

Side Dishes

▲ Vegetable Side Dishes

54. Everest Aloo	5.90
Spiced potatoes cooked with traditional Nepalese spices	
55. Saag Aloo	5.90
Potatoes cooked with fresh spinach, spices	
56. Chana Masala	5.90
Chick peas cooked in a onion tomatoes and spiced sauce	
57. Mushroom Bhaji	5.90
Fresh mushroom delicately cooked with ginger garlic sauce	
58. Bhindi Masala	5.90
Fresh okra cooked with onions and traditional spices	
59. Aloo Gobi	5.90
Delicious cauliflower and potatoes, cooked with ginger garlic onion	
60. Daal	5.90
A mixture of spiced lentils	

▲ Rice Dishes

61. Plain Rice	3.20
62. Pilau Rice	3.50
63. Vegetable Rice	3.90
64. Jeera Rice with cumin seeds	3.90
65. Coconut Rice	3.90
66. Mushroom Rice	3.90
67. Egg Rice	3.90
68. Cashew & Lemon Rice	3.90
69. Prawn & Pineapple Rice	9.95
68. Keema Rice	4.95

▲ Naan/ Rotis

70. Plain Naan	3.10
71. Garlic Naan	3.90
72. Peshwari Naan	3.90
73. Cheese & Garlic Naan	4.10
74. Keema Naan Stuffed naan with spiced minced lamb	4.10
75. Paratha Layered bread with butter, whole wheat flour	3.90
76. Roti Nepalese style, tandoor cooked, whole wheat flour	3.10

▲ Kids' Meals

77. Chicken Nuggets and Chips	9.90
78. Fish Finger and Chips	9.90
79. Plain Rice with choice of chicken or Lamb Curry (mild)	9.90

▲ Drinks

80. Can of Coca-Cola / Sprite / Irn Bru	330ml	1.90
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▲ Accompaniments

79. Plain Papad	1.00
81. Raita	3.70
82. Mango Chutney	1.00
83. Spiced Onion	1.00
84. Mint Chutney	1.00
85. Chips	2.50

▲ Mount Everest Meal Deals

Meal for Two

2 Papads and Chutneys, Mixed Pakora, Choice of 2 Dishes from Everest Specials and Traditional Dishes (King Prawns-£4.90 extra) with Everest Aloo or Chana Masala. 2 Pilau Rice and 1 Garlic Naan **37.90**

▲ Mount Everest Meal Deals

Meal for Four

4 Papads and Chutneys, Mixed Pakoras, Choice of 4 Dishes from Everest Specials and Traditional Dishes (King Prawns-£4.90 extra) with Everest Aloo & Daal. 4 Pilau Rice & 1 Garlic Naan & 1 Peshwari Naan **75.90**

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](https://www.facebook.com/mounteverestaberdeen)

mounteverestaberdeen.co.uk



**OPENING
TIMES**
**3pm-11pm
Mon-Sun**



MountEverest
NEPALESE & INDIAN CUISINE

RESTAURANT & TAKEAWAY

**10% DISCOUNT ON COLLECTION
ON ORDERS OVER £20.00
BUT NOT ON MEAL DEALS**

TAKE AWAY MENU



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**Blackburn Industrial Estate • Woodburn Road
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	5.90
Dumplings served with spicy tomato and sesame chutney – popular Nepalese appetizer	
[Vegetable (v) : Chicken]	
2. Chilli Garlic Mushroom (v)	5.50
Fresh mushrooms sautéed in homemade chilli garlic sauce	
3. Chilli	5.90
Spice marinated and sautéed in Indo-Chinese sauce	
[Paneer (v) : Chicken]	
4. Pakora	5.50
Battered and fried, blend of mixed herbs and spices	
[Vegetable (v) : Chicken]	
5. Onion Bhaji (v)	5.50
Finely Chopped onions blended with mixed herbs and spices, and gently fried	
6. Samosa	5.50
Delicious filled savoury pastries	
[Vegetable (v) : Chicken]	
7. Chat Puri	5.50
Spiced mix in a bed of small fried flat bread	
[Chicken : Prawn : Chick Pea & Potato] (v)	
8. Chicken Lollipop	5.90
Chicken winglet marinated in soy, ginger, garlic and chilli paste, and frenched - Classic Favourite	
9. Lamb Chops	8.50
Tender lamb chops marinated in ground spices and ginger garlic, tandoor cooked	
10. Tikka	6.50
Marinade of yoghurt, ginger garlic, chilli paste, tandoor cooked	
[Paneer (v) : Chicken : Lamb : Salmon]	
11. Sheek Kebab	5.90
Spiced tender minced lamb on a skewer, tandoor cooked	
12. Choila	7.90
Popular Nepalese dish made with grilled chicken, with a smokey texture, serving a flavour of garlic, Szechuan pepper and other Nepalese spices	
13. Sherpa Fish	5.90
Nepalese dish, deep fried macha, marinated with mustard paste and Nepalese spices, served with chili mayo sauce	
14. Crispy Vegetable	5.90
Freshly fried mixed vegetables sautéed in Nepalese spices	
15. Vegetable Platter (v)	8.90
Selection of vegetable appetisers	
[Vegetable Pakoras, Paneer Pakoras, Samosas and Onion Bhaji]	
16. Everest Platter	9.90
Scrumptious selection of meat and fish appetisers	
[Chicken Tikka, Sheek Kebab, Lamb Chops, King Prawn]	

Main Courses

▲ Everest Tandoor Specials

17. Shaslik
Spice marinated, tandoor cooked, served with roasted onions, peppers, tomatoes, curry sauce & salad
[Paneer (v) : Chicken : Lamb : 14.90] [King Prawn : 15.90]

18. Tikka
Special tikka marinade, tandoor cooked, served with curry sauce and salad
[Paneer (v) : Chicken : Lamb : 13.90] [King Prawn : 14.50]

19. Tandoor Chicken 13.90
Tandoor cooked chicken on the bone, marinated in yoghurt and blend of spices, served with curry sauce and salad

20. Mixed Grill 14.90
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]

21. Seafood Grill 17.90
Spice marinated and tandoor cooked selection of seafood served with asparagus and wild mushrooms
[King Prawn, Salmon, Monkfish]

▲ Everest Specials

22. Chowmein
Stir fried noodles mixed with Nepalese spices
[Vegetable (v) 9.90 : Chicken 10.90 : Prawn : 11.90]

23. Hariyali Lamb 12.90
Lamb cooked with mint, peppers, onion and Nepalese spices

24. Gorkhali Chicken 11.90
Chicken breast cooked with yoghurt and chilli garlic sauce

25. Khasi Bhutuwa 12.90
Lamb cooked with yoghurt, peppers, onion, tomatoes and Nepalese spices

26. Tandoor Garlic Chilli Chicken 11.90
Boneless tandoori chicken cooked with ginger, garlic, chilli sauce

27. Everest Gheu Kukhuro 11.90
Boneless tandoori chicken cooked with butter, almond and tomato sauce

28. Mango Chicken 11.90
Chicken breast cooked with mango, almond and creamy sauce

29. Badam Chicken 11.90
Chicken breast cooked with peanut cream sauce

30. Lekali Kadhai 12.90
Lamb cooked with onions, tomatoes, peppers and Nepalese spices

31. Everest Achari
Cooked with onions, green peppers and pickle
[Vegetable (v) : Chicken : Prawn : 11.90] [Lamb : 12.90]
[King Prawn : 14.90]

32. Sabji Pancharatan (v) 11.90
A mixture of vegetables and cottage cheese cooked with Nepalese spices

33. Mayalu Kukhura 11.90
Chicken breast cooked with cashew nut and sweet cream

34. Aubergine Chicken 11.90
Buttered chicken cooked with aubergines in a spicy yoghurt and coriander sauce

▲ Chefs Platter

35. Briyani
Aromatic saffron infused Basmati Rice served with a choice of Raita or Vegetable Curry
[Vegetable: 10.90] [Chicken : Prawn: 12.90]
[Lamb : 13.90] [King Prawn: 14.90]

36. Tirsuli Machha 13.90
Monk fish cooked in coconut and creamy yogurt

37. Jhinga Masala 14.90
Medium spiced king prawn cooked in fresh chilli and garlic sauce

▲ Vegetable Main Courses

38. Paneer Chilli Masala (v) 10.90
Cottage Cheese cooked with Ginger, Garlic and fresh chillies

39. Mutter Paneer (v) 10.90
Cottage Cheese and garden peas cooked with creamy sauce

40. Palak Paneer (v) 10.90
Cottage cheese cooked with spinach and a blend spices

41. Mix Karahi (v) 10.90
A mixture of fresh Vegetables cooked in traditional Nepalese spices

42. Dal Makhani (v) 10.90
A mixture of Lentils cooked with fresh ginger and a creamy butter sauce

▲ Traditional Dishes

43. Korma
Mild and rich, cooked with coconut, creamy and slightly sweet

44. Tikka Masala
Smooth taste, oven grilled, cooked in butter, ground almonds, creamy masala sauce

45. Pasanda
Fragrant and mild, cooked in a red wine, yoghurt, creamy sauce and nuts

46. Jalfrezi
Slightly hot, cooked with fresh peppers, onions, green chillies and herbs

47. Curry
Traditional Nepalese style, cooked in a ginger, garlic and chilli sauce

48. Dhansak
Slightly hot, sweet and sour, cooked with lentils and pineapple

49. Rogan Josh
North Indian taste, cooked in a tomato sauce with spices

50. Bhuna
Medium spiced, cooked with onions and tomatoes

51. Patia
Medium spiced, cooked with sweet and sour sauce

52. Madras
Heightened heat, cooked in onion and spice blended sauce

53. Vindaloo
Extreme heat, cooked in onion and spice blended sauce
[Vegetable (v) : 10.90] [Chicken : Prawn : 11.90]
[Lamb: 12.90] [King Prawn : 14.90]