

Side Dishes

▲ Vegetable Side Dishes

59. Everest Aloo 🌶️	4.10
Spiced potatoes cooked with traditional Nepalese spices	
60. Saag Aloo 🌶️	4.10
Potatoes cooked with fresh spinach, spices	
61. Chana Masala 🌶️	4.10
Chick peas cooked in a onion tomatoes and spiced sauce	
62. Mushroom Bhaji 🌶️	4.10
Fresh mushroom delicately cooked with ginger garlic sauce	
63. Bhindi Masala 🌶️	4.10
Fresh okra cooked with onions and traditional spices	
64. Aloo Gobi 🌶️	4.10
Delicious cauliflower and potatoes, cooked with ginger garlic onion	
65. Daal 🌶️	4.10
A mixture of spiced lentils	

▲ Rice Dishes

66. Plain Rice	2.50
67. Pilau Rice	2.90
68. Vegetable Rice	3.40
69. Jeera Rice with cumin seeds	3.40
70. Coconut Rice	3.40
71. Mushroom Rice	3.40
72. Egg Rice	3.40
73. Cashew & Lemon Rice	3.40

▲ Naan/ Rotis

74. Plain Naan	2.90
75. Garlic Naan	3.20
76. Peshwari Naan	3.20
77. Cheese & Garlic Naan	3.20
78. Keema Naan	3.20
Stuffed naan with spiced minced lamb	
79. Paratha	3.20
Layered bread with butter, whole wheat flour	
80. Roti	2.40
Nepalese style, tandoor cooked, whole wheat flour	
81. Chapati	1.90
Tawa (pan) cooked traditional bread, whole wheat flour	

▲ Kids' Meals

82. Chicken Nuggets and Chips	6.50
83. Fish Finger and Chips	6.50
84. Plain Rice with choice of chicken or Lamb Curry (mild)	6.50

▲ Drinks

85. Can of Coca- Cola / Sprite / Irn Bru 330ml	1.50
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▲ Accompaniments

86. Plain Papad	0.90
87. Fresh Green Salad	2.90
88. Raita	3.20
89. Mango Chutney	0.90
90. Spiced Onion	0.90
91. Mint Chutney	0.90
92. Chips	2.20

▲ Mount Everest Meal Deals

Meal A for Two

2 Papads and Chutneys, Vegetable or Chicken Pakora, Choice of 2 Dishes from Everest Specials and Traditional Dishes (King Prawns-£4.90 extra) with Everest Aloo.

2 Pilau Rice and 1 Garlic Naan **26.90**

Meal B for Four

4 Papads, Vegetable and Chicken Pakora, Choice of 4 Dishes from Everest Specials and Traditional Dishes (King Prawns -£4.90 extra) with Everest Aloo and Chana Masala.




4 Pilau Rice, 1 Garlic Naan and 1 Peshwari Naan **56.90**

Now reopened as a fully Licensed Restaurant
"Dine with us to enjoy the full experience..."



Allergens:

If you have any allergies or special dietary requirements, please speak to a member of staff. All dishes may contain traces of nuts, wheat or dairy products. Please ask the member of staff for suitable options and alternatives available.

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OPENING TIMES
Mon - Fri
 12-2pm & 4.30-11pm
Sat & Sun
 4.30-11pm

Mount Everest

NEPALESE & INDIAN CUISINE

RESTAURANT & TAKEAWAY

FREE DELIVERY WITHIN 6 MILE RADIUS
ON ORDERS OVER £15.00

10% DISCOUNT ON COLLECTION
ON ORDERS OVER £10.00

TAKE AWAY MENU



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Blackburn • Aberdeenshire • AB21 0RX

Mount Everest Restaurant combines Nepalese and Indian Cuisine offering guests a delicious taste of Nepal, India and Tibet with Himalayan cooking at its core. The restaurant, located within beautiful Aberdeenshire is set in a comfortable, modern, yet warm and friendly ambience for you to enjoy the subtle and fresh taste of the Himalayas.

Appetizers

1. **Mo Mo** 4.90
Dumplings served with spicy tomato and sesame chutney – popular Nepalese appetizer [Vegetable (v) : Chicken : Lamb]
2. **Chilli Garlic Mushroom (v)** 4.80
Fresh mushrooms sautéed in homemade chilli garlic sauce
3. **Chilli** 4.90
Spice marinated and sautéed in Indo-Chinese sauce [Paneer (v) : Chicken : Fish]
4. **Pakora** 4.80
Battered and fried, blend of mixed herbs and spices [Vegetable (v) : Chicken : Fish : Haggis]
5. **Onion Bhaji (v)** 4.80
Finely Chopped onions blended with mixed herbs and spices, and gently fried
6. **Samosa** 4.20
Delicious filled savoury pastries [Vegetable (v) : Chicken : Lamb]
7. **Chat Puri** 4.80
Spiced mix in a bed of small fried flat bread [Chicken : Prawn : King Prawn : Chick Pea & Potato] (v)
8. **Chicken Lollypop** 4.80
Chicken winglet marinated in soy, ginger, garlic and chilli paste, and frenched - Classic Favourite
9. **Choila** 5.30
Succulent grilled meat served with beaten rice [Duck : Lamb]
10. **Lekali Hansh** 4.90
Strips of spice marinated and grilled duck breast
11. **Lamb Chops** 5.30
Tender lamb chops marinated in ground spices and ginger garlic, tandoor cooked
12. **Everest Scallop** 5.30
Pan seared King Scallop, gently marinated with a hint of mint
13. **Tikka** 5.30
Marinade of yoghurt, ginger garlic, chilli paste, tandoor cooked [Paneer (v) : Chicken : Lamb : Salmon]
14. **Hariyali Chicken Tikka** 5.30
Spice, mint and yoghurt marinated tender chicken breast, tandoor cooked
15. **Sheek Kebab** 4.80
Spiced tender minced lamb on a skewer, tandoor cooked
16. **Chicken Malai Kebab** 4.90
Cardamom, yoghurt, cheese, cashew and cream marinade, tandoor cooked
17. **Vegetable Platter (v)** 5.80
Selection of vegetable appetisers [Vegetable Pakoras, Paneer Pakoras, Samosas and Onion Bhaji]
18. **Everest Platter** 7.60
Scrumptious selection of meat and fish appetisers [Chicken Tikka, Sheek Kebab, Lamb Chops, King Prawn]

Main Courses

▲ Everest Tandoor Specials

19. **Shaslik**
Spice marinated, tandoor cooked, served with roasted onions peppers, tomatoes, curry sauce & salad [Paneer (v) : Chicken : Lamb : 11.90] [King Prawn : 13.90]
20. **Tikka**
Special tikka marinade, tandoor cooked, served with curry sauce and salad [Paneer (v) : Chicken : Lamb : 11.90] [King Prawn : 13.90]
21. **Tandoor Chicken** 10.90
Tandoor cooked chicken on the bone, marinated in yoghurt and blend of spices, served with curry sauce and salad
22. **Mixed Grill** 12.90
An assortment of spice marinated and tandoor cooked selection served with curry sauce and salad [Sheek Kebab, Chicken Tikka, Lamb Tikka, Lamb Chops and King Prawns]
23. **Seafood Grill** 13.90
Spice marinated and tandoor cooked selection of seafood served with asparagus and wild mushrooms [King Prawn, Salmon, Monkfish]

▲ Everest Specials

24. **Hansh Ko Masu** 9.90
Prime duck breast cooked in a sauce with a blend of Nepalese spices
25. **Tirsuli Machha** 10.90
Monk fish cooked in coconut and creamy yogurt
26. **Hariyali Lamb** 9.90
Lamb cooked with mint, peppers, onion and Nepalese spices
27. **Gorkhali Chicken** 9.90
Chicken breast cooked with yoghurt and chilli garlic sauce
28. **Khasi Bhutuwa** 9.90
Lamb cooked with yoghurt, peppers, onion, tomatoes and Nepalese spices
29. **Tandoor Garlic Chilli Chicken** 9.90
Boneless tandoori chicken cooked with ginger, garlic, chilli sauce
30. **Everest Gheu Kukhuro** 9.90
Boneless tandoori chicken cooked with butter, almond and tomato sauce
31. **Mango Chicken** 9.90
Chicken breast cooked with mango, almond and creamy sauce
32. **Badam Chicken** 9.90
Chicken breast cooked with peanut cream sauce
33. **Jhingam Masala** 12.90
Medium spiced king prawn cooked in fresh chilli and garlic sauce
34. **Lekali Kadhai** 9.90
Lamb cooked with onions, tomatoes, peppers and Nepalese spices
35. **Everest Achari**
Cooked with onions, green peppers and pickle [Vegetable (v) : Chicken : Lamb : Prawn : 9.90] [King Prawn : 12.90]
36. **Rara Lamb** 9.90
Diced Lamb and lamb mince cooked with Nepalese spices
37. **Kofta Masala** 9.90
Lamb mince meatballs cooked with traditional ginger, garlic sauce

38. **Sabji Pancharatan (v)** 7.90
A mixture of vegetables and cottage cheese cooked with Nepalese spices
39. **Mayalu Kukhura** 9.90
Chicken breast cooked with cashew nut and sweet cream
40. **Aubergine Chicken** 9.90
Buttered chicken cooked with aubergines in a spicy yoghurt and coriander sauce

▲ Chefs Platter

41. **Briyani**
Aromatic saffron infused Basmati Rice served with a choice of Raita or Vegetable Curry [Vegetable: 7.90] [Chicken : Lamb : Prawn: 10.90] [King Prawn: 12.90]
42. **Special Vegetable Briyani (v)** 9.90
Aromatic saffron infused basmati rice cooked with a mixture of vegetables and Cottage Cheese with a choice of Raita or Vegetable Curry

▲ Vegetable Main Courses

43. **Paneer Chilli Masala (v)** 7.90
Cottage Cheese cooked with Ginger, Garlic and fresh chillies
44. **Mutter Paneer (v)** 7.90
Cottage Cheese and garden peas cooked with creamy sauce
45. **Palak Paneer (v)** 7.90
Cottage cheese cooked with spinach and a blend spices
46. **Mix Karahi (v)** 7.90
A mixture of fresh Vegetables cooked in traditional Nepalese spices
47. **Dal Makhani (v)** 7.90
A mixture of Lentils cooked with fresh ginger and a creamy butter sauce

▲ Traditional Dishes

48. **Korma**
Mild and rich, cooked with coconut, creamy and slightly sweet
49. **Tikka Masala**
Smooth taste, oven grilled, cooked in butter, ground almonds, creamy masala sauce
50. **Pasanda**
Fragrant and mild, cooked in a red wine, yoghurt, creamy sauce and nuts
51. **Jalfrezi**
Slightly hot, cooked with fresh peppers, onions, green chillies and herbs
52. **Curry**
Traditional Nepalese style, cooked in a ginger, garlic and chilli sauce
53. **Dhansak**
Slightly hot, sweet and sour, cooked with lentils and pineapple
54. **Rogan Josh**
North Indian taste, cooked in a tomato sauce with spices
55. **Bhuna**
Medium spiced, cooked with onions and tomatoes
56. **Patia**
Medium spiced, cooked with sweet and sour sauce
57. **Madras**
Heightened heat, cooked in onion and spice blended sauce
58. **Vindaloo**
Extreme heat, cooked in onion and spice blended sauce [Vegetable (v) : 7.90] [Chicken : Lamb : Prawn : 9.90] [King Prawn : 12.90]