

EVEREST CAFÉ & BAR

<http://www.everestcafeandbar.com>

4145 Manchester Road · St. Louis, MO 63110
(314) 531-4800

APPETIZERS

- 1. Steamed Meat Mo-Mo** **6.00**
Tibetan style dumplings stuffed with fresh ground pork and mixed vegetables with cumin, garlic, ginger and spices served with homemade achar.
- 2. Steamed Vegetables Mo-Mo** **6.00**
Tibetan style dumpling stuffed with mixed vegetables and cumin, garlic, ginger, and spices served with homemade achar.
- 3. Vegetable Samosa** **3.95**
Curry buffs made of potatoes, fresh onion and coriander, wrapped in a delicious home made pastry served with authentic red tamarind sauce.
- 4. Vegetable Pakora** **4.75**
Freshly cut garden vegetables dipped in seasoned chickpeas flour and deep-fried.
- 5. Special Everest Appetizer** **8.75**
Assortment of vegetable fritters, vegetable samosa and mo-mo (Meat or Vegetables) served with homemade achar.
- 6. Chili Chicken (Hot & Spicy)** **8.75**
Boneless chicken sautéed with hot chili peppers, onions and green peppers sprinkle with chopped cilantro. (A good complimentary dish with alcoholic beverages)

SOUPS & SALADS

- 7. Everest Daal** **6.00**
Lentil soup prepared with Himalayan herb spices in mild flavor.
- 8. Chicken & Vegetable** **6.50**
Traditional Tibetan spicy chicken and fresh garden vegetable soup.
- 9. Miso Soup** **4.50**
Korean style miso soup served with fresh organic baby spinach and tofu.
- 10. Chickpeas Salad** **5.50**
Kabuli Chana mixed with cucumber, tomatoes, and red onion sprinkle with chopped cilantro.
- 11. House Salad** **4.25**
A mix of greens, tomatoes, red onion and cucumber tossed with Nepali style salad masala.

MAIN COURSE
VEGETARIAN
(Served With Steamed Rice)

- 12. Daal, Bhat, Tarkari Ra Sag (Complete Nepalese Meal)** **13.00**
A platter containing fresh organic vegetables cooked in authentic Nepali style tarkari, lentil soup, green vegetables and mango achars.
- 13. Mixed Organic Vegetables Tarkari with Tofu** **11.50**
Fresh organic vegetables and tofu cooked Nepali style sauce and garnish with green onions.
- 14. Tofu With Fresh Organic Baby Spinach** **10.50**
Tofu and fresh organic baby spinach cooked in authentic Nepali style sauce.
- 15. Tama Bodi Tarkari** **10.50**
Black eye peas, bamboo shoots, potatoes, sautéed with tomato sauce.
- 16. Saag Paneer** **10.50**
Creamy Indian Style spinach with chunks of homemade cheese, special herbs, and spices.
- 17. Matar Paneer** **10.50**
Creamy Indian Style cooked with homemade cheese, fresh green peas, spices and herbs

MAASU (MEAT ENTREES)
(Served With Steamed Rice)

BHEDAKO MAASU (LAMB)

- 18. Daal, Bhat, Tarkari Ra Saag (Complete Nepalese Meal)** **14.50**
A platter containing lamb cooked in authentic Nepal style sauce, lentil soup, vegetables and mango achars.
- 19. Everest Sizzling Lamb Tarkari** **13.50**
Boneless cubed lamb cooked in authentic Nepali spices. Grilled onions, bell peppers, lemons and tomatoes served on sizzling hot plate. Served with lentil soup on the side.
- 20. Lamb Tarkari With Fresh Organic Baby Spinach** **12.50**
Boneless tender pieces of lamb cooked in authentic Nepali sauce with fresh organic baby spinach.
- 21. Lamb Tarkari With Fresh Organic Vegetables** **12.50**
Boneless tender pieces of lamb cooked in authentic Nepali sauce with fresh organic vegetables.

KUKHARA KO MAASU (Poultry)

- 22. Daal, Bhat, Tarkari Ra Saag (Complete Nepalese Meal)** **13.50**
A platter containing chicken cooked in authentic Nepal style sauce, lentil soup, vegetables and mango achars.
- 23. Everest Sizzling Chicken Tarkari** **12.50**
Boneless cubed chicken cooked in authentic Nepali spices. Grilled onions, bell peppers, lemons and tomatoes served on sizzling hot plate. Served with lentil soup on the side.
- 24. Chicken Tarkari With Fresh Organic Baby Spinach** **11.50**
Boneless tender pieces of chicken cooked in authentic Nepali sauce mixed with fresh organic baby spinach.
- 25. Chicken Tarkari With Fresh Organic Vegetables** **11.50**
Boneless chicken cooked in authentic Nepali sauce with fresh organic vegetables.
- 26. Gorkhali Chicken** **11.50**
Boneless tender pieces of chicken cooked in authentic Nepali style sauce.

- 27. Hot Spicy Chicken With Bone** **11.50**
Chicken with bone sautéed with hot chili peppers cooked in special recipe.
- 28. Chicken Tikka Masala** **12.50**
Tender boneless chicken pieces roasted in the tandoor and cooked in tomato, onion, and creamy sauce.

SHRIMP

- 29. Daal, Bhat, Tarkari Ra Saag (Complete Nepalese Meal)** **15.50**
A platter containing shrimp cooked in authentic Nepal style sauce, lentil soup, vegetables and mango achar.
- 30. Everest Sizzling Shrimp Tarkari** **14.50**
A shrimp cooked in authentic Nepali spices. Grilled onions, bell peppers, lemons and tomatoes served on sizzling hot plate. Served with lentil soup on the side.
- 31. Shrimp With Fresh Organic Vegetables** **13.50**
Shrimp cooked in authentic Nepali sauce with fresh organic vegetables.
- 32. Shrimp Tikka Masala** **14.50**
Marinated shrimp roasted in tandoor prepared in a creamy fresh tomato sauce with spices.

RICE & BREADS

- 33. Plain Steamed Rice** **2.00**
Steamed basmati
- 34. Plain Naan** **2.50**
Very famous unleavened white bread baked in the clay oven
- 35. Garlic Naan** **3.25**
Leavened bread garnished with garlic and cilantro, baked in clay oven

TANDOORI DELIGHT (FROM THE CLAY OVEN)

(Served on a sizzling platter with tomatoes, bell peppers, lemon wedges, red onion and served with Basmati rice, plain naan and daal)

- 36. Chicken Tandoori** **15.00**
Tender chicken breast and leg marinated in spicy yogurt sauce and Himalayan herbs.
- 37. Chicken Sekuwa (Tikka Kabab)** **13.50**
Tender chicken breast cubes marinated with Nepali sauce and herbs
- 38. Lamb Sekuwa (Boti Kabab)** **16.50**
Lamb cubes marinated with Nepali sauce and herbs
- 39. Shrimp Sekuwa** **17.50**
Shrimp marinated with Nepali sauce and herbs.
- 40. Mix grill Sekuwa (Chicken, Lamb & Shrimp)** **18.00**
Chicken, Lamb, and Shrimp marinated in famous Nepali sauce baked in clay oven.

TIBETAN CORNER

- 41. Everest Vegetable Momo** **9.50**
Tibetan dumpling stuffed with mixed vegetables, herbs and spices served with homemade achar.
- 42. Everest Meat Momo** **9.50**
Tibetan dumpling stuffed with ground pork, herbs and spices served with homemade achar.

- 43. Thukpa** **11.50**
A large bowl of noodles with tender chicken pieces & mixed vegetable soup.

TASTE OF KOREA

- 44. Kim chee jeon (kimchee pan cake)** **7.50**
Eggs, scallion and kimchi in flour batter and pan-fried served with spicy soy sauce.
- 45. Hae mul tang (spicy seafood soup)** **12.50**
Mixed with the shrimp, mussel, squid with vegetables boiled in the spicy soup.
- 46. Bi bim bop (mixed vegetables and rice)** **9.50**
Bed of Steamed rice topped with beef, bean sprouts, green vegetables and egg served with hot sauce.
- 47. Chap Chae (clear potato noodles)** **10.50**
Sweet potato noodle mixed with beef, carrots, onions and green vegetables.
- 48. Beef Bulgoki** **13.50**
Thin Slices of beef marinated with garlic and authentic Korean sweet sauce.
- 49. Chicken bulgoki** **12.50**
Chicken marinated in authentic Korean sweet and spicy sauce
- 50. Kimchi Stew** **11.50**
Home made kimchi cooked with tofu and fish in the spicy soup.

We sell fresh homemade kimchi at your request.

DESSERT

- 51. Green tea ice cream** **2.95**
- 52. Kheer (Rice Pudding)** **2.95**
- 53. Mango pudding topped with light whip cream** **2.95**
- 54. Gulab jamun topped with light powder sugar** **2.95**
- 55. Mango ice cream** **2.95**

SIDE DISHES

- 56. Papadum (1)** **.50**
- 57. Plain Dahi (homemade yogurt)** **1.50**
- 58. Raita** **2.50**
- 59. Mango achars (sweet or spicy)** **2.00**

Drink

- 60. Soft drinks (refill)– Pepsi, Diet Pepsi, Dr pepper, sir. Mist, mt dew, tonic** **1.99**
- 61. Hot teas / iced tea / Korean style coffee** **1.99**
- 62. Mango juice, Lychee juice** **2.95**
- 63. Mango Lassi topped with light whip cream** **3.25**
- 64. Raspberry Lemonade** **1.99**
- 65. Chiya (spices milk tea)** **1.99**

Important

- No separate checks please
- We accept only 2 major credit cards per table. \$2 fee will be charged for additional credit cards.
- 18 percent gratuity fee will be added to your bill for party of 5 or more.

BUSINESS HOURS

Lunch Buffet

11:30am-2: 30pm (Mon-Sat)

Fine Dining

5:00pm-9:00pm (Mon-Thurs)

5:00pm-10:00pm (Fri-Sat)

Sunday: Private events only

We cater for any events. Please call us for detail @314-531-4800

Please visit us @:

www.everestcafeandbar.com

www.myspace.com/everestcafe