



GURKHA DINING

NEPALESE & INDIAN CUISINE

Tel: 01625 348 522

www.gurkha-dining.com

Dishes may contain dairy products and nuts. Fish dishes may contain bones. Please ask if concerned. Any food intolerance and allergies are catered for where possible. The spice level of dishes indicated on our menu is for guidance purpose only. Please specify your preferred strength when placing an order as our chefs will be more than happy to accommodate accordingly. Please do not hesitate to ask if you would like any further assistance in placing your order.

 Mild  Medium  Hot  Extra Hot

N Contains Nuts **GF** Gluten Free **D** Contains Dairy **SS** Contains Soy Sauce

CC Contains Crustaceans / Seafood **M** Contains Mustard

Monday: Closed Tuesday, Wednesday, Thursday: 17:30 - 00:00

Friday & Saturday: 12:00 - 14:00 | 17:30 - 00:00 Sunday: 15:00 - 22:00

APPETISERS

PAPADUM 🍴 0.80

SPICY PAPADUM 🍴 0.90

CHUTNEY TRAY 2.75

SOUPS

MULLIGATAWNY SOUP 🍴 4.30

Spicy dal (lentils) soup.

WAI WAI SOUP An authentic Nepalese noodles soup 🍴 4.50

HOT & SOUR SOUP 🍴 4.30

Toasted crushed chilli & eggs cooked in rich chicken stock, served with freshly baked naan bread .

SPECIAL NEPALESE STARTERS

*ALL starters are served with fresh green salad.

CHHWELA WOCHA (HIGHLY RECOMMENDED) 🍴 4.95

chicken/lamb, Barbequed tender pieces of chicken or lamb cooked with various special Nepalese spices served on freshly prepared pulse lentils pancake-wocha. An uniquely flavoured traditional Nepalese starter.

CHICKEN PAKORA 🍴 4.50

Succulent boneless chicken marinated with spices, battered and deep fried, served with yogurt mint sauce.

MO:MO (GURKHA DINING SPECIAL, 4 Pcs) 🍴 4.95

Vegetable/minced chicken. Gently spiced and wrapped in pastry and steamed cooked, served with home-made tomato sauce.

A popular delicacy in Nepal.

CHICKEN / LAMB SUKUTI 🍴 4.95

Marinated pieces of tender chicken or lamb cooked with various fresh herbs and spices, full of unique flavours.

GURKHALI CHICKEN WINGS 🍴 4.50

Spicy chicken wings marinated in yogurt and fresh herbs and spices, cooked in clay oven, served with cool yogurt dip.

LAMB SEKUWA 🍴 5.50

Clay oven cooked spicy strips of lamb, with Nepalese spices, fresh peppers and onion, garnished with coriander and fresh ginger, Nepalese style.

CHICKEN CHAAT 🍴 4.95

Pieces of chicken tikka cooked in chaat massala, served in deep fried puri

SEAFOOD STARTERS

PIRO PRAWN (HIGHLY RECOMMENDED) 🍴 5.50

Prawns cooked with garlic, ginger, onions, tomatoes, capsicum, green chillies and fresh herbs and Nepalese spices.

FISH PAKORA 🍴 4.95

Lightly spiced deep fried Pangasius fillet strips in special gram flour batter served with cool yogurt mint sauce.

KING PRAWN BUTTERFLY (2 Pcs) 6.95

King prawns coated in gram flour batter and breadcrumbs with a touch of light spices, deep fried.

GRILLED SALMON Marinated in Nepalese spices, served with yogurt mint chutney. 🍴 5.95 11.95

GURKHALI CALAMARI Pan grilled squid seasoned with Nepalese spices. 🍴 5.95

VEGETARIAN STARTERS

PANEER CHILLI (HIGHLY RECOMMENDED) 🍴 4.95

Homemade cottage cheese sautéed with onion & capsicum in fairly hot sauce.

SAMOSA (Homemade) 4.95

Crispy triangle shaped pastry stuffed with assorted vegetables, delicately spiced.

ONION BHAJI 🍴 4.50

Deep fried onion fritters in special gram flour batter.

SHAHI PANEER TUKRA 🍴 4.95

Spiced up homemade cottage cheese cooked in clay oven with fresh onions, green and red peppers.

ALOO TIKKI 🍴 4.50

Shallow fried patties of mashed potatoes, stuffed with spiced green peas flavoured with ginger, served with tamarind dip.

PANEER PAKORA 🍴 4.95

Lightly marinated home-made cottage cheese battered in Nepalese spices & gram flour and deep fried.

ALOO DUM 🍴 4.50

An authentic Nepalese dish with full of flavour, potatoes cooked with special Nepalese herb Timur (a cousin of Schezwan Pepper), along with fresh coriander, onions, cumin seeds and fresh Nepalese spices.

GARLIC MUSHROOM PURI 🍴 4.95

Mushrooms cooked with single cream, fresh garlic and red wine with Nepalese herbs and spices

TANDOORI SPECIALITIES STARTERS/MAIN COURSE GF D //

All Tandoori MAIN COURSE are served with medium spiced vegetable curry sauce & fresh green salad. All the following Tandoori dishes are marinated in fresh herbs and spices with yogurt which is cooked over flaming charcoal in a Tandoori, All Tandoori main course are served with grilled onion & capsicums garnished with fresh coriander and lemon wedges.

MIXED STARTER 5.95

Combination of chicken Tikka, lamb Tikka, and Seekh kebab.

SEEKH KEBAB 4.50

Tender minced lamb and onion seasoned with fresh herbs and spices barbecued on skewers.

TANDOORI LAMB CHOPS 3 Pcs 6.00 / 6 Pcs 11.95

Tender lamb chops on the bone.

TANDOORI CHICKEN 4.95 / 9.90

Spring chicken on the bone.

CHICKEN TIKKA / LAMB TIKKA 4.95 / 9.90

Tender pieces of diced Chicken breast/ lamb fillet marinated in cardamom infused spiced yogurt.

TANDOORI FISH TIKKA (Pieces of cod fillets) 5.50 / 11.95

TANDOORI KING PRAWNS (Off the shell, 6 Pcs) 13.95

CHICKEN TIKKA SASLIK 10.95

Barbecued diced chicken breasts with Nepalese spices served with grilled tomatoes, onions and peppers.

GURKHALI MIXED GRILL 13.95

Combination of chicken Tikka, lamb Tikka, Tandoori chicken, lamb chop & Seekh kebab.

MAGIC MALAI TIKKA GF D New 5.50

Boneless chicken breast marinated with ginger, garlic and soft cheese, cooked in clay oven.

CHATAMARY (DOSA) / SERVED WITH LENTILS SAUCE, FRESH CORIANDER CHUTNEY & COCONUT CHUTNEY

A popular Nepalese delicacy. Freshly prepared Crispy Pancake made from ground rice and lentils with a choice of fillings-

MASSALA DOSA (POTATOES) GF 9.95

MUSHROOM DOSA GF 10.95

PANEER DOSA GF D 10.95

CHICKEN DOSA GF D 10.95

GURKHALI NOODLES (CHOW:CHOW) //

Chicken / Lamb 10.50

Prawn / Fish 11.95

King Prawn 12.95

Vegetables 9.95

GURKHA DINING DELIGHT....

DAA: KULA CURRY (LAMB) SS// 12.95

Slow cooked tender lamb in thick lamb stock with tomatoes, and Nepalese spices, garnished with coriander and fresh ginger.

HIMALAYAN CURRY (LAMB GF OR CHICKEN) D// 11.95

Slow cooked lamb or barbecued chicken cooked with Himalayan Herbs, plenty of garlic, ginger & peppers garnished with spring onion & fresh coriander. Recommended for cold weather

SHERPA LAMB CURRY /// GF 11.50

Tender lamb cooked with fresh onions, potatoes, ginger, garlic, tomatoes and Nepalese spices in medium strength gravy.

MO:MO (VEGETABLE/MINCED CHICKEN, 10 Pcs) // 10.95

Gently spiced & wrapped in pastry & steamed cooked, served with homemade tomato sauce.

NEPALESE MASSALA DUCK // GF 12.50

Julienne battered Duck fillets cooked with onions and capsicum in chef's special massala sauce with a wide range of exotic Nepalese spices.

....GURKHA DINING DELIGHT

SISNU (Nettle Plant) CURRY **NEW** 11.95

A full Nepalese flavoured dish, very famous in hilly region on Nepal cooked with chicken, lamb or prawn in nettle powder (good for muscle pain)

EVEREST LAMB **NEW** 11.95

Pieces of lamb Tikka cooked with oregano, fresh coriander, green chilly and fresh herbs.

HOUSE SPECIAL **NEW** 13.95

Cooked with chicken Tikka, lamb Tikka, king prawns and mixed vegetables in home made medium sauce.

CHEF'S RECOMMENDATIONS

KUKHURA (CHICKEN) STIR FRY 10.50

A new Chicken dish cooked with Fresh herbs and spices to the chef's own secret recipe. (HIGHLY RECOMMENDED)

KHASI (LAMB) STIR FRY 10.50

A new Lamb dish cooked with Fresh herbs and spices to the chef's own secret recipe. (HIGHLY RECOMMENDED)

SASLIK KARAHI CHICKEN 10.50

Marinated Chicken, green peppers, Onions and tomatoes grilled together in a Tandoori, then transferred to a pan to Cook with chef's special sauce, garnished with fresh coriander and ginger.

HONEY CHICKEN TIKKA 10.50

Chicken Tikka richly blended with a preparation of honey and fresh cream, almond & coconut.

KATHMANDU CHICKEN OR LAMB 10.50

Tender battered Julienne chicken or lamb cooked with onion, capsicum, tomato and fresh spices and herbs .

TANDOORI BUTTER CHICKEN 10.50

Barbecued chicken cooked in butter, tomatoes, almond & coconut.

CHICKEN CHILLI 10.50

Stir fried battered chicken with fresh red and green peppers, onion and chillies in a fairly hot sauce. Nepalese style.

KEEMA PEAS 10.50

Minced lamb and garden peas cooked together in a combination of medium condiments.

GARLIC CHICKEN CHILLI MASSALA 10.50

Stir fried battered chicken cooked with green and red peppers, green chillies and chilli pickles in a wide range of home ground herbs & spices.

SHAHI KUKHURA 10.50

Chicken Tikka and minced lamb cooked together with ginger & garlic in a rich blend of medium spices and herbs topped with sliced boiled egg.

CHICKEN/ (LAMB) HANDI 10.50

Chicken/ lamb cooked on the Karahi with chef's own home recipe with various mixed seeds.

PATHIA-CHICKEN / (LAMB) 10.50

A popular hot, sweet and sour dish prepared with fresh herbs & spices with lemon juice.

DUCK CHILLI 12.50

Stir fried battered duck cooked with onion, capsicum, green chillies in fairly hot sauce and garnished with fresh coriander and spring onion.

CHICKEN / (LAMB) PARDESHI 10.50

Chicken cubes or slow cooked tender lamb cooked with spinach, mushroom, fresh garlic, ginger, and aromatic Himalayan herbs and spices.

KASHMIRE CHICKEN 9.95

Chicken tikka cooked with mixed fruit and fresh cream in a, almond & coconut.

TAWA MIXED 12.95

Chicken tikka, lamb tikka and seekh kebab cooked together on tawa with chef's special home ground spices.

Methi Kukhra 11.50

Fresh fenugreek leaves cooked with tandoori chicken tikka and various Nepalese spices.

CHICKEN 10.95 LAMB BHUTWA **NEW** 11.95

Boneless chicken Tikka / Lamb Tikka cooked with onions, tomatoes, peppers & Nepalese herbs and spring onion.

GURKHA REGIMENTAL MEAL (HIGHLY RECOMMENDED)

A Very traditional, authentic and popular "GURKHA SOLDIERS" Nepalese meal served in Gurkha regiment, functions, parties, and celebrations. Meals are served on Bronze Nepalese Thal (plate), Kachaura (bowls) & Karuwa (Water Jug). A true Nepalese experience.

VEGETARIAN 17.95

STARTER: Aloo Dum

MAIN COURSE: Dal (Lentils), Bhat (Rice), Tarkari (Seasonal Mixed Veg) Paneer chilli, hot pickle, Plain Naan bread.

NON-VEGETARIAN 18.95

STARTER: Gurkhali Chicken Wings

MAIN COURSE: Dal (Lentils), Bhat (Rice), Tarkari (Seasonal Mixed Veg), Chicken curry OR Lamb curry, Hot pickle, Plain Naan bread.

LAMB SHANK NEW 17.95

Juicy fresh Nepali masala roast lamb shank slowly cooked with root ginger and garlic in medium spices and served with cauliflower, broccoli, potato & Basmati rice.

SEAFOOD SPECIALITIES

JHINGA BUTTER 12.50

This dish captures an exquisite flavours of King Prawns roasted in a Tandoori, cooked in a mild spices with cream, almond & coconut made to chef's own recipe.

KING PRAWN SAAG 12.50

King Prawns cooked with garlic, ginger and spinach puree to a medium strength.

KING PRAWN CHILLI (HIGHLY RECOMMENDED) 12.50

King Prawns cooked with garlic, green chillies, fresh peppers, onions, tomatoes and garnished with fresh Coriander and ginger.

SUNKOSHI FISH CURRY 11.95

Boneless battered fish fillet cubes cooked with coconut milk, mustard seeds, fennel seeds, crushed chillies and various different home ground spices.

FISH CHILLI 11.95

Boneless battered Fish cooked with capsicums, tomatoes, chillies, garlic, ginger, onions and lemon juice in fairly hot sauce.

NEPALESE PRAWN CURRY 11.95

Prawns cooked with garlic, ginger, tomatoes, cumin seeds and Gurkhali Massaledar sauce.

HARAPIAZ KING PRAWN 12.50

King prawns cooked with spring onions & a touch of yogurt gravy in chef's secret recipe.



TANDOORI SEA BASS 17.95


Fresh sea water whole sea bass specially marinated with Nepalese spices. Cooked in tandoori served with vegetable curry sauce & pulao rice.


SALMON CURRY NEW 12.50



Tinder cubes of salmon cooked in curry sauce of onions, ginger and green peppers sauce. medium or hot


CLASSIC INDIAN DISH



KORMA   Delicate sauce with cream, almonds and coconuts to give a rich creamy texture.



DANSAK  Cooked with lentils and pineapple, fairly sweet and sour.


BHUNA  Cooked with onions, tomatoes, red and green peppers in a firm dry sauce of medium consistency.



ROGANJOSH   An authentic Indian dish cooked with tangy tomatoes, garlic, funnel and mustard seeds.



DOPIAZA  Medium strength dish cooked with cubed peppers and onions.




TIKKA MASALA   Cooked with yogurt, almonds, spicy butter & delicately flavoured Tandoori creamy sauce to give a distinctive and exotic taste.


BALTI   Cooked with special Balti sauce which consists of more than 20 different herbs and spices.


KARAH  A blend of fresh onions, tomatoes, coriander, garlic & ginger which are all fried together to give a distinct flavour.

JALFREZI   Cooked with green chillies, fresh ginger, diced Onions, capsicums, tomatoes, fresh coriander and herbs and spices.


MADRAS   A Southern Indian dish with hot and spicy taste highly flavoured with ginger, garlic, tomatoes and lemon juice which lends a fiery taste to its richness.


VINDALOO    A very hot dish with a plentiful amount of chillies, ginger, garlic, tomatoes, lemon juice and black pepper with aromatic herbs and spices.

PRAWN/KEEMA  10.50

KING PRAWN  12.50

CHICKEN/ LAMB  9.50


CHICKEN TIKKA/ LAMB TIKKA   9.95

MIXED VEGETABLE  8.00

FISH  9.95


BIRYANI DISH

An excellent traditional meal exotically spiced, cooked with Basmati rice, flavoured with cloves, cinnamon, cardamom and various spices and garnished with coriander and omelette on top served with specially made Biryani sauce.


CHICKEN/ (LAMB ) 9.95

SPECIAL NEPALESE BIRYANI 13.95

VEGETABLE  8.95

CHICKEN TIKKA/LAMB TIKKA/PRAWN  10.50

Veg, Chicken, Lamb, King Prawn

KING PRAWNS  12.50

VEGETABLE DISH MAIN COURSE & SIDE

PANNER CHILLI 9.95

Homemade cottage cheese cooked with green chillies, capsicums and tomatoes in Nepalese spices.

SHAHI PANEER 9.95

Homemade cottage cheese cooked with fresh cream and nuts in special gravy with a wide range of fresh herbs and spices.

MUTTER PANEER 9.95

Garden peas and homemade cottage cheese cooked with fresh cream and aromatic oriental spices.

GURKHALI TINDA MASSALA 8.95

Baby pumpkins cooked in special gravy with traditional Nepalese Massala.

ALOO TAMA 8.95

Potatoes, black eyed beans and bamboo shoots cooked with an aromatic Nepalese spice. A traditional Nepalese dish.

VEGETABLE STIR FRY 8.95

Mixed vegetables sautéed with Nepalese spices touched in sweet and sour sauce.

ALOO (POTATO) CHILLI 8.95

Potatoes cooked with home-made chilli sauce garnished with fresh coriander & green chillies.

CHANA KABULI 8.95

Chick peas cooked with our special gravy.

MIXED VEGETABLE 8.95 / 4.50

ALOO (POTATOES) MIXED 8.95 / 4.50

MIX WITH CHOICE OF: SPINACH/ CAULIFLOWER/ CHICK PEAS/ BRINJAL/ JEERA/ BHINDI

JACKFRUIT CURRY **NEW** 9.95

Baby jackfruit cooked with cumin seeds, fresh ground herbs & simply spiced with yoghurt special gravy.

LEKALI SEMI **NEW** 8.95

Kidney beans cooked with fresh ginger, garlic in Nepalese herbs and spices.

SAAG BHAJI (SPINACH) 4.50

SAAG PANEER (SPINACH AND COTTAGE CHEESE) 4.95

DAL TARKA (LENTILS) 4.50

CAULIFLOWER TARKARI 4.50

BRINJAL (AUBERGINE) TARKARI 4.50

BHINDI (OKRA) TARKARI 4.50

MUSHROOM TARKARI 4.50

RICE

SPECIAL FRIED RICE (Prawns, Peas & Egg) 4.20

FRIED RICE: (Choose one) 3.75

MUSHROOM / PEAS / ONION / JEERA (CUMIN SEEDS)/ EGG FRIED / KEEMA (MINCED LAMB) / LEMON/COCONUT

BOILED RICE 2.90

PULAU RICE 3.20

HOUSE SPECIAL FRIED RICE 4.95

Cooked with egg, mushroom, peas, chicken and vegetables

BREAD

NAN 2.85

GARLIC & CORIANDER NAAN 3.10

KULCHA NAAN 3.10

GARLIC, CORIANDER & CHILLI NAAN 3.20

PESHWARI NAAN 3.10

KEEMA NAAN 3.10

CHEESE NAAN 3.10

TANDOORI BUTTER NAAN 3.10

Chapati 2.00

ROTI 2.00

CHIPS 2.80

PARATHA 3.30

ALOO PARATHA 3.50