

Nan, Paratha and Roti

leavened bread cooked in the tandoor Keema Nan leavened bread stuffed with spiced minced meat Kulcha Nan leavened bread stuffed with mildly spiced onions Nan-a-Magajia leavened bread stuffed with spiced paneer (Indian cheese) Peshwari Nan ... leavened bread stuffed with almonds Garlic Nan £2.95 leavened bread cooked with fresh garlic Paratha .. a plain unleavened bread Stuffed Paratha ... unleavened bread stuffed with mildly spiced vegetables Tandoori Roti (chapati)£1.50£1.50

deep fried fluffy bread

Rice

Plain Rice	£1.95
Pilau Rice	£2.50
Special Fried Ricewith eggs and peas	£3.25
Keema Pilau	£3.50
Vegetable Pilau	£2.95
Mushroom Rice	£2.95
Lemon Rice	£2.95
Garlic Rice	£2.95

to have "invented" the popular fish

and chips dish in 1860.



FREE BOTTLE OF WINE

with all delivery orders over £40

FREE DELIVERY

on all orders over £10

10% DISCOUNT

on takeaway collections over £10 until 10.30pm

3-5 Portland Street, Cheltenham, Gloucestershire GL52 2NZ

01242 221 334

email dine@theeverest.co.uk

Opening Hours

Lunch – Noon till 2.00pm (Except Sunday)

Dinner – 6.00pm till 12.00am

Every Day inc bank holidays

Open till 12:30am Friday and Saturday



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Starter Dishe	S
Served with a salad and mint sa	auce
Onion Bhaji (2)	£2.95
Garlic Mushroom	£3.50
Brinjal Bhaji Puri	£3.50
Vegetable Platter	£4.50
Paneer Pakorah	£3.95
Garlic Chilli Paneer	£3.95
Meat or Veg Samosas (2)	£2.95
Chicken Tikka	£3.75
Chicken Pakora	£3.95
Chicken Wings	£3.50
Tandoori Chicken (1/4)	£3.75
Lamb Tikka	£3.95
Lamb Tikka Chat	£4.50
Sheekh Kebab	£3.95
Lamb Chops (2)	£4.50
Mixed Starter	£4.50
Prawn Cocktail	£4.25
Prawn Puri	£4.25
King Prawn Shuka	£4.50

Papadoms (4).....£2.50

Masala Papadom (4)£2.50

Assorted Pickles Tray£1.75

Balti Dishes

Tandoori Fish

Special dishes cooked with fresh coriander. green pepper and fenugreek seeds believed to originate from Baltistan Inorthern Pakistanl.

Mushroom Khumbi NEW£3.95

Mixed Vegetable Balti	£6.50
Chicken Balti	£6.95
Lamb Balti	£7.50
Sag Chicken Balti	£7.50
Sag Lamb Balti	£7.50
Lamb Bengan Balti (aubergine) H	£7.50
Chicken & Mushroom Balti	£7.50
Lamb & Mushroom Balti	£7.50
Prawn Balti	£7.50
King Prawn Balti£	10.95
Garlic Chicken Balti	£7.25

Tandoori Dishes

Tandoori dishes are cooked in their own juices and and are often a very healthy option.

Tandoori Chicken(half) £6.95 (full) £11.95

Tender chicken marinated and cooked with mild spices with yoghurt.

Chicken Tikka Tender pieces of chicken served off the bone, cooked with mild spices.

Shashlick Succulent pieces of mildly spiced chicken, onions, capsicum and

tomatoes.

Lamb Tikka Tender pieces of mildly spiced lamb

Hasina Tender pieces of marinated lamb, capsicum, tomatoes & onions.

Sheekh Kebab Minced lamb or mutton mixed with herbs and spices.

Tandoori Mixed Grill£12.95 A feast of chicken, king prawn, chicken, lamb tikka & sheekh kebab.

Tandoori King Prawn£12.95 Marinated succulent king prawns.

Tandoori Fish £8.50 Seasonal fish marinated with special herbs and spices.

Lamb Chops ... Lamb marinated in herbs, spices

and served with a curry sauce.

onions, capsicum and tomatoes.

Paneer Shashlick ... Mild paneer (like mozzarella) with

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Chef's Specialities

These dishes are specially prepared by our chef for people who enjoy good food. Meat, herbs and spices are cooked harmoniously to give natural taste of meat with a rich flavour of spices.

Chicken Tikka Masala£7.50 Barbecued Chicken Tikka, cooked in a mild spiced sauce of cream and almonds.

Butter Chicken Marinated pieces of tandoori grilled whole chicken, cooked off the bone in a mildly spiced butter-based sauce.

Chicken Tikka Bhuna£7.50 Marinated pieces of boneless tandoori chicken cooked and served in an aromatic sauce.

Chicken/Lamb Badam Pasanda

A mild dish of tandoori chicken or lamb pieces, served in a sauce with cream, spices herbs and almonds.

Bhuna Murgh ... Tandoori Chicken marinated then cooked off the bone with herbs and spices.

Kharai Chicken Chicken pieces cooked with spices and served in a traditional metal Kharai.

Kharai Lamb Lamb pieces cooked with spices and served in a traditional metal Kharai.

Kharai Methi Lamb Lamb pieces and fresh fenugreek leaves, cooked with spices.

Everest Mixed Grill Delight ...£12.95 Tandoori Mixed Grill and salad garnished with a thick spicy sauce.

Lamb Achari (hot) Lamb cooked with traditional spicy sauce with added special mixed pickle resulting in a piquant flavour.

Everest Special Grilled pieces of chicken, cooked with minced lamb in mild flavoured spices, garnished with boiled eggs.

Chicken Adrakhi Marinated pieces of tandoori chicken in a ginger based aromatic gravy.

Murah Losmari (hot) Garlic chilli tandoori chicken cooked off the bone in a hot and spicy sauce of garlic and chillies.

Kharai Mughlai Pahadi (hot)£8.50 Chicken, lamb and prawns with fresh chillies, garlic, ginger, tomatoes, capsicum, onions, cooked with hot herbs and spices.

Chicken Jalfrezi (hot) Marinated pieces of boneless tandoori chicken cooked with onion, capsicum, tomatoes and green chillies.

Lamb Jalfrezi (hot) Marinated pieces of tandoori lamb cooked with onion, capsicum, tomatoes and green chillies.

Shahi Chicken or Lamb Korma £7.95 Chicken pieces cooked in a voghurt based sauce with very mild spices.

King Prawn Masala Tandoori king prawns served with a butter based sauce of cream & tomatoes.

Muglai Biryani ... Rice cooked with chicken, meat and prawns, served with a vegetable sauce.

Namak Gosht NEW£8.95 An authentic Afghanistan lamb dish.

Dum Gosht NEW Marinated lamb gently steam cooked with fresh mint, fresh ginger and coriander.

Murghi Kofta NEW Minced chicken meat balls cooked in a special onion and butter based sauce.

Nawaabi Murgh NEW A roval chicken dish with a fresh chilli. coriander and mint creamy sauce.

Jal Pari NEW Sauteed marinated salmon fish fillet served with a special sauce.

Pollock Steak NEW Pollock fish with a ginger and garlic creamy sauce served with peppery mashed potatoes.

Vegetable Dishes

Vegetable Specialities

Kashmiri Khatta Paneer £6.95 Indian cheese cooked in Chef's special tangy tomato based sauce.

Garlic Bengan Subji£6.25 Auberaine Balti Mutter Paneer£6.25 Peas and cheese Mixed Vegetable Curry£6.25

Mixed Vegetable Jeera£6.50 Cumin Mutter Paneer Pasanda

Yoahurt

Dahi Aloo

Spicy potatoes cooked with a

special yoghurt based sauce.

Vegetable Side Dishes

Mixed Vegetable Kharai £6.95

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Chana Masala Chick peas	£3.50
Bhindi Bhaji Okra	£3.50
Mushroom Bhaji	£3.50
Aloo Gobi Potatoes and cauliflower	£3.9!
Sag Aloo	£3.9!
Bombay Potatoes	£3.50
Tarka Dahl Lentils	£3.50
Khatta Brinjal Aubergine with lemon and tamaring	
Mixed Raitha Yoghurt with onions and cucumber	.£2.7

Biryani Dishes

Birvani is ideal for newcomers to Indian cuisine. It is rich, rice-based dish with bay leaves, saffron, coconut, tomatoes, caramelised onions and herbs. It is is served with a vibrant sauce that will also appeal to indian cuisine aficionados.

Vegetable Biryani	£6.95
Chicken Biryani	£7.95
Lamb Biryani	£8.95
Prawn Biryani	£8.95
Chicken Tikka Biryani	£9.50
King Prawn Biryani £	10.50

Traditional **Curry Dishes**

Vegetable Dishes	£6.50
Chicken Dishes	£6.50
Lamb Dishes	£6.75
Prawn Dishes	£6.95
King Prawn Dishes	£10.95

Curry, Madras and Vindaloo Dishes A sauce of medium consistency, produced from a wide range of oriental spices giving a rich flavour. Please specify the strength medium curry, hot madras, very hot vindaloo.

Rogan Josh Dishes

These unique dishes use tomatoes, pimientoes and onions fried to produce a dish of medium strength.

Dhansak Dishes

A Persian origin piquant dish cooked with lentils, lemon juice and fresh spices.

Bhuna Dishes

A combination of spices sauteed with capsicum, onions and tomatoes to provide a dish of medium strength. Rather "dry" consistency compared with curry.

Dupiazza Dishes

A sauteed medium strength preparation of fresh onions, black pepper, coriander, cinnamon, bay leaves and cardamoms.

Korma Dishes

A preparation of mild spices with fresh cream and butter creating a delicate creamy flavour. A suitable dish for newcomers to Indian cuisine.





