

# ABERCORN

WHERE EACH BITE REACHES NEW HEIGHTS

## FIRST COURSE- VEGETARIAN

*Delicate, spiced and thoughtfully composed*

Veg Samosa (G) <i>Golden-fried pastry parcels stuffed with gently spiced potatoes, served with chutney.</i>	<b>6.55</b>
Aloo Tikki Chaat (G,M) <i>Spiced chickpeas topped with classic street-style potato patties, cooling yoghurt and sweet tamarind.</i>	<b>8.95</b>
Dahi Papdi Chaat (G,M) <i>Papdi layered with chickpeas, potatoes, cooling yoghurt and sweet tamarind chutney.</i>	<b>8.95</b>
Crispy Bhajia (G) <i>Thinly sliced potatoes in a seasoned gram flour, deep fried for a crisp crunch.</i>	<b>9.25</b>
Chilli Garlic Mushroom (C,S,SB) <i>Crispy fried button mushrooms tossed in a chilli and garlic based sauce.</i>	<b>12.75</b>
[MOCK] Chilli Lamb/Chicken (G,SB,S,C) <i>Plant-based mock meat cooked with fresh chilli, garlic and a bold spiced sauce.</i>	<b>14.95</b>
[MOCK] Jeera Chicken (G,M) <i>Plant-based chicken cooked with roasted cumin and aromatic spices.</i>	<b>14.95</b>
[MOCK] Chatpata (G,S, C) <i>Plant-based chicken tossed in bold, tangy spices with a vibrant, zesty, finish</i>	<b>14.95</b>
Potato 65 (M,MU,C) <i>Golden crisp baby potatoes coated in a fragrant spice blend and glazed with our house- style yogurt based sauce.</i>	<b>10.95</b>
Jalapeño Bites- (G,M) <i>Jalapeño peppers stuffed with cream cheese, coated and deep fried until crisp.</i>	<b>9.95</b>
Plain Fried Mogo <i>Crispy fried cassava chunks, lightly seasoned and golden-fried for a crunchy outside and soft, fluffy center.</i>	<b>7.75</b>
Chilli Garlic Mogo (MU) <i>Crisp cassava chips tossed with chilli, garlic and savoury spices.</i> <i>Also available /masala mogo /mari mogo</i>	<b>9.95</b>
Chilli Paneer (M,S,SB,G) <i>Soft paneer cubes stir-fried with chilli, garlic, mixed peppers and a rich soy-style sauce.</i>	<b>13.85</b>
Mongolian Paneer (M,P,G,S) <i>Paneer cooked in a light Mongolian-style chilli sauce with peanuts and spices.</i>	<b>13.85</b>
Paneer Tikka (M,MU) <i>Paneer marinated in aromatic spices and yoghurt, charred in the tandoor with peppers and onions.</i>	<b>13.85</b>
Veg Manchurian (G,C,S,SB) <i>Crispy vegetable dumplings cooked in a rich garlic, ginger and soy Manchurian sauce.</i>	<b>11.95</b>
Makai Bhel (M,MU,G) <i>Lightly spiced sweetcorn, dressed with tangy chutneys and topped with a coconut powder finish.</i>	<b>11.95</b>
Crispy Bhindi <i>Thinly sliced okra fried until crisp and tossed with aromatic spices.</i>	<b>11.95</b>
Cheesy Hara Bhara (M,G) <i>A wholesome blend of spinach,peas and spices stuffed with cheese and deep fried for a crisp finish.</i>	<b>11.25</b>

*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)*

## FIRST COURSE- COASTAL SELECTIONS

*Inspired by India's rich seaside kitchens*

Everest Special Fish (F,G,M,MU) <i>Lightly pan-seared tilapia finished with our chef's special sauce.</i>	<b>15.25</b>
Chilli Fish (F,C,SB,MO,S) <i>Crispy fried fish coated in a chilli garlic sauce with peppers and onions.</i>	<b>15.25</b>
Salmon Tikka (F,M,MU) <i>Tender salmon fillets marinated in aromatic spices and yogurt, then grilled to perfection in the tandoor.</i>	<b>15.25</b>
Jhinga Lasooni (CR,MU,M) <i>Shell-on king prawns sautéed with garlic and aromatic spices.</i>	<b>21.95</b>
Chilli Garlic Prawn (CR,C,G,S) <i>Prawns sautéed in a bold Indo-Chinese chilli garlic sauce with peppers and aromatic spices.</i>	<b>19.95</b>

## FIRST COURSE- NON-VEGETARIAN

*Carefully prepared meats, layered with spice & depth*

Lamb Samosa (G) <i>Golden pastry filled with seasoned minced lamb, gently spiced with herbs and served with a tamarind chutney.</i>	<b>7.65</b>
Tandoori Wings (MU,M) <i>Juicy chicken wings marinated in spiced yoghurt and cooked over heat in the tandoor.</i>	<b>12.25</b>
Crispy Fried Wings <i>Chicken wings in a spiced marinade and fried until golden.</i>	<b>12.25</b>
Chicken Lollipop (G,C,E) <i>Chicken lollipops marinated in aromatic spices, fried and served with a savoury dipping sauce.</i>	<b>13.95</b>
Chicken Tikka (M,MU) <i>Chicken pieces marinated in spiced yoghurt, cooked in the tandoor with a smoky finish.</i>	<b>12.95</b>
Chicken Chatpata (G,E,C,S) <i>Golden-fried chicken drumsticks tossed in our chef's special signature sauce.</i>	<b>13.95</b>
Jeera Chicken (M) <i>Juicy bone-in chicken niblets cooked with earthy roasted cumin and spices.</i>	<b>12.95</b>
Murgh Malai Tikka (M,N,MU) <i>Soft chicken marinated in a creamy yoghurt blend with gentle spices, chargrilled in the tandoor.</i>	<b>12.95</b>
Chilli Chicken (G,E,C,S,MO,SB) <i>Chicken stir-fried with fresh chilli, garlic and mixed peppers in a savoury chilli soy glaze.</i>	<b>13.95</b>
Lamb Chops (M,MU) <i>Tender lamb chops marinated in aromatic spices and yoghurt, chargrilled in the tandoor</i>	<b>16.45</b>
Lamb Seekh Kebab <i>Juicy minced lamb skewers seasoned with aromatic spices and cooked in the tandoor.</i>	<b>12.95</b>
Everest Chilli Lamb (C,S,MO,SB,G) <i>Our signature dish for the last 20 years. Sliced lamb sautéed with peppers, onions and Everest chilli sauce.</i>	<b>15.95</b>
Mix Grill (M,MU) <i>A selection of tandoori wings, lamb chops, chicken tikka and lamb sheek kebab, grilled and served together as a platter.</i>	<b>29.95</b>

## FROM THE SEA

*Delicately spiced seafood dishes, crafted with care*

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

## VEGETARIAN SIGNATURES

*Refined plant-based dishes crafted with spice & balance*

Sabji Miloni (M,MU,N) <i>Seasonal vegetables delicately sauteed and finished in a fragrant blend of herbs and dipped in creamy blend.</i>	<b>12.45</b>
Channa Masala <i>Slow-cooked chickpeas in a fragrant, spiced tomato gravy, finished with aromatic herbs.</i>	<b>12.45</b>
Saag Aloo (MU,M) <i>A classic combination of potatoes and leafy greens delicately spiced for a wholesome, balanced flavour.</i>	<b>13.15</b>
Saag Paneer (M) <i>Fresh paneer cooked in organic spinach, offering a balanced and satisfying flavour.</i>	<b>14.45</b>
Paneer Makhani (M,N) <i>Delicate paneer simmered in a slow-cooked tomato and butter sauce, balanced with aromatic spices and finished with cream.</i>	<b>14.95</b>
Paneer Tikka Masala (M,MU,N) <i>Tandoor-grilled paneer simmered in a velvety, spiced tomato sauce, delivering a deep and satisfying flavour.</i>	<b>14.95</b>
Mutter Paneer (M,N) <i>Paneer and green peas cooked in a smooth, delicately spices masala for a balanced, comforting dish</i>	<b>14.95</b>
Veg Kofta Curry (M,N) <i>Delicate vegetable dumplings served in a smooth aromatic gravy, finished with cream and warming spices.</i>	<b>13.95</b>
Malai Methi Mutter (M,N) <i>Green peas and fenugreek leaves gently cooked in a velvety, creamy gravy, offering a soft and aromatic flavour</i>	<b>13.95</b>
Tarka Daal (M) <i>A comforting dish of slow-cooked lentils enhanced with a warm, spiced garlic and cumin tadka.</i>	<b>11.95</b>
Daal Makhani (M) <i>Black lentils simmered slowly with butter, cream and aromatic spices.</i>	<b>12.25</b>
Bombay Aloo (MU,M) <i>Soft potatoes cooked with fragrant spices, tumeric, and cumin, delivering a bold yet balanced flavour</i>	<b>12.45</b>
Bhindi Dopiaza <i>Fresh okra cooked with onions and aromatic spices, creating a bold yet well-balanced traditional curry.</i>	<b>12.95</b>
Baigan Bharta (Oro) (M,MU) <i>Smoky roasted aubergine mashed and slow-cooked with onions, tomatoes and fragrant spices, delivering a deep, rustic flavour.</i>	<b>12.45</b>
Veg Keema (M,G) <i>A 'mock meat' owing to it's texture and flavours that resembles minced meat</i>	<b>13.95</b>
[MOCK] Butter Chicken (G,M,MU) <i>A plant based take on the classic, served in a nutty, rich tomato and butter sauce.</i>	<b>14.95</b>

## RICE & NOODLES

Plain rice	<b>5.45</b>
Pilau rice (M)	<b>6.25</b>
Jeera rice (M)	<b>6.25</b>
Egg Fried rice (E,C,S)	<b>10.95</b>
Chicken Fried Egg rice (E,C,S)	<b>11.95</b>
Biryani (M,MU) <i>Fragrant basmati rice layered with aromatic spices, herbs and saffron, slow-cooked to create a rich, deeply flavourful classic. Served with cooling raita.</i>	<b>14.95</b>
Veg (M,MU)	<b>16.45</b>
Chicken (M)	<b>17.45</b>
Lamb (M)	<b>18.45</b>
Prawn (CR,M)	<b>18.45</b>
Noodles (C,G,S,SB) <i>Wok-tossed noodles packed with bold flavours and a perfect balance of spices and sauces.</i>	<b>12.45</b>
Veg	<b>13.45</b>
Chicken	

*All our meat is HALAL.*

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

## MEAT SPECIALITIES

*Carefully composed plates with rich, layered flavour*

Chicken Masala <i>Succulent chicken in a medium-spiced tomato and onion gravy, prepared in a traditional North Indian style.</i>	<b>13.95</b>
Methi Chicken (M) <i>Aromatic fenugreek leaves and tender chicken cooked together in a delicately spiced, flavourful sauce with a fresh herbal note.</i>	<b>13.95</b>
Saag Chicken (M) <i>A comforting blend of tender chicken and spiced spinach purée, creating a smooth, flavourful and well-balanced curry.</i>	<b>13.95</b>
Butter Chicken (M,N,MU) <i>A smooth, indulgent curry of tender Chicken in a tomato-butter gravy, finished with cream for a mellow, rounded flavour.</i>	<b>14.95</b>
Desi Chicken Curry <i>Traditional homestyle bone-in chicken curry with tender chicken, slow-cooked onions, and a lightly spiced tomato base.</i>	<b>14.95</b>
Chicken Tikka Masala (M,N,MU) <i>Chargrilled chicken tikka in a velvety tomato and onion gravy, enriched with cream and aromatic spices.</i>	<b>14.95</b>
Lamb Rogan Josh <i>Tender lamb cooked slowly in a deeply flavoured, spiced curry with hints of warmth and aromatic spices.</i>	<b>15.95</b>
Lamb Kadai <i>Slow-cooked lamb tossed with peppers and onions in a rich, reduced tomato-based kadai Masala.</i>	<b>15.95</b>
Lamb Bhuna <i>A traditional slow-cooked lamb dish with onions, tomatoes, and spices reduced to a thick, flavour-packed masala.</i>	<b>15.95</b>
Lamb Masala <i>A classic lamb curry cooked in a traditional masala base of onions, tomatoes, gentle spices for a rich and comforting dish.</i>	<b>15.95</b>
Lamb Saag (M) <i>A traditional lamb and spinach curry, slow-cooked with spices for a smooth, rich and comforting dish.</i>	<b>15.95</b>
Lamb Keema <i>Tender minced lamb cooked in a rich, reduced masala with deep savoury spices and a smooth texture.</i>	<b>15.95</b>
Keema Mutter <i>Slow-cooked lamb mince with garden peas in a reduced, spiced onion and tomato sauce.</i>	<b>15.95</b>

## BREADS FROM THE TANDOOR

*Hand-stretched breads baked in our traditional clay oven.*

Tandoor Naan - Plain and Butter (G,M)	<b>4.10</b>
Tandoor Roti (G) <i>Whole wheat unleavened bread</i>	<b>4.10</b>
Rumali Roti (G,M)	<b>4.95</b>
Garlic /Chilli / Chilli Garlic Naan (G,M)	<b>4.35</b>
Cheese Naan (G,M)	<b>4.95</b>
Peshwari Naan (G,M,N) <i>Sweet bread stuffed with dry fruits, coconut and nuts</i>	<b>5.25</b>
Paratha (M,G)	<b>4.95</b>

## THE ACCOMPANIMENTS

*Thoughtfully prepared sides to enhance your main courses.*

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

## LIGHT BITES

*Light, flavourful bites to begin your dining experience*

Spicy Peanuts (P)	<b>2.95</b>
Chilli Crisps	<b>3.95</b>
Salt & Pepper Cashewnuts (N)	<b>3.95</b>
Spicy Cashewnuts (N)	<b>3.95</b>
Masala Peanuts (P)	<b>2.95</b>
Bombay Mix (P,G)	<b>5.25</b>

## OUR FUNCTION ROOM

Our elegant function room offers a spacious and versatile setting, ideal for hosting private events of up to 120 guests. Designed with a perfect blend of style, quality, and character, it is complemented by an extensive selection of menu options to suit every occasion. Enjoy the exclusivity of a private bar, dedicated entrance, and direct elevator access to the function space. Our experienced events team is committed to delivering a seamless experience, attending to every detail to help bring your vision to life.

Indulge in beautifully crafted dishes and a relaxed yet sophisticated atmosphere designed for memorable moments.

**everest**  
A B E R C O R N  
BAR • RESTAURANT • FUNCTION SUITE

# FOOD MENU

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



Email: [info@everestabercorn.com](mailto:info@everestabercorn.com) or contact us on: [020 3114 0041](tel:02031140041)

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