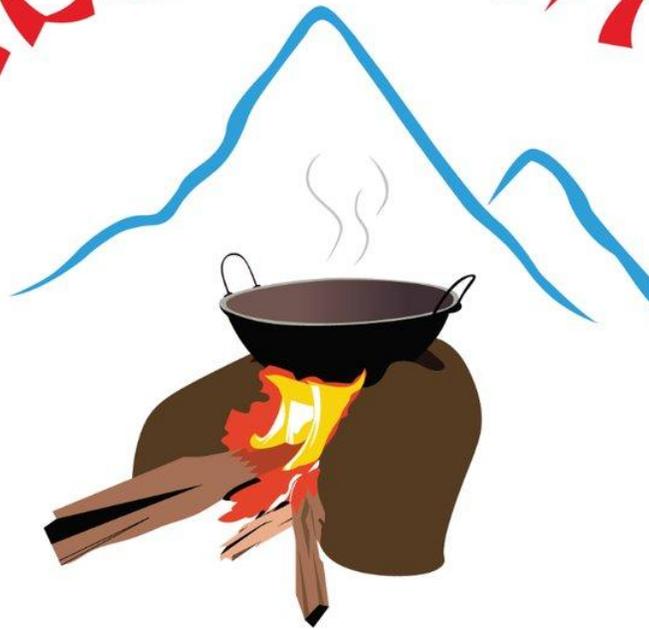


EVEREST KITCHEN

A stylized illustration of a mountain range in blue. In the foreground, a black cooking pot sits on a brown stove over a fire of yellow and orange flames. Two white wisps of steam rise from the pot.

INDIAN-CHINESE-THAI

25 N MAIN ST – WENDELL – NC – 27591

Phone no. (919) 374-7049

Order online @ <https://www.everestkitchennc.com/>

Our kitchen handles peanuts, tree nuts, and other allergens. While we take precautions to prevent cross-contact, we cannot guarantee that any dish is completely free of allergens. Guests with severe allergies should exercise caution.

Thank you for your understanding.

APPETIZERS

CRISPY SPRING ROLL \$8.95

Glass noodles with mixed vegetables served with sweet chili sauce

CRISPY CALAMARI \$11.95

Calamari cooked to a crisp, served with spicy mayo vinaigrette dipping sauce

PAKORA \$7.95

Assorted fresh vegetables tossed in seasoned chickpea batter and deep fried

EDAMAME \$8.95

Steamed soybean pods sprinkled with salt

CHICKEN 65 \$14.95

A true Hyderabadi delight cooked with fried curry leaves, yogurt, and spices

MO: MO: \$9.95 (6) \$15.95 (10)

Himalayan dumplings: minced chicken blended with herbs and spices stuffed in flour wrap to create a savory delight.

VEGETABLE SAMOSA \$6.95

Two homemade triangular turnovers stuffed with potatoes and peas

CHICKEN WINGS \$8.95 (6) \$15.95 (12)

Wings served mild, hot, teriyaki or barbeque style with celery and blue cheese

CHILLI CHICKEN \$14.95

Chicken breast sautéed with fresh ginger garlic and Chinese inspired spices

GOBI MANCHURIAN 12.95

Marinated and golden fried cauliflower florets. Tossed with peppers, onions, chili and soy sauce

BREADS

BUTTER NAAN \$3.95

Handmade Flat bread baked in tandoori oven.

TANDOORI ROTI \$3.95

Whole wheat flat bread baked in tandoor

STUFFED NAAN \$4.95

Leavened handmade bread with a choice of toppings, baked in a tandoor clay oven.

Garlic Naan (Garlic and Cilantro)

Onion Naan (Onion and Cilantro)

Alu Naan (Potatoes)

Basil Naan (Fresh basil leaves)

Chicken Naan (Chicken)

CHEESE NAAN \$5.95

SOUPS

Each item can be ordered with Chicken, Vegetables, Tofu, Pork, Beef or Shrimp

CHICKEN, VEGETABLE, TOFU OR PORK \$7.95

BEEF \$8.95

SHRIMP \$9.95

TOM KHA SOUP

Thai hot and sour coconut soup with a touch of lemongrass, galangal, and mushrooms

EVEREST CLEAR SOUP

Glass noodle soup served with your choice of meat, vegetables, tofu or shrimp

TOM YUM SOUP

Spicy lemongrass broth with mushrooms and galangal.

CHINESE & THAI

Served with steamed rice

Each item can be ordered with Chicken, Vegetables, Tofu, Pork, Beef or Shrimp

CHICKEN, VEGETABLE, TOFU OR PORK \$16.95

BEEF \$17.95

SHRIMP \$18.95

ROASTED GARLIC & VEGETABLES With steamed Chinese broccoli

HAWAIIAN GINGER PINEAPPLE Stir-fried with onion, pineapple, scallions and bell peppers

SPICE CASHEW NUTS With onion, bell pepper and chili paste

EGGPLANT HOLY BASIL Stir fried with onion, bell peppers and chili

SPICY BAMBOO with basil and curry paste

WOK HOLY BASIL Stir fried with onion, bell pepper and chili

THAI CURRY Green, Red, Penang or Massaman style cooked with coconut milk

JAPANESE CURRY Japanese style savory curry with vegetables and your choice of protein.

NOODLES

Each item can be ordered with Chicken, Vegetables, Tofu, Pork, Beef or Shrimp

CHICKEN, VEGETABLE, TOFU OR PORK \$16.95

BEEF \$17.95

SHRIMP \$18.95

PAD THAI Rice noodles, egg, radish, peanut, bean sprouts and scallions

GLASS NOODLE Glass noodles, egg, Napa cabbage, bean sprout, scallion, sesame oil and garlic sauce

DRUNK MAN NOODLES Broad noodles stir-fried with spicy basil, chili and egg

LO MEIN Noodles with vegetables or your choice of meat

THAI DRAGON NOODLES Thai stir fried noodles with egg, chinese broccoli and cooked with sweet soy sauce

SPECIAL INTEREST

GENERAL TSO'S CHICKEN Served with steamed rice \$ 16.95

ORANGE CHICKEN Served with steamed rice \$ 16.95

SESAME CHICKEN Served with steamed rice \$ 16.95

EVEREST FRIED RICE- Fried rice with chicken, beef and shrimp \$ 18.95

EVEREST LO MEIN — Lo Mein noodles with chicken, beef and shrimp \$ 19.95

FRIED RICE

Each item can be ordered with Chicken, Vegetables, Tofu, Pork, Beef or Shrimp

CHICKEN, VEGETABLE, TOFU OR PORK	\$16.95
BEEF	\$17.95
SHRIMP	\$18.95

SIAMESE FRIED RICE With egg, tomato, onion and scallion

PINEAPPLE FRIED RICE With egg and cashew nuts

GREEN CURRY FRIED RICE Sautéed with green curry paste, egg, snow peas, onion and basil

6'O'CLOCK SPICY FRIED RICE Chili pepper, egg, bell pepper, onion and sweet basil

CHINESE FRIED RICE Served with your choice of chicken, pork, beef or shrimp

KIDS MENU

CHICKEN STRIPS & FRIES	\$9.95
FRENCH FRIES	\$5.95
CHEESE NAAN	\$5.95

KABAB CORNER

Served with steamed rice

CHICKEN TANDOORI- Chicken tandoori is known as King of Kababs. Chicken marinated in Tandoori masala & yogurt for over 24 hours and baked on skewers till tender and juicy	\$17.95
BOTI KABAB-Tender pieces of lamb cubes marinated in ginger, garlic, cumin, coriander, and cinnamon.	\$19.95
TANDOORI PANEER Cheese cubes marinated with special spices and baked in a clay oven	\$17.95
TANDOORI SALMON Salmon marinated with paprika, turmeric, ginger and garlic and baked on skewers	\$22.95
CHICKEN TIKKA All white meat chicken marinated in special sauce and barbequed to perfection in a clay oven (tandoor)	\$17.95
SEEKH KABAB Very lean minced lamb mixed with herbs and spices and baked on skewers	\$19.95

INDIAN –VEGETARIAN

Served with steamed rice

TADKA DAAL - Yellow lentils stewed and gently tempered with fresh herbs and seasoning and topped with fresh cilantro.	\$14.95
DAL MAKHANI - Black lentils simmered with ginger, garlic, tomatoes, herbs, and spices.	\$15.95
PALAK PANEER -Chopped spinach sautéed with cubes of homemade cheese, onion, fresh tomato paste and touch of cream	\$16.95
CHANA SAAG - Chopped spinach sautéed with chickpeas, onion, fresh tomato paste and touch of cream	\$15.95
NAVRATAN KORMA - Assorted nine vegetables cooked in rich creamy nuts and raisins sauce	\$16.95
CHANA MASALA - Chickpeas cooked with ginger, garlic, tomatoes, onions, spices and herbs	\$14.95
PANEER TIKKA MASALA - Marinated cubes of homemade cheese cooked with creamy tomato sauce with herbs and spices	\$16.95
ALOO PALAK - Chopped spinach sautéed with diced potatoes, onion, fresh tomato paste and touch of cream sauce	\$15.95
MUTTER PANEER - Homemade cottage cheese and peas cooked in mild creamy sauce.	\$16.95
VEGETABLE VINDALOO - Mixed vegetables cooked with exotic blend of herbs & spices to make this dish very hot, very special	\$15.95
MALAI KOFTA -Freshly minced vegetable balls simmered in cardamom, saffron, garlic, cashews and light cream sauce	\$16.95
BHINDI MASALA Fresh okra cooked with onions, ginger, tomatoes, herbs, and spices.	\$15.95
KADAI PANEER Cubes of homemade cheese cooked with green peppers, tomatoes, and blend of exotic spices	\$15.95
ALOO GOBI Cauliflower and potatoes cooked with tomatoes, herbs, and spices	\$15.95

INDIAN – NON-VEGETARIAN

Served with steamed rice

BUTTER CHICKEN - Tender, tandoori-grilled chicken simmered in a rich, creamy tomato sauce infused with blend of cashew nuts, aromatic Indian spices and butter \$18.95

CURRY - Chicken, Lamb or Shrimp cooked in a tangy curry sauce

CHICKEN \$16.95 LAMB \$18.95 SHRIMP \$19.95

TIKKA MASALA – Marinated and baked chicken breast or boneless lamb or shrimp cooked in creamy tomato sauce with herbs and spices.

CHICKEN \$17.95 LAMB \$18.95 SHRIMP \$19.95 FISH \$19.95

KORMA – Chicken, Lamb or Shrimp cooked in rich creamy nuts and raisins sauce

CHICKEN \$17.95 LAMB \$18.95 SHRIMP \$19.95

VINDALOO- An exotic blend of herbs and spices make this dish very hot, very special.

CHICKEN \$17.95 LAMB \$18.95 SHRIMP \$19.95

SAAG - Chopped spinach sautéed with onion, fresh tomato paste and touch of cream.

CHICKEN \$17.95 LAMB \$18.95 SHRIMP \$19.95

BIRYANI - Aromatic Indian basmati rice cooked with fresh herbs and spices

Chicken \$17.95 Lamb \$18.95 Shrimp \$19.95

BALTI- Special herbs & spices make this Afghani influence curry very unique

Chicken \$17.95 Lamb \$18.95 Shrimp \$19.95

DESSERTS & DRINKS

MANGO ICE CREAM \$4.95

GULAB JAMUN Indian delicacy made with special dough, fried dark brown, served in sugar syrup \$4.95

MANGO LASSI Refreshing yogurt-based drink which is sweet & made with mango pulp. \$4.95

SODAS & ICED TEA \$2.95

THAI ICED TEA \$4.95

SHIRLEY TEMPLE \$3.95

LUNCH SPECIALS

Available Until 3:00 PM (MON TO FRIDAY, DINE IN ONLY)

INDIAN – NON-VEGETARIAN

CURRY – Chicken or Lamb cooked in a tangy curry sauce.

CHICKEN \$13.95

LAMB \$14.95

TIKKA MASALA – Marinated and baked chicken breast or boneless lamb cooked in creamy tomato sauce with herbs and spices.

CHICKEN \$13.95

LAMB \$14.95

SAAG - Chopped spinach sautéed with onion, fresh tomato paste and touch of cream.

CHICKEN \$13.95

LAMB \$14.95

INDIAN –VEGETARIAN

Served with steamed rice

CHANA MASALA- Chickpeas cooked with ginger, garlic, tomatoes, onions, spices and herbs \$11.95

PALAK PANEER-Chopped spinach sautéed with cubes of homemade cheese, onion, fresh tomato paste and touch of cream \$12.95

PANEER TIKKA MASALA- Marinated cubes of homemade cheese cooked with creamy tomato sauce with herbs and spices \$12.95

THAI LUNCH –Served with steamed rice.

CHICKEN, VEGETABLE, TOFU \$11.95

PORK \$12.95

SHRIMP \$13.95

ROASTED GARLIC & VEGETABLES With steamed Chinese broccoli

HAWAIIAN GINGER PINEAPPLE Stir-fried with onion, pineapples, scallions, and bell peppers

WOK HOLY BASIL Stir fried with onion, bell pepper and chili

PAD THAI Rice noodles, egg, peanut, bean sprouts and scallions

DRUNK MAN NOODLES Broad noodles stir-fried with spicy basil, chili and egg

THAI DRAGON NOODLES Stir fried noodles with egg, Chinese broccoli and cooked with sweet soy sauce

BEER, WINE & COCKTAILS

Bottles/Cans		Cocktails	
TAJ MAHAL (22 OZ)	\$ 9.95	BLOODY MARY	\$ 9.75
FLYING HORSE (22 OZ)	\$ 9.95	BLUE MOTORCYCLE	\$ 10.00
RUPEE LAGER	\$ 6.95	MARGARITA	\$ 9.75
BARAHSINGHE PILSNER	\$ 6.95	MOJITO	\$ 10.50
NEPAL ICE	\$ 6.95	COSMO	\$ 9.75
BOLD ROCK CIDER	\$ 5.25	MARTINI	\$ 9.75
BUD LIGHT	\$ 4.50	LIQUID MARIJUANA	\$ 10.00
CORONA	\$ 6.25	LONG ISLAND ICE TEA	\$ 10.00
DOS EQUIS	\$ 6.25	MALIBU PINEAPPLE	\$ 9.75
MICHELOB ULTRA	\$ 5.25	OLD FASHIONED	\$ 10.95
YUENGLING LAGER	\$ 4.75	ROYAL FLUSH	\$ 9.75
		WHISKEY SOUR	\$ 9.75
		MAI THAI	\$ 9.75
Draft Beers		MANGOTINI	\$ 9.75
HAZY IPA	\$ 7.50	MIMOSA	\$ 9.75
HUMMIN BIRD LAGER	\$ 7.50	PINACOLADA/MANGOLADA	\$ 10.00
FOOTHILLS HOPPYIUM IPA	\$ 7.50	Ask you Server for Cocktail Specials	
FOOTHILLS TORCH PILSNER	\$ 7.50	White Wines	
MILLER LIGHT	\$ 5.95	PINOT GRIGIO	\$8.25
RED OAK	\$ 7.50	CHARDONNAY	\$8.25
SAPORO	\$ 7.50	SAUVIGNON BLANC	\$8.25
SPACE DUST ELYSIAN IPA	\$ 7.50	WHITE WINE BOTTLE	\$27.25
STELLA	\$ 7.50		
Red Wines		Others	
PINOT NOIR	\$8.75	PROSECCO	\$7.00
CABERNET SAUVIGNON	\$8.75		
MERLOT	\$8.75		
MALBEC	\$8.75		
RED WINE BOTTLE	\$29.75		