

VEGETABLE DISHES 🌶️

Side 6.5 Main 9.5

Tarka Dal

Mixed lentils

Mix Vegetables

Seasonal vegetables cooked with spices

Bombay Aloo

spicy potatoes curry

Sag Paneer

Spinach with cottage cheese cooked with spices

Chana Masala

Chickpeas cooked in medium spices

Sag Aloo

Spinach with potatoes

Aloo Gobi

Cauliflower cooked with potatoes in medium spice

Mutter Paneer

Cottage cheese and green peas with spices

ACCOMPANIMENTS

Pilau Rice

Saffron flavoured basmati rice

3.7

Plain Rice

Boiled basmati rice

2.9

Mushroom Rice

Pilau rice cooked with mushrooms

3.9

Egg Fried Rice

Eggs fried with basmati rice

3.9

Plain Nan

2.9

Garlic Nan

Bread topped with fresh garlic and coriander

3.7

Peshwari Nan

Bread stuffed with coconut

3.9

Cheese And Garlic Nan

Bread stuffed with Cheese & garlic

3.9

Keema Nan

Bread stuffed with minced meat

4.9

Garlic Timuri Chips

2.9



ARE YOU THINKING OF HAVING A PARTY?

Let us organise it for you.

Please call us for Private Parties, Functions, Wedding Receptions, Lunches and Dinner.

'The Best 50 Eats (Value for Money)'

The Independent



'Magnificent food, excellent staff and professional service - 10 out of 10. Love and respect from Joanna Lumley'

Our philosophy is to provide quality food, exceptional service, and outstanding value.

PLEASE VISIT OUR INDIVIDUAL WEBSITES FOR DIFFERENT OPENING HOURS.

Your order will be delivered from your nearest branch for quick delivery and service.



Winner of Certificate of Excellence by Trip Advisor

• The management reserves the right to refuse service or make any changes to the menu without prior notice at its own discretion.
• All discounts are not in conjunction with any other offers.

Everest Inn Kent

Nepalese & Indian Cuisine



everestinnkent

TAKE AWAY MENU



Our Branches

EVEREST INN ASHFORD

113 Station Road, Ashford. TN23 1PJ.

Tel: 01233 643643

w: everestinnashford.co.uk

EVEREST INN HYTHE

32-34 High Street, Hythe. CT21 5AT

Tel: 01303269898

w: everestinnhythe.co.uk

Special Online Discounts 2024

- 15% off when you collect
- Get a Free Meal after 10 Online orders
- Home delivery charges apply
- Only available from our Website

• T&Cs apply

STARTERS

Momo Special (Chicken / Veg) - 5 Pcs

Nepalese special - steamed dumplings served with tomato chutney

Stuffed Mushroom Special

Fresh mushrooms stuffed with marinated lamb mincemeat and served with tamarind chutney

Vegetable Samosa

Served with tamarind chutney

Malai Chicken Tikka

Chicken breast marinated with black peppers, garlic, herbs, cream and served with fresh mint & yoghurt chutney

Paneer Manchurian

Pan fried cottage cheese with touch of garlic, ginger, spring onions, coriander and spices

Chilli Momo (Chicken/ Veg) - 5 Pcs

Deep fried crispy Momo tossed with green chilli, garlic, ginger, herbs and spices

Mix Sheek Kebab

Spiced chicken and lamb minced meat cooked in clay oven served with yoghurt chutney

King Prawn Puri

King Prawns cooked with Nepalese spices served with deep fried bread called "Puri"

Chilli Chicken

Pan fried battered chicken cooked with ginger, garlic, green chillies, pepper & onions

Honey Sriracha Wings

Barbeque chicken wings glazed with a sweet and spicy honey sriracha sauce

Garlic Chilli King Prawns

Battered king prawns toasted with garlic, spring onion, chillies, coriander, and spices

Onion Bhaji

Served with tamarind chutney

Papadum (Plain/ Spicy)

Pickles (Mint/ Mango/ Onion)



5.9

6.9

5.5

5.9

6.5

7.5

7.9

8.9

7.5

6.9

9.5

5.5

0.8

0.7

TANDOORI OVEN DISHES

Chicken Tikka Special

Marinated with yoghurt & spices cooked in tandoor oven

Paneer Tikka Shaslik

Marinated cottage cheese cooked in oven and served with marinated tomatoes, peppers and onions

House Mix Grill With Nan Bread

Selections of tandoori chicken, chicken kebab, lamb kebab, chicken tikka, malai tikka, *served with plain Nan bread.*

Chitwane Kukhura

Chicken thigh marinated with spices, garlic, ginger, a touch of fresh cream, cooked in oven and served with marinated onions

Tandoori Chicken

Juicy, spiced chicken marinated in yoghurt and grilled in a clay oven for a tender finish

HOUSE SPECIALS

Hyderabadi Chicken Biryani – on the bone

Tender pieces of Chicken marinated in aromatic spices in whole garam masala, ghee, yoghurt, fresh mints, brown onions layered with fragrant basmati rice cooked to perfection served with Nepalese potato yoghurt salad called "CHUKAUNI".

Nepalese Chowmein

Noodles cooked with garlic, chilli, peppers, onions, carrots, cabbage, herbs, tomatoes, *soya* and spices

Veg 11.9 Chicken 13.5 King Prawn 15.5

TRADITIONAL DISHES

Veg 9.5 Chicken 11.9 Lamb 12.9 Kingprawn 14.5

Tikka Masala

Cooked with *cashew nuts*, butter, tomatoes, methi leaves & creamy masala sauce

Korma

Cooked with coconut and *cashew nuts* in creamy sauce

Bhuna

Cooked with medium spiced, pepper and onion sauce

Rogan

Cooked with medium spiced tomatoes, fennel and herbs sauce

Dhansak

Cooked with lentils hot, sweet and sour

Jalfrazi

Cooked with peppers, onions, green chilies and special herbs

Madras

Cooked with chilli, onions and tomatoes sauce

CHEF SPECIAL DISHES

Nepali Chicken Curry - on the bone – Villager's recipes

Cooked with freshly ground herbs, spices, brown onion, ginger, garlic, garam masala, green chillies & tomatoes

Lake Side Fish - Dry-Fry

Battered white fish pan fried with tomatoes, garlic, ginger, herbs and spices

Hariyali Lamb - Mint and Cream

Lamb cooked with fresh mint, spices, a touch of fresh cream, spring onions and coriander

Chicken Malabar - Mustard and Coconut

Cooked in cumin, coconut milk, mustard, curry leaves, chilli, ginger & garlic

Lamb Bhutuwa - Garam Masala and Herbs

Cooked with ginger, garlic, black pepper, cardamom, cumin, tomato, herbs & spices

Gorkhali Chicken - Madras Hot! –Chilli and Yoghurt

Chicken cooked with yoghurt, green chillies, herbs & spices

Timuri Lasuni Chicken - Fresh garlic & Chillies

Chicken thigh cooked with Szechuan peppercorn, ginger, garlic and chilli in a special sauce

Fish Modi Khola - Cinamon and Yoghurt

White fish cooked with mustard, cinnamon, yoghurt and spices

King Prawn Moilee

Prawns cooked with coconut milk, turmeric, garam masala, red chilli and curry leaf

Paneer Chilli Masala (V)

Cottage cheese cooked with fresh green chilli, spring onions, herbs and spices in a creamy masala sauce

Everest Butter Chicken

Barbeque Chicken cooked with *cashew nuts*, butter, tomatoes, fenugreek leaves & aromatic medium spice sauce

King Prawn Khursani - Fresh garlic & Chillies

Cooked with garlic, fresh green chillies, herbs & spices

Himalayan Goat Curry - on the bone – Festive special

Goat meat cooked with the Chef's special garam masala and spices

Allergen Advice

Most of our spices which we source are packed in premises that handle seeds, nuts, soya, peanuts, sesame seeds, cereals, milk sulphites & sulphur dioxide, mustard, celery and wheat. It is not possible to specify which products contain traces of allergens as they are constantly updated without prior notice to us. Although we manage our kitchen to a very high standard, please be aware that dishes may contain traces of all these allergens.

If you have any kind of food allergy, please inform us while placing the order.