

NAMASTE EVEREST

Modern Indian and Nepalese Cuisine

Full Bar

We Serve Vegan Gluten & Nuts Free Food Please Ask Your Server

PLEASE VISIT FOR MORE INFORMATION

WWW.NAMASTEEVEREST.COM

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SOUPS/SALAD

TAMATO & BASIL \$ 5

CREAMY OF TAMATO/FRESH BASIL

MULLIAGATAWNY SOUP \$ 5

Blend Lentils/lemon/chicken broth/ cilantro

VEGETABLE SOUP \$ 5

Fresh vegetable/vegetable broth/paper/cilantro.

HARIYALI CHICKEN SOUP \$ 6

Fresh Blend spinach/chicken/paper/chicken broth.

HOUSE SALAD \$ 6

Lettuce/cucumber/tomato/carrot/pepper/house Dressing

MALAI MURGH SALAD \$ 8

chicken/Lettuce/tomato/cucumber/house Dressing,

SHRIMP TIKKA SALAD \$ 10

Lettuce/cucumber/tomato/carrot/pepper/house Dressing

VEGETARIAN APPETIZERS

VEGETABLE SAMOSA \$ 6

Potatoes/Green Peas/Ginger/Turmeric/Cumin/ Mango Powder

VEGETABLE PAKORA \$ 6

Vegetables patties/chutneys

PANEER PAKORA \$ 8

Dipped in a Chickpeas flour Batter & Deep fried

TANDOORI PANEER TIKKA \$ 9

Homemade cheese/onion/peppers

BADAM SADEKO (PEANUTS) \$ 6

Roasted peanuts/onion/Tomato/cucumber/lemon/Mustered oil.

VEGETABLE SPRING ROLLS \$ 6

Slender Rolls Stuffed with wok tossed vegetables

RAGDA PATTIES \$ 7

Potatoes patties/yellow peas/tamarind/Mint chutney

DAHI BATATA PURI \$ 7

Puffed puri /Potato/peas/yogurt/sev/chutneys

SAMOSA CHAT \$ 8

Split samosa/chick peas/yogurt/chutneys

CHATPATE \$ 6

Rice puffs/Cucumber/potato/peanut/onion/tomato/lemon/chutneys,

ALOO PAPADI CHAT \$ 6

Flour Crips/potato mix/yogurt/chutneys,

KURKURE PATTE \$ 9

Crispy Baby spinach/yogurt/Date chutney

PANI PURI \$ 7

Puffed puri/onion/tomato/potato/chickpeas/lightly spicy Water
RAJ KACHORI \$ 8
Kachori/chickpeas/vermicelli/yogurt/mint/Tamarind chutney

NON-VEGETARIAN APPETIZERS

MASALA CALAMARI \$ 12

Fried squid/onion/peppers/exotic spices

BASIL KABOB \$ 10

Chicken thigh/basil/yogurt/chilly/Garlic/Cilantro/Garam Masala

TANDOORI CHICKEN WINGS \$ 9

Tender chicken wings/yogurt/Ginger/cumin/Garam Masala

RESHMI KABOB \$ 8

Minced chicken/onion/Ginger/cumin/chilly

LAMB SEEKH KABOB \$ 10

Minced lamb/Ginger/Garlic/Mint/cumin/coriander

CHICKEN "65" \$ 8

Cube chicken/curry leaves/mustard seed/whole red chili

SEKUWA

Mustered oil/Ginger/ Garlic/chili flake/Nepalese spices/choice of,

Chicken
\$ 9

Lamb
\$ 10

Goat
\$ 12

HONY GARLIC SHRIMP \$ 12

Honey/Fresh Garlic/ white wine/cilantro

Assorted Platter \$ 14

Assortment of Veg. Pakora/ Samosa/Chicken Tika/Malai Kabab, Lambseekh Kabab

NAMASTE EVEREST THALI

KHANA SET (THALI) \$27

Goat or chicken curry/Aloo Gobi/Baby spinach/Daal/yogurt/pickle/ Naan or
Roti/papad/Rice Pudding.

TANDOORI SPECIALS

SALMON TIKKA \$21

Fresh salmon/yogurt/Ginger/Garlic/cumin/mustered oil

PRAWN ANGAREY \$22

Jumbo prawn /yogurt/ginger/garlic/Mild spices

TANDOORI MURGH...HALF \$ 16, FULL \$24

Whole chicken/yogurt/Ginger/Garlic/FRESHLY Ground spices

TANDOORI MURGH TIKKA \$17

Boneless chicken Brest/yogurt/Ginger/Garlic/cumin

MURGH MALAI KABOB \$ 17

Chicken Brest/cream cheese/yogurt/Ginger/Garlic/mild spices

LAMB SEEKH KABOB \$ 18

Minced lamb/Ginger/Garlic/Mint/Cumin/coriander

TANDOORI VEGE PLATTER \$ 16

Marinated cauliflower/peppers/tomato/apple/onion/Broccoli/paneer

MIXED GRILL \$ 22

Tandoori salmon/chicken Tikka/Tandoori chicken/Tandoori shrimp/lamb seek kabob/Lentils

TANDOORI LAMB CHOPS \$ 25

Lamb chop/yogurt/Ginger/cardamom/cumin/garam masala/lentils

TANDOORI SEAFOOD PLATTER \$26

Marinated salmon/ shrimp//scallops/lentils,

PANEER TIKKA \$ 16

Marinated Homemade cheese/lentils

LAMB & GOAT SPECIALS

GOAT CURRY \$18

Fresh Baby Goat from Local farm/Nepalese mild spices

LAMB ROGAN JOSH \$ 18

Chunks of lamb/yogurt/Ginger/Garlic/garam masala

LAMB CURRY \$ 18

cubes of lamb cooked in traditional North Indian style

LAMB MADRAS \$ 18

Fresh lamb/Mustered seed/curry leaves/dry chili/coconut Milk

SHAHI LAMB KORMA \$ 18

Lamb/cashew Nut/Ginger/Fenugreek

LAMB VINDALOO \$18

Lamb/Fiery chili sauce/potatoes

LAMB SAAGWALA \$ 18

Lamb/creamy spinach

LAMB PASANDA \$ 18

Lamb/cashew Nuts/mac/cumin/coriander

CHICKEN SPECIALS

CHICKEN TIKKA MASALA \$16

Barbecued chicken Brest/onion/tomato/peppers/fenugreek

BUTTER CHICKEN

Chicken thigh/creamy tomato sauce/fenugreek

CHICKEN CURRY \$ 16

Fresh chicken cooked in traditional North Indian style

CHICKEN KADAI \$16

Chicken/onion/tomato/peppers/Regional spices

CHICKEN MADRAS \$ 16

Cubes of chicken/mustard seed/curry leaves/dry chili/coconut milk

SHAHI CHICKEN KORMA \$16

Chicken/cashew nut/fenugreek

MURGH VINDALOO \$16

Cubes of chicken/fiery sauce/potatoes

MANGALOREAN SUKA CHICKEN \$16

Curry leaves/Mustard seed/Mangalorean spices

CHICKEN SAAGWALA \$ 16

Chicken/ creamy spinach

CHICKEN JALFREZI \$16

Chicken/fresh vegetables/regional spices

ANDHRA MURGH CURRY \$ 17

Curry leaves/peanut/sesame seed/mustard seed/coconut/Dry chilly,

SEA FOOD SPECIALS

FISH CURRY \$ 18

Tilapia/mustard seed/onion/tomato/Ginger/curry Leaves,

GOAN FISH CURRY \$ 18

Tilapia/mustard seed/curry leaves/coconut/tamarind

CHETTINAD PRAWN \$ 19

Prawn/mustard seed/curry leaves/onion/tomato/garam masala

GOAN SHRIMP CURRY \$ 19

Large shrimp/mustard seed/curry leaves/coconut/tamarind,

SHRIMP TIKKA MASALA \$ 20

Prawn/onion/tomato/Broccoli/light creamy tomato sauce

SALMON TIKKA MASALA \$ 20

Tandoor Baked salmon/peanut/tomato/onion/peppers

VEGETABLE SPECIALITIES

MALAI KOFTA \$ 14

Vegetables, cheese balls/light creamy sauce/fenugreek

PALAK PANEER \$15

Homemade cheese/creamy spinach

ALOO GOBI MUTTER \$ 14

Fresh cauliflower/Ginger/cumin/green peas

PANEER TIKKA MASALA \$16

Barbequed cheese/onion/tomato/pepper/fenugreek

BAINGAIN BHARTA \$ 15

Roasted eggplant/Ginger/onion/ tomato/Green peas

BHINDI MASALA \$ 14

Fresh okra/onion/ tomato/mango powder

DAAL FRY \$ 12

Yellow lentils/mustard seed/Ginger/ curry leaves

BAINGAIN KA SALAN \$ 14

Indian eggplant/mustard seed/onion/peanut/sesame seed/coconut/Dry chilly

NAVRATAN KORMA \$ 14

seasonable vegetables/cashew nut/ginger/light creamy sauce

CHANA MASALA \$13

chickpeas/onion/tomato/mild spices

DAAL MAKHANI \$ 12

Black lentils/Ginger/ Garlic/cilantro,

MUTTER PANEER \$ 15

Homemade cheese/onion/tomato/cashew nut/cumin/green peas

PANEER MAKHANI \$15

Cottage cheese/creamy tomatoes sauce/fenugreek

INDO-CHINESE & NEPALESE SPECIALIES

CHICKEN CHILLY \$ 16

Boneless chicken thigh/fiery sauce/onion/peppers/chilly/soy sauce

CHICKEN MUNCHURIAN \$ 16

Chicken/Onion/Ginger/Garlic sauce.

MOMOS (DUMPLING)

All popular Dishes from Nepal choice of Goat/chicken/vegetables

	GOAT	CHICKEN	VEGETABLE
STEAMED	\$ 15	\$ 12	\$ 11
JHOL(SAUCY)	\$ 18	\$ 15	\$ 13
CHILLY	\$ 18	\$ 15	\$ 13

CHOW MEIN (NOODLES)

Stir steamed Noodles/fresh vegetables/Garlic/Soy sauce,

VEGETABLE	CHICKEN	SHRIMP
\$ 12	\$15	\$ 18

CHILLY PANEER \$ 15

Homemade cheese/Green chilly/peppers/garlic/soy sauce

GOBI MUNCHURIAN \$ 14

Crispy cauliflower/onion/ Ginger/Garlic sauce

RICE & BIRIYANIS

All Biryani Baked casserole of Basmati Rice/Nuts/Raisins& saffron, choice of

VEGETABLE	CHICKEN	LAMB/GOAT	SHRIMP
\$ 14	\$ 16	\$ 18	\$ 19

JEERA RICE \$ 5

Basmati rice/nuts/raisins/cumin

PEAS PULAU \$ 6

Basmati rice/mint/saffron/Green peas

RICE (White or Brown) \$ 3

INDIAN BREADS

PLAIN NAAN \$ 3

White Bread/Butter

ROTI \$ 3

Wheat Bread

CHEESE NAAN \$ 4

White Bread/ Mozzarella cheese

GARLIC NAAN \$ 4

White Bread/ Garlic/ herbs

KASMIRI NAAN \$ 4

White Bread/Dried fruit/Nuts

CHILLY OLIVE NAAN \$ 4

White Bread/Green olive/Dry chilly/olive oil

ONION KULCHA \$ 4

White Bread/onion/carom seeds

MINT PARATHA \$ 4

Wheat Bread/fresh mint/regional spices

PLAIN PARATHA \$ 3

Wheat Bread/Butter

ALOO PARATHA \$ 4

Potato/Green peas/herbs

BREAD BASKET \$ 9

Assortment of breads Naan/ onion kulcha/ Garlic Naan

ACCOMPANIMENTS

PAPADAM \$ 3

Lentil crackers

PICKLE \$ 3

Special mixed Indian pickle

MANGO CHUTNEY \$ 3

Flavors of sweet mango

ONION SALAD \$ 2

Red onion/fresh chilly/lemon

CUCUMBER RAITA \$ 3

Yogurt/Cucumber

DESSERTS

GULAB JAMUN \$ 5

Milk Balls/Cardamom/sugar syrup

RASMALAI \$ 5

Soft Patties of cheese/reduced milk/pistachio

GAJAR KA HALUWA \$ 5

Fresh carrot/Milk/Green cardamom/Nuts

KULFI \$ 6

Rich Indian ice cream made of thickened milk with cardamom, choice of Malai, Mango or pistachio

Rice Pudding \$ 4

Rice/Milk/Cardamom/Pistachio

ICE CREAM \$ 4

Choice of different flavors Mango, Rose, Vanilla

Thank You!