ACCOMPANIMENTS

86. Plain Yoghurt D £2.95
Freshly-made live yoghurt.

87. Raita D £3.95
Freshly-made live yoghurt with cucumber and cumin

88. Hario Salad V V £3.50
Mixed green salad

89. Golveda Ko Aachar V V £2.95
Nepalese style fresh tomato pickle prepared in coriander, garlic & peppercorn

101. Chicken Nuggets & Chips (8pcs) £7.95

CLASSIC FAMOUS INDIAN DISHES

Vegetable	£9.95
Chicken	£10.50
Lamb	£11.50
King Prawn	£13.95

90. Korma D N
It is very mild and cooked with coconut powder for a rich, creamy texture.

91. Makhani D N
Roasted in a clay oven and then folded into creamy tomato sauce.

92. Tikka Massala D 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, tomatoes and onions.

95. Doo Piyaza
Chopped onion, prepared with medium spices and seasoned with ginger, garlic and coriander.

96. Jalfrezi
A fairly hot dish prepared with chunks of capsicums, onions, fresh green chilies, soya sauce, vinegar 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
Where spices are dry roasted in a pan to create a special sauce.

100. Biryani
Choice of vegetable, meat or king prawn cooked with mixed spices, potatoes, peas & mushrooms, served with mixed vegetable curry.

Vegetables V D	£13.50
Chicken D	£14.50
Lamb D	£15.50
King Prawn D	£15.95

Vegetarian V Vegan V Contain Nuts N
Dairy D Gluten G
Medium Hot Very Hot

DRINKS

101.	House Wine (Red/White/Rose)	£15.95
102.	Nepalese Beer (660ml)	£5.95
103.	Coke/Diet Coke/Lemonade (1.75 Litre)	£3.95

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

Vegan & Halal friendly

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

DHANYABAD
Thank you ordering with us.

TAKE AWAY

10% OFF Collection
(Orders over £20)

MONDAY EVENING SPECIAL OFFER DINE-IN MEALS	£20.95
SPECIAL LUNCH MENU every day 12pm-2pm	£9.95
LUNCH EXPRESS TAKEAWAY	£8.95
SUNDAY FUNDAY LUNCH 3 COURSES	£11.95

UPSTAIRS PRIVATE DINING
Available for Parties & Special Events

Treat a Friend
or Family with a
DINING VOUCHER

NEW
Gurkha
KITCHEN REIGATE
NEPALESE & INDIAN CUISINE

OPENING HOURS

Open 7 Days a week including Bank Holidays
All week: 12:00pm - 2:30pm
Sunday 12.30 - 2.30pm
5:30pm - 11:00pm (10.30pm on Sunday)

NEW
Gurkha
KITCHEN REIGATE
NEPALESE & INDIAN CUISINE

TAKEAWAY MENU

FREE HOME DELIVERY
3 Miles Radius for orders above £20.00

01737 226200
www.newgurkhakitchen.com

10% DISCOUNT ON COLLECTION OVER £20

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
(Served with pickle) £0.95

02. Junar (Mixed Starter) £6.95
Special Combination of starters (Tejilo Maccha, Swadilo Kebab, Dayalu & Tareko Farshi) in traditional Nepalese Style.

03. Choila £6.95
A typical Nepalese starter of Char-grilled Lamb marinated in traditional spices

04. Dayalu V V £4.95
Deep- fried potato paté made with lentils, spinach & Fresh herbs, served with sesame pickle.

05. Tareko Farshi V V £4.95
A classic snack of Nepal. Deep fried sliced courgette coated in popular Nepalese seasoned flour. Served with a mango sauce.

06. Vegetable Samosa G D V £4.95
Chef's special mildly spiced potatoes and green peas wrapped in homemade pastry dough and deep fried to golden perfection.

07. Onion Pakora V £4.95
Finely sliced onion coated with ground spiced flour, deep fried to crispy texture.

08. Chamri V £5.50
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 Veg/Chicken/Lamb G D £6.50
Steamed minced veg/chicken/lamb with Nepali spices dumplings served with a fresh Nepali Home-made sesame pickle.

10. Tandoori Lamb Momo D £7.50
????? ???? ??? served with a fresh Nepali Home-made sesame pickle

11. Nakasee D £6.50
Spicy strips of barbecued chicken on a bamboo skewer served with a mint sauce.

12. Sekuwa Parbat D £6.95
Barbecued strips of lamb with a kiss of spice.

13. Swadilo Kebab D £6.95
Minced lamb marinated in fresh herbs & fragranced spices.

14. Chicken Chilli G £6.95
Chicken cooked in garlic, ginger and soya with chillies and herbs. Its one of our most popular starters.

15. Tejilo Maccha £6.50
Deep fried Tilapia fish marinated with ginger, garlic and spices, served with special sauce.

17. Prawn Sinka D £7.50
Prawns marinated with ginger & garlic on a bamboo stick, served with special sauce.

18. Samosa Chaat D G £6.50
Fried golden samosa, served with yoghurt, tamarin & green chutney.

CHULI CLAY OVEN (MAIN SIZZLER DISHES)

19. Poleko Paneer V D £10.50
Cubes of Nepalese cottage cheese marinated with Nepalese herbs and spices.

20. Thulo Khukura D £10.50
(Tandoori Chicken)
Chicken on the bone marinated in mild spices with yoghurt and cooked in clay oven.

21. Rato Bhale D £10.95
(Chicken tikka)
Tender bite size pieces of boneless chicken seasoned in a rich blend of Nepalese spices, lemon juice and yoghurt, roasted in traditional clay oven.

22. Mitho Kebab D £11.50
Minced lamb marinated in frsh ginger, garlic & herb with lip-smacking flavours and baked in a traditional clay oven

23. Phal Masu D £12.50
(Lamb tikka)
A tender piece of lamb fillet cooked in mild spices.

24. Lamb Shashlik D £12.50
Boneless lamb marinated in special yoghurt & spices, then cooked with mushroom, tomatoes, onions and green peppers.

25. Seti Ko Machha D £13.95
Gently charcoal flame, pieces of salmon marinated in our unique blend of fresh herbs.

26. Chicken Shashlik D £11.50
Boneless chicken marinated in special yoghurt & spices, then cooked with mushroom, tomatoes, onions and green peppers.

MUKHYA KHANA HARU (MAIN DISHES)

28. Prawn Soonkoshi D £13.95
King Prawn cooked in delicate spices & exotic flavours.

30. Gurkha Mix Platter D £14.95
Large chunks of thulo kukhura, rato bhale, Phal Masu, mitho kebabs, Paneer, King prawn marinated with homemade yoghurt & touch of herbs and spices from Nepal.

CHICKEN

31. Kathmandu Chicken £11.50
Tender marinated chicken cooked with pepper, onion, coriander, tomato, ginger, garlic and unique touch of spices popular in Kathmandu.

33. Saag Ra Chicken £11.50
Tender pieces of chicken cooked with spinach in authentic gurkha style.

35. Rara Chicken D N £10.50
Barbecued chicken cooked in a mild tomato sauce with cream, honey and almond. Refreshes with unique tastes unlike any other dishes.

36. Khasar Chicken D N £10.50
Creamy and mild delicately flavoured chicken, pan fried in carom seeds (This dish is served on special occasions in Nepal.)

37. Khurshani Chicken £10.50
Barbecued chicken cooked with fresh chillies, pepper, coriander, herbs and spices. Proper hot curry delicacy for spice lovers.

38. Kukhura D N £10.50
Delicate and mild flavoured chicken cooked with cream and tomato sauce with Nepalese herbs.

39. Nepalese Green Chicken D £11.50
Tender pieces of clay oven chicken, cooked with fresh mint,coriander, green peppercorn with ginger and garlic. This is the most popular traditional chicken curry in Nepal.

40. Gurkhali Chicken £10.50
Boneless chicken cooked in Nepalese herbs & spices, fresh coriander and mint.

LAMB

42. Saag Ra Lamb £11.50
Tender pieces of lamb cooked with spinach in authentic gurkha style.

43. Pokhareli Lamb £11.50
The Classic rich spiced lamb dish from western Nepal.

44. Rato Piro Lamb £11.50
Tender pieces of boneless lamb cooked with a hot and spicy sauce prepared from the recipes of the legendary sherpas.

45. Mayalu Lamb D N £11.50
Tender pieces of lamb prepared in a mild sauce blended with cream and carom seeds to create a delicate flavour.

46. Khasi Tang £13.50
Knuckles of spring lamb cooked for hours on a slow heat to create a distinctive taste. Served with potatoes in a sauce.

47. Sherpa Lamb £11.50
Boneless lamb cooked with peppers, ginger, garlic and special spices from Nepal.

SEAFOOD

48. Jhol Machha £13.50
Tilapia fish curry, cooked with garlic, ginger & tomato.

49. Trishuli Ko Machha D N £14.50
Chargrilled Salmon cooked in medium spicey sauces, green pepper and tomatos.

50. Prawn Aishwarya D N £13.95
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 £13.95
King Prawn cooked in Nepalese herbs and spices, coriander and mint.

52. King Prawn Saag £13.95
King prawn cooked with spinach in authentic gurkha style.

TIUAN KO PARIKAR (VEGETABLE SIDE DISHES)

53. Gurkha Aloo V £4.95
Diced potatoes delicately prepared in turmeric & cumin seeds. (Gurkha's Favourite)

54. Piro Aloo V £4.95
Diced potatoes fried with ginger, garlic, chilli and turmeric.

55. Gharko Daal V £4.95
A delicious black lentil simmered and tempered with green chilli, ginger and onions, tomatoes and Nepalese herbs perfection to Nepalese style.

56. Jhaneko Daal V £4.95
Combination of yellow, toor, red and moong lentils delicately tempered and seasoned with chef's special herbs and garlic.

57. Bhindi V £5.50
Fresh okra cooked with Nepalese herbs and spices.

58. Palungo Saag V £5.50
Spinach sautéed with fenugreek seeds, full of goodness & delicious, A Nepal favourite.

59. Saag ra Aloo V £5.50
Potato and fresh spinach cooked with aromatic Nepalese herbs and spicies.

60. Saag ra Paneer V D £5.50
Spinach & cottage cheese cooked with thin aromatic sauce.

61. Chana Masala V £5.50
Chickpeas cooked in ginger and garlic with a mixture of spices.

62. Bhanta Tarkari V £5.50
Chargrilled marinated aubergine, cooked fresh to our very own recipe.

63. Aloo ra Cauli V £5.50
Potato and cauliflower cooked in a onion and tomato sauce.

64. Chiau (mushroom) V £5.50
Shallow fried fresh button mushrooms with Nepalese herbs.

65. Kerau Paneer V D £5.50
Pan fried cottage cheese cooked with green peas in onion sauce.

66. Hariyo Miss Mass V £5.75
Seasonal Vegetables count towards your 5 A DAY, stir-fried in soya sauce with ginger & garlic.

67. Vegetable Tapari V G £15.50
A selection of fresh vegetables including (Gurkha Aloo, Chana Masala, Saag & Hariyo Miss Mass).

NEPALESE CHOW - CHOW (NOODLES)

85. Vegetables/Chicken/Lamb G £9.95
Stir fried noodles prepare in a Nepalese style.

BHAAT KO PARIKAR (RICE SPECIALITIES)

68. Bhaat £3.50
Boiled aromatic rice.

69. Rasilo Bhaat D £3.95
Basmati rice flavoured with cinnamon, bay leaves, cloves and cardamom.

71. Chiau Bhaat £4.50
Aromatic basmati rice with mushroom and herbs.

72. Bhute Ko Bhat £4.50
Fresh Boiled basmati rice fried with egg & vegetables.

73. Nariwal Ko Bhat D N £4.50
Rice cooked with coconut.

(HOME MADE NAAN BREAD & ROTI)

75. Plain Naan G D £3.50
Traditional Naan leavened bread baked with refined flour, enriched with eggs and milk.

76. Garlic Naan G D £3.75
Leavened Naan Bread topped with fresh garlic, coriander leaves and roasted in the clay oven.

77. Cheese Naan G D £3.95
Leavened Naan Bread stuffed with cheeses and roasted in the clay oven.

78. Guliyo Naan G N D £3.95
Stuffed with a rich mixture of ground almonds, coconut and sultanas.

79. Kachela Naan G D £3.95
Stuffed ground lamb, mildly, spiced and baked in clay oven.

80. Piro Naan G D £3.95
Fine chopped green chilli with leavened bread.

81. Gurkha Naan G D £3.95
Ground Chicken Tikka with garlic and onions.

82. Tandori Plain Paratha G D £3.95
Layered flat bread made with whole wheat flour and butter.

83. Tandori Stuff Paratha G D £3.95
Unleavened bread stuffed with mildly spiced potatoes.

84. Roti G D £3.95
Unleavened whole wheat bread baked in clay oven