

ACCOMPANIMENTS

86. Plain Yoghurt **D** £3.50
Freshly-made live yoghurt.
87. Raita **D** £4.25
Freshly-made live yoghurt with cucumber and cumin
88. Hario Salad **VV** £3.95
Mixed green salad
89. Golveda Ko Aachar **VV** £3.50
Nepalese style fresh tomato pickle prepared in coriander, garlic & peppercorn
101. Chicken Nuggets & Chips (8pcs) £8.95

CLASSIC FAMOUS INDIAN DISHES

- Vegetable £10.95
Paneer £11.50
Chicken £11.50
Lamb £12.50
King Prawn £14.50
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.

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

DRINKS

101. House Wine (Red/White/Rose) £14.95
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.

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** £14.50
Chicken **D** £15.50
Lamb **D** £16.50
King Prawn **D** £17.95

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OPENING HOURS

Gurkha Kitchen, 75 High Street, Reigate, Surrey RH2 9AE
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)



Gurkha
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10% DISCOUNT ON COLLECTION OVER £20

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SURUWAT (STARTERS)

01. Poppadum Plain or Spicy V (Served with pickle) £0.95
02. Junar (Mixed Starter) £6.95
Maccha, Swadilo Kebab, Dayalu & Tareko Farshi) in traditional Nepalese Style.
03. Chola £6.95
A typical Nepalese starter of Char-grilled Lamb marinated in traditional spices
04. Dayalu V V £5.50
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 £5.50
Chef's special mildly spiced potatoes and green peas wrapped in homemade pastry dough and deep fried to golden perfection.
07. Onion Pakora V £5.50
Finely sliced onion coated with ground spiced flour, deep fried to crispy texture.
08. Chamri V £6.50
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
Steamed lamb mince dumplings, cooked in a Tandoori clay oven 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 £6.95
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 £6.95
Fried golden samosa, served with yoghurt, tamarin & green chutney.

CHULI CLAY OVEN (MAIN SIZZLER DISHES)

19. Poleko Paneer V D £11.50
Cubes of Nepalese cottage cheese marinated with Nepalese herbs and spices.
20. Thulo Khukura D £11.50
(Tandoori Chicken)
Chicken on the bone marinated in mild spices with yoghurt and cooked in clay oven.
21. Rato Bhale D £11.95
(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 £11.95
Minced lamb marinated in fresh ginger, garlic & herb with lip-smacking flavours and baked in a traditional clay oven
23. Phal Masu D £12.95
(Lamb tikka)
A tender piece of lamb fillet cooked in mild spices.
24. Lamb Shashlik D £12.95
Boneless lamb marinated in special yoghurt & spices, then cooked with mushroom, tomatoes, onions and green peppers.
25. Seti Ko Machha D £14.95
Gently charcoal flame, pieces of salmon marinated in our unique blend of fresh herbs.
26. Chicken Shashlik D £12.50
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 £14.95
King Prawn cooked in delicate spices & exotic flavours.
30. Gurkha Mix Platter D £16.50
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 £12.50
Tender marinated chicken cooked with pepper, onion, coriander, tomato, ginger, garlic and unique touch of spices popular in Kathmandu.
33. Saag Ra Chicken £12.50
Tender pieces of chicken cooked with spinach in authentic gorkha style.
35. Rara Chicken D N £11.50
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 £11.50
Creamy and mild delicately flavoured chicken, pan fried in carom seeds (This dish is served on special occasions in Nepal.)
37. Khurshani Chicken £11.50
Barbecued chicken cooked with fresh chillies, pepper, coriander, herbs and spices. Proper hot curry delicacy for spice lovers.
38. Kukhura D N £11.50
Delicate and mild flavoured chicken cooked with cream and tomato sauce with Nepalese herbs.
39. Nepalese Green Chicken D £12.50
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 £11.50
Boneless chicken cooked in Nepalese herbs & spices, fresh coriander and mint.

LAMB

42. Saag Ra Lamb £12.50
Tender pieces of lamb cooked with spinach in authentic gorkha style.
43. Pokhareli Lamb £12.50
The Classic rich spiced lamb dish from western Nepal.
44. Rato Piro Lamb £12.50
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 £12.50
Tender pieces of lamb prepared in a mild sauce blended with cream and carom seeds to create a delicate flavour.
46. Khasi Tang £15.50
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 £12.95
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
Char-grilled Salmon cooked in medium spicy sauces, green pepper and tomatoes.
50. Prawn Aishwarya D N £14.50
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 £14.50
King Prawn cooked in Nepalese herbs and spices, coriander and mint.
52. King Prawn Saag £14.50
King prawn cooked with spinach in authentic gorkha style.

TIUAN KO PARIKAR (VEGETABLE SIDE DISHES)

53. Gurkha Aloo V £5.50
Diced potatoes delicately prepared in turmeric & cumin seeds. (Gurkha's Favourite)
54. Piro Aloo V £5.50
Diced potatoes fried with ginger, garlic, chilli and turmeric.
55. Gharko Daal V £5.50
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 £5.50
Combination of yellow, toor, red and moong lentils delicately tempered and seasoned with chef's special herbs and garlic.
57. Bhindi V £5.95
Fresh okra cooked with Nepalese herbs and spices.
58. Palungo Saag V £5.95
Spinach sautéed with fenugreek seeds, full of goodness & delicious, A Nepal favourite.
59. Saag ra Aloo V £5.95
Potato and fresh spinach cooked with aromatic Nepalese herbs and spices.
60. Saag ra Paneer V D £5.95
Spinach & cottage cheese cooked with thin aromatic sauce.
61. Chana Masala V £5.95
Chickpeas cooked in ginger and garlic with a mixture of spices.
62. Bhanta Tarkari V £5.95
Char-grilled marinated aubergine, cooked fresh to our very own recipe.
63. Aloo ra Cauli V £5.95
Potato and cauliflower cooked in a onion and tomato sauce.
64. Chiau (mushroom) V £5.95
Shallow fried fresh button mushrooms with Nepalese herbs.
65. Kerau Paneer V D £5.95
Pan fried cottage cheese cooked with green peas in onion sauce.
66. Hariyo Miss Mass V £5.95
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).

BHAAT KO PARIKAR (RICE SPECIALITIES)

68. Bhaat £3.95
Boiled aromatic rice.
69. Rasilo Bhaat D £4.50
Basmati rice flavoured with cinnamon, bay leaves, cloves and cardamom.
71. Chiau Bhaat £4.95
Aromatic basmati rice with mushroom and herbs.
72. Bhute Ko Bhat £4.95
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 £3.75
Traditional Naan leavened bread baked with refined flour, enriched with eggs and milk.
76. Garlic Naan G D £3.95
Leavened Naan Bread topped with fresh garlic, coriander leaves and roasted in the clay oven.
77. Cheese Naan G D £4.25
Leavened Naan Bread stuffed with cheeses and roasted in the clay oven.
78. Guliyo Naan G N D £4.25
Stuffed with a rich mixture of ground almonds, coconut and sultanas.
79. Kachela Naan G D £4.50
Stuffed ground lamb, mildly, spiced and baked in clay oven.
80. Piro Naan G D £4.25
Fine chopped green chilli with leavened bread.
81. Gurkha Naan G D £4.50
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 £4.50
Unleavened bread stuffed with mildly spiced potatoes.
84. Roti G D £3.95
Unleavened whole wheat bread baked in clay oven

NEPALESE CHOW - CHOW (NOODLES)

85. Vegetables/Chicken/Lamb G £9.50
Stir fried noodles prepare in a Nepalese style.