

CHEF SPECIAL MAIN DISH

CHICKEN TIKKA MASALA (DN) £11.95

Barbecued chicken cooked with butter, ground almond, fresh cream and chef special masala sauce.

BUTTER CHICKEN (DN) £11.95

Tender chicken pieces cooked in a rich, creamy tomato-based sauce made with butter, cream, garlic, ginger, and mild spices

LAMB KEEMA PEAS £11.95

minced lamb dish cooked with onions, tomatoes, garlic, ginger, and a blend of spices like cumin, coriander, turmeric, and garam masala.

RARA GHOST £11.95

a unique and flavorful North Indian & Himachali dish that is distinguished by its use of both mutton (goat meat) pieces and minced mutton (keema)

SPECIAL MIXED KADHAI £12.95

Mixture of barbecue chicken lamb & tiger prawn cooked with tomatoes, capsicum and fresh medium spice.

SPECIAL MIXED BALTI (N) £12.95

Chicken lamb and prawn cooked together with authentic herbs and spices.

MUSTANG LAMB CURRY (WITH BONE) £12.95

Tender lamb pieces cooked slowly in a blend of traditional Nepali spices like Temur (Szechuan pepper), cumin, coriander, garlic, ginger, chilli and brandy.

CHICKEN £10.95 / LAMB £11.95/ PRAWN £12.95

Cooked until soft, then topped with a tempering (tarka) of hot oil, garlic, cumin, and chilli.

GARLIC

Tender lamb pieces are cooked in a rich, spiced gravy with a strong garlic flavour. The curry usually includes garlic, ginger, onions, tomatoes, and a blend of spices like cumin, coriander, and chilli.

CLAY POT

Flavourful dish where chicken is slow cooked in a traditional clay pot. The chicken is usually marinated with spices, garlic, ginger, and sometimes yogurt, then cooked with herbs.

BIRYANI

VEG BIRYANI (D) £9.95

Rice dish made by layering basmati rice with mixed vegetables, aromatic spices like cardamom, cinnamon, cloves, and saffron, and herbs such as mint and coriander.

CHICKEN BIRYANI (D) £10.95

Spiced rice dish cooked with tender chicken pieces, fragrant basmati rice, and aromatic spices like cardamom, cinnamon, and cloves.

LAMB BIRYANI (D) £11.95

Rice dish made with tender lamb pieces, basmati rice, and a blend of fragrant spices like cardamom, cinnamon, and cloves.

KING PRAWN BIRYANI (D) £12.95

Rice dish made with king prawns, basmati rice, and a mix of spices like cardamom, cloves, and cinnamon.

MIXED BIRYANI (D) £12.95

Chicken, lamb, king prawn.

Choose one - Raita or Curry Sauce

RICE

BOILED RICE £2.95

PILAU RICE £3.00

EGG FRIED RICE £3.25

MUSHROOM RICE £3.25

GARLIC RICE £3.00

JIRA RICE £3.00

VEG FRIED RICE £3.50

GURKHA SPECIAL RICE £3.95

cooked with eggs and lamb mince

INDO CHINESE

VEG NOODLES (S) £6.95

CHICKEN NOODLE (S) £7.95

KING PRAWN NOODLE (S) £8.95

CHICKEN AND PRAWN MIXED NOODLE (S) £8.95

CHILI PANEER (DS) £7.95

CHILLI CHICKEN (S) £7.95

VEG MANCHURIAN (S) £6.95

MANCHURIAN CHICKEN (S) £8.95

CHILLI FISH (S) £7.95

CHILLI PRAWN (S) £8.95

CHICKEN LOLLIPOP (S) £6.95

SIDE DISHES

BUTTER SAUCE (DN) £3.95

Butter sauce is a rich, creamy, and smooth sauce made primarily from butter, tomatoes, and cream.

CURRY SAUCE £3.95

Curry sauce is a versatile, spiced gravy base made from sautéed onions, garlic, ginger, and tomatoes, combined with a mix of spices such as turmeric, cumin, coriander, and chilli powder.

KORMA SAUCE (DN) £3.95

Korma sauce is a luxurious, creamy sauce known for its mild, aromatic, and slightly sweet flavour. It's made using yogurt or cream, along with ground nuts like cashews or almonds.

BALTI SAUCE (N) £3.95

A medium-spiced curry cooked in a thick tomato-based sauce with onions, peppers, and aromatic spices.

TIKKA MASALA SAUCE (DN) £3.95

cooked with butter, ground almond, fresh cream and chef special masala sauce.

CHILDREN MENU

FISH FINGER AND CHIPS £4.95

CHICKEN NUGGETS with fries £4.95

CHICKEN TENDERS with fries £4.95

CHICKEN BURGER with fries £4.95

CHICKEN KORMAS with rice or naan or chips £5.95

CHICKEN TIKKA MASALA £5.95

with rice or naan or chips

BREAD

NAAN £2.95 ONION KULCHA £3.95

GARLIC £3.20 ALOO KULCHA £3.95

CHILLI £3.20 TANDOORI ROTI £2.50

GARLIC & CHILLI £3.20 CHPPATI £2.00

CORIANDER £3.20 PLAIN CHIPS £3.00

CHEESE £3.95 GURKHA SPECIAL £3.50

CHEESE CHILLI £3.95 CHIPS

CHEESE GARLIC £3.95 CHILI CHIPS £3.50

PESWARI £3.95 CHEESY CHIPS £3.99

KEEMA £3.95 FRIES £3.00



DINE IN MENU

APPETISERS



POPPADOM'S	£0.85	SPICY ONION	£0.95
SPICY	£0.85	APPLE CHUTNEY	£0.95
CHUTNEY TRAY (D)	£3.50	MIXED RAITA (D)	£2.99
MANGO CHUTNEY	£0.95	PLAIN YOGURT (D)	£2.50
MINT SAUCE (D)	£0.95	GREEN SALAD	£2.99
TAMARIND SAUCE	£0.95		

STARTERS



VEGETARIAN

VEG MOMO (NEPALESE SPECIALITY) (SG) **£5.95**

Veg Momo is a steamed dumpling filled with finely chopped vegetables like cabbage, carrot, & onion. It's soft, Savory, and usually served with a spicy red chili sauce.

ONION BHAJI **£4.95**

Sliced onion mixed with spices and deep fried. (served with mint sauce)

VEG SAMOSA **£4.95**

Savoury filling in a paper-thin wrapper made from flour and water

VEG PAKORA **£4.95**

Made by dipping sliced vegetables like onions, potatoes, spinach, or cauliflower in a spiced chickpea flour (besan) batter and deep-frying them until crispy. (served with tamarind sauce)

PANEER TIKKA (D) **£5.95**

Gurkhali cottage cheese marinated with Nepalese's herbes and spices which is cooked in a tandoor. (served with mint sauce)

SOYA TIKKA (SD) **£5.95**

Vegetarian dish made from marinated chunks of soya, cooked in tandoor with spices like yogurt, garlic, ginger, and chili.

PAPDI CHAT (D) **£5.95**

Made with crispy flour crackers (papdi), boiled potatoes, chickpeas, yogurt, & tangy chutneys.

CHAAT BOMBS (D) **£5.95**

Crispy bread puffs are filled with chickpeas, sprouts, spiced yogurt, tamarin and coriander and topped with vermicelli.

SPRING ROLLS (D) **£4.95**

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NON-VEGETARIAN

CHICKEN MOMO (NEPALESE SPECIALITY) (SG) **£6.95**

Steamed dumplings filled with minced chicken, garlic, and spices. Soft, juicy, and served with a spicy red chili dipping sauce.

CHICKEN CHOILA (NEPALESE SPECIALITY) **£6.95**

made with grilled or smoked chicken pieces mixed with mustard oil, garlic, ginger, green chillies, onions, and Nepali spices

GURKHA HOUSE TIKKA (D) **£6.95**

Boneless chicken chunks marinated with spice in fresh mint, coriander, ginger & garlic then cooked in tandoor.

MEAT SAMOSA (G) **£4.95**

A deep-fried triangular pastry filled with spiced minced meat (lamb), herbs, and peas. Crispy outside, Savory inside.

CHICKEN TIKKA (D) **£6.95**

Boneless chicken chunks marinated in spice and cooked in tandoor.

GARLIC CHICKEN TIKKA (D) **£6.95**

Boneless chicken chunks marinated in garlic, yogurt, and spices, then grilled in a tandoor.

LAMB SEEKH KEBAB **£6.95**

Minced lamb mixed with herbs and spices, shaped onto skewers and grilled

LAMB CHOPS (D) **£7.95**

Marinated lamb ribs grilled in a tandoor until charred and juicy.

SALMON TIKKA (DF) **£7.95**

Chunks of salmon marinated in spices and yogurt, then grilled in a tandoor.

LAMB TIKKA (D) **£6.95**

Lamb pieces marinated in spice and cooked in tandoor.

TANDOORI KING PRAWN (D) **£6.95**

Large prawns marinated in spices and cooked in tandoor.

CHICKEN PAKORA **£5.95**

Chicken pieces coated in a spiced chickpea flour batter and deep-fried.

FISH PAKORA (ESF) **£5.95**

pieces of fish coated in a spiced chickpea flour (besan) batter and deep-fried until crispy and golden.

CHICKEN PURI (G) **£5.95**

A tangy mix of diced chicken, onions, tomatoes, and chutneys, spiced with sweet and spicy sauce.

PRAWN PURI (GS) **£5.95**

Prawns tossed with onions, tomatoes, herbs, and tangy chutneys.

CHICKEN MALI TIKKA (D) **£5.95**

marinated chicken pieces that are cooked in a tandoor oven. The chicken is marinated in a creamy mixture of yogurt, cream, and spices.

MIXED KEBAB (D) **£6.95**

Prawns tossed with onions, tomatoes, herbs, and tangy chutneys.

CHICKEN TRIANGA (D) **£6.95**

Chicken tika, mail tika, chicken Hariyali tika (served with mint sauce)



TRADITIONAL DISH



CHICKEN £9.95 LAMB £10.95 PRAWN £11.95

KORMA (DN)

A rich, creamy, and mildly spiced curry made with yogurt, cream, and ground nuts. Perfect for those who prefer a mild, slightly sweet flavour.

BALTI (N)

A medium-spiced curry cooked in a thick tomato-based sauce with onions, peppers, and aromatic spices.

JALFREZI

A spicy and tangy stir-fried curry with onions, bell peppers, tomatoes, and green chillies.

MADRAS

A hot and spicy curry with a deep red colour, made from chilli powder, tomatoes, and aromatic spices.

BHUNA

A thick, dry-style curry where meat is cooked with spices, onions, and tomatoes until the oil separates.

VINDALOO

A hot and tangy curry made with garlic, chili, and spices.

KADHAI

Made with meat or vegetables cooked in a thick, spicy tomato-based sauce with bell peppers, onions, garlic, ginger, and a special blend of spices called Kadai masala.

SAAG (D)

Made by cooking chicken/lamb in a thick, spiced spinach (saag) gravy.

PASANDA (D)

A mild dish cooked in yogurt and cream

DHANSAK

A medium hot sweet and sour dish cooked with lentils

ROGAN

A mild dish cooked with onions, garlic, ginger and aromatic spices.

PATHIA

A medium hot sweet and sour dish cooked with tomato and onion.

TANDOORI GRILLS



TANDOORI CHICKEN (D) **£12.95**

half chicken (with bone) marinated and cooked in tandoor then grilled. (Served with mint sauce)

GURKHA SPECIAL MIXED GRILL (DN) **£15.95**

garlic chicken tikka, Lamb chops, Lamb kabab. fish pakora. (served with mint sauce)

VEG MIXED GRILL (VD) **£12.95**

Paneer tikka, soya tikka, veg samosa and spring roll (served with mint sauce)

SALMON TIKKA (D) **£12.95**

Chunks of salmon marinated in spices and yogurt, then grilled in a tandoor.

TANDOORI LAMB CHOPS (D) **£11.95**

Marinated lamb ribs grilled in a tandoor until charred and juicy.

CHICKEN SHASHLIK (D) **£10.95**

Cooked in tandoor, marinated in garlic and spices, cooked with colourful bell peppers, onions.

PRAWN SHASHLIK (D) **£12.95**

Cooked in tandoor, marinated in garlic and spices, cooked with colourful bell peppers, onions.

CHICKEN AND LAMB SHASHLIK (D) **£12.95**

Cooked in tandoor, marinated in garlic and spices, cooked with colourful bell peppers, onions.

VEG MAIN DISHES



MIXED VEGETABLE CURRY **£7.95**

Made with a variety of vegetables (like carrots, beans, peas, potatoes, and cauliflower) simmered in a lightly spiced tomato-onion gravy.

PANEER MAKHANI (DN) **£8.95**

A rich and creamy curry made with paneer (Indian cottage cheese) cubes cooked in a buttery tomato & cream-based gravy.

MATER PANEER (DN) **£8.95**

paneer and green peas (Matar) are simmered in a lightly spiced tomato-onion gravy.

KADAI PANEER (D) **£8.95**

Paneer cubes stir-fried with bell peppers and onions in a spicy, semi-dry tomato-based gravy.

SAAG PANEER (D) **£8.95**

Made with paneer cooked in a pureed mixture of leafy greens, mostly spinach (saag), blended with mustard greens.

DAL MAKHANI (D) **£7.95**

Slow-cooked Indian lentil curry made with whole black lentils (urad dal) with creamy rich sauce.

TARKA DAL (D) **£6.95**

Lentils cooked until soft, then topped with a tempering (tarka) of hot oil, garlic, mustard seeds, cumin, and chili.

CHANNA MASALA **£6.95**

Made with chickpeas, cooked in a spiced tomato-based gravy.

SOYA CURRY (S) **£8.95**

Soya chunks in onion, tomatoes, ginger and garlic cooked in various spices like turmeric cumin and garam masala.

SAAG ALOO (D) **£8.95**

Made with spinach (saag) and potatoes (aloo) cooked together with garlic, ginger, and spices.

VENDI BHAJI **£6.95**

Made with okra (vendakkai) cooked with spices, onions, and sometimes tomatoes

BOMBAY ALOO **£6.95**

Boiled potatoes tossed with a spicy mix of onions, tomatoes, spices.

GURKHA MAIN DISHES



GURKHA CHICKEN CURRY **£9.95**

Cooking chicken pieces in Nepalese special sauce

KATHMANDU LAMB CURRY **£10.95**

Made by slow cooking tender lamb pieces in a richly spiced Nepalese sauce.

GANDAKI PRAWN CURRY **£11.95**

Made with large prawn cooked in a flavourful and spicy sauce.

GURKHA FISH CURRY **£10.95**

Made by simmering fish in a spiced gravy often enhanced with ingredients like ginger, garlic, onion and tomato with Nepalese herbs.

GOAT CURRY (WITH BONE) **£11.95**

slow-cooking tender goat meat in a rich, spiced gravy of onions, tomatoes, garlic, ginger, and a blend of aromatic spices like cumin, coriander, turmeric, and chili.

GURKHA HILL LAMB **£11.95**

Boneless lamb cooked with black pepper and onion and tomatoes sauce.