/325/395/355
PRAWN FRIED RICE	395
EGG FRIED RICE	255
LAMA SPECIAL FRIED RICE	400
TINGMO 1 PC	125
TINGMO PLATE	225

THAKALI THALI - VEG

PANEER/MUSHROOM, DAL, GUNDRUK SADEKO SAAG, ALOO TAREKO, VEGETABLE, ACHAD, PAPAD AND CURD SERVED WITH RICE **525/-**

THAKALI THALI - NONVEG

CHICKEN/FISH/MUTTON/PORK, DAL, GUNDRUK SADEKO, SAAG, ALOO TAREKO, VEGETABLE, ACHAR, PAPAD AND CURD SERVED WITH RICE **675/-**

SEA FOOD

PAN FRY

SQUID (CHILLY/MASALA/BUTTER GARLIC/PERI PERI)	525
MACKREL FRY (2P.C) (MASALA/PERI PERI)	625
POMFRET FRY (2P.C) (BUTTER GARLIC/PERI PERI/MASALA)	755
BASA FRY (2P.C) (BUTTER GARLIC/PERI PERI/MASALA)	645
JUMBO PRAWNS FRY (6P.C) (BUTTER GARLIC/PERI PERI/MASALA)	745

STEAM SEA FOOD

MACKEREL (2P.C)	625
POMFRET (2P.C)	755
BASA (2P.C)	625

SEA FOOD PLATTER

(PAN FRY/STEAM)

MACKEREL, POMFRET, PRAWNS, BASA WITH POTATO WEDGES (BUTTER GARLIC/PERI PERI/MASALA)	2025/-
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SEA FOOD THALI

MACKEREL/BASA/PRAWNS/POMFRET (CHOICE FISH) (Prawns curry Squid Masala, Dal, Saag, Bitter Gourd and Patoto Fry, Papad, Curd, Pickle, Served With Basmati Rice)	999/-
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ASSAMESE STYLE

FRIED CHICKEN WITH ASSAMESE SPICES	395
FRIED DUCK WITH ASSAMESE SPICES	425
FRIED PORK WITH ASSAMESE SPICES	455
PATOT DIYA FISH(BORALI/AARI)	500
PATOT DIYA CHICKEN	425
RAHU FISH FRIED (3 P.C)	425
BORALI FISH FRIED (3P.C)	475

MAIN COURSE

CHICKEN CURY WITH TOMATO POTATO	425
CHICKEN CURY WITH SEASAME SEEDS	425
DUCK MEAT WITH BLACK DAL	455
DUCK MEAT WITH SEASAME SEEDS	455
DUCK MEAT WITH TOMATO POTATO	455
MUTTON CURY WITH BLACK DAL	475
MUTTON CURY WITH POTATO	475
PORK CURY WITH SEASAME SEEDS	455
BOILED PORK WITH VEGETABLES	455
RAHU FISH CURY POTATO TOMATO	425
BORALI FISH CURY WITH TOMATO	455
BOILED CHICKEN WITH VEGETABLES	425

THALI VEG (PAN FRY/STEAM)

LAMA AKHAJ VEG THALI

{Joha rice,yellow dal,black dal,vegetable anja,green herbs/vegetable fry,panner/mushrom cury,pitika,khar,bambooshoot pickle and assamese kheer

525/-

THALI NON VEG

LAMA AKHAJ CHICKEN THALI

(Joha rice, Yellow dal, Black dal,Vegetable anja, Green herbs/Vegetable fry Chicken curry, Potato diya chicken, Fish Pitika, Bambooshoot pickle and Assamese kheer)

645

LAMA AKHAJ PORK THALI

Joha rice, Yellow dal, Black dal,Vegetable anja, Green herbs/Vegetable fry Pork Curry, Potato diya chicken, Fish Pitika, Bambooshoot pickle and Assamese kheer

675

LAMA AKHAJ FISH THALI (RAHU/BORALI)

Joha rice, Yellow dal, Black dal,Vegetable anja, Green herbs/Vegetable fry , Fish Curry, Potato diya chicken, Fish Pitika, Bambooshoot pickle and Assamese kheer

645 / 675

DESSERT

RAGI BARFI WITH VANILLA ICE CREAM
SEERA DURA

325

(It is well known Portuguese dessert, with Layered appearance, alternating between whipped cream and crumble marie biscuite.)

299

THANK YOU

Contact us

LAMAATGHY@GMAIL.COM

MWM 4-5 , AND MWM 4-6 , CITY CENTRE MALL ,

NEAR APOLLO HOSPITAL , , G S ROAD . GUWAHATI , 781005, ASSAM

