

# Welcome

Welcome to Eight Peaks Dine, where culinary excellence meets the majestic heights of the Himalayas. Our name is inspired by the eight awe-inspiring peaks over eight thousand meters that adorn the Nepalese landscape.

Embark on a culinary journey that spans from the towering summits of the Himalayan range to the vibrant streets of Delhi.

# Our Chefs

With distinguished careers that span prestigious kitchens in both the UK and India, our chefs bring a passion for crafting authentic flavours.

At Eight Peaks Dine, our chefs are on a mission to transport your taste buds to the heart of India and Nepal. With each dish, they combine their knowledge, creativity and a genuine love for the craft, ensuring that every bite resonates with the authentic essence of these vibrant cultures.

Eight Peaks Dine



Strength guide on our dishes

SLIGHT  MEDIUM  MEDIUM HOT  HOT 

ALLERGIES

 Gluten  Nuts  Mustard  Egg  Sesame  Fish  Dairy

If you have any specific dietary requirements, please inform one of our staff members before placing your order.

Last orders will be taken 15 minutes before the restaurant closes.



## APPETISERS

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|-------------------------------------------------------------------------------------------------------|-------|
| 1. POPPADOM                                                                                           | £0.95 |
| 2. CHUTNEY TRAY (D)  | £2.90 |
| Mango chutney, chilli and tamarind chutney, mint chutney, onion chutney.                              |       |
| 3. EIGHT PEAKS GREEN SALAD                                                                            | £3.50 |
| 4. MIXED RAITA (D)                                                                                    | £3.25 |
| 5. MIXED PICKLE (M)                                                                                   | £0.95 |

## VEGETABLE STARTERS

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|-------------------------------------------------------------------------------------------------------------------|--------|
| 6. ALOO TIKKI                    | £4.50  |
| Golden potato patties, spiced and fried.                                                                          |        |
| 7. MIXED VEGETABLE PAKORA      | £4.50  |
| Crunchy fritters of onion, potato, cauliflower and aubergine blended with gram flour and spices.                  |        |
| 8. VEGETABLE SAMOSA (G)        | £4.50  |
| Spiced vegetable mix enclosed in a crisp pastry shell, fried to perfection.                                       |        |
| 9. SOYA TIKKA (D)              | £7.95  |
| Marinated in aromatic spices and chargrilled for a flavourful vegetarian delight.                                 |        |
| 10. SOYA CHILLI (G)            | £7.95  |
| Stir-fried soya chunks tossed in a zesty blend of spices.                                                         |        |
| 11. CHILLI MUSHROOM (G)        | £5.50  |
| Wok-tossed mushrooms infused in a vibrant chilli sauce.                                                           |        |
| 12. VEGETABLE MANCHURIAN (G)   | £5.50  |
| Crispy vegetable dumplings in a sweet and tangy Indo-Chinese sauce.                                               |        |
| 13. CHILLI PANEER (G)          | £6.95  |
| Cubes of paneer (Indian cottage cheese) tossed in a spicy and tangy sauce.                                        |        |
| 14. PANEER TIKKA SHASHLIK (D)  | £6.95  |
| Grilled paneer tikka served with colourful bell peppers and onions.                                               |        |
| 15. VEGETABLE SPRING ROLL (G)  | £4.50  |
| Crispy roll filled with a medley of seasoned vegetables.                                                          |        |
| 16. VEGETABLE PLATTER          | £14.95 |
| Soya tikka, paneer tikka, spring rolls, aloo tikki.                                                               |        |





## EIGHT PEAKS VEGETABLE CURRIES

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|--------------------------------------------------------------------------------------------------------------|---------------|
| <b>30. SOYA TIKKA CURRY (G)(D)</b> 🍴                                                                         | <b>£11.25</b> |
| A delectable combination of marinated soya tikka pieces in a flavourful curry.                               |               |
| <b>31. SOYA BUTTER CHICKEN (N)(D)</b> 🍴                                                                      | <b>£11.50</b> |
| A vegetarian twist on the classic, featuring soya chunks in a creamy, buttery, tomato, and cashew nut sauce. |               |
| <b>32. CHANA MASALA (D)(G)</b> 🍴                                                                             | <b>£8.50</b>  |
| A comforting vegetarian dish featuring chickpeas simmered in a spiced tomato-based gravy.                    |               |
| <b>33. TARKA DHAL (D)(G)</b> 🍴                                                                               | <b>£8.50</b>  |
| A comforting lentil dish tempered with aromatic spices and a sizzling tadka.                                 |               |
| <b>34. MUSHROOM MAKAI PALAK (D)(G)</b> 🍴                                                                     | <b>£8.95</b>  |
| A delectable blend of mushrooms, corn and spinach cooked in a creamy and aromatic gravy.                     |               |
| <b>35. ALOO GOBI (D)(G)</b> 🍴                                                                                | <b>£7.95</b>  |
| A classic vegetarian dish featuring tender potatoes and cauliflower stir-fried with aromatic spices.         |               |
| <b>36. MIXED VEGETABLE CURRY (G)(D)</b> 🍴                                                                    | <b>£7.95</b>  |
| A vibrant medley of vegetable simmered in a flavourful curry.                                                |               |
| <b>37. SHAHI PANEER (N)(D)</b> 🍴                                                                             | <b>£8.50</b>  |
| Paneer cubes in a rich and creamy cashew based curry.                                                        |               |
| <b>38. KARAHI PANEER (D)(G)</b> 🍴                                                                            | <b>£8.50</b>  |
| Paneer cubes cooked in a karahi with aromatic spices and bell peppers.                                       |               |
| <b>39. MATAR PANEER (D)(G)</b> 🍴                                                                             | <b>£8.50</b>  |
| A classic vegetarian delight featuring paneer and peas in a tomato-based curry.                              |               |
| <b>40. PALAK PANEER (D)(G)</b> 🍴                                                                             | <b>£8.50</b>  |
| A nutritious and flavourful dish featuring paneer in a luscious spinach based curry.                         |               |
| <b>41. BOMBAY ALOO (D)(G)</b> 🍴                                                                              | <b>£7.95</b>  |
| Potatoes infused with aromatic spices, pan cooked to perfection.                                             |               |





## EIGHT PEAKS CURRIES

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|-------------------------------------------------------------------------------------------------------------------------------|---------------|
| <b>42. CHICKEN TIKKA HARA MASALA (G)(D)</b>  | <b>£10.95</b> |
| Grilled chicken tikka infused with a vibrant green masala.                                                                    |               |
| <b>43. MURGH METHI MALAI (D)(G)</b>          | <b>£10.50</b> |
| Tender chicken pieces cooked in a creamy fenugreek-infused sauce.                                                             |               |
| <b>44. EIGHT PEAKS CHICKEN CURRY (D)(G)</b>  | <b>£9.95</b>  |
| On the bone chicken simmered in a flavourful curry.                                                                           |               |
| <b>45. KEEMA MATAR (D)(G)</b>                | <b>£9.95</b>  |
| Minced lamb meat cooked with vibrant spices and peas.                                                                         |               |
| <b>46. LAMB HARA MASALA (D)(G)</b>         | <b>£11.50</b> |
| Tender lamb pieces cooked in a vibrant green masala.                                                                          |               |
| <b>47. RARA GOSHT (D)(G)</b>               | <b>£10.95</b> |
| A savoury delight featuring pieces of lamb slow cooked with a blend of spices and minced meat.                                |               |
| <b>48. LAMB ROGAN JOSH (D)</b>             | <b>£10.95</b> |
| A classic Kashmiri dish, featuring tender lamb cooked in a rich and aromatic tomato-based curry.                              |               |
| <b>49. MIXED MEAT CURRY (D)(G)</b>         | <b>£14.50</b> |
| A medley of meats (lamb, chicken and prawn), slow cooked in a flavourful blend of spices.                                     |               |
| <b>50. KING PRAWN CURRY (D)(G)(M)</b>      | <b>£14.95</b> |
| King prawns immersed in a coconut and mustard seed fragrant and cooked with curry leaves.                                     |               |
| <b>51. BUTTER CHICKEN (D)(N)</b>           | <b>£10.95</b> |
| Tandoori chicken pieces in a creamy tomato and nut based curry.                                                               |               |
| <b>52. CHICKEN TIKKA MASALA (D)(G)(N)</b>  | <b>£10.95</b> |
| Chargrilled chicken tikka pieces immersed in a rich tomato, onion and nut based masala.                                       |               |
| <b>53. CHICKEN KORMA (D)(N)</b>            | <b>£10.25</b> |
| Tender chicken pieces immersed in an aromatic almond based curry.                                                             |               |
| <b>54. TANDOORI SALMON CURRY (D)(G)</b>    | <b>£14.95</b> |
| Grilled tandoori-marinated salmon served in a coconut and mustard seed base and cooked with curry leaves.                     |               |





## NON-VEGETARIAN STARTERS

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|-------------------------------------------------------------------------------------------------|--------|
| <b>17. CHICKEN TIKKA (D)</b> 🌶️                                                                 | £6.50  |
| Marinated chicken pieces, char-grilled to perfection, offering a savoury and smoky delight.     |        |
| <b>18. CHICKEN MALAI TIKKA (D)(N)</b> 🌶️                                                        | £6.95  |
| Creamy chicken pieces marinated in a rich blend of spices.                                      |        |
| <b>19. HONEY CHILLI WINGS (G)(S)</b> 🌶️                                                         | £5.95  |
| Crispy chicken wings glazed in a sweet and spicy honey-infused sauce.                           |        |
| <b>20. LAMB SEEKH KEBAB</b> 🌶️                                                                  | £6.50  |
| Minced lamb infused with aromatic spices, moulded onto skewers, and grilled.                    |        |
| <b>21. LAMB CHOPS (D)</b> 🌶️                                                                    | £8.99  |
| Juicy and tender lamb chops, marinated in a blend of spices and grilled.                        |        |
| <b>22. FISH PAKORA (G)(E)</b> 🌶️                                                                | £5.95  |
| Bite-sized fish pieces coated in a seasoned gram flour batter, deep fried to golden perfection. |        |
| <b>23. TANDOORI KING PRAWN (D)</b> 🌶️                                                           | £11.99 |
| King prawns marinated in aromatic spices and grilled.                                           |        |
| <b>24. SALMON FISH TIKKA (D)</b> 🌶️                                                             | £11.99 |
| Tender salmon pieces marinated and char-grilled.                                                |        |
| <b>25. CHILLI CHICKEN (G)(E)</b> 🌶️                                                             | £6.50  |
| Wok-tossed chicken pieces in a flavourful blend of spices and tangy chilli sauce.               |        |
| <b>26. CHILLI PRAWN (E)(G)</b> 🌶️                                                               | £9.50  |
| Wok-tossed prawns in a spicy and flavourful chilli sauce.                                       |        |
| <b>27. CHICKEN SAMOSA (G)</b> 🌶️                                                                | £4.95  |
| Crispy pastry pockets filled with a spiced chicken filling.                                     |        |
| <b>28. MEDIUM PLATTER (D)</b> 🌶️                                                                | £14.99 |
| Chicken tikka, lamb seekh kebab, chicken wings.                                                 |        |
| <b>29. EIGHT PEAKS SPECIAL PLATTER (G)(E)(D)</b> 🌶️                                             | £23.99 |
| Chicken tikka, lamb seekh kebab, lamb chops, king prawn & fish pakora.                          |        |





## TRADITIONAL CURRIES


CHICKEN £9.99 - LAMB £10.50 - LAMB TIKKA £13.99

CHICKEN TIKKA £10.99 - PRAWN £10.99

KING PRAWN £14.95 - ANY EXTRA VEG £1.00

**55. CURRY (D)(G)** 

An authentic blend of spices in a rich curry, offering a timeless taste of Indian culinary heritage.

**56. BALTI (D)(G)** 

A sizzling and aromatic curry cooked in a traditional balti pan.

**57. BHUNA (D)(G)** 

An aromatic curry, slow cooked to perfection to intensify flavours.

**58. JALFREZI (D)(G)** 

A vibrant and spicy curry, stir-fried with peppers.

**59. MADRAS (D)(G)** 

A zesty and aromatic curry hailing from the southern region of India.

**60. VINDALOO (D)(G)** 

A bold and spicy goan curry with robust blend of spices.

**61. DOPIAZA (G)(D)** 

A flavourful and aromatic curry featuring an abundance of onions.

**62. KARAHI(G)(D)** 

A sizzling and aromatic curry cooked in a tradition karahi.

**63. SAAG (D)(G)** 

A classic Indian dish featuring a creamy spinach base.

**64. PATHIA (D)(G)** 

A sweet, sour and spicy curry with Parsi influences.

**65. DHANSAK (D)(G)** 

A rich and flavourful parsi curry with lentils.





## BREADS

66. NAAN (D)(G)	£2.95
67. BUTTER NAAN (D)(G)	£2.95
68. GARLIC NAAN (D)(G)	£3.25
69. TANDOORI BUTTER ROTI(G)	£1.99
70. KEEMA NAAN (D)(G)	£3.50
71. PESHWARI NAAN(G)	£3.50
72. CHEESE NAAN (D)(G)	£3.50
73. GARLIC CHEESE NAAN (D)(G)	£3.60
74. CORIANDER NAAN (D)(G)	£3.25
75. CHILLI NAAN (D)(G)	£3.25

## RICE

76. PLAIN RICE	£2.95
77. PILAU RICE	£3.25
78. EGG FRIED RICE	£3.50
79. KEEMA RICE	£3.50
80. VEGETABLE PILAU RICE	£3.50
81. SPECIAL FRIED RICE	£6.50

With chicken, king prawn and peas.

## KIDS MEAL

82. CHICKEN NUGGETS AND CHIPS	£5.95
83. FISH FINGERS & CHIPS	£7.95
84. CHIPS	£2.95
85. CHEESY CHIPS	£4.95
86. CHILLI CHIPS	£4.50
87. MASALA CHIPS	£4.50





## **BIRYANI** ALL BIRYANI DISHES ARE SERVED WITH CURRY SAUCE.

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|----------------------------------|--------|
| 88. CHICKEN BIRYANI (N)(D)(G)    | £10.95 |
| 89. LAMB BIRYANI (N)(D)(G)       | £12.95 |
| 90. KING PRAWN BIRYANI (N)(D)(G) | £13.95 |
| 91. VEGETABLE BIRYANI (N)(D)(G)  | £9.95  |
| 92. MIXED BIRYANI (N)(D)(G)      | £14.95 |

With vegetable, lamb, chicken & king prawn.



## **DESSERTS**

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|-----------------------------|-------|
| 93. KULFI                   | £3.50 |
| 94. ICE CREAM               | £3.50 |
| 95. GULAB JAMUN             | £3.50 |
| 96. GULAB JAMUN & ICE CREAM | £4.00 |

