



À LA CARTE - *taste of Himalayas...*

Starters

1	Aloo (Potato) Chops	Deep fried cakes - A divine fusion of mashed potatoes and exotic herbs.	3.50
2	Chhoila	Barbecued chicken seasoned with traditional spices and mustard oil, Served cold.	3.50
3	Chicken Tikka	Tender pieces of chicken marinated in yogurt, herbs and spices in an original recipe from Pokhara.	3.50
4	King Prawn Butterfly	Delicately spiced, battered with breadcrumbs and white sesame seeds then deep fried.	4.50
5	Lamb Tikka	Tender pieces of Lamb marinated in yogurt, herbs and spices in an original recipe from Pokhara.	4.00
6	Momo	A delicacy that no Nepalese will turn down - warm Dumplings entirely cooked by steam and served with Chutney.	Veg: 3.50 Chicken: 3.75 Lamb: 4.00
7	Onion Bhajee	Freshly chopped onions covered in a medium-spiced batter.	3.50
8	Poleko Salmon	A highly flavoured salmon fish marinated overnight in typical Western Nepalese spice recipe, then char-grilled.	4.50
9	Prawn Cocktail	Shrimps smothered in a specially prepared light Mayonnaise and garnish.	3.75
10	Tandoori Chicken ¼	Chicken marinated with western Nepal frontier spices and then cooked in a Tandoori.	4.00

Clay Oven Dishes (All served on a bed of onions)

11	Barbecue Prawns	King prawns marinated with roasted spices and Garam Masala, grilled in our charcoal-fired ovens.	9.95
12	Chicken Tikka	Tender pieces of chicken marinated in yogurt, herbs and spices in an original recipe from Pokhara.	6.95
13	Gurkha Lamb	New Zealand spring lamb marinated in traditional spices, ginger and garlic, perfumed with mustard oil and char-grilled.	8.95
14	Gurkha Palace Special Mixed Grill	Delicious and tasty clay oven special. Assorted dish of lamb, chicken, king prawns and salmon fish. Highly recommended for those who enjoy meat and fish dishes.	10.95
15	Pahadi Chicken	A highland delicacy- a delicious dish of boneless chicken marinated in yogurt, fresh mint, green chillies and garnished with coriander.	6.95
16	Poleko Paneer	Cottage Cheese marinated in mild spices and herbs, char-grilled with onion, tomato and capsicum.	7.50
17	Poleko Veg	Assorted vegetables marinated in mild sauces char-grilled in the clay oven.	6.50
18	Sekeko Salmon	Grilled boneless salmon with a difference! Marinated overnight with mustard powder, dry herbs and yogurt, then char-grilled.	9.95
19	Tandoori Chicken	Chicken marinated with western Nepal frontier spices and then cooked in a Tandoori.	Half : 5.50 Full : 9.50

Chef's Special

20	Butter Chicken	Grilled chicken breast meat cooked with buttery tomato sauce and spiked with dry fenugreek leaves.	7.95
21	Gurkha Chicken Med 🌶️/Hot 🌶️🌶️	Typical village style chicken curry cooked bone-in and flavoured with tomatoes, onions, ginger, garlic & Nepalese herbs.	7.95
22	Himali Masu Med 🌶️/Hot 🌶️🌶️	Tender pieces of Chicken OR Lamb flavoured with fresh mint, Coriander, green chillies and Nepalese herbs & spices. Served medium or hot.	Chicken: 7.95 Lamb: 8.95
23	Khasi Bhutuwa	Tender pieces of lamb cooked with various spices in thick Gurkha sauce.	8.95
24	Mish Mas Masu Med 🌶️/Hot 🌶️🌶️	An army style of cooking - A combination of char- grilled lamb, chicken and king prawns, cooked in a creamy tomato sauce	9.95
25	Momo	A delicacy that no Nepalese will turn down - warm Dumplings, entirely cooked by steam and served with chutney.	Veg: 6.00 Chicken: 6.50 Lamb : 7.95
26	Salmon Curry Med 🌶️/Hot 🌶️🌶️	Diced cubes of salmon cooked with onion, tomatoes, ginger and green pepper. Served medium or hot.	9.95
27	Staff Curry Med 🌶️/Hot 🌶️🌶️	Chefs own home style medium or hot lamb curry.	8.95

Regional Dishes

28	Dhansak Dishes 🌶️🌶️: Sweet and sour dish cooked with herbs and Yellow lentils				
	Veg: 5.50	Chicken: 6.50	Lamb: 7.95	Prawn: 7.95	King Prawn: 9.95
29	Dupiaza Dishes: Medium spiced dish cooked with extra onion.				
	Veg: 5.50	Chicken: 6.50	Lamb: 7.95	Prawn: 7.95	King Prawn: 9.95
30	Kashmiri: Mild dish cooked with coconut milk, almond powder and pieces of pineapple.				
	Veg: 5.50	Chicken: 6.50	Lamb: 7.95	Prawn: 7.95	King Prawn: 9.95
31	Biriyani: Popular North Indian dish cooked with saffron flavoured basmati rice served with side vegetable curry.				
	Veg: 6.50	Chicken: 7.50	Lamb: 8.95	Prawn: 8.95	King Prawn: 10.95
32	Korma: Cooked in a thick sauce of nuts and coconut powder.				
	Veg: 5.50	Chicken: 6.50	Lamb: 7.95	Prawn: 7.95	Salmon: 9.95 King Prawn: 9.95
33	Tikka Masala:				
	Veg: 5.50	Chicken : 6.50	Lamb: 7.95	Prawn: 7.95	Salmon : 9.95 King Prawn: 9.95
34	Nirvana: Chargrilled and cooked with lemon grass mustard seeds, curry leaves, coconut milk and nuts. A dish from the lowland area of Nepal.				
	Veg: 5.50	Chicken: 6.50	Lamb:7.95	Prawn: 7.95	Salmon: 9.95 King Prawn: 9.95

Jhinge (Prawn) Dishes

35	Jhinge Curry	Shrimps cooked in sauce of onion, tomato, ginger and green pepper, garnished with fresh coriander.	7.95
36	Juwano Prawn	King prawns cooked with a special thick sauce of lovage seed flavour.	9.95
37	Phewa Prawn	King prawns cooked in sauce of onion, tomato, ginger and green pepper.	9.95

Kukhura (Chicken) Dishes

38	Kukhura Aloo	A medium hot dish of chicken and potatoes cooked in various herbs.	6.50
39	Kukhura Chyau	A traditional dish of chicken and mushrooms cooked in thick sauce	6.50
34	Kukhura Ko Masu	Tender pieces of chicken cooked in sauce of onion, tomato, ginger and green pepper.	6.50
41	Kukhura Saag	Tasty Nepalese dish of chicken and spinach, flavoured with fenugreek leaves.	6.50
42	Ledho Kukhura	Char-grilled sliced pieces of chicken cooked in original Nepalese recipe, A must for those who wish to taste typical Nepalese style curry.	6.50
43	Sherpa Kukhura Extra Hot	A hot chicken dish with seventeen different herbs, spices and coconut milk. 🌶️🌶️🌶️	6.50
44	Terai Kukhura Hot	A hot dish of char-grilled chicken with homemade yoghurt, fresh pepper, onions and herbs. 🌶️🌶️	6.50

Khasi (Lamb) Dishes

45	Khasi Ko Masu	A delicious lamb dish cooked in traditional Nepalese style, with low spices and plenty of sauce.	7.95
46	Khasi Saag	Lamb cooked with spinach and flavoured with fenugreek leaves	7.95
47	Raksi Khasi	Lamb cooked to a unique recipe with red wine, onion, tomato & spices. Served medium or hot.	8.95
48	Rogan Josh	Nawabi dish from India. Aromatic lamb cooked in Mugal style with a blend of fresh garlic, ginger, coriander, onion, tomato and garam masala.	7.95
49	Sherpa Khasi Extra Hot	A very popular Nepalese hot lamb dish balanced with seventeen different herbs and spices and a touch of coconut milk. 🌶️🌶️🌶️	7.95
50	Terai Khasi Hot	A hot dish of char-grilled lamb cooked in a mixture of home-made yogurt, fresh pepper, onion and various herbs. 🌶️🌶️	7.95

Vegetable Dishes

			SIDE	MAIN
51	Aloo Chana	A classic combination of potatoes with chick peas.	3.50	5.25
52	Aloo Jeera	Diced potatoes tossed with cumin seeds to create a traditional Nepalese taste.	3.50	5.25
53	Aloo Cauli	A lively vegetable treat of potatoes and cauliflower cooked in tomato and onion sauce.	3.50	5.25
54	Aloo Okra	Stir fried lady's finger and potatoes with spices.	3.50	5.25
55	Bhanta Tarkari	Aubergine lightly fried with various spices.	4.00	5.75
56	Daal (Lentils)	Black or Yellow lentils cooked in typical village style. Simple yet delicious.	3.50	5.25
57	Kerau Paneer	Green peas and homemade cheese cooked in creamy sauce.	4.00	5.75
58	Mis-Mas Tarkari	Assorted fresh vegetables lightly fried in Nepalese herbs and spices.	4.00	5.75
59	Mushrooms	Fresh mushrooms cooked in onions, capsicum and tomato sauce.	3.50	5.25
60	Saag Aloo	Spinach with Potato.	3.50	5.25
61	Saag Paneer	Spinach & cottage cheese sautéed in butter with onion and ginger.	4.00	5.75
62	Tama Bodi	A delightful combination of bamboo shoots, black eye beans and potatoes, seasoned with the most exotic flavours of Nepal.	4.00	5.75

Rice

63	Plain Rice	Fully steamed Basmati rice.	2.00
64	Pulau Rice	Basmati rice cooked in ghee, milk, nuts, herbs and spices.	2.75
65	Coconut Rice	Basmati rice flavoured with coconut.	2.75
66	Lemon Rice	Infused with fresh lemon and mixed spices.	2.75
67	Fried Rice	Basmati rice fried with eggs, mushrooms and vegetables.	3.00

Chow Chow (Noodles)

68	Chow Chow (Noodles)	Stir fried noodles with Vegetables, Chicken OR Lamb – flavoured with onion, tomato, capsicum and Nepalese herbs.	Veg: 5.50 Chicken: 6.50 Lamb: 7.95
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Breads - Prepared in the clay oven

69	Plain Naan	2.00
70	Garlic Naan	2.50
71	Mitho (Sweet) Naan	2.75
72	Keema Naan - Stuffed with minced lamb.	2.75
73	Plain Paratha	2.00
74	Mint Paratha	2.50
75	Roti / Chapati	1.50

Accompaniments

76	Papadums - Plain (4 pieces) or Spicy (1 Whole) - served with 3 different dips.	1.00
77	Raita - A light and delightful combination of cucumber, yoghurt and spices.	2.00

Served with Potato Chips & Steamed Vegetables

English Menu

- Homemade Chicken Nugget.....6.50
- Double Eggs Omelette.....5.50

Set Meals

Set Meal – A Vegetarian for 2 £24.95	Set Meal - B Non-Vegetarian for 2 £30.95	Set Meal - C Mixed-Meal for 2 £33.95
Starter: Aloo(potato)Chops Onion Bhajee Main: Mis-Mash-Tarkari (Mix Vegetables) Saag(spinach) Paneer Side: Lentils – Black or yellow Plain Basmati Rice Plain Naan Tea or Coffee	Starter: Aloo(potato) Chops Lamb Tikka Main: Ledho Kukhura (Gravy Chicken) Khasi ko Masu Side: Aloo Jeera (cumin potato) Lentils-Black or yellow Steamed Rice, Plain Naan Tea or Coffee.	Starter: Onions Bhajee MoMo-Chicken Main: Terai Kukhura 🍗🍗 Salmon Curry Side: Saag(spinach) Paneer Lentils-Black or yellow Pulau Rice Garlic Naan Tea or Coffee

Take Away and Home Delivery:

10% Discount upon Collection over £12.00

Free Home Delivery - within 3 miles radius - on orders over £12

Free Bottle of Beer on orders over £30 Free Bottle of Wine on orders over £40

Note: Offers available for the limited period only.

WE SPECIALISE IN ALL PARTIES AND OUTSIDE CATERING

We have separate Menu for our VEGAN Customers



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