



Little Tibet Lunch Menu

Providing Bloomington with Tibetan, Thai, and Indian cuisine since 1998.

APPETIZERS

Samosa: \$6.95

crispy Indian dumplings filled with curried potato, peas, onions, and cilantro. Served with sweet mango chutney.

Satay Chicken: \$6.95

marinated strips of grilled chicken served with peanut sauce.

Temo: \$6.95

two steamed Tibetan bread rolls served with melted butter.

Lentil Soup: \$6.95

large bowl of Indian style red lentil soup topped with cilantro and green onion. Optional house hot sauce.

Satay Beef: \$6.95

marinated strips of grilled beef served with peanut sauce.

House Salad: \$6.95

mixed greens with our house dressing and your choice of chicken, beef, or tofu.

TIBETAN DUMPLINGS

all dumplings are freshly made daily in the restaurant
served with soy sauce and hot house sauce; pan-fry your dumplings for an additional \$1

Mo Mo: \$8.95

seasoned ground beef with yellow onion.

Chura: \$8.95

melted baby swiss with green and yellow onion.

Tsel: \$8.95

steamed shredded cabbage, carrot, and onion.

Shogo: \$8.95

mashed potato with green and yellow onion.

Sha Sha: \$8.95

seasoned ground chicken with green and yellow onion.

Sha Balay: \$9.95

pan-fried dough patties filled with seasoned ground beef and yellow onion.

Shogo Balay: \$9.95

pan-fried dough patties filled with seasoned mashed potato and onion.

TIBETAN SPECIALTIES

choice of chicken, beef, or tofu; spice level 1 to 5

Kham Amdo Thugpa: \$9.95

a hearty stew made with handmade Tibetan noodles, daikon radish, onion, tomato, green onion, and cilantro.

Fried Rice: \$9.95

fried rice with egg and vegetables.

Temo Sha Tsel: \$9.95

stir-fried vegetables in a garlic sauce, served with jasmine rice or temo (add \$1).

Chow Chow: \$9.95

stir-fried thin noodles with egg and vegetables.

Lunch entree is served with lentil soup or salad
Vegetarian Vegan Gluten Free

THAI SPECIALTIES

choice of chicken, beef, or tofu, and shrimp (add \$1)
served with jasmine rice;
spice level 1 to 5

Tom Yum: \$9.95

sweet sour broth soup with mushroom, tomato, zucchini, green onion, cilantro, and lemongrass.

Tom Ka: \$9.95

creamy coconut milk soup with mushroom, green onion, cilantro, and lemongrass.

Yellow Curry: \$9.95

mild yellow chili curry with green bean, carrot, zucchini, potato.

Red Curry: \$9.95

red chili curry with broccoli, green bean, carrot, zucchini.

Green Curry: \$9.95

green chili curry with green bean, carrot, zucchini, bamboo shoot.

Pad Thai: \$9.95

Thai rice noodles with fried egg, bean sprouts, and green onion; served with red cabbage, shredded carrot, and ground peanut.

BEVERAGES

| | |
|---|--------|
| Mango Lassi | \$3.75 |
| Thai Iced Tea | \$3.75 |
| Thai Iced Coffee | \$3.75 |
| Iced Chai | \$3.75 |
| Soft Drinks(Coke, Diet Coke, Sprite, Root Beer) | \$1.50 |

| | |
|-------------------------------|--------|
| Indian Tea (Chai, one refill) | \$2.50 |
| Tibetan Tea (Cha, one refill) | \$2.50 |
| Jasmine Tea (one refill) | \$2.00 |

INDIAN SPECIALTIES

served with
jasmine rice;
spice level 1 to 5

Saag Sabji: \$8.95

vegetable curry topped with cilantro and served on rice with broccoli, potato, green bean, carrot, and zucchini.

Murgi Curry: \$9.95

chicken curry with sautéed tomato and onions and potato, peas, and cilantro.

Bachra Curry: \$10.95

lamb curry with potato, peas, and cilantro.

DESSERTS

limited availability

Dre-si: \$3.95

a sweet Tibetan rice dish mixed with raisins, a Losar (Tibetan New Year) dessert.

*Container of the house salad dressing are available for purchase for **\$5.95**

EXTRAS

| | |
|-------------------|--------|
| Rice | \$2.00 |
| Meat/Tofu Portion | \$2.00 |
| Soup | \$2.00 |
| Salad | \$2.00 |
| Yogurt | \$1.00 |
| Dressing | \$0.50 |
| Hot Sauce | \$0.50 |
| Peanut Sauce | \$0.50 |
| Mango Chutney | \$0.50 |

Lunch 11AM-3PM Dinner 5PM-9PM

Please inform your server if you have food allergy or special requirement.

18% gratuity will be added for groups of 5 or more. Thank You!

Lunch entree is served with lentil soup or salad

 Vegetarian   Vegan  Gluten Free