

everest *Spice*

THE HONEYPOT

178 Honeypot Lane, Stanmore, Middlesex, HA7 1EF

020 8206 1024

www.everesthoneypot.com

Food & Drinks Menu

Everest Spice Menu

Shuruaat (Chakhna)

FRIED PAPPADUM (G SU)	1.95
ROASTED PAPPADUM (G SU)	1.95
MASALA PAPPADUM (G SU)	2.95
CHUTNEY (D C SU)	0.99
(Minted Yoghurt Mango Chutney Chilli Sauce Carrot Pickle)	
ROASTED PEANUTS (P)	3.45
MASALA PEANUTS (P)	3.95
ROASTED CASHEW NUTS (N)	4.45
BOMBAY MIX (P G)	5.45
BOMBAY MIX WITH CHEESE (P G D)	7.45
PLAIN CHIPS (SU)	5.95
MASALA CHIPS (C SU)	7.95
CHEESY MASALA CHIPS (C D SU)	9.95

Chaat Bahaar

PANI PURI (G SU)	8.95
A popular Indian street food featuring crispy, hollow puris filled with spiced potatoes and chickpeas, served with tangy tamarind chutney and refreshing mint- flavoured spice water.	
BHEL PURI (D G N SU)	8.95
Mumbai's favourite snack, combination of lentils, sweet, chilli, lemon, fresh salad and spicy chutneys	
DAHI PURI (D G N SU)	9.95
Hallows puri stuffed with spiced potatoes, chickpeas, yoghurt & topped with tamarind chutney.	
VEG. SAMOSA SAMOSA CHAAT (D G SU)	5.95 9.95
Pastry filled with minced vegetables layered on the bed of chickpeas, topped with sweet Greek yoghurt, mint sauce, pomegranate and tamarind chutney.	
ALOO TIKKI CHAAT (D G SU)	9.95
Golden potato patties layered with chickpeas, yoghurt, chutneys, sev, pomegranate and fresh coriander.	
PAPADI CHAAT (D G SU)	9.95
Crispy papadi served on a bed of spiced chickpeas and potatoes, topped with sweet yoghurt , tangy tamarind and mint chutneys, finished with aromatic spices and sev.	

Starters Indian (Vegetarian)

PANEER TIKKA (D MU)	10.95
Succulent cubes of Indian cottage cheese marinated in aromatic spices and yoghurt, grilled with peppers and onion in the tandoor for a smoky, charred finish.	
TANDOORI SOYA BITES (S D MU SU)	10.95
A delicious dish featuring marinated soya morsels skewered and grilled in a tandoor, infused with smoky flavours and aromatic spices.	
POTATO 65 (G D C S MU SE)	9.95
Crispy potato bites stir fried in herbs and tossed with curry leaves and mustard seeds with chilli sauce. Chef's Special. Or potatoes	
CRISPY BHAJIA (G)	9.95
Crispy golden-fried potato fritters, delicately coated in seasoned gram floor with aromatic Indian spices.	
BHAJIA BOMB (G MU)	9.95
Crispy mojos of onion, potato and spinach dumplings, seasoned with aromatic Indian spices and fried golden.	
KURKURY BHINDI (G)	9.95
Fresh okra fried to golden and sprinkled with chef special chat pata masala.	
HARA BHARA KEBAB (G MU D)	9.95
Crispy green vegetable and spinach kebab, stuffed with melted cheese and delicately spiced.	
JALAPENO POPPER (G D)	9.95
A Crispy golden jalapeno peppers stuffed with creamy cheese, coated in a crunchy seasoned crumb and fried until perfectly crisp.	
EVEREST VEGETARIAN PLATTER (FOR 2) (G MU D)	16.95
A combination of Paneer tikka, Aloo tikki, Hara bhara kebab, Bhajia bomb.	

Indo-chinese Mojoes

MOUNT EVEREST MOMO (6 PCS) (G C S SE SU)	
VEGETABLE 8.95 CHICKEN 9.95 LAMB 10.95	
Steamed dumplings filled with seasoned mixed vegetables, or meat with herbs and aromatic spices, served with a spicy dipping sauce.	

(N) Nuts (P) Peanut (G) Gluten (D) Dairy (C) Celery (SE) Seasm
(SU) Sulphur dioxide (E) Egg (CR) Crustacean (F) Fish
(MU) Mustard (S) Soya

Starters Indo-Chinese (vegetarian)

CHILLI PANEER (G | C | D | S | SE) 11.95
SAUCY 13.95

Indian cottage cheese tossed with chopped onions, bell peppers, garlic and green chillies. Chef's Special.

MONGOLIAN PANEER (P | D | S | SE) 11.95

Indian cottage cheese cubes toast with onion, garlic and peanuts in a rich, sweet and spicy Mongolian- style sauce.

MUSHROOM CHILLI GARLIC 11.95
(G | C | M | S | SE)

Tender mushroom wok-tossed with fresh chillies, garlic and onions in a rich, spicy Indo-Chinese sauce

VEGETABLE MANCHURIAN (G | C | S | SE) 10.95
SAUCY 12.95

Bite-sized seasoned vegetables balls deep-fried to a perfect golden crisp, then tossed in a flavourful sauce that's infused with ginger, garlic, soy, vinegar and coriander in soya sauce.

PLAIN | MASALA | CHILLI GARLIC MOGO 9.95 10.95
(N | G | C | S | SE)

This irresistible dish features crispy, golden-fried cassava(mogo) cubes tossed in a zesty chilli garlic sauce that's both spicy and savoury.

PLANT - POWRED CUISINE 11.95
MOCK CHILLI CHICKEN | MOCK CHILLI LAMB
(G | C | S | SE)

A Versatile plant-based meat alternative tossed with fresh chillies, onion, peppers and aromatic spices in a delicious Indo-Chinese sauce.

Starters Indo-chinese (Non-Veg)

FRIED CHICKEN WINGS (G | C | S | E | SE) 10.95
Spiced chicken wings fried to perfect crunchiness.

CHILLI CHICKEN (G | C | E | S | SE) 12.95
SAUCY 13.95

An Indo-Chinese dish featuring crispy, fried chicken pieces tossed in a spicy, tangy and savoury sauce made with soya sauce, chilli, garlic and bell peppers.

CHICKEN MANCHURIAN DRY 12.95
(G | C | E | S | SE)

SAUCY 13.95
Tender crispy chicken tossed with onion, peppers and spring onion in a bold, tangy, sweet and spicy Manchurian sauce.

CHICKEN LOLLIPOP OR CHATPATA 10.95 12.95
(G | C | E | S | SE)

An Indo-Chinese appetizer featuring frenched chicken wings marinated in spices coated in a crispy batter and deep-fried to perfection. Served with spicy sauce or made chatpata.

EVEREST CHILLI LAMB (G | C | E | S | SE) 14.95
Sliced lamb sauteed with chef's special Indo-Chinese sauce with peppers.

HOT CHILLI GARLIC SEAFOOD
FISH 13.95 | KING PRAWNS 15.95
(G | F | C | CR | E | S | SE)

Tender battered fish or king prawn's wok tossed with fresh chillies, garlic, onion and peppers in a fiery, aromatic chilli-garlic sauce.

Starters Indian (Non-Veg)

TANDOORI CHICKEN (D | MU) HALF 12.95
From the kitchen of Maharaja of Patiala- influence of old punjabi spices marinated with bone chicken, cooked in the clay oven.

HONEYPOT CHICKEN TIKKA (D | MU) 10.95
A flavourful chicken tikka marinated in yoghurt, ginger, garlic and aromatic spices, green grilled in the tandoor for a deliciously smoky

CHICKEN MALAI TIKKA (D | N) 10.95
A creamy and succulent tikka made with boneless chicken marinated in a rich blend of cream, yoghurt, cheese and mild spices, then chargrilled to perfection.

RESHMI SEEKH KEBAB (D) 10.95
Juicy minced chicken, blended with fresh herbs and a special mix of spices then skilfully moulded onto skewers and grilled to perfection. Chef's Special.

(N) Nuts (P) Peanut (G) Gluten (D) Dairy (C) Celery (SE) Sesame
(SU) Sulphur dioxide (E) Egg (CR) Crustacean (F) Fish
(MU) Mustard (S) Soya

Starters Indian (Non-Veg) (Continue)

TANDOORI CHICKEN WINGS (D | MU) 10.95
Spiced chicken wings cooked in clay oven.

CHICKEN 65 (G | D | C | S | E | MU | SE) 10.95
Crispy fried chicken bites tossed in South-Indian spices, curry leaves, and chilli tempering, finished with a squeeze of lime.

JEERA MARI CHICKEN (MU) 10.95
Crispy On the bone chicken niblets flavoured with cumin seeds and black peppers.

LAMB SAMOSA (G | SU) 6.95
Crispy golden pastry filled with spiced minced lamb, onion and aromatic Indian herbs and spices.

LAMB CHOPS (D | MU) 15.95
The speciality of Everest, tender succulent lamb chops marinated in aromatics spices, chargrilled to perfection and served with a delicious smoky finish.

EVEREST LAMB SEEKH KEBAB (D) 10.95
A juicy minced meat kebab wrapped in a colourful coating of finely chopped bell peppers and herbs. This Mughlai delicacy is then chargrilled to perfection.

GRILLED SALMON STEAK (F | D | MU) 14.95
Tender, succulent salmon steak, marinated in our chef special secret blend of spices, then grilled to perfection, giving it a smoky & charred finish.

AMRITSARI MACCHLI (F | G | MU) 12.95
A Punjabi style fried Tilapia fish dish marinated in a spiced gram flour batter and deep fried to crispy perfection. Chef's Special.

CHEF SPECIAL FISH MELODY (D | F) 16.95
Delicately cooked fish fillet finished in a silky lemon butter sauce, infused with garlic and herbs for fresh, zesty and indulgent flavour.

HONEYPOT CHICKEN PLATTER (D | MU) 21.95
Honeypot combination platter Comes with Tandoori chicken, Chicken tikka, Reshmi seekh kebab and Chicken wings.

EVEREST NON-VEG MIXED GRILL (D | MU) 23.95
Everest specialty Comes with pieces of Lamb chops, Lamb seekh kebab, Honeypot Chicken tikka and Chicken wings.

Mains Indian (Vegetable)

EVEREST SPECIAL GUJRATI KAJU MASALA (D | N) 13.95
Golden roasted cashews cooked in a rich, creamy tomato and onion gravy, delicately flavoured with aromatic spices and finished with fresh cream.

PANEER TIKKA BUTTER MASALA (D | N | MU) 13.95
Paneer tikka pieces are simmered in a tomato and cashew nut based gravy, infused with mix of warm spices like cumin, coriander, and garam masala.

PANEER MAKHANI (D | N) 13.95
Soft Indian cottage cheese cooked in a silky tomatoes and cashew gravy, enriched with butter, cream and aromatics spices.

PANEER KADAI (D) 13.95
Tender paneer and peppers cooked with onion in a rich, aromatic kadai masala, finished with fresh herbs and spices.

PALAK PANEER (D | MU) 13.95
A rich and creamy delight, this dish brings the goodness of fresh spinach and soft paneer together in a luscious, smooth gravy.

SOYA BITES BUTTER MASALA (D | S | N) 12.95
Tender soya morsels, marinated to perfection, are cooked in a luscious, buttery tomato and cashew nut gravy, Infused with a delicate blend of spices like Kasuri methi, garam masala and a hint of cream.

NAWABI KOFTA CURRY (D | N) 12.95
Panner and potato dumplings are deep-fried and then cooked in a red tomato creamy gravy. Chef's Special.

NAVRATAN KORMA (D | N | SU) 12.95
A luxurious Gujrati favourite mild sweet curry made with a colourful selection of fresh vegetables, paneer, nuts and dried fruits, gently cooked in fragrant sauce of onion, aromatic spices and cream.

VEGETABLE KOLHAPURI (N) 12.95
A vibrant mix of fresh vegetables cooked in a rich, spicy Kolhapuri masala with aromatic herbs and spices.

METHI CORN (MU | D) 12.95
Sweet corn and fresh fenugreek leaves cooked in a creamy, mildly spiced sauce with aromatic spices.

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(SU) Sulphur dioxide (E) Egg (CR) Crustacean (F) Fish
(MU) Mustard (S) Soya

Mains Indian (Vegetable) (Continue)

KALONJI BHINDI (D) 12.95
A flavourful dish featuring tender okra cooked in nigella (kalonji) seeds and aromatic spices.

ACHARI ALOO BAINGAN (D | MU | SU) 12.95
Potatoes and aubergine cooked with aromatic pickling spices, tomatoes, onion, and fresh herbs, finished with tangy achari flavour.

DUM ALOO KASHMIRI (D) 11.95
A simple yet flavourful Indian dish made with boiled potatoes sauteed in cumin seed and aromatic spices.

CHANNA MASALA (D) 11.95
Tender chickpeas simmered in a rich, aromatic tomato and onion masala with traditional Indian Punjabi spices.

Dal Makhani (D) 11.95
Creamed lentils tempered and seasoned in mild spices and clarified butter.

Dal Tarka (D) 10.95
Yellow lentils cooked with onion, cumin and garlic tadka, finished with fresh coriander.

Mains Indian (Non-Veg)

EVEREST KHAS CHICKEN HANDI (ON THE BONE) (D) 13.95
The best Everest mountain villager’s style spicy hot fragrant on the bone chicken curry made with Indian ground spices, onion & tomatoes.

OLD DELHI BUTTER CHICKEN (D | N | MU) 13.95
The original iconic dish created in 1947, featuring tender tandoori chicken simmered in rich creamy tomato gravy. Chef’s Special.

CHICKEN TIKKA MASALA (D | N | MU) 13.95
Succulent pieces of marinated chicken, grilled to perfection and then stewed in a rich, creamy tomato gravy.

CHICKEN KADAI (D) 13.95
A rich and aromatic dish cooked in wok-like iron kadai, featuring tender chicken in a thick, spiced tomato-onion based gravy.

METHI CHICKEN (MU | D) 13.95
Tender chicken and fresh fenugreek leaves cooked in a creamy, mildly spiced sauce with aromatic spices.

HONEYPOT ANDA CURRY (E) 12.95
Boiled egg simmered in a rich, aromatic onion and tomato gravy, infused with traditional Indian spices.

EVEREST HANDI GHOST (ON THE BONE) (D) 14.95
Slow cooked tender lamb on the bone , simmered in a homestyle masala of onions, tomatoes and hand pounded spices-rich, rustic and unapologetically bold.

LAMB BHUNA (D) 14.95
A flavourful dish where meat is slow cooked with aromatic spices until the oil separates, creating a thick rich gravy.

LAMB KADAI (D) 14.95
A rich and aromatic dish cooked in wok-like iron kadai, featuring tender meat in a thick, spiced tomato-onion based gravy.

LAMB ROGAN JOSH (D) 14.95
Tender lamb pieces are slow cooked in a deeply flavourful gravy made from blend of warming spices like cinnamon, cloves and cardamom, with a hint of Kashmiri red chilli that gives it a beautiful colour and mild heat.

LAMB KEEMA (D) 14.95
A Tender minced lamb slow cooked with onion, tomatoes, and aromatic Indian spices, finished with fresh coriander and touch of lemon.

EVEREST MACCHLI CURRY (F | MU) 14.95
Delight in the vibrant, bold flavours of our Macchi Masala, where boneless sea bass fillets are cooked in a rich, spiced tomato gravy.

KING PRAWNS KADAI (D | CR) 14.95
A rich and aromatic dish cooked in wok-like iron kadai, featuring tender king prawns in a thick, spiced tomato-onion based gravy.

Biryani & Rice

DUM BIRYANI | (D | CR)
VEGETABLE 13.95 | CHICKEN 14.95 | LAMB 15.95 | PRAWN 16.95
A fragrant and flavourful rice dish prepared with premium basmati rice cooked with aromatic spice, fresh herbs, and your choice of meat or vegetable. Garnish with crispy fried onion and served with raita for a complete tradition Indian dining experience.

PULAO RICE (D) 6.95
Fragrant basmati rice delicately cooked with aromatic whole spices and ghee, lightly seasoned and garnished with fresh herbs for a delicious, fluffy, and flavourful accompaniment to any curry.

JEERA RICE (D) 6.95
Fluffy basmati rice delicately cooked with roasted cumin seeds, aromatic spices, and a touch of fresh coriander.

STEAMED RICE 4.95
Perfectly steamed premium basmati rice, light, fluffy, and naturally fragrant.

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Tandoori Breads & Accomaniments

Freshly handcrafted and baked to perfection in a traditional clay tandoor.

ROTI / NAAN / PARATHA| (D | G | N)

PLAIN ROTI / BUTTER ROTI	3.95
PLAIN NAAN / BUTTER NAAN	4.25
GARLIC NAAN	4.45
CHILLI NAAN	4.45
CHILLI GARLIC NAAN	4.95
CHEESE NAAN	5.95
CHILLI CHEESE NAAN	5.95
CHILLI CHEESE GARLIC NAAN	6.45
PESHWARI NAAN	6.95
KEEMA NAAN	6.95
LACCHA PARATHA	4.45
PUDINA PARATHA	4.95

Indo-chinese Rice & Noodles

FRIED RICE (G | C | S | E | CR | SE)
VEGETABLE 9.95 | EGG 10.95
CHICKEN 11.95 | PRAWN 13.95

Fluffy rice stir-fried with your choice Veg or Non-veg and seasoned with soya sauce, aromatic spices with a hint of garlic.

SZECHUAN FRIED RICE (G | C | E | S | CR | SE)
VEGETABLE 10.95 | EGG 11.95
CHICKEN 12.95 | PRAWN 14.95

Spicy dish features fluffy rice stir-fried with a vibrant blend in your choice of Veg or Non-veg meat, all tossed in a rich and zesty szechuan sauce.

HAKKA NOODLES (G | C | E | S | CR | SE)
VEGETABLE 10.95 | EGG 11.95 |
CHICKEN 12.95 | PRAWN 13.95

Hakka style noodles stir-fried with vegetables or Non-veg meat

SZECHUAN NOODLES (G | C | E | S | CR | SE)
VEGETABLE 11.95 | EGG 12.95 |
CHICKEN 13.95 | PRAWN 14.95

Hakka style noodles tossed your choice of Veg or Non-veg meat in szechuan sauce.

Salad & Yoghurt

The perfect refreshing accompaniment to complement the rich flavours and spices of our traditional Indian cuisine.

RAITA (D)	4.45
PLAIN YOGHURT (D)	3.95
BOONDI RAITA (D, SU)	4.45
MIX VEG. RAITA (D)	4.95

Salad

ONION SALAD	2.95
FRESH SALAD BOWL	4.95
KUCHUMBER SALAD	5.45

Honeypot Naan whiches (Kathi Rolls)

(SERVED WITH CHIPS) (NAAN ADD £1 EXTRA)

PANEER TIKKA ROLL (D MU G)	11.95
Grilled paneer wraps with onion, salad & chutneys.	

MOCK CHICKEN TIKKA ROLL (D MU G)	11.95
Grilled soya morsels wraps with onion, salad & chutneys	

CHICKEN TIKKA ROLL (D MU G E)	12.95
Succulent chicken tikka wraps with onion, salad & chutneys.	

EVEREST LAMB SEEKH ROLL (D MU G E)	12.95
Lamb mince skewer wraps with onion, salad & chutneys.	

Kids Menu

PANEER MAKHANI WITH RICE (D N)	10.95
DAL TADKA WITH RICE (D)	10.95
BUTTER CHICKEN WITH RICE (D N)	11.95
CHICKEN MALAI TIKKA WITH FRIES (D N SU)	11.95
CHICKEN NUGGETS WITH FRIES (SU)	9.95
FISH PAKORA WITH FRIES (F SU)	9.95

****All kids meals are served with a choice of fruit shoots 200ml. Please ask server for details.****

Management advise that food prepared here may contain, or have come into contact with peanuts, tree nuts, soyabeans, milk, egg, wheat, shellfish. Or fish, if you have any allergies or intolerance to any foods, please advise our staff upon placing order.

All prices shown are inclusive of VAT.
Service charge is not included.