

**NEW MENU 2020** 

## 8848 Restaurant

Mount Everest, also known in Nepal as Sagarmatha and in Tibet as Chomolungma, is Earth's highest mountain. It is located in the Mahalangur section of the Himalayas. Its peak is 8,848 metres (29,029 ft) above sea level and is the 5th furthest summit from the center of Earth. The international border between China and Nepal runs across the precise summit point.

The 8848 Restaurant is a purveyor of fine Nepalese and Indian cuisine and has travelled far and wide across Nepal and India to bring you the best of what the land of Nepal and the Indian Subcontinent has to offer. We remain true to the flavours and techniques and offer you a glimpse into traditional dishes with modern twist from right across the region. The 8848 Restaurant revisits the most typical Nepali and Indian recipes, recreating the hundreds of years of flavours and subcultures that influence the dishes of this extraordinary region.











EVENING EXPRESS



TREND MAGAZINE

LIFE WITH STYLE AWARD

Some dishes are prepared fresh and can be altered to match your taste. If you have any allergies or dietary requirements please ask a member of staff. All Dishes may contain traces of nuts, wheat or dairy products – please ask the staff for more detail and suitable alterations if necessary.

We believe in fair tips policy between our team members.

## **STARTERS**

1.	SHERPA SOUP Traditional Nepali soup famous for climbers, made of vegetable or chicken <i>Contains: Gluten</i>	5.00
2.	MAKKAI PIYAZI (V) Onion bhaji made with slices of fresh onion and sweetcorn in a seasoned gram and fresh coriander. Served with tomato chutney and tamarind reduction <i>Contains: Sesame</i>	5.00
3.	MIXED VEGETABLE AND HAGGIS PAKORA (V) Potato and kale crisp with corriander chutney	5.00
4.	HIMALAYAN MOMO LAMB OR VEG Steamed vegetables or lamb, smoked tomato chutney  Contains: Gluten & Dairy	6.50
5.	CHICKEN PAKORA Contains: Gluten & Egg	5.50
6.	<b>SEAFOOD KHAZANA</b> Premium seafoods, spices, garlic & ginger, encased pastry with auber puree <i>Contains: Gluten, Crustacean &amp; Egg</i>	<b>7.50</b> gine
7.	BOMBAY SPICED CHILLI CHICKEN  Delicious Indo-Chinese speciality made with tender chicken wok-tossed in a tangy homemade chilli-garlic sauce  Contains: Gluten, Soya & Egg	6.00
8.	HARA BHARA PANEER (♥) Green spiced marinated paneer, mix bell peppers, red onion & tomato, from clay oven <i>Contains: Dairy &amp; Nuts</i>	6.95
9.	<b>GILAFI SEEKH KEBAB</b> Skewered kebabs of prime lamb mince infused with fresh herbs, aror spices and topped with caramelised onions and peppers <i>Contains: Letters</i>	
10	LAMB CHOPS  Marinated rack of lamb cooked in the tandoor- our famous starter  Contains: Dairy & Mustard	8.95
11.	TANDOORI MASALA SCALLOPS  King scallops, gentle marination, crusted mango salsa  Contains: Dairy, Crustacean & Mustard	9.95
12.	NORTH SEA SALMON TIKKA  Local salmon tikka, marinade, from clay oven.  Served with tomato and coriander chutney  Contains: Dairy, Crustacean & Mustard	7.95
13.	GRILLED WILD TIGER PRAWNS New Fresh water sauteed jumbo king prawns Contains: Crustacean, Nuts & Dairy	9.95
14.	MAGIC MALAI CHICKEN New Fresh chicken breast, yogurt & spices, mint, cashew marinade Contains: Dairy, Nuts & Mustard	6.95
	Medium Fairly Hot Hot Hot	

15. PAPADOMS (SPICY OR PLAIN)  Contains: Dairy, Gluten & Mustard	0.95
16. HOUSE CHUTNEY TRAY Contains: Dairy & Mustard	1.00
TANDOORI (CLAY OVEN)  Charcoal oven grilled specialities (can be shared as starters). Ch peppers, red onions, tomatoes and cucumber & mint raita or cu	
17. SHASHLIK SPECIAL CHICKEN Contains: Dairy & Mustard	13.95
18. TANDOORI SEAFOOD  Freshly marinated and cooked monkfish, salmon and grilled king pairs, Crustacean & Mustard	<b>18.95</b> prawn
19. MIXED MEAT GRILL Lamb chops, tandoori chicken, chicken tikka two ways, seekh keb Contains: Dairy, Nuts & Mustard	<b>16.95</b> eab
20. TANDOORI MASALA LAMB CHOPS WITH MASALA POTATO  Contains: Dairy, Nuts & Mustard	16.95
21. WHOLE TANDOORI SEA BASS WITH SALAD Contains: Crustacean	16.95
CHEF'S RECOMMENDATIONS NEPALESE DISHES	~
22. CHATI KUKHURA  Chicken cooked with fresh wild mushrooms, green peas in Chef's spices and flavoured with green herbs  Contains: Dairy & Gluten	12.95 special
23. HARIYALI LAMB Fresh spring lamb, mint, green pepper, spring onion, Nepalese spi  Contains: Dairy	<b>12.95</b> ces
24. LAMB BHUTUWA Boneless spring lamb, green herbs, spring onions, mixed spices  Contains: Dairy	12.95
25. CHICKEN LASSONI METHI ))) Chicken breast, fresh green chillies, garlic and fenugreek – Hot!  Contains: Dairy	11.95
26. CHICKEN CHILLI MASALA  Barbecued chicken cooked in Nepalese spices with creamy, spicy sauce, touched with fresh green chillies and spring onions Contain	

27. GURKHALI CHICKEN	11.95
Boneless chicken, Nepalese herbs, yoghurt, green chillies Spicy!  Contains: Dairy & Nuts	
28. HIMALI HANSH VINDALOO  Class A Gressingham duck cooked with original vindaloo recipe  Contains: Dairy & Nuts	15.95
CHEF'S PLATTER	
29. LAMB SHANK ROGANJOSH  Melt in the mouth spring lamb shanks in a rich, delicately spiced tomato and yoghurt sauce, flavoured with dried ginger powder and mace powder Contains: Dairy & Celery	15.95
30. MALABARI KING PRAWN  King prawns, Malabar spices, coconut milk served with coriander & rice (Most popular dish and recipe from Kerala – South India)  Contains: Dairy, Crustacean & Mustard	<b>17.95</b> & jeera
31. MONKFISH FILLET BALTI New ))  Fresh monkfish tempered with South Indian spices and served with lemon rice and sauteed vegetables Contains: Crustacean, Mustare	and the same of the same of
32. NEPALI THALI - NON VEG  Lentil, rice, lamb meat, chicken tikka and rice pudding  (Traditional Nepalese Dinner) Contains: Dairy	17.95
33. NEPALI THALI - VEG (V) Lentil, rice, mixed vegetable, saag paneer and rice pudding (Traditional Nepalese Dinner) Contains: Dairy & Gluten	15.95
34. VEGETABLE BIRYANI	12.95
CHICKEN BIRYANI	13.95
<b>LAMB BIRYANI</b> Cooked with saffron flavoured basmati rice and served with 8848 special raita or curry sauce <i>Contains: Dairy &amp; Gluten</i>	14.95
35. HIMALAYAN CHICKEN CHATTINAD (New )))  Tender pieces of chicken cooked with aromatic herbs and spices, served with pilau rice - Hot! Contains: Dairy & Gluten	14.95
36. SICHUAN INSPIRED LAMB New ))  Boneless lamb cooked with specially blended spices and mixed pe including sichuan peppercorns and cayenne pepper, shallots and grasala, served with pilau rice - Hot! Contains: Dairy & Gluten	
37. KATHMANDU CHICKEN MASALA New Revised recipe of chicken tikka, fenugreek, rich and creamy sauce, special garam masala served with pilau rice.  Contains: Dairy, Nuts & Gluten	14.95
38. RATTAN MANJUSHA KOFTA	
WITH SAFFRON RICE New /	13.95
A kofta fit for the Royals, with selection of nuts laced with jaggery i paneer and shredded spinach mixture, simmered in a creamy toma delicately flavoured with cardamom - A House Speciality <i>Contains: Nuts</i>	
Medium Fairly Hot /// Hot ///	

### VEGETABLE DISHES (SIDES / MAINS) VI

#### 39. DAL MAKHANI Contains: Dairy

7.00/9.00

The king of dals made with black lentils slow cooked in a creamy tomato sauce with fenugreek and ginger-garlic paste - 24 hours cooking

#### **40. DAL TADKA PANCHMEL**

6.00/8.00

A melange of five lentils simmered and tempered with cumin, asafoetida onions and garlic *Contains: Gluten & Dairy* 

#### 41. SAAG PANEER Contains: Gluten & Dairy

7.50/9.50

Dices of cottage cheese and fresh spinach puree enriched with cream and flavoured with fenugreek and fresh coriander

#### 42. PUNJABI CHANA MASALA

6.00/8.00

This staple is made of chickpeas simmered with tea leaves and tossed with onions, green chillies, coriander and amchoor (dry mango powder) - pot cooking

#### 43. CHATPATA ALOO

6.00/8.00

Potatoes tempered with mustard seeds, curry leaves and cumin, laced in a tangy flavoured sauce

#### 44. ACHARI BAINGAN

6.50/8.50

Baby aubergine tossed in a piquant sauce flavoured with panchporan(five spices) and pickle *Contains: Mustard & Dairy* 

#### **45. MUSHROOM BHAJI**

6.00/8.00

Chestnut and other mushrooms sauteed with spices

### TRADITIONAL DISHES

#### **46. TIKKA MASALA**

(Ground almonds, cream & chef's special masala sauce. Rich & Creamy) Contains: Dairy & Nuts

Comains. Dany & wats

**47. PISTA KORMA** (Ground nuts, mild creamy sauce)

Contains: Dairy, Tree Nuts & Nuts

**48. SAAG** (Medium spiced, fresh spinach, tomatoes, herbs) *Contains: Dairy & Gluten* 

**49. KARAHI** (Tomatoes, onion, green peppers, coriander) *Contains: Dairy, Nuts & Gluten* 

**50. JALFRAZI** (Peppers, onions, green chillies & herbs) *Contains: Dairy & Nuts* 

**51. DHANSAK** (Sweet and sour, lentils)

Contains: Dairy

**52.MADRAS** (Green chillies, ground spices, coriander) *Contains: Dairy* 

**53. ROGAN JOSH** (Bhuna, tomato & herbs garnished)

Contains: Dairy & Nuts

CHICKEN 10.95 FRESH LAMB 12.95 KING PRAWN 14.95 VEGETABLE 10.95

Medium Fairly Hot Hot Hot

# **RICE PREPARATIONS**

54.FLUFFY STEAMED BASMATI RICE	2.95
<b>55.PILAU RICE</b> (Saffron flavoured basmati rice) <i>Contains: Dairy</i>	3.55
56. LEMON RICE  Contains: Mustard	3.95
57. SPECIALLY PREPARED PILAU RICE Wild mushrooms & egg Contains: Dairy & Egg	3.95
58. BROWN RICE	3.45
59. CHIPS	2.95
60. SWEET POTATO FRIES	3.95
NAN - ROTIS (HOMEMADE BRE	AD)
61.PLAIN NAN  Contains: Dairy & Gluten	2.95
	<ul><li>2.95</li><li>3.75</li></ul>
Contains: Dairy & Gluten  62. PESHAWARI NAN (Fine nuts & seeds)	3.75
Contains: Dairy & Gluten  62. PESHAWARI NAN (Fine nuts & seeds)  Contains: Dairy, Nuts & Gluten  63. GARLIC AND CORIANDER NAN (Chopped garlic, butter)	3.75
Contains: Dairy & Gluten  62. PESHAWARI NAN (Fine nuts & seeds)  Contains: Dairy, Nuts & Gluten  63. GARLIC AND CORIANDER NAN (Chopped garlic, butter)  Contains: Dairy & Gluten  64. LACCHA PARATHA (Buttered & layered, whole wheat)  Contains: Dairy & Gluten  65. TANDOORI ROTI (Whole wheat flour)	3.75
Contains: Dairy & Gluten  62. PESHAWARI NAN (Fine nuts & seeds)  Contains: Dairy, Nuts & Gluten  63. GARLIC AND CORIANDER NAN (Chopped garlic, butter)  Contains: Dairy & Gluten  64. LACCHA PARATHA (Buttered & layered, whole wheat)  Contains: Dairy & Gluten	3.75 3.45 3.95

