



Gurkha
KITCHEN REIGATE

Valentines Day

DINNER MENU

SPECIAL THREE COURSE MEAL **£35.00**

- PRE-STARTERS -

Poppadum Plain or Spicy

[Served with pickle tray]

- STARTERS -

Aloo Tikki

Mashed potato deep fried and golden colour served with chutney. **G D** ~

Stuff Mushroom

Mushroom stuffed with minced lamb; battered and fried. **G** ~

Sekuwa Parbat

Barbecued strip of Lamb with kiss of spice. **D** ~

Chicken lollipop

Crispy and flavourful chicken lollipops are marinated in a spicy yogurt mixture and then coated in a mixture of breadcrumbs and spices.

King Prawn Sinka

King prawn marinated with ginger & garlic on bamboo stick served with special sauces. **D** ~

Tejilo Machha

Deep fried talapia fish marinated with ginger, garlic and spices served with special sauce. **D** ~

- MAIN COURSE -

Nabaratna Veg Curry

Nine types Seasonal vegetable Cooked with chefs special sauce. it is popular in the high Himalayan range. ~

Chef Special Salmon

Marinated diced fillet of Salmon fish, cooked in clay oven with spices and lemon juice ~

Himalayan Chicken

Mild chicken from taste of Himalayan served with saffron and homemade spices. **D**

Annapurna Chicken

Barbecued chicken cooked in Nepalese spice with pepper and green chillies. **D** ~

Namche Bazar Lamb

Tender lamb cooked with Nepalese herbs and spice and served in rich and creamy sauce. **D** ~

Mustang Lamb

Tender marinated lamb cooked with pepper, onion, coriander, tomato, ginger and garlic with a touch of spices popular in the Himalayan Range. ~

Hariyali Chicken Shashlik

Boneless chicken marinated in special yoghurt & spices then cooked with mushroom, tomatoes, onion and green peppers. **D** ~

Janaki Prawn

Treasure of Sea Food, King Prawn Simmered in Light coconut and almond Sauce and cooked with flavour of Saffron.

- SIDE DISHES -

Saag Aloo

Potato and fresh spinach cooked with aromatic Nepalese herbs and spices.

Daal Makhni

Combinations of yellow, toor, red and moong lentils; delicately tempered and seasoned with chef's special herbs and garlic.

Sahi Paneer

Pan fried cottage cheese cooked with green peas in onion sauce. **D**

Chana Masala

Chickpeas cooked in ginger and garlic with mixture of spices.
WITH GURKHA RICE / RASILO RICE / NAAN / GARLIC NAAN OR GULIYO NAAN

- DESSERT -

KULFI (Mango/Pistachio) OR TEA / COFFEE

Dairy **D** Gluten **G**

Medium ~ Hot ~ Very Hot ~