



For a deep, genuine flavor, cream or butter is traditionally used in the preparation of our dishes. Nonetheless, we are pleased to substitute coconut milk for dairy-free options. Kindly inform your server!

Please let our servers know if you have any dietary restrictions or allergies.
We provide choices to suit different dietary requirements:
Gluten-Free, Dairy-Free, and Vegan



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Grand Island, NE, United States, Nebraska



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everestindiankitchen123@gmail.com



Bringing the taste of India and Nepal to your table fresh ingredients
traditional recipes and warm

Please allow us 15-20 minutes to prepare your delicious meal!

Appetizers/Soup



Samosa Chat (DF)

Two crispy vegetable samosas chopped and topped with onion, cilantro, green bell peppers, yogurt, green peas, tamarind and mint chutney.

\$9.99

Papad (Cracker) (DF/GF)

Thik and crispy lentil bread

\$4.00

Vegetable Samosa (2 pcs) (DF)

Hand-wrapped pastry shells stuffed with mildly seasoned potatoes, peas and herbs, served with a side of tamarind and mint chutney.

\$7.00

Chicken Pakoda (7-8 pcs) (DF/GF)

Boneless tender chicken seasoned & dipped in homemade chickpea flour butter, deep fried to golden brown served with a side dipping sauce of mint and tamarind.

\$9.90

Garlic Shrimp (7 pcs) (DF/GF)

House-marinated shrimp with a garlic-based galze.

\$12.99

Chicken Soup (DF/GF)

Chicken cooked with herbs and spices.

\$6.99

Lamb keema Samosa (GF)

Cone-shaped pastry with minced lamb marinated in spices, baked, and fried.

\$7.99

Vegetable Pakoda (7-8 pcs) (DF/GF)

Seasonal mixed vegetables cooked in traditional style with garlic ginger paste, onion tomato curry base sauce, and Indian herbs, garnished with cilantro.

\$7.00

Everest Special Appetizer

One vegetable samosa, Three chicken pakodas, and four vegetable pakodas.

\$8.99

Lentil Soup (Daal Soup) (DF/GF)

A combination of poratoes and fresh cauliflower with onion tomato gravy and Himalayan herbs.

\$7.00



Naan Specials



All bread is baked in a clay oven and we put butter on top and cutting 4 pieces, if you don't like butter please mention while you are ordering. Thank you!

Plain Naan

Traditional fresh soft flat-bread baked in tandoor oven.

\$4.00

Cheese Naan

Naan stuffed with freshly melted cheese.

\$6.00

Garlic Naan

Bread baked in a tandoor oven with fresh garlic on top.

\$5.00

Garlic Cheese Naan

Bread baked in a tandoor oven with cheese, fresh minced garlic on top.

\$7.00

Kashmiri Naan

Naan stuffed with coconut and cherries.

\$6.00

Combination Naan Basket

An assortment of Naan, Garlic Naan and Cheese Naan

\$13.00

Onion Kulcha

Soft, tandoor-baked flat bread stuffed with spiced onions.

\$6.00

Tandoori Roti

\$4.00

G.F - Gluten Free

D.F - Dairy Free (No dairy products at all)

Coconut Milk Option - For dishes made with cream, we can substitute coconut milk upon request.

Spicy Levels



Mild



Mild Plus



Medium



Medium Plus



Hot



Hot Plus



Extra Hot

Chicken Entrees



All of our entrees are prepared to order, comes with rice

Coconut Milk Option - For dishes made with cream, we can substitute coconut milk upon request.

Chicken Tikka Masala (GF)

\$18.99

Charcoal-roasted boneless chicken breast meat cooked in a special creamy tomato and onion base sauce with Himalayan herbs.

Chicken Mango (GF)

\$18.99

Chicken thigh meat cooked in a thick curry creamy mango, tomato, and onion sauce with curry spices.

Chicken Lajjatdar (GF)

\$18.99

Boneless chicken thigh cooked with cilantro, cashew nuts, sesame seeds and cream onion tomato sauce.

Chicken Kadai (DF/GF)

\$18.99

Boneless chicken thigh cooked with ginger garlic paste, onions tomato base sauce, diced bell pepper, and onion with Himalayan herbs garnished with fresh cilantro.

Chicken Rogan Josh (GF)

\$18.99

Boneless chicken thigh cooked with ginger garlic paste, onions tomato base sauce and yogurt with Himalayan herbs, garnished with fresh cilantro.

Chicken Saag (GF)

\$18.99

Boneless chicken cooked with spinach, chopped onion, tomato sauce and thick creamy sauce, garnished with fresh cilantro.

Butter Chicken (GF)

\$18.99

Boneless tandoori chicken thigh meat cooked with creamy tomato and onion sauce, Indian herbs and butter.

Chicken Korma

\$18.99

Boneless chicken cooked with cream, onion, tomato bland sauce, cashew, coconut flakes and Himalayan herbs.

Chicken Curry

\$18.99

Boneless chicken thigh meat cooked traditional style with garlic ginger paste, onion tomato sauce and Indian herbs garnished with fresh cilantro.

Chicken Vindaloo (DF/GF)

\$18.99

Boneless chicken thigh cooked with potato, vinegar, onion tomato base sauce, and curry spices in tangy sauce, garnished with fresh cilantro

Chicken Coconut Korma (DF/GF)

\$18.99

Boneless chicken cooked with coconut milk, tomato, onion base sauce, cashew, coconut flakes and Himalayan herbs.

Chicken Bhuna(GF)

\$18.99

Tender chicken sautéed in butter, cooked with onions, tomatoes, and spices. Thick, rich, and full of flavor.



Biryani Entrees



Aromatic Basmati Rice from India, cooked with special Biryani Masala and Indian spices, choice of meat or vegetables, delicately spiced including the side of homemade yogurt sauce (raita) It's a meal by itself. Some like it with Raita or some without.

Mixed Vegetable Biryani (DF/GF/Vn)

\$17.99

Chicken Biryani (DF/GF)

\$18.99

Lamb Biryani (DF/GF)

\$20.99

Shrimp Biryani (DF/GF)

\$19.99

Goat Biryani with Bone (DF/GF)

\$20.99

Combination Biryani (DF/GF)

\$20.99

An assortment of Lamb, Veg, Prawn, Chicken cooked all in one.

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Spicy Levels



Mild



Mild Plus



Medium



Medium Plus



Hot



Hot Plus



Extra Hot



Lamb Entrees



All of our entrees are prepared to order, comes with rice. If you prefer mild, medium or hot please inform your server of your preference. Some dishes have dairy so if you do not wish, please ask your server.

Lamb Tikka Masala (GF)

Boneless lamb meat cooked in a special creamy onion, tomato sauce with Himalayan herbs.

\$19.99

Lamb Mango (GF)

Boneless lamb meat cooked in a thick creamy mango, tomato, and onion sauce with curry spices.

\$19.99

Lamb Lajjatdar (GF)

Boneless lamb cooked with cilantro, cashew nuts, sesame seeds, and creamy onion tomato sauce.

\$19.99

Lamb Curry (DF/GF)

Traditional dish of India and Nepal, seasoned with an exotic blend of curry spices, garlic, ginger paste, and tomato onion sauce.

\$19.99

Lamb Saag (GF)

Boneless lamb cooked with spinach, onion, tomato, ginger, garlic, and a thick creamy sauce.

\$19.99

Lamb Korma (GF)

Boneless lamb cooked with cream, onion, tomato bland sauce, cashew, coconut flakes, and Himalayan herbs

\$19.99

Lamb Coconut Korma (DF/GF)

Boneless lamb cooked with coconut milk, onion, tomato sauce, cashew nuts, and curry spices.

\$19.99

Lamb Kadai (DF/GF)

Boneless lamb cooked with ginger garlic paste, onions, tomato base sauce, diced bell pepper, and onion with Himalayan herbs.

\$19.99

Lamb Rogan Josh (GF)

Boneless lamb cooked with ginger garlic paste, onions, tomato base sauce, and yogurt with Himalayan herbs.

\$19.99

Lamb Vindaloo (DF/GF)

Boneless lamb cooked with potato, vinegar, onion, tomato base sauce, and curry spices in a tangy sauce.

\$19.99

Lamb Bhuna (GF)

Tender pieces of lamb sautéed in butter and cooked in onion and tomato sauce



Tandoori Specials



All of our entrees are prepared to order, comes with rice. If you prefer mild, medium or hot please inform your server of your preference. Some dishes have diary so if you do not wish, please ask your server

Tandoori Chicken (Leg) (GF)

Chicken leg quarters marinated in yogurt and spices, barbecued over a tandoor oven, served with onion, green bell peppers, and lemon slices on a sizzle plate

\$19.99

Tandoori Chicken Tikka (GF)

Boneless chicken breast marinated overnight in yogurt and Indian herbs, with onions and bell peppers, barbecued in a tandoor oven.

\$21.99

Tandoori Shrimp (GF)

Marinated shrimp cooked in a clay oven, served with onions and bell peppers.

\$22.99

Paneer Tikka Kabab (GF)

Marinated paneer in yogurt and Indian herbs, with onions and bell peppers, barbecued in a tandoor oven.

\$19.99

Mix Grilled (GF)

Different consistencies of herbs & exotic spices. Assorted kababs of chicken tandoori, chicken tikka, lamb tikka & shrimp cooked in sauce with bell pepper onions with lemon slice.

\$25.99

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Spicy Levels



Mild



Mild Plus



Medium



Medium Plus



Hot



Hot Plus



Extra Hot

Seafood Specials



All of our entrees are prepared to order, comes with rice. If you prefer mild, medium or hot please inform your server of your preference. Some dishes have dairy so if you do not wish, please ask your server.



Shrimp Curry (DF/GF)

A traditional dish made with onion base curry sauce, garlic, ginger, and homemade curry sauce.

\$19.99

Fish Curry (DF/GF)

A traditional dish made with onion base curry sauce, garlic, ginger, and homemade curry sauce.

\$19.99

Shrimp Korma (GF)

Seafood cooked with cream, onion, tomato base sauce, cashew nuts, and curry spices.

\$19.99

Fish Korma (GF)

Seafood cooked with cream, onion, tomato base sauce, cashew nuts, and curry spices.

\$19.99

Shrimp Saag (GF)

Seafood cooked with finely chopped spinach, tomato, and onion with curry spices.

\$19.99

Fish Saag (GF)

Seafood cooked with finely chopped spinach, tomato, and onion with curry spices.

\$19.99

Shrimp Coconut Korma (DF/GF)

Seafood cooked with coconut, cashew nuts, and Himalayan herbs.

\$19.99

Fish Coconut Korma (DF/GF)

Seafood cooked with coconut, cashew nuts, and Himalayan herbs.

\$19.99

Shrimp Masala (GF)

Charcoal-roasted seafood cooked in a special creamy tomato sauce with Himalayan herbs.

\$19.99

Fish Masala (GF)

Charcoal-roasted seafood cooked in a special creamy tomato sauce with Himalayan herbs.

\$19.99

Shrimp Kadai (DF/GF)

Seafood cooked with ginger garlic paste, onions, tomato base sauce, diced bell pepper, and onion with Himalayan herbs, garnished with fresh cilantro.

\$19.99

Fish Kadai (DF/GF)

Seafood cooked with ginger garlic paste, onions, tomato base sauce, diced bell pepper, and onion with Himalayan herbs, garnished with fresh cilantro.

\$19.99

Shrimp Vindaloo (DF/GF)

Seafood cooked with potato, vinegar, onion, tomato base sauce, and curry spices in a tangy sauce.

\$19.99

Fish Vindaloo (DF/GF)

Seafood cooked with potato, vinegar, onion, tomato base sauce, and curry spices in a tangy sauce.

\$19.99

Shrimp Lajjatdar (GF)

Seafood cooked with cilantro, cashew nuts, sesame seeds, and creamy onion tomato sauce.

\$19.99

Fish Lajjatdar (GF)

Seafood cooked with cilantro, cashew nuts, sesame seeds, and creamy onion tomato sauce.

\$19.99

Shrimp Bhuna (GF)

shrimp sautéed in butter and cooked in onion and tomato gravy with Nepali herbs spices

\$19.99

Fish Bhuna(GF)

Fish sautéed in butter and cooked in onion and tomato gravy with Nepali herbs spices

\$19.99



Kids Menu

Mango Chicken (Favorite) (GF)

\$9.50

Chicken Tikka Masala (GF)

\$9.50

Butter Chicken (GF)

\$9.50

Nuggets And Fries (DF/GF)

\$9.50

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Spicy Levels



Mild



Mild Plus



Medium



Medium Plus



Hot



Hot Plus



Extra Hot

Everest Specials



The famous Nepalese food you're referring to is called "Momos". Momos are dumplings made from all-purpose flour and filled with a variety of ingredients, commonly including ground marinated chicken choppe cabbage, cilantro, mixed with a blend of Nepalese spices, served with a delicious sesame tomato dipping sauce.



Chicken Steam MoMo (10 pcs) (DF)

\$15.99

Chicken Fried MoMo (10 pcs) (DF)

\$15.99

Chicken Chilli MoMo (10 pcs) (DF)

\$17.99

Goat Curry

Goat meat (with bone) cooked with onion-tomato sauce, ginger, garlic & spices.

\$18.99

Shrimp Chilli (GF)

\$21.99

Crispy shrimp tossed in a spicy, tangy chili sauce with bell peppers, onions, and fresh herbs.

Combo Curry (DF/GF)

Chicken, lamb, mixed vegetables and shrimp cooked in onion tomato base sauce, ginger garlic paste and Indian herbs, garnished with fresh cilantro.

\$20.99

Chicken Chilli (GF)

\$21.99

Crispy marinated chicken sauteed Indochinese style with chopped onions and bell peppers topped with cilantro.



Condiments & Sides



Mango Chutney (DF/GF)

\$4.00

Mixed Pickle (Achar) (DF/GF)

\$4.00

Tamarind Chutney (DF/GF)

\$4.00

Mint Chutney (DF/GF)

\$4.00

Plain Yogurt (GF)

\$4.00

Raita (GF)

\$4.00

Extra White Basmati Rice (16oz)

\$4.00

Raw Onion Chilli Lemon Salad (DF/GF)

\$4.00

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Spicy Levels



Mild



Mild Plus



Medium



Medium Plus



Hot



Hot Plus



Extra Hot

Vegetarian Specials



All of our entrees are prepared to order, comes with rice. If you prefer mild, medium or hot please inform your server of your preference. Some dishes have dairy so if you do not wish, please ask your server.



Paneer Tikka Masala (GF)

Homemade cottage cheese cooked in a special creamy tomato and onion sauce with Himalayan herbs.

\$17.99

Paneer Korma (GF)

Homemade cottage cheese cooked with cream onion, tomato bland sauce, cashew, coconut flakes and curry spices.

\$17.99

Mix Vegetable Masala (GF)

Fresh seasonal vegetables cooked in a mildly spiced onion and tomato gravy, flavored with aromatic Indian spices.

\$17.99

Mixed Vegetable Curry (DF/GF/Vegan)

Seasonal mixed vegetables cooked in traditional style with garlic ginger paste, onion tomato curry base sauce, and Indian herbs, garnished with cilantro.

\$17.99

Vegetable Korma (Navaratan) (GF)

Seasonal mixed vegetables cooked with cream, onion, tomato bland sauce, cashew, coconut flakes, and curry spices.

\$17.99

Vegetable Lajjatdar (GF)

Seadoned mixed vegetables cooked with cilantro, cashew nuts, sesame seeds, and creamy onion tomato sauce.

\$17.99

Malai Kofta (GF)

Vegetable, potato, and paneer (Indian Cheese) deep-fried ball in a rich and creamy cashew-tomato onion base gravy with Indian spices.

\$17.99

Aloo Gobi (DF/GF/Vegan)

A combination of poratoes and fresh cauliflower with onion tomato gravy and Himalayan herbs.

\$17.99

Saag Aloo (GF)

Spinach cooked with potato, onion, tomato, garlic, ginger, and spices, touched with a creamy sauce.

\$17.99

Saag Paneer (GF)

Finely chopped spinach cooked with homemade cheese, onion, garlic, finger, cream, and curry powder.

\$17.99

Matar Paneer (GF)

Homemade cottage cheese and green peas cooked in a special creamy onion tomato sauce with Indian curry spices.

\$17.99

Okra (Bhindi Masala) (DF/GF/Vegan)

Fresh okar sauteed with diced onion, tomato ginger, garlic, and herbs, garnished with fresh cilantro.

\$17.99

Chana Curry (DF/GF/Vegan)

Garbanzo beans cooked traditional style with garlic ginger paste, onion tomato sauce, and Indian herbs.

\$17.99

Tadka Daal (Yellow Lentil) (DF/GF/Vegan)

Yellow lentils seasoned with herbs and cooked with chopped onion, tomato, garlic, finger, and garnished with fresh cilantro.

\$17.99

Daal Makhni (Mixed Lentil) (GF)

Tiny black lentils and kidney beans cooked with yellow split lentils, seasoned with herbs, and cooked with chopped onion, tomato, garlic, ginger, and a touch of creamy sauce.

\$17.99



Paneer Kadai (GF)

Homemade cottage cheese cooked with ginger garlic paste, onions, tomato base sauce, diced bell pepper, and onion with Himalayan herbs, garnished with fresh cilantro.

\$17.99

Chana Saag (GF)

Chickpeas cooked with fresh spinach, garlic, and spices. A healthy and tasty vegetarian dish.

\$17.99

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Desserts/Lassi



Rice Pudding (Kheer) (GF)

\$7.00

A traditional South Asian dessert made with slow-cooked rice, milk, and sugar, infused with cardamom and garnished with nuts and dried fruits. Creamy, fragrant, and perfect for a sweet finish.

Rasmalai (3 pcs) (GF)

\$7.00

East Indian delicacy made with milk, a curdling agent, sugar, nuts, saffron and cardamoms.

Banana Strawberry Lassi(GF)

\$5.00

A creamy, chilled yogurt drink with a touch of sweetness, perfect for a refreshing treat.

Gulab Jamun (3 pcs) (GF)

\$7.00

Powdered milk mixed with butter molded into balls, deep fried and dropped into light sugar syrup.

Mango Lassi (Smoothie) (GF)

\$5.00

A refreshing blend of puree mango, creamy yogurt, and touch of sugar. This perfectly sweet and tangy traditional Indian-Nepali drink is a must-try!



Coke Products



Regular Coke

\$3.00

Sprite

\$3.00

Diet Coke

\$3.00

Fanta

\$3.90

Gold Peak Unsweet Iced Tea

\$3.00

Dr. Pepper

\$3.00



Tea

Hot Chai Tea

Classic spiced milk tea, brewed fresh and served hot.

\$3.99

Iced chai tea

\$3.99

Refreshing spiced tea blended with milk, poured over ice.

Thank You For Visit....

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