

Khampa Nomad Ecolodge and Arts Center

Khampa Nomad Ecolodge and Arts Center is a project 13 years in the making. Chyoger Treks started operating in 2004, and Khampa Nomad Arts in 2005. We started and ran the Khampa Cafe in Tagong from 2010-2014.

The Ecolodge project was born of a desire to get out of town and into the nomad lands and communities, for these communities are our family and our passion. Our mission is to support the vitality of Tibetan nomad culture through:

- supporting the nomadic arts through art sales and art openings
- facilitating visits from international yak raisers and other people interested in traditional nomad culture and arts, visits which support the communities financially as well as in intangible ways
- featuring nomad food products in our menus and experimenting with new ways to use the food they produce
- showing nomads that it is possible to be comfortable while holding fast to nomadic life.

We are providing a model of traditional building that is also modern; it appeals to nomads who come by because it honors their ways but offers options to improve their lives. Insulation, running water, self-sufficient energy, passive solar heating, and clean septic systems are all new ideas for nomads, and the fact that they exist in their own clan lands make it seem accessible, bit by bit.

Enjoy our 2017 Menu!

APPETIZERS

TIBETAN CHEESE SAMPLER 25 Y
(Fresh twisted sour cheese “Api”, fresh cottage cheese, nomad willow cheese fondue)
Served with bread and hot pepper

IMPORTED CHEESE AND BREAD 25Y

YAK MEAT

Because our meat is unslaughtered (according to local values), fresh yak meat is not always available. Please ask about current options.

- Tukpa 18 Y
Homemade nomad-style noodle soup with yak meat, pickled greens, and dried yak cheese
- Hand-Grab Yak Meat 90 Y
with potatoes and vegetables on the side, and various dips, serves 2-3 people)
- Yak Burger55 Y
with salad and potatoes, roasted or mashed
- Yak Steak80 Y
choice of tenderloin or sirloin, served with salad and potatoes, roasted or mashed
- Yak Curry 90Y
South Indian Style, Family style, serves 2-3 people
- Thai Yak Curry..... 90Y
Family style, serves 2-3 people
- Chili con Yak 30 Y
Homegrown pinto bean and yak chili, served with cornbread
- Yak Meat Pizza..... 100 Y
Mountain-style with whole wheat crust and mix of mozzarella and parmesan cheese, all-you-can-eat (for 2 people), pepperoni available
- Spaghetti with Yak Meat Sauce.....30 Y
served with salad and bread (also can substitute pepperoni for yak)
- Tibetan-style Sichuan Hotpot with Yak Meat 150 Y
serves 2-3
- Grilled yak meat with cumin..... 70 Y
with onions and peppers (sweet and hot), serves 2-3

YAK CHEESE, MILK , and BUTTER

Vegetarian

Tibetan Potato Soup with a mix of yak milk cheeses (1 bowl).....	22 Y
Nomad willow cheese fondue	45 Y
(A local cheese fondue made using willow branches to culture fresh milk, heated with butter and barley wine)	
Mashed Potatoes with yak butter and milk	18 Y
Broccoli with yak cheese	22 Y
Yak Yogurt with Jam or Honey	10 Y
Whole wheat bread with yak butter and jam	12 Y
Vegetarian Tukpa	18 Y
Homemade nomad-style noodle soup with hand pickled greens and dried yak cheese	
Tibetan Potato Gratin	
with willow cheese and imported cheese mix	30 Y

SALADS and VEGAN ITEMS

Kale and Walnut Salad	22 Y
Our own kale and Kangding walnuts, roasted. With tomatoes and gouji berries	
Sichuan Cucumber Salad	12 Y
choice of hot chili pepper or garlic style	
Homegrown Garden Salad	20 Y
with tomatoes and herbs	
Tomato Salad with Mozzarella Cheese.....	24 Y
and homegrown herbs	
Vegetable Curry (for 2-3 people)	60 Y
South Indian Style	
Eggplant Thai Curry (for 2-3 people)	60 Y
Cauliflower Kabob (for 2-3 people)	50 Y
Deep-Fried South Indian Style Cauliflower	
Spinach or Kale, fried with garlic and olive oil	15 Y
Spaghetti with tomato sauce	25 Y
with capers	

TEAS

complementary for room guests

TIBETAN TEAS

Tibetan plain tea (pot for 4 people)	20 Y
Tibetan milk tea (pot for 4 people)	30 Y
Tibetan butter tea (one cup)	14 Y

CHINESE TEAS

Green Jasmine tea	12 Y
Zhu Ye Qing tea	12 Y
Tie Guanyin (Iron Buddha)	14 Y

EUROPEAN TEAS and INFUSIONS

Indian-style Sweet Chai.....	16 Y
Peach Tea.....	12 Y
Fresh Lemon Mint Tea	12 Y
Sleepytime Tea	12 Y
Apple Cinnamon Tea	12 Y
Medicinal honey ginger tea	12 Y
Ginger black tea (pot for 2 people)	30 Y
Lemon black tea (pot for 2 people)	30 Y

COFFEE and MORE

We serve fresh ground coffee roasted in Qinghai Province, sourced by Himalayan Coffee in Kangding
ask for yak milk

COFFEE and ESPRESSO DRINKS

Espresso (per shot)	12 Y
True Cappucino	20 Y
Latte	25 Y
Americano	15 Y
Café au lait	18 Y
(strong coffee with milk, large size)	
Iced coffee	18 Y

NON-COFFEE

Hot chocolate	14 Y
Handmade with milk and cocoa	

BEER AND WINE

BEERS

See our beer selection on the counter; we have a selection of Chinese, Scottish, Belgian, and American beers

WINES

Great Wall Wine (China) 20 Y (glass) 65 Y (bottle)

Mulled wine (warm wine with spices) 25 Y per cup

Imported Wines

Marquis de Ming
Spain, Tinto, Campo de Borja 90 Y bottle

Chateau Malbat
France, Merlot/Cabernet 120 Y bottle

Rioja Bordon
Spain, Rioja..... 320 Y bottle

Chateau de Terrefort-Quancard
France, Bordeaux 220 Y bottle

COLD DRINKS

Fresh Squeezed Orange Juice	14 Y
Fresh Squeezed Lemonade	12 Y
Iced Tea	10 Y

DESSERTS

Brownie (with semisweet chocolate pieces)	12 Y
Crepes	18 Y

With jam, honey, or fruit

**Chocolate Fondue (with fruit) 20 Y per
person**