

BASMATI SPECIAL (TASTE OF NEPAL)

- 1 Local Bhale ko Masu** 🌶️🌶️🌶️ **£8.95**
Boneless chicken deep fried with batter. Cooked with green chilli, pepper, onion, tomatoes in a hot and sour sauce
- 2 MO:MO (Chicken or Lamb)** 🌶️🌶️ **£8.50/£8.95**
One of the most popular dish all over Nepal. Steamed dumplings filled with lamb/chicken mince, vegetable and mixed in traditional Nepali MO:MO masala served with tomato chutney
- 3 Khasi ko Bhuton** 🌶️🌶️ **£7.95**
Lamb heart, liver and kidney boiled and cooked in special Nepalese spices with mixed pepper and coriander, served with salad
- 4 Sadeko Bhatmas/Badam (N):** 🌶️🌶️ **£4.25/£4.95**
Boiled & deep fried soya beans or peanuts mixed with mustard oil, chopped garlic, onion, green chilli & coriander
- 5 Hansh ko Choila** 🌶️🌶️🌶️ **£9.50**
Off the bone duck lightly pan fried with spring onion, green herbs and spices
- 6 Sekuwa (Khasi/Kukhura)** 🌶️🌶️ **£9.25/£8.50**
Tender lamb or chicken pieces mixed with mustard oil, chefs special spices, grilled on skewers
- 7 Nepali Khaja** 🌶️🌶️ **£9.25**
Shallow fried rice flake, potatoes, spiced soya beans & bhuton served with green salad & tomato chutney
- 8 Alu Khursani** 🌶️🌶️🌶️ **£6.25**
Boiled and roasted potato with pepper, onion, tomato & chilli. Shallow fried in hot & spicy sauce

CHEF'S SPECIAL

- 1 Lasuni chicken with chilli** 🌶️🌶️🌶️ **£8.25**
Batter fried chicken cooked in hot & spicy sauce with roasted garlic, onion, pepper & coriander
- 2 Methi Machhili** 🌶️🌶️ **£9.95**
Salmon with fenugreek leaves powder, yogurt and spices grilled in a clay oven on the bed of mushroom and spinach
- 3 Chicken/Lamb sally** 🌶️🌶️ **£7.95/£8.75**
Tender chicken or lamb cooked in special spicy tomato & onion sauce. Topped with crispy potatoes
- 4 Whole Spices Jhinga** 🌶️🌶️ **£10.25**
Tiger prawn cooked with mustard, cumin seeds, garlic, peppers & onion in medium hot sauces
- 5 Kathmandu Sweet and Sour Duck** 🌶️🌶️ **£9.95**
Duck barbecued in a Tandoori. Cooked with ginger, tomato, pepper, selected herbs and spices
- 6 Smoked Fillet** 🌶️🌶️ **£9.75**
Seabass fillet marinated with olive oil, lemon juice and crushed black peppercorn grilled on charcoal, served with special sauces
- 7 Minced Lamb with Peas** 🌶️🌶️ **£8.95**
Our interpretation of Keema Mutter cooked with Nepalese special herbs and spices

BIRYANI DISH

- 1 Lamb/Chicken Biryani** **£8.25 /£7.75**
Basmati rice cooked with aromatic stock, biryani spices & chicken or lamb pieces
- 2 Dum Subzi Biryani** **£7.25**
Seasonal vegetables & caramelised onion cooked with basmati rice & biryani masala at low heat
- 3 Bhatti wala Biryani** **£8.25**
A delicious combination of chicken tikka, basmati rice and whole spices with biryani masala
- 4 Special Biryani** **£9.75**
Our chef's special interpretation of the biryani. Oven baked using special spices, chicken, lamb and prawn with basmati rice. Flavoured with bay leaf, cardamom and pure ghee

NAAN AND BREAD

- 1 Plain Naan** **£1.90**
Puffy, leavened refined flour bread
- 2 Keema Naan** **£2.50**
With spicy lamb mince
- 3 Garlic Naan** **£2.25**
With fresh garlic
- 4 Chilli Naan** **£2.25**
With Green Chillies
- 5 Cheese Naan** **£2.50**
Stuffed with grated cheese
- 6 Peshwari Naan (N)** **£2.50**
Stuffed with sweet coconut, raising and cashew nuts
- 7 Chapatti** **£1.00**
A chapatti is unleavened bread made from chapatti flour
- 8 Tandoori Roti** **£1.50**
Bread made with wholemeal flour
- 9 Paratha** **£2.00**
Thick bread fried with pure ghee
- 10 Stuffed Paratha** **£2.50**
Stuffed with potatoes, peas and chat masala
- 11 Poori** **£0.95**
Delicious little deep fried bread

(N): Nuts 🌶️ Mild 🌶️🌶️ Medium 🌶️🌶️🌶️ Spicy 🌶️🌶️🌶️🌶️ Very Spicy

RICE

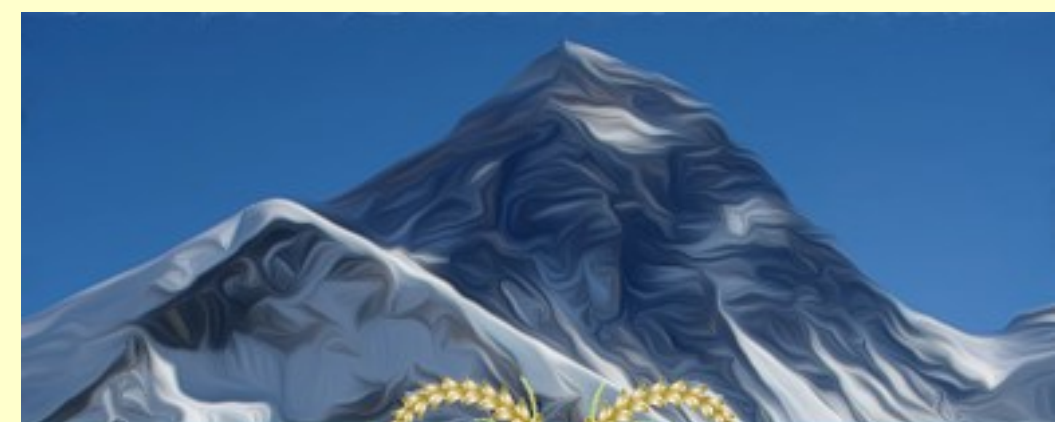
- 1 Plain Rice** **£1.95**
Steamed Basmati rice
- 2 Kesari Pilau Rice** **£2.25**
Saffron flavoured aromatic basmati rice cooked with ghee and butter
- 3 Egg fried Rice** **£2.75**
Steam basmati rice fried with egg
- 5 Mushroom Rice** **£2.75**
Boiled rice fried with mushroom and onion
- 6 Vegetable Rice** **£2.50**
Crunchy vegetable fried with basmati rice
- 7 Special Fried Rice** **£2.95**
Rice with egg, peas, mushroom and onion
- 8 Keema Rice** **£2.95**
Plain rice fried with lamb mince
- 9 Jeera Rice** **£2.50**
Boiled rice fried with Cumin seed

POPPADUM/ CHUTNEY / RAITA

- 1 Poppadum £0.50
- 2 Masala Poppadum £0.60
- 3 Mango Chutney £0.50
- 4 Mint Chutney £0.50
- 5 Lime Pickle £0.50
- 6 Mixed Pickle £0.50
- 7 Fruit Raita £1.75
- 8 Cucumber Raita £1.25
- 9 Plain Yogurt £1.00
- 10 Spiced Yogurt £1.25
- 11 Onion Salad £0.60

Birthdays, Anniversary, Engagement or any Celebration; we offer catering to any events or special occasion. We also can take bookings of up to 50 person for any special celebration within the restaurant.

We accept all major debit and credit cards.



Basmati
Nepalese and Indian Cuisine

Open 7 Days a week

LUNCH

Everyday : 12:00 PM — 2:30 PM

DINNER

Sunday — Thursday: 6:00 PM — 11:00 PM
Friday — Saturday: 6:00 PM till Late

15%

Discount on collection order.
For Order over £10

(Minimum order
£15)

Free Home Delivery
Within 3 Miles radius

Takeaway Menu

4 Bedford Place, Southampton, SO15 2DB

Tel: 02380338800

Mob: 07817511485

Web: www.everestbasmati.co.uk

VEGETARIAN STARTERS

- 1 Vegetable Samosa

£2.75

Golden triangular pastry stuffed with vegetables and mild spices, served with chutney
- 2 Onion Bhajee

£2.50

Deep fried sliced onions rolled in gram flours with herbs and spices
- 3 Pakora (Vegetable/Mushroom/Paneer)

£2.75

Light batter with Pakora spices, shallow fried
- 4 Garlic Mushroom

£2.95

Chopped roasted garlic cooked in light traditional spices with mushroom and pepper
- 5 Chilli Paneer

£3.50

Pan fried cottage cheese cooked with mixed peppers, green chilli, garlic and sesame seed
- 6 Mogo Masala

£3.25

Fries mogo (cassava), mixed in chef’s special herbs and spices with traditional Nepalese sauce
- 7 Aloo tikki Chat

£3.50

Lightly spiced pan fried potato cake topped with chickpeas, tamarind sauce and yoghurt
- 8 Poleko Paneer/Paneer Shashlik

£3.50/£3.95

Cottage cheese marinated in yoghurt sauce & cooked in clay oven with pepper, tomato & onion
- 9 Mushroom Chilli

£2.95

A combination of mushroom, chilli and pepper with homemade chilli sauce
- 10 Dum Aloo

£3.25

Diced potatoes stir fried with light batter and cooked with chat masala, herbs and peppers
- 11 Cheese Potato Cake

£3.25

Grated cheese & potato mixed with onion, coriander, pepper ,rolled in bread crumbs & deep fried

NON-VEGETARIAN STARTERS

- 1 Chicken/Lamb Tikka

£3.25/£3.75

Cubes of chicken or lamb marinated in mustard oil, yoghurt and spices baked in a clay oven
- 2 Samosa (Chicken/Lamb)

£2.95/£3.25

Golden triangular pastry stuffed with lamb or chicken mince and peas, flavoured with spices
- 3 Prawn Puri

£4.25

Prawn sautéed in medium spicy sauce, fresh herbs on a bed of crispy bread
- 4 Seekh Kebab

£3.75

Fine minced lamb blended with fresh herbs, spices and grilled in a tandoori oven
- 5 Salmon Tikka

£4.95

Piece of salmon marinated with yoghurt and spices, grilled in a clay oven
- 6 Tandoori Chicken

£3.75

The classic ‘grilled on the bone’ chicken marinated in traditional spices & chat masala
- 7 Mixed Kebab

£3.95

A combination of Chicken Tikka, Seekh Kebab & Onion Bhajee
- 8 Malai wala Tikka

£3.50

Chicken breast pieces marinated in yogurt, cream, cheese and spices, grilled in the charcoal
- 9 Chicken Lolly

£3.95

Chicken wings deep fried with tempura batter, lightly spiced with chillies & coriander
- 10 Shami Kebab

£3.75

Burger shaped Kebab cooked with Lamb mince, yellow lentils, onion, green herbs and spices
- 11 Batak Bhatti

£4.50

Dices of duck marinated with chef’s special spices, roasted in a charcoal flame
- 12 Tarai ko Macha

£4.95

Fillet of Sea bass with light spices, lemon juice baked in tandoor and served with salad and lime

MAIN COURSE

- 1 Modhu Murgh (N)

£7.25

Chicken breast strips with honey, coconut and mild spices cooked with tomato sauce. A wonderful dish with a light touch of cream, butter and sugar
- 2 Lekali Kofta Curry

£8.75

Deep fried lamb meat balls, combined with the skilful blending of Nepalese spices. Cooked in rich tomato sauce. A delicious main course
- 3 Kashmiri style Chicken/Lamb (N)

£7.2/£7.75

Cooked in a creamy almond base medium to mild sauce with pineapple and dry fruit
- 4 Lamb/Chicken Sag

£7.75/£7.25

Spinach cooked with Lamb or Chicken in a medium sauce with traditional spices
- 5 Chicken/Lamb Kalimirchi

£6.95/£7.25

Diced chicken or lamb with ginger and garlic cooked in medium tomato onion base with crushed black peppercorn
- 6 Achari Gosht

£7.95

Tender lamb marinated in ginger garlic paste, herbs and special spices. Cooked in a tangy hot sauce with green chilli, pepper and fresh coriander
- 7 Murgh Makhan Masala (N)

£7.25

Chicken breast BBQ in Tandoori oven, cooked in tomato, onion, cream and mild almond sauce.
- 8 Himali Rogan Josh

£7.95

Diced lamb cooked in a tomato base with mild and bright chilli powder, herbs and spices. A popular lamb dish
- 9 Khumbi Chicken

£7.50

Chicken breast pieces cooked with mushrooms in medium spicy sauce

VEGETARIAN DISHES

Main- £5.75 Side-£3.15

- 1 Paneer with Mushroom and Peas

Stir fired cottage cheese cooked in medium spices with mushroom and peas
- 2 Dry Spiced Potatoes and Cauliflower

Baby potatoes and florets of cauliflower cooked with garlic, onion and medium spices
- 3 Roasted Aubergines with Spring Onion (N)

Oven roasted Aubergine, tomato, pepper and selected herbs and spices cooked with ground peanuts
- 4 Spinach and Golden Potatoes

Wonderful combination of potatoes, spinach and chefs special spices with pan fired garlic
- 5 Seasonal mixed Vegetable Shabzi

Seasonal vegetable cooked in medium spicy tomato paste, yogurt and fenugreek leaf powder
- 6 Karahi Potatoes with whole Spice

Hot & spicy potato with cumin & mustard seeds cooked in onion, pepper, chilli & fresh coriander
- 7 Taraka Dal

Boiled lentil with ginger, garlic, turmeric and light spices topped with roasted onion, cumin seed, green chilli and coriander
- 8 Dal Makhni

Urid dal (black lentils) and kidney beans cooked with butter, cream, garlic and tomato paste
- 9 Chana Masala

Boiled chick peas in thick tomato and onion based sauce, herbs and medium spices
- 10 Mushroom Tomato and Spring Onion

Fresh mushroom with tomato, spring onion and home made special spices garnished with coriander
- 11 Fried Spicy Bhindi

Fried okra cooked in a spicy rich onion sauce with pepper, tomato and coriander

- 12 Lasooni wali Palak

Spinach cooked with pan fried garlic, onion, tomato, capsicum and selected herbs and spices
- 13 Malai Kofta (N)

Deep fried potato balls with cottage cheese & cashew nuts. Served with creamy & medium sauce

TANDOORI DISHES

- 1 Tandoori mix and match

£10.95

A mouth watering selection of Tandoori grills including Salmon, Chicken, Lamb and Prawn
- 2 Bhatti wala Murghh

£7.75

On the bone chicken marinated with oil, chat masala and chef’s special Tandoori spices, grilled on skewers
- 3 Chicken/Lamb Shashlik

£8.25/£8.95

Chicken/Lamb marinated in yogurt sauce & cooked in Tandoori oven with peppers,tomato&onion
- 4 Vegetable Shashlik

£7.95

Potato, Onion, Tomato & Peppers marinated with olive oil, yogurts & spices cooked in charcoal
- 5 BBQ King Prawn with Ajwain

£9.95

King prawn marinated with Tandoori special sauce, Ajwain, Capsicum, Onion and Tomato baked in clay oven
- 6 Tandoori Machali Tikka

£9.50

Salmon Fillet prepared in a chef’s special yogurt sauce and barbecue in a clay oven

	Bhuna	Kurma	Masala	Madras	Dhansak	Jalfrezey	Vindaloo
Chicken	£6.50	£6.50		£6.50	£6.50	£6.50	£6.50
Chicken Tikka	£6.75	£6.75	£6.75	£6.75	£6.75	£6.75	£6.75
Lamb	£6.95	£6.95		£6.95	£6.95	£6.95	£6.95
Lamb Tikka	£7.15	£7.15	£7.15	£7.15	£7.15	£7.15	£7.15
Prawn	£8.50	£8.50	£8.50	£8.50	£8.50	£8.50	£8.50
Salmon Tikka	£9.25	£9.25	£9.25	£9.25	£9.25	£9.25	£9.25
Vegetable	£5.95	£5.95	£5.95	£5.95	£5.95	£5.95	£5.95

- ◆ Bhuna



Thick medium spicy sauce with Tomato and Onion
- ◆ Korma

**(N)**

Mild creamy and Coconut sauce
- ◆ Masala

**(N)**

Creamy smooth and Almond sauce
- ◆ Madras



Hot spicy and Rich sauce
- ◆ Dhansak



With Lentil in a hot, sweet and soure sauce
- ◆ Jalfrezey



Hot and spicy sauce with Peppers Onion and Tomato
- ◆ Vindaloo



Fiery hot sauce with Potato