

namaste  
नमस्ते



*for over 20 years, our family has been whipping up delicious Nepali comfort food whilst delivering fine dining experiences in the heart of Blackheath!*

*we have scoured the streets of Southeast Asia to bring you an eclectic mix of flavors. From Auntie's egg curry, inspired by the warm home-cooked meals we cherished, to Lakeside Fish, a vibrant dish inspired by the bustling streets of Pokhara or our signature cocktails that pay homage to the famous Nepalese landmarks they are named after, every offering is crafted with love and a sprinkle of nostalgia.*

*recently our executive Chef Shankar Pandey was featured on the BBC by Rick Stein, bringing further recognition to our commitment and passion for authentic Nepalese cuisine*

*we've had the privilege of serving incredible guests, from bollywood megastar Shah Rukh Khan, the ever-charming Dame Joanna Lumley, Embassies in London, 10 Downing Street and now, YOU! we hope you have a lovely time!*

***While you enjoy your meal,  
here are a few Nepali words to try...***  
***Namaste ( नमस्ते ) – Hello / Welcome***  
***Mitho cha ( मिठो छ ) – It's delicious***  
***Dhanyabaad ( धन्यवाद ) – Thank you***  
***Enjoy your meal and feel at home***

  @everestinn

# Everest Inn

Everest Inn  
fine Nepalese cuisine



FINE NEPALESE CUISINE

SMALL PLATES

<b>chicken lollies</b> 🌶️	8
battered wings, ginger, garlic, chilli   g, so	
<b>duck breast</b>	9
on a bed of crispy beaten rice, butternut squash salsa   d, g	
<b>pan-fried tandoori scallops</b>	12
nigella, cumin, asparagus, cauliflower puree   d	
<b>king prawn puri</b> 🌶️	9
nepali-spiced prawns, fried bread   g, s, d	
<b>sheek kebab</b>	8
spiced lamb, mint yoghurt   d	
<b>samosa chaat</b> 🌶️	8
chickpeas, yoghurt, tamarind chutney   g, d, m	
<b>momo (chicken or <b>vegan</b>)</b>	7
dumplings, tomato chutney   g	
<b>tandoori rack of lamb</b>	12
mint chutney   d	
<b>lime poleko prawns</b> 🌶️	11
garlic, chilli, lime, tartar chutney   s, g, d, e	
<b>pani puri</b> <b>vegan</b> 🌶️	7
crispy wheat balls, potato, chickpeas, tamarind water   g	
<b>manchurian</b> <b>vegan</b> 🌶️	6
vegetable onion balls, ginger, garlic, soya, chilli   so, g	
<b>lamb choila</b> (served cold) 🌶️	9
diced lamb, fenugreek, ginger, crispy beaten rice	
<b>fish cake</b>	8
crust marinated fish, spiced potato, tartar sauce   g, s, m, f	

some papadum while you wait?  
**papadum basket**  
mango chutney, mint chutney,  
carrot pickle, onion salad | d, m, g  
**6**

Everest Inn®  
A LA CARTE

EVEREST SPECIALS

<b>duck bhutuwa</b> ginger, garlic, cardamom, herbs <b>16</b>	<b>gurkhali</b> 🌶️🌶️ chicken, herbs, yogurt, chilli   d <b>15</b>	<b>hariyali</b> lamb, mint, spring onions, nepalese spices   d <b>16</b>
<b>paneer chilli masala</b> 🌶️🌶️ creamy masala, chilli   d <b>14</b>	<b>chicken chilli masala</b> 🌶️🌶️ barbecued with chilli, coriander   d <b>15</b>	<b>himalayan prawn</b> 🌶️🌶️ yogurt, tomatoes, mustard, chilli   s, d, m <b>17</b>
<b>chicken nepal</b> cashew, mango, creamy sauce   d, c, co <b>15</b>	<b>maccha modi khola</b> white fish, spices, ginger, yogurt   d, f <b>15</b>	<b>aloo masu</b> 🌶️ lamb, potatoes, caramelised onions   d <b>16</b>

TANDOORI SIZZLER

<b>hansh sekuwa</b> nepali spices, tomato chutney <b>20</b>	<b>mix grill</b> lamb chops, chicken tikka, lamb kebab, tandoori chicken, tomato chutney   d <b>21</b>	<b>shashlik special</b> grilled tikka, mixed peppers, onion, tomatoes, tomato chutney   d <b>paneer 16,   chicken 17   king prawns 19</b>
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SIGNATURE DISHES

<b>everest lamb shank</b> 🌶️ lamb, nepali spices, rice <b>24</b>	<b>jhilka chicken</b> 🌶️🌶️ (on the bone) garam masala, ginger, rice <b>20</b>	<b>lakeside fish</b> 🌶️ battered, pan-fried with lemon, egg fried rice   g, e, f, so <b>21</b>	<b>briyani</b> (chicken or lamb) saffron flavoured rice, mint, cucumber raita   d <b>21</b>
<b>tandoor-roasted salmon</b> vegetables, creamy sauce   d, f <b>21</b>	<b>nepali stir-fry</b> <b>vegan</b> courgette, asparagus, beans, broccoli, rice <b>18</b>	<b>timuri goat curry</b> 🌶️ (on the bone) ginger, garlic, timur, rice   d <b>21</b>	<b>aunty's egg curry</b> 🌶️ nepalese herbs, tomato sauce, pilau rice   d, e, m <b>19</b>

TRADITIONAL INDIAN

veg 13 | chicken 14 | lamb 15 | king prawns 17

<b>tikka masala</b> creamy tomato sauce   d, c, co	<b>korma</b> coconut creamy sauce   d, c, co	<b>dhansak</b> 🌶️ sweet & sour with lentils   d	<b>bhuna</b> 🌶️ medium spiced sauce   d
<b>madras</b> 🌶️🌶️ ginger, garlic, spiced curry sauce   d, g	<b>rogan</b> 🌶️ tomato, herbs, spiced sauce   d	<b>jalfrezi</b> 🌶️🌶️ tomato, herbs, peppers, spiced sauce   d, g	

a 10% discretionary service charge will be added to the final bill.  
despite our best efforts to prevent cross-contaminations, we do use allergens in our kitchen and any of our dishes  
may contain traces. please inform your server of any dietary requirements.

SABZI

all vegetable dishes (excl. paneer, raita & daal makhani)  
can be made **vegan** upon request

<b>tarka daal</b> lentils, garlic   d	7
<b>aloo gobi</b> potatoes, cauliflower   m, d	7
<b>daal makhani</b> black lentils, mixed beans, cream   d	9
<b>bombay aloo</b> spiced potatoes   d	7
<b>onion bhaji</b>	6
<b>mushroom bhaji</b> mushrooms, medium spice   d	7
<b>brinjal bhaji</b> aubergine, spices   m, d	9
<b>chana masala</b> chickpeas, medium spice   d	7
<b>sag</b> spinach, potatoes or paneer   d	8
<b>raita</b> cucumber yogurt   d	3
<b>fresh bhindi</b> okra, onion, medium spice   d	7

ACCOMPANIMENTS

<b>plain naan</b>   d, g	4
<b>keema naan</b> stuffed with lamb   d, g	5
<b>peshawaari naan</b> nuts, seeds, coconut   d, c, g, co	5
<b>garlic naan</b> garlic, coriander   d, g	5
<b>tandoori roti</b> whole wheat bread   d, g	4
<b>timuri chips</b> himalayan scheswan pepper	4
<b>basmati rice</b>	4
<b>pilau rice</b> saffron-flavoured   d	5
<b>mushroom rice</b>   d	6
<b>egg fried rice</b>	6

**allergens** - **d:** dairy // **g:** gluten // **s:** shellfish  
// **e:** egg // **m:** mustard // **c:** cashew nuts // **f:** fish  
// **co:** coconut // **so:** soya