

APRIL 2023

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 charged for all the table.

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.	EDAMAME BHEL (VG) Spiced edamame, puffed rice with date & tamarind chutney Contains: Gluten	6
2.	HOMEMADE BHAJI (VG) Sweet corn and lentil infused onion bhaji with tamrind, basil & mint chutney	6
3.	MIXED VEG PAKORAS (VG) Authentic mixed vegetable fritters with basil and home made chutney	6
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	6
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	7
7.	BIKANERI PANEER TIKKA (V) Traditional charred cottage cheese, coriander, crushed chilli and hung yoghurt <i>Contains: Dairy</i>	7.50
8.	GILAFI SEEKH KEBAB Skewered kebabs of prime lamb mince infused with fresh herbs, aroma spices and topped with caramelised onions and peppers <i>Contains: Data</i>	
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 with coconut and curry leaves sauce Contains: Dairy, Crustacean & Mustard	9.95
11	. SALMON TIKKA Local salmon tikka, marinade, from clay oven. Served with tomato and coriander chutney Contains: Dairy, Crustacean & Mustard	9 .95
12	. MAJESTIC CHICKEN New Fresh chicken breast, yogurt & spices, mint, cashew marinade Contains: Dairy, Nuts & Mustard	8
	Medium Fairly Hot // Hot ///	

13. PAPADOMS (SPICY OR PLAIN) Contains: Dairy, Gluten & Mustard	1.25
14. HOUSE CHUTNEY TRAY Contains: Dairy & Mustard	2
TANDOODI (CLAV OVENI)	
TANDOORI (CLAY OVEN)	
Char-grilled cauliflowers, broccoli and tomatoes served with cucumber and mint raita or masala sauce.	
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 kebab Contains: Dairy, Nuts & Mustard	18.95
18. JUMBO TIGER PRAWN WITH CUMIN	04.95
SAUTÉED VEGETABLE / King sized prawns marinated and cooked in tandoor Contains: Crustacean & Dairy	21.95
OUR SPECIALITIES	
19. CHILLI GARLIC KING PRAWN Fresh king prawns, mint, green pepper, spring onion, Nepalese spices Contains: Crustacean & Dairy	16
20. LAMB BHUTUWA WITH FRESH SPINACH Boneless spring lamb, green herbs, spring onions, mixed spices Contains: Dairy & Nuts	14.95
21. CHICKEN LASSONI METHI)) Chicken breast, fresh green chillies, garlic and fenugreek – Hot! Contains: Dairy & Nuts	13.95
22. CHICKEN CHILLI MASALA Barbecued chicken cooked in Nepalese spices with creamy, spicy massauce, touched with fresh green chillies and spring onions Contains: Dairy, Nuts & Gluten	13^{.95} sala
23. CHICKEN LUKLA SPECIAL CURRY	14.95
LAMB LUKLA CURRY Boneless chicken or lamb marinated with Sherpa's special spices and with a touch of yoghurt! Secret recipe to the summit. Contains: Dairy	15 ^{.95} cooked
24. HIMALI LAMB VINDALOO Spring lamb cooked with original vindaloo recipe Contains: Dairy & Nuts	14.95
Medium Fairly Hot Hot Hot	

CHEF'S PLATTER ~ SIGNATURE DISHES

25. LAMB SHANK ROGANJOSH 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	19 ^{.95}
26. KING PRWAN MOILEE WITH COCONUT RICE Our own take on traditional Keralan moilee sauce Contains: Dairy, Crustacean & Mustard	22 .95
27. MONKFISH HOTPOT WITH SAUTEED VEGETABLE New) Fresh monkfish served with pilau rice and sauteed vegetables Contact Crustacean, Mustard & Dairy	22 ^{.95}
28. NEPALI THALI - NON VEG Lentil, rice, lamb meat, chicken tikka and rice pudding (Traditional Nepalese Dinner - please allow us upto 1 hour to prepare Contains: Dairy & Nuts	17^{.95}
29. NEPALI THALI - VEG (V) Lentil, rice, mixed vegetable, saag paneer and rice pudding (Traditional Nepalese Dinner - please allow us upto 1 hour to prepare Contains: Dairy & Nuts	15 .95
30. FRESH VEGETABLE &	
WILD MUSHROOM BIRYANI	$13^{.95}$
CHICKEN BIRYANI	15 ^{.95}
LAMB BIRYANI Cooked with saffron flavoured basmati rice and served with 8848 special raita or curry sauce Contains: Dairy, Nuts & Gluten	15 ^{.95}
31. HIMALAYAN CHICKEN CHATTINAD New)) Tender pieces of chicken cooked with aromatic herbs and spices, served with pilau rice - Hot! Contains: Dairy	16.95
32. AKABARI LAMB New) Chef's special recipe combined green spices and hand mixed garam masala-unique, served with pilau rice Contains: Dairy	18 ^{.95}
33. OLD DELHI STYLE BUTTER MASALA New Revised recipe of chicken tikka, fenugreek, rich and creamy sauce, special garam masala served with pilau rice. Contains: Dairy & Nuts	16 ^{.95}
34. LABABDAR MIXED VEGETABLE New / A house speciality of hand selected vegetable in a rich lababdar sauce	15 ^{.95} e,
All time favourite. Contains: Dairy, Sesame & Nuts Medium Fairly Hot Hot	
Medium / Fairly Hot // Hot //	

VEGETABLE DISHES (SIDES / MAINS) VI

CAN BE MADE VEGAN UPON REQUEST

7/9 35. DAL MAKHANI Contains: Dairy 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** 6/8 A melange of five lentils simmered and tempered with cumin, asafoetida onions and garlic Contains: Mustard, Gluten & Dairy 37. SAAG PANEER Contains: Gluten & Dairy 8/10 Dices of cottage cheese and fresh spinach puree enriched with cream and flavoured with fenugreek and fresh coriander 38. PUNJABI CHANA MASALA Contains: Dairy 6/8 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. JEERA ALOO WITH TELLICHERRY** 5/7 PEPPERS Contains: Dairy Potatoes tempered with mustard seeds, curry leaves and cumin, laced in a tangy flavoured sauce 6.50/8.50**40. COCO BAINGAN** 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 11** (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 12.95 **CHICKEN** FRESH LAMB 13.9516^{.95} **KING PRAWN**

11.95

VEGETABLE

Medium Fairly Hot Hot Hot

RICE PREPARATIONS

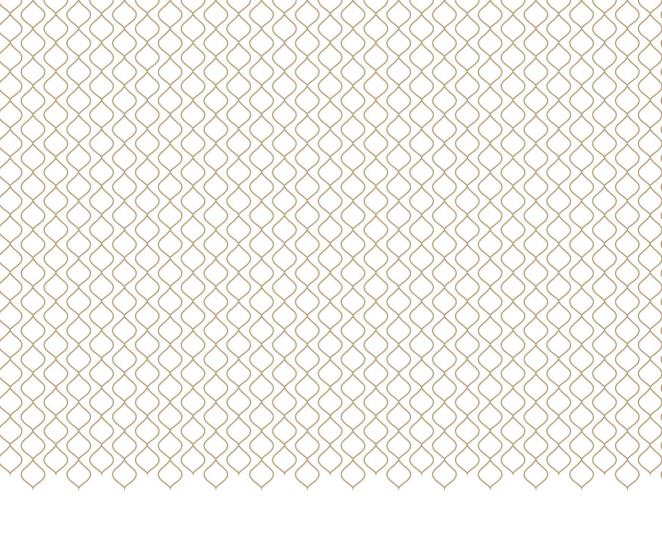
49. FLUFFY STEAMED BASMATI RICE	$3^{.50}$
50. PILAU RICE (Saffron flavoured basmati rice) <i>Contains: Dairy</i>	$3^{.95}$
51. COCONUT RICE Contains: Mustard	4.50
52. EGG FRIED RICE Contains: Egg	4.50
53. BROWN BASMATI RICE	$3^{.45}$
54. CHIPS	$2^{.95}$

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) Contains: Dairy & Gluten	4.95
59. TANDOORI ROTI (Whole wheat flour) Contains: Dairy & Gluten	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.





CATERING BY 8848 RESTAURANT

8848 Restaurant brings our catering expertise to your home, office, or event space, giving you the freedom to enjoy top-quality meals without effort. Our highly trained chefs can create delicious menus that will not only look perfect but taste excellent too. We cater for any size event whether large or small so don't hesitate to contact us to assist you in creating your perfect event menu.

