

STARTERS

1. Onion bhaji (v) £2.95
Deep fried onion with potato ginger garlic and light spices served with mint chutney
2. Aloo chana puri (v) £3.25
Potato and chick peas served with deep fried bread
3. Chilli mogo (v) £4.25
cassava cooked in chef's special sauce
4. Samosa Veg/Meat £3.25
Meat/ veg minced lamb/ spiced fresh minced vegetables wrapped in pastry
5. Garlic mushroom (v) £4.25
Fresh mushrooms tossed with garlic onion capsicum & chef's special spice
6. Chilli paneer (v) £4.25
Pan fried cottage cheese cooked with mix peppers, chilli, garlic and spring onion
7. Chicken choela £4.25
Popular nepali dish, barbecued chicken seasoned with garlic, cumin, coriander and soy sauce.
8. Gurkhali magic tikka £4.50
Breast piece of chicken marinated with spices garlic, ginger, chilli, soft cheese and served with special chutney
9. Chicken chilli £4.50
pan-fried chicken with mix-peppers, onion, garlic, green chillies & soya sauce
10. Murgh Daxini £4.50
Batter fried chicken strips with light spices served with home made chutney
11. Chicken tikka £4.50
Chunks of chicken marinated in indian red masala and spices cooked in clay oven
12. Lamb momo £4.50
Minced lamb dumpling served with homemade special chutney (very popular appetizer of nepal)
13. Lamb tikka £4.95
Tender pieces of lamb marinated with black pepper & mixed spices cooked in clay oven
14. Sheekh kabab £4.25
Charcoal grilled minced lamb kabab flavored with mint, ginger, garlic & chilli
15. Prawn puri £4.25
Prawns simmered with spiced ginger garlic and coriander served with deep fried bread
16. King prawn chilli (most popular) £7.25
Pan-fried marinated king prawn cooked with fresh green chili, garlic & spring onions
17. Tareko machha £4.25
Deep fried tilapia fish marinated with ginger garlic white peppers with cornflour and nepalese spice
18. Aloo papri Chat (v) £4.25
Spiced potato and chickpeas mixed with whole wheat crisp sweet yoghurt. Served with Tamarind and mint sauce.

TANDOORI SPECIALITIES

(FROM CLAY OVEN)

19. Paneer shaslik £8.25
Grilled cottage cheese marinated in freshley ground aromatic herbs, pickles, spices fresh tomatoes, green peppers & onions
20. Gurkha hill tikka £8.95
Supreme of chicken with ginger, garlic, green chilli, cream-cheese, coriander, ground cardamom with mint flavour
21. Chicken shaslik £8.50
Supreme of chicken marinated in freshley ground aromatic herbs and spices, with mix peppers onions and tomatoes
22. Tandoori chicken £6.95
Half of chicken marinated in spices & yoghurt served with mint chutney
23. Gurkhali lamb chops £10.95
Succulent lamb chops marinated with homemade spices, raw papaya, ground chilli, garlic & ginger
24. Tandoori king prawn £12.95
King prawns with ginger, yoghurt, ground spices and toasted nigella and ajwain seeds served with mint chutney
25. Hansh ko kabab £9.95
Duck breast marinated in ginger, garlic, chef special spices & herbs
26. Salmon tikka £9.50
Pieces of salmon marinated in freshley ground aromatic herbs and spices cooked with assorted peppers
27. GB special assorted kabab £13.95
Combination of chicken tikka, gurkhali hill tikka, tandoori chicken sheekh kabab and lamb chops
28. Lamb Shaslik £9.95
Tender pieces of lamb marinated with black pepper & mixed spices cooked in clay oven

GURKHAS SPECIALITIES DISHES (MAINS)

29. Himali kukhura £8.95
Supreme of chicken simmered in special home made sauce with ginger garlic mint and coriander
30. Sahi kukhura £8.95
Grilled chicken cooked with butter, cream, fresh tomato & spices (mild)
31. Khursani kukhura £8.95
Boneless chicken cooked in special nepali sauce with peppers garlic ginger and fresh green chillies
32. Kathmandu kukhura £8.95
Boneless chicken in an aromatic sauce with mashed aubergene melon seeds yoghurt and spices

33. Chicken chattinad £9.25
Chicken breast pieces cooked with special home made spices of Chattinad (India)
34. Gurkhali lamb £9.95
Tender pieces of lamb cooked with onions, fresh tomato, ginger garlic, fresh mint fenugreek leaves with spring onion
35. Aloo masu £9.95
Tender pieces of lamb with baby potato cooked with nepalese spices
36. Bhutuwa lamb £9.95
Boneless pieces of lamb cooked with green herbs spices & spring onion
37. Gurkhali lamb shank £12.95
lamb shank cooked with bay leaf, cinamon, onion, tamato, ground spices & coriander
38. Hansh ko bhutuwa £9.95
Barbecued Duck breast cooked with herbs, special spices & spring onions
39. GB special house kadai £9.95
Combination of chicken lamb prawns cooked with special sauce with wine served in traditional hot iron pot
40. Seafood missmass £9.95
Squid, prawns, scallops & muscles cooked in coconut, termeric, curry leaf, mustard seeds, ginger gasrlc& onions
41. King prawn khursani £12.95
King prawns tossed with shallots, tomato, ground spices and crushed peppercorns
42. Gurkha Fish Curry £8.95
Tilapia fish cooked in a coconut sauce, mustard seeds, ginger, garlic and curry leaves
43. Machha special £12.95
Pan-fried sea bass served with creamy garlic & mushroom sauce

VEGETABLE DISHES (MAINS)

44. Mutter paneer £6.95
Cottage cheese and fresh garden peas simmered with masala sauce with light spices and cream
45. Butter paneer masala £7.25
Cottage cheese simmered in an aromatic sauce with butter
46. Gurkhali tarkari £6.25
Seasonal vegetables cooked in onion and tomato sauce medium hot & semi-dry
47. Dal makhani £6.25
Slow cooked black lentils, kidney beans with special spices, fresh cream and butter