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)

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 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)

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 of chicken, beef, shrimp or tofu. all thai dishes are served with jasmine rice.
spice level 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