

# EVEREST INDIAN CUISINE

AUTHENTIC INDIAN, NEPESE FOODS



OPEN 7 DAYS A WEEK, LUNCH BUFFET 11:00 AM – 3:00 PM/// DINNER TIME 4:30 PM- 9:30 PM,

## APPEATIZERS

1. **Mixed vegetable Pakoda - \$ 4.50** - Multiple fresh vegi. Mixed with spices, chick peas flour & deep fried. *(gluten free)*
2. **vegetable Samosa - \$ 5.00** - Cone shape frame and inside smashed potato, green peas, spices & deep fried.
3. **Everest special appetizer - \$ 6.00**- One piece vegetable samosa, 2 pieces chicken paakoda, 4 pieces vegetable pakoda
4. **Samosa Chat - \$ 7.00** - Chopped vegi. Samosa covered with vegetables along with tamarind, mint sauces & yogurt.
5. **Chicken Pakoda - \$ 5.00** - Chicken meat deeped in chickpeas flour & deep fried. *(gluten free)*
6. **Lamb Samosa - \$ 6.00** - Cone shaped frame, minced lamb marinated spices and baked and fried.
7. **Pappadum - \$ 3.00** - Paper thin crispy chick peas roasted in the tandoor. *(gluten free)*

## SOUPS & SALADS

1. **lentil soup - \$ 5.00** - Yellow lentil cooked with traditional spices and herbs.
2. **Chicken soup - \$ 5.00** - Chicken pieces cooked with herbs and spices.
3. **Everest garden salad - \$ 6.00** - Mixed greens, tomato, cucumber, carrot lemon & best choice of dressing.

## NAAN, WHEAT WONDERS (Tandoori baked)

1. **Tandoori Roti - \$ 2.50** - Indian style whole wheat flat thin bread.
2. **Naan - \$ 3.00** - White flour thin bread.
3. **Garlic Naan - \$ 3.50** White flour bread stuffed with garlic and cilantro.
4. **Onion Kulcha - \$ 4.00**- Naan stuffed lightly spiced onion.
5. **Everest Naan - \$ 5.00** - Naan bread with raisins dry coconut and cherry.
6. **Cheese Naan - \$ 5.00** - Naan bread with crushed cheese.
7. **Naan Basket - \$ 8.50** - Combination of the plain naan, garlic naan and cheese naan.
8. **Aloo Paratha - \$ 5.00**- Layered whole wheat with smashed potato and spices, smeared butter lightly.

## SEA FOOD SPECIALS

1. **Fish Curry - \$ 15.00** - Tilapia prepared in a simmering curry sauce.
2. **Shrimp Curry - \$ 15.00** - Shrimp cooked with delicious curry sauce.
3. **Shrimp Masala - \$ 16.00** - Shrimp prepared with creamy sauce and spices.
4. **Shrimp korma - \$ 16.00** - Shrimp prepared with creamy sauce, coconut powder and cashew.
5. **Fish Tikka Masala - \$ 16.00** - Tilapia cooked with creamy sauce and spices.
6. **Fish Vindaloo - \$ 15.00** – Fish & potato cooked with curry sauce and added sour test.
7. **Lobster Masala - \$ 25.00** – tasty lobster tail cooked with fresh tomato & creamy sauce.

## TANDOORI (Served in Hot Sizzler/Lightly Grilled)

1. **Tandoori Chicken - \$ 13.00** – Chicken leg meat marinated on yogurt and traditional spices.
1. **Tandoori Chicken Tikka - \$ 15.00** - Chicken breast meat marinated with special seasoning (yogurt).
2. **Mixed Grill - \$ 21.00** - Assortment of shrimp, chicken tandoori, tandoori chicken tikka and lamb kabab served with vegetable texture.
3. **Tandoori Shrimp - \$ 15.00** - Jumbo shrimp marinated with spices & serve on vegetable texture.
4. **Malai tikka - \$ 15.00** - White meat marinated with special seasoning, sour cream, cashew & spices.

## LAMB SPECIAL

1. **Lamb curry - \$ 16.00** – Lamb cube meats cooked in thick curry sauce with herbs and spices.
2. **Lamb Vindaloo - \$ 16.00** – Lamb cube meat & potato cooked with curry sauce, few drops of vinegar & lemon for that tangy teste.
3. **Lamb Bhuna - \$ 17.00** – Tender pieces of lamb sautéed with onion and green chili peppers cooked in spicy.
4. **Lamb Rogan Josh - \$ 17.00** - Tender lamb cubes cooked with onion tomato based sauce & yogurt.
5. **Lamb Korma - \$ 17.00** - Cubes of lamb meat cooked in creamy sauce along with cashews & nuts.
6. **Lamb Sag - \$ 16.00** – Lamb cube meat cooked with spinach & creamy sauce.
7. **Lamb Tikka Masala - \$ 17.00** – Lamb cube meat cooked with spices & special creamy sauce.
8. **Lamb Bhutuwa - \$ 18.00** – Lamb cube meat tenderly sautéed with bell pepper & onions.
9. **Lamb kadai - \$ 17.00** – Lamb cube meat cooked with onions, tomatoes & bell peppers.

## CHICKEN SPECIALS

1. **Chicken Tikka Masala - \$ 15.00** - Chicken white meat cooked with creamy sauce with authentic spices.
2. **Chicken Curry - \$ 13.00** – Chicken meat cooked with onion tomato sauce, ginger, garlic & spices.
3. **Chicken korma - \$ 15.00** – Chicken meat simmered in mild creamy sauce garnished with coconut powder and cashews.
4. **Chicken Vindaloo - \$ 13.00** – Chicken meat and potatoes cooked on onion & tomato sauce with sour test.
5. **Butter Chicken - \$ 15.00** - Tandoori baked chicken meat & added exotic spices with tangy creamy sauce.
6. **Mango Chicken - \$ 14.00** - Chicken meat cooked with sweet and sour mango pulp with creamy touch (best for kids) kids size price - \$ 7.99.
7. **Chicken Saag - \$ 14.00** – Chicken meat & spinach cooked with creamy and spices.
8. **Kadai Chicken - \$ 14.00** - Combines chicken meat, bell peppers, tomatoes, onions, exotic herbs & spies.
9. **Muglai chicken - \$ 15.00** – Chicken meat cooked with creamy sauce, décor with coconut powder, cashew & raisin.

10. **Chicken mushroom - \$ 14.00** – Chicken meat & mushroom cooked with creamy /non-creamy sauce

## VEGETABLE SPECIALS

1. **Mixed Vegetable Curry - \$ 12.00** - Mixed vegetables cooked with spices & curry sauce.
2. **Paneer Tikka Masala - \$ 13.00** – Homemade cubes cottage cheese cooked in creamy sauce & spices.
3. **Paneer Kadai - \$ 13.00** - Homemade cheese cubes cooked with tomatoes, bell pepper & spices.
4. **Matar Paneer - \$ 13.00** - Green peas and lightly fried homemade cottage cheese cooked in mild creamy sauce.
5. **Aloo Gobi - \$ 12.00** - Potato and cauliflower cooked with curry sauce & spices.
6. **Aloo Matar - \$ 12.00** - Potatoes & green peas cooked with creamy sauce and spices.
7. **Aloo Saag - \$ 13.00** - Potatoes & spinach cooked in creamy sauce and spices.
8. **Baigan Bharta - \$ 14.00** - Smashed eggplant and peas cooked with herbs, creamy sauce & spices.
9. **Daal Makhani - \$ 12.00** - Mixed lentils cooked with fresh herbs and spices sautéed in creamy butter.
10. **Daal Tadka - \$ 12.00** - Yellow lentil tempered with cumin seeds, onion and tomatoes with a touch of fresh cilantro.
11. **Chana Masala - \$ 12.00** – Chickpeas cooked with special spiced masala sauce.
12. **Malai Kofta – 14.00** - Homemade cottage stuffed with potatoes, cauliflowers, carrots and cashew cooked in mild spices and creamy sauce.
13. **Navaratan/vegi Korma - \$ 14.00** - Mixed vegetables (paneer) gently cooked in a special blend of spices coconut powder, cashew nut & creamy sauce.
14. **Bhindi masala - \$ 12.00** - Okra & onion cooked with masala curry sauces.
15. **Everest vegi paleo (steamed) - \$ 12.00** - Broccoli, couli, green beans, etc. steamed & sautéed with garlic, ginger and cooked in clarified butter.
16. **Chana saag - \$ 12.00** – Chick peas & spinach cooked with creamy sauce, spices.

## BIRYANI SPECIALS

1. **Vegetable Biryani - \$ 13.00** - Vegetables cooked with basmati rice, green peas, nuts, raisins & biryani spices.
2. **Chicken Biryani - \$ 14.00** - Basmati rice cooked with chicken meat and green peas, nuts, raisins & biryani masala.
3. **Lamb Biryani - \$ 15.00** - Basmati rice cooked with lamb meat and green peas, nuts, raisins & biryani masala.
4. **Shrimp Biryani - \$ 15.00** - Basmati rice cooked with shrimp, green peas, nuts, raisins & biryani masala.
8. **Goat Biryani - \$ 15.00** - Basmati rice cooked with goat meat (with bone), green peas, nuts, raisins & biryani masala.
9. **Mixed biryani - \$ 16.00** - Vegetables & choice of meat cooked with beans, nuts, raisin & biryani masala.

## EVEREST SPECIALS

1. **Goat taas - \$ 15.00** - Goat meat (with bone) sautéed with spices & clarified butter.
2. **Chicken Chili - \$ 15.00** - marinated fried chicken cubes cooked with bell peppers onion & hot sauce.
3. **Chicken Momo (dumpling) - \$ 12.00** - Authentic Nepalese dumplings, steamed or fried served with Everest sauce.

4. **Vegetable Momo (dumpling) - \$ 11.00** - Authentic Nepalese dumplings, steamed or fried served with Everest sauce.
5. **Chicken Chow-min - \$ 12.00**- Noodles, fresh vegetable and chicken cooked with our mild spices.

## KIDS MENU

1. Mac & Cheese - \$ 5.00, 2. Chicken nuggets - \$ 5.00, 3. French fries. - \$ 5.00
4. chicken mango - \$ 7.99

## DESSERTS

1. **Kheer - \$ 3.00** - Homemade long grain rice pudding with milk, raisins & cashew.
2. **Gulab Jamun - \$ 4.00**- A hot delight combination of cheese & flour balls in a sweet syrup.
3. **Mango Kulfi - \$ 2.00** - Ethnic Indian ice-cream made with milk and mango pulp.
4. **Pista Kulfi - \$ 2.00** - Ethnic Indian ice-cream made with milk and pistachios.

## INTERNATIONAL BEERS

1. Taj Mahal (Indian), 750 ML - \$ 8.00
2. Maharaja (Indian), 350 ML - \$ 5.00
3. Kingfisher (Indian), 350 ML - \$ 5.00
4. Sapporo (Japanese), 350 ML - \$ 5.00
5. Tsingtao (Chinese), 350 ML - \$ 5.00

## SOFT DRINKS

1. Mango lassi - \$ 3.50
2. Chocolate milk - \$ 3.00
3. Masala Tea (chai) - \$ 2.00
4. Homemade Herbal Ice Tea- \$ 2.00
5. Coke Products - \$ 2.00

## SIDE ORDERS

1. Mint Sauce - \$ 2.00
2. Tamarind Sauce - \$ 2.00
3. Raita (Yogurt With spices & herbs) - \$ 2.00
4. Side order rice - \$ 2.00
5. Mango chutney - \$ 2.00
6. Onion, Lemon & chilies - \$ 3.00

*We have carryout menu & prepare special takeout orders.*

*Thank you!!*