STARTERS

Everest Samosa (Vegan) Served with tamarind chutney *Contains gluten & mustard	6.5
Onion Bhaji (Vegan) Served with tamarind chutney	6.5
Momo (Chicken or Vegan) Steamed dumplings served with tomato chutney *Contains gluten	6.5
Lime Poleko Prawns Pan-fried with garlic, chilli, lime and tartar chutney *Contains shellfish, gluten and eggs	10
Tandoori Lamb Chops Marinated rack of lamb, cooked in a tandoori oven, served with a fresh mint & yoghurt chutney *Contains dairy	12
Chicken Lollies Pan fried battered wings toasted with ginger, garlic, chilli, and spices *Contains gluten and soya	6.5
Manchurian (Vegan) Crisp fried vegetable pokora tossed in a spicy, sweet & tangy sauce *Contains gluten and soya	6
King Prawn Puri Medium sized king prawns cooked with Nepalese spices, served with Puri (deep fried Indian bread) *Contains gluten and shellfish	8
Sheek Kebab Spiced minced lamb, cooked in a tandoori oven. Served with fresh mint & yoghurt chutney *Contains dairy	7
Lamb Choila Spiced lamb with crispy rice, radish, and tangy tomato chutney	9
Papadum (Plain or Spicy) Pickle or Chutney Mint Chutney *Contains dairy, Mango Chutney, Onion Salad or Carrot Pickle *Contains mustard and gluten	1

TANDOORI DISHES

Hansh Sekuwa	15	Shashlik Speci	al
Duck breast marinated		Grilled in a tand	oori oven with
with Nepalese spices, and		mixed peppers,	onions and
grilled in a tandoor oven		tomatoes *Conta	ains dairy
*Contains dairy		Chicken	14
		Paneer (V)	13
Tandoori Mix Grill	17	King Prawn	16
A platter of lamb chop,	• •	J.	
tandoori chicken, sheek		Medium (Ba	lanced)
kebab and chicken tikka		Madras (Hot	t) 66
*Contains dairy		—	

CHEF'S RECOMMENDATIONS Lakeside Fish 15 Marinated diced fillet of white fish, pan fried with spices, lemon juice, spring onions, garlic and ginger *Contains gluten and soya 15 Cooked with ginger, garlic, cardamom, cumin, & tomato Aunty's Egg Curry 13 Boiled eggs, fried with Nepalese herbs and spices cooked in aunty's delicious plum tomato curry *Contains mustard Machha Modi Khola 14 Marinated white fish cooked with special Nepalese spices, ginger, fresh herbs and a touch of yoghurt *Contains dairy 15 Lamb cooked with fresh mint, spring onions and Nepalese spices *Contains dairy 14 **Chicken Nepal** Barbequed chicken cooked with cashew nuts and slices of mango in mild creamy sauce *Contains dairy, cashew nuts & coconuts Himalayan Prawn 🝠 16 King prawns cooked with yogurt, tomatoes, mustard, green chilli, and spices *Contains shellfish, dairy and mustard Chicken Chilli Masala 15 Barbequed chicken cooked in Nepalese spices with a creamy and spicy masala sauce, finished with a touch of green chilli, spring onions and coriander *Contains dairy Gurkhali 🕖 15 Chicken marinated with Nepalese herbs and spices, cooked with a touch of yoghurt and green chillies *Contains dairy Paneer Chilli Masala (V) 14 Homemade cottage cheese cooked in a spiced creamy masala sauce, with a touch of fresh green chilli and spring onions *Contains dairy Timuri Goat Curry (On The Bone) 16 Goat cooked with the chef's special masala and timur (sichuan pepper)

TRADITIONAL INDIAN VEG 12 I CHICKEN 13 I LAMB 14 I KING PRAWN 15

Tikka	Masa	la.

Tikka cooked with butter in a fresh creamy tomato sauce

*Contains dairy & cashew nuts & coconut

Korma

Cooked in a very mild creamy sauce

*Contains dairy

*Contains dairy, cashew nuts & coconut

Cooked with a medium spiced sauce, with mixed peppers, onions, tomato & herbs Rogan J

Cooked with tomatoes & herbs in a medium spiced sauce with a touch of cream *Contains dairy

Dhansak 🍠

Sweet and sour curry with lentils

Madras 🎒

Cooked with ginger, garlic and spices *Contains gluten

Jalfrezi

Cooked with peppers, onions, green chillies & herbs *Contains dairy & gluten

VEGETABLE DISHES

All vegetable dishes

(excl. Paneer, Raita and Daal Makhani) can be made vegan upon request		
Tarka Daal Lentils cooked with garlic and mild spices	6.5	
Aloo Gobi Potatoes cooked with cauliflower *Contains mustard	7	
Bombay Aloo Spiced potatoes cooked with herbs	6.5	
Sag Bhaji / Sag Aloo / Sag Paneer Plain spinach with potatoes or cottage cheese	8	
Mushroom Bhaji Mushroom cooked in a medium spice	7	
Brinjal Bhaji Aubergine cooked with Nepalese spices and spring onions *Contains mustard	8	
Chana Masala Chickpeas cooked in medium spices	7	
Fresh Bhindi Okra & onion cooked with medium spices	7	
Daal Makhani Whole black lentils and red kidney beans cooked with unsalted butter, spices, tomatoes, onions herbs and cream	8.5	
Raita Yoghurt mixed with cucumber	4	
Timuri Chips Himalayan timur (from Sichuan pepper family)	5	
RICE & BIRYANI		
Plain Rice Plain basmati rice Pilau Rice Saffron flavoured basmati rice *Contains dairy Mushroom Rice Rice cooked with mushrooms *Contains dairy Egg Fried Rice Stir-fried basmati rice with eggs *Contains egg Biryani Chicken or Lamb cooked with saffron flavoured basmati rice served with cucumber raita *Contains dairy	3.5 4 5 5 16	
HOMEMADE BREAD		
Plain Naan *Contains dairy and gluten	3.5	
Keema Naan Naan stuffed with spiced minced lamb *Contains dairy and gluten	4.5	
Peshawari Naan Naan stuffed with nuts and seeds, slightly sweetened with a touch of coconut and raisins *Contains dairy, cashew nuts & gluten	5	

4.5

Garlic Naan

Tandoori Roti

*Contains dairy and gluten

Naan bread topped with garlic, parsley and coriander

An Indian bread made from whole wheat flour *Contains dairy and gluten

NAMASTE!

Nestled at the heart of Blackheath's bustling community, family-run Everest Inn proudly stands as one of the oldest restaurants on the Heath and has remained a favourite amongst locals since opening its doors in 2005.

Our aim is to bring the best in Nepalese and Indian cuisine with a modern twist on traditional methods. Our dedicated chefs continually develop and refine our famous recipes to the highest possible standard. We are passionate and proud of our food along with our service making every effort to select and combine the finest ingredients, so that our customers can enjoy a high quality delicious meal, every single time!

ALLERGEN ADVICE

If you have a food allergy of any kind, please inform us when placing your order

OPENING TIMES

Monday	Closed - (Excl. Bank Holidays)
Tuesday	2:00pm -10.30pm
Wednesday	2:00pm -10.30pm
Thursday	2:00pm -10.30pm
Friday	2:00pm -11.00pm
Saturday (All day)	1:00pm -11.00pm
Sunday (All day)	1.00pm -10 00pm

ARE YOU THINKING OF HAVING A PARTY?
We cater for Weddings, Canapé receptions, BBQ's,
Buffets and all indoor & outdoor events!

ORDER ONLINE



OUR BRANCHES

Blackheath, London

Hythe, Kent

Ashford, Kent

Everest Inn offers exceptional outdoor catering and has proudly served prestigious venues across London, including the Prime Minister's residence at No. 10 Downing Street







Our award-winning food has been highly recognised and even featured on Rick Stein's Food Stories TV show on the BBC.

As we step into 2025, we are thrilled to celebrate an incredible milestone

Our 20th birthday!

Thank you for being with us every step of the way. Your support has made it all possible.

To show our gratitude and kick off a year of celebrations, we have a plenty of announcements for you so please stay connected

Everest Inn

fine nepalese cuisine

TAKEAWAY MENU



020 8852 7872

41 Montpelier Vale
Blackheath, London SE3 0TJ
www.everestinn.co.uk

Anniversary Mega Deal!!

20 Years Strong - 20% off Just for you.

Enjoy a massive 20% Off all takeaway collections when you order directly through our website or by phone.

Celebrate with us before this incredible offer ends in September 2025!

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