

Anandapur YAK & YETI RESTAURANT

OUR STORY

Your path to discovering Yak & Yeti begins at the foothills of the Himalayan Mountains, a major crossroads of cultures. The majestic sight of Mount Everest is just above the horizon. Traders, pilgrims, and armies have passed through this small, rural kampong, or village, on a well-traveled road to India snaking through China and Southeast Asia. Here in the town of Anandapur lives a rich merchant, Arjun, who has fallen on hard times and has turned his large home into the Yak & Yeti Hotel. The hotel is the kind of boutique hotel that wealthier adventure travelers might seek out in India. While travelers rest at the hotel, the owner and other families reside there. The décor, as well as the furniture, at Yak & Yeti is an amalgamation of mismatched artifacts Arjun has collected through his years of travel in Southeast Asia. In the center of the hotel is the full-service Yak & Yeti Restaurant, which features local Pan-Asian cuisine.

The sights, sounds, aromas and energy in the courtyard are a beacon for villagers eager to meet, eat, and socialize as they move through their day, and for travelers moving to and from their adventures. Local families have built up warangs, or food stands, around the hotel. These quick-service restaurants, or Local Food Cafes, feature Asian cuisine that guests can enjoy in the exterior courtyard. An ex-pat couple from Australia runs the Quality Beverages stand. Here guests can select refreshing Asian beers and other drinks while they prepare for the day's adventures. Other locals, including an ex-pat German Himalayan hiker and Everest guide, sell articles along the outside edge of the courtyard, at the Bhaktapur Market. Featuring riches from far-off lands, the market offers travelers the chance to purchase treasures, artifacts, and other exotic items from the Far East on their way to Everest Parvata, the top of the world.

All told, the mystical town of Anandapur is alive and vibrant, full of color and sound. The bustling Yak & Yeti Restaurant, Local Food Cafes, and Bhaktapur Market are bursting with people, goods, and interesting aromas. It is a place both familiar and unusual, a place for family and friends, tourists and adventurers. Above all, it is a place to immerse yourself in a culture that is mysterious, exotic, and exciting.



SMALL PLATES

- PORK POT STICKERS** 9.99
Pan seared or steamed, soy lime dipping sauce
- WOK-FRIED GREEN BEANS** 9.99
Battered green beans, sweet Thai chili dipping sauce
- PORK EGG ROLLS** 9.99
Chili plum dipping sauce
- FIRECRACKER SHRIMP** 11.99
Crispy fried shrimp tossed in a creamy, spicy sauce, Asian slaw

SHAREABLES

MEANT FOR 2

- AHI TUNA NACHOS*** 16.99
Sushi grade Ahi Tuna, Asian slaw, crispy fried wontons, wasabi aioli, sweet soy glaze
- LETTUCE CUPS** 15.99
Minced chicken breast, chopped vegetables, Saigon Hoisin sauce, crisp lettuce cups
- DIM SUM BASKET** 15.99
Pork pot stickers, chicken siu mai, cha su bao, shrimp siu mai, steamed on a banana leaf, soy lime dipping sauce
- BIG ISLAND TUNA POKE BOWL*** 16.99
Sushi grade Ahi Tuna, cucumbers, Maui onions, avocado mousse, wonton crisps

SOUPS & SALADS

Add a 1/2 portion of soup or salad to any entrée for 3.29

- WONTON SOUP** 6.25
Pork wontons, clear chicken broth & vegetables
- HOUSE SALAD** 6.99
Romaine & iceberg lettuce, sesame seeds & Asian dressing
- KALE CAESAR SALAD** 16.49
Kale, romaine lettuce, parmesan crisps, garlic ginger wonton strips tossed with romano Caesar dressing
- Add cilantro-lime grilled chicken 17.49
Add cilantro-lime seared shrimp 18.49
- SEARED TUNA SALAD*** 17.99
Chilled, seared blackened Ahi Tuna, mixed greens, grape tomatoes, wonton crisps & ginger dressing

NOODLES & BOWLS

- LO MEIN** Chicken...19.99 Shrimp...20.99 Combo...20.99
Lo Mein noodles, carrots, cabbage, green onions, bean sprouts
- VEGETABLE LO MEIN** 18.99 Add tofu 4.50
Lo Mein noodles, carrots, cabbage, green onions, bean sprouts
- PORK BELLY RAMEN** 19.99
DURoC pork belly, Tonkotsu broth, Yaki soba noodles, soft boiled egg
- LOBSTER GARLIC NOODLES** 30.99
Lobster, shrimp, scallops, baby spinach, red peppers, shiitake mushrooms, tossed in zesty garlic stir-fry sauce
- KOREAN ROASTED CAULIFLOWER** .. 16.99
Oven roasted Kalbi marinated cauliflower served with a flavorful blend of white and red quinoa, brown rice, vegetables, Korean BBQ seasoning

DESSERTS

- FRIED WONTONS** 9.99
Skewers of fresh pineapple and cream cheese wontons, vanilla ice cream, honey vanilla drizzle
- NEW YORK CHEESECAKE** 8.99
With mango and strawberry coulis, whipped topping
- PINEAPPLE UPSIDE-DOWN CAKE** ... 10.99
Served warm, vanilla ice cream, caramel sauce

SPECIALTIES

- SEARED MISO SALMON** 26.99
Miso glazed Atlantic Salmon, coconut-ginger rice, stir-fried vegetables
- CHICKEN TIKKA MASALA** 24.99
Boneless chicken marinated in yogurt and freshly ground herbs cooked in a traditional Masala sauce, jasmine rice, garlic naan
- COCONUT SHRIMP** 23.99
Coconut crusted shrimp, jasmine rice, stir-fried vegetables, served with plum BBQ sauce
- BHAKTAPUR DUCK** 28.99
Roasted half duckling, plum BBQ sauce, jasmine rice, stir-fried vegetables
- ASIAN SEARED TUNA*** 28.99
Chilled, seared blackened Ahi Tuna, honey-soy glaze, Sriracha remoulade, cucumber salad, sticky rice

WOK

Choice of jasmine or brown rice

- HONEY CHICKEN** 19.99
Tempura chicken, fresh vegetables tossed in honey sauce
- SWEET & SOUR CHICKEN** 19.50
Tempura chicken, ginger, garlic, bell peppers, pineapple
- KOREAN BEEF** 20.99
Wok-fried beef, peppers, onions, pineapple, Korean BBQ sauce

GRILLED

- KOREAN BBQ RIBS** 26.49
Half rack of slow roasted St. Louis pork ribs, zesty BBQ sauce, crispy fries, kimchi slaw
Add additional 1/2 Rack of Ribs 11.99
- KOBE BEEF BURGER** 19.99
10 oz. grilled American Kobe beef burger, sesame-soy mayonnaise, crispy fries. Topped with choice of shiitake mushroom & scallion compote or Asian slaw
- CHEF'S FRESH CATCH** Market
Grilled, Broiled or Pan-seared. Choice of toppings:
Dynamite \$8, Firecracker Shrimp \$6, Tropical Fruit Salsa \$3
- SOY HERB GLAZED RIBEYE** Market
Grilled 14oz Certified Angus Beef Ribeye, served with stir-fried vegetables and mashed potatoes 
- TERIYAKI CHICKEN** 22.99
Marinated chicken, pineapple-onion-pepper skewers, teriyaki glaze, coconut-ginger rice, stir-fried vegetables

SIDES

- HOUSE FRIED RICE** 11.99
- CHICKEN FRIED RICE** 7.99
- STEAMED RICE** (jasmine or brown) 4.99
- SAUTEED BABY BOK CHOY** 10.99
- GARLIC NOODLES** 10.99
- COCONUT SHRIMP** 6.99



For our guests with food allergies or other health-related dietary restrictions, we are happy to discuss and attempt to accommodate your special dietary requests. All food items are cooked to the recommended FDA Food Code temperatures, unless otherwise requested. *Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness

A suggested gratuity of 18% will be added to checks for parties of 6 or more. Please feel free to increase or decrease the suggested gratuity amount based on your dining experience.

Fresh
from
Florida®

PROUD SUPPORTER

We proudly serve Florida-grown products when available.

-  - signature item
-  - vegetarian item