

3641 W. Sahara Ave. Las Vegas. NV 89102

APPFT17FRS

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

Vegetable Samosa [2pcs] 🚾

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 🚾 🔪

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] 🚾

Sliced onions coated in chickpea flour and fried. 5.99

Aloo Tikki [2pcs] 🥨

Mashed potatoes coated in a chickpea batter and fried. 5.99

Samosa Chat **W**

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 😈 📞

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 🚾

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

Mt. Everest Salad vo

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

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

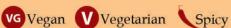
Tandoori Shrimp

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

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Vegetable Biryani 🚺

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 ENTR

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

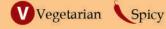
Shrimp 17.99

Keema Lamb

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

BUTTER CHICKEN

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





Ialfrezi

Curry sauce prepared with bell peppers, onions, cilantro, spices and mixed with yog 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





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

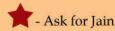
Mt. Everest Thali

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









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

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

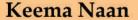
Gajar Halwa

Carrot pudding with milk, sugar and nuts. 4.99

Gulab Jamun

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





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



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 Zinfadel, Beringer, California 20 Merlot, Kendall Jackson, Sonoma 35 Shiraz, Jacobs Creek, Australia 25 Cabernet, Robert Mondavi 25



