

EVEREST INDIAN CUISINE

AUTHENTIC INDIAN, NEPELESE FOODS

3406 S Western Ave, Sioux Falls, SD. 57105

Ph:-605-271-0353



OPEN 7 DAYS A WEEK, 11:00 AM-2:30 PM//DINNER TIME 5:00 PM-9:30 PM,

APPETIZERS

1. **MIXED VEGETABLE PAKODA:- \$ 5.00** – Multiple fresh vegi, mixed with spices, chick peas flour & deep fried. (gluten free)
2. **Vegetable samasa:- \$5.00**– Cone shape frame and inside smashed potato, green peas, spice & deep fried.
3. **Everest special appetizer:- \$6.00** - One piece vegetable samasa, 2 pieces chicken pakoda, 4 pieces vegetable pakoda.
4. **Chicken pakoda-\$5.00** -Chicken meat dipped in chickpeas flour, spices & deep fried.
5. **Samasa chat-\$7.00** – Chopped vegi. Samosa covered with vegetables along with tamarind & mint sauces.
6. **Lamb samasa-\$ 6.00** -Come shaped frame, minced lamb marinated spices and baked and fried.
7. **Papadum \$ 3.00** – Paper thin crispy chickpeas roasted in the tandoor oven.

SOUPS & SALADS

1. **LENTIL SOUP-\$ 5.00** – Yeallow lentil cooked with traditional spices & herbs.
2. **Chicken soup -\$ 5.00** – Chicken pieces cooked with herbs & spices.
3. **Everest garden salad-** \$6.00 - Mixed greens, tomato, cucumber, carrot, lemon & best choice of dressing.

NAAN, WHEAT WONDERS (TANDOORI BAKED)

1. **Tandoori roti \$3.00** – Indian style whole wheat flat thin bread.
2. **Naan \$ 3.00** – White flour thin bread.
3. **Garlic naan \$3.5** -White flout bread stuffed with garlic & cilantro.
4. **Garlic Basal Naan \$ 3.5** – White flour bread stuffed with garlic & basal.
5. **Onion kulcha \$5.00** – Naan stuffed lightly spiced onion.
6. **Everest Naan \$ 5.00** – Naan bread with dry coconut & cherry.
7. **Cheese Naan \$ 6.00** – Naan bread with crushed cheese.
8. **Naan Basket \$ 9.00** – Combination of the plain naan, garlic naan and cheese naan.
9. **Aloo Paratha \$ 6.00**- Layered whole wheat with smashed potato & spices, smeared butter lightly.

SEA FOOD SPECIAL

1. **Fish curry - \$ 16.00** - Tilapia prepared in a simmering curry sauce.
2. **Shrimp Curry \$16.00** – Shrimp cooked with delicious curry sauce.
3. **Shrimp masala \$ 17.00** – Shrimp prepared with creamy sauce and spices.
4. **Shrimp korma \$ 17.00** – Shrimp prepared with creamy sauce, coconut powder & cashew.
5. **Fish tikka masala \$ 17.00** – Tilapia cooked with creamy sauce & spices.
6. **Fish vindaloo - \$ 16.00** – Fish and potato cooked with curry sauce & added sour test.
7. **Lobster masala - \$ 25.00** – Tasty lobster tail cooked with fresh tomato & creamy sauce.

TANDOORI (served in hot sizzler/lightly grilled)

1. **Tandoori chicken \$ 15** – Chicken leg meat marinated on yogurt & traditional spices.
2. **Tandoori chicken tikka \$ 16** – Chicken breast meat marinated with special seasoning (yogurt)
3. **Mixed grill \$ 23** – Assortment of shrimp, chicken tandoori, tandoori chicken tikka & lamb kabab served with vegetable texture.
4. **Tandoori shrimp \$ 16** – Jumbo shrimp marinated with spices & served on vegetable texture.
5. **Malai tikka \$16** – White meat marinated with special seasoning, sour cream, cashew & spices.

LAMB SPECIALS

1. **Lamb curry \$17.00** – Lamb cube meats cooked in thick curry sauce with herbs & spices.
2. **Lamb vindaloo \$ 17.00** -Lamb cube meat & potato cooked with curry sauce, few drops of vinegar & lemon for that tangy test.
3. **Lamb bhuna \$ 18.00** – Tender pieces of lamb sauteed with onion & green chili peppers cooked in spicy.
4. **Lamb rogan josh \$ 18.00** – Tender lamb cubes cooked with onion, tomato-based sauce & yogurt.
5. **Lamb korma \$18.00** – Lamb cube meat cooked in creamy sauce along with cashew & nuts.
6. **Lamb saag \$ 17.00**- Lamb cube meat cooked with spinach & creamy sauce.
7. **Lamb tikka masala \$ 18.00** – Lamb cube meat cooked with spices & special creamy sauce.
8. **Lamb bhutuwa \$20.00** – Lamb cube meat tenderly sauteed with bell pepper & onions.
9. **Lamb kadai \$18.00** – Lamb cube meat cooked with onions, tomatoes & bell peppers.

CHICKEN SPECIAL

1. **chicken tikka masala \$ 16.00** - Chicken white meat cooked with creamy sauce with authentic spices.
2. **Chicken curry \$ 15.00** – Chicken meat with onion tomato sauce, ginger, garlic & spices.
3. **Chicken korma \$ 16.00** - Chicken meat simmered in mild creamy sauce garnish with coconut powder & cashew.
4. **Chicken vindaloo \$ 15.00** – Chicken meat & potatoes cooked on onion & tomato sauce with sour test.
5. **Butter chicken \$ 16.00** – Tandoori baked chicken meat & added exotic spices with tangy creamy sauce.
6. **Mango chicken \$ 16.00** – Chicken meat cooked with sweet & sour mango pulp with creamy touch. (Best for kids) kids' size price - \$8.00
7. **Chicken saag \$15.00** – Chicken meat & spinach cooked with creamy & spices.
8. **Kadai chicken \$15.00** – Combines chicken meat, bell pepper, tomatoes. Onions, exotic herbs & spices.
9. **Muglai chicken \$16.00** – Chicken meat cooked with creamy sauce, décor with coconut powder, cashew.
10. **Chicken mushroom \$ 15.00** - Chicken meat & mushroom cooked with creamy/non creamy sauce (as per choice) & spices.

VEGETABLE SPECIAL

1. **Mixed vegetable curry \$ 14.00** - Mixed vegetable cooked with spices & curry sauce.
2. **Paneer tikka masala \$ 15.00** – Homemade cottage cheese cubes cooked in creamy sauce & spices.
3. **Paneer kadai \$ 15.00** – Home cheese cubes cooked with tomatoes, bell pepper, onions & spices.
4. **Matar paneer \$ 15.00** – Green peas & lightly fried homemade cottage cheese cooked in mild creamy sauce.
5. **Saag paneer \$15.00** – Homemade cottage cheese cubes & spinach cooked with creamy sauce & spices.
6. **Aloo gobi \$ 14.00** – Potato & cauliflower cooked with curry sauce & spices.
7. **Aloo matar \$ 14.00** – Potatoes & green peas cooked with creamy & spices.
8. **Aloo saag \$14.00** – Potatoes & spinach cooked with creamy sauce & spices.
9. **Baigan bharta \$ 15.00** – Smashed eggplant & peas cooked with herbs, creamy sauce & spices.
10. **Dall makhani \$ 13.00** – Mixed lentil cooked with fresh herbs & spices in creamy butter.
11. **Dall tadka \$ 13.00** – Yellow lentil tempered with cumin seeds, onion & tomatoes with a touch of fresh cilantro.
12. **Chana masala \$ 13.00** – Chickpeas cooked with special spiced masala sauce.
13. **Malai kofta \$15.00** – Homemade cottage stuffed with potatoes, cauliflower, carrots & cashew cooked in mild spices & creamy sauce.
14. **Navaratan/vegi korma \$ 15.00** – Mixed vegetables(paneer) gently cooked in a special blend of spices, coconut powder, cashew, nuts & creamy sauce.
15. **Bhindi masala \$ 13.00** – Okra & onion cooked with masala sauces.
16. **Everest vegi pelio (steamed) \$ 14.00** – Broccoli, cauliflower, green beans etc, steamed & sauteed with garlic, ginger & clarified butter.
17. **Chana saag \$ 14.00** – Chickpeas & spinach cooked with creamy sauce and spices.

BIRYANI SPECIAL

1. **Vegetable biryani \$ 14.00** – Vegetables cooked with basmati rice, green peas, nuts, raisins & biryani spices.
2. **Chicken biryani \$ 15.00** – Basmati rice cooked with chicken meat & green peas, nuts, raisins & biryani masala.
3. **Lamb biryani \$16.00** – Basmati rice cooked with lamb meat, green peas, nuts, raisins & biryani masala.
4. **Shrimp biryani \$ 16.00** – Basmati rice cooked with shrimp, green peas, nuts, raisins & biryani masala.
5. **Goat biryani \$ 16.00** – Basmati rice cooked with goat meat (with bone), green peas, nuts, raisins & biryani masala.
6. **Mixed biryani \$17.00** – Vegetables & choice of meat cooked with green peas, nuts, raisins & biryani masala.

EVEREST SPECIALS

1. **Goat taas \$ 18.00** – Goat meat (with bone) sauteed with spices & clarified butter.
2. **Goat curry \$ 17.00** – Goat meat (with bone) cooked with onion tomato sauce, ginger, garlic, & spices.
3. **Chicken chili \$ 17.00** - Fried boneless chicken cubes cooked with bell pepper, onions & spices.
4. **Chicken Momo (dumpling) \$ 13.00** – Authentic Nepalese dumplings, steamed or fried served with Everest sauce.
5. **Vegetable Momo (dumpling) \$ 12.00** – Authentic Nepalese dumplings, steamed or fried served with Everest sauce.
6. **Chicken Chow-min \$ 13.00** – Noodles, fresh vegetable & chicken cooked with sour mild spices.
7. **Alligator Bhuna \$ 25.00** – Tender Alligator meat cooked with ginger, garlic, onion & spicy tomato sauce.
8. **Alligator Tikka Masala \$ 25.00** – Tender Alligator meat cooked in creamy sauce with Indian spices.
9. **Alligator kadai - \$ 25.00** – Alligator meat cooked in special gravy, onion, tomatoes & bell peppers.

KIDS MENU

1. *Chicken nuggets - \$ 5.00,*
2. *2. French fries \$ 5.00,*
3. *3. Mango chicken - \$ 7.99*

DESSERT MENU

1. **Kheer** - *homemade long grain rice pudding with milk & cashew.*
2. **Gulab jamun** – *a hot delight combination of cheese & flout balls in a sweet syrup.*
3. **Mango kulfi** – *ice-cream made with milk and mango pulp.*

INTERNATIONAL BEERS

1. Taj mahal (Indian), 7.50 ml-\$ 9.00
2. Flying horse (Indian) 7.50 ml - \$ 9.00
3. Maharaja (Indian), 350 ml - \$ 6.00
4. Sapporo (Japanese) – 350 ml - \$ 6.00
5. Tsingtao (Chinese) 350 ml - \$ 5.00

SOFT DRINKS

1. Mango lassi \$ 4.00
2. Masala tea (chai) - \$ 2.00
3. Homemade herbal iced tea - \$ 2.00
4. Coke products - \$ 3.00

SIDE ORDERS

1. *Mint sauce - \$ 3.00*
2. *Tamarind sauce - \$ 3.00*
3. *Raita (yogurt with spices & herbs) - \$ 2.00*
4. *Mango chatney - \$ 2.00*
5. *Onion, lemon & chilies - \$ 3.00*

THANK YOU !