THE EVEREST SPICE

FOOD MENU

BEST FOOD IN TOWN

SNACKS

Poppadoms Basket 4.95
Served with homemade chutneys

Chips 5.50
Served with a choice of masala or chutneys

TANDOORI ZIAKA

Tandoori Stuffed Aloo (D, N) 9.95
Potatoes stuffed with Paneer, Masala cooked in clay oven

Afghani Chicken (D, N) 10.95
On the bone
Mildly spiced chicken grilled in a rich cashew-cream marinade

Salmon Tandoori Tikka (D, M) 11.55
Salmon pieces marinated in hung yogurt, ginger-garlic

Tandoori King Prawns (D, M) 11.55
King prawns marinated in hung yoghurt, ginger-garlic, and aromatic Indian spices

Hariyali Chicken (D, M) 10.95
Chicken pieces in mint, ginger-garlic, and aromatic Indian spices

Chicken Shashlik (D, M) 11.55
Chicken cubes marinated in tandoori spices, skewered with charred peppers, tomatoes, and onions

Chicken Malai Tikka (D, N) 10.95
Creamy marinated chicken grilled with mild spices

Paneer Tikka (D, M) 10.55
Marinated paneer cubes with peppers and onions

Chicken Kalmi Kabab (D, N) 10.55
On the bone
Mughlai chicken drumsticks grilled in a rich cashew-egg marinade

Chicken Sheekk Kabab (E) 10.55
Spiced minced chicken skewers flame grilled in the clay oven

Chicken Tikka (D, M) 11.55
Marinated chicken pieces grilled with spiced yoghurt and smoky char

Tandoori Chicken (D, M) 11.95
Chicken marinated in spiced yoghurt, roasted in a tandoor for a deep smoky flavour

Sheekh Kebab 11.95
Lamb mince kebabs marinated with ginger-garlic, coriander, mint and Indian spices

Lamb Chops (D, M) 15.95
Juicy lamb chops marinated with hung yogurt, ginger-garlic, and aromatic Indian spices

Non-Veg Mix Grill Platter 24.95
Chicken tikka, malai chicken, lamb chops, lamb sheekh kebab and king prawns

E-Eggs **S**-Soya **M**-Mustard **N**-Nuts **D**-Dairy -Vegetarian -Spice Level

ALLERGIES AND INTOLERANCES: Please inform your server of any dietary requirements. Please be aware we can't guarantee cross contamination is not present in our kitchen though we make every effort to do so. A discretionary service charge of 12.5% will be added to all bills.

STARTERS & INDO-CHINESE

Pani Puri 6.50
Crispy puris filled with spiced potato, chickpeas and tangy flavoured water

Aloo Tikki Chaat (D) 7.95
Potato patty topped with crispy flat puri, chaat seasoning and chutney

Vegetable Samosa Chaat (D) 7.95
Potato, onion, coriander assorted fritters served with coriander chutney

Papdi Chaat (D) 7.95
Crispy flat puri with potato, chickpeas served with chutneys and sweet yogurt

Tandoori Chicken wings (D) 9.50
Chicken wings marinated in spiced yogurt and traditional tandoori spices, flame-grilled to perfection

Amritsari Fish (E) 9.50
A famous Punjabi street classic flaky white fish chunks spiced with ajwain, crisp fried in a delicate chickpea batter

Chilli Paneer (S, D) 8.95
Crispy paneer toasted in house-special sauce with onion and pepper

Vegetable Manchurian (S) 8.95
Crispy vegetable fritters tossed in sweet and spicy sauce
-Add gravy +2.00

Chilli Garlic Mogo (S) 8.95
Crispy cassava tossed in schezwan sauce

Chilli Garlic Prawns (S, E) 10.50
Prawns wok-tossed in chilli garlic sauce

Chicken Noodles (S, E) 9.50
Chicken noodles in a light Asian sauce and vegetables

Vegetable Noodles (S) 8.95
Asian chopped vegetable tossed with noodles in a light Asian sauce

Lamb Chilli Pepper (S, E) 10.95
Shredded crispy lamb stir-fried with mixed peppers, onions, garlic, and a tangy chilli sauce

Mix Bhajiya 7.95
Assorted onion, potato, coriander, spinach, cottage cheese fritter served with coriander chutney

Samosa (Veg/Chicken/Lamb) 6.95
Served with tamarind and mint chutney

Momo (Chicken/Lamb) 8.55
Steamed dumplings served with chutney

Jeera Chicken (D) 9.50
Pan-seared chicken tossed with toasted cumin seeds and green chillies

Tandoori Lamb Boti (M) 9.95
Succulent, boneless lamb cubes infused with tandoori spices and smoky clay-oven finish

Non Veg Mix platter (D, N, M) 12.95
Chciken Tikka, Malai Tikka, Lamb Chpos, Sheek Kabab and King Prawns

Prawns Noodles (S, E) 10.50
Prawns noodles in a light asian sauce and vegetale

Chilli Chicken (S, E) 10.55
Chicken pieces wok-tossed in chilli garlic sauce

Chicken Lollipop (E) 10.55
Crispy chicken tossed in schezwan sauce

Chicken 65 (E) 9.95
Crispy chicken fritters with South Indian-inspired flavours

Chilli Garlic Fish (S, E) 9.95
Tilapia pieces wok tossed in chilli garlic sauce

Salt and Pepper Fish (E) 9.95
Crispy, golden fish bites wok-tossed with sea salt, fiery chillies, and spring onions

Salt and Pepper Prawns (E) 10.55
Golden, crispy prawns wok-tossed with sea salt, fiery chillies, and spring onions

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NON-VEG CURRIES

Chicken Curry 11.95
Chicken pieces simmered in a traditional spiced gravy

Butter Chicken (D, N) 11.95
Chicken cooked in a rich creamy tomato, cashew and butter gravy

Chicken Tikka Masala (D, N) 12.50
Grilled spiced chicken pieces cooked in a rich onion and tomato gravy

Chicken Korma (D, N) 12.50
Chicken cubes cooked in mild coconut, tomato based gravy

Chicken Kadhai (D) 12.50
Chicken cooked in onion and tomato gravy with freshly pounded spices

Murg Methi (D) 12.50
Chicken pieces cooked with onion, tomato, ginger, fenugreek, cream and garlic

Saag Chicken (D) 12.50
Chicken cubes cooked in a rich spinach curry

Chicken Madras 12.50
Chicken pieces in a rich, deeply spiced South Indian onion and tomato gravy

Saag Lamb (D) 12.95
Lamb cubes cooked in rich spinach curry

Lamb Keema Masala 12.95
Finely minced lamb cooked with green peas, onions, and tomatoes in a richly spiced aromatic sauce

Lamb Bhuna 13.55
Tender lamb slow-cooked with tomatoes, ginger, and garlic in a thick, intensely spiced sauce

Lamb Shank 15.95
Lamb shank served on the bone. Slow-simmered so the meat slips right off, coated in an intense spice blend

Lamb Rogan Josh (D) 13.55
Lamb in a rich kashmiri-style gravy with aromatic spices

Lamb Kadhai (D) 12.95
Lamb cooked in chunky onion and tomato gravy with freshly pounded spices

Rajasthani Laal Maas (D) 13.55
Spicy rajasthani-style lamb curry cooked with red chilies, garlic

Lamb Vindaloo 12.95
Hot and tangy curry featuring tender lamb simmered in a rich, heavily spiced chilli gravy

Malabar Fish (M) 12.55
Fish cooked in malabar style coconut curry with leaves and mustard seed

Goan Fish Curry 12.55
Tilapia fillets simmered in a vibrant coconut milk sauce with tangy tamarind and red chillies

King Prawns Masala 12.55
Juicy king prawns tossed with onions, tomatoes, and fresh herbs in a richly spiced masala sauce

Malabar Prawns (M) 12.95
Prawns cooked in malabar style coconut curry with leaves and mustard seed

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VEG CURRIES

Mains/Side Dish

Paneer Makhani (D, N) 10.95/5.95

Paneer cooked in onion, tomato and cream cashew-based gravy

Palak Paneer (D) 10.95/5.95

Paneer cooked in a spinach gravy with garlic and mild spices

Kadhai Paneer (D) 10.95/5.95

Paneer cooked in onion and tomato gravy with freshly pounded spices

Methi Mutter Malai (D) 9.95/5.50

Fresh green peas and fenugreek leaves cooked in a rich creamy gravy with onion, ginger and garlic

Mix Vegetable (D) 9.95/5.50

Fresh mix vegetables cooked in rich onion and tomato gravy

Jeera Aloo 9.95/5.50

Cubed potatoes pan-fried with plenty of earthy cumin, ginger, and turmeric

Aloo Gobi 9.95/5.50

Fresh cauliflower and potatoes tossed with traditional Indian spices

Baingan Bharta 9.95/5.50

Roasted eggplant mashed, cooked with onion, tomato, green chillies and rustic Indian spices

Chana Masala 9.95/5.50

Chickpeas simmered in a spiced tomato and onion gravy

Bhindi Masala 9.95/5.50

Okra cooked in an onion and tomato sauce with carom seeds

Meri Methi Corn (D) 9.95/5.50

Fresh green fenugreek leaves and sweet corn cooked in spiced onion tomato sauce

Kaju Curry (D, N) 10.95/5.95

Golden cashew nuts simmered in a velvety, sweet onion-cream gravy with mild spices

Vegetable Kofta (D, N) 9.95/5.50

Vegetable dumplings in a mild, sweet cream and tomato sauce

Saag Aloo (D) 9.95/5.50

Diced potatoes and pureed spinach simmered in a mild, velvety cream sauce

DAALS

Daal Makhani (D) 10.95/6.50

Slow cooked lentils, finished with ghee, garlic, cream with tomato tempering

Daal Tadka 10.95/6.50

Slow cooked yellow lentil finished with cumin and ginger tempering

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BIRYANI AND RICE

Vegetable Dum Biryani (D) 13.95
Basmati rice slow-cooked with vegetables and biryani spice mix, served with raita

Chicken Dum Biryani (D) 14.95
Basmati rice slow-cooked with chicken, yoghurt, mint and biryani spice mix served with raita

Lamb Dum Biryani (D) 15.95
Basmati rice slow cooked with lamb, yogurt, mint and biryani spice mix served with raita

King Prawns Dum Biryani (D) 15.95
Basmati rice slow-cooked with king prawns, yoghurt, mint and biryani spice mix served with raita

Chicken Fried Rice (S, E) 6.75
Rice stir-fried with tender chicken and savoury seasoning in a classic fried rice style

Plain Rice 3.75
Plain cooked basmati rice

Pilau Rice 3.95
Basmati rice cooked with saffron, cinnamon, cardamom and cloves

Jeera Rice 4.50
Basmati rice cooked with cumin seeds

Mushroom Rice 4.50
Basmati rice cooked and tossed with fresh mushrooms

Egg fried rice (S, E) 5.50
Rice stir-fried with egg and savoury seasoning in a classic fried rice style

Vegetable Fried Rice (S) 4.95
Rice stir-fried with fresh vegetables and savoury seasoning in a classic fried rice style

BREADS

Plain Naan 3.50
Soft leavened bread baked in a tandoor

Butter Naan (D) 3.75
Soft leavened bread baked in a tandoor, brushed with butter

Peshawari Naan (D, N) 4.50
Unleavened flour baked in the tandoor stuffed with coconut and almond

Tandoori Roti (D) 3.75
Traditional wholemeal bread prepared in tandoor oven

Garlic Naan (D) 3.95
Unleavened flour baked in the tandoor topped with finely chopped garlic

Chilli Garlic Naan (D) 3.95
Unleavened flour baked in the tandoor topped with finely chopped garlic and chilli

Lachha Paratha (D) 4.50
Wheat flour leavened and rolled in layers and giving a flaky texture

Pudina Paratha (D) 4.50
Wholemeal flour layered with mint flavour

SALAD, PICKLE AND YOGURT

Mix Raita 3.75 **Mix Pickle/ Chutney Set (D)** 1.50

Plain Greek Yougurt 2.95

Chopped/Sliced (Onion, tomato, cucumber and Lemon) Indian Salad 3.95

Sliced Onion and Chilles 3.55

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