

ANYETSANG'S LITTLE TIBET

Providing Bloomington with Tibetan, Thai, and Indian cuisine since 1998
(V) vegetarian (VEG) vegan (GF) gluten free specialties are served with side soup and salad

APPETIZERS

\$6.95

Samosa: crispy indian dumplings filled with curried potato, peas, onions, and cilantro. served with sweet mango chutney. (V)

Satay Chicken: marinated strips of grilled chicken served with peanut sauce and cucumber relish. (GF)

Satay Beef: marinated strips of grilled beef served with peanut sauce and cucumber relish. (GF)

TIBETAN DUMPLINGS

\$12.95

all momo's (dumplings) are served with soy sauce and house hot sauce.
pan-fry your momo's for an additional \$1.00.

Mo Mo: seasoned ground beef with yellow onion.

Sha-sha: season ground chicken with green and yellow onion.

Tsel: steamed shredded cabbage, carrot, and onion. (VEG)

Shogo: mashed potato with green and yellow onion. (VEG)

Chura: melted baby swiss with green and yellow onion. (V)

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

Shogo Balay: pan-fried dough patties filled with seasoned mashed potato and onion. (VEG)

House Salad: mixed greens with our house dressing and your choice of chicken, beef, or tofu. (VEG)

Lentil Soup: large bowl of red lentil soup topped with cilantro and green onion. optional house hot sauce. \$4.95 (VEG) (GF)

Temo: two steamed tibetan bread rolls served with melted butter. \$3.95 (VEG)

TIBETAN SPECIALTIES

\$12.95

served with your choice of chicken, beef, or tofu. spice level 1-5

Kham Amdo Thugpa: a hearty stew made with handmade tibetan noodles, daikon radish, onion, tomato, green onions, cilantro. (VEG)

Temo Sha Tsel: stir-fried vegetables in a garlic sauce. served with jasmine rice or temo. (VEG)

INDIAN SPECIALTIES

\$12.95

served in a indian spice curry sauce. all indian curries are gluten free. spice level 1-5

Saag Sabji: vegetable curry topped with cilantro and served on rice with broccoli, potato, green bean, carrot, and zucchini. (VEG)

Murgi Curry: chicken curry with sauteed tomato and onions and cilantro.

Bachra Curry: lamb curry with sauteed tomato and onions and potato, peas, and cilantro.

THAI SPECIALTIES

\$12.95

your choice o	f chicken,	beef,	shrimp	or tofu.
all thai dishe	s are serve	ed with	ı jasmi	ne rice.
	spice lev	rel 1-5		

Yellow Curry: mild yellow chili curry with green beans, carrots, zucchini, potato. (VEG) (GF)

Red Curry: red chili curry with broccoli, green beans, carrots, zucchini. (GF)

Green Curry: green chili curry with green beans, carrots, zucchini, bamboo shoots. (GF)

Tom Yum: spicy broth soup with mushroom, zucchini, tomato, green onion, cilantro, and lemongrass. (GF)

Tom Ka: creamy coconut milk soup with straw mushroom, green onion, cilantro, and lemongrass. (GF)

Ga Prow Pad: sautéed onions, garlic and sweet basil with minced chicken, beef, or tofu.

Pad Thai: rice noodles with fried egg, bean sprouts, and green onion. served with red cabbage, shredded carrots, and ground peanuts. not served with rice. (GF)

BEVERAGES

COLD	
Mango Lassi	\$2.50
Thai Iced Tea	\$2.50
Thai Iced Coffee	\$2.50
Iced Chai	\$2.00
Soft Drinks	\$1.50
(Coke, Diet Coke, Sprite, Root Beer)	
HOT (one refill)	
Indian Tea (Chai)	\$2.00
Tibetan Tea (Cha)	\$2.00
Jasmine Tea	\$2.00

EXTRAS

Rice	\$2.00
Meat/Tofu Portion	\$2.00
Salad/Soup	\$2.00
Yogurt	\$1.00
Dressing	\$0.50
Dumpling Sauce (Hot/Soy)	\$0.50
Peanut Sauce	\$0.50
Mango Chutney	\$0.50

DESSERTS

\$3.95

limited availability

Dre-si

a sweet tibetan rice dish mixed with raisins, and served with yogurt. a Losar (tibetan new year) dessert.

Green Tea Sorbet

a scoop of green tea sorbet served on a flaky cookie cut.

All meats and seafood are delivered daily from Butcher's Block in Bloomington, Indiana. Containers of the house salad dressing are available for purchase for \$5.95.

Lunch: 11:00-3:00 Dinner 5:00-9:00 Closed Tuesday