

STARTERS

NEPALI INDIAN CUISINE



COLD

EVEREST MIXED SALAD 7,50  

MIXED BABY LEAVES, FRUITS AND PINE NUTS (MUSTARD AND SESAME DRESSING)

CRISPY DUCK SALAD 15,00   

CONFIT DUCK, MIXED SALAD LEAVES (HOUSE DRESSING)

KING PRAWN AND SEAWEED SALAD 18,00  

CUCUMBER, TOMATO AND SESAME (HOUSE DRESSING)

DEEP FRIED

ONION BHAAJI 6,00 

DEEP FRIED ONIONS ON SPICED CHICKPEA BATTER

SAMOSA  

DEEP FRIED PASTRY WITH SAVORY FILLINGS

VEG 6,00 - BEEF 7,50

CHICKEN PAKORA 7,50

SPICED FRITTERS IN CHICKPEA BATTER

TEMPURA  

DEEP FRIED IN SEASONED CORN/WHEAT FLOUR

WAKAME 9,00 - KING PRAWN 12,00

HOT

MOMO 10,00 

SPICED MINCED BEEF STEAMED DUMPLINGS

GAMBAS PIL PIL 13,00  

GARLIC PRAWNS EVEREST STYLE

SIDES

CHICKEN TIKKA 8,00 

MARINATED AND ROASTED CHICKEN BREAST PIECES

CHICKEN TANDOORI 8,00 

MARINATED AND ROASTED CHICKEN THIGH

FISH CAKE 9,00   

MIXED FISH AND KING PRAWN ON PANKO DEEP FRIED

DUCK SPRING ROLLS 8,00   

DEEP FRIED ROLLED APPERTIZERS WITH SAVORY

MIXED VEG FILLINGS



GLUTEN



CRUSTACEANS



EGG



FISH



PEANUTS



SOYA



MILK



NUTS



CELERY



MUSTARD



SESAME



SULPHITE



SHELLFISH

MAIN COURSE

NEPALI INDIAN CUISINE



CURRY

TIKKA MASALA

RICH CREAMY TOMATO SAUCE WITH MILD AROMATIC SPICES

CHICKEN 11,50

LAMB 13,00

BEEF 13,00

KING PRAWN 17,00

MADRAS

FAIRLY HOT RED RICH TANGY SOUTH INDIAN CURRY

CHICKEN 11,50

LAMB 13,00

KORMA

NUTTY FLAVORED CREAMY CURRY WITH A TOUCH OF COCO

CHICKEN 11,50

LAMB 13,00

BEEF 13,00

KING PRAWN 17,00

JALFREZI

STIR FRIED ONION, BELL PEPPERS CURRY WITH SPICY SAUCE

CHICKEN 11,50

LAMB 13,00

BEEF 13,00

KING PRAWN 17,00

BHUNA

THICK INTENSE FLAVOR CURRY WITH MIX VEGGIES WITH A TOUCH OF ANIS

CHICKEN 11,50

LAMB 13,00

BEEF 13,00

KING PRAWN 17,00 

VEG ESPECIALS

SAAG PANEER 9,00

HOMEMADE CHEESE COOKED IN CREAMY SPINACH SAUCE

RARA CHICKPEAS 8,00

CHICKEPEAS COOKED WITH ONIONS AND CURRY SAUCE

TADKA DAAL 8,00

MIXED LENTILS TEMPERED WITH MILD SPICES

ALOO SAAG 8,00

POTATO COOKED WITH FRESH SPINACH

HOUSE SPECIALS

GURKHA CURRY

TRADITIONAL NEPALI CREAMY CURRY WITH HINT OF CARDAMOM AND CORIANDER

CHICKEN 9,00

LAMB 12,00

BEEF 14,00

KING PRAWN 17,00

MOUNTAIN LAMB CURRY 15,00

TENDER LAMB COOKED IN AROMATIC SPICES

FEWA HAKE FISH CURRY 15,00

CURRY COOKED IN FRESH COCONUT WITH LIME AND TOMATO

STAFF SPECIAL CURRY 15,00

CURRY COOKED IN CHEF'S SPECIAL SPICES

BUDDHA MIXED VEG CURRY 9,00

HYDERABADI BIRYANI

BASMATI RICE SIMMERED WITH TOMATO, GINGER, CARDAMOM, SAFFRON AND CHEF'S SPICES

VEG 11,00

CHICKEN 13,50

BEEF 15,50

KING PRAWN 18,50



GLUTEN



CRUSTACEANS



EGG



FISH



PEANUTS



SOYA



MILK



NUTS



CELERY



MUSTARD



SESAME



SULPHITE



SHELLFISH

MAIN COURSE

NEPALI INDIAN CUISINE



TANDOORI SPECIALS (CLAY OVEN)

TIKKA 

BONELESS MEAT CHUNKS MARINATED IN YOGURT AND SPICES

CHICKEN 12,00

LAMB 14,00

BEEF 14,00

KING PRAWN 18,00

CHICKEN TANDOORI 12,50 

MARINATED CHICKEN THIGH IN YOGURT
AND SPICES

SHASHLIK 

SPICED SKEWERED MEAT CHUNKS

CHICKEN 12,50

LAMB 13,50

BEEF 13,50

SEEKH KEBAB 13,50

SPICED MINCED BEEF SKEWER

MIXED GRILL 23,00 

A FINE SELECTION OF TANDOORI SPECIALS

EVEREST GRILL SPECIALS

SIRLOIN STEAK 250GMS 23,00 

SAUTED POTATOES, VEGGIES WITH PEPPER SAUCE

SALMON 19,00  

VEGGIES, RICE WITH HOUSE SAUCE

LAMB CHOPS 24,00 

SAUTED POTATOES WITH MINT SAUCE

OCTOPUS 24,00  

GRILLED WITH SPECIAL GARLIC AND CORIANDER SAUCE

KING PRAWN 22,00   

GRILLED WITH SPECIAL HOUSE SAUCE

SIDES

RICE

PLAIN BASMATI RICE 2,00

PILAU RICE 3,00

EVEREST FRIED RICE 3,50  

EGG/VEG FRIED RICE 3,00 

BREAD

PLAIN NAAN 2,00

GARLIC NAAN 3,00

CHEESE NAAN 3,00

PESHAWARI NAAN 3,50  

CHIPS 5,00



GLUTEN



CRUSTACEANS



EGG



FISH



PEANUTS



SOYA



MILK



NUTS



CELERY



MUSTARD



SESAME



SULPHITE



SHELLFISH