

## Tandoori Specialities

Served with Basmati rice

### CHICKEN

**Chicken Tikka.....22.99**  
Delicious boneless chicken breast marinated in oil, yogurt with ginger garlic paste and spices, cooked in a tandoor and served with sizzling vegetables

**Tandoori Chicken.....22.99**  
Bone-in chicken marinated in yogurt with ginger garlic paste and spices cooked in a tandoor and served with sizzling vegetables

**Chicken Seekh Kabob.....22.99**  
Skewered chicken blended with special spices, onion, and herbs, cooked in a tandoor and served with sizzling vegetables



Tandoori Chicken

### LAMB

**Lamb Seekh Kabob.....24.99**  
Skewered lamb blended with special spices, onion, and herbs, cooked in a tandoor and served with sizzling vegetables

**Lamb Chops.....24.99**  
Lamb chops marinated in oil, ginger garlic paste, vinegar and spices, cooked in a tandoor and served with sizzling vegetables



Lamb Chops

### SEAFOOD

**Fish Tikka.....24.99**  
Salmon marinated in oil, ginger garlic paste and spices, carom seed sauce cooked in a tandoor and served with sizzling vegetables



Shrimp Tandoori

## Biryani Specialities



Vegetable Biryani

**Steamed Basmati Rice.....5.99**  
Fine quality long grain basmati rice

**Biryani (choose one):**  
Aromatic Basmati rice flavored with Indian herbs, lemon juice, saffron, nuts, raisins, almonds and special spices with garnish

**Note - all Biryani contains the above items - beware of allergy items**

**Vegetable Biryani.....19.99**

**Goat Biryani.....24.99**

**Chicken Biryani.....25.99**

**Lamb Biryani.....25.99**

**Shrimp Biryani.....25.99**

## Naan Bread

**Naan .....4.99**  
Leavened bread baked in a tandoor oven and buttered

**Rotti .....4.99**  
Whole wheat bread baked in a tandoor

**Garlic Naan .....6.99**  
Leavened bread topped with roasted garlic and baked in a tandoor

**Onion Kulcha .....5.99**  
Leavened bread stuffed with chopped onions, spices, and baked in a tandoor

**Aloo Paratha .....5.99**  
Fluffy white bread stuffed with potato

**Paneer Kulcha .....6.99**  
Leavened bread stuffed with chunks of homemade cheese and spices and baked in a tandoor

**Kashmiri Naan .....7.99**  
Leavened bread stuffed with nuts and raisins

**Naan Basket .....18.99**

Naan, rotli, garlic naan, and onion kulcha



Garlic naan



All Item Cooked in tandoor



Rotti

## Kids Menu



Kids Tikka Platter

**French Fries .....5.99**

**Chicken Tenders .....9.99**  
3 pieces with French Fries

## Desserts

**Kheer.....6.99**  
Fragrant rice with milk

**Gulab Jamun.....6.99**  
Golden fried balls of powder milk soaked in sweet saffron syrup and served warm

**Cheesecake .....5.99**

**Chocolate Cake .....5.99**

**Carrot Cake .....5.99**



Gulab Jamun

## Beverages



**Soft Drinks .....3.50**

Coke, Diet Coke, Sprite, Ginger Ale, Orange Soda, Unsweetened Iced Tea

**Mango Lassi .....6.99**  
Yogurt with mango puree served chilled

## Daily Specials

**Monday Special.....35.99** **Friday Special.....45.99**

free 2 naan when you buy 2 entrees  
(Chicken or veggie)

buy any 2 entrees and get the 3rd one free  
(chicken or veggie)

**Tuesday Special.....17.99** **Saturday Special.....20.99**

Any Vegetables Entrees with one naan free

any seafood entrees

**Wednesday Special.....20.99** **Sunday Special 2 free naan or rice**

Any Lamb Entrees

pudding with any order of 30.00 or more

**Thursday Special.....18.99** **Any Chicken Entrees**



ALL SPICES

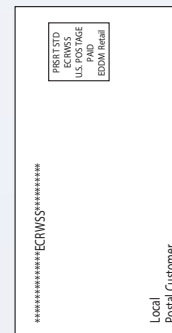
GINGER, TURMERIC, FENUGREEK, CLOVE

**MOUNT EVEREST  
RESTAURANT & BAR**  
**443-869-6924**

600 E Pratt St, Suite 105,  
Baltimore, MD 21202

[www.mounteverestinnerharbor.com](http://www.mounteverestinnerharbor.com)

We have  
vegan &  
gluten free  
food services  
available!



Local Customer

Designed by Sun Marketing 302-219-0064



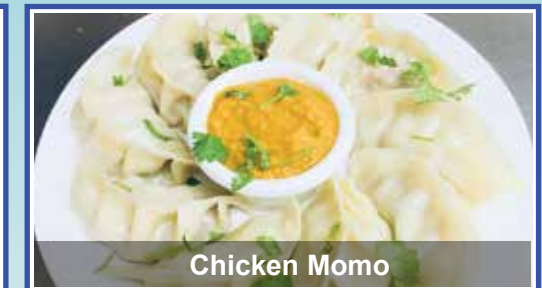
**443-869-6924**

[www.mounteverestinnerharbor.com](http://www.mounteverestinnerharbor.com)

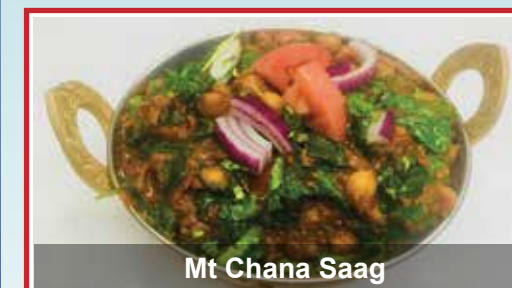
**LUNCH BUFFET EVERYDAY**  
**11 AM TO 3 PM-\$19.99**



Vegetable Biryani



Chicken Momo



Mt Chana Saag



chicken tikka masala

**600 E Pratt St, Suite 105, Baltimore, MD 21202**

Full  
Services  
Cocktail Bar  
Available

**PICK-UP &  
CARRY OUT**

Mount  
Everest  
Online &  
Pickup Delivery  
get  
10% OFF

**RESTAURANT HOURS:**  
Sunday to Thursday: 11am to 9:45pm  
Friday & Saturday 11am to 10:45pm

All prices subject to sales tax and price change





## Appetizers

Served with coriander and tamarind chutney

### VEGETARIAN

**Vegetable Samosa (2 pcs) .....7.99**  
Traditional pastries stuffed with mashed potatoes, peas cooked with ginger garlic paste and light spices

**Vegetable Pakora .....7.99**  
Chopped mixed vegetable fritters cooked in chickpea flour batter with cumin seeds, green pepper, potato, onion, cauliflower, cilantro and spinach cooked with spices

**Mt. Everest Aloo Fry .....8.99**  
Boiled potatoes fried with cumin seeds, sliced ginger garlic, jalapeno pepper, & tomato sauteed with special spices

**Dahi Chaat Papri .....8.99**  
A mouth-watering mixture of crispy whole wheat patty, potatoes & chickpeas with tamarind sauce, mint & cilantro sauce and yogurt topped with crispy fried noodle-like snack

**Aloo Tikki Chaat .....8.99**  
Potato patties served on a bed of mildly spiced chick peas topped with crispy fried noodle-like snack

**Samosa Chaat .....8.99**  
Mashed samosa with freshly cut vegetables, onion, tomato and a dash of lemon topped with crispy fried noodle-like snack topped with garnish

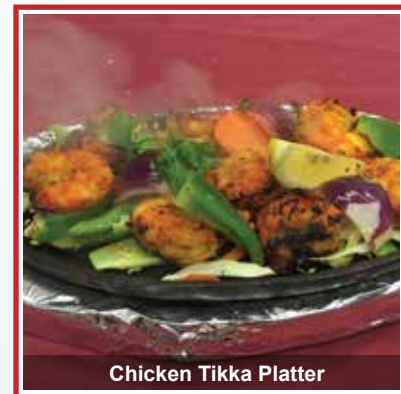
**Chef's Special Assorted Combo Platter ....12.99**  
Combination of samosa, pakora, and aloo tikki



Vegetable Samosa



Vegetable Pakora



Chicken Tikka Platter

### MEAT

(minimum 20 min for meat appetizers-cooked to order)

**Garlic Coco Shrimp .....11.99**  
Tiger Shrimp cooked with fresh chopped garlic & coconut powder cooked with cream

**Kabob Platter .....22.99**  
Combination of chicken tikka, lamb seekh kabob, tiger shrimp, and chicken tandoori with sliced onion, green pepper and lemon on a sizzler and topped with garnish

**LUNCH BUFFET EVERYDAY  
11 AM TO 3 PM \$19.99**

## Soups

**Vegetable Soup .....7.99**  
Fresh seasoned vegetables delicately simmered and blended with Himalayan mild spices and herbs

**Chicken Noodle Soup .....7.99**  
Boneless chicken with broth, noodles, mild spices and herbs

**Chicken & Rice Soup .....7.99**  
Boneless chicken and rice in broth with mild spices and herbs



Mulligatwny Soup

## Accompaniments



Garden Salad

**Raita .....5.99**  
Chilled homemade yogurt blended with chopped cucumber, carrot, tomato, roasted cumin seeds & topped with garnish

**Tikka Sauce .....6.99**  
Tomato paste cooked with spices, herbs and cream

**Garden Salad .....8.99**  
Fresh cucumber, red onions, carrots, tomatoes, green pepper and lettuce topped with garnish and served with choice of dressing

## Mount Everest Famous Dishes

(Famous Mount Everest Low Fat Dishes)

**Himalay Junelly .....19.99**

(Mt. Eve. famous dish with flavor of 25 ingredients)  
Homemade cheese cooked with sliced vegetables, green pepper, onion, potato, carrot, cauliflower, & tomato with creamy Nepali style authentic special spices in mild sauce

**Chicken Junelly .....21.99**

(Mt. Eve. famous dish with flavor of 25 ingredients)  
Boneless chicken pieces cooked with sliced vegetables, green pepper, onion, potato, carrot, cauliflower, and tomato with creamy Nepali authentic special spices in mild sauce

**Goat Curry (Bone-In) .....21.99**

Bone-in goat cooked with fresh ginger garlic paste in traditional Nepali sauce

**Chicken Chilli .....21.99**

Fried boneless chicken with chopped ginger garlic, jalapeno pepper, green pepper, tomato & onion in Nepali style spicy sauce

**Lamb Junelly .....23.99**

(Mt. Eve. famous dish with flavor of 25 ingredients)  
Boneless lamb pieces cooked with sliced vegetables, green pepper, onion, potato, carrot, cauliflower, and tomato with creamy Nepali authentic special spices in mild creamy sauce

**Shrimp Junelly .....23.99**

(Mt. Eve. famous dish with flavor of 25 ingredients)  
Tiger shrimp cooked with sliced vegetables, green pepper, onion, potato, carrot, cauliflower, and tomato with creamy Nepali authentic special spices in mild creamy sauce



Mt. Chicken Tikka Masala

## Chef's Special Dishes

(Famous Mount Everest Low Fat Dishes)

**Vegetable Chow Chow .....14.99**

Mixed vegetables with noodles in ketchup & authentic Nepali sauce

**Bhuteko Kauli .....18.99**

Cauliflower pieces sauteed with cumin seeds, chopped ginger garlic, tomato and Nepali flavored spices

**Gobi Chana Masala .....18.99**

Cauliflower, chickpeas cooked with ginger garlic paste in tomato sauce with mountain creamy mild sauce

**Mt. Everest Aloo Saag .....18.99**

Boiled potatoes, fresh spinach with sliced tomato, ginger garlic paste and cumin seeds in Nepali style spices

**Gobi Saag .....18.99**

Cauliflower and spinach cooked with cumin seeds, chopped ginger garlic sauteed with Nepali flavors

**Chana Aloo Saag .....18.99**

Chickpeas, potatoes, fresh spinach, cooked with sliced tomato, ginger garlic paste and cumin seeds in Nepali style spices

**Mt. Everest Chana Aloo Masala ...18.99**

Boneless chicken pieces and boiled potato with famous mountain onion creamy garvy mild sauce

**Himalay Chana Paneer .....18.99**

Whole chickpeas and cubes of homemade cheese with herbs, cooked with onion gravy in a mild creamy Nepali style sauce

**Chicken Momo (10 pcs) .....17.99**

Famous steamed dumplings made of chicken, chopped cauliflower, green pepper, cabbage, red onion, scallions, cilantro, & special spices served with Nepali authentic sauce

**Mt. Everest Lamb Saag .....22.99**

Boiled pieces of lamb and fresh spinach with ginger garlic paste and authentic Nepali style sauces

**Chicken Chow Chow .....22.99**

Chicken with noodles cooked with chopped ginger garlic, jalapeno pepper in authentic Nepali style sauce

**Mt. Everest Chicken Tikka Masala ...22.99**

Chicken breast pieces marinated in oil, yogurt, ginger garlic paste, & spices cooked in a tandoor with onion and tomato gravy in creamy mountain style

**Mt. Everest Shrimp Saag ....22.99**

Fresh tiger shrimp and fresh spinach with chopped ginger garlic, jalapeno pepper, cumin seeds in authentic spicy flavor

**Mt. Everest Chicken Saag ..22.99**

Boneless chicken and fresh spinach with ginger garlic paste and authentic Nepali style sauces



Chicken chow chow

## Vegetarian Dishes

**Dal Makhani .....19.99**

Mixed lentils cooked in cream with onion, ginger paste with mild spices

**Yellow Dal Fry .....19.99**

Yellow lentil cooked with ginger garlic paste, tomato, & onion with mild spices

**Chana Masala .....19.99**

Whole chickpeas with herbs, cooked in onion & tomato gravy sauce

**Saag Paneer .....19.99**

Homemade cheese simmered with blended spinach in cream and cooked with ginger garlic paste and spices

**Aloo Gobi Masala .....19.99**

Cauliflower & potatoes cooked with ginger garlic paste & onion gravy sauce

**Vegetable Jalfrezi .....19.99**

Sliced mixed vegetables cooked in a mild onion gravy sauce with spices

## Chicken Entrees

Served with Basmati rice

**Chicken Tikka Masala (Famous chicken dish) ...21.99**

Boneless chicken breast marinated in oil, ginger garlic paste, yogurt cooked in a tandoor, prepared by tomato gravy sauce in mild creamy butter sauce with spices

**Chicken Korma .....21.99**

Boneless chicken very mildly spiced flavored with coconut and simmered in mild creamy sauce

**Chicken Saag .....21.99**

Boneless pieces of chicken cooked with blended spinach in creamy spicy sauce

**Chicken Vindaloo .....21.99**

Boneless chicken and boiled potatoes cooked in onion gravy with a touch of vinegar spiced curry sauce

**Chicken Kadhai .....21.99**

Cubes of boneless chicken, sliced green pepper, onion, tomato in onion gravy sauce

**Chicken Curry .....21.99**

Fresh boneless chicken pieces cooked with ginger garlic paste and spices in onion gravy

**Chicken Jalfrezi .....21.99**

Boneless chicken cooked with sliced vegetables in light onion gravy sauce



Chicken Tikka Masala



Mt. Eve. Chicken Saag

## Lamb Entrees

Served with Basmati rice



Lamb Saag



Lamb sheek Kabba

**Lamb Masala .....23.99**

Tender lamb pieces cooked in tomato gravy and spices with creamy butter mild sauce

**Lamb Korma .....23.99**

Mildly spiced lamb flavored with coconut and simmered in mild onion gravy creamy sauce

**Lamb Curry .....23.99**

A traditional lamb dish cooked with onion gravy & spices

**Lamb Saag .....23.99**

Lamb pieces cooked with blended spinach in a creamy mild sauce

**Lamb Vindaloo .....23.99**

Tender lamb pieces & boiled potatoes cooked in onion gravy with a touch of vinegar spiced curry sauce

**Lamb Kadhai .....23.99**

Lamb pieces sauteed with sliced green pepper, onion, tomato in onion gravy spiced sauce

**Lamb Jalfrezi .....23.99**

Boneless lamb cooked with sliced mixed vegetables, carrot, green pepper, cauliflower, tomato in light onion gravy with spices

## Seafood Entrees

Served with Basmati rice

**Tiger Shrimp Bhuna .....24.99**

10 pieces fresh jumbo shrimp, ginger garlic paste, sliced green pepper, onion, tomato, green garnishing & all spices

**Fish Tikka Masala (Mt. Everest recipe) ....24.99**

Marinated Salmon cooked in a tandoor with creamy sauce

**Fish Curry .....24.99**

Catfish cooked in onion gravy sauce with spices

**Shrimp Masala .....24.99**

Fresh tiger shrimp cooked with Indian spices in tomato creamy mild butter sauce

**Shrimp Vindaloo .....24.99**

Tiger shrimp and boiled potatoes cooked in onion gravy with a touch of vinegar spiced curry sauce

**Shrimp Curry .....24.99**

Shrimp cooked in mildly spiced onion gravy with a touch of lemon

**Shrimp Saag .....24.99**

Tiger shrimp cooked with spinach in a mild sauce

**Shrimp Jalfrezi .....24.99**

Jumbo shrimp cooked in butter with fresh slices of tomato, potato, cauliflower, carrot & green pepper in light onion gravy sauce



Mt Everest Shrimp Saag



Mt Everest Shrimp Masala