



Sunnyside Restaurant Week 2017

TIBETAN DUMPLING CAFE

Choose one item from each of the categories below

Course One: Momos

Home-made Tibetan Style Dumplings

Choose 2:

Special C-Momo *Steamed and sautéed in sauce (Chicken/Beef)*

Beef Momo

Chicken Momo

Vegetable Momo

Shabaklep *Tibetan beef patties*

Fried Momo (Kothey) *Choice of chicken, beef or vegetable*

Course Two: Tibetan Specialities

Choose 1:

Shaptak *Stir-fried sliced beef, onions, green and red pepper with Tibetan spices*

Shogo Ping Sha *Bean noodles, potatoes, fresh spinach, beef/chicken*

Cheley Khatsa *Stir-fried beef tongue, green and red pepper with special sauce*

Chicken Chilli *Marinated crispy chicken, stir fried with onion, tomato, ginger, garlic and pepper*

Pork Chilli *Thinly sliced pork, stir fried onions with green and red peppers*

Tsel Ne-Zom *Mixed fresh vegetable stir fry*

Shrimp Chilli Sliced shrimp with onion, tomato, red and green pepper, sautéed with ginger and garlic

Beef Mushroom Beef with mushrooms in garlic sauce

Potato Chilli Sliced potato sautéed with onion and bell pepper

Paneer Chilli Paneer cubes cooked with scallion and green chilli, and tossed in soy sauce. Served with rice

Course Three:

Choose 1: Thali or Thukpa

Thali - *Choice of Chicken, Goat, Beef or Vegetable*

Thukpa

Gyathuk *Traditional bowl of soup and noodles, with fresh vegetables and beef*

Beef Thenthuk *Tibetan style hand-made noodles, with fresh vegetables, scallions, spinach and beef*

Mokthuk *Bowl of soup and vegetables with special dumplings*

\$25 + tax and tip