

Trek the Iconic route with GOOD FOOD

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

Veggie

Veg Samosa (G)	6.55
<i>a deep fried savory Indian pastry stuffed with spiced vegetables</i>	
Aloo Tikki Chaat (G,M)	8.45
<i>a delicious street food of crisp potato tikki loaded with yoghurt and tamarind chutney</i>	
Dahi Papdi Chaat (G,M)	8.25
<i>crispy fried dough wafer soaked with sweet yoghurt, tamarind, chickpeas, mint sauce</i>	
Crispy Bhajia (G)	8.25
<i>these batter fried potato pieces are not only nice & crispy but also so yummy</i>	
Chilli Garlic Mushroom (G,C,S,SB)	9.25
<i>crispy button mushroom carefully coated with savor of chilli, garlic, soy sauce</i>	

[MOCK]* Chilli Lamb or Chilli Chicken (G,SB) 14.25
versatile plant based meat alternatives without compromising texture

Potato 65 (M,C,MU)	9.25
<i>cute baby potatoes pampered with our chefs secret love sauce</i>	
Jalepeno Pepper (G,M)	9.25
<i>cheesy stuffed jalepeno deep fried to the perfection</i>	
Plain Fried Mogo	7.45
<i>crispy chunk of fried cassava</i>	
Chilli Garlic Mogo (N,MU)	9.75
<i>garlicky spicy coated cassava, evokes your childhood memories</i>	
Chilli Paneer (G,M,S,SB)	12.25
<i>Indian cottage cheese cubes tossed in a special chilli sauce</i>	
Mongolian Paneer (P,M,S)	12.25
<i>Indian cottage cheese incorporate with light chilli sauce and peanuts</i>	
Paneer Tikka (M,MU)	12.25
<i>smoky flavor of marinated tandoor cooked paneer</i>	
Veg Manchurian (G,C,S,SB)	9.75
<i>wisps of vegetable dumplings tossed with chilli, garlic and decent touch of soya sauce</i>	
Makai Bhel (M,MU,G)	9.75
<i>sweet corn cooked in milk, layered with coconut powder, sev and tangy sauce</i>	
Crispy Bhindi	9.25
<i>want a change from regular bhindi prep!! try this crunchy fried version with chaat masala</i>	
Malai Broccoli (M)	10.95
<i>a delicious appetizer of broccoli, it's delectable and drool-worthy</i>	

Meat-arian

Lamb Samosa (G)	7.65
<i>ultimate street food filled with ground lamb meat</i>	
Tandoori Wings (MU)	10.95
<i>boldy spiced tandoori chicken wings deliciously baked in our tandoori oven</i>	
Crispy Fried Wings	10.95
<i>chicken wings deep fried to golden brown perfection (on the bone)</i>	
Chicken Lollipop (G,E)	12.00
<i>a crispy & juicy battered fried drumsticks (on the bone)</i>	
Chicken Tikka (M,MU)	12.00
<i>all-time favourite succulent chicken breast marinated in tandoor spices</i>	
Chicken Chatpata (G,E,C,S,SB)	12.95
<i>fried drumstick gentle covered with our chefs special sauce</i>	
Jeera Chicken (M)	11.95
<i>on the bone chicken niblets flavored with cumin seeds</i>	
Murgh Malai Tikka (M,N,MU)	11.95
<i>boneless chicken breast marinated with generous amount of yoghurt and mild spices</i>	
Chilli Chicken (G,E,C,S,MO,SB)	11.95
<i>battered fried chicken is smothered with garlic, soya and chilli gravy</i>	
Lamb Chops (M,MU)	14.95
<i>marinated in strained yoghurt, flavoursome masalas. Cooked till tender</i>	
Lamb Seekh Kebab	11.95
<i>spicy lamb skewer loaded with big Indian flavors, traditionally cooked in clay oven</i>	

Everest Chilli Lamb (C,MU,S,MO,SB) 14.95
our signature dish for last 17 years, sliced lamb pieces sauteed with special sauce and peppers

Mix Grill (M,MU) 22.95
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), Crustaceans(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)	14.25
<i>softly marinated fillet of tilapia pan seared with our chef special sauce</i>	
Chilli Fish (C,S,MO,SB)	14.25
<i>precise Indo Chinese delicacy, fried fish into special sauce along with onion & capsicum</i>	
Salmon Tikka (E,M,MU)	14.25
<i>boneless pieces of salmon cooked in clay oven, our own spice works well with this.</i>	
Jhinga Lasooni (CR,MU)	19.95
<i>on the shell king prawns gently marinated with yoghurt and house spices</i>	
Chilli Garlic Prawn (CR,C,G,S,SB)	17.95
<i>prawns sauteed in Indo Chinese sauce with onions and capsicum</i>	

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)	14.95
<i>fish slowly simmered in coconut milk, mustard seed, curry leaves and spices.</i>	
Kerala Prawn Curry (CR,MU)	17.45
<i>exotic delicacy from gods own country</i>	

Veggie

Sabji Miloni (M,MU)	11.95
<i>mix vegetables are sauteed to perfection in flavors and dipped in creamy blend</i>	
Channa Masala	11.95
<i>our chef inspired from his moms kitchen, white chickpeas tempered with mix spices</i>	
Saag Aloo (MU)	11.95
<i>combined effort of creamy spinach and potatoes</i>	
Saag Paneer (M)	13.25
<i>well loved vegetarian dish cooked with fresh garlic and tomato</i>	
Paneer Makhani (M,N)	13.25
<i>succulently cooked cottage cheese cubes in a smooth creamy tomato sauce</i>	
Paneer Tikka Masala (M,MU,N)	13.25
<i>creamy & flavorful tikka paneer simmered in masala gravy</i>	
Mutter Paneer (M,N)	13.25
<i>most popular paneer dish made with green peas and curry sauce</i>	
Veg Kofta Curry (M,N)	11.95
<i>an exotic gravy dish made from mix vegetable dumplings dunked in a creamy sauce.</i>	
Malai Methi Mutter (M,N)	13.15
<i>combination of fresh fenugreek leaves and green peas cooked with chestnut and tomato</i>	
Tarka Daal (M)	10.95
<i>yellow lentils tempered with royal cumin and garlic</i>	
Daal Makhani (M)	10.95
<i>overnight soaked black lentil flavored with tomato & fresh cream</i>	
Bombay Aloo (MU)	11.95
<i>a brilliant side dish to an epic vegetarian meal</i>	
Bhindi Dopiaza	11.95
<i>okra covered with onions and cooked with thick gravy</i>	
Baigan Bharta (Oro) (M,MU)	11.95
<i>spiced and mashed aubergine cooked with Indian spices</i>	
Veg Keema (M,G)	12.95
<i>a 'mock meat' owing to it's texture and flavours that resembles minced meat</i>	
[MOCK]* Butter Chicken (M,N)	12.95
<i>this mock meat gravy is sure to become a diner favourite!! beautifully spices and wonderfully creamy</i>	

Meat-arian

Chicken Masala	12.95
<i>boneless chicken breast cooked in tantalising onion, tomato sauce, ginger and garlic</i>	
Methi Chicken (M)	12.95
<i>chicken breast cooked with fresh fenugreek, onion and tomato</i>	
Saag Chicken (M)	12.95
<i>chicken breast cooked with pureed spinach, onion and tomato</i>	
Butter Chicken (M,N,MU)	14.45
<i>tikka pieces cooked in rich creamy tomato, cashewnuts, textured with silky butter and cream</i>	
Desi Chicken Curry	14.45
<i>our home style chicken curry on the bone</i>	
Chicken Tikka Masala (M,N,MU)	14.45
<i>chunks of tikka pieces cooked in rich creamy tomato sauce</i>	
Lamb Rogan Josh	14.95
<i>lamb curry with a heady combination of intense spices and tomato sauce.</i>	
Lamb Kadai	14.95
<i>tender lamb cooked in a traditional kadai sauce with peppers</i>	
Lamb Bhuna	14.95
<i>a very well spiced lamb curry with thick sauce</i>	
Lamb Masala	14.95
<i>boneless lamb cooked in tantalising onion and tomato sauce with ginger and garlic</i>	
Lamb Saag	14.95
<i>boneless lamb cooked with pureed spinach, onion and tomato</i>	
Lamb Keema	14.95
<i>lamb mince, onion, tomato and lot of wonderful aromatics</i>	
Keema Mutter	14.95
<i>a delicious blend of minced meat, sauteed peas in a thick mixture of stimulating flavors</i>	

Rice & Noodles

Plain rice	5.45
Pilau rice (M)	6.25
Jeera rice (M)	6.25
Egg Fried rice (E,C,S)	9.85
Chicken Fried Egg rice (E,C,S)	10.95
Biryani (M,MU)	
<i>Long grained rice flavored with fragrant spices</i>	
	Veg (M,MU) 14.95
	Chicken (M) 16.45
	Lamb (M) 17.45
	Prawn (CR,M) 18.45
Noodles (C,G,S)	
<i>Noodles stir fried in Indo Chinese sauce</i>	
	Veg 12.45
	Chicken 13.45

Breads from the Tandoor (G,M)

Tandoor Naan - Plain and Butter	4.10
Tandoor Roti - whole wheat unleavened bread	4.10
Rumali Roti	4.95
Garlic Naan / Chilli Naan / Chilli Garlic Naan	4.35
Cheese Naan	4.75
Peshwari Naan (G,M,N)	5.15
<i>Sweet bread stuffed with dry fruits, coconut and nuts</i>	

Take this to "ACCOMPANY" you while trekking

Roasted or Fried Papad (G)	2.50
Masala Papad (G)	3.25
Onion Salad	3.25
Green Salad	4.35
Kachumber Salad	3.75
Plain Yoghurt (M)	3.25
Vegetable Raita (M)	4.25

All our meat is HALAL.

Please ask waiting staff for Vegan and Jain options.

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