



## Everest Momo & Curry House

### Take-Away Menu

#### Mo:Mo Magic:

*Delicate dumplings filled with your choice of seasoned meat or vegetables, steamed to perfection and served with a tangy dipping sauce, offering a delightful taste of Himalayan cuisine.*

Steamed Vegetables Mo:Mo (v)	\$14
Steamed Chicken Mo:Mo	\$15
Steamed Lamb Mo:Mo	\$16
Vegetables Chilli Mo:Mo (v)	\$16
Chicken Chilli Mo:Mo	\$18
Lamb Chilli Mo:Mo	\$20
Jhol Vegetables Mo:Mo (v)	\$15
Jhol Chicken Mo:Mo	\$16
Jhol Lamb Mo:Mo	\$18

#### Chowmein Enthusiast:

*Stir-fried noodles tossed with a vibrant mix of fresh vegetables and your choice of protein, seasoned with savory sauces for a delightful and satisfying dish.*

Vegetables Chowmein (v)	\$15
Egg Chowmein	\$16
Chicken Chowmein	\$17
Lamb Chowmein	\$18
Mix Chowmein	\$20

### **Nepali Street Food:**

*Experience a symphony of flavors with our Nepali street foods, featuring an array of vibrant and spicy dishes that capture the essence of Nepal's bustling street markets, from spicy choila to tangy chatpate.*

<b>Pani Puri (6 pcs) (v)</b>	<b>\$10</b>
<b>Chatpate (v)</b>	<b>\$12</b>
<b>Wai-Wai Sadeko (v)</b>	<b>\$15</b>
<b>Aloo Tama Sadeko (v)</b>	<b>\$15</b>
<b>Chicken Sadeko</b>	<b>\$18</b>
<b>Chicken Choila</b>	<b>\$18</b>
<b>Lamb Choila</b>	<b>\$20</b>

### **Culture fusion:**

*A fusion of Nepali, Indian and Chinese culinary traditions, featuring dishes like spicy Chilli Paneer, savory Hakka Noodles, and tangy Manchurian, delivering a delightful blend of flavors and textures. 🔥*

<b>Chilli Chips (v)</b>	<b>\$15</b>
<b>Chilli Soya (v)</b>	<b>\$16</b>
<b>Chilli Paneer (v)</b>	<b>\$17</b>
<b>Chilli Chicken</b>	<b>\$18</b>
<b>Chilli Sausage</b>	<b>\$15</b>
<b>Gobhi Manchurian (v)</b>	<b>\$15</b>
<b>Vegetables Manchurian (v)</b>	<b>\$16</b>
<b>Chicken Manchurian</b>	<b>\$18</b>
<b>Vegetables Hakka Noodles</b>	<b>\$15</b>
<b>Eggs Hakka Noodles</b>	<b>\$16</b>
<b>Chicken Hakka Noodles</b>	<b>\$17</b>
<b>Lamb Hakka Noodles</b>	<b>\$18</b>
<b>Mix Hakka Noodles</b>	<b>\$20</b>

### **From the streets of India:**

*Explore the vibrant flavors of India with our selection of street food-inspired dishes, perfect for indulging your taste buds in the bustling and diverse culinary scene of the streets.*

<b>Vegetable Samosa (2 Pcs) (v)</b>	<b>\$7</b>
<b>Meat Samosa (2 Pcs)</b>	<b>\$8</b>
<b>Subzi Pakora (v)</b>	<b>\$8</b>
<b>Chicken Pakora</b>	<b>\$12</b>

### **Tandoori Temptations:**

*Indulge in our Tandoori Temptations, featuring succulent meats and vegetables marinated in aromatic spices and grilled to perfection in a traditional clay oven, offering a smoky and flavorful experience.*

#### **Paneer Tikka (v)**

**\$15**

Cubes of paneer marinated in a tangy yogurt mixture with aromatic spices, grilled to perfection, offering a mouthwatering blend of creamy texture and bold flavors.

#### **Chicken Tikka**

**\$17**

Tender chicken pieces marinated in a blend of yogurt and spices, grilled to perfection, offering a succulent and aromatic experience.

#### **Fish Tikka**

**\$17**

Fresh fish fillets marinated in a flavorful blend of spices and yogurt, grilled to perfection, offering a delightful combination of tender texture and bold flavors.

#### **Tandoori Chicken**

**\$18**

Marinated chicken cooked in a traditional clay oven (tandoor), resulting in juicy, flavorful meat with a delicious smoky char.

#### **Grilled Garlic Prawns**

**\$17**

Jumbo prawns marinated in a flavorful spice blend and grilled to perfection, offering a delightful seafood option.

#### **Lamb Seekh Kabab**

**\$17**

Succulent minced lamb seasoned with traditional spices, molded onto skewers, and grilled to perfection, offering a smoky, flavorful indulgence.

#### **Everest Tandoori Platter**

**\$20**

A delectable assortment of tandoori delights such as chicken tikka, lamb seekh kebab, and fish tikka, each bursting with authentic flavors and grilled to perfection, offering a tantalizing feast for the senses.

## Vegetarian Creations:

### Paneer Saag

**\$18**

Cubes of paneer (Indian cottage cheese) cooked in a creamy spinach gravy with aromatic spices, offering a flavorful and vegetarian-friendly dish with a touch of earthy richness.

### Paneer Tikka Masala

**\$18**

Cubes of paneer (Indian cottage cheese) marinated in spices, grilled to perfection, and simmered in a creamy tomato-based sauce with a blend of aromatic spices, offering a rich and flavorful vegetarian dish that's sure to please.

### Everest Mixed Vegetables

**\$17**

A flavorful medley of fresh vegetables cooked in a savory sauce with aromatic spices, offering a colorful and nutritious vegetarian dish inspired by the bountiful produce of the Himalayan region.

### Yellow Dahl

**\$16**

A comforting and nutritious dish made with yellow lentils, cooked to perfection with aromatic spices, onions, and tomatoes, offering a flavorful and wholesome vegetarian option.

### Aloo Tama

**\$16**

A traditional Nepali dish featuring tender bamboo shoots (tama) and potatoes (aloo) cooked in a flavorful gravy with aromatic spices, offering a unique and hearty vegetarian delicacy with a touch of tanginess.

## Everest Exclusive:

*Embark on a culinary journey with our exclusive selection of dishes, meticulously curated to showcase the rich and diverse flavors of the Himalayas, offering a dining experience that's truly unparalleled.*

### Himalayan Style Goat Curry

**\$22**

Tender pieces of goat meat cooked in a rich and flavorful curry sauce with a blend of Himalayan spices, offering a hearty and aromatic dish that's sure to transport you to the majestic mountains of the Himalayas.

## Chicken Creations:

*Indulge in our diverse range of chicken dishes, expertly crafted to tantalize your taste buds and satisfy your cravings.*

### Butter Chicken

**\$20**

A rich and creamy tomato-based curry with tender chicken pieces, flavored with butter, cream, and aromatic spices.

### Chicken Tikka Masala

**\$20**

Tender pieces of chicken marinated in yogurt and spices, grilled to perfection, and simmered in a creamy tomato-based sauce infused with aromatic spices, offering a rich and flavorful dish that's sure to please.

### Chicken Saag

**\$20**

Tender chicken cooked in a creamy spinach gravy with a blend of aromatic spices, offering a flavorful and nutritious dish with a hint of earthy richness.

### Chicken Korma

**\$20**

Juicy pieces of chicken cooked in a rich and creamy sauce made with yogurt, cream, and a blend of aromatic spices, offering a mild and luxurious dish with a hint of sweetness.

### Chicken Madras

**\$20**

Tender chicken cooked in a spicy and tangy sauce with a blend of South Indian spices, offering a bold and flavorful dish with a fiery kick.

### Chicken Vindaloo

**\$20**

Tender chicken pieces cooked in a tangy and spicy sauce with vinegar, garlic, and a blend of aromatic spices, offering a bold and fiery dish with a tantalizing burst of flavors.

### Himalayan Chicken Curry

**\$20**

Succulent chicken pieces cooked in a flavorful curry sauce with a blend of Himalayan spices, offering a rich and aromatic dish that's sure to transport you to the majestic mountains of the Himalayas.

## Lamb Creations:

*Savor the rich and robust flavors of our lamb dishes, meticulously prepared to offer a culinary experience that's truly unforgettable.*

### **Rogan Josh**

**\$22**

A classic Kashmiri curry made with tender chunks of lamb cooked in a rich and aromatic gravy flavored with Kashmiri spices like saffron and dry ginger.

### **Lamb Saag**

**\$22**

Tender pieces of lamb cooked in a creamy spinach gravy with aromatic spices, offering a flavorful and hearty dish with a touch of earthy richness.

### **Lamb Korma**

**\$22**

Tender pieces of lamb cooked in a creamy and fragrant sauce made with yogurt, cream, and a blend of aromatic spices, offering a mild and indulgent dish with a hint of sweetness.

### **Lamb Madras**

**\$22**

Tender lamb cooked in a spicy and tangy sauce with a blend of South Indian spices, offering a bold and flavorful dish with a fiery kick.

### **Lamb Vindaloo** 🔥

**\$22**

Tender lamb pieces cooked in a tangy and spicy sauce with vinegar, garlic, and a blend of aromatic spices, offering a bold and fiery dish with a tantalizing burst of flavors.

### **Himalayan Lamb Curry**

**\$22**

Tender pieces of lamb cooked in a flavorful curry sauce with a blend of Himalayan spices, offering a rich and aromatic dish that transports you to the majestic mountains of the Himalayas.

## Seafood Creations:

*Dive into the depths of flavor with our seafood dishes, featuring fresh and succulent ingredients expertly prepared to tantalize your palate and satisfy your seafood cravings.*

### **Fish Masala** **\$23**

Tender fish fillets cooked in a rich and flavorful tomato-based sauce with a blend of aromatic spices, offering a delectable and satisfying seafood dish.

### **Fish Korma** **\$23**

Tender fish fillets cooked in a creamy and fragrant sauce made with yogurt, cream, and a blend of aromatic spices, offering a mild and luxurious seafood dish with a hint of sweetness.

### **Prawn Korma** **\$23**

Juicy prawns cooked in a creamy and fragrant sauce made with yogurt, cream, and a blend of aromatic spices, offering a mild and luxurious seafood dish with a hint of sweetness.

### **Prawn Saag** **\$23**

Juicy prawns cooked in a creamy spinach gravy with aromatic spices, offering a flavorful and indulgent seafood dish with a touch of earthy richness.

### **Chef's Special Fish & Prawn** **\$25**

Indulge in our Chef's Special featuring succulent fish and juicy prawns cooked to perfection with a blend of aromatic spices, offering a delightful seafood experience curated by our culinary experts.

## Rice Specialties:

*Experience the comforting embrace of our rice dishes, expertly crafted to perfection and infused with aromatic flavors that transport you to culinary bliss.*

### **Plain Basmati Rice (v) \$6**

Long-grain basmati rice cooked to perfection, offering a fluffy and aromatic accompaniment to complement any dish on our menu.

### **Pulao Rice (v) \$7**

Fragrant basmati rice tempered with cumin seeds and aromatic spices, offering a flavorful and aromatic side dish that pairs perfectly with any curry or main course.

### **Vegetables Fried Rice (v) \$12**

Fragrant basmati rice stir-fried with a colorful medley of fresh vegetables, and aromatic spices, offering a flavorful and satisfying dish that's perfect as a standalone meal or as a delicious accompaniment to any curry or main course.

### **Eggs Fried Rice \$14**

Fragrant basmati rice stir-fried with scrambled eggs, mixed vegetables, and aromatic spices, offering a satisfying and flavorful dish that's perfect as a standalone meal or as a delicious accompaniment to any curry or main course.

### **Chicken Fried Rice \$16**

Fragrant basmati rice stir-fried with tender pieces of chicken, mixed vegetables, and aromatic spices, offering a hearty and flavorful dish that's perfect as a standalone meal or as a delicious accompaniment to any curry or main course.

### **Vegetables Biryani (v) \$15**

Fragrant basmati rice layered with a colorful assortment of fresh vegetables, aromatic spices, and herbs, offering a flavorful and aromatic one-pot dish that's perfect for vegetarians and biryani enthusiasts alike.

### **Chicken Biryani \$17**

Fragrant basmati rice cooked with succulent pieces of marinated chicken, aromatic spices, and herbs, layered together to create a flavorful and aromatic one-pot dish that's perfect for any occasion.

### **Lamb Biryani \$18**

Fragrant basmati rice cooked with tender pieces of lamb, aromatic spices, and herbs, layered together to create a flavorful and aromatic one-pot dish that's perfect for any occasion.

### **Prawn Biryani \$19**



Fragrant basmati rice cooked with succulent prawns, aromatic spices, and herbs, layered together to create a flavorful and aromatic one-pot dish that's perfect for any seafood lover.

### **Naan Specialties:**

*Delight in our selection of naan bread, expertly baked to perfection in our traditional clay oven (tandoor), and infused with a variety of flavors and fillings to elevate your dining experience.*

#### **Plain Naan \$3.50**

A light and airy texture that's perfect for sopping up flavorful curries or enjoying on its own.

#### **Butter Naan \$4**

Brushed with melted butter for a rich and indulgent flavor, perfect for pairing with your favorite curries or enjoying as a tasty snack.

#### **Garlic Naan \$4.50**

Infused with aromatic garlic and brushed with melted butter, offering a flavorful and indulgent twist on the classic naan, perfect for pairing with your favorite curries or enjoying on its own.

#### **Cheese Naan \$7**

Stuffed with a generous amount of melted cheese, offering a deliciously gooey and indulgent twist on the classic naan, perfect for cheese lovers and as a satisfying accompaniment to your favorite curries.

#### **Chilli Cheese Naan \$8**

Stuffed with a fiery blend of melted cheese and spicy green chillies, offering a deliciously bold and indulgent twist on the classic naan, perfect for those who crave a spicy kick with their cheesy indulgence.

#### **Tandoori Roti \$3.50**

Whole wheat bread cooked in a clay oven (tandoor), offering a slightly crispy exterior and a soft, chewy interior, perfect for pairing with your favorite curries or enjoying as a wholesome accompaniment to any meal.

#### **Aloo Paratha \$7**

Flatbread stuffed with a savory filling of spiced mashed potatoes offering a flavorful and satisfying dish.

#### **Peshwari Naan \$8.50**

Stuffed with a delicious mixture of chopped nuts, raisins, and coconut, offering a sweet and nutty flavor profile that's perfect for indulging your taste buds.

#### **Keema Naan \$8**

Stuffed with a flavorful mixture of spiced minced meat, offering a hearty and satisfying twist on the classic naan, perfect for meat lovers and as a delicious accompaniment to your favorite curries.

### **Sides:**

*Complement your meal with our selection of flavorful sides, perfect for enhancing your experience.*

#### **Papadams (4 Pcs) \$2**

Thin and crispy Indian lentil crackers, served as a delightful appetizer or accompaniment, offering a satisfying crunch and a burst of flavor with every bite.

#### **Mint & Coriander Chutney \$2.50**

A refreshing and flavorful condiment made with fresh mint, coriander, and spices, offering a zesty and aromatic accompaniment to your favorite Indian dishes.

#### **Mango Chutney \$3**

A sweet and tangy condiment made with ripe mangoes, sugar, vinegar, and spices, offering a delightful burst of fruity flavor that pairs perfectly with a variety of Indian dishes.

#### **Mixed Pickle \$3**

A tangy and spicy medley of mixed vegetables, pickled with aromatic spices and oil, offering a flavorful and crunchy accompaniment that adds a zingy kick to your meal.

#### **Raita \$5**

A cooling yogurt-based condiment mixed with shredded cucumbers, tomatoes, onions, and aromatic spices, offering a refreshing and creamy accompaniment that balances the heat of spicy dishes and adds a burst of flavor to your meal.

## Desserts:

*Indulge your sweet tooth with our selection of delightful desserts, perfect for ending your meal on a deliciously sweet note.*

### **Gulab Jamun (2 Pcs) \$5**

Soft and spongy milk dumplings soaked in a fragrant sugar syrup with hints of rose water offering a decadent and indulgent sweet treat that melts in your mouth.

### **Rasmalai (2 Pcs) \$6**

Soft and spongy cheese dumplings soaked in a creamy and sweetened milk offering a delicate and indulgent dessert.

### **Rasgulla (2 Pcs) \$5**

Soft and spongy cheese balls soaked in a light and sweet sugar syrup, offering a simple yet delightful dessert that melts in your mouth.

## Drinks:

<b>Mango Lassi</b>	<b>\$6</b>
<b>Plain Sweet Lassi</b>	<b>\$5</b>
<b>Plain Salty Lassi</b>	<b>\$5</b>
<b>Coke</b>	<b>\$3.50</b>
<b>Fanta</b>	<b>\$3.50</b>
<b>Sprite</b>	<b>\$3.50</b>