

# EVEREST TANDOORI

## SOUP AND APPETIZER **SOPA Y APERITIVO**

- 1. Papadoms** (Plain crispy lentil wafers) **(Tortas crujientes de lentejas)** **1.00 €**
- 2. Mixed Chat** (Tomato, carrot, cucumber, lettuce and chicken)  
**(Ensalada de tomate, zahahoria, pepino, lechuga y pollo)** **3.50 €**
- 3. House Salad** (Tomato, carrot, cucumber, maize, lettuce, oliva, chicken and cheese)  
**(Ensalada con tomate, zanahoria, pepino, maíz, lechuga, oliva, pollo y queso)** **3.50 €**
- 4. Mixed Raita** (Prepared with Yogurth, salt, peppers, fresh cucumber, tomato and onion)  
**(salsa de yogur, sal, pimienta, pepino, tomate y cebolla)** **3.50 €**
- 5. Malkatani Soup** (Lentils soup prepared with herbs and spices served with lemon)  
**(Sopa de lentejas preparada con hierbas y especias servidas con limón)** **3.50 €**
- 6. Vegetable Soup** (Soup prepared with vegetables and herbs)  
**(sopa preparada con verduras y hierbas)** **3.50 €**
- 7. Chicken Soup** (Soup prepared with chicken, herbs, spices & fresh cream)  
**(Sopa preparada con pollo, hierbas, especias y crema fresca)** **3.50 €**
- 8. Gurkhali Soup** (Prepared with minced meat, chopped vegetables himalí herbs & spices)  
**(preparado con carne picada, hierbas del Himalaya, verduras y especias)** **4.00 €**

## NON VEGETABLE STARTERS **SIN VEGETALES**

- 9. Chicken Samosa** (Minced chicken, herbs and spices in triangle pastry and deep fried)  
**(Pollo, hierbas picadas y especias en pastel de triángulo y frito)** **4.00 €**
- 10. Chicken Pakoda** (Spiced chicken battered and deep fried)  
**(Pollo troceado y frito)** **4.00 €**
- 11. Prawn Puri** (Indian fried puri with tongispicy prawns)  
**(Puri frito estilo indio con gambas del tongispicy)** **6.00 €**
- 12. Meat Momo** (steamed dumplings filled with mixed minced meat)  
**(Bolas de masa hervida, cocidas al vapor con carne picada mezclada)** **4.00 €**
- 13. Tandoori Chicken** (Chicken marinated with herbs, yoghurt and spices cooked in tandoor)  
**(Pollo Tandoori: 1/4 de Pollo marinado en yogur, hierbas y Tandoori Masala asado en horno de arcilla)** **4.50 €**
- 14. Chicken Tikka** (Fillet of chicken, marinated in garlic, yoghurt and spices, grilled in clay oven)  
**(Pollo Tikka: Filetes de pollo marinado en jengibre, yogur y finas hierbas, asados en horno de arcilla)** **4.50 €**
- 15. Seekh Kebab** (Consist of minced meat marinated with onion coriander herbs and spices)  
**(Carne picada de cordero marinada en Tandoori Masala)** **4.50 €**
- 16. Lamb Tikka** (Marinated with ginger, garlic Himalaya herbs and spices, Grilled in tandoor)  
**(Marinados en gengibre, yogur y finas hierbas, asados en horno de arcilla)** **5.50 €**
- 17. Mixed Appetizer** (Chicken tikka, chicken pakora, seekh kebab - Aloo Tikki)  
**(Tikka de pollo, Pakora de pollo, carne picada, patatas Tikki)** **4.50 €**

# EVEREST TANDOORI

## VEGETABLE STARTERS CON VEGETALES

- 18. Onion Bhaji** (Deep fried sliced onion with gram flour, spices and herbs)  
(Aros de cebolla rebozados y fritos con especias y hierbas) **3.50 €**
- 19. Vegetable Pakoda** (Deep fried country vegetables with gram flour, spices and herbs)  
(Verdura rebozada en harina con especias y finas hierbas y frita) **3.50 €**
- 20. Vegetable Samosa** (Mixed vegetable in triangle pastry and deep fried)  
(Empanadilla frita de verdura servida con salsa de Tamarindo) **3.50 €**
- 21. Aloo Tikki** (spiced potatoes with onion, cumin, coriander in chickpeas flour and deep fried)  
(Patatas con cebolla, comino, coriandro en harina con garbanzos y frito) **3.50 €**

## TANDOORI SIZZLING

All the tandoori dishes served with curry sauc - Todos los platos tandoori servidos con salsa de Curry

- 22. Tandoori Chicken half - Medio Pollo Tandoori**  
(Chicken marinated with herbs, yoghurt and tandoori masala cooked in clay oven Served in sizzler)  
(Medio Pollo Tandoori: pollo marinado con finas hierbas, yogur y masala cocinado en horno de arcilla) **9.00 €**
- 23. Tandoori Chicken tikka - Medio Pollo Tandoori**  
(Boneless, succulent breast of chicken marinated in our special recipe & broiled to perfection in the tandoor)  
(Filetes de pollo marinados en yogur, ajos y especias cocinado en horno de arcilla) **9.00 €**
- 24. Chicken tikka Saslik - Pollo Tikka Saslik**  
(Marinated chicken fillet grilled with capsicum, fresh tomatoes, onion, garlic and Nepali herbs)  
(Filetes de pollo cocinados con pimientos, tomate fresco, cebolla, jengibre y hierbas) **10.00 €**
- 25. Tandoori lamb tikka - Cordero Tandoori Tikka**  
(Selected tender lamb marinated in garlic, yoghurt and spices roasted in tandoor)  
(Cordero tierno marinado en ajos, yogur y especias, cocinado en horno de arcilla) **10.00 €**
- 26. Achari lamb tikka - Cordero Achari Tikka (mediano)**  
(Tender lamb marinated with ginger, herbs, pickle pest and spices roasted in clay oven)  
(Cordero tierno marinado con finas hierbas, salsa agrio-picante, cocinado en horno de arcilla) **10.00 €**
- 27. Tandoori garlic king prawn - Tandoori Langostinos**  
(King prawns bathed in fresh garlic and herbs, delicately grilled in a tandoor)  
(Langostinos marinado en finas hierbas, especias y ajos asados en plancha tradicional) **13.50 €**
- 28. Everest especial mixed grill - Parrillada Mixta Especial**  
(Combination of tandoori chicken, chicken tikka, lamb tikka, Prawn, seekh kebab with flamed served in a sizzler)  
(Pollo tandoori, cordero tikka, pollo tikka, seekh kebab, flameado en la mesa) **13.50 €**

# EVEREST TANDOORI

## NEPALI THALI

**A traditional hospitality thali served in 3 course**  
**Una comida tradicional de hospitalidad servida en 3 platos**

### **29. Nepali non vegetarian thali**

(Menu for 2 persons: 32.00 €)

Starters: Assorted appetizers

Main Course: Lamb curry, Chicken Bhuna, mixed vegetable curry, king prawn masala, palak paneer, pilau rice, chapati (roti)

Dessert: Sweet from the house or Tea or Coffee

### **Thali no vegetariano**

(Menu para 2 personas: 32.00 €)

Entrada: Pollo Tikka, pollo pakaura, aloo tikki, verduras pakora

Plato principal: Curry al Cordero, Curry al Pollo bhuna, Verduras (sabji), lentejas (daal), langostino masala, arroz (bhat), pan chapata (roti)

Postre: Postre de la casa, té o café

### **30. Nepali vegetarian thali**

(Menu for 2 persons: 28.00 €)

Starters: Mixed Pakoras

Main Course: Saag paneer, Chana masala, Mix vegetable curry, tadka Daal, Aloo Gobi, pilau rice, chapati

Dessert: Sweet from the house or Tea or Coffee

### **Thali vegetariano**

(Menu para 2 personas: 28.00 €)

Entrada: Verduras Pakoras

Plato principal: Requesón casero, garbanzos, curry de verduras variadas, lentejas, patata con coliflor, arroz y pan

Postre: Postre de la casa, té o café

# EVEREST TANDOORI

## OUR CHEF RECOMMENDS NUESTRO CHEF RECOMIENDA

### 31. Chicken Afgani - Pollo Afgano

(Fillets of chicken stuffed with nuts herbs and spices, cooked in exotic home made sauce)

(Pechuga de pollo relleno con hierbas y especias de las tuercas, cocinadas en el hogar exótico con salsa)

10.50 €

### 32. Himali Lamb - Cordero Himali

(A delicacy of gypsies-lamb chunks and mince cooked with whole spices and tomatoes)

(Delicados pedazos de cordero-gitano y picante cocinado con las especias y tomates enteros)

10.00 €

### 33. Lamb Roganjosh - Cordero Roganjosh

(Unique chicken pieces cooked with spinach cumin, ginger, garlic and spices)

(Cordero de sabor único cocinado con cebolla, tomate, finas hierbas y especias indias)

9.50 €

### 34. Chicken Chilly - Pollo Picante

(Tender chicken deep-fried, mixed with fresh chillies green and red capsicum, onions and special thick sauce)

(Pollo tierno frito mezclado con pimiento, cebollas, setas y salsa amarga dulce)

9.50 €

### 35. Chicken Sesame - Pollo con Sésamo

(Fillet of chicken marinated with sesame spices and himalayan herbs grilled in a tandoor served in sizzler)

(Pechuga de pollo marinado con sésamo, especias y hierbas, cocinado y servido en horno de arcilla)

10.50 €

### 36. Chicken Safari - Pollo Safari

(Fillet of chicken marinated with yoghurt fresh, mint garlic, ginger and nepali herbs grilled on clay oven served in sizzler with special sauce)

(Filete de pollo marinado con yogur, menta fresca, ajo, gengibre, hierbas del Nepal. Hecho en horno de arcilla y servido en una plancha con salsa especial)

9.50 €

### 37. Lumbini Lamb Sekuwa - Lumbini Cordero Sekuwa

(Lamb marinated with yoghurt, fresh mint, garlic and nepali herbs grilled in clay oven served in sizzler with special sauce)

(Cordero marinado con yogur, menta fresca, ajo, gengibre, hierbas del Nepal. Hecho en horno de arcilla y servido en una plancha con salsa especial)

9.65 €

### 38. Green Valley Chicken (Nepali) - Pollo al Valle Verde (Nepali)

(Chicken cubes cooked with Himalaya herbs and fresh mint sauce popular in Valley area)

(Pollo cortado en cuadritos y preparado con hierbas del Himalaya, servido con salsa de menta fresca, popular en el valle del Himalaya)

9.50 €

### 39. Everest Chicken - Pollo Kathmandu

(Chicken pieces cooked with thick sauce, minced meat and egg in special flavor)

(Piezas de pollo preparado con carne picada y huevos en salsa espesa con sabor especial)

9.00 €

### 40. Chicken Pathia - Pollo Pathia

(Chicken with sweet and sour gravy of onion, tomato, pepper, coriander and exotic hot spice)

(Pollo con salsa agrídulce con cebolla, tomate, pimiento, cilantro y especias exóticas y picantes)

10.25 €

### 41. Everest Lamb Ross - Everest Cordero Ross

(Lamb tikka cooked with tomato sauce Himalaya nuts in rich gravy)

(Cordero al estilo tikka preparado con frutos secos del Himalaya en salsa rica de tomate)

11.80 €

### 42. Butter Chicken - Pollo Butter

(Bonless chicken prepared with tomato sause, butter, coconuts, ginger, onions, fresh cream in a traditional sauce)

(Bolas de pollo preparadas con salsa de tomate, mantequilla, almendras, coco, jengibre, cebolla, nata fresca servido con una salsa tradicional)

9.00 €

# EVEREST TANDOORI

## MASALA DISHES PLATO MASALA

Prepared with tomato sauce, butter, coconuts, ginger, onions, fresh cream in a traditional sauce  
Preparados con salsa de tomate, mantequilla, almendras, coco, jengibre, cebolla, nata fresca y servidos con una salsa tradicional

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| <b>43. Chicken Tikka Masala - Pollo Tikka Masala</b>   | <b>9.00 €</b>  |
| <b>44. Lamb Tikka Masala - Cordero Tikka Masala</b>    | <b>9.50 €</b>  |
| <b>45. King Prawn Masala - Langostino Tikka Masala</b> | <b>10.50 €</b> |

## SHASI KORMA DISHES PLATO KORMA

Cooked in a mild sauce with coconut, white peper and fresh cream sauce  
Un plato delicioso con una salsa suave de coco, pimienta blanca y nata fresca

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| <b>46. Chicken Korma - Pollo Korma</b>         | <b>8.50 €</b>  |
| <b>47. Lamb Korma - Cordero Korma</b>          | <b>9.00 €</b>  |
| <b>48. King Prawn Korma - Langostino Korma</b> | <b>10.50 €</b> |

## BHUNA DISHES PLATO BHUNA

A tasty dry dish cooked with chops, onion, garlic, ginger and thick sauce, Indian popular medium curry, order hot or very hot  
Plato sabroso de chuletas, cebolla, tomate fresco, cilantro verde, ajo, jengibre en salsa espesa (suave, mediano o picante)

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| <b>49. Chicken Tikka Bhuna - Pollo Tikka Bhuna</b> | <b>8.50 €</b>  |
| <b>50. Lamb Bhuna - Cordero Bhuna</b>              | <b>9.50 €</b>  |
| <b>51. King Prawn Bhuna - Langostino Bhuna</b>     | <b>10.50 €</b> |

## DANSAK DISHES PLATO DANSAK

Medium Spicy sweet and sour dishes, cooked in lentil sauce with fresh coriander herbs and spices  
Plato delicioso de lentejas con un sabor ligeramente agridulce preparado con cilantro fresco, tomate, finas hierbas y especias molidas (suave, mediano o picante)

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| <b>52. Chicken Dansak - Pollo Dansak</b>         | <b>8.50 €</b>  |
| <b>53. Lamb Dansak - Cordero Dansak</b>          | <b>9.50 €</b>  |
| <b>54. King Prawn Dansak - Langostino Dansak</b> | <b>10.50 €</b> |

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## KADAI DISHES PLATO KADAI

Cooked with ginger, green and red capsicums, coriander seeds, tomatoes, onion, Himalayan herbs and spices  
Un plato sabroso cocinado con jengibre, pimiento rojo y verde, cilantro, tomates, cebolla, yogur y nata fresca

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| <b>55. Chicken Tikka Kadai - Pollo Tikka Kadai</b> | <b>8.50 €</b>  |
| <b>56. Lamb Kadai - Cordero Kadai</b>              | <b>9.50 €</b>  |
| <b>57. King Prawn Kadai - Langostino Kadai</b>     | <b>10.50 €</b> |

## BOMBAY VINDALOO DISHES PLATO VINDALOO

Cooked with potatoes, chillies, garlic and fresh lemon juice in a tomato based hot sauce  
Un plato delicioso cocinado con patatas, chili, ajo, zumo de limón servido en una salsa picante a base de tomate

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| <b>58. Chicken Vindaloo - Pollo Vindaloo</b>         | <b>8.50 €</b>  |
| <b>59. Lamb Vindaloo - Cordero Vindaloo</b>          | <b>9.00 €</b>  |
| <b>60. King Prawn Vindaloo - Langostino Vindaloo</b> | <b>10.50 €</b> |

## BALTI DISHES PLATO BALTI

Cooked with fresh ginger, red and green capsicum, onion, fresh coriander, home made balti sauce and aromatic spices  
Un plato con jengibre, pimientos rojo y verde, cebolla, cilantro fresco, salsa casera balti y especias aromáticas

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| <b>61. Chicken Tikka Balti - Pollo Tikka Balti</b> | <b>9.00 €</b>  |
| <b>62. Lamb Balti - Cordero Balti</b>              | <b>10.00 €</b> |
| <b>63. King Prawn Balti - Langostino Balti</b>     | <b>11.00 €</b> |

## JALFREZI DISHES PLATO JALFREZI

Marinated and sauted with red and green capsicum, fresh garlic, tomatoes, onion and ground spices a touch gravy sauce order mild, medium or hot  
Un plato preparado con pimiento rojo y verde, ajos, tomates, cebolla, especias molidas y un toque de salsa ligera

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| <b>64. Chicken Tikka Jalfrezi - Pollo Tikka Jalfrezi</b> | <b>9.00 €</b>  |
| <b>65. Lamb Jalfrezi - Cordero Jalfrezi</b>              | <b>9.50 €</b>  |
| <b>66. King Prawn Jalfrezi - Langostino Jalfrezi</b>     | <b>10.50 €</b> |

# EVEREST TANDOORI

## MADRAS DISHES PLATO MADRAS

A hot preparation of dish cooked with fresh tomato, ginger, onion, coconut powder, coriander and homemade madras paste  
Plato picante preparado con tomate fresco, jengibre, cebolla, polvo de coco, cilantro y un concentrado de Madras casero

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| <b>67. Chicken Madras - Pollo Madras</b>         | <b>8.50 €</b>  |
| <b>68. Lamb Madras - Cordero Madras</b>          | <b>9.50 €</b>  |
| <b>69. King Prawn Madras - Langostino Madras</b> | <b>10.50 €</b> |

## PALAK DISHES PLATO DE ESPINACAS

Cooked spinach with whole cumin, ginger, garlic, touch of tomato sauce and spice  
Plato preparado con espinacas, comino entero, jengibre, ajo, especias y un toque de salsa de tomate

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| <b>70. Chicken Palak - Pollo Palak</b>         | <b>8.50 €</b>  |
| <b>71. Lamb Palak - Cordero Palak</b>          | <b>9.50 €</b>  |
| <b>72. King Prawn Palak - Langostino Palak</b> | <b>10.50 €</b> |

## DOPIAZA DISHES PLATO DE DOPIAZA

A medium dish cooked with fresh tomatoes, onions, coriander herbs and spices (order mild, medium or hot)  
Plato medio picante preparado con tomate fresco, cebolla, cilantro, hierbas y especias (pedir suave, medio o picante)

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| <b>73. Chicken Dopiazza - Pollo Dopiazza</b>         | <b>8.50 €</b>  |
| <b>74. Lamb Dopiazza - Cordero Dopiazza</b>          | <b>9.50 €</b>  |
| <b>75. King Prawn Dopiazza - Langostino Dopiazza</b> | <b>10.50 €</b> |

# EVEREST TANDOORI

## CURRY DISHES PLATO CURRY

### 76. Chicken Curry - Pollo al Curry

(Tender boneless chicken pieces cooked in selection spices and herbs)

(Trozos tiernos de pollo deshuesado cocinados en finas hierbas y especias)

8.50 €

### 77. Lamb Curry - Cordero al Curry

(Tender lamb cubes cooked in selection spices and herbs)

(Trozos de cordero tierno cocinados con una salsa tradicional)

9.00 €

### 78. Goan Fish Curry - Goan Pescado al Curry

(Curry made with rare spices from goan cooked with indian spicy herbs and coconut milk) (Hot)

(Curry hecho con las especias raras de Goan cocinado con las hierbas picantes indias y leche de coco) (picante)

11.00 €

### 79. Goan King Prawn Curry - Goan Langostino al curry

(Curry made with rare spices from goan cooked with indian spicy herbs and coconut milk) (Hot)

(Curry hecho con las especias raras de Goan cocinado con las hierbas picantes indias y leche de coco) (picante)

11.00 €

## BIRYANI DISHES PLATO BIRYANI

### 80. Vegetable Biryani - Verduras Biryani

(Basmati rice cooked with garden vegetables spices, nuts, cashews and fresh coriander served with curry sauce)

(Arroz basmati con verduras de la huerta, especias, nueces y cilantro fresco servido con salsa de curry)

9.50 €

### 81. Chicken Biryani - Pollo Biryani

(Chicken marinated with spices and saffron, then steam cooked naturally fragrant basmati rice mixed with onion fresh capsicum coriander and dry fruits served with curry sauce)

(Pollo marinado con especias y azafrán, cocinado al vapor con arroz Basmati perfumado y mezclado con cebolla, pimiento fresco, cilantro y frutos secos, servido con salsa de curry)

10.50 €

### 82. Lamb Biryani - Cordero Biryani

(Lamb cubes marinated in spices and yoghurt steam cooked basmati rice mixed with onion capsicum, fresh coriander and dry fruit served with curry sauce)

(Trozos tiernos de cordero marinados en especias cocinados al vapor con arroz Basmati y mezclados con cebolla, pimiento, cilantro verde y frutos secos, servido con salsa curry)

11.00 €

### 83. Everest Special Biryani - Everest Biryani Especial

(A special preparation of lamb chicken and prawns cooked with onions, capsicums, nuts in traditional style with herbs and spices served with curry sauce)

(Preparación especial y tradicional de cordero, pollo y langostinos, cocinado con cebolla, pimiento, nueces, hierbas y especias, servido con salsa de Curry)

13.50 €

### 84. King Prawn Biryani - Langostinos Biryani

(Served with sauce, aromatic basmati rice and prawn, cooked with herbs, spices, cashews and fresh coriander)

(arroz Basmati aromático, cocinado con finas hierbas y nueces y cilantro fresco, servido con salsa de Curry)

13.50 €



# EVEREST TANDOORI

## VEGETABLE DISHES PLATOS DE VERDURA

### 85. Mix Vegetable Curry

(Season vegetables with spices and herbs in a curry sauce)

(Verdura fresca según temporada con especias y finas hierbas con salsa curry) (suave, mediano o picante)

7.50 €

### 86. Navarattan Korma

(Vegetables cooked in fresh cream sauce with fruits, nuts, caschew, cardamos and saffron)

(Verdura fresca cocinada con salsa de nata cremosa, fruta, nueces, cardamomo y azafrán)

7.50 €

### 87. Aloo Gobi

(Half fried cauliflower and potatoes cooked with tomatoes, onion and delicate spices)

(Coliflor medio frita con patatas cocinada con tomates, cebollas y especias)

5.50 €

### 88. Bombay Aloo

(Potatoes cooked with onion, tomatoes and spices)

(Patatas cocinadas con cebolla, tomate y especias indias)

4.50 €

### 89. Saag Aloo

(Baked spinach and potatoes cooked with mild spices and herbs)

(Espinacas cocinadas con patatas)

4.50 €

### 90. Palak Paner

(Home made cheese cooked with spinach, seasoning and spices)

(Requesón casero con espinacas frescas, especias y finas hierbas)

5.50 €

### 91. Mushroom Bhaji

(Spiced mushrooms cooked with onions, spices and herbs)

(Champiñones cocinados con cebolla, especias y hierbas)

5.50 €

### 92. Tadka Daal

(Lentils with freshly ground spices and sauted in butter)

(Lenteja condimentada con las especias del ground y sauted en mantequilla)

4.50 €

### 93. Chana Masala

(Chickpeas cooked with onions, tomatoes in a rich tangy sauces)

(Garbanzos con cebolla y tomates servido con una deliciosa salsa espesa)

4.50 €

### 94. Mutter Paneer

(Home made cheese with green peas, seasoning and spices)

(queso con guisantes verdes, el condimento y las especias)

5.50 €

### 95. Mushroom Mutter

(Green peas, mushroom with house speciality curry)

(Guisantes y champiñones cocinados con nuestra salsa de curry especial)

5.50 €

### 96. Aloo Mutter

(Green peas and potatoes cooked with spices and herbs)

(Guisantes y patatas cocinados con nuestra salsa de curry especial)

4.50 €

## CHILDREN MENU MENÚ PARA NIÑOS

### 97. Fried Chicken - Pollo frito con patatas fritas

6.50 €

### 98. Chicken tikka with chips - Pollo Tikka con patatas fritas

6.50 €

### 99. Chicken Korma with basmati rice - Pollo Korma con arroz

6.50 €

# EVEREST TANDOORI

## BASMATI RICE

### 100. Basmati Rice

(Steam baked naturally basmati rice from the foothill of the Himalaya)

(Arroz Basmati natural de las colinas del Himalaya hecho al vapor)

2.00 €

### 101. Jeera Pilau Rice

(Fried rice with cumin, cardamon and cloves)

(arroz frito con el comino, el cardamomo y los clavos)

3.00 €

### 102. Keema Rice

(Friede rice with spiced minced meat)

(Arroz Basmati frito con carne picada y especias)

4.00 €

### 103. Mushroom Rice

(Fried rice with spiced fresh mushroom)

(Arroz Basmati frito con champiñones frescos y guisantes)

3.50 €

### 104. Cabile Pilau Rice

(Fried rice with onion, garlic and lentil)

(Arroz Basmati frito con cebolla, ajo y lentejas)

4.50 €

### 105. Kashmiri Pilau Rice

(Aromatic Basmati rice cooked with onion cocktail fruits, garnished with dried fruits)

(Arroz Basmati aromático cocinado con cebolla, cóctel de frutas y frutos secos, cebolla y guisantes)

4.50 €

## NAAN BREADS MADE IN OUR TRADITIONAL CLAY OVEN

## PAN TRADICIONAL HORNEADO EN NUESTRO HORNO DE ARCILLA

### 106. Naan

(White flour bread baked in clay oven) (Pan de harina blanca horneado en el Tandoor)

2.00 €

### 107. Keema Naan

(White flour stuffed with spiced minced meat)

(Pan de harina blanca relleno de carne picada con especias y horneado en el Tandoor)

2.75 €

### 108. Peswari Naan

(White flour bread stuffed with coconuts, almonds, dried fruits and herbs)

(Pan de harina blanca relleno de coco, almendras, frutos secos y hierbas)

2.75 €

### 109. Cheese Naan

(White flour bread stuffed with home made cheese baked in clay oven)

(Pan de harina blanca con queso hecho en el Tandoor)

2.50 €

### 110. Garlic Naan

(White flour garlic bread baked in clay oven)

(Pan de harina blanca con ajos hecho en el Tandoor)

2.50 €

### 111. Butter Naan

(Multi layerd wheatflour bread with butter)

(Pan de trigo en varias láminas con mantequilla hecho en el Tandoor)

2.50 €

### 112. Tandoori Roti, Chapati

(Wheat flour bread stuffed in the traditional clay oven)

(Pan de trigo hecho en el Tandoor)

1.50 €

### 113. Chips

(Portion of typical potato chips) (Porción de patatas fritas)

2.50 €

# EVEREST TANDOORI

## DESSERTS POSTRES

### 114. Gulab Jamun

(Khooya dumpling soaked in rose flavoured syrup)  
(Empanadilla Khooya en jarabe de rosas)

**3.50 €**

### 115. Mango Kulfi

(Home made Ice cream with exotic mango fruits)  
(Helado casero con mango exótico)

**3.50 €**

### 116. Rice Pudding

(Prepared with coconut, cardamum, milk and fresh cream)  
(Preparado de coco, cardamum, leche y crema fresca)

**3.00 €**

## EVEREST SPECIAL MENU

### Special Menu

#### Different Selection

for one person only **12.95 €**

- 1. Mix Starters (Veg. + Chicken)**
- 2. Different Selection of Main Course from the Menu**
- 3. Different Vegetable Side Dish (Daily Change)**
- 4. Pilau Rice**
- 5. Garlic o Plain Naan**
- 6. Ice Cream or Coffee**

### Menú Especial

#### Elección de cualquier Plato del menú

para una persona solo **12.95 €**

- 1. Entrante mixto (Ver. + Pollo)**
- 2. Elección de cualquier plato del Menú**
- 3. Plato de Verduras (Cambio a diario)**
- 4. Arroz Pilau**
- 5. Pan de Ajo o Normal**
- 6. Helado o Café**

We are confident that your dining experience with us will be total enjoyment.

All prices are IVA included. **Todos los precios con IVA incluido.**

Your comments and suggestion are welcome and appreciated

## THANK YOU FOR YOUR VISIT

# EVEREST TANDOORI RESTAURANT

## EARLY BIRD & LUNCH MENU

Hours: 12'30 - 15'30 // 18 - 19'30

### I. STARTER

**Mix Starter (Veg. + Chicken)**

### 2. MAIN COURSE (Chicken or Lamb)

**Chicken Bhuna**

**Chicken Tikka Masala**

**Lamb Madras**

### 3. PILAU RICE or NAAN

### 4. ICE CREAM or COFFEE

**9.95 €**