



Mt Everest Cuisine
~ Traditional Indian Food ~

3641 W. Sahara Ave.
Las Vegas. NV 89102

APPETIZERS

If you suffer from a food allergy or intolerance, please let the server know before placing your order.

Vegetable Samosa [2pcs] VG

Crispy fried dumplings stuffed with potatoes and green peas. 4.99

Lamb Samosa [2pcs]

Crispy fried dumplings stuffed with minced lamb. 6.99

Chicken Samosa [2pcs]

Crispy fried dumplings stuffed with minced chicken. 5.99

Vegetable Pakora

Potatoes and onion coated in a chickpea batter and fried. 4.99

Chili Pakora VG

Green chiles coated in a chickpea batter and fried. 4.99

Chicken Pakora

Boneless chicken coated in a chickpea batter and fried. 5.99

Paneer Pakora V

Marinated paneer coated in a chickpea batter and fried. 5.99

Onion Bhaji [2pcs] VG

Sliced onions coated in chickpea flour and fried. 4.99

Aloo Tikki [2pcs] VG

Mashed potatoes coated in a chickpea batter and fried. 4.99

Samosa Chat V

Two veg samosa mashed and topped with yogurt, mint and tamarind sauce. 6.99

Chicken Chili

Boneless chicken stir-fried with green bell pepper and red onions in chili sauce. 12.99

Paneer Chili VG

Indian cheese stir-fried with green bell pepper and red onions in chili sauce. 12.99

Chicken Momo [8pcs]

Minced chicken mixture enclosed in a refined flour dough and steamed. 8.99

Veg Momo [8pcs] VG

Minced vegetable mixture enclosed in a refined flour dough and steamed. 7.99

Mixed Appetizer

Veg Samosa, Veg Pakora, Seekh Kabab, Chicken Tikka 10.99

SOUPS & SALADS

Kachumber Salad VG

Chopped lettuce, cucumber and tomato mixed with black pepper and lemon juice. 4.99

Mt. Everest Salad VG

A platter of large pieces of cucumber, carrots, and tomatoes. [No dressing] 3.99

Chicken Soup

Chicken based soup with spices. 4.99

Dal Soup V

Grounded lentil soup with spices. 4.99

Tomato Soup V

Tomato based soup with spices. 4.99

Himalayan Noodle Soup V

A noodle soup with spices. 4.99

FROM THE TANDOOR

Served on a sizzling hot plate topped with bed of fresh cut onions.

Tandoori Chicken Tikka

Boneless chicken breast flavored with yogurt and spices, and then roasted. 15.99

Tandoori Chicken

Bone-in chicken legs flavored with yogurt and spices and then roasted. 15.99

Seekh Kabab

Ground lamb seasoned with mint, cilantro, ginger, green chili and then roasted. 16.99

Tandoori Shrimp

Shrimp flavored with yogurt and spices, and then roasted. 16.99

Mixed Grill Platter

Combination platter of tandoori chicken tikka, tandoori chicken, seekh kabab and tandoori shrimp. 18.99

VG Vegan V Vegetarian 🔥 Spicy



BIRYANI/NOODLES

If you suffer from a food allergy or intolerance, please let the server know before placing your order.

Vegetable Biryani

Mixed vegetable cooked in basmati rice with cashew, cilantro, herbs and spices.
12.99

Chicken Biryani

Boneless chicken cooked in basmati rice with cashew, cilantro, herbs and spices.
13.99

Lamb Biryani

Boneless lamb cooked in basmati rice with cashew, cilantro, herbs and spices.
14.99

Goat Biryani

Bone-in goat cooked in basmati rice with cashew, cilantro, herbs and spices.
14.99

Shrimp Biryani

Shrimp cooked in basmati rice with cashew, cilantro, herbs and spices.
15.99

Chicken Noodles

Tibetan style noodles (thick) pan-fried with chunks of chicken in chili sauce.
13.99

Vegetable Noodles

Tibetan style noodles (thick) pan fried with vegetables. 12.99

NON-VEG ENTRÉES

All dishes will be prepared medium spicy unless specified.

Curry

A curry based dish flavored with onions, ginger, garlic, cilantro and spices. Served with meat of your choice:

- Chicken 13.99
- Lamb 14.99
- Shrimp 15.99
- Goat 15.99
- Fish 15.99

Tikka Masala

Creamy tomato sauce based dish mildly spiced with ginger, garlic and spices. Served with meat of your choice:

- Chicken 13.99
- Lamb 14.99
- Shrimp 15.99
- Fish 15.99

Korma

Creamy sauce with cashew and coconut powder, garlic, ginger and yogurt. Served with meat of your choice:

- Chicken 13.99
- Lamb 14.99
- Shrimp 15.99



Vindaloo

Tomato and chili based curry sauce mixed with potatoes, cilantro, vinegar and spices. Served with meat of your choice:

- Chicken 13.99
- Lamb 14.99
- Shrimp 15.99

BUTTER CHICKEN

Chicken in mild, creamy tomato curry mixed with yogurt and spices. 13.99

 Vegetarian  Spicy



CHICKEN BIRYANI



CHICKEN TIKKA MASALA



LAMB CURRY



BUTTER CHICKEN

VEGETARIAN ENTRÉES

If you suffer from a food allergy or intolerance, please let the server know before placing your order. All the dishes will be prepared medium spicy unless specified.

Vegetable Korma

Potatoes, peas, carrots and cauliflower in creamy sauce with cashew, coconut powder and spices. 13.99

Vegetable Tikka Masala

Fresh mix vegetables cooked in creamy tomato based sauce with ginger, garlic and spices. 13.99

Malai Kofta

Fried dumpling made from mashed vegetables and cheese in a creamy sauce. 13.99

Paneer Tikka Masala

Chunks of white cheese in a creamy tomato sauce mildly spiced with ginger, garlic and spices. 13.99

Mattar Paneer

Chunks of white cheese and peas cooked with onions, tomatoes, garlic, ginger and spices. 13.99

Palak Paneer

Chunks of white cheese in thick paste made from spinach and seasoned with garlic and other spices. 13.99

Kadai Paneer

Chunks of white cheese cooked in curry sauce with bell peppers, onions, tomatoes, cilantro and spices. 13.99

Baingan Bharta ♥

Roasted eggplant mashed before seasoning it with herbs and spices. 12.99

Aloo Gobi ♥★

Potatoes and cauliflower cooked with tomatoes, cilantro, cumin and coriander. 12.99

Jeera Aloo ♥★

Fried potatoes tossed in simple masalas and plenty of cumin seeds. 12.99

Bhindi Masala ♥★

Okra cooked with onions, tomatoes, ginger, garlic and cilantro. 12.99

Mushroom Mattar Masala ♥

Mushroom and green peas cooked with ginger, garlic, cilantro and spices. 12.99

Mixed Vegetables ♥

Potatoes, pea, carrots, cauliflower cooked dry with tomatoes, ginger, garlic and spices. 12.99

Chana Masala ♥

Whole chickpeas cooked with tomatoes, onions and spices. 11.99

Dal Makhani ★

Mixed lentils cooked in creamy tomato sauce with spices. 11.99

Dal Tadka ♥★

Yellow lentil cooked with onion, tomato and flavored with butter and spices. 11.99



PALAK PANEER



DAL TADKA

THALI SPECIALS

Subject to Availability [not available during holiday weekends, large conventions etc.] Items cannot be changed or replaced.

Vegetarian Thali

Appetizer: Vegetable Pakora
Main Dishes: Palak Paneer, Chana Masala, Veg Korma and Dal [lentils]
Sides: Naan, Rice and Raita
Dessert: Kheer
21.99

Mt. Everest Thali

Appetizer: Mixed Appetizer
Main Dishes: Chicken Tikka Masala, Lamb Curry, Palak Paneer, Dal [Lentils]
Sides: Naan, Rice and Raita
Dessert: Gulab Jamun
24.99



♥ - Ask for Vegan ★ - Ask for Jain

FRESH BREADS

If you suffer from a food allergy or intolerance, please let the server know before placing your order. All the breads will be served with butter unless specified.

Naan 1.99

Garlic Naan

Covered with garlic and
cilantro. 3.99

Chili Naan

Covered with chili. 3.99

Paneer Naan

Stuffed with cheese. 4.99

Garlic Chili Naan

Covered with garlic, cilantro
and chili. 4.99

Onion Kulcha

Stuffed with onion. 4.99

Kabuli Naan

Stuffed with nuts & cherry. 4.99

SIDE ORDERS

Rice

Basmati rice with a little cumin seeds. 2.99

Sweet Rice

Basmati rice with honey. 4.99

Fried Rice

Basmati Rice with butter and nuts. 5.99

Jeera Rice

Basmati rice with butter and lots of cumin seeds. 4.99

Plain Yogurt

Unsweetened homemade yogurt. 1.99

Raita

Yogurt with chopped cucumber and carrot. 2.99

Papadom [3pcs]

Crispy lentil flour crackers. 2.99

Mixed Pickles

Spices with mangoes, limes, carrots etc. 1.99

Mango Chutney

Sweet and mildly spiced mangoes. 1.99

DESSERTS

Kheer

Rice pudding with milk and sugar. 2.99

Kulfi

Creamy and dense Indian ice cream.

Mango 3.99

Pistachio 3.99

Gajar Halwa

Carrot pudding with milk, sugar and nuts. 3.99

Gulab Jamun

Sweet dumplings made from dried milk and dipped in sugar syrup. 3.99

 - Spicy  - Whole Wheat.



BEVERAGES (NON ALCOHOLIC)

Lassi

Yogurt based smoothie.

Mango 2.99

Sweet 2.99

Salted 2.99

Masala Chai

Hot Indian milk tea. 2.99

Bottled Water 1.99

Milk 1.99

Fountain Drinks

Coke/Diet Coke/Fanta/Sprite/Lemonade/Pibb Xtra 1.99

Iced Tea

Unsweetened/Sweetened 1.99

Perrier 2.99



BEVERAGE (ALCOHOLIC)

Beers from India

Taj Mahal

650ml 8.00

Flying Horse

650ml 8.00

KingFisher

355 ml 5.00

Other Beers

Corona

355ml 4.00

Heineken

355ml 4.00

Budweiser

355ml 4.00

Budlight

355ml 4.00

Wine Selection

By the Glass

Cabernet 5

Merlot 5

Chardonnay 5

Riesling 5

By Bottle

Pinot Grigio, Mezzacorona, Italy 20

Chardonnay, Kendall Jackson, Sonoma 30

White Zinfadel, Beringer, California 17

Merlot, Kendall Jackson, Sonoma 30

Shiraz, Jacobs Creek, Australia 20

Cabernet, Robert Mondavi 20



THIS ESTABLISHMENT IS PROHIBITED BY LAW FROM SERVING ALCOHOLIC BEVERAGES TO: 1. ANYONE UNDER 21 YEARS OF AGE 2. ANYONE OBVIOUSLY INTOXICATED.
ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS.