



RESTAURANT | TAKEAWAY & DELIVERY | OUTSIDE CATERING

Gurkhas are world famous soldiers, highly prized in the British Army and known for their bravery and courage.

They come from the mountainous kingdom of Nepal, which nestle in the Himalayas, which is also home to earth's highest mountain Mount Everest, bordering Tibet in the north and India on its southern foothills.

Nepal has many geographical regions and this is reflected in the preparation of food, which varies from region to region.











Nepal is also known as birth place of Buddha

Please note that all food may contain traces of nuts.
Please inform us of any allergies or gluten free before ordering

SURUWAT (STARTERS)






- 01. Poppadum Plain or Spicy V** £0.95
(served with pickle tray 25p per person)
- 02. Junar (Mixed Starter)** £5.95
Special Combination of starters (Tejilo Maccha, Swadilo Kebab, Dayalu & Tareko Farshi) in traditional Nepalese Style.
- 03. Choila** ✓ £5.95
A typical Nepalese starter of Char-grilled Lamb marinated in traditional spices
- 04. Dayalu V** £4.25
Deep-fried mashed pea & potato paté made with lentils, spinach & fresh herbs.
- 05. Tareko Farshi V** £4.25
A classic snack of Nepal. Deep fried sliced courgette coated in popular Nepalese seasoned flour. Served with a mango sauce.
- 06. Vegetable Samosa V** £4.25
Chef's special mildly spiced potatoes and green peas wrapped in homemade pastry dough and deep fried to golden perfection.
- 07. Onion Pakora V** £4.25
Finely sliced onion coated with ground spiced flour, deep fried to crispy texture.
- 08. Chamri V** £4.75
Cubes of cheese imbued with touch of herbs & spice then gently glazed in the clay oven, this dish will melt in your mouth and delight your palate.
- 09. Momo** £4.95
Steamed minced lamb with Nepali spices dumplings served with a fresh Nepali Home-made achaar (Pickle).
- 10. Bhutuwa** ✓ £4.50
Stir-fried chicken liver prepared in traditional Nepalese herbs & Spices.
- 11. Nakasee** ✓ £4.50
Spicy strips of barbecued chicken on a bamboo skewer served with a Gurkha special spicy sauce.
- 12. Sekuwa Parbat** ✓ £4.95
Barbecued strips of lamb with a kiss of spice.
- 13. Swadilo Kebab** ✓ £4.50
Minced lamb marinated in fresh herb & spice, fragranced with colour peppers.
- 14. Mari Squid** £4.95
Fried squid battered with seasoned flour, served with chef's special style.
- 15. Tejilo Maccha** ✓ £4.95
Deep fried ~Tilapia fish lightly battered, served with chilli sauce.
- 17. Prawn Sinka** ✓ £6.95
Prawns marinated in Sesame seeds with ginger & garlic on a bamboo stick

CHULI CLAY OVEN (MAIN SIZZLER DISHES)

- 19. Poleko Paneer**  **£8.95**
Cubes of Nepalese cottage cheese marinated in special delicious sauce, cooked with onion, pepper & tomato.
- 20. Thulo Khukura**  **£8.95**
Chicken on the bone marinated in mild spices with yoghurt and cooked in clay oven.
- 21. Rato Bhale**  **£8.95**
Tender bite size pieces of boneless chicken seasoned in a rich blend of Nepalese spices, lemon juice and yogurt, roasted in traditional clay oven.
- 22. Mitho Kebab**  **£8.95**
Minced lamb marinated in fresh ginger, garlic & herb with lip-smacking flavours and baked in a traditional clay oven
- 23. Phal Masu**  **£9.95**
A tender piece of lamb fillet cooked in mild spices.
- 24. Himali Hass**  **£11.95**
Pieces of duck meat marinated with Nepalese spices and barbecued on the clay oven.
- 25. Seti Ko Machha**  **£12.95**
Gently charcoal flame, pieces of salmon marinated in our unique blend fresh herbs.
- 26. Narayani Ko Machha**  **£12.95**
Barbecued monk fish marinated with yoghurt, touch of herbs and spices from western part of Nepal.
- 28. Prawn Soonkoshi**  **£12.95**
King Prawn cooked in delicate spices & exotic flavours.
- 30. Gurkha Mix Platter**  **£13.95**
Large chunks of thulo kukhura, rato bhale, Phal Masu, metho kebabs, Paneer, King prawn marinated with homemade yoghurt & touch of herbs and spices from Nepal.

MUKHYA KHANAHARU (MAIN DISHES)

CHICKEN

31. **Katmandu Chicken**  £9.95
Tender marinated chicken cooked with pepper, onion, coriander, tomato, ginger and garlic.
32. **Himalyan Chicken N** £9.95
Stripped pieces of chicken cooked in clay oven with ginger, garlic, almond, cashew nuts powder. Flavoured with saffron.
33. **Saag Ra Massu** £9.95
Chicken or Lamb cooked with spinach
35. **Rara Chicken N** £8.95
Barbecued chicken in a mild tomato sauce cooked with cream and almond.
36. **Khasar Chicken N** £8.95
Creamy and mild, delicately flavoured with saffron. (This dish is served on special occasions in Nepal.)
37. **Khurshani Chicken**  £8.95
Shallow fried strips of chicken with green chillies with herbs and spices.
38. **Kukhura**  **N** £8.95
Delicately flavoured chicken with Nepalese herbs cooked in tomato sauce
39. **Nepalese Green Chicken**  £9.95
Tender piece of chicken cooked in a clay oven with ginger, garlic, onions, and tomatoes with a sprinkling of coriander. This is the most popular traditional chicken curry in Nepal.
40. **Gurkhali Chicken**  £8.95
Boneless chicken cooked in Nepalese herbs & spices, chopped onion, fresh coriander and mint.
41. **Kiri Hass**  **N** £11.95
Tender barbecued duck in a almond & tomato sauce.

LAMB

42. **Lamb Farshi**  £9.95
Favourite of Ghurkhas during Burmese War. Tender pieces of lamb cooked with pumpkins in traditional spice
43. **Pokhareli Lamb**  £9.95
The Classic rich spiced lamb dish from western Nepal
44. **Rato Piro Lamb**  £9.95
Tender pieces of boneless lamb cooked with a hot and spicy sauce.
45. **Mayalu Lamb** £9.95
Tender pieces of lamb prepared in a mild sauce blended with cream to create a delicate flavour.
46. **Khasi Tang**  £11.95
Knuckles of spring lamb cooked for hours in a slow heat to create a distinctive taste. Served with sauce & Chickpeas.

SEAFOOD

47. **Nepali Machha**  **N** £12.95
Chargrilled Monkfish cooked in cashew nuts, onion, pepper and tomato sauce.
48. **Jhol Machha**  £11.95
Tilapia fish curry, cooked with garlic, ginger & tomato.
49. **Trishuli Ko Machha**  **N** £12.95
Chargrilled Salmon cooked, green chilli pepper and tomatoes
50. **Prawn Aishwarya**  **N** £12.95
Prawns cooked in garlic fresh coriander, tomato & very special spices. Favoured by young princes for their romantic nights out. They say it had secret powers
51. **Phewa King Prawn**  £12.95
King Prawn cooked in Nepalese herbs and spices, with tomato, garlic, mint, coriander & pepper.
52. **Samundra ko khajana**  **N** £12.95
Treasure of sea food, King Prawn, Scallop, Squid and Fish cooked to perfection with Nepalese herbs and spices.

TIUAN KO PARIKAR (VEGETABLE SIDE DISHES) V

- 53. Gurkha Aloo** £4.25
Diced potatoes delicately prepared in turmeric & cumin seeds. (Gurkha's Favourite)
- 54. Piro Aloo** ☺ £4.25
Diced potatoes fried with ginger, garlic, chilli and turmeric.
- 55. Gharko Daal** £4.25
A delicious black lentil simmered and tempered with green chilli, ginger and onions, tomatoes and Nepalese herbs perfection to Nepalese style.
- 56. Jhaneko Daal** £4.25
Yellow Lentil delicately tempered and seasonal with chef's special herbs and garlic.
- 57. Tareko Saag** £4.50
Crispy Spinach with seasoning.
- 58. Palungo Saag** £4.75
Steam spinach sautéed with fenugreek seeds, full of goodness & delicious, A Nepal favourite.
- 59. Saag ra Aloo** £4.50
Potato and fresh spinach cooked with aromatic Nepalese herbs and species.
- 60. Saag ra Paneer** £4.75
Fresh spinach & cottage cheese cooked with thin aromatic sauce.
- 61. Rato Farshi** £4.50
Pumpkin cooked in tomato & onion sauce with carom seeds.
- 62. Bhanta Tarkari** £4.50
Chargrilled marinated aubergine, cooked fresh to our very own recipe.
- 63. Aloo ra Cauli** £4.50
Potato and cauliflower cooked in a onion and tomatoes sauce.
- 64. Chiau** £4.50
Shallow fried fresh button mushroom with Nepalese herbs.
- 65. Kerau Paneer** £4.75
Pan fried cottage cheese cooked with green peas in onion sauce.
- 66. Hariyo Miss Mass** £4.95
Seasonal Vegetables count towards your 5 A DAY, stir-fried in sesame oil with ginger & garlic.
- 67. Vegetable Tapari** £13.75
A selection of fresh vegetables including (Farshi, Gurkha Aloo, Sag & Hariyo Miss Mass).

NEPALESE CHOW - CHOW (NOODLES)

- 85. Vegetables/Chicken/Lamb** £6.95
Stir fried noodles prepare in Nepalese style.

BHAAT KO PARIKAR (RICE SPECIALITIES)

68. **Bhaat** £2.50
Boiled aromatic rice.
69. **Rasilo Bhaat** £2.95
Basmati rice flavoured with cinnamon, bay leaves, cloves and cardamom.
70. **Kagati Bhaat** £3.50
Basmati rice with lemon flavour.
71. **Chiau Bhaat** £3.50
Aromatic basmati rice with mushroom and herbs.
72. **Bhute Ko Bhat** £3.50
Fresh Boiled basmati rice fried with egg & vegetables.
73. **Nariwal Ko Bhat N** £3.50
Rice cooked with coconut.
74. **Shya Bhat** £5.50
Fried rice with Chicken & Vegetables.

(HOME MADE NAAN BREAD & ROTI)

75. **Plain Naan** £2.50
Traditional Naan leavened bread baked with refined flour, enriched with eggs and milk.
76. **Garlic Naan** £3.25
Leavened Naan Bread topped with fresh garlic, coriander leaves and roasted in the clay oven.
77. **Cheese Naan** £3.25
Leavened Naan Bread topped with cheeses and roasted in the clay oven.
78. **Guliyo Naan N** £3.25
Stuffed with a rich mixture of ground almonds, cashews, coconut and sultanas.
79. **Kachela Naan** £3.25
Stuffed ground lamb mildly, spiced and baked in clay oven.
80. **Piro Naan** £3.25
Fine chopped green chilli with leavened bread.
81. **Special Naan** £3.95
Chargrilled chicken, onion & corriander Naan.
82. **Plain Paratha** £2.95
Layered flat bread made with whole wheat flour and butter.
83. **Stuff Paratha** £3.25
Unleavened bread stuffed with mixed vegetables.
84. **Roti/Chapati** £2.25
Unleavened whole wheat bread baked in clay oven

ACCOMPANIMENTS

86. **Plain Yoghurt** £1.95
Freshly-made live yoghurt.
87. **Raita** £2.50
Freshly-made live yoghurt with cucumber and cumin
88. **Hario Salad** £2.50
Mixed green salad
89. **Golveda Ko Aachar** £1.50
Nepalese style fresh tomato pickle prepared in coriander, garlic & peppercorn

CLASSIC FAMOUS INDIAN DISHES

Vegetable	£7.95
Chicken	£8.95
Lamb	£9.95
King Prawn	£12.95

90. Korma N

It is very mild and is cooked with coconut powder and butter for a rich, creamy texture.

91. Makhani N

Roasted in a clay oven and then folded into almond and creamy tomato sauce.

92. Tikka Massala N

Roasted in a clay oven and folded into cream sauce.

93. Dhansak ☺

Good combinations of spices cooked with herbs and lentils.

94. Rogan Josh ☺

This has the characteristics of herbs and freshly ground spices, with fresh ginger, garlic, pimentos and onions.

95. Doo Piyaza ☺

Whole rings of onion briskly fried, prepared with medium spices and seasoned with ginger, garlic and coriander.

96. Jalfrezi ☺☺

A fairly hot dish prepared with chunks of capsicums, spring onions, fresh green chillies, tomatoes, soya sauce and fresh herbs.

97. Madras ☺☺

A southern Indian dish with quite a hot and spicy taste highly flavoured with ginger, garlic, tomatoes and lemon juice.

98. Vindaloo ☺☺☺

A plentiful amount of chilies, ginger, garlic, tomatoes, lime juice and black pepper with aromatic herbs and spices. This dish is very hot

99. Bhuna ☺

A cooked thick spicy sauce in which are dry roasted in a pan

100. Biryani ☺

Choice of meat or vegetables cooked with mixed spices, potatoes, chickpeas & mushrooms, served with vegetable curry.

Vegetables	£10.95
Chicken	£11.95
Lamb	£12.95
King Prawn	£13.95

Vegetarian V Contains Nuts N

Medium ☺ Hot ☺☺ Very Hot ☺☺☺

If there is a dish of your choice which is not on the menu, we will be pleased to prepare it, if circumstances allow

SERVICE CHARGE NOT INCLUDED. GRATUITIES AT CUSTOMER'S DISCRETION

DHANYABAD

(Thank you) for Dining with us. See you soon!

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