



Everest Inn Kent
Nepalese & Indian Cuisine



everestinnkent

everestinnkent.co.uk

STARTERS

- Pani Puri (V)** 6.5
Crispy wheat balls, spiced potato, yellow peas, coriander, mint & chili infused tamarind water.
- Garlic Chilli King Prawns** 9.5
Pan fried king prawns toasted with garlic, spring onion, chillies, coriander, and spices.
- Paneer Manchurian (V)** 6.9
Pan fried cottage cheese with touch of garlic, ginger, spring onions, coriander & spices.
- Chilli Chicken** 8.5
Pan fried Chicken Tikka cooked with ginger, garlic, green chillies, peppers & onions.
- King Prawn Puri** 9.5
King Prawns cooked with Nepalese spices served with deep fried bread called "Puri".
- Samosa Chat (V)** 6.9
A tangy & spicy Nepalese street food . Samosa with spicy potatoes, peas, yoghurt, tamarind green chutney
- Royal Chicken Tikka** 8.5
Selection of Malai tikka, Mint and Coriander Tikka & traditional tikka, served with homemade chutney
- Choila Chicken – Grilled Classic** 9.5
Tender pieces of chicken, marinated in mustard, garlic, & Himalayan spices, flash-grilled for smoky depth served with flaked rice call 'Chiura'.
A fiery favourite from the streets of Nepal.
- Tandoori Mix Kebab** 9.5
Spiced chicken & lamb minced meat cooked in an oven, served with fresh mint yoghurt chutney

NEPALI MOMO SPECIAL

- Momo Experience** by Executive Chef Shanker
Chicken or Veg dumplings served with homemade tomato chutney - 5 pcs
- Steamed Momo** 6.5
Soft, pillowy dumplings
- Fried Momo** 6.9
Hand-made dumplings filled with aromatic spices, fried to perfection for a crispy finish.
- Kothey Momo** Pan-Fried Nepalese Dumplings 7.5
Crisp golden bottoms, tender tops.
- Chilli Momo** 7.9
Crispy fried momos wok-tossed with fresh green chilli garlic, onion, ginger, & fragrant spices.
- Combo Momo Experience** 14.5
Perfect to share for 2-3 people (12 pcs).
Enjoy a delicious selection of steamed, fried, Kothey and chilli momos.

CHEF'S SPECIAL DISHES

"Every dish is created with freshly ground balanced of unique spices & herbs"

- Nepali Chicken Curry - on the bone – Villager's recipes** 13.9
Cooked with freshly ground herbs, spices, brown onions, ginger, garlic, garam masala, green chillies & tomatoes.
- Himalayan Goat Curry - on the bone – Festive special** 15.5
Goat meat cooked with the Chef's special Garam masala and spices.
- Spicy Butter Chicken** 14.5
Barbequed Chicken cooked with cashew nuts, butter, tomatoes, fenugreek leaves & aromatic spiced sauce.
- Chicken Malabar - Mustard and Coconut** 13.9
Cooked in cumin, coconut milk, mustard, curry leaves, chilli, ginger & garlic.
- Lamb Bhutuwa** 14.9
Cooked with ginger, garlic, black pepper, cardamom, cumin, tomatoes, herbs & spices.
- Lasuni Chicken - Fresh Garlic & Chillies** 14.5
Chicken with green chillies, garlic, spring onions, and freshly ground spices
- Lake Side Fish - Dry-Fry** 14.5
Battered white fish pan fried with tomatoes, garlic, ginger, herbs and spices.
- King Prawn Khursani - Mustard, garlic & Chillies** 15.9
Cooked with garlic, fresh green chillies, herbs & spices.
- Paneer Butter Masala (V)** 13.5
Paneer cooked with cashew nuts, butter, tomatoes, fenugreek leaves & aromatic spiced sauce.
- Chicken Chilli Masala - Madras Hot!** 14.5
Chicken cooked with fresh green chilli, spring onions, herbs and spices in a creamy masala sauce.
- Hariyali Lamb - Mint and Cream** 14.9
Lamb cooked with fresh mint, spices, a touch of fresh cream, spring onions and coriander.
- Gorkhali Chicken - Madras Hot! –Chilli & Yoghurt** 13.9
Chicken cooked with yoghurt, green chillies, herbs & spices.



TANDOORI OVEN DISHES

Tandoori dishes are marinated in yoghurt & mixed spices these are sizzling dishes, served dry

- Chicken Tikka Special** 13.5
Marinated with yoghurt & spices, cooked in Tandoor oven.
- Tandoori Chicken On The Bone** 13.9
Juicy, spiced chicken marinated in yoghurt & grilled in a clay oven for a tender finish
- Paneer Tikka (V)** 13.5
Paneer (cottage cheese) marinated with coriander, mint and chef's special spices and cooked in oven
- Tandoori Lamb Sheek Kebab** 15.9
Marinated spiced lamb minced meat cooked in a clay oven served with yoghurt chutney.
- Everest Chicken Grill** 17.9
Chef's selection of tandoor grilled chicken delicacies includes Chicken Tikka, Tandoori Chicken, Spiced Chicken Sheek Kebab, Green Herb Chicken Tikka & Malai chicken Tikka

TRADITIONAL DISHES

- Veg 10.9 Chicken 13.9 Lamb 14.9 King Prawn 15.9**
- Tikka Masala Mild spice**
Cooked with cashew nuts, butter, tomatoes, methi leaves in a creamy masala sauce.
- Korma Mild spice**
Cooked with coconut & cashew nuts in creamy sauce.
- Bhuna**
Cooked with medium spiced, peppers & onion sauce.
- Rogan**
Cooked with medium spiced tomatoes, fennel & herb sauce.
- Dhansak**
Cooked with lentils hot, sweet and sour.
- Jalfrazi**
Cooked with peppers, onions, green chillies & special herbs.

VEGETABLE SIDE DISHES

- £3 supplement for main dish
Vegan Option Available
- Tarka Dal** 6.5
Mixed lentils.
- Aloo Gobi** 6.9
Cauliflower cooked with potatoes in medium spice.
- Bombay Aloo** 6.5
Spicy potatoes.
- Sag Aloo** 6.9
Spinach with potatoes.
- Sag Paneer** 7.5
Spinach with cottage cheese cooked with spices.
- Bhindi Bhaji** 7.9
Okra cooked with mix spices & onions medium spice
- Brinjal Aloo** 7.9
Aubergine cooked with potatoes in medium spice.

HOUSE SPECIALS

- Nepalese Chowmein** 13.5
Noodles cooked with garlic, chilli, peppers, onions, carrots, cabbage, herbs, tomatoes, soya & spices.
- Nan Topped Biryani Special.**
Served with yoghurt raita
Veg 13.5 Chicken 14.5 Lamb 15.9
Saffron flavoured Basmati rice cooked with whole garam masala, mint, yoghurt & brown onions with choice of your protein.
- Everest Thali**
Selection Of Dishes Served On Steel Plate Called "THALI"
Veg Thali 19.5
Paneer butter masala, Sag Aloo, Mix Veg, Tarka Dal, Onion Pakora, Pilau Rice, Garlic Nan with Gulab Jamun
- Mixed Thali 20.9**
Butter Chicken, Hariyali Lamb, Mix Veg, Tarka Dal, Onion Pakora, Pilau Rice, Garlic Nan with Gulab Jamun

ACCOMPANIMENTS

- Plain Rice** 3.5
Boiled basmati rice.
- Pilau Rice** 3.9
Saffron flavoured basmati rice.
- Mushroom Rice** 4.5
Pilau rice cooked with mushrooms.
- Egg Fried Rice** 4.5
Eggs fried with basmati rice.
- Spicy Chicken Keema Rice** 5.5
Rice tossed with fresh herbs & spices
- Plain Nan** 3.5
- Garlic Nan** 3.9
Bread topped with fresh Garlic & Coriander.
- Peshwari Nan** 4.5
Bread stuffed with Coconut.
- Cheese & Garlic Nan** 4.5
Bread stuffed with Cheese & Garlic.
- Keema Nan** 5.9
Bread stuffed with Lamb mince meat & spices
- Onion Bhaji Pakora (V)** 6.5
Light & crisp golden onion bhaji pakora served with spicy chutney
- Timuri Chips** 3.5
- Papadum (Plain or Spicy)** 0.9
- Pickles Tray (Mint/ Mango/ Onion)** 1.9

"IF YOU HAVE ANY KIND OF FOOD ALLERGY PLEASE LET US KNOW IN ADVANCE"