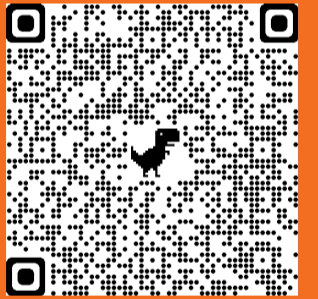


Come and unwind; discover culinary excellence, and revel in pure gastronomic indulgence.
Embark upon this delightful journey with us.

020 3114 0041
info@everestabercorn.com
www.everestabercorn.com



We welcome all feedback
- please scan the QR code
and tell us about your
experience!



Our Function Room What else we can offer you?

*We are equipped with a spacious function room that can host private events up to 120 guests.
*We offer the perfect balance of class, quality and character with the wide range of menu options for you to choose from.
*Our function room comes with private dedicated bar, exclusive entrance and elevator takes you straight to function room.
*Our events team is always there to help in every conceivable way and all needs would be taken care of right down to the last detail. We at Everest Abercorn are here to make dream events come true.



Trek the Iconic route with GOOD FOOD

Let’s get “STARTERS” to climb...

Veggie		
Veg Samosa (G)	5.95	a deep fried savory Indian pastry stuffed with spiced vegetables
Aloo Tikki Chaat (G,M)	7.95	a delicious street food of crisp potato tikki loaded with yoghurt and tamarind chutney
Dahi Papdi Chaat (G,M)	7.95	crispy fried dough wafer soaked with sweet yoghurt, tamarind, chickpeas, mint sauce
Crispy Bhajia (G)	7.95	these batter fried potato pieces are not only nice & crispy but also so yummy
Chilli Garlic Mushroom (G,C,S,SB)	8.95	crispy button mushroom carefully coated with savor of chilli, garlic, soy sauce
[MOCK]* Chilli Lamb or Chilli Chicken (G,SB)	12.95	versatile plant based meat alternatives without compromising texture
Potato 65 (M,C,MU)	8.95	cute baby potatoes pampered with our chefs secret love sauce
Jalepeno Pepper (G,M)	7.95	cheesy stuffed jalepeno deep fried to the perfection
Plain Fried Mogo	7.25	crispy chunk of fried cassava
Chilli Garlic Mogo (N,MU)	8.95	garlicky spicy coated cassava, evokes your childhood memories
Chilli Paneer (G,P,M,S,SB)	9.95	Indian cottage cheese cubes tossed in a special chilli sauce
Mongolian Paneer (P,M,S)	9.95	Indian cottage cheese incorporate with light chilli sauce and peanuts
Paneer Tikka (M,MU)	9.95	smoky flavor of marinated tandoor cooked paneer
Veg Manchurian (G,C,S,SB)	8.95	wisps of vegetable dumplings tossed with chilli, garlic and decent touch of soya sauce
Makai Bhel (M,MU,G)	8.95	sweet corn cooked in milk, layered with coconut powder, sev and tangy sauce
Crispy Bhindi	8.95	want a change from regular bhindi prep!! try this crunchy fried version with chaat masala
Malai Broccoli (M,N)	9.95	a delicious appetizer of broccoli, it’s delectable and drool-worthy

Meat-arian		
Lamb Samosa (G)	6.95	ultimate street food filled with ground lamb meat
Tandoori Wings (MU)	9.95	boldy spiced tandoori chicken wings deliciously baked in our tandoori oven
Crispy Fried Wings	9.95	chicken wings deep fried to golden brown perfection (on the bone)
Chicken Lollipop (G,E)	10.95	a crispy & juicy battered fried drumsticks (on the bone)
Chicken Tikka (M,MU)	10.95	all-time favourite succulent chicken breast marinated in tandoor spices
Chicken Chatpata (G,E,C,S,SB)	10.95	fried drumstick gentle covered with our chefs special sauce
Jeera Chicken (M)	10.95	on the bone chicken niblets flavored with cumin seeds
Murgh Malai Tikka (M,N,MU)	10.95	boneless chicken breast marinated with generous amount of yoghurt and mild spices
Chilli Chicken (G,E,C,S,MO,SB)	10.95	battered fried chicken is smothered with garlic, soya and chilli gravy
Lamb Chops (M,MU)	13.95	marinated in strained yoghurt, flavoursome masalas. Cooked till tender
Lamb Seekh Kebab	10.95	spicy lamb skewer loaded with big Indian flavors, traditionally cooked in clay oven
Everest Chilli Lamb (C,MU,S,MO,SB)	13.95	our signature dish for last 17 years, sliced lamb pieces sauteed with special sauce and peppers
Mix Grill (M,MU)	21.95	divine combination of tandoori wings, lamb chops, chicken tikka and lamb seekh kebab

All food items may contains traces of nuts
Allergen Key: Cereals contain Gluten(G), Crusteceans(CR), Eggs(E), Fish(F), Peanuts(P), Soya Beans(SB), Milk(M), Celery(C), Mustard(MU), Sesame(S), Sulphites(SU), Lupin(L), Molluscs(MO), Nuts(N)

From the sea		
Everest Special Fish (E,G,M,MU)	12.95	softly marinated fillet of tilapia pan seared with our chef special sauce
Chilli Fish (C,S,MO,SB)	12.95	precise Indo Chinese delicacy, fried fish into special sauce along with onion & capsicum
Salmon Tikka (E,M,MU)	12.95	boneless pieces of salmon cooked in clay oven, our own spice works well with this.
Chilli Garlic Kalamari (CR,C,G,S)	13.95	battered fried squid tossed in our special Indo Chinese sauce
Jhinga Lasooni (CR,MU)	18.95	on the shell king prawns gently marinated with yoghurt and house spices
Chilli Garlic Prawn (CR,C,G,S,SB)	16.95	prawns sauteed in Indo Chinese sauce with onions and capsicum

FYI climbers “SNACKS” a lot

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,G)	4.95

Attention!!! We are in “MAIN” part of trekking

From the sea		
Abercorn Fish Curry (E,G,MU)	13.95	fish slowly simmered in coconut milk, mustard seed, curry leaves and spices.
Kerala Prawn Curry (CR,MU)	16.95	exotic delicacy from gods own country

Veggie		
Sabji Miloni (M,MU)	10.95	mix vegetables are sauteed to perfection in flavors and dipped in creamy blend
Channa Masala (M)	10.95	our chef inspired from his moms kitchen, white chickpeas tempered with mix spices
Saag Aloo (M,MU)	10.95	combined effort of creamy spinach and potatoes
Saag Paneer (M)	11.95	well loved vegetarian dish cooked with fresh garlic and tomato
Paneer Makhani (M,N)	11.95	succulently cooked cottage cheese cubes in a smooth creamy tomato sauce
Paneer Tikka Masala (M,MU,N)	11.95	creamy & flavorful tikka paneer simmered in masala gravy
Mutter Paneer (M,N)	11.95	most popular paneer dish made with green peas and curry sauce
Veg Kofta Curry (M,N)	10.95	an exotic gravy dish made from mix vegetable dumplings dunked in a creamy sauce.
Malai Methi Mutter (M,N)	11.95	combination of fresh fenugreek leaves and green peas cooked with chestnut and tomato
Tarka Daal (M)	9.95	yellow lentils tempered with royal cumin and garlic
Daal Makhani (M)	9.95	overnight soaked black lentil flavored with tomato & fresh cream
Bombay Aloo (MU,M)	10.95	a brilliant side dish to an epic vegetarian meal
Bhindi Dopiazza	10.95	okra covered with onions and cooked with thick gravy
Baigan Bharta (Oro) (M,MU)	10.95	spiced and mashed aubergine cooked with Indian spices
Veg Keema (M,G)	11.95	a ‘mock meat’ owing to it’s texture and flavours that resembles minced meat
[MOCK]* Butter Chicken (M,N)	11.95	this veganized gravy is sure to become a diner favourite!! beautifully spices and wonderfully creamy

Meat-arian		
Chicken Masala	11.95	boneless chicken breast cooked in tantalising onion, tomato sauce, ginger and garlic
Methi Chicken (M)	11.95	chicken breast cooked with fresh fenugreek, onion and tomato
Saag Chicken (M)	11.95	chicken breast cooked with pureed spinach, onion and tomato
Butter Chicken (M,N,MU)	13.95	tikka pieces cooked in rich creamy tomato, cashewnuts, textured with silky butter and cream
Desi Chicken Curry	13.95	our home style chicken curry on the bone
Chicken Tikka Masala (M,N,MU)	13.95	chunks of tikka pieces cooked in rich creamy tomato sauce
Lamb Rogan Josh	13.95	lamb curry with a heady combination of intense spices and tomato sauce.
Lamb Kadai	13.95	tender lamb cooked in a traditional kadai sauce with peppers
Lamb Bhuna	13.95	a very well spiced lamb curry with thick sauce
Lamb Masala	13.95	boneless lamb cooked in tantalising onion and tomato sauce with ginger and garlic
Lamb Saag	13.95	boneless lamb cooked with pureed spinach, onion and tomato
Lamb Keema	13.95	lamb mince, onion, tomato and lot of wonderful aromatics
Keema Mutter	13.95	a delicious blend of minced meat, sauteed peas in a thick mixture of stimulating flavors

Rice & Noodles		
Plain rice	5.25	
Pilau rice (M)	5.95	
Jeera rice (M)	5.95	
Egg Fried rice (E,C,S)	8.95	
Chicken Fried Egg rice (E,C,S)	9.95	
Biryani (M,MU)		Long grained rice flavored with fragrant spices
	Veg (M,MU)	13.95
	Chicken (M)	15.95
	Lamb (M)	16.95
	Prawn (CR,M)	17.95

Noodles (C,G,S)		
Noodles stir fried in Indo Chinese sauce		
	Veg	11.95
	Chicken	12.95

Breads from the Tandoor (G,M)		
Tandoor Naan - Plain and Butter	3.95	
Tandoor Roti - whole wheat unleavened bread	3.95	
Rumali Roti	4.95	
Garlic Naan / Chilli Naan /	4.25	
Chilli Garlic Naan / Cheese Naan		
Peshwari Naan (G,M,N)	4.95	Sweet bread stuffed with dry fruits, coconut and nuts

Take this to “ACCOMPANY” you while trekking

Roasted or Fried Papad (G)	2.25
Masala Papad (G)	2.95
Onion Salad	2.95
Green Salad	4.95
Kachumber Salad	3.45
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.

Experts Advice: Get Good Food To Climb More - Focus On What You Eat