

BIRYANI

A traditional dish from India where the rice is cooked with meat or vegetables and whole slices sealed in a pot and slow cooked over an open fire to seal and preserve the aroma and flavour within.

Garnished with nuts but can be avoided. 

Served with mild, medium, and hot sauce.  to 

Mild : Tikka Masala Sauce  Medium : Ledobedo Sauce

Hot : Madras Sauce

- 50. VEGETABLE BIRYANI € 11.50
- 51. CHICKEN BIRYANI € 12.50
- 52. LAMB BIRYANI € 13.00
- 53. PRAWN BIRYANI  € 13.50
- 54. EVEREST SPECIAL BIRYANI (MIX) € 13.50

VEGETARIAN

Includes boiled rice, pilau rice or plain naan and can be changed to others for extra.

- 55. MIX VEGETABLES TARKARI  € 10.00
Fresh seasonal vegetables prepared in a coconut base sauce tempered with cumin seeds.
- 56. KARAHY PANEER  € 10.00
Tossed cottage cheese made with onion sauce.
- 57. SAAG PANEER  € 10.00
Spinach cooked with tossed cottage cheese and onion sauce.
- 58. MUTTER PANEER  € 10.00
Cottage cheese and green peas cooked with a creamy tomato sauce, fresh herbs and spices.
- 59. SAAG ALOO  € 10.00
Spinach cooked with potato and onion sauce.
- 60. ALOO GOBI  € 10.00
Fresh cauliflower and potatoes cooked in curry sauce, fresh herbs and spices.
- 61. ALOO MUTTER  € 10.00
Green Peas with Potatoes in curry sauce with fresh herbs and spices.
- 62. MUSHROOM BHAJI € 10.00
Fresh mushrooms stir fried with tomato sauce and red onions.
- 63. BOMBAY ALOO DUM  € 10.00
Diced tomatoes cooked with brown onions, tomatoes, fresh coriander and ground spices.
- 64. EVEREST CHANNA MASALA € 10.00
Chick peas simmered in mild curry sauce with shallots, spring onions, fresh tomatoes and whole spices.
- 65. TARKA DAAL € 10.00
Yellow lentils cooked with cumin and tempered with garlic and fresh spices.
- 66. ALOO VINDI (OKRA) € 10.00

ACCOMPANIMENTS

- 67. BOILED RICE € 1.50
Boiled Basmati Rice without any flavours.
- 68. PILAU RICE  € 2.00
Basmati rice prepared with different aroma.

- 69. EGG FRIED RICE   € 3.00
- 70. MUSHROOM RICE  € 3.00
- 71. PLAIN NAAN    € 2.00
Flour based flat bread prepared in a clay oven.
- 72. GARLIC NAAN    € 2.50
- 73. PESHWARI NAAN     € 3.50
Naan with stuffed sweet nut based filling.
- 74. GARLIC ONION CORIANDER NAAN    € 2.95
- 75. CHEESE NAAN    € 3.50
- 76. KEEMA NAAN    € 3.50
Naan with minced lamb fillings.
- 77. TANDOORI ROTI  € 2.00
Flat bread made of whole meal baked in a hot clay oven.
- 78. RAITA  € 2.95
Yogurt based sauce with small chopped vegetables and some spices.
- 79. CHIPS € 2.75
- 80. POPPADUMS € 1.00
- 81. DIPS (Choice of Mint , Mango and Onion) € 1.00
- 82. SOFT DRINKS(330ML) Club/Orange/7 Up/Diet Coke € 1.50

SET MEALS

CHOICES:

Starter: Veg Samosa, Onion Bhaji, Chicken Tikka or Seekh Kebab

Main: Tikka Masala, Korma, Bhuna, Rogan Josh
[Veg/Chicken/Lamb Included, Prawn €1 Extra]

Side: Basmati Rice or Pilau Rice or Plain Naan.

Drinks: 7up, Coke, Diet Coke, Club Orange. [330 ml]

- 83. SET MEAL FOR 1 [1 of each] € 16.00
- 84. SET MEAL FOR 2 [2 of each] € 30.00

KIDS MEAL

- 85. Chicken korma or chicken tikka masala with chips,
Boiled rice or pilau rice. € 8.50
kids portion with chicken cut into small pieces.

ALLERGEN AND SPICE INFORMATION

       
GLUTEN PEANUTS EGGS MILK SESAME CRUSTACEANS SOYA FISH

Though we try our best to provide the most accurate information there is always chances of cross contamination. should you have any questions or allergen requirement do not hesitate to ask our staff when ordering. We will be happy to prepare dishes in a strict environment for allergens control and also change the spice level or flavour to suit your palate.

SPICY INDEX

-  -Mild to Medium
-  -Medium
-   -Spicy
-    -Spicy hot



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VEGETABLE STARTERS

1. **VEGETABLE SAMOSA**  € 4.20
Golden fried Pastry parcels stuffed with cumin, green peas and mashed potato.
2. **ONION BHAJI**  € 4.20
Shallow fried sliced onions with cumin seeds and mild spices.
3. **ALOO CHOP** € 4.20
Mashed potato fused with ginger and cumin dipped in batter and deep fried.
4. **VEGETABLE PLATTER**  
FOR 1 € 5.00 FOR 2 € 10.00
A selection of our vegetarian starters for one or two people

NON-VEG STARTERS

5. **CHICKEN PAKORA** € 5.00
Strips of chicken breast slightly spiced, dipped in gram flour batter and deep fried.
6. **ACHARI CHICKEN TIKKA**  € 5.00
Tender pieces of chicken breast marinated in yoghurt, pickled sauce, fresh seasonal herbs and grilled in the clay oven.
7. **CHICKEN TIKKA**  € 5.00
Tender pieces of chicken marinated and grilled to perfection with mild spices, yoghurt, saffron and fresh herbs.
8. **CHICKEN MALAI TIKKA**  € 5.00
Tender pieces of chicken marinated and grilled to perfection with mild spices, yoghurt, saffron and fresh herbs in a cheese and cream sauce.
9. **CHICKEN SEKUWA** € 5.50
Pieces of chicken tossed with ginger, garlic, peppers and mild spices.
10. **TANDOORI CHICKEN**  € 5.00
Mouth - watering chicken leg / breast piece marinad in yoghurt sauce tandoori spices, fresh herbs and grilled in a clay oven.
11. **LAMB SEKUWA** € 6.00
Pieces of Lamb tossed with ginger, garlic, peppers and mild spices.
12. **FISH PAKORA**  € 5.50
Lightly marinated fish with garlic, mild spices and deep fried.
13. **SEEKH KABAB STARTER** € 5.00
Minced meat of lamb flavoured with mild spices, fresh herbs, coated with chopped peppers, skewered & char grilled.
14. **BUTTERFLY PRAWNS**  € 5.50
Freshly marinated prawns with garlic, dipped in batter and deep fried.
15. **LAMB CHOP STARTER** € 6.50
16. **NON-VEG PLATTER**
FOR 1 € 6.00 FOR 2 € 12.00
A selection of our meat starters for one or two people.

TANDOORI SPECIALS

- Tandoori Dishes are served with a choice of mild, medium or hot sauce.
Mild: Tikka Masala Sauce Medium: Ledobedo Sauce Hot: Madras Sauce
Includes boiled rice, pilau rice or plain naan and can be changed to others for extra.
17. **SEEK KEBAB MAIN** € 12.50
Tender Lamb minced and flavoured with mild spices, fresh herbs, coated with chopped peppers, skewered and char-grilled.
 18. **CHICKEN TIKKA MAIN**  € 12.50
Tender pieces of boneless chicken marinated and grilled to perfection with mild spices, yoghurt, saffron and fresh herbs.
 19. **TANDOORI CHICKEN MAIN**   € 12.50
Mouth-watering chicken leg/breast piece marinated in yoghurt sauce, tandoori spices, fresh herbs and grilled in a clay oven.
 20. **CHICKEN SHASLIK**   € 12.50
Tender pieces of chicken breast marinated with fresh herbs, mixed peppers, mushrooms, onions and grilled in a clay oven.
 21. **EVEREST MIXED SIZZLER**   € 13.00
Mixed platter of King Prawns, tandoori chicken, chicken tikka & seekh kebab - you will feel you are at base camp.
 22. **LAMB CHOP MAIN** € 13.00
 23. **ROYAL PRAWN SIZZLER (6 PIECES)**     € 18.00
Jumbo King Prawns marinated with Nepalese spices and grilled in a big clay oven with onion and peppers and served on a sizzling plate

NEPALI SPECIALTIES

- Includes boiled rice or pilau rice or plain naan and can be changed to others for extra except MO:MO.
The following Chefs Special can be prepared with either of the options below.
- | | | | |
|------------|---------|---------|---------|
| VEGETABLES | € 10.00 | CHICKEN | € 12.00 |
| PRAWN | € 13.00 | LAMB | € 13.00 |
24. **HIMALAYAN CURRY**    € 13.00
A traditional Sherpa dish from the Himalayan region of Nepal cooked in spices with yoghurt & coriander.
 25. **TAKATAK**    € 13.00
This dish comes from the coastal region of india with seasonal herbs & spices flavoured with white wine.
 26. **GARLIC CHILLI MASALA (CHICKEN / LAMB / PRAWN)**
Breast pieces of chicken / tender pieces of lamb/ juicy fresh water prawn simmered in garlic chilli sauce and fresh herbs.   
 27. **GORKHALI (CHICKEN/LAMB/PRAWN)**   € 13.00
A spicy Nepalese dish with yoghurt, fresh chillies, coriander, ginger and a touch of garlic.   
 28. **LEDOBEDO (CHICKEN/PRAWN/LAMB)**   € 13.00
A traditional Nepalese curry cooked with a creamy medium spicy sauce with brown onion and tomato.
 29. **BABARI MASU (CHICKEN/LAMB/PRAWN)**  € 13.00
Boneless tender pieces of chicken, lamb or prawns cooked in a tandoor served with a rich creamy sauce with fresh mint.
 30. **LAMB CHOP CURRY** € 13.00
 31. **EVEREST SPECIAL MIXED CURRY**     € 13.50
A mixed chefs special of curry lamb, chicken and prawn flavoured with fenugreek.

32. **THAKALI CURRY**  € 13.00
A coconut milk based curry sauce popular among the Thakali community in Nepal.
33. **EVEREST LAMB CURRY**  € 13.00
A classic lamb curry cooked in a medium spiced onion sauce flavoured with seasonal herbs.
34. **FISH CURRY**   € 13.00
Our special marinated fish made with our special Nepali herbs and curry sauce.
35. **MO:MO:**   € 11.00
A classic mouth watering Nepalese speciality dumpling most popular in Nepal. The steamed dumpling stuffed with minced chicken tossed with ginger, garlic paste served with homemade sauce.

ALL TIME FAVOURITES

The following dishes can be made with Vegetable, Chicken, Lamb or Prawn and can be accompanied with a choice of sauce from the list below.

VEGETABLES	€ 10.00	CHICKEN	€ 12.00
LAMB	€ 13.00	PRAWN	€ 13.00

Includes boiled rice or pilau rice or plain naan and can be changed to others for extra.

36. **SAAG**
Masterfully cooked with spinach, herbs and fresh ginger and touch of cream.
37. **BUTTER**
Tender pieces of meat or our mixed vegetables slow - cooked in cream, butter and tomato sauce.
38. **CURRY** 
A typical Nepalese curry cooked in a medium spiced onion flavoured sauce with seasonal herbs.
39. **TIKKA MASALA** 
A tomato and cream based sauce with ground cashew nuts.
40. **KORMA**  
A mild almond cream sauce sprinkled with ground cardamom and flavoured with rose water.
41. **PASANDA**  
A traditional mild curry of ground almonds, cardamom tomatoes and fresh cream.
42. **JALFREZI**   
A slightly sweet and sour curry prepared with the infusion of diced peppers, onions, fresh coriander and finished with a touch of lemon.
43. **BHUNA**  
A roast dish tossed with red onions, spring onions and fresh garden tomatoes.
44. **KARAHI**  
A Farsi speciality cooked with mixed peppers, red onions, ginger and tossed mustard seed.
45. **MADRAS**   
A south Indian special curry with coconut powder, tossed mustard seeds and curry leaves.
46. **BALTI**   
Cooked with pickled spices, yoghurt and finished with fresh mint.
47. **ROGAN JOSH**   
Fresh curry prepared with onion, ginger, fresh herbs, mushroom & green peppers.
48. **DHANSAK** Cooked with lentils and fruits.
49. **VINDALOO**    
Spicy sauce created from onion, tomatoes, potatos, ginger and fresh ground chillies.