



De **EVEREST** DINE



Fully Licensed

Nepalese & Indian Cuisine



WELCOME TO ^{De}EVEREST ^{DINE}















De Everest Dine is delighted to introduce Mr Thakur Gyawali & Mr Tika Bhandari, the renowned Chefs & Restaurateurs. The duo represents the pinnacle of special Nepalese & Indian cuisine, equipped with a two-decade long multinational experience in iconic hotels and restaurants. The Chefs are connoisseurs to prepare light, healthy, authentic freshly made food using homemade spices, Himalayan herbs & other authentic Asian ingredients. Both the Chefs are expert in various Asian & Continental cuisines. They have proven their proficiency in reputed star hotels and restaurants worldwide. We're very fortunate to engage them as our Head Chefs.

Strength Guide On Our Dishes

Mild ● Medium 🌶 Medium to Hot 🌶🌶 Hot 🌶🌶🌶

Allergies

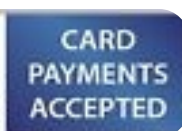
Some dishes may contain allergens please follow the signs below

 Gluten	 Mustard	 Fish	 Eggs
 Nuts	 Milk	 Peanuts	 Crustaceans
 Celery	 Sesame	 Sulphur Dioxide / Sulphites	
 Lupin	 Soya	 Molluscs	

If you have any food allergy of any kind please inform us when placing your order.

FREE HOME DELIVERY (Within a Three miles radius, minimum order £15.00)

10 % Discount (On all collection orders)



WINE MENU

HOUSE WINES	175ML	250ML	BOTTLE
WHITE	£3.95	£4.50	£12.95
RED	£3.95	£4.50	£12.95
ROSE	£3.95	£4.50	£12.95

WHITE WINES

- | | Bottle Price |
|--|--------------|
| 1. TRES ALTAS SAUVIGNON BLANC (SPAIN)
Deliciously dry and fresh, delivering Sauvignon style fruit, with a splash of the Spanish secret grape. | £14.95 |
| 2. BOAR'S KLOOF CHENIN BLANC (SOUTH AFRICA)
Packed with up front tropical fruit. The nose has guava and gooseberries. The palate follows through with fruit flavours, with a crisp acid to ensure a fresh and fruity style of wine. | £16.95 |
| 3. PINOT GRIGIO (ITALY)
Sharp, fruity, intense and delicate bouquet. Dry and rounded on the palate | £16.95 |
| 4. BUSHRANGER CHARDONNAY (AUSTRALIA)
Bright and fresh with lots of apple tinted fruits layering the broad palate. Easy going and very drinkable! clean, lingering finish. | £19.95 |
| 5. CHABLIS (FRANCE)
Not a trace of oak, flinty on the nose with creamy fruit underneath, that gets richer as the mineral Characters give way to a gentle fruity core. | £29.95 |

ROSE WINES

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|---|--------|
| 6. PINOT GRIGIO ROSE
Perfumed aromas of peach and rose. The palate is dry and balanced. | £17.95 |
| 7. COUGARS MOON WHITE ZINFANDEL
Youthful fruity aromas with hints of peaches and strawberries. | £17.95 |

RED WINES

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|---|--------|
| 8. TRES ALTAS TEMPRANILLO (SPAIN)
Bright cherry red colour, reminiscent of red fruits, silky and sweet in the mouth. | £14.95 |
| 9. BOAR'S KLOOF SHIRAZ CINSULT (SOUTH AFRICA)
An array of ripe berries following through in a juicy, well structured palate with a smooth finish. | £16.95 |
| 10. VILLA ROSA MERLOT (CHILLE)
Ripe juicy style, full smooth fruit flavours and delicate herbal notes. | £18.95 |
| 11. RIOJA (SPAIN)
A classic seductive oak aged Rioja from the Bodegas Aldeanueva, with exhibit sweet plum and raspberry fruit finishing with cedar and vanilla in the palate of this red wine. | £19.95 |
| 12. PINOTAGE (SOUTH AFRICA)
A deep garnet colour with hints of dark fruits, chocolate and eucalyptus leading to a mix of fruit, chocolate and plums supported by soft tannins. | £20.95 |
| 13. FLEURIE (FRANCE)
Elegant and fragrant with expressive red berry fruit characters. Beautifully deep flavours, rich in berry notes such as raspberry and floral tones. | £29.95 |

SPARKLING WINE & CHAMPANGE

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|----------------------------------|--------|
| 14. PROSECCO SPARKING WINE 75 CL | £21.95 |
| 15. MOET 75 CL | £49.95 |
| 16. BOLINGER SPECIAL CUVÉE 75 CL | £54.95 |



Draught	PINT	HALF PINT
Cobra	£3.95	£2.50

Bottles (Beers & Ciders)

Gurkha 660ml (Nepalese)	£5.25
Peroni(330ml)	£3.25
Magners(568ml)	£3.95
Alcohol Free Beer	£3.50
Tetley	£3.95

Soft Drinks

	LARGE	SMALL
Coke	£3.00	£1.95
Diet Coke	£3.00	£1.95
Lemonade	£3.00	£1.95
Orange Juice	£3.00	£1.95
Apple Juice	£3.00	£1.95
Still/sparkling Water	£3.50	£1.95
Pineapple Juice	£3.50	£1.95
Ginger Ale	£1.95	
J2O	£3.00	
Lassi (mango/sweet/salted) Jug	£6.00	Glass £3.25
Tonic/slim Line Tonic	£1.95	
Red Bull	£2.95	

Spirits & Shots

<i>Mixer</i>	£1.50
Gordons 25 Ml	£2.50
Bombay Sapphire 25 Ml	£3.00
Vodka 25 Ml	£2.50
Captain Morgan 25 Ml	£2.50
Bacardi 25 Ml	£2.50
Jack Daniel's 25 Ml	£2.50
Southern Comfort 25 Ml	£2.50
Black Lable 25 Ml	£3.00
Scotch Whisky 25 Ml	£2.50
Malibu 25 Ml	£2.50
Archers 25 Ml	£2.50
Pimm's 25 Ml	£2.50
Martini(dry/rosso/bianco)50ml	£2.50

Liqueurs

Amaretto 25 Ml	£2.95
Tia Maria 25 Ml	£2.95
Port 50 Ml	£2.95
Sherry 50 Ml	£2.95
Bailey's 50 Ml	£2.95
Sambuca 25ml	£2.95
Tequila 25ml	£2.95
Drambui 25ml	£2.95
Cointreau 25ml	£2.95

Brandy/Single Malts

Glenmorangie 25 Ml	£3.95
Glenfiddich 25ml	£3.95
Hennessy 25m	£3.95
Courvoisier 25 Ml	£3.50
Martell Vs 25 Ml	£3.50



Appetisers

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| 1. Papadum Plain | £0.70 |
| 2. Papadum Spicy | £0.80 |
| 3. Chutney Tray | £1.95 |
| 4. Soup Of The Day | £3.95 |
- (daily Chef's Special Served With Garlic Bread)*

De Everest Speciality Starters

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|------------------------|---------------|
| 5. Momo Chicken / Lamb | £5.95 / £6.95 |
|------------------------|---------------|
- Nepalese Special Steamed Lamb Or Chicken Dumplings Served With Special Tomato And Sesame Chutney. Please Allow Minimum 20 Minutes, The Most Popular Nepalese Appetizer, Worth Waiting For
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| 6. Sunaulo Fish Pakora | £4.95 |
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- Strips Of Fish Delicately Coated In Gram Flour, Battered With Saffron, Nepalese Herbs And Spices Then Deep Fried, Served With House Salad And Mint Sauce.
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| 7. Chilli Mogo | £4.50 |
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- Cassava Strips Cooked With Onion, Mixed Pepper And Chilli Garlic Sauce.
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| 8. Everest Lamb Sekuwa | £4.95 |
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- Succulent Pieces Of Lamb Marinated With Homemade Nepalese Spices, Herbs And Cooked In A Tandoori Oven.
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| 9. Kathmandu Chilli Chicken | £5.95 |
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- Deep Fried Chicken Strips Cooked With Onion, Mixed Pepper And Chilli Garlic Sauce.
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| 10. De Everest Tikka | £5.50 |
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- Chicken Breast Marinated With Garlic, Ginger, Herbs, Cashew Nuts And Cream, Served With Fresh Mint & Yoghurt Chutney And House Salad.

Seafood Starters

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| 11. De Everest Kalamari | £5.50 |
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- Chef's Special Dusted Fried Squid Serve With Garlic Mayo And Green Leaf.
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| 12. Prawn On Puri | £5.95 |
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- King Prawns Cooked With Nepalese Spices And Served With Deep Fried Indian Bread, "puri".
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| 13. Kathmandu Chilli Prawn | £6.95 |
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- Marinated King Prawns, Pan Fried With Mixed Pepper, Onion, Chilli Garlic Sauce And Spring Onions.
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| 14. Ajwaini Salmon Tikka | £6.95 |
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- Salmon Fillet Marinated With Crushed Mustard, Yogurt, Honey, Lemon Juice And Spices. Cooked Delicately In The Clay Oven, Served With Chef's Special Garnish And Mint Sauce.
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| 15. Pan Fried Scottish Scallops | £9.95 |
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- Pan Fried Scallops Served With Apple Cucumber Nori And Chef Special Sauce.

Traditional Starters

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| 16. Rampuri Seekh Kebab | £4.25 |
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- Minced Meat Mixed With Various Spices, Cooked In A Clay Oven Served With House Salad And Mint Yogurt.
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| 17. Chicken Tikka | £4.50 |
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- Tender Pieces Of Diced Chicken Breast Marinated In Cardamom Infused Spiced Yoghurt. Cooked In Tandoor, Served With House Salad & Mint Yogurt.
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| 18. Mixed Kebab | £4.95 |
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- Combination Of Chicken Tikka, Lamb Tikka And Seekh Kebab, Served With Salad And Mint Dip.
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| 19. Adraki Lamb Chops | £5.95 |
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- Pieces Of Lamb Chops Marinated With Special Nepalese Spices, Ginger & Yogurt, Cooked In A Tandoori Oven And Served With Chef's Special Salad And Mint Sauce.
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| 20. Vegetable Platter (for 2 Persons) | £9.95 |
|---------------------------------------|-------|
- A Gourmet Selection Of Mixed Starter Including Vegetable Samosa, Aloo Tikki, Onion Bhaji, And Spring Roll Served With House Salad, Tamarind Sauce And Mint Sauce.



21. De Everest Mixed Plater (2 Persons) £10.95
Combination Of Chicken Tikka, Lamb Tikka, Seekh Kebab And Fish Tikka.
22. De Everest Signature Plater (for 2 Persons) £16.95
Combination Of Chicken Tikka, Lamb Tikka, Lamb Chop, Tandoori King Prawn And Seekh Kebab.

Vegetarian Starters

23. Aloo Tikki £3.95
Crispy Spiced Potato Cutlets Served With Chick Peas, Salad & Tangy Chutney.
24. Vegetable Spring Roll £3.95
Mixed Vegetables Cooked With Chef's Spice Rolled In Chinese Pan Cake, Deep Fry, Served With House Salad And Sweet Chilli Sauce.
25. Vegetable Samosa £3.50
Crispy Triangle Shaped Pastry Stuffed With Assorted Vegetables, Delicately Spiced, Served With Salad And Chef's Special Sauce.
26. Onion Bhajee £4.25
Sliced Onions Mixed With Spices, Gram Flour, Deep Fried. (served With A Delicious Fresh Mint And Chef's Special Sauce).
27. Papdi Chat £5.95
Chef's Special Salted Savoury, Potato, Chick Peas, Mint Yogurt And Tamarind Sauce.
28. Chilli Garlic Mushroom £5.95
Lightly Spiced Mushrooms Pan Fried With Garlic And Onion, Served With Chef's Salad.
29. Pan Fried Veg Manchurian £4.95
Crispy Vegetable Pakoras, Pan Fried With A Touch Of Garlic, Spring Onions, Coriander And Chilli Garlic Sauce, Served With Green Leaf.
30. Paneer Chilli £4.95
Homemade Cottage Cheese Sautéed With Onion & Capsicum In Fairly Chilli Garlic Sauce, Served With House Salad.
31. Shahi Paneer Tukra £5.95
Cubes Of Indian Cheese With Tomato, Capsicum And Onion Cooked In A Smoky Tandoor, Served With Chef's Special Salad And Mint Sauce.

Nepalese Special Mains

- | | Chicken | Lamb | King Prawns | Veg |
|--|---------|--------|-------------|--------|
| 32. Rasilo | £8.95 | £9.50 | £11.25 | £8.25 |
| Famous Nepalese Curry Dish Cooked In Chef's Special Spices, Finished With The Touch Of Tamarind Sauce & Dried Cranberries. | | | | |
| 33. Himalayan Curry | £8.95 | £9.50 | £11.25 | £8.50 |
| Chef Special Curry With Himalayan Herbs, Garlic And Ginger, Garnished With Spring Onion And Fresh Coriander. | | | | |
| 34. Sherpa Curry | £8.50 | £9.50 | £11.25 | £8.50 |
| With Fresh Onions, Potatoes, Ginger, Garlic, Tomatoes And Nepalese Spices In Medium Spiced Gravy. | | | | |
| 35. Frontier | £8.95 | £9.50 | £11.25 | £8.50 |
| Cooked With Chef's Special Nepalese Spices & Herbs. | | | | |
| 36. Choley Parikar | £8.50 | £9.50 | £11.25 | £8.25 |
| Country Style Nepalese curry, Cooked With Chickpeas, Garlic, Green Chillies & Herbs. | | | | |
| 37. Chhate Milan | £8.50 | £9.50 | £11.25 | £8.25 |
| A Traditional Nepalese Recipe With A Fusion Of Spices Including Black Pepper, Lemon Leaves & Mushrooms In Coconut Milk. | | | | |
| 38. Royal Tawa | £9.50 | £10.50 | £12.50 | £8.95 |
| Cooked In Finely Chopped Fresh Ginger, Garlic, Pepper, Red Chilli Sauce & A Touch Of Barha Masala Providing A Host Of Subtle Flavours. Garnished with roasted garlic flakes. | | | | |
| 39. Lamb Bhutuwa | | | | £9.95 |
| A Classic Nepalese Lamb Dish Cooked With Green Herbs & Spices Creating Mouth-watering Aroma. | | | | |
| 40. De Everest Mixed Tawa | | | | £11.95 |
| Tandoori Chicken Lamb & King Prawns Cooked In A Large Iron Wok & Served Directly To The Table. | | | | |



41. Sunkoshi Fish Curry £10.95
Boneless Basa Fish Fillet Cubes Cooked With Coconut Milk, Mustard Seeds, Crushed Chillies And Other Ground Spices. £11.50
42. Gandaki Prawn Curry
Prawns Cooked With Garlic, Ginger, Tomatoes, Gurkhali Masaledar Sauce.
(any Extras Could Be Added For £1.50)

Classic Indian Mains

43. Murg Makhani £8.95
Pieces Of Chicken Tikka Cooked In A Tomato-based Sauce With Hint Of Cream And Dried Fenugreek.
44. Keema Mutter £7.95
Minced Lamb Cooked With Green Peas, Garlic, Ginger, Tomatoes, Garnished With Stripes Of Ginger.
45. Chicken Tikka Masala £8.95
Tandoori Roasted Chicken Cooked With Yoghurt, Almonds, Spice, Butter & Delicately Flavoured Tandoori Creamy Sauce To Give A Distinctive & Exotic Taste.
46. House Special Karahi £10.95
BBQ Chicken, Lamb, Seek Kebab And King Prawn Cooked With Chef's Special Species And Herbs.
47. Chicken Lababdar £8.95
Tender Spring Chicken Roasted In Clay Oven And Cooked In Chefs Own Home Made Sauce

Traditional Indian

	Veg	Chicken	Lamb	King Prawns
48. Jalfrezi	£6.95	£8.50	£9.95	£10.95
49. Karahi	£6.95	£8.50	£9.95	£10.95
50. Balti	£6.95	£7.95	£8.95	£10.95
51. Rogan Josh	£6.95	£7.95	£8.95	£10.95
52. Bhuna	£6.95	£7.95	£8.95	£10.95
53. Dhansak	£6.95	£7.95	£8.95	£10.95
54. Madras Curry	£6.95	£7.95	£8.95	£10.95
55. Pasanda	£6.95	£7.95	£8.95	£10.95
56. Dupiaza	£6.95	£7.95	£8.95	£10.95
57. Pathia	£6.95	£7.95	£8.95	£10.95
58. Biryani	£7.95	£8.95	£10.95	£11.95
59. De Everest Dine Chef's Special Biriyani				£12.95
<i>(any Extras Could Be Added For £1.50)</i>				
<i>(above All Biriyanis Are Served With Vegetable Curry Or Raita)</i>				

Tandoori Main Dishes

60. Chicken Tikka Or Lamb Tikka £7.95 / £8.25
Tender Pieces Of Diced Chicken Breast Or Lamb Marinated In Cardamom Infused Spiced Yoghurt. Cooked In Tandoor, Served With House Salad & Mint Yogurt.
61. Chicken Saslik £8.50
Chicken Marinated In Special Spices Cooked In Clay Oven Served With Green Salad And Mint Sauce.
62. Tandoori Chicken £8.50
Tender Spring Chicken Marinated In Yogurt And Mild Spice, Cooked In A Clay Oven, Served With Mix Leaves And Mint Sauce.
63. Tandoori Jhinga £12.95
Three Whole Tiger Prawns Immersed In A Spicy Marinade Of Red Chillies, Ginger And Cardamom Seeds, Grilled Delicately In The Clay Oven, Served With Chef's Special Garnish Mint Sauce. Served With Naan Bread.
64. House Plater £12.95
Combination Of Chicken Tikka, Lamb Tikka, Tandoori Chicken, King Prawn & Seekh Kebab, Served With Naan Bread.



CHEF'S SEPCIAL GURKHA REGIMENT'S THALI

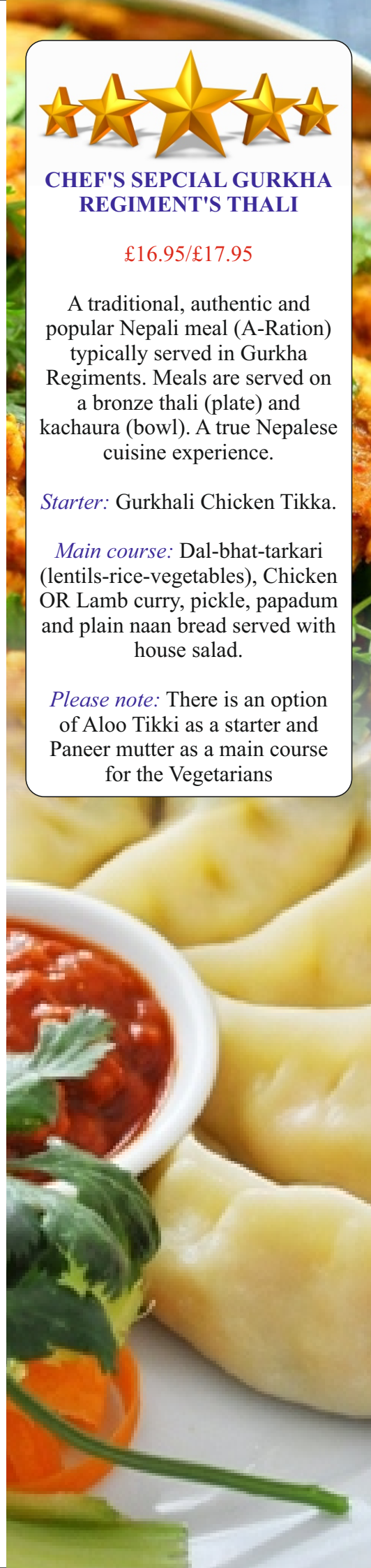
£16.95/£17.95

A traditional, authentic and popular Nepali meal (A-Ration) typically served in Gurkha Regiments. Meals are served on a bronze thali (plate) and kachaura (bowl). A true Nepalese cuisine experience.

Starter: Gurkhali Chicken Tikka.

Main course: Dal-bhat-tarkari (lentils-rice-vegetables), Chicken OR Lamb curry, pickle, papadum and plain naan bread served with house salad.

Please note: There is an option of Aloo Tikki as a starter and Paneer mutter as a main course for the Vegetarians



Vegetarian Dishes (side £4.25 / Mains £7.95)

65. Mushroom Bhaji

Mushrooms Cooked With Fenugreek, Tomato And Other Himalayan Herbs.

66. Bhindi Bhaji

Medium Spicy Okra With Onion & Tomato.

67. Daal Tarka

Lentils Cooked With Fresh Herbs, Green Chillies, Garlic And Tomato.

68. Bombay Aloo

Medium Spicy Potato With Onion & Tomato

69. Mixed Vegetable Curry

Seasonal Mixed Vegetables Cooked In Special Spiced Curry Sauce.

70. Aloo Bodi Tama

P1tatoes, Black Eyed Beans And Bamboo Shoots Cooked With An Aromatic Nepalese Spice. A Traditional Nepalese Dish.

71. Himali Daal

The Slow Cooked Lentil, Added Himalayan Herbs And Spices, Traditionally Eaten Around Himalayan Mountain Region Of Nepal, Tibet (China) & Bhutan.

72. Baigan Bhaji

Aubergine Stir Fried With Cumin, Garam Masala, Onion, Tomatoes & Fresh Herbs

73. Saag Paneer (£4.50 / £8.50)

Spinach & Cottage Cheese Cooked In A Creamy Sauce.

74. Paneer Makhani (£4.50 / £8.50)

Chunks Of Indian Cottage Cheese Cooked In A Tomato-based Sauce With Hints Of Cream And Butter

Kids Menu

75. Fish Finger Served With Chips And Salad

£6.95

76. Chicken Nuggets Served With Chips And Salad

£6.95

77. Scampi And Chips Served With Tartar Sauce And Salad

£7.95

78. Fish And Chips

£6.95

Indian Bread

79. Chapatti

£1.50

80. Tandoori Roti

£2.10

81. Plain Naan

£2.50

82. Garlic Naan

£2.75

83. Paratha

£2.95

84. Kulchha Naan (Onion And Potato Stuffed Bread)

£2.75

85. Cheese Naan

£2.95

86. Cheese Chilli Naan / Garlic Coriander Naan

£3.00

87. Peshawari Naan

£2.95

88. Keema Naan

£3.00

89. De Everest Special Naan

£3.25

(stuffed With Chicken Tikka, Garlic & Coriander

90. Bullet Naan (with Chilli Coriander)

£2.95

Rice

91. Steamed Rice

£2.25

92. Pilau Rice

£2.50

93. Mushroom Pilau Rice

£2.95

94. Egg Fried Rice

£3.25

95. Keema Pilau Rice (cooked With Minced Meat)

£3.25

96. Everest Speal Fried Rice (prawns, Peas & Egg)

£3.95

97. Tirsuli Fried Rice (cooked With Chilli, Garlic And Chicken)

£3.50

Sides

98. Chips

£2.50

99. Masala Chips

£2.75

100. Chilli Chips

£2.95

101. Raita Cucumber/mixed

£2.50

102. Green Salad

£3.25

103. Plain Yoghurt

£1.95



TRADITIONAL BRITISH

1. FISH AND CHIPS

£9.95

Bear batter cod served with chips, mushy peas and tartar sauce.

2. DE EVEREST SPICED GRILLD CHICKEN BREAST

£10.50

Chicken breast marinated overnight with chef special spice and served with De Everest house salad and chips.

3. 8oz RUMP STEAK COOKED AS YOUR CHOICE

£12.95

Served with mushroom grilled tomato chips and green peppercorn sauce

4. PAN SHEARED SEA BASS

£11.95

Served with wilted spinach Rizzoli potato and 1 sauce.

5. 8oz SIRLION STEAK COOKED AS YOUR CHOICE

£14.95

Served with mushroom grilled tomato chips and green peppercorn sauce.

(All traditional British dish above contains alcohol)

