



A LA CARTE MENU

STARTERS

1. THUPKA:

Variety of vegetables and noodles boiled in a thick soup with tomatoes, onions, scallion, and green chilies.

2. KWATI KO JHOL:

Traditional mixed beans soup. A very famous Nepalese festival soup.

3. ALOO KERAU CHATPAT:

Spicy potatoes with peas, fresh chilies, spring onions, ginger and coriander served in a spicy papad bowl.

4. JAL PARI:

Sizzling medium spiced baby squid barbecued in the Tandoor.

5. CHICKEN CHOILA:

Barbecued chicken marinated with fresh chilies, ginger, red onions, spring onions, touch of lime, mustard oil and fresh lemon. Served cold with salad.

6. LAMB CHOILA:

Barbecued lamb pieces marinated with fresh chilies, ginger, red onions, spring onions, touch of lime, mustard oil and fresh lemon. Served cold with salad.

7. TAREKO JHINGA MACHA:

Deep fried medium spiced king prawn in slightly spiced batter,
Served on salad

8. KUMARI SEKWA:

Medium spiced barbecued chicken wings.

9. KHUKHURA KO PAKHETA:

Medium spiced barbecued chicken wings.

seeds.



10. SABJI PAKORA:

Mix vegetables in a light batter with cashew nuts, raisins, and lavage

11. MO: MO FOR TWO:

Everest steamed dumplings, served with barbecued tomatoes and coriander chutney.

12. KATHMANDU PLATTER FOR TWO:

Chef's favorite selection of starters.

13. CHEF'S KEBAB:

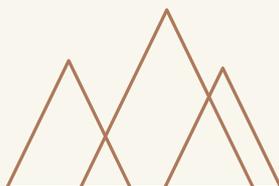
Minced lamb marinated with Himalayan spices and grilled in tandoor served on bed of onions in sizzlers

14. ONION BHAJI:

Slices of onion golden deep fried in light batter with coriander seeds.

15. KHASI KO BARA:

Barbecued minced lamb balls cooked in a creamy tomato sauce and finished with fresh herbs



MUKHYA KHANA (MAIN COURSE)

16. EVEREST SPECIAL MASALA:

Cooked in special mild to medium masala sauce and finished with cream and cashew nuts sauce.

17. GORKHALI:

Yoghurt base spicy Himalayan dish with fresh chilies, coriander, ginger and touch of garlic

18. MT. EVEREST NEPALI CURRY:

Traditional Nepali curry cooked with onion, tomato sauce and fresh herbs.

19. PALAK RA MASU:

Spinach cooked with fenugreek sauce and fresh herbs.

20. MAKHAN CHICKEN (BUTTER CHICKEN):

Boneless tandoori chicken in a rich thick creamy masala sauce and butter.

21. KATHMANDU SPECIAL CHICKEN CHILLI:

Lightly battered deep fried chicken with fresh chilies, onions, red peppers, and fresh herbs. A popular dish in Kathmandu

22. KATHMANDU SPECIAL LAMB CHILLI:

Slices of lamb pan fried with onions, mix peppers, fresh chilies, ginger, and Nepali fresh spices.

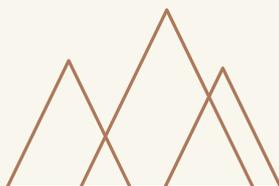
23. KATHMANDU SPECIAL PRAWN CHILLI:

Slightly battered king prawn pan fried with chunks of cashew nuts, onions, peppers, and special herbs.

Served in sizzler

24. PORK OR CHICKEN TAREKO:

Barbecued pork or chicken simply tossed in the pan with crunchy onions, mixed peppers, gingers, garlic, soy sauce and fresh herbs.



25. MONKFISH TAREKO:

Barbecued spicy monkfish finished with crunchy onions and capsicum with soy sauce.

26. MT. EVEREST BIRYANI:

Rice based dish cooked with special spices, nuts, coconut powder and aromatic basmati rice with fresh spinach.

27. CHOW-CHOW:

Pan fried noodles with mixed vegetables and dash of soy sauce and fresh herbs.

28. RAJMA OR KERAU KEEMA:

Home ground minced lamb cooked with red kidney organic beans and finished with fresh herbs.

29. KEBAB COCKTAIL:

Barbecued minced lamb finished in a creamy rich tomato sauce with mushroom, peppers and



ALL TIME FAVORITE (INDIAN CLASSIC)

30. TIKKA MASALA:

Tomato based creamy sauce with grounded cashew nuts.

31. KORMA:

It is very mild dish cooked with coconut powder and butter for a rice, creamy texture with a touch of rose water.

32. JALFREZI:

A family hot dish prepared with chunks of capsicum onion, fresh green chilies, tomatoes, fresh lemon, and fresh herbs,

33. ROGAN JOSH:

Freshly prepared curry with onions, green peppers, ginger, mushroom, and green fresh herbs.

34. DHANSAK:

Combination of spices cooked with herbs and chickpea lentils. This dish is sweet and sour, garnish with fresh tomato and coriander.

35. PASANDA:

A very mild dish cooked with rice and creamy sauce with a dash of white wine and cashew nuts.

36. MADRAS:

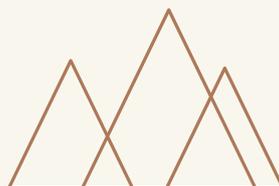
Quite hot and spicy dish, highly flavored with ginger garlic, tomato, and lemon juice.

37. VINDALOO:

plenty of chilies, ginger, garlic, tomato, cooked with potatoes, aromatic herbs, and spices.

38. BALTI:

Chef special in Balti sauce cooked with pickle and yogurt.



CHULO KO PARIKAR (TANDOOR DISHES)

39. SASLIK:

Boneless meat marinated in homemade yogurt and spices, cooked in clay oven with onion, capsicum and fresh tomato.

40. BHEDA KO KARANG:

Lamb chop marinated in home spices, cooked in a clay oven, and served in sizzler.

41. TANDOORI JUMBO KING PRAWNS:

Jumbo prawn marinated overnight in spices and yogurt, cooked in tandoor.

42. MT. EVEREST MIX GRILL:

Variety of mix grill: chicken sekuwa, pork sekuwa, lamb chop, jumbo prawn, and tandoori chicken legs.

43. HANS KO SIZZLER:

Tandoori roasted duck finished with onion, peppers, and Himalayan spices.



SAHAKARI (VEGETARIAN)

44. KERAU PANNER:

Homemade cottage cheese and green peas cooked in tomato creamy sauce and finished with fresh herbs.

45. ALOO TAMA:

Bamboo shoots, black-eyed beans and potato cooked in Nepalese spices with fresh tomatoes, ginger & garlic.

46. NAVRATNA CURRY:

Traditional Nepalese mixed vegetable curry.

47. MT. EVEREST VEGETABLES:

Mixed vegetables cooked in an onion creamy sauce.

48. MIX SAAG PAT:

Fairly dry mixed vegetable with spinach sauce.

49. PANEER MIXED VEGETABLE MASALA:

Cooked in a creamy rice tomato masala sauce.

SIDE DISHES

50. ALOO CAULI:

Fresh cauliflower and potato cooked in curry sauce, fresh herbs, and spices.

51. KALO DAL:

Black lentils, the most famous in Nepalese home.

52. JHANAY KO DAL:

Chickpea lentils with ginger, garlic, and fresh herb.

53. ALOO JEERA:

Spicy fried potatoes with cumin seed and ginger.

54. CHANA MASALA:

Chickpea and potatoes cooked in tomato sauce with touch of chat masala.



ESSENTIAL EXTRA

- 55. RAITA:** Yogurt with grated cucumber and tomato and cumin seed.
- 56. GREEN SALAD:** Seasonal mix green fresh salads.
- 57. SIDE SAUCE:** Choice of any sauce.
- 58. SADA BHAT:** Boiled basmati rice
- 59. CHIAO BHAT:** Fried rice with mushroom, soya sauce, and black peppers.
- 60. PILAU RICE:** Multi colored rice flavored with whole spices.
- 61. EGG FRIED RICE:** Fried rice with egg and soy sauce.
- 62. MIXED FRIED RICE:** Fried rice with mix veg and egg.

TANDOORI BREAD

- 63. NAAN:** Plain flat bread
- 64. PESHWARI NAAN:** Flat Bread with Sweet filling
- 65. CHEESE NAAN:** Flat bread with Cheese
- 66. KEEMA NAAN:** Flat bread with mince meat
- 67. ROTI:** Wholemeal flat bread
- 68. GARLIC NAAN:** Flat bread with Garlic
- 69. KULCHA:** Leavened flat bread
- 70. LACHHA paratha:** Layered flat bread
- 71. G.O.C NAAN:** Garlic Onion Coriander filling
- 72. CHIPS:** Fried potatoes

