



The Everest Grill Restaurant

Indian Menu

Soups

Daal Soup - \$3.99

All time favourite made from lentils and crushed spices.

Mulligatawny Soup - \$4.99

Traditional lentil soup topped with chicken and garnished with rice.

Hot Appetizers

Vegetable/Meat Samosa - \$.90/\$1.25

Fried pastries shaped from pyramid to triangle and filled with vegetables or meat.

Aloo Tikki - \$3.50

Fried potato dumplings served with fresh chickpea curry and our own tamarind sauce.

Chicken/Fish Pakora - \$6.99

Seasoned Chicken or Fish, spiced mildly and golden fried with chickpea batter.

Vegetable Pakora/Onion Bhajia - \$3.50/\$4.50

Crunchy fritters made of diced vegetables/onions fried with gram flour.

Chef's Appetizer Platter - \$6.99

Exclusive selection of vegetable samosa, meat samosa, aloo tikki and pakora.

Cold Appetizers

Bhel Puri - \$4.50

A scrumptious mixture of puffed rice, peanuts, fine fried noodles, potatoes and onions. Blended together with a tamarind sauce and garnished with fresh coriander.

Papri Chat - \$4.50

Crunchy wafers topped with chickpeas, potatoes, our special spices, yoghurt and tamarind sauce.

Tandoori Dishes

All tandoori dishes served with naan and salad

Tandoori Chicken - \$9.99

This is a classic! Spring chicken grilled in our clay oven after a long marinating process with Indian spices and yoghurt.

Chicken Tikka - \$11.99

Boneless chicken cubes grilled in our clay oven with fine spices, marinated in yoghurt and served with mint chutney.

Fish Tikka - \$11.99

Seasonal fish marinated in yoghurt and served with mint chutney.

Reshmi Tikka - \$11.99

Boneless cubes of chicken marinated with cream, mildly spiced and cooked in our clay oven.

Seekh Kebab (Lamb/Chicken) - \$8.99

Minced lamb or chicken highly seasoned with special herbs and spices, roasted on skewers in our clay oven.

Tandoori Prawn - \$18.99

Jumbo prawns marinated in exotic spices and grilled to perfection in our clay oven.

Lamb Chups - \$18.99

Rack of lamb marinated in special Indian spices and roasted in our clay oven.

Chef's Tandoori Platter - \$23.99

Assortment of chicken tikka, reshmi tikka, seekh kabob and fish tikka, all cooked in our clay oven.

Vegetarian Specialties

Served with rice, naan or salad

Mutter Paneer - \$8.99

Curried green peas with cubes of fresh cottage cheese.

Karahi Paneer - \$9.99

Cubes of cottage cheese cooked in a thick spicy sauce with green peppers and ginger.

Palak Paneer - \$8.99

Homemade unripened cottage cheese cooked with sizzled spinach, spices and tomatoes.

Paneer Makhani - \$9.99

Cubes of homemade cottage cheese cooked in an exotic cream and tomato sauce.

Chana Mashala - \$7.99

Chickpea curry slowly simmered with chopped shallots, tomatoes and fresh spices.

Baigan Burtha - \$8.99

Baked eggplant, mashed and cooked with fresh tomatoes, onions, green peas and classical Indian spices

Aloo Gobi - \$8.99

Fresh cauliflower and potatoes simmered with onions, tomatoes and delicious spices.

Vegetable Korma - \$9.99

Seasonal vegetables and cottage cheese cooked in a light creamy cashew nut sauce.

Dal Makhani - \$8.99

Lentils stewed over night on a very slow fire with chopped ginger, garlic, tomatoes, low fat cream and spices.

Dal Tarka - \$7.99

Lentils tempered with ginger, tomatoes, coriander and herbs.

Chilli Paneer - \$9.99

Homemade cottage cheese (Indian Hakka Style) cooked in gravy/dry with onions, green peppers, fresh herbs and fresh chillies.

Malai Kofta - \$9.99

Warm homemade dumplings of cheese and potatoes cooked in creamy tomato sauce.

Bhindi Masala - \$9.99

Fresh okra cooked with onions, tomatoes, potatoes and exotic spices.

Mixed Vegetables - \$8.99

Seasonal mixed vegetables curry cooked with herbs and spices.

Vegetable Jhalfrezy - \$8.99

Large chopped vegetables sauteed in vinegar, herbs and spices.

Vegetable Manchurian - \$8.99

Mixed vegetables cooked with onions herbs and spices in a soy sauce gravy.

Non-Vegetarian Specialties

Served with rice, naan or salad

Butter Chicken - \$11.99

Grilled boneless chicken cubes simmered gently in fresh tomatoes, enriched with cream and flavoured with fenugreek leaves.

Chilli Chicken - \$10.99

Boneless fried chicken (Indian Hakka Style) cooked in gravy/dry with onions, green peppers , fresh herbs and fresh chillies.

Chicken Tikka Masala - \$11.99

Boneless cubes of chicken cooked in a thick sauce with green peppers and onions.

Curry (Chicken/Lamb/Beef/Goat) - \$10.99

Boneless chicken, lamb or beef, or goat with bones, cooked in traditional Indian curry sauce.

Saag (Chicken/Lamb/Beef) - \$11.99

Curried meat tempered with spinach and spices.

Karahi (Chicken/Lamb/Beef) - \$11.99

Choice of chicken, lamb or beef cooked with fresh onions, tomatoes, ginger, green peppers, coriander and Indian spices.

With shrimp \$13.99

Korma (Chicken/Lamb/Beef) - \$11.99

Choice of chicken, lamb or beef cooked in a thick creamy sauce based on cashew nuts and light spice mixture.

Vindaloo (Chicken/Lamb/Beef) - \$11.99

Choice of chicken, lamb or beef braised in a robust hot and tangy gravy sauce with potatoes, red chillies and vinegar.

With shrimp \$13.99

Bhuna (Chicken/Lamb/Beef) - \$11.99

Choice of chicken, lamb or beef cooked in a special sauce and mixture of various Indian spices.

With shrimp \$13.99

Madras Curry (Chicken/Lamb/Beef) - \$11.99

Cubes of meat cooked in coconut oil tempered in mustard seed, whole crushed spices and curry leaves.

Dhansak (Chicken/Lamb/Beef) - \$11.99

Meat cubes cooked with spiced hot, sweet and sour curry sauce.

With shrimp \$13.99

Roganjosh (Chicken/Lamb/Beef) - \$11.99

Meat cooked with onions, ginger, tomatoes, yogurt and fresh herbs. Our most popular dish!

Fish Masala - \$12.99

Fillet of fish cooked with onions, tomatoes, ginger, green peppers and coriander in a special Indian gravy.

Shrimp Masala - \$13.99

Shrimp cooked with onions, tomatoes, ginger, green peppers and coriander in a special Indian gravy.

Butter Shrimp - \$13.99

Shrimp cooked in tomatoes and cream sauce.

Freshly Baked Indian Bread**Naan - \$1.75**

Naturally leavened bread made of rich refined flour dough.

Garlic Naan - \$2.49

Our regular naan, spiked with chopped garlic, coriander and glazed with low fat butter.

Tandoori Roti - \$1.49

Whole meal bread, baked in our clay oven to a soft and crisp texture.

Lachha/Mint Paratha - \$3.5

Flaky whole wheat layered bread.

Aloo Naan - \$3.99

Flaky leavened bread, made of refined flour and stuffed with either potatoes or onions.

Bhatura - \$1.75

Fluffy deep fried leavened bread popular in Northern India.

Rice**Pulau Rice - \$2.00****Vegetable Biryani - \$9.99**

Seasonal vegetables simmered in spices with saffron, blended with basmati rice served with a side of raita.

Biryani (Chicken/Lamb/Beef/Goat) - \$11.99

Basmati rice delicacy made with your choice of meat and infused with traditional spices, served with raita.

With shrimp \$13.99

Chef's Special Biryani - \$13.99

Chef's delicacy of combined lamb, chicken and shrimp cooked with basmati rice infused with classical spices, served with raita.

Traditional Indian Desserts

Rashmalai - \$4.50

Milk dumplings in cardamom sauce, the 'Queen' of Indian desserts.

Kheer - \$2.99

Traditional style rice pudding.

Kulfi - \$3.99

Indian style ice cream flavoured with mango or pistachio.

Gulab Jamun - \$2.99

Milk based 'waffle style' brown dumplings with rose water syrup.

Ice Cream - \$2.99

Chocolate/Mango/Vanilla

Refreshing Drinks

Mango Lassi - \$3.99

Sweet mango and yogurt blend, creamy like a mikshake.

Sweet/Salt Lassi - \$2.99

Traditional mildly sweet or salty, a yogurt based drink from north India.

Mango Shake - \$3.99

Sweet mango and milk blend.

Milk Shake - \$3.49

Chocolate or Vanilla milkshake.



The Everest Grill Restaurant

Lunch Specials & Platters

All Platters are served with RICE & NAAN

EVEREST PLATTER: **\$9.99**

Butter Chicken
Beef or Chicken Curry &
Daal

BUTTER CHICKEN PLATTER: **\$8.99**

Butter Chicken
Daal &
Muttar Paneer

BEEF / CHICKEN PLATTER: **\$8.99**

Beef / Chicken Curry
Daal &
Muttar Paneer

VEGETABLE PLATTER: **\$7.99**

Muttar Paneer
Seasonable Vegetables &
Daal