## **TAKEAWAY MENU**

## RESTAURANT EVEREST LUXEMBOURG

Nepalese and Indian Authentic Cuisine.

8,rue Bender

L-1229 GARE - LUXEMBOURG

TEL/FAX 00352-493355

Web: www.restauranteverest.com

## **EVEREST MENU**

THALI	THALI
Vegetarian	Non- Vegetarian
végétarien	Non végétarien
27.35 €	29.75 €
Starter/Entrée :	Starter/Entrée :
Vegetable soup with Kulcha	Non Veg. Soup with Kulcha
Soupe de légumes et kulcha	Soupe et kulcha
Main Course/Plat Principal :	Main Course/Plat Principal :
Dal	Dal
Paneer Shahi	Lamb Rogan Josh
Onion Bhajee	Lamb Keema Kebab
Vegetable Samosa	Fish & Prawn Tikka
Paneer Pakora	Tandoori Chicken
Potato	Mushroom Bhajee
Kathmandu	Meat Samosa
Aromatic Pillau Rice	Aromatic Pillau Rice
Dessert :	Dessert :
Choose one/Au choix	Choose one/au choix
Mango Kulfi	Mango Kulfi
Pista Kulfi	Pista Kulfi
Gulab Jamun	Gulab Jamun
Ice cream	Ice cream

All the main courses are served with either plain rice(white) or pillau rice(yellow) – lightly fried with aromatic spices.

Please choose which type you would prefer when ordering.

\*except Biryani dishes which already incorporate pillau rice.

## Opening times:

Monday - Saturday 12-2pm & 6 - 11 pm Closed on Sunday

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			22. PANEER SAAG	14.65 €
	STARTERS DISHES		Cottage cheese with fresh spinach in a special sauce.	40 == 0
	VEDEST SPESIAL VES SOUP	4.05.6	23. SAAG ALOO Combination of potatoes and fresh spinach cooked in an	13.75 €
	VEREST SPECIAL VEG. SOUP  palese Traditional soup in dried vegetables	4.65€	exotic sauce.	
	ended with palatable condiments.		24. MUSHROOM BHAJEE	13.95 €
2. EV	EREST SPECIAL NON VEG. SOUP	5.25€	Mushrooms cooked with fresh ginger, garlic onions and	
	palese Traditional soup in dried vegetables and meats.		spices. 25. GOBI BAHJEE	13.25 €
	IICKEN SOUP ghtly spiced Nepalese chicken soup.	4.95€	Spicy cauliflower, medium dry.	10.20 €
	GETABLE SOUP	4.35€	26. BAIGON BHARTA	13.85 €
	ixed vegetable soup.		Eggplant cooked in mild curry sauce.	40.7F.C
	GETABLE SAMOSA	5.55€	<ol> <li>DAL TADKA</li> <li>Varieties of lentils cooked in a traditional style with flavour</li> </ol>	12.75€
	angle shaped made from wheat flour, filled with dly spiced mixed vegetables		of fenugreek.	
	EAT SAMOSA	5.75€	28. PANEER SHAHI	15.25 €
	angle shaped made from wheat flour, filled with		Cottage cheese fried and then simmered in fresh	
	omatic lamb minced meat.		cream,ginger and garlic. 29. SABJI KOFTA	15.15€
	NION BHAJEE	5.85€	Deep fried vegetables balls in curry sauce.	13.13 €
	ces of onion mixed with lentils flour and deep fried. PALESE MOMO	8.15€	30. GORKHA POTATO	13.65 €
	palese steamed ravioli stuffed with mildly spiced	0.10 C	Potato cubes prepared with fresh tomato, ginger, garlic,	
	eat and herbs		green chilli and laced with fresh lemon juice.	1E 10 E
	EREST FRIED CHICKEN	7.15 €	31. MUTTER PANEER  Cottage cheese with green peas cooked with exotic sauce	15.10€
	icken slices mildly spices Marinated and coated with tills flour deep fried.		fresh ginger and garlic.	,
	/EREST KING PRAWNS	7.35 €		
	ng prawns marinated and coated with lentils flour		Chicken Dishes	
	d deep fried.	0.75.6	OO OUROVEN OURDY	45.05.6
	RIMP COCKTAIL rimp decorated with house cocktail sauce.	6.75€	32. CHICKEN CURRY  Chicken pieces cooked in a mildly curry sauce with fresh	15.25 €
	ACHA PAKORA	7.55€	tomato, ginger & garlic.	
Slic	ces of fish mildly marinated and coated with lentils		33. CHICKEN CHATPATTA (HOT)	15.65 €
	or and deep fried.	0.75.6	Chicken pieces cooked with lentils in a special sauce in	
_	NEER PAKORA ft cottage cheese coated with lentils flour and deep	6.75€	Nepali traditional style. 34. CHICKEN CHANNA (HOT)	15.65€
frie	•		Chicken pieces cooked with chickpeas and spicy sauce.	13.03 C
14. MI	XED VEGETABLE PAKORA	6.65 €	35. CHICKEN KASHMIRI	15.85 €
	esh garden vegetables mixed with lentils flour and		An exotic chicken dish with a cashew nuts and	
	ep fried. REEN CHILLI PAKORA	6.85€	garnished with cherry, pineapple and raisin 36. CHICKEN VINDALOO (HOT)	15.45 €
	een chilies marinated with lentil flour and deep fried.	0.05 €	Chicken pieces in a mouth watering hot and sour curry	13.43 €
	'EREST MIXED SALAD	7.65 €	sauce with fresh mint.	
	esh garden salad dressing with house sauce.	40.05.6	37. CHICKEN NAVARATHAN	15.75 €
	AT TIKKA SALAD  mbination of grilled lamb meat and fresh garden	10.25 €	Chicken pieces cooked with cashew nuts, garnished with egg slices fresh cream.	
	ad dressing with condiments.		38. CHICKEN TIKKA MASALA	17.25 €
18. SP	PECIAL MIXED STARTERS	14.75 €	Tender grilled marinated chicken pieces prepared in a	
	rious starter assembled - Deep fried prawn, chicken,		spicy sauce of fresh tomato, onion, capsicum, ginger	
	n, cottage cheese and fresh garden vegetables. NHI RAITA	4.35 €	and garlic. 39. CHICKEN SHAHI KORMA	15.75 €
	purt with cucumber and fresh tomato blended with	4.55 €	Mild chicken in a ground cashew nut, yogurt, ginger,	13.73 €
-	ces.		garlic & tomato sauce.	
			40. CHICKEN MAKHANI	16.25 €
	VEGETABLE DISHES		Tandoori chicken ( boneless) cooked in a special cream,	
20 141	VED VECETABLE CLIDBY	12 2F F	butter, cashew nut & tomato sauce. 41. CHICKEN SAAG	15.35 €
	XED VEGETABLE CURRY esh garden vegetables carrot, cauliflower, potatoes,	13.25 €	Chicken pieces cooked with fresh spinach	. 3.00 C
	een beans & green peas.		42. CHICKEN JALFREZI	16.15€
	• .		Tanada a milia a a a of Obila basa a mana a a a disability fara da anno a a	
	GETABLE KORMA esh mixed vegetables cooked in creamy sauce.	14.25 €	Tender pieces of Chicken prepared with fresh green chilli, capsicum, tomato, onion, ginger and garlic.	

					17.85 €
BIRYANI DISHES		SEA FOOD DISHES		Aromatic lamb minced meat flavoured with various spices and broiled in tandoor.	
43. KING PRAWN BIRYANI	18.95 €	62. KING PRAWN CURRY	16.95 €	81. LAMB CHOP(on the bone)	21.75€
Prawn in spicy aromatic pillau rice.		King prawn cooked in curry sauce with ginger and garlic.		Lamb ribs marinated in fresh ginger, garlic, yogurt and	
44. VEGETABLE BIRYANI Vegetables in aromatic pillau rice and spices.	16.25 €	63. KING PRAWN VINDALOO (HOT)	17.15€	tandoori spices.	
45. LAMB BIRYANI	17.15€	King prawns cooked in a hot and sour curry sauce with fresh mint.		83. LAMB NARGISHY KEBAB(off the bone)	17.75€
Lamb in aromatic pillau rice and spices.		64. TANDOORI KING PRAWN MASALA	21.25€	Lamb Cubes marinated in special tandoori spices.	40.05.6
46. CHICKEN BIRYANI	16.75€	Marinated grilled prawns prepared in exotic sauce		84. TANDOORI FISH TIKKA  Pieces of fish marinated in tandoori spices and grilled.	18.95€
Chicken in aromatic pillau rice and spices. 47. SHRIMP BIRYANI	16.65€	decorating with fresh tomato & capsicum. 65. KING PRAWN BAMBOO CURRY	18.25 €	, ,	17.45 €
Shrimps in aromatic pillau rice and spices.	10.03 €	King prawns cooked Nepalese style with spices and	10.23 €	Chicken pieces marinated in tandoori spices, yogurt,	
		bamboo shoot.		fresh ginger and garlic.	
BEEF DISHES		66. TANDOORI FISH TIKKA MASALA  Marinated grilled fish pieces prepared in an exotic sauce	19.95€	Indian Bread	
48. BEEF BHAJEE	16.15€	with fresh tomato, onion, capsicum, Ginger and garlic.	;	INDIAN DREAD	
Diced beef cooked in curry sauce with green peas,	10.15 €	67. GORKHA PRAWN	17.65€	86. PLAIN NAAN	3.15 €
potato, carrot, ginger and garlic.		King prawns sauted with fresh ginger, garlic and cumin		Leavened fine flour bread, freshly baked in the tandoor.	
49. BEEF VINDALOO	15.75 €	seed in Nepalese style. 68. MACHA METHI	16.25 €	87 BUTTER NAAN  Leavened fine flour bread with plant butter and freshly	3.85€
Pieces of beef cooked in a hot and sour sauce with fresh mint.		Pieces of fish cooked with fenugreek and spices.	10.23 €	baked in the tandoor.	
50. BEEF ROGANJOSH	16.65 €	69. MACHA KASHMIRI	16.35€	88. KASHMIRI NAAN	4.65€
Diced beef cooked in a rich spicy sauce and delicately		Pieces of fish cooked in a mildly spice sauce and		Leavened fine flour bread with mixed fruits raisins	
flavoured with saffron.		garnished with pineapple and fresh crème. 70. SHRIMP CURRY	16.25 €	and nuts, freshly baked in clay oven. 89. ONION NAAN	3.75€
LAMB DISHES		Shrimp cooked in curry sauce.		Leavened fine flour bread with chopped onion, freshly	00
LANIB DISHES		71. SHRIMP VINDALOO (HOT)	16.35 €	baked in the tandoor.	0.05.6
51. LAMB KEEMA CURRY	16.15€	Shrimp in a hot and sour curry sauce with fresh mint. 72. SHRIMP CHATPATA	16.45 €	90. MINT AND GARLIC NAAN Leavened fine flour bread with mint, garlic and baked	3.85€
Minced lamb cooked in a curry sauce.	10.05.6	Shrimp cooked in Nepali style.	10.43 C	in the tandoor.	
52. LAMB BHAJEE Lamb cooked with green peas, potato, carrot, ginger,	16.25 €	73. SHRIMP BAMBOO CURRY	17.25 €	91. CHEESE NAAN	4.75€
garlic and curry sauce.		Shrimp cooked in a Nepalese traditional way with bamboo		Leavened fine flour bread with special cottage cheese and	
53. LAMB VINDALOO	15.75 €	shoots and spices.		freshly baked in tandoor. 92.Everest Naan	4.65€
Pieces of lamb cooked in a hot and sour curry sauce with fresh mint.		TANDOORI DISHES (GRILLED)		Fine flour with spiced vegetables, nuts and freshly baked in the o	
54. LAMB PALAK	16.35 €			92. Lamb Naan	5.15€
Diced lamb cooked with fresh spinach in a ginger,		74. TANDOORI KING PRAWN	19.75€	Fine flour with minced lamb and freshly baked in the tandoor.  93. Chapatti	2.15€
garlic and fresh tomato.	40.75.6	King prawns marinated in fresh ginger, garlic, yogurt and spices.	tandoori	Traditional Nepalese unleavened bread.	2.10 C
55. LAMB TIKKA MASALA Grilled lamb pieces prepared with fresh tomato,	18.75€	75. SPECIAL EVEREST MIXED GRILL	22.45 €	94. Tandoori Roti	2.35 €
Onion, Capsicum, ginger and garlic.		Varieties of grilled meats – Tandoori chicken,		Indian whole wheat flour freshly baked in the tandoor.  95. Plain Paratha	3.85€
56. LAMB CHATPATA	16.35 €	Chicken tikka, prawn, fish tikka, lamb chop and lamb seekkebab, served in a hot Platter.		Whole wheat flour freshly baked in clay oven with butter in layers	
Pieces of lamb cooked with lentils in spicy		76. CHICKEN KALMI KEBAB (on the bone)	17.15€	96. Vegetable Paratha	4.65 €
sauce 57. LAMB CHANNA	16.35€	Chicken legs marinated in cream, ground cashew nuts,		Wheat flour stuffed with vegetables freshly baked in the tandoor.	4.05.6
Pieces of lamb cooked with chickpeas in spicy		fresh ginger, garlic p aste, yogurt and tandoori spices	47.05.6	97. Meat Paratha Wheat flour stuffed with minced lamb freshly baked in the tandoo	4.95€
SAUCE	15 75 <i>6</i>	77. CHICKEN GREEN KEBAB Chicken pieces marinated in fresh mint and coriander	17.35 €	Tribut hour started war nimed talls hourly ballod in the tallace	•
58. SHAHI LAMB EVEREST  Lamb pieces cooked with ground cashew nut and	15.75€	leaf paste, fresh ginger, garlic paste, yogurt and tandoori s	oices.	Online order at www.restauranteverest	.com
garnished with coconut powder and fresh cream.		78. CHICKEN DARBAR KEBAB	17.45 €		
59. LAMB ROGANJOSH	15.25 €	Chicken pieces marinated in cream, lemon, fresh ginger, wh and garlic.	nite pepper	Payment methods: Chèque Repas, Ticket Restaurant, Ticket Resto etc. American Express, Visa Card and V-Pay Card. We prefer cash if possible.	Master Card
Diced lamb in a spicy rich sauce delicately flavoured.  60. LAMB METHI	15.65 €	78. SHIKLY KEBAB	17.45 €		
Pieces of lamb cooked with fenugreek leaves.	13.03 €	Chicken pieces marinated in lemon, fresh ginger, garlic		Please mention while placing your online order.	
61. LAMB JALFREZI	16.75 €	paste, fresh egg, gram flour and tandoori spices.		Thank you.	
Pieces of Lamb sauted with fresh tomato, onion,		79. TANDOORI CHICKEN (on the bone)	15.25 €	NOTE:	
capsicum, ginger, garlic and green chilli.		Chicken legs marinated in special tandoori spices,			
		yogurt, ginger, and garlic.			