

If you have any kind of allergies please let us know

Welcome to Everest Inn

Bringing the flavours of Nepal to Perth since 2014, we blend Himalayan spices with fresh, local ingredients. Best Scottish Curry Award winner, serving authentic Nepalese & Indian cuisine.

Everest Inn

NEPALESE & INDIAN CUISINE



-Dine Menu-

36 South Methven Street, Perth PH1 5NU

Tel: 01738 622563 / 440077

 www.everestinnperth.co.uk  perth@everestinn.co.uk

STARTERS

Popadum <i>Plain or Spicy</i>	£1.00
Pickles <i>Mint/Mango/Lime/Onion</i>	£2.50
Jhol Momo 4pcs  <i>Chicken or Vegetable</i> Nepalese special steamed dumplings served with tomato chutney. 20 min in cook	£6.00
Onion Pakora  Onion cooked with ginger, herbs, chilli and spiced ball served with tamarind chutney.	£5.00
Onion Bhaji  Served with tamarind chutney.	£5.45
Magic Chicken Tikka Chicken breast marinated with garlic, herbs, and cheesy cream and served with a fresh yoghurt chutney.	£6.45
Vegetable Samosa  Served with tamarind chutney.	£5.45

Chicken Pakora Marinated battered chicken breast served with homemade chutney.	£6.45
Haggis Pakora Gram flour battered lamb haggis served with tamarind and creamy tomato sauce.	£6.45
Paneer Manchurian  Paneer (cottage cheese) pan fried with touch of garlic, ginger, spring onions, coriander and spices.	£6.45
Mix Sheek Kebabs Spiced chicken and lamb minced meat cooked in oven served with fresh mint yoghurt chutney.	£7.45
King Prawn Puri King prawns cooked with Nepalese spices and served with deep fried bread called "Puri".	£8.45
Chilli Chicken  Pan fried battered chilli chicken cooked with ginger, garlic, green chillies, coriander, pepper, onions, fresh herbs and spices.	£7.45

CHEFSIGNATUREDISHES

Every dish created with a balance of unique spices and herbs

Chicken Chilli Masala  <i>Chilli and Cream</i> Cooked in a Nepalese spiced creamy masala sauce with a touch of fresh green chillies, pring onions and coriander.	£11.95
Special Mix Karahi Mixture of chicken, lamb and mix kebab cooked with tomatoes, pepper and onion with spices.	£13.95
Chicken Nepal  <i>Mango and Coconut</i> Cooked with coconut, green cardamom and mango slices in mild creamy sauce.	£11.95
King Prawn Khursani  <i>Fresh Garlic & Chillies</i> Cooked with fresh garlic, spices, with a touch of fresh green chillies & green herbs.	£14.95
Chatti Kukhura Barbecued chicken cooked with mushroom, peas, tomato, fresh herbs and spices.	£11.95
Lamb Bhutuwa Cooked with ginger, garlic, black pepper, cardamom, cumin, tomato, herbs & spices.	£13.95
Chicken Malabar <i>Mustard and Coconut</i> Marinated Chicken cooked in special Nepalese spices, cumin, cinnamon powder, ginger and fresh herbs with touch of coconut milk.	£11.95

Hariyali Lamb <i>Mint and Cream</i> Lamb cooked with fresh mint, spices, a touch of fresh cream, spring onions and coriander.	£13.95
Malabar King Prawn <i>Mustard and Coconut</i> King Prawns cooked with onions, ginger, garlic, curry leaf, mustard, coconut milk, chilli, tomatoes and fresh herbs.	£14.95
Aloo Masu Spiced lamb mince and potatoes cooked with chef special spices, caramelised onions and green herbs.	£13.95
Paneer Chilli Masala  Cottage cheese cooked in spiced masala sauce with green chillies, spring onions and coriander.	£10.95
Fish Malabar <i>Mustard and Coconut</i> Fish fillets cooked with onions, ginger, garlic, curry leaf, mustard, coconut milk, chilli, tomatoes and fresh herbs.	£12.50

EVEREST LAMB SHANK <i>Served with Boiled Rice</i> Slow cooked lamb with brown onion, garam masala and fresh herbs	£15.95
LAKESIDE FISH Battered white fish toasted with garlic, tomato, ginger and spices	£13.95

TRADITIONAL DISHES

All Traditional Dishes can be ordered either vegetable, chicken or lamb

Chicken Tikka Masala  £10.95

Cooked in butter, tomatoes, fresh cream and special coconut flavoured garam masala sauce

Chicken Jalfrezi  £10.95

Cooked with peppers, onions, green chillies & special herbs

Chicken Korma  £10.95

Cooked with coconut in mild creamy sauce

Chicken Bhuna £10.95

Cooked with medium spicy sauce

Chicken Dhansak £10.95

Cooked with lentils hot, sweet & sour

Chicken Curry £10.95

Cooked with medium sauce

Lamb Sag £12.95

Cooked with spinach in medium spicy sauce

Lamb Rogan £12.95

Cooked with medium spiced tomatoes and herbs sauce

Lamb Madras  £12.95

Cooked with ginger, garlic and chilli

TANDOORI GRILL DISHES

Chicken Tikka Special £12.95

Chicken breast marinated with yoghurt & spices and cooked in clay oven.

Lamb Sekuwa £15.95

Fenugreek seeds tempered Lamb marinated with ginger, garlic, cumin, coriander, fresh herbs & cooked in clay oven.

Chicken Grill £16.95

Selection of chicken tikka, tandoori chicken, chicken sheek kebab and magic tikka served with plain nan bread.

House Mix Grill £17.95

Selections of tandoori chicken, lamb sheek kebab, magic chicken, chicken tikka and lamb tikka served with plain nan bread.

HOUSE SPECIAL BIRYANI

Saffron flavoured basmati rice cooked with house special mix spices, brown onions in Nepalese style served with vegetable

Vegetable Biryani £12.95

Chicken Biryani £13.95

Lamb Biryani £14.95

King Prawn Biryani £16.95

VEGETABLES DISHES (Main)

All Vegetarian Dishes can be made Vegan on request

All Vegetarian Dishes can be ordered as a Side Dish for £7.95

Bhindi Dopiaza £9.95

Okra cooked with mixed spices & onions medium sauce

Vegetable Karahi £9.95

Mix vegetables cooked with onion and capsicums medium spice

Brinjal Aloo £9.95

Aubergine cooked with potatoes in medium spice

Tarka Dal £9.95

Mixed lentils cooked with ginger and garlic

Bombay Aloo £9.95

Boiled potatoes cooked Nepalese style

Sag Aloo £9.95

Spinach with potatoes

Sag Paneer £9.95

Spinach with cottage cheese cooked with spices

Aloo Chana £9.95

Curry potatoes cooked with chickpeas and spices

Mushroom Bhaji £9.95

Mushrooms cooked with ginger, garlic and spices

RICE

Plain Rice £2.95
Boiled basmati rice

Pilau Rice £3.50
Saffron flavoured basmati rice

Coconut Rice £3.95

Mushroom Rice £3.95
Pilau rice cooked with mushrooms

Egg Fried Rice £3.95
Basmati rice cooked with eggs

NAN BREADS & SUNDRIES

Plain Nan £2.95

Garlic Nan Bread £3.50
topped with fresh garlic and coriander

Peshwari Nan Bread £3.95
stuffed with coconut

Cheese & Garlic Nan Bread £4.50
stuffed with cheese & garlic

Keema Nan Bread £4.50
stuffed with marinated lamb mince

Chapati / Roti £2.00

Chips £2.95

KIDS MENU

Chicken Nuggets and Chips £7.95

Magic Tikka and Chips £7.95

Fish Fingers and Chips £7.95

Chicken Korma / Chicken Tikka Masala with Rice £8.95

DESSERTS

CHOCOLATE TRUFFLE £6.45
Chocolate and hazelnut ice cream

TRIO OF LEMON £6.45
Lemon ice cream with a soft lemon liqueur centre coated with a crushed lemon meringue

FLUTE OF LEMONCELLO £6.45
Fresh lemon ice cream with swirls of lemoncello liqueur sauce in a champagne glass

GULAB JAMUN £5.95
A traditional Indian dessert sweet balls made with milk dipped in golden sugar syrup, served with ice cream (2 in one portion)

SUPREME ICE CREAM £4.45
Sorbet available for dairy free and vegan
2 scoops of vanilla/ chocolate strawberry ice cream

KHIR £4.45
(RICE PUDDING – MUM'S RECIPE)
A traditional most popular Nepalese pudding (Gurkha's favourites)

Mango sorbet 2 scoops £5.00

WHITE WINES

Le Havre de Paix *france*

Meaning Safe Haven this wine evokes images of sunny days. Easy drinking, steely and zesty with subtle hints of pear and peach.

Ca Tesore Pinot Grigio *italy*

Dry, easy drinking white with floral notes from the fashionable Pinot Grigio. Pairs nicely with mild to medium dishes.

Dry River Chardonnay *australia*

Crisp and clean with nicely balanced acidity. Perfect with chicken dishes.

Oude Kaap Sauvignon Blanc *south africa*

Estate bottled Cape white with tropical notes, stony minerality and fresh green herbs. Counters the heat in a curry beautifully.

Kuki Riesling *new zealand*

Stunning Riesling with ripe tropical and citrus notes which are a perfect match for hot dishes.

175 price 250 price bottle

5.75 7.75 21.95

6.00 7.95 23.95

25.95

26.95

33.95

RED WINES

175 price 250 price bottle

Dry River Shiraz *australia*

Smoky and rich fruit with a hint of mint. Delicious with spicy chicken dishes.

5.95 7.95 21.95

Tonada Merlot *chile*

Aromas of plum and sweet black fruits. Classy wine which marries perfectly with tomato based dishes.

5.95 7.95 23.95

Finca del Alta Malbec *argentina*

Delicious with red meat dishes it has notes of black fruits and cherries and is lightly oaked.

29.95

Rioja Ederra Crianza *spain*

From the long established and highly awarded Bodegas Bilbainas this is a classic aged Rioja.

30.95

Azulejo Tinto *portugal*

This vibrant red has concentrated notes of red fruit and a nice balance of spice.

28.95

Primitivo Preciso

Appassimento *italy*

From the in vogue Primitivo this intense wine has complex notes of cherries, raspberries and currants with pleasant toasty, spicy notes.

34.95

ROSE WINES

175 price 250 price bottle

Pure Pinot Grigio *italy*

A favourite Italian style rose full of summer fruit flavours.

5.75 7.75 21.95

Route 606 Zinfandel *usa*

From the in vogue Zinfandel Rose. Strawberries in a glass and a perfect foil to spicy foods.

5.75 22.95

FIZZ

bottle

Prosecco Lunetta Glass 200ml *italy*

single serve version of the in vogue fizz

6.95

Prosecco Dolci Colline *italy*

Fresh and gently fruity fizz. Delicious with peach juice for a Bellini too.

30.95

MINERALS & SOFT DRINKS

MINERAL WATER (33cl bottle)
still or sparkling

£2.50

FRUIT JUICES (Orange/Apple)

£3.20

SODA/SODA & LIME/TONIC WATER

£2.75

LASSI (Yogurt Drinks) – Sweet / Salty / Mango

£3.50

J20 JUICE DRINK (275ml)

£3.50

GINGER BEER (Non Alcoholic) – 275ml

£3.50

COKE / DIET COKE (330ml Bottle)

£3.50

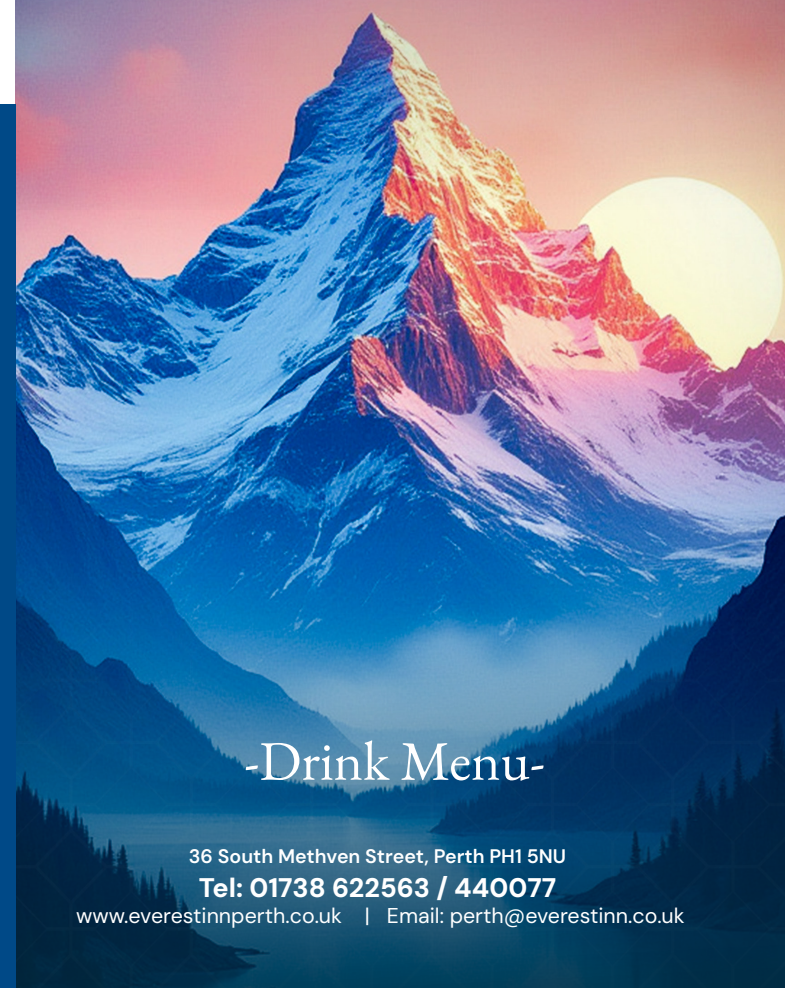
APPLETISER (275ml) – Lightly Sparkling

£3.50

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TEA/COFFEE

ENGLISH TEA	£2.50
EVEREST MASALA CHIYA	£2.95
ESPRESSO	£2.95
FILTER COFFEE	£2.95
CAPPUCCINO	£3.45
CAFÉ LATTE	£3.45

LIQUEURS

BAILEYS	£5.00
DRAMBUIE	£5.00
TIA MARIA	£5.00
AMERETTO	£5.00
COINTREAU	£5.00
GRAND MARNIER	£5.00

LIQUEUR COFFEE

IRISH COFFEE (JAMESON'S IRISH WHISKEY)	£6.95
FRENCH COFFEE (BRANDY)	£6.95
ITALIAN COFFEE (AMERETTO)	£6.95

BRANDY, COGNAC & ARMAGNAC

HENNESSY	£5.75
MARTELL VS	£5.75
ARMAGNAC	£6.75
THREE BARRELS	£5.75

BEER AND CIDER

KINGFISHER BEER – pint	£5.50
KINGFISHER BEER HALF PINT	£2.95
OSSIAN – 500ml	£5.75
LAGER SHANDY – Pint	£5.50
NON-ALCOHOLIC BEER (330ml Bottle)	£3.50
CIDER	£5.95

WHISKY 25ml

FAMOUS GROUSE (25ml)	£5.95
JAMESON'S IRISH WHISKY (25ml)	£5.95
JACK DANIEL'S (25ml)	£5.95
GLENMORANGIE Single Malt (25ml)	£6.95
JOHNNIE WALKER RED LABEL	£5.95
JOHNNIE WALKER BLACK LABEL	£5.95

GIN 25ml

EDINBURGH CLASSIC GIN	£4.95
BOMBAY SAPPHIRE	£4.95
TANQUERARY	£4.95
EDINBURGH PINK GIN	£4.95
HENDRICK'S GIN	£5.25

SPIRITS 25ml

CAPTAIN MORGAN Spiced Rum	£4.95
SMIRNOFF VODKA	£4.95
BACARDI	£4.95
KRAKEN BLACK Spiced Rum	£5.25
ABSOLUT VODKA	£5.25