



*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. 5.99

### Lamb Samosa [2pcs]

Crispy fried dumplings stuffed with minced lamb. 7.99

### Chicken Samosa [2pcs]

Crispy fried dumplings stuffed with minced chicken. 6.99

### Vegetable Pakora

Potatoes and onion coated in a chickpea batter and fried. 5.99

### Chili Pakora **VG**

Green chiles coated in a chickpea batter and fried. 5.99

### Chicken Pakora

Boneless chicken coated in a chickpea batter and fried. 6.99

### Paneer Pakora **V**

Marinated paneer coated in a chickpea batter and fried. 6.99

### Onion Bhaji [2pcs] **VG**

Sliced onions coated in chickpea flour and fried. 5.99

### Aloo Tikki [2pcs] **VG**

Mashed potatoes coated in a chickpea batter and fried. 5.99

### Samosa Chat **V**

Two veg samosa mashed and topped with yogurt, mint and tamarind sauce. 7.99

### Chicken Chili

Boneless chicken stir-fried with green bell pepper and red onions in chili sauce. 13.99

### Paneer Chili **VG**

Indian cheese stir-fried with green bell pepper and red onions in chili sauce. 13.99

### Chicken Momo [8pcs]

Minced chicken mixture enclosed in a refined flour dough and steamed. 9.99

### Veg Momo [8pcs] **VG**

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

### Mixed Appetizer

Veg Samosa, Veg Pakora, Seekh Kabab, Chicken Tikka 12.99

## SOUPS & SALADS

### Kachumber Salad **VG**

Chopped lettuce, cucumber and tomato mixed with black pepper and lemon juice. 5.99

### Mt. Everest Salad **VG**

A platter of large pieces of cucumber, carrots, and tomatoes. [No dressing] 4.99

### 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. 16.99

### Tandoori Chicken

Bone-in chicken legs flavored with yogurt and spices and then roasted. 16.99

### Seekh Kabab

Ground lamb seasoned with mint, cilantro, ginger, green chili and then roasted. 18.99

### Tandoori Shrimp

Shrimp flavored with yogurt and spices, and then roasted. 19.99

### Mixed Grill Platter

Combination platter of tandoori chicken tikka, tandoori chicken, seekh kabab and tandoori shrimp. 21.99





# BIRYANI/NOODLES

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

## Vegetable Biryani **V**

Mixed vegetable cooked in basmati rice with cashew, cilantro, herbs and spices. **13.99**

## Chicken Biryani

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

## Lamb Biryani

Boneless lamb cooked in basmati rice with cashew, cilantro, herbs and spices. **16.99**

## Goat Biryani

Bone-in goat cooked in basmati rice with cashew, cilantro, herbs and spices. **16.99**

## Shrimp Biryani

Shrimp cooked in basmati rice with cashew, cilantro, herbs and spices. **17.99**

## Chicken Noodles

Tibetan style noodles (thick) pan-fried with chunks of chicken in chili sauce. **14.99**

## Vegetable Noodles **♥★**

Tibetan style noodles (thick) pan fried with vegetables. **13.99**

# 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 14.99

Lamb 16.99

Shrimp 17.99

Goat 17.99

Fish 17.99

## Tikka Masala

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

Chicken 15.99

Lamb 16.99

Shrimp 17.99

Fish 17.99

## Korma

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

Chicken 15.99

Lamb 16.99

Shrimp 17.99

## Vindaloo

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

Chicken 14.99

Lamb 16.99

Shrimp 17.99

## Keema Lamb

Ground Lamb cooked with green peas, garlic, ginger and other spices **16.99**

## Jalfrezi

Curry sauce prepared with bell peppers, onions, cilantro, spices and mixed with yogurt. Served with meat of your choice:

Chicken 14.99

Lamb 16.99

Shrimp 17.99

## Saag

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

Chicken 14.99

Lamb 16.99

Shrimp 17.99

## Kadai Specials

Chicken/lamb/shrimp cooked in curry sauce with bell peppers, onion, tomatoes, cilantro and spices

Chicken 14.99

Lamb 16.99

Shrimp 17.99

## Mushroom Special

Chicken/lamb/shrimp cooked in curry sauce with fresh mushroom, cilantro, herbs and spices

Chicken 14.99

Lamb 16.99

Shrimp 17.99

# BUTTER CHICKEN

Chicken in mild, creamy tomato curry mixed with yogurt and spices. **15.99**



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. 14.99

## Vegetable Tikka Masala

Fresh mix vegetables cooked in creamy tomato based sauce with ginger, garlic and spices. 14.99

## Malai Kofta

Fried dumpling made from mashed vegetables and cheese in a creamy sauce. 14.99

## Paneer Tikka Masala

Chunks of white cheese in a creamy tomato sauce mildly spiced with ginger, garlic and spices. 14.99

## Mattar Paneer

Chunks of white cheese and peas cooked with onions, tomatoes, garlic, ginger and spices. 14.99

## Palak Paneer

Chunks of white cheese in thick paste made from spinach and seasoned with garlic and other spices. 14.99

## Aloo Palak

Potatoes in thick paste made from spinach and sesame with garlic, other spice. 14.99

## Kadai Paneer

Chunks of white cheese cooked in curry sauce with bell peppers, onions, tomatoes, cilantro and spices. 14.99

## Baingan Bharta ♥

Roasted eggplant mashed before seasoning it with herbs and spices. 14.99

## Aloo Gobi ♥★

Potatoes and cauliflower cooked with tomatoes, cilantro, cumin and coriander. 13.99

## Jeera Aloo ♥★

Fried potatoes tossed in simple masalas and plenty of cumin seeds. 13.99

## Bhindi Masala ♥★

Okra cooked with onions, tomatoes, ginger, garlic and cilantro. 14.99

## Mushroom Mattar Masala ♥

Mushroom and green peas cooked with ginger, garlic, cilantro and spices. 14.99

## Mixed Vegetables ♥

Potatoes, pea, carrots, cauliflower cooked dry with tomatoes, ginger, garlic and spices. 13.99

## Chana Masala ♥

Whole chickpeas cooked with tomatoes, onions and spices. 13.99

## Dal Makhani ★

Mixed lentils cooked in creamy tomato sauce with spices. 13.99

## Dal Tadka ♥★

Yellow lentil cooked with onion, tomato and flavored with butter and spices. 13.99

# 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

24.99

## 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

27.99

♥ - Ask for Vegan      ★ - Ask for Jain



PALAK PANEER



DAL TADKA





## 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** 2.99

**Garlic Naan**

Covered with garlic and cilantro. 3.99

**Chili Naan** 🌶️

Covered with chili. 3.99

**Paneer Naan**

Stuffed with cheese. 5.99

**Garlic Chili Naan** 🌶️

Covered with garlic, cilantro and chili. 4.99

**Onion Kulcha**

Stuffed with onion. 5.99

**Kabuli Naan**

Stuffed with nuts & cherry. 5.99

## SIDE ORDERS

**Rice**

Basmati rice with a little cumin seeds. 2.99

**Sweet Rice**

Basmati rice with honey. 5.99

**Fried Rice**

Basmati Rice with butter and nuts. 6.99

**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. 3.99

**Kulfi**

Creamy and dense Indian ice cream.

Mango 4.99

Pistachio 4.99

**Gajar Halwa**

Carrot pudding with milk, sugar and nuts. 4.99

**Gulab Jamun**

Sweet dumplings made from dried milk and dipped in sugar syrup. 4.99

**Keema Naan**

Stuffed with lamb. 5.99

**Tandoori Roti** 🌶️

Whole wheat bread in tandoori oven. 3.99

**Paratha** 🌶️

Layered bread 4.99

**Aloo Paratha** 🌶️

Stuffed with potatoes and spices. 5.99





# BEVERAGES (NON ALCOHOLIC)

## Lassi

Yogurt based smoothie.

Mango 3.99

Sweet 3.99

Salted 3.99

## Masala Chai

Hot Indian milk tea. 2.99

## Bottled Water 1.99

## Milk 1.99

## Fountain Drinks

Coke/Diet Coke/Fanta/Sprite/Lemonade/Dr. Pepper 2.99

## Perrier 3.99



# BEVERAGE (ALCOHOLIC)

## Beers from India

### Taj Mahal

650ml 10.00

### Flying Horse

650ml 10.00

### KingFisher

355 ml 6.00

## Other Beers

### Corona

355ml 5.00

### Heineken

355ml 5.00

## Wine Selection

### By the Glass

Cabernet 6

Merlot 6

Chardonnay 6

Riesling 6

### By Bottle

Pinot Grigio, Mezzacorona, Italy 25

Chardonnay, Kendall Jackson, Sonoma 35

White Zinfandel, Beringer, California 20

Merlot, Kendall Jackson, Sonoma 35

Shiraz, Jacobs Creek, Australia 25

Cabernet, Robert Mondavi 25

