



# EVEREST MASALA CASA

## Indian & Nepali Restaurant

### Where Flavor Climbs to New Heights

Discover the soul of Indian and Nepali cuisine—from rich, creamy Tikka Masala to fragrant biryanis and oven-baked naans. At Everest Masala Casa, every dish is a celebration of spice, color and culture.

Enjoy warm hospitality, fresh ingredients, and unforgettable taste—right here on the Costa del Sol.

**Bold Spices. Timeless Recipes. Truly Himalayan.**



SPECIAL LUNCH DEALS!



SMALL LUNCH MENU  
ONLY €10.95



LARGE LUNCH MENU  
JUST €16.95



PARTY BOOKINGS WELCOME  
EXCLUSIVE GROUP MENU  
AT €16.95



KIDS LUNCH MENU JUST €7.50  
(FOR CHILDREN ONLY)



VEGAN DISHES

ENJOY **10% OFF**  
ON ALL TAKEAWAY  
ORDERS

## Soups & Salads

### 4.50 €



1. **Mulligatawny Soup:** Lentils, onions, carrots, coconut milk, cumin, coriander, turmeric, garam masala, vegetable broth
2. **Tomato Shorba:** Tomatoes, onions, cumin seeds, coriander powder, turmeric, chili powder, vegetable broth
3. **Palak Shorba:** Spinach, onions, garlic, ginger, cumin, garam masala, vegetable broth
4. **Chicken Soup (Nepali Style):** Chicken, onions, tomatoes, ginger, garlic, cumin, turmeric, green chilies, cilantro
5. **Methi Malai Murg Soup:** Chicken, onions, tomatoes, fenugreek leaves, cream, chicken stock
6. **Vegetable Soup:** Mixed vegetables (carrot, peas, beans), onions, tomatoes, cumin, coriander, vegetable broth
7. **Mixed Veg Raita Salad:** Plain yogurt, cucumber, tomato, red onion, roasted cumin powder, salt, fresh cilantro
8. **Nepali-Style Garden Salad:** Mixed greens, tomato, cucumber, radish, lemon juice, mustard, olive oil, salt, pepper

## Vegetarian Starters

### €4.95



9. **Vegetable Samosa:** Crispy golden pastry filled with spicy mashed potatoes and peas
10. **Onion Bhaji:** Thinly sliced onions dipped in a spiced gram flour batter and deep-fried to crunchy perfection
11. **Samosa Chaat:** Crispy samosas topped with yogurt, chutneys, and savory spices, creating a perfect burst of flavors
12. **Mixed Veg Pakora:** Mixed vegetables coated in a seasoned chickpea flour batter and deep-fried. A crispy favorite
13. **Mushroom Pakora:** Fresh mushrooms dipped in spiced chickpea batter and deep-fried until golden and crispy
14. **Onion Rings Pakora:** Sliced onions coated in seasoned chickpea flour, deep-fried for a crispy, flavorful bite
15. **Papadam & Pickle Tray:** Crispy Indian flatbread served with a variety of pickles & chutneys

## Non-Vegetarian Starters

### €5.95



16. **Chicken Tikka:** Tender boneless chicken marinated in yogurt and spices, grilled to perfection
17. **Chicken Malai Tikka:** Soft and creamy boneless chicken chunks marinated in cream, cheese, and herbs
18. **Lamb Tikka:** Tender lamb pieces marinated in spiced yogurt and grilled in the tandoor
19. **Seekh Kebab:** Minced meat skewers with traditional herbs and spices – tender and flavorful
20. **Fish Pakora:** Crispy fried fish marinated in Indian spices and coated in gram flour batter
21. **Prawn Pakora:** Juicy prawns coated in spiced chickpea batter, crispy fried to perfection
22. **Chicken Pakora:** Crispy golden chicken fritters seasoned with Indian spices
23. **Prawn Puri:** Prawns cooked in spiced tomato-onion sauce, served on fried bread
24. **Tandoori Chicken (Half):** Classic bone-in chicken marinated overnight in yogurt and tandoori masala, roasted to smoky perfection
25. **Chilli Chicken (Dry):** Indo-Chinese favorite – crispy chicken tossed with soy, garlic, and bell peppers
26. **Chicken Chhoila (Smoky Grilled Chicken Salad):** Nepali grilled chicken tossed with mustard oil, garlic, chili and spices – served slightly warm
27. **Keema Samosa:** Crispy pastry stuffed with spicy minced meat, perfect with chutney
28. **Tandoori Mix Platter (For 2):** A sampler of chicken tikka, seekh kebab, tandoori wings, and fish tikka – great to share..... 10.95

## **Momos** **(Nepali Dumplings)**



- 29. **Chicken Momos:** Mix minced chicken, cabbage-carrot mix with onion, garlic, ginger, soy sauce & pepper ..... 5.95 / 6.95
- 30. **Fried Momos:** Prepare as above, steam first, then deep or pan-fry until golden and crispy ..... 7.95
- 31. **Afghani Tandoori Momos:** Toss steamed momos in spiced yogurt marinade (tandoori masala, curd, creamy, chili, lemon), grill or bake until charred ..... 8.95
- 32. **Jhol Momos (Nepali Style in Spicy Soup):** Steam regular momos, serve in a tangy-spicy sesame-tomato chutney "jhol" (broth) made with garlic, mustard, and chili ..... 8.95

## **Tandoori Sizzlers** **(Served hot on sizzling iron plates)** **€11.95**



- 33. **Tandoori Chicken:** Bone-in chicken marinated overnight in classic tandoori spices, grilled till smoky and juicy
- 34. **Chicken Tikka Sizzler:** Boneless chunks of chicken grilled in the tandoor, served sizzling with onions and bell peppers
- 35. **Chicken Malai Tikka Sizzler:** Creamy and mildly spiced chicken pieces grilled to tenderness – rich and delicate
- 36. **Lamb Tikka Sizzler:** Tender lamb cubes marinated in robust spices, charred over flames
- 37. **Seekh Kebab Sizzler:** Juicy meat skewers spiced with traditional Indian flavors
- 38. **Tandoori King Prawn Sizzler:** Succulent prawns grilled with tangy masala and served over sizzling onions
- 39. **Paneer Tikka Sizzler (Veg):** Cottage cheese grilled with bell peppers and onions in tandoori spices – a vegetarian favorite
- 40. **Tandoori Mushroom Sizzler (Veg):** Juicy mushrooms grilled with herbs, mixed vegetables and yogurt marinade, perfect for vegetarians
- 41. **Chicken Afghani Tikka Sizzler:** Mild and creamy white tikka with a touch of ground cashew and cream – smooth & rich
- 42. **Chicken Tikka Shaslik:** Juicy chicken tikka chunks skewered with bell peppers, onions, and tomatoes, marinated in spiced yogurt, grilled to perfection, and served sizzling on a hot plate
- 43. **Chicken Haryali Tikka:** Tender chicken pieces marinated in a vibrant green blend of mint, coriander, spinach, green chilies, and spiced yogurt, grilled until smoky and juicy, served sizzling on a hot plate
- 44. **Pahadi Tikka 🌶️🌶️🌶️ (Hot – Chicken/Lamb/Duck):** Juicy meat marinated in mint, coriander, and green chili, grilled for a bold mountain-style flavor
- 45. **Mixed Tandoori Platter (For 2):** A generous sizzling mix of chicken tikka, lamb kebab, fish tikka, prawns & tandoori chicken ..... 15.95
- 46. **Pahadi Platter 🌶️🌶️🌶️ (Hot):** A fiery mixed grill of duck, lamb, and chicken marinated in fresh herbs, green hili, and Himalayan spices – bursting with bold mountain flavors ..... 16.95
- 47. **Royal Mix Grill Sizzler (For 2-3):** An epic sizzling combo of all-time tandoori favorites – chicken, lamb, prawns, paneer & more - Chef's choice mixed grill on a hot iron plate ..... 16.95

## Traditional Nepali Specials €12.95



48. **Chicken or Lamb Sekuwa:** Nepal's grilled specialty – meat marinated in mustard oil, garlic, and Himalayan spices, then grilled or oven-roasted
49. **Nepali Goat Curry (Khasi Ko Masu):** Traditional Nepali-style bone-in goat curry, cooked slow with earthy herbs and spices
50. **Everest Chicken Curry:** Hearty Nepali-style curry with chunks of chicken, potatoes, and bold Himalayan spice flavors
51. **Nepali Prawn Curry 🌶️:** A traditional Nepali curry with prawns cooked in mustard oil and spices – medium hot
52. **Nepali-style Duck Curry 🌶️🌶️:** Traditional Nepali curry with duck simmered in mustard oil and bold spices
53. **Nepali Fish Curry 🌶️:** A tangy and aromatic curry made with fresh fish and mustard oil, mildly spiced

## Casa Signature Platos €11.50



54. **Butter Chicken (Murgh Makhani):** Soft grilled chicken in a creamy tomato-butter sauce – smooth, rich, and mild
55. **Chicken Malai Curry:** Delicate creamy curry infused with cardamom, pepper, and cream – rich and mild
56. **Mango Chicken:** Chicken pieces in a rich mango cream sauce with aromatic spices and herbs
57. **Duck Curry with Mango:** Spicy and tangy curry with tender duck cooked in a mango-based gravy
58. **Chicken Shahi Korma:** A royal curry with rich cream, yogurt, and ground nuts, offering a mild but decadent taste
59. **Lamb Shahi Korma:** A luxurious lamb curry with cream, cashew paste, and aromatic spices – rich and mildly spiced
60. **Chicken Jaipuri:** Mild fruity curry with pineapple, cashews & cream
61. **Chicken Methi Malai Murg:** A creamy, fenugreek-infused curry, combining the bitterness of methi with the richness of cream
62. **Prawn Malai Curry:** Grilled fish pieces in a creamy tomato masala sauce – smooth and flavorful
63. **Chicken Kali Mirch 🌶️:** Chicken in a creamy yogurt sauce with fresh black pepper
64. **Chicken Makhani (Spicy) 🌶️🌶️:** A spicier version of the classic butter chicken, packed with heat and still creamy
65. **Goan Prawn Curry 🌶️🌶️ (H):** Prawns in a rich coconut milk sauce with Goan spices

- 66. Tikka Masala Dishes** 🍴 Prepared with tomato sauce, almonds, coconut, and fresh cream in a rich traditional Indian sauce. A smooth and flavorful classic
- Chicken 9.95
  - Lamb 10.95
  - Duck 11.95
  - Fish 12.50
  - Prawn 12.50
- 67. Korma Dishes** 🍴 A mild, creamy curry made with coconut, white pepper, and fresh cream for a smooth, flavorful taste
- Chicken 9.95
  - Lamb 10.95
  - Duck 11.95
  - Prawn 12.95
- 68. Pasanda Dishes** 🍴 A rich curry cooked with saffron, dry fruits, mild spices, and a creamy cashew nut sauce
- Chicken 10.95
  - Lamb 11.95
  - Duck 12.95
  - Prawn 13.00
- 69. Lababdar Dishes** 🍴 Creamy tomato and nut-based curry with butter, spices, and a touch of fenugreek
- Chicken 10.95
  - Lamb 11.95
  - Duck 11.95
  - Prawn 12.95
- 70. Rogan Josh Dishes** 🍴 Tender meat cooked in a rich Kashmiri sauce with yogurt, tomatoes, and aromatic spices
- Chicken 9.50
  - Lamb 10.95
  - Duck 11.95
  - Prawn 12.95
- 71. Karahi Dishes** 🍴 Stir-cooked with onion, tomato, garlic, and capsicum in a thick, flavorful sauce
- Chicken 9.50
  - Lamb 10.95
  - Duck 11.95
  - Prawn 12.95
- 72. Balti Dishes** 🍴 Choice of meat cooked with peppers, onions, fresh coriander, and a rich Balti sauce full of aromatic spices for a tasty and fragrant dish
- Chicken 9.50
  - Lamb 10.95
  - Duck 11.95
  - Prawn 12.95
- 73. Handi Dishes** 🍴 Cooked with golden onions, green chili, coriander, and a touch of cream, slowly thickened in a traditional handi pot
- Chicken 9.50
  - Lamb 10.95
  - Duck 11.95
  - Prawn 12.95
- 74. Saag Dishes** 🍴 A wholesome blend of spinach cooked with cumin, garlic, and ginger for rich, earthy flavor
- Chicken 9.50
  - Lamb 10.95
  - Duck 11.95
  - Prawn 12.95
- 75. Bhuna Dishes** 🍴 A dry-style curry made with slow-cooked onion, tomato, and aromatic spices for rich, concentrated flavor
- Chicken 9.50
  - Lamb 10.95
  - Duck 11.95
  - Prawn 12.95
- 76. Dansak Dishes** 🍴 A flavorful dish made with lentils, chopped onion, fresh tomatoes, garlic, ginger, coriander, and spices for a rich, hearty taste
- Chicken 9.50
  - Lamb 10.95
  - Duck 11.95
  - Prawn 12.95
- 77. Jalfrezi Dishes** 🍴 Marinated and stir-fried with red and green capsicum, onions, tomatoes, garlic, and bold spices for a lively, flavorful dish
- Chicken 9.50
  - Lamb 10.95
  - Duck 11.95
  - Prawn 12.95
- 78. Madras Dishes** 🍴 A spicy, aromatic curry made with a mix of rich spices, tomatoes, and herbs for a tangy, bold flavor with a warming heat
- Chicken 9.50
  - Lamb 10.95
  - Duck 11.95
  - Prawn 12.95
- 79. Vindaloo Dishes** 🍴 A fiery combination of potatoes, chili, garlic, and lemon juice, cooked with a blend of bold spices for an intense, tangy heat.
- Chicken 9.50
  - Lamb 10.95
  - Duck 11.95
  - Prawn 12.95
- 80. Phall Dishes** 🍴 An intensely spicy curry made with chili, ginger, garlic, and a rich tomato-based sauce for an unforgettable heat and bold flavor
- Chicken 9.50
  - Lamb 10.95
  - Duck 11.95
  - Prawn 12.95

**Note:** For all curry dishes, there is an additional charge of €1 if you choose tikka meat

## Specialty Fish Curries

### €12.95



- 81. **Fish Curry (Goan-style)** 🌶️ A tangy and spicy coconut-based curry with delicate fish pieces
- 82. **Fish Malabar Curry** 🌶️ A Kerala-style curry with fish simmered in coconut milk and spicy roasted spices
- 83. **Fish Amritsari Curry** 🌶️ : A rich tomato-based curry with fried fish fillets – spicy and flavorful



## Signature Biryani Dishes

- 84. **Vegetable Biryani** 🌶️ : A colorful and fragrant biryani made with mixed vegetables, basmati rice and mild spices ..... 9.95
- 85. **Prawn Biryani** 🌶️ : A vibrant biryani made with tender prawns, aromatic rice, and a rich blend of pices and saffron ..... 13.95
- 86. **Chicken Biryani** 🌶️ : Aromatic basmati rice layered with tender chicken, saffron, and spices – flavorful with a medium spice kick..... 11.95
- 87. **Mutton Biryani** 🌶️ : A rich and hearty biryani with succulent mutton pieces, fragrant basmati rice and a blend of spices ..... 12.50
- 88. **Everest Masala Biryani** 🌶️ : A royal mix of lamb, chicken, and prawns layered with fragrant basmati rice, capsicum, onion, dry fruits, and Himalayan spices. Served with house curry..... 14.50



## Vegetarian Curry Specialties

### €5.95/ €9.95

- 89. **Paneer Butter Masala**: Soft paneer cubes simmered in a rich, creamy tomato-butter sauce – mild, smooth, and luxurious
- 90. **Palak Paneer**: Cottage cheese in a vibrant spinach gravy with garlic and cumin – healthy & flavorful
- 91. **Chana Masala**: Chickpeas cooked in a tangy onion-tomato gravy with robust North Indian spices
- 92. **Dal Tadka**: Yellow lentils tempered with ghee/oil, garlic, cumin, and chili – simple and soul-satisfying
- 93. **Vegetable Korma**: Mixed veggies in a creamy cashew-based sauce with mild spices – nutty, rich, and smooth
- 94. **Aloo Gobi**: Potatoes and cauliflower sautéed in tomato, turmeric, and cumin – a dry-style comfort curry
- 95. **Bombay Aloo**: Tender potatoes tossed in aromatic Indian spices for a fiery, satisfying bite
- 96. **Matar Paneer**: Green peas and paneer simmered in a mildly spiced tomato-onion sauce
- 97. **Nepali Style Mixed Veg Curry**: Seasonal vegetables cooked in mustard oil and Himalayan spices – hearty and home-style
- 98. **Kadai Paneer**: Paneer and bell peppers stir-fried in a thick tomato-based masala – bold and aromatic.
- 99. **Malai Kofta**: Mix grated paneer, mashed potato, and spices into balls, fry them, then serve in a creamy cashew-tomato gravy with cream and mild spices
- 100. **Dal Makhani**: Slow-cook whole urad dal and rajma with butter, tomatoes, cream, and mild spices until rich, creamy, and deeply flavorful

## Rice Delights



- 101. **Plain Basmati Rice:** A simple, fluffy, and aromatic basmati rice, the perfect side dish to accompany curries ..... 2.50
- 102. **Jeera Rice:** Fragrant basmati rice cooked with cumin seeds, offering a mild and flavorful side dish ..... 2.60
- 103. **Vegetable Pulao:** A mildly spiced, fragrant rice dish cooked with mixed vegetables and aromatic spices.. 4.00
- 104. **Lemon Rice:** A tangy, citrus-infused rice dish with lemon juice, mustard seeds, and curry leaves ..... 2.60
- 105. **Saffron Rice:** Aromatic basmati rice cooked with saffron, giving it a fragrant, slightly sweet flavor ..... 2.90
- 106. **Kashmiri Pulao:** A sweet and savory rice dish with dried fruits, nuts, and a hint of saffron ..... 4.00
- 107. **Coconut Rice:** A fragrant rice dish made with fresh coconut and mild spices, offering a creamy and slightly sweet flavor ..... 3.95
- 108. **Mushroom Fried Rice:** Fragrant rice sautéed with mushrooms, garlic, and Indo-Nepali spices..... 4.00
- 109. **Egg Fried Rice:** Fluffy rice tossed with scrambled eggs, spring onion, and soy-based sauce ..... 3.95
- 110. **Keema Rice:** Fragrant basmati rice cooked with spiced minced meat, onions, and herbs for a rich, savory flavor..... 4.00
- 111. **Masala Casa Rice:** Fragrant basmati rice stir-fried with egg, crunchy almonds, sweet raisins, and green peas..... 4.50

## Tasty Naans & Breads



- 112. **Cheese Naan:** Stuffed with melted cheese, this naan adds a creamy, indulgent touch to your meal ..... 3.80
- 113. **Garlic Cheese Naan:** Cheesy naan topped with garlic butter and herbs, cooked until soft and golden .. 3.95
- 114. **Onion Cheese Naan:** Soft tandoori naan stuffed with melted cheese and finely chopped onions, baked to golden perfection..... 3.95
- 115. **Peshwari Naan:** A sweet, slightly indulgent naan filled with coconut, raisins, and almonds, balancing savory dishes ..... 3.95
- 116. **Keema Naan:** Keema Naan is a soft flatbread stuffed with spiced minced meat, cooked until golden and brushed with butter..... 3.80
- 117. **Paratha (Plain):** A crispy, layered flatbread made from whole wheat flour, perfect for pairing with almost any dish ..... 3.00
- 118. **French Fries:** Crispy golden potato sticks deep-fried to perfection and lightly seasoned with salt ..... 3.50
- 119. **Roti (Chapati):** A simple, whole-wheat flatbread that's healthier and lighter than naan, perfect with lighter curries ..... 2.50
- 120. **Plain Naan:** A soft, fluffy, and slightly charred flatbread that goes perfectly with curries and gravies..... 2.50
- 121. **Garlic Naan:** This naan is topped with roasted garlic, adding an extra depth of flavor..... 3.00
- 122. **Butter Naan:** A soft, warm naan brushed with rich butter, perfect for pairing with curry ..... 3.00

## Special Kids Menu (Children only) €6.95 per meal



- 123. **Mini Chicken Korma/Tikka Masala:** A mild, creamy chicken curry made with coconut and almonds, ideal for children who prefer subtle flavors with rice
- 124. **Butter Chicken (Mild):** A rich, creamy chicken curry with a mild tomato base, perfect for kids with a sweet and creamy preference with rice
- 125. **Chicken Tikka with French fries (Mild):** Tender chicken pieces marinated in yogurt and mild spices, grilled to perfection – great for kids who enjoy mild flavors and potatoes fry with rice
- 126. **Crispy Honey Potatoes:** Crispy fried potato fingers tossed in a sweet and spicy honey sauce
- 127. **Plain Omelette with Chips:** Simple egg omelette with salt and pepper, served hot with crispy chips
- 128. **Chicken Nuggets with Fries:** Crispy chicken nuggets served with fries
- 129. **Cheese Naan with Yogurt Dip:** Soft naan stuffed with cheese, served with yogurt dip

## Delicious Desserts



- 130. **Saffron Milk Cake:** A delicate, sweet cake infused with saffron and milk, offering a unique flavor profile ..... 3.99
- 131. **Pista Kulfi:** A rich and creamy pistachio-flavored Indian ice cream, smooth and nutty ..... 3.99
- 132. **Mango Kulfi:** Traditional Indian mango-flavored ice cream ..... 3.50
- 133. **Gulab Jamun:** Soft milk-based dumplings soaked in sugar syrup..... 3.50
- 134. **Coconut Kulfi:** Traditional Indian ice cream made with creamy milk and coconut, frozen into a rich, tropical dessert ..... 3.50
- 135. **Mango Lassi (Dessert Version):** A sweet, creamy yogurt drink made with fresh mango puree, perfect as a dessert ..... 3.00
- 136. **Chocolate/Vanila Ice cream:** Chocolate/Vanilla Ice Cream ..... 2.95