

## FINEST NEPALESE CUISINE

We strive to explore progressive ideas in the Nepalese and Indian cuisines while maintaining traditional integrity. Under the tutelage of Executive Chef Shanker Pandey, *Head Chef Ramu Bhandari* reinterprets traditional methods and ingredients to produce the finest dishes.

# Everest Inn

## A LA CARTE

### STARTERS

#### CHILLI CHICKEN 🌶️

Tandoori cooked marinated chicken pan fried with ginger, garlic, green chillies, coriander, onions, fresh herbs and spices.

\*Contains dairy **6.25**

#### SHEEK KEBAB

Spiced chicken or lamb, cooked in a tandoori oven. Served with fresh mint & yoghurt chutney. \*Contains dairy **6.50**

#### DRUNKEN CHILLI KING PRAWNS 🌶️

King prawns pan fried with garlic, peppers, cherry tomatoes, sweet chilli and coriander. \*Contains shellfish and white wine **8.95**

#### KING PRAWN PURI

Medium sized king prawns cooked with Nepalese spices, served with deep fried Indian bread (*Puri*). \*Contains gluten, shellfish and dairy **7.50**

#### SAMOSA VEGAN

Served with tamarind chutney. \*Contains gluten and mustard **5.50**

#### ONION BHAJI VEGAN

Served with tamarind chutney. \*Contains gluten **5.95**

#### VEGETABLE MANCHURIAN 🌶️ VEGAN

Pan fried mix vegetable pakoras with a mixture of spices, ginger, garlic & coriander. **5.50**

### TRADITIONAL INDIAN

\* Served with plain or pilau rice

Veg 11.95, Chicken 13.95,  
Lamb 14.95, King Prawn 15.95

#### TIKKA MASALA

Tikka cooked with butter and ground almonds in a fresh creamy tomato sauce.

\*Contains dairy, almonds and coconut

#### KORMA

Cooked with coconut in a fresh creamy sauce.

\*Contains dairy, almonds, cashew nuts and coconut

#### DHANSAK 🌶️

Sweet and sour curry with lentils.

\*Contains dairy

#### BHUNA

Cooked with a medium spiced sauce.

\*Contains dairy

#### JALFREZI 🌶️🌶️

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

#### MOMO

Steamed Chicken or VEGAN dumplings served with tomato chutney.

\*Contains gluten and dairy

A NEPALESE FAVOURITE **5.95**

#### TANDOORI LAMB CHOPS

Marinated rack of lamb, cooked in a tandoori oven, served with a fresh mint & yoghurt chutney. \*Contains dairy **10.50**

#### BEETROOT & PANEER PARCEL VEG

Spiced beetroot and cottage cheese wrapped in a pastry and served with spiced tamarind and mint yoghurt chutney.

\*Contains gluten and dairy **6.50**

Some papadums while you wait?

SPICY PAPADUM **0.95**

PLAIN PAPADUM **0.95**

#### PICKLE TRAY

A tray of Mango Chutney, Mint Chutney, Lime Pickle and Carrot Pickle.

\*Contains dairy and mustard **1.50**

### TANDOOR

#### CHICKEN GRILL

A mixed platter of chicken tikka, tandoori chicken and chicken sheek kebab. \*Contains dairy **14.95**

#### TANDOORI MIX GRILL

A platter of lamb chop, tandoori chicken, sheek kebab and chicken tikka. \*Contains dairy **16.95**

#### SHASHLICK SPECIAL

Paneer 11.50, Chicken 12.50  
King Prawn 14.95,  
Salmon 12.95

Grilled tikka in a tandoor oven with mixed peppers, onions and tomatoes.

\*Contains dairy

### SIGNATURE DISHES

#### EVEREST LAMB SHANK 🌶️

Lamb shank cooked with Nepalese medium spices, served with basmati rice.

*Chef's signature dish*

**17.95**

#### AUNTY'S EGG CURRY 🌶️

Boiled egg, fried with Nepalese herbs and spices cooked in a deliciously creamy curry. Served with pilau rice. \*Contains dairy and mustard

*Authentic home food*

**13.95**

#### MALABAR PRAWN SPECIAL 🌶️

Medium sized king prawns cooked with Malabar spices and coconut milk, served with pilau rice. \*Contains dairy, coconut and mustard

*Popular recipe from Kerala, South India*

**16.95**

#### HOUSE SPECIAL TANDOORI FILLET OF SALMON

Tandoor roasted fillet of Salmon with stir-fried vegetables in a creamy spiced sauce. \*Contains dairy

**15.95**

#### BIRYANI

Lamb or chicken tikka cooked with saffron flavoured basmati rice, served with cucumber raita. \*Contains dairy **14.95**

#### LAKESIDE FISH 🌶️

Marinated diced fillet of white fish, pan fried with spices, lemon juice, spring onions, garlic & ginger. Served with egg fried rice. \*Contains gluten

**16.95**

### EVEREST PLATTERS

\* Served with plain or pilau rice

#### HARIYALI

Lamb or chicken cooked with fresh mint, spring onions and Nepalese spices. \*Contains dairy

**15.95**

#### CHICKEN LASUN KHURSANI 🌶️🌶️

Tender pieces of chicken cooked with green chillies, garlic and spring onions. \*Contains dairy

**15.95**

#### GURKHALI 🌶️🌶️

Boneless chicken or lamb marinated with Nepalese herbs and spices, cooked with a touch of yoghurt and green chillies. \*Contains dairy

**15.95**

#### CHICKEN CHILLI MASALA 🌶️🌶️

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

**15.45**

#### MACCHA MODI KHOLA

Marinated white fish cooked with special Nepalese spices, ginger, fresh herbs and a touch of yoghurt.

\*Contains dairy

**16.45**

#### NEPALI STIR-FRY VEGAN

Zucchini, asparagus, mushrooms and broccoli with Nepalese herbs, stir-fried and served with plain rice.

**13.95**

#### CHICKEN NEPAL

Barbequed chicken cooked with almond and slices of mango in a mild creamy sauce. \*Contains dairy, almond and cashew nuts

**15.45**

#### BHUTUWA SPECIAL

Chicken or lamb cooked with herbs, spices and spring onions. \*Contains dairy

**16.45**

#### PANEER CHILLI MASALA 🌶️🌶️ VEG

Homemade cottage cheese cooked in a spiced creamy masala sauce, with a touch of fresh green chilli and spring onions.

\*Contains dairy

**14.50**

#### BRINJAL ALOO SIMI VEGAN

Baby aubergine, green beans and potatoes cooked with Nepalese spices. Served with plain rice.

**13.95**

### VEGETABLE SIDES

\* ALL VEGETABLE DISHES (EXCL. PANEER AND RAITA)  
CAN BE MADE VEGAN UPON REQUEST

#### TARKA DAAL

Lentils cooked with garlic and mild spices.

Side **4.95** Main **7.95**

#### ALOO GOBI

Potatoes cooked with cauliflower.

Side **5.50** Main **8.50**

#### MIX VEGETABLES

A selection of seasonal vegetables.

Side **5.50** Main **8.50**

#### BOMBAY ALOO

Spiced potatoes cooked with herbs.

Side **4.95** Main **7.95**

#### SAG

(WITH ALOO OR PANEER)

Spinach (with potatoes or cottage cheese).

Side **5.50** Main **8.50**

#### MUSHROOM BHAJI

Mushroom cooked in a medium spice.

Side **5.50** Main **8.50**

#### BRINJAL BHAJI

Aubergine cooked with Nepalese spices and spring onions.

Side **5.95** Main **8.95**

#### CHANA MASALA

Chickpeas cooked in medium spices.

Side **5.50** Main **8.50**

#### FRESH BHINDI

Fresh Okra.

Side **5.95** Main **8.95**

#### RAITA

Cucumber infused yoghurt.

\*Contains dairy  
**2.50**

### ACCOMPANIMENTS

#### PLAIN NAAN

\*Contains dairy and gluten

**3.25**

#### KEEMA NAAN

Naan stuffed with spiced minced lamb. \*Contains dairy and gluten

**3.95**

#### PESHAWARI NAAN

Naan stuffed with nuts and seeds, slightly sweetened with a touch of coconut and raisins. \*Contains dairy, almonds, cashew nuts and gluten

**3.95**

#### GARLIC NAAN

Naan topped with garlic, parsley and coriander. \*Contains dairy and gluten

**3.75**

#### TANDOORI ROTI

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

**2.75**

#### POTATO FRIES/CHIPS

**2.50**

#### PLAIN RICE

Plain basmati rice.

**3.25**

#### PILAU RICE

Saffron flavoured basmati rice. \*Contains dairy

**3.50**

#### MUSHROOM RICE

\*Contains dairy

**4.50**

#### EGG FRIED RICE

**4.25**

**A DISCRETIONARY SERVICE CHARGE OF 10%  
WILL BE ADDED TO YOUR FINAL BILL**