

Non Vegetable Starters

14. Keema Kebab	£4.95
<i>Lamb minced blended with spices & grilled in the tandoori oven</i>	
15. Tandoori Lamb Chops	£6.15
<i>Lamb chops cooked in the tandoori with special Indian spice (2 piece)</i>	
16. Tare Ko Machha	£5.95
<i>Cod marinated with ajwain, garlic, ginger paste, gram flour & deep fried</i>	
17. Salmon Tikka	£7.25
<i>Salmon cooked in the tandoori with special Indian herbs served with salad</i>	
18. King Prawn Tikka	£7.20
<i>Prawns cooked in the tandoori with special Indian herbs served with salad (2 piece)</i>	
19. Everest Platter	£6.95
<i>Lamb chop, chicken tikka, seekh kebab served with salad & chutney</i>	
20. Chicken Tikka	£5.15
<i>Chicken marinated in yoghurt & unique blend of spices & barbecued</i>	
21. Lamb Tikka	£5.35
<i>Lamb marinated in yoghurt & unique blend of spices & barbecued</i>	
22. Meat Samosa	£3.95
<i>Triangular pastry stuffed with blend of minced lamb & mild spices</i>	
23. Chicken Momo	£5.45
<i>Chicken keema with Nepalese spices & steam cooked</i>	
24. Lamb Momo	£5.50
<i>Lamb keema with Nepalese spices & steam cooked</i>	
25. Chicken Chilli Dry	£5.45
<i>Chicken fried in Nepalese spices with capsicum, onion & chilli sauce</i>	
26. Lamb Choila	£5.15
<i>Lamb in Nepalese spices with ginger garlic paste & cumin powder</i>	
27. Chicken Choila	£5.20
<i>Chicken in Nepalese spices with ginger garlic paste & cumin powder</i>	
29. Garlic Fried Prawns	£5.45
<i>Prawns with cornflower, salt, lemon & deep fried with garlic & ketchup</i>	
30. Bhuna Prawn Puri	£5.45
<i>Prawns cooked in Indian spices, served in a deep fried pancake</i>	

Vegetable Starters

50. Onion Bhaji	£3.95
<i>Sliced onions mixed with spices, herbs & gram flour & deep fried</i>	
51. Vegetable Samosa	£3.95
<i>Triangular pastry stuffed with a blend of fresh vegetables & mild spices</i>	
52. Panner Tikka	£5.25
<i>Cottage cheese cooked with peppers, tomato & onion</i>	
53. Paneer Pakora	£4.90
<i>Cottage cheese with Indian spices & gram flour, deep fried</i>	
54. Chilli Paneer	£5.25
<i>Cottage cheese with green chilli toasted with Indian spices & chilli sauce</i>	
55. Everest Platter Starter	£4.90
<i>Onion bhaji, paneer pakora & vegetable samosa</i>	
56. Chana Chat pat Starter	£4.25
<i>Chickpeas cooked in Indian spices, with a sweet & sour sauce</i>	

Main Dishes

70. Chicken Madras	£8.45
<i>Fairly hot chicken curry with garlic - a traditional Indian curry Fairly hot</i>	
71. Chicken Korma	£8.45
<i>Boneless chicken cooked in a special mild & creamy sauce</i>	
72. Piro Kukhura	£8.35
<i>Fairly hot chicken curry with mushrooms, ginger & garlic Fairly hot</i>	
73. Sahi Kukhura	£8.25
<i>Chicken curry with apricots in a spicy masala sauce with cottage cheese</i>	
74. Simlay Kukhura	£8.45
<i>Chicken with mixed peppers in a tomato based medium spicy sauce</i>	

75. Achari Chicken	£8.45
<i>Tender fillets of chicken cooked with tomatoes, mix pickle & onion in sauce</i>	
76. Chicken Rogan Josh	£8.15
<i>Tender pieces of chicken cooked with in a tomato & onion sauce</i>	
77. Chicken Tikka Jalfrezi	£8.75
<i>Chicken tikka cooked with ginger, garlic, peppers & green chilli</i>	
78. Lamb Tikka Jalfrezi	£9.45
<i>lamb tikka cooked with ginger, garlic, peppers & green chilli</i>	
79. Lamb Korma	£9.05
<i>Boneless lamb cooked in a special mild & creamy sauce with spices</i>	
80. Lamb Madras	£9.15
<i>Lamb cooked in an onion & tomato sauce with garlic & ginger</i>	
81. Khasi Ko Ledo Bado	£9.10
<i>Lamb cooked in an onion & tomato sauce with garlic & ginger</i>	
82. Lamb Jalfrezi	£9.15
<i>Lamb cooked with ginger, garlic, mixed pepper & fresh green chilli</i>	
83. Lamb Kalimirchi	£9.10
<i>Lamb cooked with ginger, garlic, mixed with crushed black pepper</i>	
84. Lamb Rogan Josh	£9.15
<i>Tender pieces of lamb cooked in a tomato & onion sauce</i>	

Duck

85. Imbli Duck	£11.05
<i>Duck cooked with mustard seeds, in a sweet chilli tamarind sauce</i>	
86. Duck Jalfrezi	£11.15
<i>Duck cooked with ginger, garlic, mixed pepper & green chilli</i>	

Seafood

87. King Prawn Bhuna	£11.75
<i>Stir fried dry king prawns in tomatoes, onions & spices</i>	
88. King Prawn Palak	£12.15
<i>King prawns cooked with selected herbs & spices with spinach</i>	
89. Special Fish Curry	£12.10
<i>Cod with mustard seeds, Indian spices in tomato gravy</i>	
90. Prawn Madras	£9.55
<i>Tiger prawns cooked with garlic & ginger a fairly hot traditional dish - Fairly hot</i>	
91. King Prawn Jalfrezi	£11.85
<i>King prawns cooked with ginger & garlic, mixed peppers & chillies</i>	
92. Coconut Monkfish	£12.10
<i>Monk fish cooked with white sauce & coconut milk</i>	

Chef's Everest Cuisine Special

93. Rara Lamb	£9.25
<i>Tender pieces of lamb cooked with radish, garlic, ginger & selected Nepalese spices</i>	
94. Chicken Lababdar	£9.05
<i>Chicken tikka cooked in a butter cream, blended cashew nuts & mixed peppers selected spices in tomato sauce</i>	
95. Naram Chara	£8.75
<i>Chicken cooked with traditional Nepalese herbs with ginger garlic paste & tomato sauce</i>	
96. King Prawn Bara	£12.45
<i>Tandoori king prawns in tamarind, tomato & onion sauce, Indian spices served with rice & salad</i>	
97. Lamb Shank	£11.45
<i>Slow cooked lamb shank on the bone with roasted potato & assortment of spices in our own blended sauce</i>	
98. Bharuwa Chara	£9.15
<i>Stuffed chicken & spinach with Nepalese spices served in a saffron sauce</i>	
99. Butter Chicken	£9.45
<i>Chicken tikka cooked with butter cream, cashew nuts, tomatoes & spices</i>	
100. Garlic Chicken	£9.45
<i>Boneless chicken cooked with fresh garlic, tomatoes & onion sauce</i>	
101. Sea Bass Moiley	£12.45
<i>Fairly hot fried sea bass in coconut milk, curry leaves, mustard seeds & Indian spices</i>	

102. Chicken Momo	£8.05
<i>Special dumplings, chicken Keema with Nepalese homemade spices served with chutney</i>	
103. Lamb Momo	£8.35
<i>Special dumplings, lamb keema with Nepalese homemade spices served with chutney</i>	
104. Badami Chicken	£9.35
<i>Chicken cooked with almond powder, coconut powder, mango pulp & Indian spices. Garnished with honey</i>	
105. Adua Duck	£11.35
<i>Succulent lean pieces of duck cooked with ginger selected herbs & spices. In our own blended sauce</i>	
106. Saag Lamb	£9.25
<i>Lamb cooked with spinach, onions & spices. For its unique taste, in our own sauce</i>	
107. Imbli Chicken	£9.75
<i>Breast of chicken cooked with mustard seeds, tamarind & sweet chilli sauce</i>	
108. Jalapeno Chicken	£9.75
<i>Breast of chicken cooked in mustard seeds, curry leaves & jalapeno, mixed peppers & Indian spices</i>	

Biryani Dishes

109. Vegetable Biryani	£8.55
<i>Seasonal vegetables, basmati rice, cardamom, cinnamon, bay leaf, sultanas, roasted cashew nuts & saffron cooked together at low heat</i>	
110. Chicken Biryani	£8.95
<i>Chicken, basmati rice, cardamom, cinnamon, bay leaf, sultanas, roasted cashew nuts & saffron cooked together at low heat</i>	
111. Chicken Tikka Biryani	£9.25
<i>Chicken, basmati rice, cardamom, cinnamon, bay leaf, sultanas, roasted cashew nuts & saffron cooked together at low heat</i>	
112. Special Biryani	£11.55
<i>Chicken, lamb & prawns, basmati rice, cardamom, cinnamon, bay leaf, sultanas roasted cashew nuts & saffron cooked together at low heat</i>	
114. Lamb Biryani	£10.45
<i>Lamb, basmati rice, cardamom, cinnamon, bay leaf, sultanas, roasted cashew nuts & saffron cooked together at low heat</i>	

Tandoori Dishes

115. Tandoori Lamb Chops	£10.95
<i>Lamb chops marinated with yogurt and selected spices then baked in a tandoori oven.</i>	
116. Tandoori Chicken	£8.25
<i>Succulent pieces of marinated chicken on the bone, baked in a tandoori oven</i>	
117. Chicken Tikka	£8.95
<i>Boneless Chicken marinated and baked in a tandoori oven</i>	
118. Lamb Tikka	£8.95
<i>Boneless Lamb marinated and baked in a tandoori oven</i>	
119. Chicken Shashlik	£8.95
<i>Chicken skewered with onion, tomato capsicum & baked in a tandoori oven</i>	
120. Lamb Shaslick	£10.25
<i>Lamb skewered with onion, tomato capsicum & baked in a tandoori oven</i>	
121. Tandoori Salmon Tikka	£11.95
<i>Pieces of salmon marinated in herbs & spices baked in a tandoori oven</i>	
122. Paneer Shashlik	£10.35
<i>Cottage cheese marinated with yogurt & selected spices baked in a tandoori oven</i>	
123. Tandoori King Prawn	£11.95
<i>King prawns marinated with yogurt, cardamom & baked in a tandoori oven</i>	
124. Tandoori Mixed Grill	£12.45
<i>Platter of chicken tikka, king prawns, lamb chop & seekh kebab</i>	

Tandoori Masala

125. Chicken Tikka Masala (mild)	£9.45
<i>Barbecue marinated chicken, cooked in a masala sauce with almond powder</i>	
126. Batak Tikka Masala (mild)	£9.95
<i>Barbecue marinated duck, cooked in masala sauces with almond powder</i>	
127. Lamb Tikka Masala (mild)	£9.75
<i>Barbecue marinated lamb tikka, cooked in masala sauces with almond powder</i>	
128. King Prawn Tikka Masala (mild)	£11.95
<i>Barbecue marinated king prawns, cooked in masala sauce with almond powder</i>	

Karahi Dishes

129. **Chicken Karahi**£9.25
Chicken tossed in the karahi cooked with onion, ginger, garlic & peppers
130. **Lamb Karahi**£9.95
Lamb tossed in the karahi cooked with onion, ginger, garlic & peppers
131. **Duck Karahi**£10.95
Tender pieces of duck cooked with onion, ginger, garlic & peppers
132. **Jhinga Karahi**£11.95
Tender king prawns cooked with onion, ginger, garlic & peppers
133. **Paneer Karahi**£8.75
Cottage cheese with onion, garlic, ginger & peppers

Dansak & Pathia Dishes

137. **Chicken Dansak**£9.75
Hot sweet & sour chicken curry cooked with lentils & methi leaves
138. **Lamb Dansak**£9.95
Hot sweet & sour lamb curry cooked with lentils & methi leaves
139. **Jhinga Dansak**£11.95
Hot sweet & sour king prawn curry cooked with lentils & fenugreek leaves
140. **Chicken Pathia**£9.55
A spiced dish cooked in an enriched thick sauce for a sweet & sour taste
141. **Lamb Pathia**£9.95
A spiced dish cooked in an enriched thick sauce for a sweet & sour taste
142. **King Prawn Pathia**£11.95
King prawns cooked in a thick sauce for a sweet & sour taste

Vegetable Main Courses

143. **Palak Paneer Kofta Curry**£8.45
Infused cumin & spinach, cottage cheese dumpling stuffed with raisins & cashew nuts, served in a tomato gravy
144. **Saag Paneer**£8.55
Spinach & cottage cheese cooked in a medium spiced creamy sauce with garlic & onion
145. **Makai Palak**£8.45
Baby corn & spinach with fried onions, garlic & ginger, cooked in onion gravy
147. **Mutter Paneer**£8.95
Peas & cottage cheese in a tomato sauce, spiced with masala
148. **Mushroom Hara Pyaz**£7.95
Button mushrooms, stir fried with spring onions in a tangy sauce
149. **Butter Paneer**£9.45
Cottage cheese in a cashew nut paste with tomato & butter cream sauce
150. **Paneer Jalfrezi**£9.35
Cottage cheese infused with garlic, mixed pepper & green chillies

Vegetable Side Dishes

151. **Aloo Gobi**£3.75
Potato & cauliflower
152. **Aloo Chana**£3.75
Potato & chickpeas
154. **Bhindi Bhaji**£3.75
Okra
155. **Bombay Aloo**£3.75
Hot spicy potato
156. **Brinjal Bhaji**£3.75
Aubergine
157. **Chau Ra Kerou Ko Tarkari**£3.75
Peas & mushroom
158. **Daal Makhani**£3.75
Black lentils with butter cream & tomato sauce

159. Mushroom Bhaji	£3.75
<i>Mushroom</i>	
160. Navratan Curry	£3.75
<i>Nine different vegetables</i>	
161. Saag Aloo	£3.75
<i>Spinach & potato</i>	
162. Saag Paneer	£3.75
<i>Cottage cheese with spinach</i>	
163. Mutter Paneer	£3.75
<i>Green peas with cottage cheese</i>	
164. Jeera Aloo	£3.75
<i>Cumin seeds & potato</i>	
165. Saag Chana	£3.75
<i>Chickpeas with spinach</i>	
167. Jhane Ko Daal	£3.75
<i>Tarka daal</i>	
168. Jhane Ko Saag	£3.75
<i>Garlic infused in spinach</i>	

Rice

169. Plain Rice	£2.35
170. Pilau Rice	£2.55
171. Egg Fried Rice	£3.35
172. Mushroom Rice	£3.35
173. Nepalese Pilau Rice	£3.35
174. Saffron Rice	£3.35

Bread

175. Plain Naan	£2.35
176. Garlic Naan	£2.55
177. Peshwari Naan	£2.75
178. Keema Naan	£2.95
179. Paratha	£2.95
180. Chapatti	£1.75
181. Tandoori Roti Plain	£1.75
182. Butter Roti	£1.85
183. Butter Naan	£2.45

Sundries

1. Plain Poppadom	£0.60
2. Masala Poppadom	£0.65
4. Mint Sauce	£0.60
5. Onion Salad	£0.60
6. Mango Chutney	£0.60
7. Lime Pickle	£0.95
8. Mix Pickle	£0.95
9. Mango Pickle	£0.95
10. Cucumber Raita	£1.65
11. Green Salad	£2.50
12. Mix Raita	£1.65
<i>Yogurt with tomato, onion, cucumber & spices</i>	