

ROTI ROLL

Lamb	102
Chicken	92
Vegetable	85

BIRYANI DISHES

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

Chicken Biryani	138
Lamb Biryani	148
Fish Biryani	180
Seafood Biryani	180
Prawns Biryani	190
Vegetable Biryani	130

TANDOORI

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

Tandoori Chicken (Quarter)	99
Tandoori Chicken (1/2)	198

NAN / ROTI

Plain Nan	17
Butter Nan	20
Garlic Nan	27
Cheese Nan	45
Pshawari Nan	45
Rogni Nan	25
Aloo Partha	45
Tandoori Roti	19
Tandoori Roti - Butter	23

RICE

Basmati Rice	40
Egg Fried Rice	70
Chicken Fried Rice	80
Vegetable Fried Rice	70
Jeera Rice	65
Onion Fried Rice	65

INDO CHINESE

Chicken Noodle	95
Egg Noodle	85
Vegetable Noodle	85

BUNNY CHOW

Lamb	100
Chicken	90
Beans	85
Vegetable	85

ACCOMPANIMENTS

Slice Onion	25
Cucumber Ratia	50
Mixed Ratia	50
Sambals	50
Carrot Pickle (35ml)	15
Carrot Pickle (250ml)	50
Green Chutney (35ml)	15
Green Chutney (250ml)	50

DESSERTS

Kheer (Rice Pudding)	85
Vermicellai	85

BEVERAGES

Coca-Cola Products	30
Water - Still / Sparkling	25
Appletiser / Grapetiser	30
Ice Tea (Peach Lemon)	30
Mango Lassi	65
Salt Lassi	60
Sweet Lassi	60
Bombay Crush	65
Milkshake	55
Strawberry, Chocolate, Bubblegum, Banana, Lime	

TEA

Masala Tea (Chai)	45
Five Roses Tea	40



Mount Everest

INDIAN RESTAURANT

No 69 Main Road, HERMANUS
next to ABSA Bank

Cell: **074 610 4816** | WhatsApp: **071 641 7912**

E-mail: **keshabpanth3@gmail.com**

E-mail: **indra77kc@gmail.com**

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



FOLLOW
US ON



STARTERS

Vegetable Samosa (4 pieces)	35
Chicken Samosa (4 pieces)	45
Lamb Samosa (4 pieces)	50
Papadams	13
Bhajia Chilli Bites (8 pieces)	65
Masala Chips	40
Plain Chips	35

SALADS

Green Salad	70
Cucumber, tomato, carrot, onion & lettuce	

CHICKEN CURRIES

All dishes are served with rice

Butter Chicken	130
Marinated pieces of chicken breast cooked in creamy butter based tomato sauce	
Chicken Korma	132
A popular dish of chicken pieces cooked in a rich preparation of cashew nuts, cardamoms & coconut milk	
Chicken Vindaloo	130
A Goa curry cooked with chicken pieces & a mixture of spice	
Chicken Kadai	130
A spice chicken thick gravy dish with a rich aroma given by the ginger & tomatoes	
Chicken Jalfrazi	130
Chicken cooked in an onion, tomato & pepper gravy	
Chicken Palak	130
Chicken pieces slowly cooked in a rich spinach sauce	
Chicken Tikka Masala	130
Grilled chicken pieces cooked in the tandoori oven & simmered in spice butter tomato sauce	
Chicken Madras	130
Chicken pieces cooked with crushed roasted spice in a tomato & onion gravy, tempered with curry leaves & coconut	

Chicken Dopiazza	130
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	147
Lamb curry infused with kashmari spice & cooked with ginger, garlic, onion & tomatoes	
Lamb Korma	149
A popular dish of lamb pieces cooked in a rich preparation of cashew nuts, cardamoms & coconut milk	
Lamb Palak	147
Lamb pieces slowly cooked in a rich spinach sauce	
Lamb Dhal Gosht	147
Lamb pieces cooked along with yellow dhal, cumin seed & garlic	
Lamb Vindaloo	147
A Goa curry cooked with lamb pieces, potatoes & mixture of spice	
Lamb Jalfrazi	147
Lamb cooked in a tomato, onion & green pepper gravy	
Lamb Tikka Masala	149
Grilled lamb pieces, cooked in the tandoori oven & simmered in spice, butter & tomato sauce	
Lamb Kadai	147
A spice lamb thick gravy dish with a rich aroma given by the ginger and tomatoes	
Lamb madras	147
Lamb Pieces cooked with crushed roasted spices in tomato & onion gravy with coconut.	

SEAFOOD CURRIES

All dishes are served with Basmati rice

Prawn Vindaloo	185
A Goa curry cooked with prawns potatoes & mixture of spice	
Mixed Seafood Curry	175
A thick tomato based dish of prawns, fish, mussels & calamari, cooked with curry leaves, mustard, coconut & cumin seeds	
Fish Curry	185
King klip curry in an onion gravy with mustard seeds	

Prawn Korma	190
A popular dish of prawns cooked in a rich preparation of cashew nuts, cardamoms & coconut milk	
Prawn Madras	185
Prawns cooked with crushed roasted spice in an onion gravy, tempered with curry leaves	
Prawn Curry	185
Prawn curry infused with kashmari spice & cooked with tomato, onion, ginger & garlic	

VEGETABLE CURRIES

All dishes are served with Basmati rice

Vegetable Curry	115
A mixed vegetable curry in tomato gravy with panner & spice	
Vegetable Korma	120
A popular dish of vegetable cooked in a rich preparation of cashew nuts, cardamoms & coconut milk	
Paneer Tikka Masala	130
Home made Indian cottage cheese cooked in a rich tomato & onion sauce	
Paneer Korma	130
A popular dish of home made Indian cottage cheese cooked in a rich preparation cashew nuts, cardamoms & coconut milk	
Paneer Makhani	130
Home made Indian cottage cheese simmered in a spice tomato & creamy butter sauce	
Tadak Dhal	125
Yellow lentils tempered with garlic & cumin seeds	
Dal Makhani	125
Combination of black lentils & red beans with spice	
Aloo Jeera	120
Cubed potatoes stir fried with cumin seeds & tomato	
Chana Masala	125
Chickpeas cooked in a masala gravy with chopped ginger jawanry & cumin seeds	
Aloo Gobi	125
Potatoes and cauliflower cooked in a masala gravy with cumin seeds	
Palak Paneer	130
Home made Indian cottage cheese slowly cooked in rich a spinach gravy	
Beans Curry	120

