

Hillary and Tenzing first to conquer Everest in 1953



The Everest Inn
Grantham's / FAVOURITE RESTAURANT
NEPALESE & INDIAN CUISINE

Welcome to Everest Inn, Grantham's favourite and award winning Nepalese & Indian Restaurant. At Everest Inn, we offer fine, upmarket Nepalese & Indian Cuisine, set in a comfortable and modern interior with soft lighting and warm ambiance. Our experienced and creative chefs are masters at presenting a combination of traditional flavours with an innovative twist. The food is faithful to its origins but yet modern and beautiful in its style of presentation.

At Everest Inn Grantham, we have always held strong to our philosophy to provide "Quality Food, Exceptional Service and Outstanding Value" which makes us stand apart from other restaurants in the area. We are as passionate about our food and services as we were when we first opened our doors 13 years ago. In pursuit of new gastronomical delights, we continue to experiment and develop for you exciting new flavours so that every experience with us is delicious and one to remember.

"We provide Quality Food, Exceptional Service and Outstanding Value with Modern, Comfortable and Relaxed Surroundings....."

Our dishes are prepared fresh and can be altered to match your taste. All dishes may contain (or have traces of) nuts, wheat or dairy products. If you have any kind of food allergies, kindly speak to a member of the staff before placing your order.



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STARTERS

- 1. Aloo Chana Puri** ✓ **£5.45**
Chick peas and potato cooked with Nepalese spices and served with deep fried bread, "Puri"
- 2. Chicken Manchurian** **£5.45**
Chicken pakora made with barbequed chicken, sweet corn, garlic, ginger, spring onions, coriander and spices; pan-fried with Manchurian Sauce
- 3. MoMo** **£5.45**
Lamb dumplings served with tomato chutney – most popular Nepalese appetizer (please allow minimum 20 minutes to serve)
- 4. Samosa or Onion Bhaji** ✓ **£4.25**
Served with tamarind chutney
- 5. Chicken Chaat** **£5.45**
Zesty chicken with chaat masala, chopped onion, lemon juice, tamarind and yogurt
- 6. Prawn Puri** **£5.45**
Prawns cooked with Nepalese spices and served with deep fried bread "puri"
- 7. Everest Fish Parcel** **£6.95**
Monkfish, salmon, shrimps, and grated onions, wrapped in pastry case served in bed of spiced baby aubergine puree
- 8. Chilli Chicken** **£5.45**
Marinated chicken tikka, pan-fried with capsicum, onion, garlic and green chilli
- 9. Gurkhali Salmon Tikka** **£6.95**
Fresh salmon marinated with Nepalese spices and barbecued in the clay oven
- 10. Everest Chilli Paneer** ✓ **£5.45**
Pan fried cottage cheese, with mix peppers, onions, garlic, ginger and fresh green chillies
- 11. Tandoori Lamb Chops** **£7.95**
Beautifully marinated lamb chops cooked in tandoori oven served with chefs special fresh mints chutney
- 12. Chilli King Prawn** **£7.95**
Pan – fried marinated king prawns cooked with fresh green chilli, garlic, and spring onions
- 13. Everest Tikka** **£5.45**
Breast of chicken tikka marinated with spices, garlic, ginger, chilli, soft cheese and served with special mint chutney
- 14. Gurkha Fish Cake** **£5.45**
Crusted salmon with mix pepper, potatoes, herbs and spices, served with chef's special strawberry chutney
- 15. Chilli Garlic Mushroom** ✓ **£4.95**
Fresh mushroom battered and sautéed with fresh garlic, ginger and spring onions
- 16. Papadoms (spicy or plain)** ✓ **£0.95**
Served with house special pickle tray

TANDOORI (CLAY OVEN)

(These dishes are marinated with Nepalese spices and barbecued in a tandoori oven, served with plain naan bread)

- 17. Saslik Special** **£11.95**
Chicken, lamb, salmon (+£1.00) or paneer tikka (✓) with green peppers, onion & tomatoes
- 18. Tandoori Chicken Grill** **£12.95**
Mix platter of chicken tikka, tandoori chicken and Everest tikka
- 19. Tandoori Mix Grill** **£13.95**
Mix platter of tandoori lamb chops, tandoori chicken, sheek kebab, and chicken tikka
- 20. Hansh Ko Sekuwa** **£13.95**
Breast of duck marinated with spices and barbecue in the clay oven
- 21. Tandoori King Prawn Saslik** **£15.95**
King prawns marinated with various spices and grilled with capsicum, onions and tomatoes
- 22. Tandoori Trout** **£12.95**
Marinated whole trout cooked in the clay oven, served with a side of spinach and mini naan

CHEF'S RECOMMENDATIONS

- 23. Nepalese Hansh Bhutuwa** **£10.95**
Barbequed breast of duck cooked with green herbs, spices, and spring onions
- 24. Machha Malekhu** **£10.95**
Marinated fish cooked with crusted mustard, touch of garlic, fresh ginger and coriander, special recipe from chef's village taught by his grandmother
- 25. Hariyali Lamb** **£9.95**
Lamb cooked with a blend of fresh mint, spring onion & Nepalese spices
- 26. Chati Kukhura** **£9.95**
Chicken cooked with fresh mushrooms, green peas in mild spices and flavoured with green herbs
- 27. Chicken Nepal** **£9.95**
Barbequed chicken cooked with slices of mango in mild sauce containing nuts
- 28. Lamb or Chicken Bhutuwa** **£9.95**
Boneless lamb or chicken with green herbs, spices and spring onions
- 29. Chicken Lasun Khursani** **£9.95**
Tender pieces of chicken cooked with fresh green chillies, garlic, and spring onions – **hot!**
- 30. Everest Mix Karahi** **£9.95**
Mixture of barbequed chicken, lamb, sheek kebab and prawn cooked with tomatoes, capsicum and coriander leaves in medium spices with red wine tossed in an iron souk
- 31. Chicken Chilli Masala** **£9.95**
Barbequed chicken cooked in Nepalese spices with creamy masala sauce touched with fresh green chillies and spring onions – fairly hot!
- 32. Gurkhali Chicken or Lamb** **£9.95**
Boneless chicken or lamb with Nepalese herbs cooked with yoghurt & green chillies – **hot!**
- 33. Aloo Masu** **£9.95**
Potato and lamb cooked with Nepalese spices and herbs

CHEF'S PLATTER

- 34. Everest Lamb Shank** £14.95
Marinated overnight, the lamb shanks are slow cooked to produce our chef's signature dish. With a rich sauce that contains the perfect mix of aroma and spices, it is served with butter naan to make a dish to remember
- 35. Sea Bream** £12.95
Pan fried marinated fillet of sea bream served with potatoes, bamboo shoots, green beans, and black eyed beans
- 36. Malabar Prawn Special** £15.95
King prawns cooked with Malabar spices and coconut milk served with jeera rice
- 37. Himalayan Chicken Chattinad** £13.95
Tender pieces of chicken cooked with aromatics herbs and spices, served with pilau rice – **hot!**
- 38. Sichuan Inspired Lamb** £13.95
Boneless lamb cooked with specially blended spices and mixed pepper including Sichuan peppercorns and cayenne pepper, shallots and garam masalas, served with pilau rice – **hot!**
- 39. Kathmandu Chicken Masala** £13.95
Revised recipe of chicken tikka cooked with Chef special rich creamy sauce served with pilau rice

VEGETABLE MAIN DISHES

(Beside the speciality Vegetable Mains, we can also prepare vegetable versions of the popular items like, Karahis, Kormas, Bhunas, Gurkhalis, etc. Please ask your Server!)

- 40. Paneer Masala** Cottage cheese cooked with special masala sauce £8.95
- 41. Everest Vegetable Masala** £8.95
Mixture of Everest vegetables with masala sauce
- 42. Aloo Tama** £8.95
Traditional Nepalese vegetable dish with bamboo shoots, potatoes, green beans, chick peas and medium spices
- 43. Sautéed Fresh Asparagus, Mushrooms and Paneer** £8.95
Fresh vegetable cooked with Nepalese herbs and spices

VEGETABLE SIDE DISHES

(All Vegetable sides can be done as mains with an additional charge of £4)

- 44. Aloo Simi** Potato and green beans cooked in medium spices £4.95
- 45. Mix Vegetables** Everest mix vegetables in Nepalese style £4.95
- 46. Fresh Courgettes** Fresh courgettes with Nepalese spices £4.95
- 47. Bombay Aloo** Traditional Indian spiced potato dish £4.95
- 48. Fresh Bhindi** Fresh okra cooked with Nepalese spices and spring onions £4.95
- 49. Sag – Mix** £4.95
Sag aloo (spinach & potatoes) or sag paneer (spinach & cottage cheese)
- 50. Mushroom Bhaji** Freshly cooked mushroom with Nepalese spices £4.95
- 51. Brinjal Bhaji** Aubergine with Nepalese spices and spring onions £4.95
- 52. Chana Masala** £4.95
Chickpeas cooked in medium spices, garnished with chopped onions
- 53. Tarka Daal** Lentils cooked with mild spices with a touch of garlic £4.95
- 54. Raita** Yoghurt with cucumber and roasted cumin £2.95
- 55. House Special Mix Salad** £3.95
Freshly prepared salad of red onions, carrots, cucumber and lettuce

PRAWN DISHES

- 56. Prawn Curry** £8.95
Curry (medium) Madras (hot) Vindaloo (very hot)
- 57. Prawn Korma** £8.95
Prawns with mild and creamy Korma sauce containing coconut and almond
- 58. Malabar Prawn Curry** £13.95
King prawns cooked with Malabar spices, and coconut milk
- 59. Everest King Prawn Masala** £13.95
Tandoori king prawn cooked in butter, ground almonds, fresh cream and special masala sauce
- 60. King Prawn Bhuna** £13.95
Cooked with medium spicy sauce

CHICKEN/LAMB DISHES

- 61. Chicken or Lamb Curry** £8.95
Curry (medium) Madras (hot) Vindaloo (very hot)
- 62. Chicken Tikka Masala** £8.95
Chicken cooked in butter, ground almonds, fresh cream and masala sauce
- 63. Chicken or Lamb Korma** £8.95
Cooked with coconut and almond in very mild creamy sauce
- 64. Chicken or Lamb Bhuna** £8.95
Cooked with medium spicy sauce
- 65. Chicken or Lamb Sag** £8.95
Medium spiced, cooked with spinach
- 66. Lamb Rogan** £8.95
A tomato based North Indian recipe, cooked in medium spices
- 67. Chicken or Lamb Dhansak** £8.95
Medium hot, sweet and sour, cooked with lentils
- 68. Chicken Jalfrezi** £8.95
Chicken cooked with peppers, onion, green chillies and herbs - reasonably hot!
- 69. Lamb Karahi** £8.95
Lamb cooked with fresh tomatoes, green peppers, coriander leaves and tossed in an iron souk
- 70. Chicken or Lamb Pasanda** £9.50
Cooked with red wine in creamy sauce, garnished with nuts and fragrant spicy mild sauce

BIRYANI DISHES

All biryani cooked with saffron flavoured basmati rice and served with traditional cucumber, tomatoes and onion raita

- 71. Chicken Tikka Biryani** £11.95
Barbequed chicken cooked in fragrant medium sauce containing nuts with basmati rice
- 72. Lamb Biryani** £11.95
Lamb cooked in fragrant medium sauce containing nuts with basmati rice

73. King Prawn Biryani	£14.95
King prawns cooked in fragrant medium sauce containing nuts with basmati rice	
74. Chef's Special Biryani	£13.95
Spiced chicken, lamb, prawns and mushrooms cooked in fragrant medium sauce containing nuts with basmati rice	
75. Vegetarian Biryani	£11.95
Fresh vegetables cooked in fragrant medium sauce containing nuts with basmati rice	

RICE PREPARATIONS

76. Plain Rice	£2.75
Boiled basmati rice	
77. Pilau Rice	£3.25
Saffron flavoured basmati rice	
78. Mushroom Rice	£3.95
Pilau rice cooked with mushrooms	
79. Vegetable Rice	£3.75
Basmati rice cooked with vegetables	
80. Special Fried Rice	£3.95
Basmati rice fried with egg, green peas, mushroom and chicken	

NAN – ROTI (HOMEMADE BREAD)

81. Plain Naan	£2.25
Traditional leavened flat bread cooked in tandoori oven	
82. Keema Naan	£2.75
Bread stuffed with spicy mincemeat	
83. Peshauri Naan	£2.75
Bread stuffed with nuts and seeds	
84. Garlic Naan	£2.75
Naan with garlic	
85. Paratha	£2.75
Buttered and layered whole wheat bread	
86. Tandoori Roti	£2.25
Popular Indian bread made from whole-wheat flour	
87. Chilli Cheese Naan	£2.95
Naan stuffed with chicken, cheese, onion and fresh chilli	

ENJOY YOUR MEAL!!!

NEXT TIME YOU CAN
BOOK YOUR TABLE ONLINE!
www.everestinngrantham.co.uk

OTHER BRANCHES

Newark:

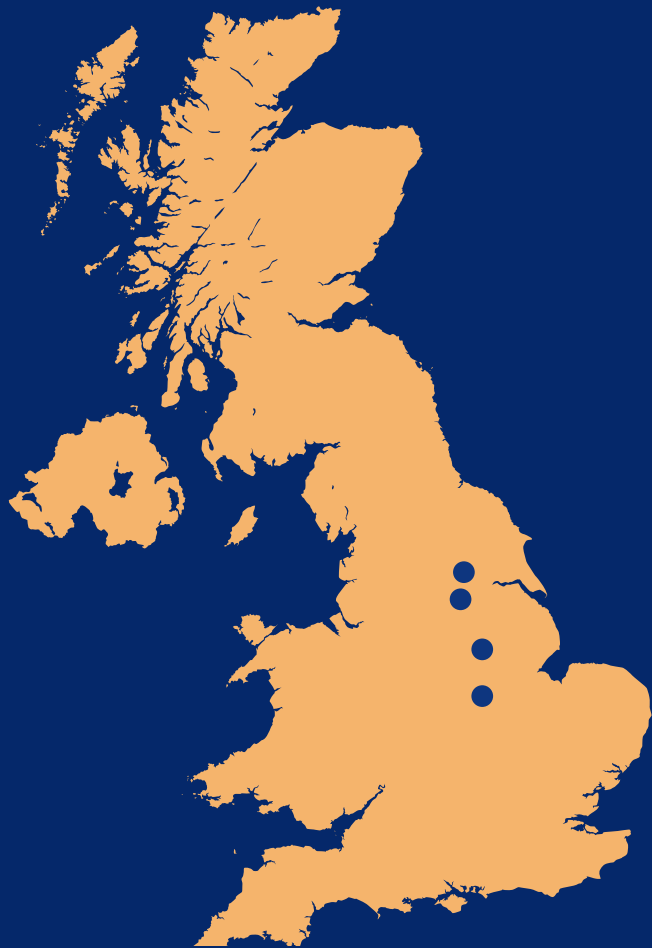
The Everest Inn Newark
69 Castlegate Centre
Newark
NG24 1BG
T: 01636 613660

Stamford:

The 8848
11 Broad Street
Stamford
Lincolnshire
PE9 1PG
T: 01780 767600

Lincoln:

Everest Xpress
(Takeaway)
412 High Street
Lincoln
LN5 8HX
T: 01522 541930



www.everestinngantham.co.uk