

Starters

1. Poppadoms (4) Mango Chutney, Mixed Pickle Dip £4.50
 2. Spring Roll Meat & Veg £4.50
 3. Mixed Pakora (Chicken, Veg, & mushroom) £5.50
 4. Chicken Pakora £5.50
 5. Onion Bhaji £4.50
 6. Mushroom Pakora or Veg Pakora £4.50
 7. Samosa (Meat or Veg) £4.50
 8. Garlic Mushrooms £5.95
 9. Garlic Chicken £5.95
 10. Poori (Chicken, Prawn, Mushroom or Channa) £5.95
 11. Chicken Sekuwa £5.95
- Tender pieces marinated in Cumin & Ginger, barbecued in a clay oven.
12. Chicken Choyla A typical tasty Nepalese style starter of barbecued chicken marinated in traditional spices £5.95
 13. Seekh Kebab £5.50
 14. Chicken Tikka or Lamb Tikka £5.95
 15. Tandoori Chicken £5.95
 16. Chaat Patt (Barbecued chicken wings) £5.95

Gurkhas Specials

The dishes below are available as

Vegetable £8.95 Chicken £9.50 Lamb £10.50
Prawn £10.50 King Prawn £12.95

17. Momo (Chicken Only) £10.50
A delicacy that no one will turn down. Warm chicken dumplings served with typical Nepalese chutney.
18. Kathmandu (Medium Hot)
Barbequed Chicken or Lamb cooked with Chef's special spice and fresh Garlic Chilli Sauce.
19. Gurkha's King Prawn Special £12.95
King Prawn and fresh Okra cooked with Onion, Green Pepper, a touch of Garlic, Tomato sauce, Ginger and freshly chosen herbs and spices.
20. Himalayan Panner (Medium Hot) £10.50
Homemade Cottage Cheese cooked with diced onion, Green Pepper and Chilli sauce with Himalayan spices.
21. Everest Barbeque Chilli (Hot)
A special dish with Green Chilli, Onions, Green Pepper, Tomato and Ginger prepared in a special barbeque sauce.
22. Butter chicken (Sweet & Mild)
Cooked with Tomato sauce, Garlic Butter, and dry Methi Leaves and finished with a touch of sugar and cream.
23. Hariyali Saagpat (Mild)
A very popular dish with Spinach- selected Chicken, lamb or King Prawn.
24. Lamb Methi
Soft Lamb cooked with fresh Methi Fenugreek Leaves, herbs & spices.
25. Chicken Chilli Dry Fry (Hot)
A popular Nepalese dish made with green Peppers, Onions, herbs & spices & cooked in Chilli sauce.

Tandoori Specials

Traditional method of barbecuing in a tandoori (clay oven).

Meat is marinated in a sauce consisting of delicate herbs and spices for a few hours before being cooked. These dishes are ideal for weight watchers as they are completely fat free. Served with Pilau Rice & Sauce

26. Chicken Tikka £10.95
27. Tandoori King Prawn £13.95
28. Tandoori Chicken (1/2) £10.95
29. Tandoori Mixed Grill £14.00
30. Lamb Tikka £11.95
31. Tandoori Seekh Kebab £10.00
32. Mixed Tikka £12.95
Lamb, Chicken, King Prawn
33. Egyptian Kebab £12.95
Lamb OR Chicken OR King Prawn with Mushroom, Onion & Green peppers

Chef's Specials

The dishes below are available as

Vegetable £8.95 Chicken £9.50 Lamb £10.50
Prawn £10.50 King Prawn £12.95

34. Pasanda (Mild)
Cooked Tikka style with mild Pasanda spices in a sauce of fresh cream with a touch of Yoghurt and Almond flakes, Almond powder and sugar.
35. Dilrazia (Medium hot)
Cooked with succulent Prawns, garnished with Pineapple in medium sauce of Garlic & Ginger.
36. Basanti (Medium to Hot)
Selected pieces of meat Tandoori style, cooked in a special curry sauce topped with Onions, Tomatoes, Green Peppers & touch of Achari Masala.
37. Assorted Ralwa (Medium) (Strongly Recommended!)
Marinated pieces of Chicken Tikka, Lamb Tikka, Mince and Prawn cooked with fresh Coriander, Capsicums, Spring Onion and Punjabi spices.
38. Jaipuri (Medium)
In a rich sauce of spices, Mushrooms, capsicums, Onions & Tomatoes.
39. Tikka Garlic Chilli Bhoona (Medium to Hot)
A popular dish in Punjab prepared in a Green Chilli sauce, Tomatoes & Coriander.
40. Balti (Hot)
A strong spicy dish slightly hot and cooked with fresh Onions, Capsicum, Green Chilli, Tomatoes and Yoghurt. The original tasty dish!
41. Karahi (Hot)
Cooked with finest of ingredients, Onions, Tomatoes Green Peppers and Cumin butter.
42. Nashadar (Medium Hot)
Prepared with Spring Onion, Ginger, garlic, Tomatoes and Coriander with a touch of Brandy - a nice and spicy dish with a kick.
43. Chasni (Sweet & Sour)
A Slightly sweet & sour dish yet smooth & tangy prepared with Almonds and a touch of cream.
44. Jalfreji (Medium to Hot)
Prepared with Onions, Green Peppers, Tomatoes and Nepalese vegetables.
45. Special Mixed Bhoona (Medium)
Prawns cooked with pieces of Chicken, Mushroom, Lamb & tomatoes in a rich herb sauce.
46. Ambala
Cooked with Tikka spices, Onion, Peppers, Garlic, fresh Ginger and Tomatoes- Cooked to your taste.
47. Lazeeza (Mild)
Chicken or Lamb cooked with a touch of Ginger and Garlic, Lamb Mince, fresh Tomatoes and Spring Onion, topped with fresh Coriander.
48. Masandar (Medium Hot)
Barbequed on charcoal and cooked in Peppers, onions, green Chilli, Lentils and spicy sauce.
49. Rogan Josh (Medium Hot)
A subtle blend of spices including fresh Ginger, Sliced Onions, chopped Tomatoes, Green Peppers with fresh herbs and spices.

Curry Dishes

50. Chicken Curry £8.95
51. Lamb Curry £9.95
52. Prawn Curry £9.95
53. Chef's Special Curry Chicken, Lamb and Prawn £9.95
54. Chicken or Lamb Tikka Curry £9.95
55. King Prawn Curry £12.95

Vindaloo Dishes

Cooked with Red Chillies (Very Hot!)

56. Chicken	£8.95
57. Lamb	£9.95
58. Prawn	£9.95
59. King Prawn	£12.95
60. Chicken or Lamb Tikka	£9.95
61. Vegetable or Mushroom	£7.95

Madras Dishes

Cooked with Red Chillies, Spices Herbs & Coriander (Hot!)

62. Chicken	£8.95
63. Lamb	£9.95
64. Prawn	£9.95
65. King Prawn	£12.95
66. Chicken or Lamb Tikka	£9.95
67. Vegetable or Mushroom	£7.95

Bhoona Dishes

All our Bhoona dishes are prepared with a touch of fresh Garlic & ginger, Tomato, Methi, Spring Onion and topped with fresh Coriander

68. Chicken	£8.95
69. Lamb	£9.95
70. Prawn	£9.95
71. King Prawn	£12.95
72. Chicken or Lamb Tikka	£9.95
73. Vegetable or Mushroom	£7.95

Dopiaza Dishes

Sliced Onions, Tomato puree and a blend of spices

74. Chicken	£8.95
75. Lamb	£9.95
76. Prawn	£9.95
77. King Prawn	£12.95
78. Chicken or Lamb Tikka	£9.95
79. Vegetable or Mushroom	£7.95

Patia Dishes

Mango pulp, Lemon juice, Tomatoes and spices (Sweet & Sour)

80. Chicken	£8.95
81. Lamb	£9.95
82. Prawn	£9.95
83. King Prawn	£12.95
84. Chicken or Lamb Tikka	£9.95
85. Vegetable or Mushroom	£7.95

Dhansac Dishes

Curried Lentils seasoned with herbs & spices, topped with Coriander

86. Chicken	£8.95
87. Lamb	£9.95
88. Prawn	£9.95
89. King Prawn	£12.95
90. Chicken or Lamb Tikka	£9.95
91. Vegetable or Mushroom	£7.95

Korma Dishes

All our Korma is prepared with a touch of Garlic, Ginger and Tomato puree, Sugar, Coconut powder, Coconut cream & Single cream.

We recommend Korma dishes for those of you who have not tried Eastern food before (Sweet & Mild).

92. Chicken	£8.95
93. Lamb	£9.95
94. Prawn	£9.95
95. King Prawn	£12.95
96. Chicken or Lamb Tikka	£9.95
97. Vegetable or Mushroom	£7.95

The following sauces cost 50p extra:

98. Kashmiri Korma (Rich & Creamy)
Prepared with Pineapple or Mango.
99. Gurkhas Korma
This dish is artfully prepared with fresh cream and fruit cocktail.
100. Tropical Korma
Prepared with dry tropical fruit and nuts
101. Mirchi Korma (Rich & Creamy)
Cooked with single cream, Ginger, Garlic, Coconut powder and Ground green Chillies.

Masala Dishes

The dishes below are available as

Vegetable £8.95	Chicken £9.50	Lamb £10.50
Prawn £10.50	King Prawn £12.95	

102. Tikka Masala
Chicken or Lamb pieces marinated and cooked in Tandoor then cooked in Karahi with Masala.
103. Mixed Tikka Masala (£10.50)
Chicken, Lamb & King Prawn pieces marinated and cooked in Tandoor then cooked in Karahi with Masala.
104. Tikka Makhani Masala
Chicken or Lamb pieces cooked in a rich sauce with pickled Plum Tomatoes, ground Cashew nuts, fresh cream, herbs & Spices.
105. Kathmandu Reshmi
Achieved by cooking meat in tandoor with Reshni Masala then treated in Chasni sauce with Mushrooms, Green Peppers and ground Cashew nuts, topped with Almond flakes and fresh Coriander.
106. Garam Masala
Cooked with Garlic butter and a blend of warm spices- an excellent dish

Vegetable Dishes

The dishes below are available as

Side Dish £5.50

Main Dish £8.95

107. Mixed Vegetable Curry
108. Fresh Bhidi Baji Okra
109. Lasun Aloo Piro (Spicy potato with Garlic)
110. Mushroom Baji
111. Matar Panner
112. Aloo & Okra
113. Aloo Saag
114. Tarka Daal
115. Mushroom Curry
116. Panner Chilli

