



Namaste,

A warm welcome from Gopal Manandhar and his Sons to our family restaurant the Great Nepalese Restaurant

I, Gopal, began my 62 years long career in catering at the age of 12, in Kathmandu, on becoming the main breadwinner in my family. I worked in restaurants and hotels for many years and this gave me valuable experience.

In 1971 I took the opportunity to come to London and worked in local restaurants. In 1978, I and a business partner opened The Gurkha Restaurant in Warren Street. Eventually, in 1980 my family were able to join me.

In 1982 I opened The Great Nepalese, my own family restaurant, which I run with my sons. It is the only Nepalese restaurant in Central London specialising in traditional Nepalese cuisine. Our recipes have been handed down in the family and it was my wife, Renu, who first taught the chefs what ingredients and mix of spices to use and how the different dishes should be cooked.

Our menu offers a large variety of dishes. If these are new to you, we would recommend that you order a starter and a main dish. For your starter, try our home made Chicken, Lamb or Vegetable Momos, Chicken or Mutton Choyala, Aloo Kawab, Masco Bara.

For your main dish try Khursani, Kathmandu Tho, Nariwal, Lasoon, Bhutuwa, Kalo Dall, Aloo Bodi Tama, Fresh Sag with Naan Bread and Rice.

To finish off – a Nepalese Rice Pudding

We hope you enjoy your meal and that you make our family part of yours.

Renu and Gopal Manandhar

Please Note

- *All our dishes are garnished with fresh coriander herbs*
- *If there is a dish you like and is not on the menu, please ask a staff member and we will do our best to prepare the dish*
- *We add a voluntary service charge of 10% to your bill*
- *If you have a food **allergy** or a special dietary requirement please inform a member of staff*

Food Allergy Key:

D= Dairy

SS= Sesame Seed

CN= Cashew Nuts

G= Gluten

SF= Seafood

N= Nuts

A= Almond Powder

CP= Coconut Powder

S= Soy Sauce

CM= Coconut Milk

Nepalese Starters

Masco-Bara Deep-fried lentil pancakes served with curry sauce	£5.25	Chicken (D) or Mutton Choyala Barbecued diced mutton or chicken with spices, garlic & ginger with lemon juice	£5.75
Lamb, Chicken or Veg Momo (4pc) (G) Steam cooked dumplings served with homemade tomato pickle	£5.75	Chicken (D) or Mutton Choyala (Nepali Style) Hot	£6.50
Mixed Platter (D) Aloo Jeera, masco bara, chicken choyala	£6.50	Kalezo Ra Chau Chicken liver with mushrooms and onions	£5.50
		Aloo Kawab Shallow fried potatoes in spice	£4.95

Other Starters

Onion Bhaji (D,G) Chicken Chat Pieces of chicken cooked with chat masala, cucumber & lemon sauce.	£4.50 £5.50	Lamb or Veg Samosa (G) Prawn Puri (G) Prawn cooked with ginger, garlic, green herbs & wrapped in puri	£4.25 £5.50
Tandoori Chicken (1/4) (D) Chicken Tikka (D) Vegetable Platter (D,G) Samosa, onion bhaji, aloo jeera	£4.75 £4.75 £5.95	Seekh Kebab (D) Tandoori Platter (D) Chicken tikka, mutton tikka & sheek kabab with salad	£4.75 £6.95

Nepalese Main Dishes

Nepalese Mixed Grill (D) All tandoori meat mixed with spice & salad served with roti	£14.95	Mutton Tikka Curry (D) Barbecued meat cooked in marinated sauce	£8.95
BHUTUWA Ginger, garlic, spices & flavoured with green herbs		Dumba Curry Fairly spiced mutton curry	£8.50
Chicken or Mutton Tikka (D) Chicken, Lamb or Prawn (SF) King Prawn (SF) Duck Fish (SF)	£9.50 £8.95 £13.95 £12.95 £9.25	HARIYO (D,CP) Cooked with mint, coconut & cream sauce	
JHAL Cooked with mushroom, onion, ginger, garlic & fresh green chilli. Hot		Haansh (Duck) Chicken Fish (SF) Mutton	£12.95 £9.95 £9.95 £9.95
Chicken, Mutton Prawn (D, SF) King Prawn (SF)	£9.95 £9.95 £9.95 £14.50	Festival Curry (D) Mixed tandoori meat cooked with medium sauce	£10.25
Chicken or Lamb Chilli Ginger, garlic, green herbs & fresh chillies. (Very Hot)	£8.75	Butter Chicken (A,D) Tandoori Chicken cooked in marinated sauce with almonds, cream and butter	£9.50
		Chicken or Lamb Guliyo (D,CP) Mild and sweet dish cooked with yoghurt, cream, sugar and coconut garnished with mango slice	£9.95

House Specials

Kathmandu Tho

Freshly prepared exotic dish cooked with capsicum, onion, fresh ginger, garlic, herbs and spices in a lovely red wine sauce with coriander served on a hot SIZZLER

King Prawn (SF)	£14.95
Duck	£13.95
Lamb	£12.50
Chicken	£12.50
Prawn (SF)	£12.50
Vegetable	£12.50



Khursani (Hot) (s)

Freshly prepared dish cooked with green chilli, capsicum, onion, tomato, ginger, garlic, tomato ketchup, herbs, spices and touch of soy sauce

King Prawn (SF)	£13.50
Duck	£12.95
Lamb	£11.50
Chicken	£11.50
Prawn (SF)	£11.50
Vegetable	£10.95
Paneer (D)	£10.95



Lasoon

Famous dish in a Nepalese household cooked With onions, capsicum, spring onions, and plenty of fresh garlic

King Prawn (SF)	£13.50
Duck	£12.95
Lamb	£11.50
Chicken	£11.50
Prawn (SF)	£11.50
Vegetable	£10.95



Nariwal Dhaniya (Hot) (CP,CM)

Cooked with fresh ginger, garlic, green chilli, coconut powder, coconut milk and showered with coriander.

King Prawn (SF)	£13.50
Duck	£12.95
Lamb	£11.50
Chicken	£11.50
Prawn (SF)	£11.50
Vegetable	£10.95



Traditional Indian Main Dishes

Lamb Pasanda (A,D) Cooked with cream & almonds	£9.50	Chicken Tikka Masala (A,D) Barbecued chicken cooked in marinated sauce with almonds and cream	£9.50
Kofta Curry Minced Lamb balls barbecued & cooked in a medium sauce	£8.50	Fish Masala (cod) (A,D, SF) Chicken or Mutton Dhansak	£9.50 £9.50
Nargis Kofta (A,D) Boiled eggs covered with minced lamb barbecued & cooked with almonds, cream & spices	£8.95	Sweet & sour dish fairly hot cooked with lentils Chicken, Lamb or Prawn Sag (SF)	£9.25
Methi Ghosh (A,D) Cooked with ginger, garlic, spices, cream, almond, green herbs & fenugreek	£9.50	<u>BIRIYANI</u>	
King Prawn Madras or Vindaloo (SF) Hot/very hot	£13.75	Cooked with fragrance rice & garnishes with tomatoes & cucumber. Served with potato & peas curry	
Chicken, Lamb, Prawns or Fish Madras/Vindaloo (SF) Hot/very hot	£8.50	King Prawn (SF)	£15.50
		Chicken	£10.95
		Lamb	£10.95
		Prawn (SF)	£10.95
		Vegetable	£10.50

Tandoori Sizzlers

(Barbecued in clay oven & sprinkled with lemon juice)

Tandoori Chicken (Half) (D)	£9.25	Tandoori Mixed Grill (D)	£13.95
Chicken or Mutton Tikka (D)	£8.95	Tandoori mixed meat served with naan bread	
Chicken Shaslik (D) Onion, green pepper, tomatoes	£10.50	Seekh kebab (D)	£8.95

Nepalese Vegetarian Dishes

	Side/Main		Side/Main
Aloo Bodi Tama	£6.50 S	Gundruk Ko Tarkari (Tibetan dish)	£6.50 S
Potato, bamboo shoot & black eye bean With touch of lemon juice	£7.50 M	Salty sun-dried, steamed mustard leaves, cooked with potatoes & curry sauce	£7.50 M
Vegetable Jhal	£6.75 S	Nepalese Mixed Vegetable Curry	£6.50 S
Cooked with ginger, garlic & fresh green chilli	£7.75 M		£7.50 M
Sag -Ra- Aloo	£5.75 S	Aloo Dum	£5.50 S
Spinach cooked with potatoes	£6.75 M	Potato in ginger, garlic, spices & flavoured with green herbs	£6.50 M
Ramtoria Ko Tarkari (Okra)	£5.50 S	Kalo Dal (Black lentil)	£5.50 S
	£6.50 M		£6.50 M
Sag (Spinach)	£5.50 S	Aloo Cauli (Potato & Cauliflower)	£5.50 S
	£6.50 M		£6.50 M
Bhanta (Aubergine)	£5.50 S	Chana- (Chick peas)	£5.50 S
	£6.50 M		£6.50 M
Aloo Jeera	£5.50 S	Paneer Bhutuwa (D)	£6.95 S
Potatoes with cumin seeds	£6.50 M		£7.95 M
Aloo Kerau Ko Achar (SS)	£3.95	Dhaniya Achar (Hot)	£3.95

Other Vegetarian Dishes

Dal Tarka (with fried garlic)	£5.50 S £6.50 M	Mushroom Bhaji	£5.50 S £6.50 M
Bombay Aloo (Fairly spicy) (D)	£5.50 S £6.50 M	Sag Paneer (D)	£6.95 S £7.95 M

Rice & Bread

Pilau Rice (D) (Fragrant Spice)	£3.50	Plain Nan (D,G)	£2.75
Plain Boiled Rice	£2.95	Cheese Nan (D,G)	£3.50
Coconut Rice (CP)	£4.50	Garlic Nan (D,G)	£3.50
Mushroom Pilau (D)	£4.50	Keema Nan (D,G)	£3.50
Lemon Rice	£4.50	Peshwari Nan (D,G,CN)	£3.50
Peas Pilau (D)	£4.25	Aloo Paratha (D,G)	£3.50
Keema Rice	£4.50	Paratha (D,G)	£2.95
Mince meat		Roti (G)	£2.75
Special Fried Rice (D)	£4.75	Thick wheat bread	
Pilau rice, egg, onion and peas		Chapatti (G)	£1.95
		Thin wheat bread	

Sundries

Papadum (G) Plain or Masala	£0.85	Raita (D) Yoghurt with cucumber	£2.95
Dahi (D) Plain yoghurt	£2.50	Chutney Trays (D) Mango, onions & mint sauce	£0.75 Per person

Set Meals

Nepalese Set Meal For One (G,SS) £18.95

Starter: Veg Momo
Main Course: Mutton, Chicken or Vegetable Curry, Kalo Dall, Sag, Aloo Bodi Tama, Aloo Achar, Rice

Set Meal For Two (D,G,N) £37.95

Starter: Masco Bara & Chicken Choyala
Main Course: Chicken Jeera, Dumba Curry, Aloo Bodi Tama, Nan, Rice
Dessert: Almond Kulfi

Set Meal For Three (D,G,N) £57.95

Starter: Chicken Tikka & Onion Bhaji
Main Course: Lamb Bhutuwa, Tandoori Tikka Masala, Chicken Jeera, Gundruk Ko Tarkari, Nan, Pillau Rice
Dessert: Pistachio Kulfi

Set Meal For Four (D,G,N) £69.95

Starter: Lamb Momo, Chicken Choyala & Aloo Jeera
Main Course: Nepalese Mixed Grill, Mutton Tikka Curry, Chicken Bhutuwa, Kalo Dal, Aloo Bodi Tama, Nan, Pillau Rice
Dessert: Mango Kulfi