

Everest Kitchen

Starters

Vegetable Samosa (2 pcs) ✓	7
Deep fried triangular pastry stuffed with mildly spiced potatoes & green peas.	
Vegetable Pakoda ✓ G.F.	6
Deep fried mixed vegetables spiced with chickpea batter.	
Samosa Chaat	9
Vegetable Samosa smashed & topped with garbanzo, yogurt, onion, spices & chutney.	
Nimki Chaat	8
Homemade crackers topped with garbanzo, yogurt, onion, spices & chutney.	
Everest Salad ✓ G.F.	11
Organic Spring mix, Avocado, tomato, cucumber & garbanzo.	

Momo

Popular Nepali & Tibetan Dish

Steam Momo	
Steamed Dumplings filled with Minced chicken, Buffalo or veggies & Chives, onion & Special spices.	
Chicken \$12 Veggie ✓ \$ 12 Buff \$ 13.5	
Jhol Momo (spicy)	
Momo served drowning in tomato chutney soup.	
Chicken \$13 Veggie ✓ \$ 13 Buff \$ 14.5	
Chili Momo (spicy)	
Momo steamed & deep fried then Sautéed with chili sauce, bell pepper & onion.	
Chicken \$14 Veggie ✓ \$ 14 Buff \$ 15.5	

Goat Dish

(Served with Rice)

Goat Curry G.F.	18
Bone-in goat meat cooked with homemade herbs & spices in curry sauce.	
Pan Fried Goat G.F.	20
Bone-in goat meat pan-fried with onion, bell pepper, tomato, herbs & spices.	

Salmon Dish

(Served with Rice)

Fish curry G.F.	20
Wild caught Salmon Fillets cooked with homemade herbs & spices in curry sauce.	
Salmon Tikka Masala G.F.	20
Wild caught Salmon fillets cooked with homemade herbs & spices in special creamy sauce.	

À la carte

Chicken Chili G.F.	16
Marinated chicken breast fried with onion, bell pepper & spices.	
Chicken Choila G.F.	15
Chicken breast baked & marinated with spices, ginger, garlic, onion & bell pepper.	

Naan (Bread)

Baked in traditional style clay oven

Plain Naan	3	Roti ✓	3
Garlic Naan	4	Honey Naan	3.5
Cheese Naan	5	Potato Naan	5

Noodles

Chicken Chowmein	13
Stir fried noodles with chicken & vegetables, cooked with homemade spices & sauce.	
Vegetable Chowmein ✓	13
Stir fried noodles with seasonal vegetables, cooked with homemade spices & sauce.	

Tandoori Dish

(Cooked in traditional clay oven)

Chicken Sekuwa G.F.	18
Boneless chicken thigh marinated overnight in garlic, ginger, lemon, herbs & spices.	
Chicken Tandoori Tikka Kabob G.F.	18
Chicken breast marinated overnight in garlic, ginger, yogurt, herbs & spices.	

Lamb Dish

(Served with Rice)

Lamb Curry G.F.	18
Boneless lamb cooked with homemade herbs & spices in curry sauce.	
Lamb Saag G.F.	18
Boneless lamb & finely chopped spinach cooked with homemade herbs & spices.	
Lamb Tikka Masala G.F.	18
Boneless Lamb cooked with homemade herbs & spices in special creamy sauce.	
Pan fried Lamb G.F.	20
Boneless lamb pan-fried with onion, tomato Bell pepper, herbs & spices.	

Chicken Dish

(Served with Rice)






Chicken Curry G.F.	16
Boneless chicken thigh cooked with homemade herbs & spices in curry sauce.	
Chicken Saag G.F.	16
Boneless chicken thigh & finely chopped spinach cooked with homemade herbs & spices.	
Chicken Tikka Masala G.F.	16
Boneless chicken breast baked in tandoor oven & cooked with special creamy sauce.	
Chicken Korma G.F.	16
Boneless chicken thigh mildly spiced and Cooked with ground cashew nuts, herbs & spices in creamy sauce.	
Pan Fried Chicken G.F.	16
Boneless chicken thigh pan fried with bell pepper, onion, herbs & spices.	

Veggie Dish

(Served with Rice)

Saag Paneer G.F.	15
Finely chopped spinach cooked with chunks of homemade cheese (paneer), special herbs & spices.	
Paneer Tikka Masala G.F.	15
Homemade cheese (paneer) cooked with creamy sauce, special herbs & spices.	
Tofu Tikka Masala G.F.	15
Organic Tofu cubes cooked with delicate creamy sauce, special herbs & spices.	
Veggie Kofta Masala G.F.	16
Vegetable balls cooked delicately with creamy sauce, special herbs & spices.	
Vegetable korma G.F.	16
A delicious entrée made of fresh vegetables & homemade cheese (paneer) in a ground cashew, creamy sauce, special herbs & spices.	
Paneer Pharsi G.F.	15
Organic Pumpkin cooked with chunks of homemade cheese (paneer), special herbs & spices.	

Side Order

Rice (Basmati or Brown)  G.F.	3
Sweet Mango Chutney  G.F.	3
Daal Soup (Lentil Soup)  G.F.	7
Papad  G.F.	3
Crispy baked lentil wafers.	
Raita G.F.	4
Yogurt seasoned with mint, cucumber & spices.	
Alu Ko Aachar  G.F.	4
Cucumber, Potatoes, Ginger, Sesame seeds & spices. Nepali Chutney	








BEER

Taj Mahal (India) 12 oz 22 oz	5 9
Flying Horse 22 oz (India)	9
King Fisher (India)	5
Blue Moon Wheat Ale	5
Modelo	5
Obsidian Stout, Deschutes	6
Golden State, Mighty Dry Cider 16 oz	6
Anchor Steam	6
Hazy IPA, Sierra NV (Can)	5
Ballast Point, Sculpin IPA	6
Fort Point, Kolsch Style Ale (Can)	6

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Vegan Dish

(Served with Rice)

Alu Cauli  G.F.	15
Organic Cauliflower & potatoes cooked deliciously with special herbs & spices.	
Tofu Saag  G.F.	14
Finely chopped spinach & organic tofu Cubes cooked with special herbs & spices.	
Chana Masala  G.F.	14
Garbanzo beans cooked with special herbs & spices.	
Cauli Chana  G.F.	15
Organic Cauliflower & Garbanzo beans cooked with special herbs & spice in tomato-onion gravy.	
Chiyau Alu Matar Cauli  G.F.	15
Organic Mushrooms, Potatoes, Green Peas & Cauliflower cooked with special herbs & spices.	
Pharsi Chana  G.F.	15
Organic Pumpkin & Garbanzo beans cooked with special herbs & spices. Typical Nepali dish.	
Pharsi Tofu  G.F.	15
Organic Pumpkin & Organic tofu cubes cooked with special herbs & spices.	

Drinks


Chiya (Hot)	3
Iced Tea	4
Mango Lassi	4
Mint Lemonade	4.5
Ginger Beer	4.5
Can Soda (Coke, Diet coke, Sprite)	3
Sparkling Water (S. Pellegrino)	4
Lemon Ginger / Green Tea (Hot)	3

WINE


Sparkling

Prosecco, Benvolio	11
Brut, Grandial Blanc de Blancs, France	9 36


Rosé

Pinot Noir Rosé, La Crema, Monterey, CA	11 44
Rosé, Juan Gil, Jumilla, Spain (Vegan) 	10 40

White

Pinot Grigio, Benvolio, Friuli, Italy	9 36
Sauvignon Blanc, Murphy Goode, Santa Rosa, CA	9 36
Unoaked Chardonnay, Kendall Jackson, CA	10 40
Albarino, Kentia, Rias Baixas, Spain (Vegan) 	11 44
Chardonnay, La Crema, Sonoma, CA	12 48

Red

Red Blend, Kendall Jackson, Santa Rosa, CA	10 40
Cabernet Sauvignon, Calina, Valle Central, Chile	9 36
Malbec, Angulo Innocenti, La Consulta, Argentina	12 48
Pinot Noir, Murphy Goode, Santa Rosa, CA	10 40
Red Blend, Can Blau, Montsant, Spain (Vegan) 	12 48
Zinfandel, Edmeades, Mendocino County, CA	11 44

*Please inform your server of any food allergies or dietary restriction