

RICE

BOILED RICE	£1.95
PILAU RICE	£2.00
PEAS PILAU RICE	£2.50
MUSHROOM RICE	£2.50
EGG FRIED RICE	£3.00
GARLIC RICE	£2.50
LEMON RICE	£2.50
GURKHA SPECIAL RICE (veg)	£3.50
BHUTEKO BHAT (non-veg)	£4.00
<i>Basmati rice cooked with chunks of lamb, chicken & prawns</i>	
ORIENTAL RICE	£3.95
<i>Mince lamb meat marinated with arabic spices cooked with rice</i>	

NAAN

ROTI	£1.50
PLAIN NAAN	£1.95
PESHWARI NAAN	£2.50
GARLIC AND CORIANDER	£2.50
BUTTER NAAN	£2.50
CHILLI CHEESE NAAN	£2.50
GARLIC AND CHEESE NAAN	£2.50
KEEMA NAAN	£2.50
GARLIC NAAN	£2.50

ENGLISH / JAPANESE / CHINESE / THAI STARTERS

CHIPS	£2.00
ONION RINGS (G)	£3.00
<i>Fresh onion ring coat and fried with batter and oil</i>	
GURKHALI CHIPS	£3.00
<i>Fried chips with Gurkha special spices</i>	
EDAMAME SALAD	£3.00
<i>Steams soya beans with black pepper and butter</i>	
MAN CHAW SOUP	£2.95
SWEET CORN SOUP	£2.95
HOT & SOUR SOUP)))	£2.95
CRABCLAWS (G)	£3.95
<i>Breaded crab served with sweet chili sauce</i>	
SPRING ROLL VEG / NON VEG (G)	£3.95
<i>Types of Chinese snacks consisting a pan cake filled with veg or chicken rolled in to the wrap sheets and deep fry served with mayonnaise</i>	

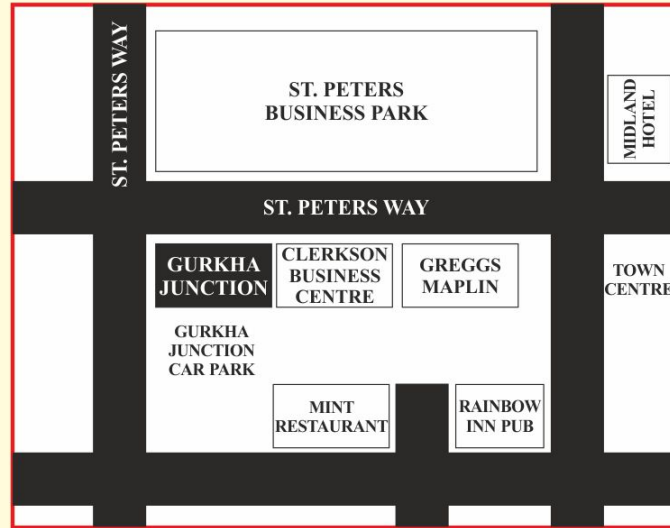
ENGLISH / JAPANESE / CHINESE / THAI MAINS

FISH AND CHIPS (G)	£7.95
<i>Fried fish and chips served with peas tartar sauce and chilis.</i>	
LAMB SHANK	£12.95
<i>Chef own style lamb shank served with Gurkha potato pilau rice and its own jus</i>	
GURKHA SPECIAL NOODLE	£8.50
<i>Stir fried chicken, prawn & egg</i>	
PRAWN NOODLE	£7.95
<i>Stir fried noodle with slice of prawn</i>	
CHICKEN NOODLE	£6.50
<i>Stir fried noodle with slice of chicken chili sauce</i>	
RED CURRY CHICKEN/ PRAWN	£7.95/10.95
<i>Chefs special that red curry with coconut basil and himalayan spices</i>	
GREEN CURRY CHICKEN / PRAWN	£7.95/10.95
<i>Famous that green curry with coconut basil and herbs</i>	
SWEET AND SOUR CHICKEN / FISH / PRAWNS (G)	£7.95/8.95/10.95
<i>A fruity and tangy dish with pineapple, peppers, carrots, onions, on your choice of meat.</i>	
CHICKEN KATSU CURRY (G)	£9.95
<i>Breaded chicken breast and curry sauce served with salad and steam rice</i>	

KIDS FAVOURITES

CHICKEN NUGGETS WITH CHIPS	£5.95
CHEESY CHIPS (D)	£3.00
CHICKEN KORMA WITH RICE OR BABY NAAN (D)(G)	£5.95
CHEESY CHICKEN TIKKA (D)	£5.95

MAP



) PARKING AT REAR OF THE RESTAURANT WITH CLERKSON BUSINESS CENTRE CAR PARK

) REFUND FOR CHARITY CAR PARK WHILE DINING IN

) OUTDOOR CATERING & PARTY BOOKINGS AVAILABLE

) 10% DISCOUNT ON ONLINE ORDERS

) 15% OFF ON COLLECTION ORDERS

) SPICY)) VERY SPICY))) HOT

(V) Suitable for vegetarians	(D) Contains Dairy	(N) Contains nuts
(M) Contains Mustard	(F) Contains fish	(E) Contains Eggs
(G) Contain Glutens	(C) Contains Crustacean	

Food Allergies & Intolerances
Please speak to our staff about the ingredients in your meal,
when making your order
Thank you

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GURKHA JUNCTION RESTAURANT

NEPALESE, INDIAN & MULTI CUISINE
FINE DINING RESTAURANT & BAR

Free Delivery

within 3 mile radius (min. order £15)
over 3 mile just £1 per mile

 **01623 629180**

2 CLERKSON ST . MANSFIELD . NG18 1BQ
ST PETERS WAY
(CLERKSON BUSINESS CENTRE)
www.gurkhajunctionmansfield.com
gurkhajunctionmansfield@yahoo.com

OPENING HOURS

MONDAY CLOSED

TUESDAY - THURSDAY 5.00pm - 10.00pm

FRIDAY - SATURDAY 5.00pm - 10.30pm

SUNDAY ALL DAY BUFFET / A LA CARTE 12.00pm - 8.00pm



APPETISERS

POPPADM
SPICY POPPADOM
PRAWN CRACKERS
CHUTNEY TRAY



£0.50
£0.75
£1.50
£1.75

STARTERS

MASU MOMO (G)(D)

Nepalese lamb dumpling served with Nepalese style tomato & sesame chutney

VEGETABLE MOMO (G)(D)

Nepalese vegetable dumplings served with Nepalese style tomato & sesame chutney

ONION BHAJI (V)

Sliced onions coated in spiced gram flour & deep fried, served with mint & coriander chutney (d)

VEGETABLE / MEAT SAMOSA (G)(D)

Your choice of meat or vegetables in Himalayan spices in a soft hand wrapped pastry served with masala chickpea

HARIYALI GOBI TIKKI (D)(G)

Broccoli infused with herbs potato, spring onions and patties served with special chutney

GURKHA CHILLI CHICKEN / PANEER))

Fried coated chicken chunks of boneless chicken breast or paneer cooked with garlic, mixed peppers, onion and Gurkha spices

CHHOYELA CHICKEN / LAMB (D))

Choice of chargrilled chicken, or lamb marinated with onion, garlic, chilli, ginger and Gurkha spices

ROJEKO PURI (G)

Choice of chicken / mushroom / prawns cooked with chef special spices and served with deep fried pancake & salad

DUCKCHHUYLEA)

Duck marinated in a blend of Himalayan herbs and spice cooked in tandoor and sautéed with stir-fried onion, pepper tossed in soy sauce

GURKHA CHILLI FISH

Fried coated cod fish chunks cooked with mixed peppers, onions and Gurkha spices

£4.00

£4.00

£3.00

£3.50

£3.50

£4.99

£4.50

£4.50

£5.99

£4.95

TANDOORI STARTERS

HARIYALI PANEER TIKKA (D)

Grilled paneer and broccoli marinated in Gurkha spices, served with mint chutney

KHASHI CHOPS (D)

Char-grilled goat chops with yogurt, garlic and Gurkha Junction spice

UNEKO MASSU (D)

Minced lamb seasoned with chilly, coriander & Gurkha Junction spices. Roasted over in a tandoor & served with mint sauce

TANDOORI CHICKEN (With Bone) (D)

Roasted Chicken with bone marinated with Kashmiri Red Gaule chillies, & Gurkha Junction spices

DILL TIKKA SALMON (D)

Salmon marinated in carom seed, Dill leaves, yellow chilli powder & lime juice

LASUNE KING PRAWN (D)

King prawns marinated with garlic, yogurt & Gurkha spices smoked over tandoor

HARIYALI PUDINA TIKKA (D)

Marinated Chicken breast with fresh mint yoghurt & Gurkha spices cooked in tandoor

HIMALAYAN MAKHAMALI TIKKA (D)

Chef special starter of mix marinated Chicken Tikka, Malai Tikka & Hariyali Mint Tikka served with special salad

CHICKEN TIKKA

Grilled chicken breast marinated with masala, yogurt and Gurkha Junction spices

MALAI CHICKEN TIKKA

Chicken breast marinated with ginger, garlic, fresh cream, cashew paste and Gurkha spices cooked in over tandoor

LAMB TIKKA

Lamb marinated with Gurkha chilli garlic, ginger & yoghurt cooked in tandoori oven

FISH TIKKA

Tandoori grilled cod fish, marinated with tandoori spices and carom seeds

DUCK TIKKA

Tandoori grilled duck, marinated with tandoori spices and himalayan spices

£4.95

£5.99

£4.99

£4.99

£5.95

£6.95

£4.95

£4.95

£4.95

£4.95

£5.00

£4.95

£5.95

CHEF FISH & SEAFOOD SPECIALTIES

SALMON TAKA TAKA)

Grilled salmon cooked with fresh ginger garlic, chilli & onion and special masala sauce

MALEKHU KO MACHHA (D))

Marinated sea bass cooked with crushed mustard seeds, mixed pepper, curry leaves, chilli and yoghurt in Himalayan spices

GOAN FISH CURRY (D))

Cod fish cooked with mustard, curry leaf, coconut milk, prepared similar to Indian Goa style with spicy creamy sauce

KING PRAWN KHURSANI (D))

King prawn prepared with green chilli, mixed peppers, Nepalese spice and finished with ginger, garlic, lemon juice and spicy creamy sauce

£11.95

£10.99

£10.00

£12.99

GURKHALI CHEF SPECIALTIES (NEPALESE)

GURKHALI SPECIAL KARAHAI)

Boneless chicken, shrimps and lamb cooked with mix peppers, Gurkha spices and wine

GULMELI LAMB CHOPCS (D))))

Tandoori lamb chops cooked in a chefs special sauce

KHASI KO MASU (With Bone))

Slow cooked goat meat on the bone cooked in onion tomato garlic, ginger and sauce real depth of flavour

CHEF KO BATUKA)

Mixed of Boneless chicken, lamb and prawn cooked with chef's special recipe

£11.95

£10.95

£9.95

£10.95

GURKHALI SPECIALTIES (NEPALESE)

CHICKEN DISHES

KING PRAWNS

LAMB DISHES

SEABASS

VEGETABLE

PANEER

GURKHALI (N)))

Cooked with coconut poppy seed and black spices

SAGARMATHA SPECIAL (D))

A real Nepal traditional home style curry slow cooked with cumin seeds, yoghurt, green chilli and Gurkha spices

LASUNI)

Cooked with our chef special special sauce and spices finished with onion and fried garlies

BHUTUWA)))

Cooked in our traditional clay oven in rich stock sauce with medium spices finished with some special Nepalese herbs

PALUNGO SAAG (D))

Cooked in fresh garlic, cumin, coriander seeds and fresh baby spinach leaf

MANGO NEPAL (D)

Mild mango flavor curry cooked with chefs special mango sauce and Nepali spices

HARIYALI))

Traditional Nepalese styled mint curry cooked with Gurkhalis spices

GURKHA RIFAL (HOT))))

Nepalese styled hot and tangy flavoured curry cooked in rich spices, green chillies, tomato, coriander and lemon juice

LEKALI TIMUR MASALA (D))

Cooked with Nepalese special spice and fresh ginger garlic & Himalayan black pepper

£8.95

£11.95

£9.95

£10.95

£7.95

£7.95

GURKHA GRILLED SPECIALITIES

GURKHA JUNCTION MIXED GRILL

Combination of Chicken tikka, Hariyali tikka, salmon tikka, king prawn, Uneko masu served with salad and masala sauce & rice

MASU PLATTER (D)

Deliciously succulent pieces of lamb tikka, tandoori chicken, uneko masu, hariyali tikka freshly prepared and presented well with mint sauce and salad

VEGETABLE PLATTER

Tandoor grilled paneer and tamarind infused and grilled broccoli, Hariyali Tikki, veg samosa & onion bhaji

CHICKEN TIKKA SHASLIK (D)

Succulent pieces of boneless chicken marinated in tandoori spice and mild herbs with mixed pepper, tomatoes and onion served with sauce

PANEER TIKKA SHASLIK (D)

Succulent pieces of paneer marinated in tandoori spice and mild herbs cook in oven with mixed peppers, tomatoes and onion

£13.95

£10.95

£9.95

£9.95

£8.95

TRADITIONAL INDIAN DISHES

VEGETABLE

CHICKEN

LAMB

KINGS PRAWN

BUTTER CHICKEN (D)(N)

Famous mild Indian creamy dishes with butter ghee

TIKKA MASALA (D)(N)

Cooked in butter, coconut, fresh cream and chef special masala sauce

KORMA (D)(N)

A very mild dish, cooked with coconut, cashews nut and creamy sauce

ROGAN JOSH

Recipe from north India, medium spicy cooked with onion, tomatoes, coriander and various herbs

KADAHI)

Fusion of traditional Indian dishes cooked with tomato, mixed pepper and onions

JALFRAZI))

Cooked with peppers, onion, green chillies, and special herbs reasonably hot

MADRAS | BALTI | DHANSAK | ACHARI | VINDALOO)))

GURKHA VEGAN / VEG MAIN & SIDE DISHES

£4.95 / £6.95

JHANEKOTADKA DAAL (V)

Masoor and moong lentils cooked with coriander, cumin seeds, fresh tomato and chilli

SAAG ALOO OR SAAG PANEER (VEG) (D)

Spinach and potatoes or paneer cooked with ginger, garlic, mustard and onion base sauce

MISAYEKO TARKARI (VEG) (N)(D)

Mixed of seasonal vegetables sautéed fried with Nepalese curry sauce and sesame oil

GURKHA ALOO (V)

Potato cooked with curry leaves, mustard seeds, and garnished with chilli or sautéed new baby potato cooked with garlic, ginger and infused with cumin seeds

SAAG MAKAI

Spinach Puree and sweet corn cooked with cumin, ginger, garlic, chef specialties and creamy sauce

DAAL MAKHANI (VEG) (D)

Red kidney beans, black lentils, and chana daal cooked with tomato, garlic, ginger and coriander in mixed creamy sauce and butter

ALOO GOBI / TAAMA (V)

A real authentic mild to medium Nepalese dish with potato and cauliflower or bamboo shoots cooked tomato, ginger and coriander

MUTTER PANEER (VEG) (D)

Paneer and peas cooked in a tomato sauce with ginger and a dash of cream

BHINDI BHAJI (V)

Medium spice and served in our home made sauce of garlic, onion, tomato and chilli

MUSHROOM BHAJI (V)

Medium spice and served in our home made sauce of garlic, onion, tomato and chilli

BIRIYANIES

Basmati rice slow cooked with saffron, fresh mint, cardamom, and Gurkha spices served with special curry sauce, raita and salad

VEGETABLE (D)(N)

CHICKEN (N)

LAMB (N)

KING PRAWN (N)

£8.95

£9.95

£10.95

£11.95

