




Everest indiai étterem


























LEVESEK - SOUPS					
1	Csirkehúsleves	Chicken soup	Chicken soup with curry spice (without noodle) (G)	2090 Ft	🍲
2	Lencseleves	Dal soup	Curry based Lentil soup	2090 Ft	
3	Paradicsomleves	Tomato soup	Spicy indian Tomato soup (without noodle) (G,L)	2090 Ft	
4	Fokhagymaleves	Garlic soup	Garlic soup with curry spice (G)	2090 Ft	
ELŐÉTELEK – APPETIZERS					
5	Vegyes zöldség pakora	Mixed veg. pakora	Mixed vegetables fried in chickpea-flour batter. Served with minty yoghurt, and tamarind sauces	2450 Ft	🍲
6	Király pakora	Royal pakora	Mixed vegetables fried in chickpea-flour batter (big portion)	2750 Ft	🍲
7	Krumpli batyu	Samosa	Traditional indian puff pastry, filled with cooked potato and green pea. Served with minty yoghurt, and tamarind sauces. (G)	1590 Ft	🍲
8	Sajt pakora	Paneer pakora	Indian cheese, fried in chickpea-flour batter	1590 Ft	🍲
9	Csirkemell pakora	Chicken pakora	Fried chicken breast, in chickpea-flour batter	1990 Ft	🍲
10	Papaddum	Papaddum	Thin, crispy snack	1000 Ft	

FŐÉTELEK (Vega) - MAIN DISHES (Vegetarian)













11	Vegyes zöldséges sabji	Mixed vegetable sabji	Mixed vegetable pieces in spicy sauce (G)	3020 Ft	
12	Burgonyás karfiol	Aloo gobi	Cauliflower, cooked with potato, and cumin, in a light gravy (L)	3020 Ft	
13	Padlizsán masala	Baigan bharcha	Oven-baked aubergine in spicy sauce (L)	3020 Ft	
14	Serpenyős zöldségek	Kadai veg	Pan-fried vegetables in spicy sauce (L)	3030 Ft	
15	Spenótos sajt	Palak paneer	Spicy indian cheese cubes, in spinach curry (G,L)	3010 Ft	
16	Vajas sajt masala	Paneer butter masala	Indian cheese cubes, in buttery-tomato sauce (L)	3790 Ft	
17	Kemence sajt masala	Paneer tikka masala	Oven-baked, marinated indian cheese cubes, in tomato sauce (L)	3790 Ft	
18	Navrattan sajtszós	Navrattan paneer	Indian cheese cubes in cashew sauce, garnished with dried fruits (L)	4090 Ft	
19	Punjabi sajt	Shahi paneer	Indian cheese cubes, cooked in creamy aromatic tomato sauce (L)	3790 Ft	
20	Fekete lencse	Dal makhni	Slow cooked black lentil creamy stew (L)	3290 Ft	
21	Sárga lencse	Dal tadka	Creamy yellow lentil dish, in traditional Punjabi style (L)	3020 Ft	
22	Csípős fekete lencse	Dal Fry	Spicy lentil, in Punjabi Dhaba style	3500 Ft	
23	Punjabi csicseriborsó	Punjabi chole	Chickpea in Punjabi tomato sauce (L)	3010 Ft	
24	Everest Vega tál	Everest Veg. thaly	Vegetarian platter: indian cheese cubes, lentil, raita, naan, rice, dessert (G,L)	4500 Ft	
25	Zöldség jalfrezi	Veg jalfrezi	Mixed vegetables, green chili, californian paprika, cooked in spicy sauce (L)	3090 Ft	
26	Zöld mustárleves szós	Sarson ka saag	Traditional Punjabi green mustardleaf sauce (L)	3090 Ft	

27	Zöldborsós sajtszós	Matar paneer	Punjabi cheese cubes with peas, in creamy tomato based curry sauce	3020 Ft	
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FŐÉTELEK (Húsos) - MAIN DISHES (Meat dishes)







28	Everest Csirke tál	Everest Chicken thaly	Chicken platter: C. tikka masala, butter chicken, rice, naan, raita, dessert (G)	6000 Ft	 
29	Csirke curry	Chicken curry	Chicken breast cubes cooked in curry sauce (L)	3290 Ft	 
30	Csirke korma	Chicken korma	Chicken breast cubes, cooked in creamy yoghurt sauce with cashew and raisin (L)	3790 Ft	
31	Csirke jalfrezi	Chicken jalfrezi	Tandoor-baked chicken breast, cooked with green chili (L)	3790 Ft	 
32	Csirke tikka masala	Chicken tikka masala	Marinated chicken breast in spicy tomato sauce (L)	3790 Ft	 
33	Csirke vindallo	Chicken vindallo	Chicken breast, cooked in spicy south-indian sauce (G,L)	3790 Ft	   
34	Serpenyős csirke	Kadai chicken	Pan-fried chicken breast, in a thick, spicy tomato sauce (L)	3790 Ft	 
35	Vajas csirke	Butter chicken	Chicken, cooked in buttery –tomato sauce (L)	4090 Ft	
36	Mangós csirke	Mango chicken	Chicken pieces, cooked in a creamy mango sauce (L)	4090 Ft	
37	Madras csirke	Madras chicken	Chicken cubes, cooked in South-indian spicy curry, with bird eye chili and coconut (L)	3790 Ft	   
38	Csirke kolhapuri	Chicken kolhapuri	Marinated chicken pieces, cooked in spicy onion-tomato based sauce with bird eye chili (L)	3790 Ft	   

A HÁZ SPECIALITÁSAI - HOUSE SPECIALITY

39	Csípős csirke curry	Chicken khursani	Oven-baked chicken breast, in spicy tomato sauce (L)	4050 Ft	   
40	Csirke 65	Chicken 65	East-indian deep-fried, marinated chicken with green chili (G,L)	4050 Ft	   
41	Chilis csirke	Chili chicken	Chicken cubes, cooked with chili sauce (G,L)	4050 Ft	   

42	Feketeborsos csirkepörkölt	Chicken kali mirch	Marinated chicken breast curry, with black pepper (L)	4050 Ft	
43	Momo csirke	Chicken momo	Minced-chicken dumpling, with special Nepali sauce (G)	4050 Ft	

BÁRÁNY ÉTELEK - LAMB DISHES

44	Rogan josh	Rogan josh	Kashmiri lamb curry, cooked with spicy tomato sauce (L)	5900 Ft	
45	Bárány tikka masala	Lamb tikka masala	Marinated lamb cubes, cooked in spicy tomato based curry (L)	5900 Ft	
46	Vindallo bárány	Lamb vindallo	South-indian lamb dish, cooked with coconut milk (L)	5900 Ft	
47	Madras bárány	Lamb madras	Lamb pieces, cooked in spicy madras curry	5900 Ft	
48	Lencsés bárány	Dal gosht	North-indian, slow cooked lamb pieces with yellow lentil (L)	5900 Ft	
49	Serpenyős báránycomb	Kadai lamb	Pan-fried lamb cubes, in spicy kadai masala (L)	5900 Ft	
50	Kolhapuri bárány	Lamb kolhapuri	Marinated lamb curry, with bird eye chili (L)	5900 Ft	





TENGERI ÉTELEK - SEA FOOD

51	Garnélarák curry	Prawn curry	Prawn curry, in onion sauce (L)	5600 Ft	
52	Kadai garnélarák	Kadai prawn	Pan-fried prawn cubes (L)	5600 Ft	
53	Vindallo garnélarák	Prawn vindallo	Prawn, cooked in South-indian spicy sauce (L)	5600 Ft	
54	Garnéla tikka masala	Prawn tikka masala	Prawn, marinated in special sauces (L)	5600 Ft	

KEMENCÉS ÉTELEK - OVEN BAKED DISHES

55	Kemencés csirkemell filé	Chicken tikka	Tandoor-baked, marinated chicken breast (L)	3200 Ft	
56	Tejszínes csirkenyárs	Malai tikka	Marinated chicken breast, in yoghurt sauce, with salad (L)	3200 Ft	
57	Fokhagymás csirkenyárs	Garlic tikka	Chicken, marinated with garlic (L)	3200 Ft	




KÖRETEK - SIDE DISHES

58	Rizs	Steamed rice	Steamed basmati rice	1190 Ft	
59	Köményes rizs	Zeera rice	Steamed rice with cumin	1250 Ft	
60	Pulao zöldséggel	Pulao veg	Rice, steamed with turmeric, mixed with vegetables	1490 Ft	
61	Kashmiribasmati rizs	Kasmiri pulao	Steamed rice, mixed with dry fruits	1550 Ft	
62	Zöldség biryani	Veg biryani	Spicy steamed rice mixed with vegetables	3250 Ft	
63	Csirke biryani	Chicken biryani	Spicy chicken breast, mixed with steamed rice	3890 Ft	
64	Bárány biryani	Lamb biryani	Lamb cubes, mixed with spicy steamed rice	5000 Ft	
65	Garnélarák biryani	Prawn biryani	Prawn, mixed with spicy steamed rice	5600 Ft	
66	Citromos rizs	Lemon rice	Rice, steamed with turmeric, and lemon juice	1200 Ft	

INDIAI KENYÉR - INDIAN FLATBREAD

67	Sima naan	Plain naan	Tandoor-baked indian flatbread	850 Ft	
68	Vajas naan	Butter naan	Tandoor-baked buttery indian flatbread	975 Ft	
69	Fokhagymás naan	Garlic naan	Tandoor-baked indian flatbread with garlic	1000 Ft	
70	Burgonyás naan	Aloo naan	Tandoor-baked indian potato-filled flatbread	999 Ft	
71	Tandori roti	Roti	Tandoor-baked whole wheat indian flatbread, with butter	800 Ft	
72	Leveles paratha	Lacha paratha	Tandoor baked layered indian flatbread	999 Ft	
73	Kashmiri naan	Kashmiri naan	Tandoor-baked indian flatbread filled with cashew, indian cheese, raisin	1500 Ft	
74	Sajtos kenyér	Paneer naan	Cheesy indian flatbread	1499 Ft	
75	Lepény kosár	Flatbread basket	Roti, aloo naan, paneer naan, garlic naan	3890 Ft	

SALÁTÁK - SALADS, PICKLES

76	Vegyes zöldséges krémes joghurtsaláta	Mixed vegetable raita	Mix vegetable yoghurt salad	1299 Ft	
77	Pikáns Mangó Savanyúság	Mango Pickle	Spicy mango pickle	600 Ft	
78	Uborkás, paradicsomos, hagymás vegyes saláta	Kachumber salad	Spicy, cucumber, tomato, onion salad	1299 Ft	 
79	Friss fűszeres hagymasaláta	Onion salad	Spicy onion salad	900 Ft	
80	Fokhagymás uborkasaláta	Khera garlic raita	Cucumber salad, with garlic	1299 Ft	

DESSZERTEK – DESSERTS

81	Sült tejbombócok cukor szirupban	Gulab jamun	Deep-fried milk-dough balls in sugar syrup	1550 Ft	
82	Sajtgolyók cukor szirupban	Rasgulla	Indian cheese balls, in sugar syrup	1550 Ft	

ITALOK – DRINKS

83	Mangó lassi	Mango lassi	0,4 l	1290 Ft	
84	Sós lassi	Salted lassi	0,4 l	1200 Ft	
85	Édes lassi	Sweet lassi	0,4 l	1200 Ft	
86	Masala tea	Masala tea	0,2 l	1200 Ft	
87	Szénsavas víz	Sparkling water	0,5 l	650 Ft	
88	Mentes víz	Still water	0,5 l	650 Ft	
89	Coca Cola termékek	Coca Cola products	0,5 l	700 Ft	
90	Házi limonádé	Homemade limonade	0,5 l	1200 Ft	
91	Alkoholmentes sör	Alcohol-free beer	0,5 l	800 Ft	
92	Heineken	Heineken beer	0,33 l	800 Ft	
93	Borsodi	Borsodi beer	0,33 l	800 Ft	
94	Dreher	Dreher beer	0,33 l	800 Ft	
95	Cobra	Cobra beer (indian)	0,33 l	1000 Ft	
96	Kama Sutra	Kama Sutra beer (indian)	0,33 l	1000 Ft	