

ROTI ROLL

Lamb	92
Chicken	82
Vegetable	78

BIRYANI DISHES

Marinated meat vegetable pieces cooked with fragrant Basmati rice & blended with delicate spice served with Ratia

Chicken Biryani	125
Lamb Biryani	138
Fish Biryani	160
Seafood Biryani	155
Prawns Biryani	170
Vegetable Biryani	120

TANDOORI

All cooked in a clay oven (tandoori). All items are marinated in yoghurt & spice. Served with chips or rice & salad

Tandoori Chicken (Quarter)	90
Tandoori Chicken (1/2)	180

NAN / ROTI

Plain Nan	16
Butter Nan	19
Garlic Nan	27
Cheese Nan	40
Pshawari Nan	40
Rogni Nan	23
Aloo Partha	40
Tandoori Roti	18
Tandoori Roti - Butter	22

RICE

Basmati Rice	35
Egg Fried Rice	60
Chicken Fried Rice	65
Vegetable Fried Rice	60
Jeera Rice	55
Onion Fried Rice	56

INDO CHINESE

Chicken Noodle	80
Egg Noodle	75
Vegetable Noodle	75

BUNNY CHOW

Lamb	90
Chicken	80
Beans	75
Vegetable	75

ACCOMPANIMENTS

Slice Onion	20
Cucumber Ratia	45
Mixed Ratia	45
Sambals	40
Carrot Pickle (35ml)	10
Carrot Pickle (250ml)	40
Green Chutney (35ml)	10
Green Chutney (250ml)	40

DESSERTS

Kheer (Rice Pudding)	75
Vermicellai	75

BEVERAGES

Coca-Cola Products	22
Water - Still / Sparkling	20
Appletiser / Grapetiser	25
Ice Tea (Peach Lemon)	25
Mango Lassi	55
Salt Lassi	50
Sweet Lassi	55
Bombay Crush	60
Milkshake	50
Strawberry, Chocolate, Bubblegum, Banana, Lime	

TEA

Masala Tea (Chai)	40
Five Roses Tea	35



Mount Everest

INDIAN RESTAURANT

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OPEN 7 DAYS A WEEK

Mon to Sat 10am - 8:30pm, Sun 10am - 8pm

KINDLY NOTE

All meals are freshly prepared.
Please allow 20-30 minutes for preparation.

WE DO CATERING FOR ALL YOUR OCCASIONS



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STARTERS

Vegetable Samosa (4 pieces)	32
Chicken Samosa (4 pieces)	40
Lamb Samosa (4 pieces)	45
Papadams	12
Bhajia Chilli Bites (8 pieces)	55
Masala Chips	35
Plain Chips	30

SALADS

Green Salad	65
Cucumber, tomato, carrot, onion & lettuce	

CHICKEN CURRIES

All dishes are served with rice

Butter Chicken	120
Marinated pieces of chicken breast cooked in creamy butter based tomato sauce	
Chicken Korma	122
A popular dish of chicken pieces cooked in a rich preparation of cashew nuts, cardamoms & coconut milk	
Chicken Vindaloo	120
A Goa curry cooked with chicken pieces & a mixture of spice	
Chicken Kadai	120
A spice chicken thick gravy dish with a rich aroma given by the ginger & tomatoes	
Chicken Jalfrazi	120
Chicken cooked in an onion, tomato & pepper gravy	
Chicken Palak	120
Chicken pieces slowly cooked in a rich spinach sauce	
Chicken Tikka Masala	120
Grilled chicken pieces cooked in the tandoori oven & simmered in spice butter tomato sauce	
Chicken Madras	120
Chicken pieces cooked with crushed roasted spice in a tomato & onion gravy, tempered with curry leaves & coconut	



Chicken Dopiazza	120
Chicken pieces cooked with onion pieces, a tomato & onion sauce is added at the second stage of cooking	

LAMB CURRIES

All dishes are served with Basmati rice

Lamb Roganjosh	137
Lamb curry infused with kashmari spice & cooked with ginger, garlic, onion & tomatoes	
Lamb Korma	139
A popular dish of lamb pieces cooked in a rich preparation of cashew nuts, cardamoms & coconut milk	
Lamb Palak	137
Lamb pieces slowly cooked in a rich spinach sauce	
Lamb Dhal Gosht	137
Lamb pieces cooked along with yellow dhal, cumin seed & garlic	
Lamb Vindaloo	137
A Goa curry cooked with lamb pieces, potatoes & mixture of spice	
Lamb Jalfrazi	137
Lamb cooked in a tomato, onion & green pepper gravy	
Lamb Tikka Masala	139
Grilled lamb pieces, cooked in the tandoori oven & simmered in spice, butter & tomato sauce	
Lamb Kadai	137
A spice lamb thick gravy dish with a rich aroma given by the ginger and tomatoes	

SEAFOOD CURRIES

All dishes are served with Basmati rice

Prawn Vindaloo	170
A Goa curry cooked with prawns potatoes & mixture of spice	
Mixed Seafood Curry	150
A thick tomato based dish of prawns, fish, mussels & calamari, cooked with curry leaves, mustard, coconut & cumin seeds	
Fish Curry	170
King klip curry in an onion gravy with mustard seeds	

Prawn Korma	170
A popular dish of prawns cooked in a rich preparation of cashew nuts, cardamoms & coconut milk	
Prawn Madras	170
Prawns cooked with crushed roasted spice in an onion gravy, tempered with curry leaves	

VEGETABLE CURRIES

All dishes are served with Basmati rice

Vegetable Curry	105
A mixed vegetable curry in tomato gravy with panner & spice	
Vegetable Korma	100
A popular dish of vegetable cooked in a rich preparation of cashew nuts, cardamoms & coconut milk	
Paneer Tikka Masala	115
Home made Indian cottage cheese cooked in a rich tomato & onion sauce	
Paneer Korma	110
A popular dish of home made Indian cottage cheese cooked in a rich preparation cashew nuts, cardamoms & coconut milk	
Paneer Makhani	115
Home made Indian cottage cheese simmered in a spice tomato & creamy butter sauce	
Tadak Dhal	110
Yellow lentils tempered with garlic & cumin seeds	
Dal Makhani	110
Combination of black lentils & red beans with spice	
Aloo Jeera	110
Cubed potatoes stir fried with cumin seeds & tomato	
Chana Masala	110
Chickpeas cooked in a masala gravy with chopped ginger jawanry & cumin seeds	
Aloo Gobi	110
Potatoes and cauliflower cooked in a masala gravy with cumin seeds	
Palak Paneer	110
Home made Indian cottage cheese slowly cooked in rich a spinach gravy	
Beans Curry	105

