

Vegetarian (V)

Tadka Daal Side Main
£3.75 £5.75

Mixed lentils with fine chopped garlic, whole jeera finished with fresh coriander.

Seasonal Mix Vegetable
£3.75 £5.75

A fine selection of seasonal fresh vegetables gently prepared with masala gravy.

Lekali Aloo £3.75 £5.75

Traditional favorite Potato dish from the Himalaya region finished with roasted Cumin (Jeera).

Bread

Tandoori Roti £1.95

Unleavened whole-wheat dough to create a light & crispy bread, cooked in the tandoor.

Naan £2.25

Leavened refined dough, cooked to perfection in the tandoor. Finished with a light butter.

Garlic/Chilli Naan £2.45

Bread Coated with chopped garlic/chilli baked in clay oven.

Rice

Boiled Rice £2.45

Long grain basmati rice boiled to perfection.

Pilau Rice £2.75

Traditional pilau flavoured with whole garam masala with a touch of saffron.

Condiments

Green Salad - fresh seasonal green salad. £ 1.75

Kids Menu

Chicken Tikka & chips £3.25

Chicken Tikka Wrap £2.95

Chicken nuggets and chips £3.25

Bombay Aloo/Gobi/Courgette
£3.75 £5.75

A dry traditional Nepalese style of potatoes/cauliflower/Courgette.

Saag (Aloo/Paneer) £3.95 £5.75

Fresh leafy spinach sautéed with garlic, onions and whole cumin. Also available with potatoes or cottage cheese (paneer).

Chana Masala* £3.75 £5.75

Chickpeas cooked with a blend of Chef's special Nepalese style spices.

Peshwari Naan (n) £2.95

Naan stuffed with dry fruits & coconut, baked in the tandoor.

Cheese Naan £2.95

Leavened refined dough bread, incorporating a cheese filing, baked in the tandoor.

Paratha £2.45

An exotic multi-layered bread baked in Tandoor.

Mushroom Rice £2.95

Pilau rice with button mushrooms finished with spring onion & coriander.

Jeera Rice £2.85

A variation of plain boiled rice, mixture of cumin seeds, fried onions and coriander leaves.

Pappodams Plain/Spicy
£0.55

Fish Finger & Chips £3.45

Chicken Tika Masala & Rice/Naan
£4.95

Fresh Okra £3.95 £5.95

Stir fried fresh okra cooked in Nepalese style.

Paneer Butter Masala £3.95 £5.95

Fresh homemade cheese cooked in butter and creamy sauce finished with Methi (Fenugreek).

Mushroom Bhaji £3.95 £5.95

Fresh button mushroom cooked in traditional Nepalese style, semi-dry dish.

Stuffed Paratha v £2.85

Bread baked in the tandoor, stuffed with potato and mix vegetables.

Keema Naan £2.95

Naan baked in the clay oven, stuffed with minced lamb.

Special Fried Rice. £3.25

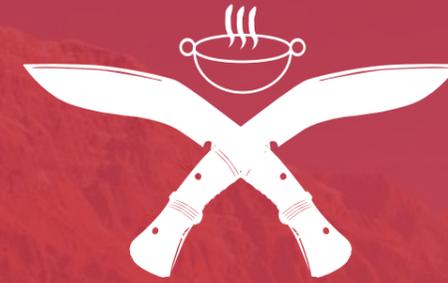
Basmati rice, eggs and mixed vegetable finished spring onion and coriander.

Vegetable Rice £2.95

Pilau rice with seasonal mixed vegetable finished with raisins (sultana).

Chutney Set
£1.00

Chicken Korma & Rice/Naan £4.95



Gurkha Spice

FINEST INDIAN & NEPALESE CUISINE

Menu

Starters

Onion Bhaji £2.95
Crisped fried sliced onions tossed in chaat masala.

Vegetable/Meat Samosa £2.95
Hand rolled pastry a choice of vegetarian and minced lamb filling.

Aloo Tikki £2.95
Fresh minced potato patty mixed with chopped onions and coriander with Nepalese spices.

Garlic/Chilli Mushroom £2.95
Fresh mushroom tossed with garlic and chef special spices.

Chicken Pakora £3.45
Spiced marinated boneless chicken battered with Chef's special recipes.

Chilli Chicken/Paneer £4.25
Soft cottage cheese/chicken stir-fried with capsicums, onion and green chilli.

Prawn/Chicken Puri £4.45
Spicy prawn/chicken served with puri.

Chicken Tikka £3.95
Dices of succulent chicken breast marinated in traditional spicy yoghurt mixture.

Sheek Kabab £3.95
Minced Lamb flavored with ginger and garlic & Nepalese spices served with Chef's special chutney.

Fish Chilly £4.95
Fresh water white fish stir-fried with capsicums, onion and green chilli.

Chilli King Prawn £5.95
Fresh water king prawn mixed with capsicums, onion and garlic touched with fresh green chilli.

Gurkha Special Starters

Momo £4.95
Minced chicken/veg dumplings served with hot and spicy sesame seed chutney. A very popular Nepalese dish.

Gurkha Mix Platter £4.95
Mix of Sheek Kabab, Chicken Tikka and onion bhaji served with Nepalese Chutney.

Lamb Choela £4.95
(Eat-in only) Diced lamb tikka marinated with garlic, ginger and fenugreek seed. Served with crispy rice & roasted soya beans with Nepalese tomato chutney.

Spicy Lamb Kidney £4.95
Cooked lamb kidney prepared with Nepalese herbs and spices and served with crispy rice and Nepalese chutney.

Himali Tikka £4.45
Tender pieces of chicken marinated with fresh mint and coriander cooked in Tandoor.

Malai Kabab £4.95
Chicken dices marinated in English cheddar and Greek yoghurt, flavored with royal cumin.

Crispy Fried Squid £4.95
(Eat-in only). Squid fried in gram flour batter flavored with ajwain (thymol) and black pepper.

Salmon Tikka £5.95
Succulent chunks of salmon marinated with Nepalese herbs cooked in Tandoor.

Tandoori (Clay-Oven) Specials (Served in sizzler with fresh green salad)

Paneer Tikka/Shashlik (v) £6.95
Cottage cheese marinated with garlic, ginger paste and touched with cumin powder, grilled in Tandoor.

Chicken Tikka/Shashlik £7.95
Dices of succulent chicken breast marinated in a traditional spicy yoghurt mixture.

Lamb Tikka/Shashlik £8.25
Tender pieces of spring lamb marinated with papaya and exotic spices cooked in clay oven.

Tandoori Chicken
Half £6.95 **Full** £9.95
Smoked chicken on the bone in a crushed coriander and chilli garlic marinade, barbequed in Tandoor.

Marich ka Tikka £8.25
Chicken breast cubes marinated in garlic & crushed black pepper.

Tandoori King Prawn £11.95
King prawns flavored with various spices & tenderly cooked in Tandoor (touched with mustard paste).

Tandoori Mixed Grill £11.95
A selection of Tandoori items - chicken tikka, sheik kebab, tandoori chicken, king prawn and lamb tikka straight from clay oven.

Lamb Chops £9.95
Lamb chops marinated in a unique blend of Nepalese herbs and cooked in medium rare. Please ask the server for variations in medium rare.

Salmon Tikka £9.95
Succulent chunks of salmon marinated with Nepalese herbs cooked in Tandoor.

Main Course

Tikka Masala (n)
The Nation's favorite dish, cooked in smooth tomato and nut gravy, flavored with light spices and finished with cream.
Chicken Tika Masala £7.95
Lamb Tika Masala £8.25
Paneer Tika Masala £6.95

Korma (n)
Rich cashew nuts & onion mixed gravy finish with coconut & fresh cream.
Chicken Korma £7.95
Lamb Korma £8.25

Butter Chicken (n) £7.95
Butter based creamy sauce, cooked in rich tomato with cashew nuts & almond finished with fenugreek.

Sag Chicken/Lamb £6.95
Medium spiced chicken/lamb cooked with fresh spinach.

Bhuna £
A semi-dry dish cooked with fresh herbs, onion & tomato garnished with fresh coriander and fried onion.
Chicken £6.25
Lamb £6.95
King Prawn £8.95

Rogan Josh
Cooked in tomato base sauce with unique blend of spices, garnished with several herbs.
Chicken Rogan Josh £6.25
Lamb Rogan Josh £6.95

Dhansak £
Homemade style curry cooked with special spices & lentils, medium hot, sweet & sour.
Chicken £6.25
Lamb £6.95
King Prawn £8.95

Balti
Famous Indian curry cooked with several herbs & special medium sauce.
Chicken Balti £6.25
Lamb Balti £6.95
King Prawn Balti £8.95

Karahi £
Cooked in green pepper, coriander seed, onion & tomato in special recipe of thick sauce.
Chicken Karahi £6.25
Lamb Karahi £6.95
King Prawn £8.95

Madras £
Fairly hot dish cooked with onion and tomato based gravy finished with coriander (can be spice up on request)
Chicken £6.25
Lamb £6.95
King Prawn £9.25

Jalfrezi £
Very popular dish cooked with fresh green chilli with aromatic spices.
Chicken £6.25
Lamb £6.95
King Prawn £8.95

Biryani £
Aromatic basmati rice flavored with saffron, cooked in delicate blend of exotic spices & herbs, served with mixed veg. curry sauce.
Chicken/Tikka Biryani £9.45
Lamb Biryani £9.95
King Prawn Biryani £11.95
Chefs Special Biryani £10.95
(Cooked with chicken tikka, lamb and prawns)
Vegetable Biryani (v) £8.25

Gurkha Special Main Course

Bhutuwa £
A traditional Nepalese specialty cooked with dried red chilli & crushed garlic.
Chicken Bhutuwa £7.95
Lamb Bhutuwa £8.25
Goat Bhutuwa £8.45

Lasun Kukhura Khursani (LKK) £8.25
Tender pieces of chicken cooked with garlic, green chilies and spring onions, fresh cream mixed chef's special Nepalese sauce. A popular dish from the mountain's region of Nepal.

Lasun Lamb Khursani (LLK) £8.50

Goat Special Curry £8.50
A goat meat curry (on the bone/boneless) typically cooked by Gurkha's mother for her son when he returns home for the first time from the brigade.

House Special Butter Chicken £8.25
Unique blend of spice, butter based creamy sauce with cashew nut, coriander, spring onion and green chilli.

House Special Karahi £8.50
Dices chicken cubes, tender pieces of lamb and prawns cooked smoothly blended tomato & pepper-based sauce created from an old secret family recipe.

Jeera Chicken £7.95
Succulent pieces of chicken cooked with Jeera (roasted cumin) in tomato & onion based sauce.

Chicken Nepal £7.95
Breast pieces of chicken cooked with mango, ground almonds and mild sauce.

Royal Chicken £8.25
Traditional roasted 'Chicken Tikka' delicately cooked with tomato sauce, green chilli, garlic and ginger. A Royal dish from the Nepal.

Achaari £
Tender pieces of chicken/lamb cooked with Nepalese village style spices and mixed pickle.
Chicken Achaari £7.95
Lamb Achaari £8.25

Keema-Peas/Potato £7.95
Minced lamb in special spices, mixed with green peas or potato cooked in slow flame in Nepalese style.

Malekhu Machhha £8.45
Marinated fresh water white fish cooked with julienne onion, whole spices, mustard seeds & coconut milk. A popular dish from riverside of Nepal.

Gurkha King Prawn £9.95
King prawn cooked with julienne onion, whole spices and coconut milk.

Chicken/Lamb Courgette £8.25
Tender pieces of chicken/Lamb breast cooked in spicy sauce with courgette.

Aloo-Bodi-Tama (v) £6.45
Bamboo shoots, black eye beans & potato cooked in Nepalese style. A popular Newari dish from Kathmandu valley.

Chow Mein Noodles £
Nepalese noodles in Chinese style with spring onion, cabbage, capsicum & fresh chilies finished with soy sauce.
Seafood £8.45
Chicken £7.45
Vegetable £6.95