

APPETISERS

Popaddom	£0.50
Pickle Tray	£1.50
Raita	£1.50
Cucumber, onion, tomato & yogurt	
1. Onion Bhaji	£4.50
Deep fried spiced onion & gram flour	
2. Marinated Paneer Tikka	£4.95
Indian cottage cheese, marinated in spice, herbs with onion & peppers	
3. Aloo Tikka Chaat	£4.50
Patties of potatoes, onion, ginger, spices & herbs pan grilled & dressed with tangy south, sweet yogurt mint & tamarain chutney	
4. Mushroom Pakora	£3.50
Chesternut mushrooms mixed on gram flour spices & herbs	
5. Chicken Tikka	£4.95
Tender pieces of chicken breast (off the bone), Marinated in spices & herbs with yogurt	
6. Malia Tikka	£4.95
Chicken breast (cubes) marinated with cheese, yogurt, spices and herbs, cooked in tandoor	
7. Lamb Chops	£5.95
Marinated for 24 hours in our chef special spices & herbs, finished on clay oven	
8. Tandoori Prawn	£7.45
Jambo prawn marinated with fresh herbs & spices and yogurt, finished on tandoor	
9. Seekh Kebabs	£4.95
Spicy minced lamb, with herbs cooked in tandoor	
10. Chicken Momo	£4.50
Chicken breast mince marinated with special Gurkha spice & herbs, (Chef Recommendation)	
11. Amritsar Fish Pakora	£3.95
Crispy fish marinated with special spices & herbs of Gurkha, deep fried	
12. Chicken Pakora	£4.45
Chicken mixed on gram flour, spices & herbs	
12. Nepalese Street Food	£4.50
Choola (Chicken)	
SIZZLING DISHES	
13. Chicken Shashlik	£6.95
Marinated chicken cooked in a hot clay oven with slices of onion & peppers	
14. Mixed Grill Gurkha	£7.45
Chicken tikka, sheekh kebab, mali tikka All served on sizzlers with caramelised onion & peppers	

VEGETARIAN DISHES

All Vegetarian Dishes as Side Dished £3.90

15. Aloo Saag	£6.45
Fresh spinach with garlic, ginger, tomato, potato, cooked with spices & herbs, garnished with coriander	
16. Gobi Aloo Karahi	£6.95
Cauliflower, aloo & mixed pepper cooked with spices & onion gravy, garnished with coriander	
17. Potato Mushroom	£6.45
Mushroom cooked with potato and onion gravy	
18. Bombay Aloo	£6.95
A well loved traditional potato dish flavoured with delicate herbs, spices cooked with onion gravy	
19. Tarka Daal	£6.45
Lentils cooked with garlic, ginger, tomato & onion gravy	
20. Matter Panner	£6.45
Garden peas and cottage cheese cooked with onion gravy & cream	
21. Dal Makhani	£6.90
Punjab mixed lentil curry made with lots of butter and cream, spices & herbs	
22. Saag (Spinach)	£6.45
Fresh spinach cooked with ginger, garlic, tomato and spices & herbs	
23. Mixed Gurkha Vegetables	£6.95
Mixed vegetable cooked with Gurkha special spices & herbs	

SIGNATURE DISHES

24. Chicken Masala	£7.50
Chicken cubes cooked with onion gravy, spices & herbs	
25. Lamb Masala	£8.50
Boneless lamb cooked with onion gravy & Gurkha special spices & herbs	
26. Keema Masala	£7.50
Lamb mince cooked in garlic, ginger, tomato and onion with gurkha special spices & herbs	
27. Gurkha Special	£8.90
Gurkha special cooked with chicken, lamb, prawn & mushroom	
28. South Indian (Prawn/Fish)	£9.00
Chefs recommendation, cooked with mustard seeds, fresh curry leaf and onion gravy	
29. Chicken Tikka Masala	£8.45
Barbeque chicken tikka cooked in onion gravy, spices & herbs	
30. Chicken Korma	6.90
Chicken cooked on cream & coconut	

TRADITIONAL DISHES

Bhuna | Achari | Dopiazza | Saag | Karahi |
Madras | Jalfrezi | Naga | Roghan Josh | Pasanda

31. Chicken	£7.90
32. Lamb	£8.90

ENGLISH DISHES / KIDS MEAL

33. Omelette & Chips with Salad	£5.95
34. Chicken Omelette & Chips with Salad	£6.95
35. Fish Finger & Chips	£2.95
36. Chicken Nuggets & Chips	£2.95
37. Chicken Tikka & Chips	£2.95

BIRYANI

38. Chicken Biryani	£7.45
39. Lamb Biryani	£8.45

Traditional Biryani Served with Raita

RICE

40. Steamed Basmati Rice	£2.00
41. Pilau Rice	£2.45
42. Lemon Rice	£2.75
43. Egg Fried Rice	£2.75
44. Mushroom Rice	£2.75
45. Keema Rice	£2.90

BREAD

46. Plain Naan	£2.00
47. Garlic Naan	£2.75
48. Garlic Chilli & Corrianda Naan	£2.75
49. Cheese Naan	£2.75
50. Stuffed Naan	£2.75
51. Paratha	£2.75
52. Keema Naan	£2.75
53. Peshwari Naan	£2.75
54. Tandoori Roti	£1.95