

NEW MENU 2022

8848 Restaurant

Mount Everest, also known in Nepal as Sagarmatha and in Tibet as Chomolungma, is Earth's highest mountain. It is located in the Mahalangur section of the Himalayas. Its peak is 8,848 metres (29,029 ft) above sea level and is the 5th furthest summit from the center of Earth. The international border between China and Nepal runs across the precise summit point.

The 8848 Restaurant is a purveyor of fine Nepalese and Indian cuisine and has travelled far and wide across Nepal and India to bring you the best of what the land of Nepal and the Indian Subcontinent has to offer. We remain true to the flavours and techniques and offer you a glimpse into traditional dishes with modern twist from right across the region.

The 8848 Restaurant revisits the most typical Nepali and Indian recipes, recreating the hundreds of years of flavours and subcultures that influence the dishes of this extraordinary region.













TREND MAGAZINE

Dishes are prepared fresh and can be altered to match your taste. If you have any allergies or dietary requirements please ask a member of staff. All Dishes may contain traces of nuts, wheat or dairy products – please ask the staff for more detail and suitable alterations if necessary. Discretionary service charge(10%) will be applied to the group of 7 or more

We believe in fair tips policy between our team members. Every meal you buy here we buy lunch to the students in rural schools in Nepal.

STARTERS

1.	NORTHERN STYLE MANCHURIAN (VG) Minced fine vegetable pakoras, mixtures of spices and herbs	5.00
	Contains: Gluten	
2.	HOMEMADE BHAJI (VG) Sweetcorn infused onion bhaji, haggis pakora, kale and chilli	5.50
3.	SWEET POTATO AND PAKORA KALE CHAT (♥) Can be made vegan upon request	6.00
4.	HIMALAYAN MOMO LAMB OR VEG Famous steamed vegetables or lamb dumplings with smoky tomato chutney soup <i>Contains: Gluten, Sesame & Dairy</i>	6.50
5.	CHICKEN PAKORA Cornfed chicken breast marinated overnight and coated with gram flour and special blend of spices Contains: Gluten & Dairy	5.50
6.	WOK TENDER CHILLI CHICKEN Delicious Indo-Chinese speciality made with tender chicken wok-tossed in a tangy homemade chilli-garlic sauce Contains: Gluten, Soya, Sesame & Egg	6.00
7.	HARA BHARA PANEER (V) Green spiced marinated paneer, mix bell peppers, red onion & tomato, from clay oven <i>Contains: Dairy</i>	6.95
8.	GILAFI SEEKH KEBAB Skewered kebabs of prime lamb mince infused with fresh herbs, aron spices and topped with caramelised onions and peppers <i>Contains:</i> 2	
9.	ADRAKHI LAMBCHOPS ANARDANA WITH TEMPERD POTATO Marinated rack of lamb cooked in the tandoor- our famous starter Contains: Dairy & Mustard	9.95
10	.TANDOORI MASALA SCALLOPS King scallops, gentle marination, crusted mango salsa Contains: Dairy, Crustacean & Mustard	9.95
11.	NORTH SEA SALMON TIKKA Local salmon tikka, marinade, from clay oven. Served with tomato and coriander chutney Contains: Dairy, Crustacean & Mustard	9.95
12.	. MAGIC MALAI CHICKEN New Fresh chicken breast, yogurt & spices, mint, cashew marinade Contains: Dairy, Nuts & Mustard	6.95
	Medium Fairly Hot /// Hot ///	

13. PAPADOMS (SPICY OR PLAIN) Contains: Dairy, Gluten & Mustard	0.95
14. HOUSE CHUTNEY TRAY Contains: Dairy & Mustard	1.00
TANDOORI (CLAY OVEN) Char-grilled cauliflowers, broccoli and tomatoes served with cucumber and mint raita or masala sauce.	ith
15. SHASHLIK SPECIAL CHICKEN Contains: Dairy & Mustard	13.95
16. TANDOORI SEAFOOD Freshly marinated and cooked monkfish, salmon and king prawns Contains: Dairy, Crustacean & Mustard	21.95
17. MIXED MEAT GRILL Lamb chops, tandoori chicken, chicken tikka two ways, seekh keba Contains: Dairy, Nuts & Mustard	18.95 ab
18. JUMBO TIGER PRAWN WITH CUMIN SAUTÉED VEGETABLE King sized prawns marinated and cooked in tandoor Contains: Crustacean & Dairy	21.95
OUR SPECIALITIES	
19. EVERGREEN SPICED KING PRAWN Fresh king prawns, mint, green pepper, spring onion, Nepalese spice Contains: Crustacean & Dairy	14.95 ces
20. LAMB BHUTUWA Boneless spring lamb, green herbs, spring onions, mixed spices Contains: Dairy & Nuts	13.50
21. CHICKEN LASSONI METHI)) Chicken breast, fresh green chillies, garlic and fenugreek – Hot! Contains: Dairy & Nuts	12.95
22. CHICKEN CHILLI MASALA Barbecued chicken cooked in Nepalese spices with creamy, spicy sauce, touched with fresh green chillies and spring onions Contains: Dairy, Nuts & Gluten	12.95 masala
23. CHICKEN LUKLA SPECIAL CURRY) LAMB LUKLA CURRY) Boneless chicken or lamb marinated with Sherpa's special spices a with a touch of yoghurt! Secret recipe to the summit. Contains: Dairy	13.95 14.95 and cooked
24. HIMALI LAMB VINDALOO Spring lamb cooked with original vindaloo recipe Contains: Dairy & Nuts	13.95
Medium Fairly Hot Hot Hot Hot	

CHEF'S PLATTER ~ SIGNATURE DISHES

25. LAMB SHANK ROGANJOSH // 18.95 Melt in the mouth spring lamb shanks in a rich, delicately spiced tomato and yoghurt sauce, flavoured with dried ginger powder and mace powder served with basmati rice Contains: Dairy & Nuts 26. KING PRWAN MOILEE WITH COCONUT RICE 19.95 Our own take on traditional Keralan moilee sauce Contains: Dairy, Crustacean & Mustard 27. MONKFISH FILLET WITH HOMEMADE BALTI New // 21.95 Fresh monkfish served with pilau rice and sauteed vegetables Contains: Crustacean, Mustard & Dairy 28. NEPALI THALI - NON VEG / 17.95 Lentil, rice, lamb meat, chicken tikka and rice pudding (Traditional Nepalese Dinner - please allow us upto 1 hour to prepare) Contains: Dairy & Nuts 29. NEPALI THALI - VEG (V) 15.95 Lentil, rice, mixed vegetable, saag paneer and rice pudding (Traditional Nepalese Dinner - please allow us upto 1 hour to prepare) Contains: Dairy & Nuts 30. VEGETABLE BIRYANI 12.95 CHICKEN BIRYANI 13.95 LAMB BIRYANI 14.95 Cooked with saffron flavoured basmati rice and served with 8848 special raita or curry sauce Contains: Dairy, Nuts & Gluten 31. HIMALAYAN CHICKEN CHATTINAD New /// 15.95 Tender pieces of chicken cooked with aromatic herbs and spices, served with pilau rice - Hot! Contains: Dairy 32. AKABARI LAMB New // 17.95 Chef's special recipe combined green spices and hand mixed garam masala-unique, served with pilau rice Contains: Dairy 33. KATHMANDU BUTTER CHICKEN MASALA New / 15.95 Revised recipe of chicken tikka, fenugreek, rich and creamy sauce, special garam masala served with pilau rice. Contains: Dairy & Nuts 34. BAGARA MIXED VEGETABLE New / 14.95 A house speciality of hand selected vegetable in a sweet-spicy curry made using peanuts, sesame seeds, coconut and cashew, served with basmati rice. Contains: Dairy, Sesame & Nuts

VEGETABLE DISHES (SIDES / MAINS) VI

CAN BE MADE VEGAN UPON REQUEST

35. DAL MAKHANI Contains: Dairy

7.00/9.00

The king of dals made with black lentils slow cooked in a creamy tomato sauce with fenugreek and ginger-garlic paste - 24 hours cooking

36. DAL TADKA PANCHMEL

6.00/8.00

A melange of five lentils simmered and tempered with cumin, asafoetida onions and garlic *Contains: Mustard, Gluten & Dairy*

37. SAAG PANEER Contains: Gluten & Dairy

8.00/10.00

Dices of cottage cheese and fresh spinach puree enriched with cream and flavoured with fenugreek and fresh coriander

38. PUNJABI CHANA MASALA Contains: Dairy

6.00/8.00

This staple is made of chickpeas simmered with tea leaves and tossed with onions, green chillies, coriander and amchoor (dry mango powder) - pot cooking

39. CHATPATA ALOO Contains: Dairy

5.00/7.00

Potatoes tempered with mustard seeds, curry leaves and cumin, laced in a tangy flavoured sauce

40. BAGARA BAINGAN

6.50/8.50

Baby aubergine tossed in a piquant sauce flavoured with panchporan(five spices) and pickle *Contains: Dairy, Peanuts, Cashew & Sesame*

TRADITIONAL DISHES

41. TIKKA MASALA

(Ground almonds, cream & chef's special masala sauce. Rich & Creamy) Contains: Dairy & Nuts

42. PISTA KORMA (Ground nuts, mild creamy sauce)

Contains: Dairy, Tree Nuts & Nuts

43. SAAG (Medium spiced, fresh spinach, tomatoes, herbs) *Contains: Dairy & Gluten*

44. KARAHI (Tomatoes, onion, green peppers, coriander) *Contains: Dairy, Nuts & Gluten*

45. JALFRAZI (Peppers, onions, green chillies & herbs) *Contains: Dairy & Nuts*

46. DHANSAK (Sweet and sour, lentils)

Contains: Mustard

47.MADRAS (Green chillies, ground spices, coriander) *Contains: Dairy & Nuts*

48. ROGAN JOSH (Bhuna, tomato & herbs garnished)

Contains: Dairy & Nuts

CHICKEN 11.95
FRESH LAMB 13.95
KING PRAWN 15.95
VEGETABLE 11.95

Medium Fairly Hot Hot Hot Hot

RICE PREPARATIONS

49. FLUFFY STEAMED BASMATI RICE	3.50
50. PILAU RICE (Saffron flavoured basmati rice) <i>Contains: Dairy</i>	3.95
51. COCONUT RICE Contains: Mustard	4.50
52. EGG FRIED RICE Contains: Egg	
53. BROWN BASMATI RICE	3.45
54. CHIPS	2.95

NAN - ROTIS (HOMEMADE BREAD)

55. PLAIN NAN Contains: Dairy & Gluten	3.95
56. PESHAWARI NAN (Fine nuts & seeds) <i>Contains: Dairy, Nuts & Gluten</i>	4.95
57. GARLIC AND CORIANDER NAN (Chopped garlic, butter) <i>Contains: Dairy & Gluten</i>	4.95
58. LACCHA PARATHA (Buttered & layered, whole wheat) <i>Contains: Dairy & Gluten</i>	4.95
59. TANDOORI ROTI (Whole wheat flour) <i>Contains: Dairy & Gluten</i>	2.25
60. BLUE CHEESE NAN Contains: Dairy & Gluten	5.50

If there is anything we can do to make your experience better we are here for you.

We strive to explore progressive ideas in the Nepalese and Indian cuisines while maintaining traditional integrity. Our Head Chef Mr Bishnu Dawadi reinterprets traditional methods and ingredients to produce the finest dishes for our guest satisfaction.

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www.8848RESTAURANT.co.uk