

## Side Dishes

### ▲ Vegetable Side Dishes

53. **Everest Aloo** 🌶️ 4.90  
Spiced potatoes cooked with traditional Nepalese spices
54. **Saag Aloo** 🌶️ 4.90  
Potatoes cooked with fresh spinach, spices
55. **Chana Masala** 🌶️ 4.90  
Chick peas cooked in a onion tomatoes and spiced sauce
56. **Mushroom Bhaji** 🌶️ 4.90  
Fresh mushroom delicately cooked with ginger garlic sauce
57. **Bhindi Masala** 🌶️ 4.90  
Fresh okra cooked with onions and traditional spices
58. **Aloo Gobi** 🌶️ 4.90  
Delicious cauliflower and potatoes, cooked with ginger garlic onion
59. **Daal** 🌶️ 4.90  
A mixture of spiced lentils

### ▲ Rice Dishes

60. **Plain Rice** 2.90
61. **Pilau Rice** 3.10
62. **Vegetable Rice** 3.70
63. **Jeera Rice** with cumin seeds 3.70
64. **Coconut Rice** 3.70
65. **Mushroom Rice** 3.70
66. **Egg Rice** 3.70
67. **Cashew & Lemon Rice** 3.70

### ▲ Naan/ Rotis

68. **Plain Naan** 2.90
69. **Garlic Naan** 3.60
70. **Peshwari Naan** 3.60
71. **Cheese & Garlic Naan** 3.80
72. **Keema Naan** 3.60  
Stuffed naan with spiced minced lamb
73. **Parotha** 3.60  
Layered bread with butter, whole wheat flour
74. **Roti** 2.70  
Nepalese style, tandoor cooked, whole wheat flour

### ▲ Kids' Meals

75. **Chicken Nuggets and Chips** 7.50
76. **Fish Finger and Chips** 7.50
77. **Plain Rice with choice of chicken or lamb Curry** (mild) 7.50

### ▲ Drinks

78. **Can of Coca- Cola / Sprite / Irn Bru** 330ml 1.50

### ▲ Accompaniments

79. **Plain Papad** 0.90
80. **Fresh Green Salad** 2.90
81. **Raita** 3.20
82. **Mango Chutney** 0.90
83. **Spiced Onion** 0.90
84. **Mint Chutney** 0.90
85. **Chips** 2.20

### ▲ Mount Everest Meal Deals

#### Meal 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 **32.90**

### ▲ Mount Everest Meal Deals

#### Meal for Four

- 4 Papads and Chutneys, Vegetable and Chicken Pakoras, Choice of 4 Dishes from Everest Specials and Traditional Dishes (King Prawns-£4.90 extra) with Everest Aloo & Chana Masala. 4 Pilau Rice & 1 Garlic Naan & 1 Peshwari Naan **64.90**




**No changes can be made to any meal deal.**

**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.

-  [mounteverestaberdeen](#)
-  [mounteverestaberdeen](#)
-  [mounteverestaberdeen.co.uk](#)

**OPENING TIMES**  
**Tuesday to Sunday**  
4.30-11pm

# Mount Everest

NEPALESE & INDIAN CUISINE

## RESTAURANT & TAKEAWAY

**10% DISCOUNT ON COLLECTION**  
**ON ORDERS OVER £10.00**  
**BUT NOT ON MEAL DEALS**

## TAKE AWAY MENU



**01224 790795 / 01224 790586**

**info@mounteverestaberdeen.co.uk**

**Blackburn Industrial Estate • Woodburn Road**  
**Blackburn • Aberdeenshire • AB21 ORX**

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]
2. **Chilli Garlic Mushroom (v)** 4.90  
Fresh mushrooms sautéed in homemade chilli garlic sauce
3. **Chilli** 5.10  
Spice marinated and sautéed in Indo-Chinese sauce [Paneer (v) : Chicken]
4. **Pakora** 4.90  
Battered and fried, blend of mixed herbs and spices [Vegetable (v) : Chicken]
5. **Onion Bhaji (v)** 4.90  
Finely Chopped onions blended with mixed herbs and spices, and gently fried
6. **Samosa** 4.80  
Delicious filled savoury pastries [Vegetable (v) : Chicken]
7. **Chat Puri** 4.80  
Spiced mix in a bed of small fried flat bread [Chicken : Prawn : Chick Pea & Potato] (v)
8. **Chicken Lollypop** 4.90  
Chicken winglet marinated in soy, ginger, garlic and chilli paste, and frenched - Classic Favourite
9. **Lamb Chops** 7.30  
Tender lamb chops marinated in ground spices and ginger garlic, tandoor cooked
10. **Tikka** 5.30  
Marinade of yoghurt, ginger garlic, chilli paste, tandoor cooked [Paneer (v) : Chicken : Lamb : Salmon]
11. **Hariyali Chicken Tikka** 5.30  
Spice, mint and yoghurt marinated tender chicken breast, tandoor cooked
12. **Sheek Kebab** 4.80  
Spiced tender minced lamb on a skewer, tandoor cooked
13. **Vegetable Platter (v)** 7.90  
Selection of vegetable appetisers [Vegetable Pakoras, Paneer Pakoras, Samosas and Onion Bhaji]
14. **Everest Platter** 8.90  
Scrumptious selection of meat and fish appetisers [Chicken Tikka, Sheek Kebab, Lamb Chops, King Prawn]

## Main Courses

### ▲ Everest Tandoor Specials

15. **Shaslik**  
Spice marinated, tandoor cooked, served with roasted onions peppers, tomatoes, curry sauce & salad [Paneer (v) : Chicken : Lamb : 14.90] [King Prawn : 15.90]
16. **Tikka**  
Special tikka marinade, tandoor cooked, served with curry sauce and salad [Paneer (v) : Chicken : Lamb : 12.90] [King Prawn : 14.50]
17. **Tandoor Chicken** 11.90  
Tandoor cooked chicken on the bone, marinated in yoghurt and blend of spices, served with curry sauce and salad
18. **Mixed Grill** 13.90  
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]
19. **Seafood Grill** 16.50  
Spice marinated and tandoor cooked selection of seafood served with asparagus and wild mushrooms [King Prawn, Salmon, Monkfish]

### ▲ Everest Specials

20. **Hariyali Lamb** 11.90  
Lamb cooked with mint, peppers, onion and Nepalese spices
21. **Gorkhali Chicken** 10.90  
Chicken breast cooked with yoghurt and chilli garlic sauce
22. **Khasi Bhutuwa** 11.90  
Lamb cooked with yoghurt, peppers, onion, tomatoes and Nepalese spices
23. **Tandoor Garlic Chilli Chicken** 10.90  
Boneless tandoori chicken cooked with ginger, garlic, chilli sauce
24. **Everest Gheu Kukhuro** 10.90  
Boneless tandoori chicken cooked with butter, almond and tomato sauce
25. **Mango Chicken** 10.90  
Chicken breast cooked with mango, almond and creamy sauce
26. **Badam Chicken** 10.90  
Chicken breast cooked with peanut cream sauce
27. **Lekali Kadhai** 11.90  
Lamb cooked with onions, tomatoes, peppers and Nepalese spices
28. **Everest Achari**  
Cooked with onions, green peppers and pickle [Vegetable (v) : Chicken : Prawn : 10.90] : Lamb : 11.90] [King Prawn : 14.90]
29. **Sabji Pancharatan (v)** 10.90  
A mixture of vegetables and cottage cheese cooked with Nepalese spices
30. **Mayalu Kukhura** 10.90  
Chicken breast cooked with cashew nut and sweet cream
31. **Aubergine Chicken** 10.90  
Buttered chicken cooked with aubergines in a spicy yoghurt and coriander sauce

### ▲ Chefs Platter

32. **Briyani** 11.90  
Aromatic saffron infused Basmati Rice served with a choice of Raita or Vegetable Curry [Vegetable: 8.90] [Chicken : Prawn: 11.90] [Lamb : 12.90] [King Prawn: 14.90]
33. **Special Vegetable Briyani (v)** 11.90  
Aromatic saffron infused basmati rice cooked with a mixture of vegetables and Cottage Cheese with a choice of Raita or Vegetable Curry
34. **Hansh Ko Masu** 11.90  
Prime duck breast cooked in a sauce with a blend of Nepalese spices
35. **Tirsuli Machha** 12.90  
Monk fish cooked in coconut and creamy yogurt
36. **Jhinga Masala** 13.90  
Medium spiced king prawn cooked in fresh chilli and garlic sauce

### ▲ Vegetable Main Courses

37. **Paneer Chilli Masala (v)** 9.90  
Cottage Cheese cooked with Ginger, Garlic and fresh chillies
38. **Mutter Paneer (v)** 9.90  
Cottage Cheese and garden peas cooked with creamy sauce
39. **Palak Paneer (v)** 9.90  
Cottage cheese cooked with spinach and a blend spices
40. **Mix Karahi (v)** 9.90  
A mixture of fresh Vegetables cooked in traditional Nepalese spices
41. **Dal Makhani (v)** 9.90  
A mixture of Lentils cooked with fresh ginger and a creamy butter sauce

### ▲ Traditional Dishes

42. **Korma**  
Mild and rich, cooked with coconut, creamy and slightly sweet
43. **Tikka Masala**  
Smooth taste, oven grilled, cooked in butter, ground almonds, creamy masala sauce
44. **Pasanda**  
Fragrant and mild, cooked in a red wine, yoghurt, creamy sauce and nuts
45. **Jalfrezi**  
Slightly hot, cooked with fresh peppers, onions, green chillies and herbs
46. **Curry**  
Traditional Nepalese style, cooked in a ginger, garlic and chilli sauce
47. **Dhansak**  
Slightly hot, sweet and sour, cooked with lentils and pineapple
48. **Rogan Josh**  
North Indian taste, cooked in a tomato sauce with spices
49. **Bhuna**  
Medium spiced, cooked with onions and tomatoes
50. **Patia**  
Medium spiced, cooked with sweet and sour sauce
51. **Madras**  
Heightened heat, cooked in onion and spice blended sauce
52. **Vindaloo**  
Extreme heat, cooked in onion and spice blended sauce [Vegetable (v) : 9.90] [Chicken : Prawn : 10.90] [Lamb: 11.90][King Prawn : 13.90]