

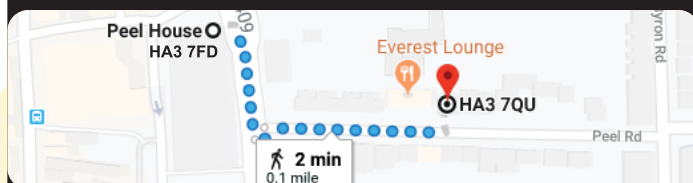


Although Everest lounge isn't a vegetarian restaurant, our kitchen aims to keep non-meat products separate from meat products. We can't, however, guarantee this. If you have any questions, please speak to a manager. We take great care to remove bones and cartilage from our salad of finding one. Please be aware that there may be traces of nuts in all our products. Please inform a manager or a member of staff before making an order if you have any allergies



WE ARE PLEASED TO ANNOUNCE THAT  
WE HAVE BEEN AWARDED A 5 STAR FOOD  
HYGIENE RATING.

Free Parking at the Peel House Car Park - HA3 7FD  
2 - minute walking distance to Everest Lounge



We will provide a free exit ticket for all our guest.

Follow us on

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 [www.everestloungeharrow.co.uk](http://www.everestloungeharrow.co.uk)

 [Bookings@everestloungeharrow.co.uk](mailto:Bookings@everestloungeharrow.co.uk)



FOOD MENU

### NEW OPENING TIME

Monday to Friday 12pm-3:00pm | 5:30pm-12am  
Saturday 12noon-12am | Sunday 12noon-11pm  
(Kitchen Open All Day on Saturday and Sunday)  
(Bar Open All Day Monday to Sunday)

**10% TAKEAWAY DISCOUNT** Minimum Order £10.00

**FREE DELIVERY** Minimum order £25.00, Upto 3 miles.



We show all major sports event live on the big screen.

## Pre Starters

Plain Poppadum	0.95
Roasted Poppadum	0.95
Masala Poppadum	1.50
Roasted Peanuts (N)	2.50
Chilli Crisps	2.50
Masala Peanuts (N)	3.50
Everest Style Bombay Mix (N)	4.95

## Chaat Corner

Pani Puri (G)	5.50
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Most commonly referred as a puchka in Kolkata or golgappas in Delhi. Small cracker like pocket of unleavened bread that's deep-fried and filled with a mixture of tamarind water, potatoes, chickpeas and spices. It's delicious.

Makai Bhel (G, M, N, MU)	5.95
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If you think the sweet corn you get at roadside stalls, seasoned with pepper or chaat masala is exciting, get set for a wild roller-coaster ride now, because that is what this Makai Bhel promises you. We have a non-traditional way of making corn bhel that you'll be hooked

Purani Delhi Ki Mashoor Aaloo Papri Chaat (G, M)	5.95
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Dices and spiced potato chunks and chickpeas, smothered in mixed spices topped up with sweet yogurt and home made chutneys served with crispy puff pastry.

Chowpatty Style Bhel Puri (G)	5.95
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Mumbai's famous roadside snack. Bhel puri is a delectable combination of papadis, puffed rice, sev, onions, potatoes and chutneys.

Punjabi Samosa Chaat (G, M)	5.95
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Samosa chaat is an extremely flavourful snack that is amongst some of the most popular street foods in India. Crushed samosa topped up with pindichole and a touch of homemade chutneys, sweet yogurt

Aaloo Tikki Chaat (G, M)	5.95
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The taste bud tickling snack also known as ragda patties. Deep fried spicy potato croquettes crushed and topped up with pindichole and a touch of home made chutneys, sweet yogurt

Dahi Puri (G, M)	5.95
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Puff pastry filled with spicy potatoes, chick peas, sweet yogurt and homemade chutneys topped up with crunchy sev and fresh coriander. Simple yet full of flavours.

## Momo Dumplings

The word "momo" comes from a Chinese loanword "momo" which translates to "steamed bread", familiar to lovers of Japanese gyozas and Chinese dumplings, momos have unique flavors coming from the types of fillings and spices (Min Preparation Time - 20 Minutes)

Vegetarian Momo (G)	5.95
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Chicken Momo (G)	6.50
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Lamb Momo (G, M)	6.90
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## Soups

Hot & Sour (veg / Chicken)	4.25 / 4.95
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A tangy, hot and sour broth. Prepared with fresh mushroom, bamboo shoots and bean sprouts. A family favourite.

Sweet Corn (veg / Chicken)	4.25 / 4.95
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A delicious mild soup made with sweet corn and a choice of vegetable or chicken.

Manchow (veg / Chicken)	4.50 / 5.50
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A distinctively fragrantly spicy hot and sour soup with generous doses of soy sauce, garlic and chili peppers served with crispy dry noodles.

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Sesame(S), Sulphites (SU) Lupin(L), Molluscs (MO)

## Vegetarian Starters Indian

**Vegetable Samosa (G)** 3.95  
Deep fried savoury puff pastry filled with mix vegetables, lightly spiced.

**Masala Jalapeno Poppers (G, M)** 5.50  
What goes together better than jalapeños, stuffed with cream cheese. Breaded and deep fried to golden crisp, tossed up in house special masala sauce.

**Plain Steam / Fry Mogo** 5.50  
Freshly peeled cassava, cut into small pieces served gently steamed or fried as your choice

**Crispy Bhajia** 5.95  
Thin slice potato lightly battered with gram flour & spices, deep-fried to golden crisp seasoned with homemade masala.

**Masala Mogo** 6.50  
Boiled cassava, deep-fried till crisp and tossed up with chefs special tomato masala finished with a fresh coriander.

**Methi Gota** 5.95  
The most famous gotas from Dakor. Deep fried dumplings made with fresh fenugreek & gram flour, lightly spiced. Served with fry green chillies.

**Tandoori Phool Achari (Chefs Special) (M)** 6.95  
Fresh broccoli marinated in hunk yogurt flavoured with pickle and baked in tandoor.

**Tarkari na Bhajia** 6.50  
Also known as pakoras, assorted vegetables lightly battered with gram flour & spices, deep-fried to golden crisp seasoned with homemade chaat masala

**Tandoori Soya Chaap (Chefs Special) (M)** 7.50  
A delight for any vegetarian lover, marinated soya pieces grilled to perfection in tandoor.

**Tandoori Stuffed Mushroom (G, M)** 6.95  
Juicy mushrooms stuffed with chef's signature stuffing and baked in tandoor.

**Paneer Tikka (M, MU)** 7.95  
Indian cottage cheese marinated in hunk yogurt with coriander, green chilli and ground spices, baked in tandoor.

**Kurkuri Bhindi (Chefs Special)** 7.50  
Fresh Okra, deep-fried to golden crisp seasoned with homemade chaat masala, red chilli and fresh coriander.

**Mix Veg Platter (M, G, MU)** 11.95  
Hard to choose, this platter is perfect share for two. A selection of paneer tikka, tarkarina bhajia, masala mogo, vegetable samosas and achari brockley.

## Vegetarian Starters Indo-Chinese

**Salt and Pepper Tofu** 6.50  
Tofu battered and lightly fried to a delicate crisp, then wok-fried with fresh garlic, Chinese five spices, salt, and pepper.

**Crispy Mix Veg (G)** 6.50  
A medley of seasonal vegetable tempura, tossed with home made scheswan sauce and flavoured with garlic and Chinese five spice.

**Potato 65 (Chefs Special) (G, M, MU, S)** 6.95  
65 is a spicy, dish originating from Chennai. The flavour of the dish can be attributed to red chillies, mustard seeds and curry leaves.

**Chilli Garlic Mushroom (G, S, C)** 6.95  
Juicy mushrooms deep-fried in crispy batter flavoured with soya & Chinese five spices.

**Vegetable Manchurian (G, S, C)** 6.95  
Sautéing deep fried vegetable dumplings in tomato and chilli sauces flavoured with soya & Chinese five spices.

**Garlic Chilli Mogo (Chefs Special) (G, MU, N)** 6.95  
Boiled cassava, deep-fried till crisp and tossed up with crushed garlic and chilli finished with a touch of lemon

**Chilli Paneer (G, M, S, C)** 7.95  
Chilli paneer is a popular melt in the mouth Indo-Chinese snack. Paneer tossed up with dice onion and peppers touch of soya & Chinese five spices.

**Mongolian Paneer (Chefs Special) (G, M, N)** 7.95  
Extraordinary readiness of paneer in sweet chilli sauce and enhanced with chilli flakes and roasted peanut.

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Sesame(S), Sulphites (SU) Lupin(L), Molluscs (MO)

## Non Vegetarian & Sea Food Starters

### Chicken Tikka (M, MU) 7.50

A tikka with a cult following, bite size pieces of chicken breast cured in hunk yogurt and spices then grilled in tandoor.

### Murg Malai (M, N, MU) 7.95

Tender chicken breast infused with cream cheese, fresh green chillies, ginger and garlic then grilled in tandoor and finished with fresh chopped coriander.

### Hariyali Chicken Tikka (M, MU) 7.95

The coriander and mint marinated chicken becomes deliciously charred once the hits the tandoor. Most loved tikka in India and around.

### Tandoori Wings (M, MU) 6.95

Juicy chicken wings marinated over night in hunk yogurt with tandoori spices and char grilled in tandoor.

### Royal Jeera Chicken (on the bone/off the bone) 7.95

A spicy, flavourful and aromatic chicken dish prepared with royal cumin seeds and fresh ginger & garlic finished. Recommended to have it on the bone.

### Meat Samosas (G) 4.95

Deep fried savoury puff pastry filled with mince lamb, lightly spiced.

### Gilafi Seekh Kebab (Chefs Special) 6.95

A Muglia way of making sheek kebab with a Gilaf (coating) of finely chopped onions and mix peppers to keep the kebab super moist

### Patiala Chops (M, MU) 8.95

Succulent lamb chops infused with ginger, garlic & blend of spiced marinated over night and grilled in tandoor.

### Lamb Mushkaki (Chefs Special) (M, MU) 9.50

The whole mussel meat is marinated in yogurt, lemon, spices and raw papaya. The cubes are then skewered and grilled in tandoor.

### Tandoori Ratan (Mix Grill) (M, MU) 16.95

An assortment of our best kebabs, perfect to share consist two pieces of each – chicken tikka, tandoori wings, murg malai, patiala chops and gilafi seekh kebab.

### Amritsari Macchi (F, G) 8.95

A popular street food from Amritsar. Crispy battered covers flaky white tilapia Infused with ginger, garlic and cumin.

### Ajwaini Fish Tikka (M, MU) 9.50

Chunks of tilapia fish marinated with hunk yogurt and raw ajwain seeds inculcating a thyme like flavour grilled in tandoor & finished with lemon.

### Patrani Macchi (Chefs Special) (G, F, M, MU) 10.50

Originated in south of India, from Kerala region. Fillet of fish - pan fried, flavoured with parsley and coriander in a chef's signature sauce.

### Tandoori Jhinga Lasonoi (CR, M, MU) 11.95

King Prawns marinated with mixture of hunk yogurt, ginger, garlic, lemon and balanced spices then grilled in tandoor.

## Non Vegetarian & Sea Food Starters Indo Chinese

### Chicken Lollypop (G, E, C, S) 6.95

A succulent treat that lives up to the name! Frenched chicken winglet coted with taste batter, deep-fried and served with homemade chilli sauce.

### Chilli Chicken (G, E, C, S) 7.50

Chilli Chicken is a mouth-watering Indo Chinese dish, chicken is sauté with vegetables and Chinese flavours and turned into delicious and simply irresistible

### Chatpata Pop (G, E, C, S) 7.50

Wonderful chicken lollypops, which is a slightly spice, flavoured with soy and schetzwan sauce finished with green onions.

### Coriander Chicken (G, E, C, S) 7.50

The vibrant delicious Indian-influenced coriander chicken is basically a riff of the more traditional chilli chicken cooked with fresh coriander. It beats almost anything that you might try named similar.

### Crispy Chicken Wings (G, E, C, S) 6.95

These crispy fried chicken wings, are exactly what your taste buds are looking for. Warming flavours with a kick of mild spiciness, crisp outer texture and juicy centre.

### Crispy Chilli Lamb (Chefs Special) (G, E, C, S, F) 9.50

Crispy fried lamb is cooked with the combination of onions, peppers and Chinese flavours and turned into delicious and simply irresistible

### Garlic Chilli Fish (G, E, C, S, F) 9.50

Crispy fried fish is cooked with the combination of vegetables and Chinese flavours and turned into delicious and simply irresistible

### Chilli Garlic King Prawns (Chefs Special) (G, E, C, S, CR) 11.50

Tossed in the fresh crushed garlic and green chilli laced with dark soya and accompanied with diced onion and mix peppers.



## Vegetarian Mains

**Saag Paneer (M)** 7.50  
Traditional vegetarian Indian dish with paneer in a thick paste made from puréed spinach and seasoned with garlic, garam masala.

**Bhindi Do Pyaza** 7.50  
Bhindi do Pyaza is a delicious subzi prepared with a equal quantity of onions then okra in a rich dry masala.

**Malai Methi Corn (M, N)** 7.50  
Sweet corn kernels heartily coated with thick gravy, rich in the goodness of methi. Sweetness of corn complementing the bitterness of methi.

**Paneer Makhani (M, N)** 7.95  
Paneer cooked in a rich tomato base gravy delicately spiced. A mild, creamy curry that's sure to please all tastes.

**Vegetable Kofta Curry (Chefs Special) (G, M, N)** 7.95  
Vegetable Kofta Curry is an exotic Indian gravy dish made from mix vegetable dumplings dunked in a onion-tomato based gravy.

**Baingan ka Bharta** 7.50  
Smoked eggplant mash cooked with freshly chopped tomato and dry spices. This is a really tasty dish that is sure to stir up your taste buds.

**Karahi Paneer (M)** 7.95  
A mouth-watering combination of paneer, peppers, tomato, onion and traditional Indian spices. One of the most popular curry of India.

**Chana Masala** 7.25  
Classic dish from the Punjabi repertoire, which is flavoured with a large assortment of spices which lend an irresistible flavoured dish.

**Jeera Masala Allo (Chefs Special)** 7.25  
Boiled baby potatoes seasoned with royal cumin seeds and fresh coriander, pan fried. A treat for potato lovers with rich nutty flavour.

**Paneer Bhurji (M)** 7.95  
Scrambled paneer cooked with garlic paste adding its unique flavours to the dish, as do the well-chosen combination of spices.

**Kolhapuri Vegetable Tawa (Chefs Special)** 7.95  
This is a popular spicy mixed vegetable Kolhapuri preparation, vegetables sauté on a smoking hot pan cooked in a semi dry gravy and spices. inspired from one of the hot dishes from the Kolhapuri cuisine – Tambada Rassa.

**Saag Allo (M)** 7.25  
Traditional vegetarian Indian dish with potato in a thick paste made from puréed spinach and seasoned with garlic, garam masala.

**Chefs Special Hyderabad Dal (M, MU)** 7.50  
Cooked yellow lentils infused with cumin seeds, aromatic spices and mustard seeds & finished with toasted garlic and curry leaves for an extra kick of flavours.

**Dal Makhani (M)** 7.50  
Popular dish from Delhi, over night simmered black lentils cooked in a creamy tomato based sauce. No meal is complete without dal makhani.

**Dal Tarka (M, MU)** 7.50  
As you eat a spoonful of the tarka dal you'll understand how it sooth you like you're being wrapped in a blanket of warmth. Yellow lentils tempered with fresh garlic and cumin.

**Egg Curry (E, MU)** 7.95  
Lightly battered deep fried, boiled egg then cooked in a spicy tomato and onion gravy finished with fresh chopped coriander.

## Signature Dishes

**Chicken Chettinad (M, N, MU)** 9.95  
A rustic and authentic Indian curry from Chettinad region of Tamil Nadu state of South India. Braised chicken in one-pot packed with Asian spices of fragrant aromas and flavoured with coconut, mustard seeds and fresh curry leaves.

**Desi Dhaba Murg (off the bone / on the bone)** 9.95  
North Indian Dhaba style chicken curry, influenced from Ambala's famous Puran Singh ka dhaba. Whole chicken on the bone cooked with caramelised onions, tomatoes & garlic topped with fresh coriander & ground spices.

**Rarha Gosht** 10.95  
Rarha is a very unique lamb recipe as it combines the lamb pieces are cooked along with the keema. This recipe is absolutely lip smacking, requires lot of patience and time for the preparing this dish. But all the time and effort is really worth while, one of our house specials.

**Everest Lamb Handi (on the bone)** 11.95  
Prime cut baby lamb on the bone, slow cooked with authentic Indian whole spices for full flavour and aroma. This hearty dish is sure to please all tastes.

**Goan Macchi Curry (MU, F)** 11.95  
Goan food is considered incomplete without fish. A hot, spicy and irresistibly delicious dish made from tomatoes, onions, garlic, ginger and freshly ground spices keeping coconut milk as a base in which we cook the best quality tilapia.

**Malabar Prawn Curry (MU, CR)** 13.95  
A delightfully gentle aromatic curry from the Kerala region. The combination of earthy spices, sweetness from the coconut & heat from the chilies makes this a perfect curry

## Non-Vegetarian Mains

### Methi Chicken (M) 8.95

Fresh fenugreek leaves give this chicken dish an aromatic taste. Chicken and methi complement each other really well. The key to this recipe is in the caramelized onions that are puréed along with curd forming the base of this creamy dish.

### Chicken Tikka Masala (M, N, MU) 8.95

Probably created in Great Britain, chicken tikka masala is easily most popular Indian curry in the UK today. Tandoori roast chicken cooked in a rich and creamy tomato based gravy, lightly spiced.

### Murg Awadhi Korma (M, N) 8.95

Korma is the Indian name for the technique of braising meat. It originated in the lavish Mughal times. Chicken is braised in spiced coconut sauces with coconut milk making it the mildest curry.

### Chicken Jalfrazi (M) 8.95

The most popular curry in UK. The dish is a delicious blend of coriander, turmeric, cumin, chilli and other authentic spices in which chicken is simmered along with sliced onion, peppers and fresh ginger.

### Murg Makhani (Butter Chicken) (M, N, MU) 8.95

Butter chicken or Murgh Makhani is thought to have been first introduced by Moti Mahal, Daryaganj, Delhi. Boneless tandoori chicken simmered in butter & rich creamy tomato sauce. A mild, creamy curry that's sure to please all tastes.

### Hariyali Karahi Chicken 9.50

A lovely simple spicy Punjabi chicken dish. Hariyali chicken tikka cooked in karahi sauce on a slow flame flavoured by fresh chopped tomatoes and ginger with diced onions & peppers finished with fresh coriander.

### Chicken Madras 8.95

A UK favourite classic Indian dish, named after the city in India now known as Chennai. The dish is a delicious blend of coriander, turmeric, cumin, chilli and other authentic spices in which chicken is simmered. Coconut milk is added for a touch of south Indian flavor

### Kashmiri Lamb Rogan Josh 9.95

An aromatic lamb dish of Persian origin, which is one of the signature recipes of Kashmiri cuisine. Consisting of braised lamb chunks cooked with a gravy based on shallots, yoghurt, garlic, ginger & aromatic spices. It's characteristic brilliant red colour traditionally comes from liberal amounts of dried Kashmiri de-seeded chillies

### Keema Mutter 8.95

Keema is a dish prepared with finely minced lamb cooked in authentic Indian spices. Our keema curry is a dry dish freshly cooked to perfection by our chef & served with the lowest fat possible unlike the usual keema curries

### Lamb Bhuna 9.95

Lamb Bhuna is a classic Indian recipe. Lamb sautéed in onions, tomatoes and a fine selection of Indian herbs and spices, slow-cooked for a flavoursome, aromatic curry

### Karahi Lamb 9.95

A lovely simple spicy lamb dish from Punjab. A spicy dish of lamb cooked in karahi sauce on a slow flame, flavoured with fresh chopped tomatoes & ginger with diced onions & peppers and finally finished with fresh coriander

### Haryali Mirchi Gosht 1 (Saag Lamb) (M) 9.95

An Indian cuisine classic and a delightful lamb dish with a combination of mint, spinach and green chillies cooked in the chef's specially prepared sauce & home ground spices

### Macchi Lajawab (F, MU) 10.95

Crispy battered fish marinated in a spicy masala, served in an authentic sauce prepared to enjoy and best suit the delicate textures of the tilapia

### Masala Prawns (MU, CR) 12.95

Simple dish with ton of flavours. The tropical Indian signature sea food stewing in onion tomato gravy with delightful blend of herb and spices to yield a delicious & tasty base.

## Hyderabadi Biryani

The blending of Mughlai & Andhra Pradesh cuisines in the kitchens of the Nizam, ruler of the historic Hyderabad State resulted in the creation of Hyderabadi Biryani. It denotes a dish where plain basmati rice is cooked separately from the thick sauce. The curry and the rice are then brought together and layered, cooked on a slow heat, resulting in a dish of the contrasting flavours of spiced rice and an intensely flavoured sauce & meat or vegetables, served with raita as accompaniment.

### Vegetarian (M) 8.95

### Chicken (M) 10.95

### Lamb (M) 11.95

### King Prawn (M) 13.95

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## Indian Rice & Breads

Tandoori Roti	2.10
Butter Roti (M)	2.30
Plain Naan (G, M)	2.20
Butter Naan (G, M)	2.50

### Naanza (Chefs Special) (G, M) £4.50

Freshly baked naan stuffed with Italian mozzarella cheese, mix peppers, onions, mushrooms, garlic, herbs and chilli.

Chilli Naan (G, M)	2.75
Garlic Naan (G, M)	2.75
Chilli Garlic Naan (G, M)	2.95
Laccha Paratha (M)	2.95
Methi Paratha (M)	3.25
Pashawari Naan (G, M, N)	3.50
Keema Nann (M)	3.95

### Rumali Roti (Chefs Special) (G, M) 3.95

Very very thin soft flat bread, served folded like a handkerchief hence the name rumali. A Mughal speciality, best accompaniment for any tandoori dish.

Assorted Bread Basket (G, M)	9.50
One each of butter naan, garlic naan, laccha paratha and butter roti	
Plain Steam Rice	3.50
Jerra Rice	3.95
Pulao Rice	4.50
Mushroom Rice	5.50

## Oriental Rice & Noodles

Vegetable Fry Rice (C, S)	5.50
Egg Fry Rice (veg / chicken) (E, S)	5.95 / 6.95
Szechuan Fry Rice (veg / chicken) (C, S, E)	5.95 / 6.95
Hakka Noodles (veg / chicken) (C, S, E)	6.95 / 8.95
Szechuan Noodles (veg / chicken) (C, S, E)	6.95 / 8.95

### Juicy Lamb Noodles (Chefs Special) (C, S, E) 9.95

Prawn Fry Rice (C, S, E, CR)	11.50
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## Accompaniments

Desi Mix Salad (Sliced)	3.50
Kuchumber Salad (chopped)	3.95
Plain Yogurt (M)	2.50
Raita (M)	2.95
French Fries (Chips)	2.95
Masala Chips	4.50

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## Lunch Time Menu

Vegetarian 2 Course - 9.95 / 3 Course - 11.95  
Non Vegetarian 2 Course - 10.95 / 3 Course - 12.95  
(maximum Of 8 Guest Per Group)

### Vegetarian Starters

Chilli Paneer  
Masala Mogo  
Vegetarian Samosa  
Chilli Garlic Mushroom  
Crispy Mix Vegetables  
Vegetable Manchurian  
Potato 65

### Vegetarian Mains

Bhindi Do Masala  
Vegetable Kofta Curry  
Kolhapuri Vegetable Tawa  
Egg Curry  
Saag Paneer  
Channa Masala  
Malai Methi Corn

### Non Vegetarian Starters

Lamb Samosa  
Tandoori Chicken Tikka  
Grilled Chicken Wings  
Fish Amritsari  
Gilaft Seekh Kebab  
Murg Malai Chicken Tikka  
Chilli Garlic Chicken

### Non Vegetarian Mains

Chicken Tikka Masala  
Kashmiri Lamb Rogan Josh  
Murg Awadhi Korma  
Fish Lajawab  
Chicken Jalfrazi  
Saag Lamb  
Madras Chicken

Choose one of each starter and main dish of your choice that will be served together and will be, accompanied by Everest Special  
Hyderabadi Dal, Pulao Rice, Mix Vegetable Raita, Freshly Sliced Salad,  
Poppadum, Variety of Chutneys and Pickle.

### Desserts

Gulab Jamun with Vanilla Ice Cream  
Apple Blackberry Samosa with Cinnamon Ice Cream  
GajjarHalwa with Vanilla Ice Cream

### Add a Drink for an extra 1.95

Bottle Carlsberg / Budweiser / Corona  
Mocktails / Small Soft Drink or Lassi  
(No Fresh Juices Included )  
175ml Glass of Still House Wine

For item description and allergic information, please refer to our main menu.

## Monday Movie Night

Enjoy An Authentically Cooked Delicious Indian Meal  
While You Watch A Cult Bollywood Movie.  
Complimentary Popcorn On Arrival

## Ladies Night

All Cocktails And Mocktails 2 for 1  
Every Tuesday - 7pm Onwards

**TWICE IS NICE**

## Sunday Brunch

Enjoy a 2 course Meal Complimented With Bottomless (unlimited)  
Prosecco or Draught Beer.  
Vegetarian - 24.95 / Non - Vegetarian 29.95  
(maximum Of 8 Guest Per Group)  
(served Between 12noon - 4pm)

## Drink Without Going Broke HAPPY HOURS

Monday to Friday 3pm to 7pm

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Sesame(S), Sulphites (SU) Lupin(L), Molluscs (MO)