

## Let's get "STARTERS" to climb...

### Veg starters

Veg Samosa (G)	4.95
<i>a deep fried savory Indian pastry stuffed with spiced vegetables</i>	
Aloo Tikki Chaat (G,M)	6.95
<i>a delicious street food of crisp potato tikki loaded with yoghurt and tamarind chutney</i>	
Dahi Papdi Chaat (G,M)	6.95
<i>crispy fried dough wafer soaked with sweet yoghurt, tamarind, chickpeas, mint sauce</i>	
Crispy Bhajia (G)	6.95
<i>these batter fried potato pieces are not only nice &amp; crispy but also so yummy</i>	
Chilli Garlic Mushroom (G,C,S)	7.95
<i>crispy button mushroom carefully coated with savor of chilli, garlic, soy sauce</i>	
<b>NEW</b> Mushroom Cheese balls (M,G)	7.95
<i>locally farmed button mushroom genuinely fried with cheese and crumbs</i>	
Potato 65 (G,M,C,S)	7.25
<i>cute baby potatoes pampered with our chefs secret love sauce</i>	
Jalepeno pepper (G,M)	6.95
<i>cheesy stuffed jalepeno deep fried to the perfection</i>	
Plain Fried Mogo	6.25
<i>crispy chunk of fried cassava</i>	
Chilli Garlic Mogo (N,P,MU)	7.25
<i>garlicky spicy coated cassava, evokes your childhood memories</i>	
Mongolian Paneer (G,P,M,S)	7.95
<i>Indian cottage cheese incorporate with light chilli sauce and peanuts</i>	
Paneer Tikka (M.MU)	7.95
<i>smoky flavor of marinated tandoor cooked paneer</i>	
Veg Manchurian (G,C,S)	7.95
<i>wisps of vegetable dumplings tossed with chilli, garlic and decent touch of soya sauce</i>	
Makai bhel (G,M,N)	7.95
<i>sweet corn cooked in milk, layered with coconut powder, sev and tangy sauce</i>	
Crispy Bhindi	7.95
<i>want a change from regular bhindi prep!! try this crunchy fried version with chaat masala</i>	

### Non veg starters

Lamb Samosa (G)	5.95
<i>ultimate street food filled with ground lamb meat</i>	
Tandoori wings (MU)	7.95
<i>boldy spiced tandoori chicken wings deliciously baked in our tandoori oven</i>	
Crispy Fried wings (G,E)	7.95
<i>chicken wings deep fried to golden brown perfection (on the bone)</i>	

Chicken Lollipop (G,E)	8.95
<i>a crispy &amp; juicy battered fried drumsticks (on the bone)</i>	
Chicken Tikka (M,MU)	8.95
<i>all-time favourite succulent chicken breast marinated in tandoor spices</i>	
Chicken Chatpata (G,E,C,S)	8.95
<i>fried drumstick gentle covered with our chefs special sauce</i>	
Jeera Chicken (M)	8.95
<i>on the bone chicken niblets flavored with cumin seeds</i>	
Murgh Malai Tikka (M,N,MU)	8.95
<i>boneless chicken breast marinated with generous amount of yoghurt and mild spices</i>	
Chilli Chicken (G,E,C,S,MO)	8.95
<i>battered fried chicken is smothered with garlic, soya and chilli gravy.</i>	
Lamb Chops (M,MU)	11.95
<i>marinated in strained yoghurt, flavoursome masalas. Cooked till tender</i>	
Lamb Seekh kebab	8.95
<i>spicy lamb skewer loaded with big Indian flavors, traditionally cooked in clay oven</i>	
Everest Chilli Lamb (C,M,MU,S,MO)	11.95
<i>our signature dish for last 17 years, sliced lamb pieces sauteed with special sauce and peppers</i>	
Mix Grill (M,MU)	18.95
<i>divine combination of tandoori wings, lamb chops, chicken tikka and lamb seekh kebab</i>	

## Seafood starters

Everest Special Fish (F,G,M,MU)	10.95
<i>softly marinated fillet of tilapia pan seared with our chef special sauce</i>	
Chilli Fish (G,E,C,S, MO)	10.95
<i>precise Indo Chinese delicacy, fried fish into special sauce along with onion &amp; capsicum</i>	
Salmon Tikka (F,M,MU)	10.95
<i>boneless pieces of salmon cooked in clay oven, our own spice works well with this.</i>	
Chilli Garlic Kalamari (CR,C,G,S,E)	11.95
<i>battered fried squid tossed in our special Indo Chinese sauce</i>	
Jhinga Lasooni (CR,MU)	16.95
<i>on the shell king prawns gently marinated with yoghurt and house spices</i>	
Chilli Garlic Prawn(CR,C,G,S,E)	16.95
<i>prawns sauteed in Indo Chinese sauce with onions and capsicum</i>	

**FYI climbers “SNACKS” a lot**

## SNACKS

Roasted peanuts (P)	2.95
Spicy peanuts (P)	2.95
Chilli crisps	3.95
Roasted cashewnuts (N)	3.95
Spicy cashewnuts (N)	3.95
Masala peanuts (P, N)	2.95
Bombay mix (P)	4.95

## Attention!!! We are in "MAIN" part of trekking

### From the sea

Abercorn Fish Curry (F,G,MU)	11.95
<i>fish slowly simmered in coconut milk, mustard seed, curry leaves and spices.</i>	
Kerala Prawn Curry (CR,MU)	14.95
<i>exotic delicacy from gods own country</i>	

### Veggie

Sabji Miloni (M,MU)	8.95
<i>mix vegetables are sauteed to perfection in flavors and dipped in creamy blend</i>	
Channa Masala (G,M)	8.95
<i>our chef inspired from his moms kitchen, white chickpeas tempered with mix spices</i>	
Saag Aloo (M,MU)	8.95
<i>combined effort of creamy spinach and potatoes</i>	
Saag Paneer (M)	9.25
<i>well loved vegetarian dish cooked with fresh garlic and tomato</i>	
Paneer Makhani (M,N)	9.25
<i>succulently cooked cottage cheese cubes in a smooth creamy tomato sauce</i>	
Paneer Tikka Masala (M,MU,N)	9.25
<i>creamy &amp; flavorful tikka paneer simmered in masala gravy</i>	
Mutter Paneer (M,N)	9.25
<i>most popular paneer dish made with green peas and curry sauce</i>	
Veg Kofta Curry (M,N)	8.95
<i>an exotic gravy dish made from mix vegetable dumplings dunked in a creamy sauce.</i>	
Malai Methi Mutter (M,N)	9.25
<i>combination of fresh fenugreek leaves and green peas cooked with chestnut and tomato</i>	

Tarka Daal (G,M)	8.25
<i>yellow lentils tempered with royal cumin and garlic</i>	
Daal Makhani (M)	8.25
<i>overnight soaked black lentil flavored with tomato &amp; fresh cream</i>	
Bombay Aloo (MU,M)	8.95
<i>a brilliant side dish to an epic vegetarian meal</i>	
Bhindi Dupiaza	8.95
<i>okra covered with onions and cooked with thick gravy</i>	
Baigan Bharta (Oro) (M,MU)	8.95
<i>spiced and mashed aubergine cooked with Indian spices</i>	

## Meat-arian

Chicken Masala	9.95
<i>boneless chicken breast cooked in tantalising onion, tomato sauce, ginger and garlic</i>	
Methi Chicken (M)	9.95
<i>chicken breast cooked with fresh fenugreek, onion and tomato</i>	
Saag Chicken (M)	9.95
<i>chicken breast cooked with pureed spinach, onion and tomato</i>	
Butter Chicken (M,N,MU)	10.95
<i>tikka pieces cooked in rich creamy tomato, cashewnuts, textured with silky butter and cream</i>	
Desi Chicken Curry (M)	10.95
<i>our home style chicken curry on the bone</i>	
Chicken Tikka Masala (M,N,MU)	10.95
<i>chunks of tikka pieces cooked in rich creamy tomato sauce</i>	
Lamb Rogan Josh	11.95
<i>lamb curry with a heady combination of intense spices and tomato sauce.</i>	
Lamb Kadai (M)	11.95
<i>tender lamb cooked in a traditional kadai sauce with peppers</i>	
Lamb Bhuna	11.95
<i>a very well spiced lamb curry with thick sauce</i>	
Lamb Masala	11.95
<i>boneless lamb cooked in tantalising onion and tomato sauce with ginger and garlic</i>	
Lamb Saag (M)	11.95
<i>boneless lamb cooked with pureed spinach, onion and tomato</i>	
Lamb Keema	11.95
<i>lamb mince, onion, tomato and lot of wonderful aromatics</i>	
Keema Mutter	11.95
<i>a delicious blend of minced meat, sauteed peas in a thick mixture of stimulating flavors</i>	

## Rice & Noodles

Plain rice	4.25
Pilau rice (M)	5.25
Jeera rice (M)	5.25
Egg Fried rice (E,C,S)	7.95
Chicken Fried Egg rice (E,C,S)	8.95
Biryani (M,MU)	
<i>Long grained rice flavored with fragrant spices</i>	
Veg (M,MU)	10.95
Chicken (M)	12.95
Lamb (M)	13.95
Prawn (CR,M)	16.95
Noodles (E,C,G,S)	
<i>Noodles stir fried in Indo Chinese sauce</i>	
Veg	9.95
Chicken	10.95

## Breads from the Tandoor (G,M)

Tandoor Naan - Plain and Butter	2.95
Tandoor Roti - whole wheat unleavened bread	2.95
Garlic Naan / Chilli Naan / Chilli Garlic Naan	3.50
Peshwari Naan (G,M,N)	3.95
<i>Sweet bread stuffed with dry fruits, coconut and nuts</i>	

**Take this to “ACCOMPANY” you while trekking**

Roasted or Fried Papad (G)	2.25
Onion salad	3.25
Green salad	4.95
Plain Yoghurt (M)	3.25
Vegetable Raita (M)	4.25

**All our meat is HALAL.**

**Please ask waiting staff for Vegan and Jain options.**

**Discretionary 12.5% service charge will be added to your bill.**