

Appetizer (Suruwat)

- Vegetable Samosa (2 pieces) \$4.49
Flaky golden pastry, stuffed with potatoes, green peas, mild spices and herbs.
- Mix Vegetable Pakora \$4.49
Crisp assorted vegetables, golden fried with light batter.
- Chicken Pakora \$5.49
Succulent marinated pieces of chicken dipped in batter and deep fried.
- Keema Samosa \$5.29
Flaky golden pastry stuffed with minced lamb and Indian spices.
- Onion Bhaji \$4.49
Onion fritters marinated with spiced batter and golden fried.
- Indian Fries \$4.29
Fresh potato fingers lightly spiced and golden fried.
- Fish Pakora \$5.99
Succulent marinated pieces of fish dipped in spiced batter and fried.
- Chef's Special Mt. Everest Assorted Appetizer \$9.99
Assortment of vegetable fritters and tandoori presentations including seekh kabab, chicken tikka, boti kabab, and veg. samosa.

NEPALI KHAJA (NEPALESE APPETIZER)

- Momo Chicken (8 pcs) \$9.99
Nepali style steamed chicken dumplings served with Nepali aachar(condiment).
- Choyela \$8.99
Cubes of roasted chicken seasoned with traditional Nepalese spices

SURUWA (SOUP)

- Vegetable Soup \$3.99
Mixed vegetable puree delicately simmered with seasonal spices.
- Chicken Soup \$4.29
Hearty Chicken and vegetables broths with Himalayan spices and herbs.

SALAD

Green Salad \$4.49
Fresh cucumber, carrots, tomatoes and lettuce, served with yogurt dressing.

Katchumber Salad \$4.49
Chopped cucumber, onion, tomatoes, and mint seasoned with light spices and lemon.

ACCOMPANIMENTS

Kheera Raita \$3.29
Chilled homemade yogurt blended with chopped cucumber, roasted cumin seeds and garnished with cilantro.

Miked Pickle \$2.29
Hot and spicy mixed vegetables pickle.

Dahi \$2.99
Plain homemade yogurt.

Mango Chutney \$2.29
Sweet and tangy mango relish.

Papadum \$0.49
Flat crispy lentil bread.

Nepali Selections

NEPALI ENTREE (NEPALESE HOME-STYLE DISHES)

Jhane Ko Daal \$9.99
A local style boiled lentils sautéed in vegetable oil with cumin seeds, ginger, garlic, tomato and onion, garnished with cilantro.

Aloo Tama Bodi (Very popular mountain dish) \$10.29
Potatoes, bamboo shoot, black eye beans cooked with mountain spices to its perfection.

Bhuteko Cauli \$10.99
Chopped fresh cauliflower sautéed with tomato, ginger, garlic and Nepalese spices and herbs, garnished with cilantro.

Palungo Ko Saag \$10.99
Fresh garden spinach cooked with chopped tomato, onion, garlic, ginger and Himalayan spices.

Tareko Aloo \$8.99
Fresh potatoes sautéed in vegetable oil with cumin seeds, garlic and ginger.

NEPALI ENTRÉE CONTD.

Aloo and Semees \$9.99

Fresh potatoes and long green beans sautéed with onion, tomatoes and Nepalese spices.

Non-Vegetarian Items:

Khasi Ko Maasu (Goat meat with bone) \$13.29

Goat meat cooked in typical Nepalese village style local spices and herbs.

Kukhura Ko Maasu (Chicken with bone) \$10.99

Chicken cooked in typical Nepalese village style, with local spices and herbs.

Indian Selections

Mt. Everest Special Value Dinner Meal:

Vegetarian Bhojan (For Two).....\$ 32.99

A complete meal with tandoori grilled vegetables, palak paneer, daal makhani, naan, peas pulav, raita and kheer.

Nov Veg. Bhojan (For Two).....\$ 36.99

A complete meal with tandoori chicken, boti kabab, chicken tikka, lamb curry, mutter paneer, naan, peas pulav, raita and kheer.

Vegetable Items:

Dal Makhani \$9.95

Whole mixed lentils simmered until tender and tempered with ginger, garlic, tomatoes, herbs and spices.

Malai Kofta \$9.99

Fresh homemade ball made from cottage cheese, mix vegetables, potatoes and spices deep fried and cooked in a creamy cashew nut sauce.

Palak Paneer \$10.99

Minced spinach cooked with cubes of fresh homemade cottage cheese, mild and delicately spiced.

Mutter Paneer \$10.99

Fresh homemade cottage cheese cooked with green peas, in a creamy tomato, onion, ginger & garlic sauce

Baigan Bharata \$10.99

Fresh eggplant roasted in a tandoor, mashed and blended in a rich mixture with herbs and spices.

Paneer makhani \$10.99

Fresh homemade cottage cheese cooked in a creamy tomato sauce.

Vegetable Items contd.

Kadhai Paneer \$10.99
Homemade cottage cheese sautéed with tomato, onion and green pepper.

Kadhai Mushroom \$10.99
Mushroom cooked with tomato, onion and green pepper.

Aloo Mutter \$9.99
Fresh green peas and potato cooked with tomato, onion and ginger.

Jeera Aloo \$8.99
Fresh garden potatoes sautéed in vegetable oil with cumin seeds, and other exotic spices.

Chana Masala \$9.49
Delicious chickpeas cooked in an exotic blend of north Indian spices and herbs.

Vegetable Jalfrajee \$9.99
Mixed vegetables and cottage cheese, flavored with royal spices.

Aloo Gobi \$10.99
Florets of cauliflower and potatoes sautéed to perfection in mild spices with tomatoes, ginger, garlic and herbs.

Bhindi Masala \$10.99
Fresh okra sautéed with onions, tomatoes and north Indian spices.

Dum Aloo \$9.99
Potatoes stuffed with cottage cheese and simmered with mint flavored creamy cashew nut sauce spiced with exotic mixed masala.

Indian Tandoori Specials

Chicken Tandoori:

Tandoori Chicken (HALF) \$13.99, Full Tandoori Chicken \$23.99
Whole chicken marinated in blended yogurt with ginger, garlic and herbs, barbecued in a clay oven to its perfection.

Chicken Tikka \$14.99
Tender bite size chunks of white boneless chicken seasoned in rich blend of mild spices, lemon juice and yogurt, roasted in clay oven.

Hariyali Tikka \$14.99
White boneless chicken marinated in yogurt, mint sauce and exotic Indian masala and roasted in a clay oven.

Reshmi Tikka \$14.99
Soft and silky boneless pieces of chicken supreme marinated in sour cream and cooked very with very mild spices in clay oven to its perfection.

Nawabi Tikka \$15.49
Boneless chicken marinated with sour cream, yogurt, lime juice, royal indian spices and covered with fresh egg.

Lamb Tandoori:

Seekh Kabab \$14.99

Minced lamb with our own combination of herbs and spices, roasted in a clay oven.

Lamb Tikka \$14.99

Boneless cubes of tender lamb marinated in yogurt, garlic and ginger, roasted in a clay oven.

Himalayan Hunting \$15.49

A sizzling presentation of selected tandoori delight.

Seafood Tandoori:

Tandoori Prawn \$18.99

King size prawns marinated in mild spices and roasted in a clay oven.

Fish Tikka \$14.99

Barbecued pieces of marinated fish with the flavor of mild Indian herbs and spices.

Vegetable Tandoori:

Tandoori Grilled Vegetable \$12.99

Fresh broccoli, potatoes, green peppers, onions, cauliflower & paneer marinated in mixed spices & roasted in a clay oven.

Panir Tikka \$13.99

Homemade cottage cheese marinated with exotic spices and roasted in clay oven.

Chicken Items:

Kadhai Chicken \$11.99

Boneless chicken cooked with tomato, onion, green pepper ginger and garlic, seasoned with exotic Indian spices

Chicken Curry \$11.99

Chicken simmered in tomato and onion sauce with blend of aromatic spices garnished with cilantro.

Chicken Makhani Butter chicken \$12.99

Clay oven half roasted chicken cooked in creamy tomato sauce, butter and mild spices

Chicken Tikka Masala \$13.99

Marinated chicken cubes barbecued in tandoor, cooked in a Chef's special sauce with Indian spices and herbs.

Chicken Vindaloo (Hot) \$11.99

Boneless chicken and potatoes cooked with onion and tomato sauce with touch of lemon juice.

Chicken Items contd.

Chicken Jalfrazie \$11.99

Marinated chicken sautéed with fresh green vegetables garnished with chopped ginger, cilantro, Indian spices and herbs.

Chicken Shahi Korma (Very Mild) \$12.99

Tender pieces of chicken cooked in a rich and creamy cashew nut sauce.

Chicken Saag \$11.99

Tender boneless chicken pieces cooked with fresh spinach in a rich blend of spices.

Lamb Items:

Kadhai Gosht \$12.99

Boneless lamb cooked with tomato, onion, green pepper ginger & garlic, seasoned with exotic Indian spices.

Lamb Curry \$12.99

Tender boneless cubes of lamb cooked in a traditional Indian curry sauce.

Lamb Saag \$12.99

Leg meat of baby lamb cooked with spinach in royal Indian spices.

Keema Mutter \$12.99

Minced lamb sautéed with chopped onions, tomatoes, green peas and Indian spices garnished with fresh cilantro.

Boti Kabab Masala \$13.99

Marinated lamb tenderloin cubes barbecued in tandoor, cooked in a Chef's special sauce with Indian spices and herbs.

Lamb Vindaloo (Hot) \$12.99

Boneless lamb and potatoes sautéed in pan with royal cumin seeds, onion and tomato sauce with touch of lemon juice.

Gost Pasanda (Very Mild) \$12.99

Tender pieces of lamb cooked in a rich and creamy cashew nut sauce.

Seafood Items:

Kadhai Shrimp \$13.99

Fine shrimps cooked with tomato, onion, green pepper ginger and garlic, seasoned with exotic Indian spices

Fish Jalfrajee..... \$12.99

Fine fish sautéed with fresh green vegetables, ginger & garlic, cooked in a tomato sauce with Indian spices.

Shrimp Jalfrajee..... \$13.99

Fine shrimps sautéed with fresh green vegetables, ginger & garlic, cooked in a tomato sauce with Indian spices.

Seafood Items contd.

Fish Tikka Masala \$12.99

Fish fillet marinated in yogurt and spices roasted in tandoor and sauted with indian seafood masala.

Shrimp Masala \$13.99

Shrimps cooked in a Chef s special sauce with Indian spices and herbs.

Shrimp Vindaloo (Hot) \$13.99

Shrimp and potatoes cooked in onion and tomato sauce with touch of lemon juice and vindaloo sauce.

Fish Vindaloo (Hot) \$12.99

Fish and potatoes cooked in onion and tomato sauce with touch of lemon juice and vindaloo sauce

Rice & Bread

Rice Specialties:

Steamed Basmati Rice \$2.99

Fine quality long grained basmati rice specially imported from India.

Peas Pulav \$3.99

Basmati rice cooked with green peas in saffron flavored.

Vegetable Biryani \$9.99

Basmati rice and vegetable flavored with saffron and cooked on low heat.

Chicken Biryani \$12.99

Basmati rice and chicken richly flavored with saffron and cooked with exotic Indian herbs on low heat.

Lamb Briyani \$12.99

Basmati rice and lamb richly flavored with saffron and cooked with exotic Indian herbs on a low heat.

Shrimp Biryani \$13.99

Basmati saffron rice cooked with shrimp in Indian spices.

Mt. Everest Special Biryani \$14.99

Basmati rice with saffron and cooked with shrimp, lamb and chicken in mild Indian spices.

Breads:

Naan \$2.29

Flat leavened bread baked in tandoori oven.

Piyazi Kulcha (Onion) \$3.49

Lightly leavened bread stuffed with finely chopped onions.

Breads contd.

Keema Naan (Minced Lamb) \$3.99

Naan baked with tender minced lamb stuffing.

Masala Naan \$3.49

A garlic, carrots and chilli stuffed bread, baked in clay oven.

Paneer Kulcha \$3.99

Light leavened breads stuffed with chopped cottage cheese.

Paratha \$3.29

Whole wheat layered bread from tandoor.

Roti \$2.29

Whole wheat bread baked in our clay oven.

Aloo Paratha \$3.29

Whole wheat bread stuffed with mashed potatoes and spices & baked in clay oven.

Pudina Paratha \$3.29

Whole wheat bread stuffed with mint & baked in clay oven

Garlic Naan \$3.29

Flat leavened bread with finely chopped garlic backed in a tandoor.

Bhatoora \$3.29

Leavened and fermented bread fried in hot oil.

Poori \$3.29

Deep-fried. whole wheat puffy bread.

Bread Basket \$13.99

Assorted of Naan, Pyazi Kulcha, Roti, Paneer Kulcha, Garlic Naan.

Desserts

Ras Malai \$4.49

Cottage cheese patties dipped in sweet and creamymilk sauce flavored with saffron and rose water.

Gulab Jamun \$3.99

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

Ice cream \$3.49

Kheer (Rice Pudding) \$3.49

Fragrant rice with milk, raisins and almonds.

Kulfi (Pistachio) \$4.49

Tradional Indian ice cream.

Drinks

Regular Drinks:

Soft Drinks \$1.99
Coke, Sprite, Diet Coke, Orange soda, Lemonade, Ginger Ale.

Iced Tea \$2.29

Lassi \$3.29
Rich and creamy yogurt drink served sweet or salted.

Mango Lassi \$4.49
Blend of Yogurt and mango puree served chilled.

Nimbo Pani (Water/Soda) \$2.19
Freshly squeezed lemon served with soda and a dash of rock salt.

Coffee \$2.19
Regular & Decaf.

Himalayan Tea \$2.19
Nepalese tea, served black.

Masala Tea \$2.49
Tea leaves boiled with milk and selected herbs.

Choices of Juice \$2.99
Pineapple, orange, mango, cranberry and apple.

Sparkling Bottle water \$2.99
Perrier.

Beers

Heineken
Coors light
Sleeman Honey Brown
Newcastle Brown Ale
Upper Canada Lager
Molson Canadian
King Fisher
Cobra
Stella Artois
Steam Whistle
Alexander Keith India Pale Ale

Wine

White Wine (By Glass):

Reisling by Strewn
White Zinfandel
Chardonnay
Sauvignon Blanc

Red Wine (By Glass):

Cabernet Sauvignon
Merlot by La Palma
Shiraz Australian

White Wine (Bottle):

Pinot Grigio by Canaleto
Chardonnay by La Palma
White Zinfandel by Leaping Horse
Sauvignon Blanc by Valle Dorado

Red Wine (Bottle):

Syrah by Affinite
Valle Dorado Cabernet Sauvignon
Shiraz by Leaping Horse
La Palma Merlot
Beaujolais Villages
Pinot Noir by Bodega Humberto Canale

Thank you for saving our menu.