



# Appetizers



## Vegetarian

Served with coriander and tamarind chutney

### Vegetable Samosa (2 pcs)

7.99

Traditional pastries stuffed with mashed potatoes, peas cooked with ginger garlic paste and light spices



Vegetable Samosa

### 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



Vegetable Pakora

### 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



Dahi  
Chaat Papri

### 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



Mt. Eve.  
Potato Fry

### Aloo Tikki Chaat

8.99

Potato patties served on a bed of mildly spiced chick peas topped with crispy fried noodle-like snack



Assorted  
Platter

### Mt. Everest Potato Fry

8.99

Boiled potatoes fried with cumin seeds, ginger garlic, jalapeno pepper, & tomato sauteed with special spices

### Chef's Special Assorted Combo Platter

12.99

Combination of samosa, pakora, and aloo tikki



# Appetizers



## Meat

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

### Chicken Pakora

11.99

Sliced Chicken cooked in chickpea flour batter with cumin seeds, green pepper, potato, onion, cauliflower, cilantro and spinach cooked with spices



### Garlic Coco Shrimp

11.99

Tiger Shrimp cooked with fresh chopped garlic & coconut powder cooked with cream

### Chicken Tikka Platter

### Chicken Tikka Platter (with salad)

17.99

Chicken breast pieces marinated with oil, yogurt and ginger garlic paste cooked with tomato, green pepper, onion, ginger, and a dash of lemon



### 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

### Kabob Platter

### Shrimp Bhuna

22.99

Jumbo shrimp with sliced green pepper pan fried



### Chicken Chilli

22.99

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

### Chicken Chilli

## Soups

### Vegetable Soup

7.99

Fresh seasoned vegetables delicately simmered and blended with Himalayan mild spices and herbs



Chicken Noodle Soup

### 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



# Famous Mount Everest Meat Dishes



( Famous Mount Everest Low Fat Dishes )

## **Mt. Everest 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

## **Chicken Chow Chow**

19.99

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

## **Chicken Junelly (Mt. Eve. famous dish with flavor of 25 ingredients)**

24.99

Boneless chicken pieces cooked with sliced vegetables, green pepper, onion, potato, carrot, cauliflower, and tomato with creamy Nepali authentic special spices in mild sauce

## **Lamb Junelly (Mt. Eve. famous dish with flavor of 25 ingredients)**

25.99

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 (Mt. Eve. famous dish with flavor of 25 ingredients)**

25.99

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. Everest Shrimp Saag**

22.99

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

## **Chicken Curry (Bone-In)**

22.99

Bone-in chicken cooked with chopped ginger garlic, jalapeno pepper in traditional Nepali flavor sauce

## **Mt. Everest Chicken Aloo Masala**

22.99

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

## **Mt. Everest Chicken Saag**

22.99

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

## **Goat Curry (Bone-In)**

25.99

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



**Chicken Momo**



**Chicken Chow Chow**



**Shrimp Junelly**



**Chicken Curry with bone**



**Mt. Eve. Chicken Saag**



# Famous Mount Everest Vegetarian Dishes



( Famous Mount Everest Low Fat Dishes )

## ***Mt. Everest Vegetable Momo (10 pcs)***

15.99

Famous steamed dumplings made of chopped cauliflower, green pepper, cabbage, red onion, scallions, cilantro, and spices served with Nepali style sauce



**Vegetable Momo**

## ***Himalay Junelly (Mt. Eve. famous dish with flavor of 25 ingredients)***

21.99

Homemade cheese cooked with sliced vegetables, green pepper, onion, potato, carrot, cauliflower, & tomato with creamy Nepali style authentic special spices in Nepali style authentic special spices in mild sauce

## ***Himalay Chana Paneer***

22.99

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



**Mt. Eve. Chana  
Saag**

## ***Mt. Everest Chana Saag***

18.99

Chickpeas, fresh spinach cooked with sliced tomato, ginger garlic paste & cumin seeds in Nepali style sauce

## ***Gobi Saag***

18.99

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

## ***Gobi Chana Masala***

18.99

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



**Chana aloo Saag**

## ***Mt. Everest Aloo Saag***

18.99

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

## ***Mt. Everest Chana Aloo Saag***

18.99

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

## ***Bhuteko Kauli***

18.99

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



**Bhuteko Kauli**



## Vegetarian Dishes



### *Chana Masala*

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

19.99



**Chana Masala**

### *Aloo Gobi Masala*

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

19.99

### *Saag Paneer*

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

19.99



**Saag Paneer**

### *Vegetable Jalfrezi*

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

19.99



**Vegetable Jalfrezi**

### *Dal Makhani*

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

19.99

### *Yellow Dal Fry*

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

19.99

### *Mattar Paneer*

Homemade cheese & green peas cooked with onion gravy mild creamy sauce

19.99



**Mattar Paneer**

### *Bhindi Masala*

Okra & onion, fried with cumin seeds, herbs, ginger garlic paste and spices with a touch of tamarind

19.99

### *Vegetable Korma*

Mixed vegetables flavored with coconut & simmered in onion gravy mild creamy sauce

19.99



**Bhindi Masala**

### *Paneer Tikka Masala*

Homemade cheese cooked in tomato gravy with mild creamy sauce

22.99



# Chicken Entrees

Served with Basmati rice



## *Chicken Tikka Masala* (Famous chicken dish)

24.99

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*

22.99

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

## Chicken Tikka Masala

## *Chicken Saag*

22.99

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



## *Chicken Vindaloo*

22.99

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

## Chicken Vindaloo

## *Chicken Kadhai*

22.99

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

## *Chicken Curry*

22.99

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

## *Chicken Jalfrezi*

22.99

Boneless chicken cooked with sliced vegetables in light onion gravy sauce



## Chicken Jalfrezi

# Lamb Entrees

Served with Basmati rice

## *Lamb Masala*

24.99

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



## *Lamb Korma*

24.99

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

## Lamb Curry

## *Lamb Curry*

24.99

A traditional lamb dish cooked with onion gravy & spices



## *Lamb Saag*

24.99

Lamb pieces cooked with blended spinach in a creamy sauce

## Lamb Saag





# Lamb Entrees

Served with Basmati rice



## Lamb Vindaloo

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

24.99



Lamb Vindaloo

## Lamb Kadhai

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

24.99

## Lamb Jalfrezi

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

24.99



Lamb Jalfrezi

# Seafood Entrees

Served with Basmati rice

## Fish Tikka Masala (Mt. Everest recipe)

Marinated Salmon cooked in a tandoor with creamy sauce

25.99

## Fish Curry

Catfish cooked in onion gravy sauce with spices

25.99

## Shrimp Masala

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

25.99



Shrimp Vindaloo

## Shrimp Vindaloo

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

25.99



Shrimp Saag

## Shrimp Curry

Tiger shrimp cooked in mildly spiced onion gravy with a touch of lemon

25.99

## Shrimp Saag

Tiger shrimp cooked with spinach in a mild sauce

25.99

## Shrimp Jalfrezi

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

25.99



# Tandoori Specialities

Served with Basmati rice



## Chicken

### *Chicken Tikka*

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

25.99



### *Tandoori Chicken*

Bone-in chicken marinated in yogurt with ginger garlic paste and spices cooked in a tandoor and served with sizzling vegetables

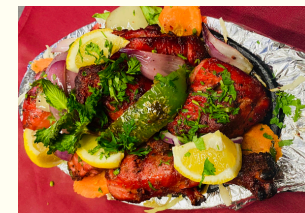
25.99

### *Chicken Tikka*

### *Chicken Seekh Kabob*

Skewered chicken blended with special spices, onion, and herbs, cooked in a tandoor and served with sizzling vegetables

25.99



### *Tandoori Chicken*

## Lamb



### *Lamb Seekh Kabob*

### *Lamb Seekh Kabob*

Skewered lamb blended with special spices, onion, and herbs, cooked in a tandoor and served with sizzling vegetables

29.99



### *Lamb Chops*

### *Lamb Chops*

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

29.99

## Seafood

### *Salmon Fish Tikka*

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

29.99



### *Fish Tikka*

### *Jumbo Tiger Tandoori shrimp*

King prawns marinated in oil and mild carom seed sauce, flash grilled and served with sizzling vegetables

29.99



### *Tiger Tandoori Shrimp*





# Biryani Specialities



## *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

## *Chicken Biryani*

24.99

## *Goat Biryani*

25.99

## *Shrimp Biryani*

25.99

## *Lamb Biryani*

25.99



**Chicken Biryani**



**Lamb Biryani**

## *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



**Garlic Naan**



**Onion Kulcha**

### *Aloo Paratha*

5.99

Fluffy white bread stuffed with potato

### *Onion Kulcha*

5.99

Leavened bread stuffed with chopped onions, spices, and baked in a tandoor

### *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*

Naan, rotti, garlic naan, and onion kulcha

18.99



**Naan Basket**





## Kids Menu



**French Fries** 5.99

**Chicken Tenders** 9.99

3 pieces with French Fries

**Kid's Chicken Tikka** 15.99

with French Fries



## Accompaniments

### Raita

5.99

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



Raita

### Garden Salad

8.99

Fresh cucumber, red onions, carrots, tomatoes, green pepper and lettuce topped with garnish and served with choice of dressing



Garden Salad

### Tikka Sauce

6.99

Tomato paste cooked with spices, herbs and cream



Tikka Sauce

## Beverages

### Soft Drinks

3.50

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



Masala Tea

### Juice

4.99

**Lassi** (Sweet or Salty) 4.99

Yogurt drink served sweet or salted

**Famous Mt. Everest** 4.99

**Masala Tea**



Lassi

**Mango Lassi** 6.99

Yogurt with mango puree served chilled

**Coffee** 4.99

**Himalayan Tea** 4.99

## Dessert

### Kheer

6.99

Fragrant rice with milk



Kheer

### Rasmalai

6.99

Cheese dumplings in cream sauce

**Gulab Jamun** 6.99

Golden fried balls of powder milk soaked in sweet saffron syrup and served warm



Gulab Jamun

**Cheesecake** 5.99

**Chocolate Cake** 5.99

**Carrot Cake** 5.99

