

Gurkha Palace

15% DISCOUNT ON TAKEAWAY COLLECTION




OPENING TIMES:

Day	Lunch	Dinner
MONDAY	12.00 - 2.00 pm	6.00 - 10.30pm
TUESDAY	12.00 - 2.00 pm	6.00 - 10.30pm
WEDNESDAY	12.00 - 2.00 pm	6.00 - 10.30pm
THURSDAY	12.00 - 2.00 pm	6.00 - 10.30pm
FRIDAY	12.00 - 2.00 pm	6.00 - 10.30pm
SATURDAY	12.00 - 2.00 pm	6.00 - 10.30pm
SUNDAY	12.30 - 2.00 pm	6.00 - 10.00pm





**DHANYABAAD (THANK YOU) !
PHERI BHETAULA (SEE YOU AGAIN) !**






KHAJAKO PARIKAR (STARTERS)

1. VEGETABLE KHAJA (VEGETABLE SPRING ROLL)   



Mixed vegetables lightly cooked, wrapped in wheat flour pastry & deep-fried. Served with salad and chutney.

£4.95
2. ALOO PAKODA (POTATO FRITTERS – HOT)    




Balls of mashed potatoes mixed with dry red chillies, onions, mustard & spices, coated in gram flour batter and deep-fried. Served with chutney.

£4.95
3. PYAJKO PAKODA (ONION BHAJI)   




Sliced onions covered in spiced gram flour batter and deep-fried. Served with salad and tomato chutney.

£4.95
4. TEEN TAREKO (VEGETABLE FRITTERS)  


Slices of potato, aubergine & courgette coated in flavored gram flour batter and deep-fried, served with salad & tomato chutney.

£4.95
5. MOMO (LAMB, CHICKEN OR VEGETABLE DUMPLINGS)   





Nepalese style steamed dumplings served with typical Nepalese chutney.

£5.95
6. SINKA KUKHURA (SKEWERED CHICKEN)   


Boneless chicken lightly marinated in spiced corn flour sauce and served in a bamboo skewer with salad & chutney.

£5.75
7. KALEJO BHUTUWA (CHICKEN LIVER) 




Chicken liver fried using traditional Nepalese recipe. Nepalese’s favorite. Served in a poppadum bowl.

£6.50
8. MEAT BALL (MEDIUM OR HOT)    






Minced lamb mixed with chopped garlic, spring onion, egg, corn flour & spices and deep-fried, then cooked in a tasty tomato base sauce.

£6.50
9. KHASI KEEMA (MINCED LAMB) 


Minced lamb mixed with chopped onions, ginger, cumin seeds & fresh coriander and cooked in tandoor.

£6.50
10. FISH PAKODA (SALMON FRITTERS)   






Salmon cubes coated in flavoured gram flour batter and deep-fried. Served with salad & chutney.

£6.50
11. MIXED STARTER     



Combination starter of momo, prawn, sinka kukhura, aloo pakoda and fish pakoda. Served with salad and chutney.

£5.95
12. RANA KHANDANI (FRIED LAMB – MEDIUM) 

A delicious starter of the traditional Rana Family. Cooked lamb fried with onions, tomatoes & capsicum in tomato base sauce. Garnished with cucumber, carrot and tomatoes.

£6.95
13. PRAWN PURI     


Deep-fried marinated prawn cooked with chopped onions, tomatoes and capsicum in tomato base sauce. Served with puri (deep-fried, puffed bread) and salad.


£6.95
14. POLEKO MACHA (CHARGRILLED SALMON)  



Salmon cubes marinated in yoghurt, fresh herbs & spices, and chargrilled in clay oven.



£7.95




ROTIKO PARIKAR (NAAN AND ROTI)




63. CHAPATI 




£2.50
64. ROTI 



£3.10
65. SADA ROTI (PLAIN NAAN)  

£3.25
66. LASUN ROTI (GARLIC NAAN)  

£3.50
67. MITHO ROTI (SWEET NAAN)   


£3.50
68. KEEMA ROTI (MINCED LAMB NAAN)   

£3.50
69. KHURSANI ROTI (CHILLI NAAN)   


£3.50
70. PARATHA  

£3.50

ARU (ON THE SIDE)

71. DAHI 

Plain yoghurt. Helps to digest food.

£1.95
72. POPPADUMS 

£0.95
73. Lime Pickle


£0.95
74. Chutneys Tray (Onion Salad / Mint Sauce / Mango Chutney)


£1.50


SET MEAL (PER PERSON) £28.00
HIGHLY RECOMMENDED FOR GROUPS. (Minimum order of two people.)


STARTERS: Mixed Starters served individually (a piece of chicken, lamb, fish, prawn & veg per person).


MAIN COURSE: For a sub-group of four people, 4 main course dishes served: 1 chicken, 1 lamb, 1 shrimp and 1 dry dish (chicken & lamb tikka) - can be made mild/ medium/ hot on request; and a veg side with rice and naans (plain/ garlic/ sweet). Likewise for rest of the group.



Nuts



Hot



Very Hot



Vegetarian



Gluten



Mustard



Dairy



Egg



Lupin



Soy



Mollusc



Fish


Celery

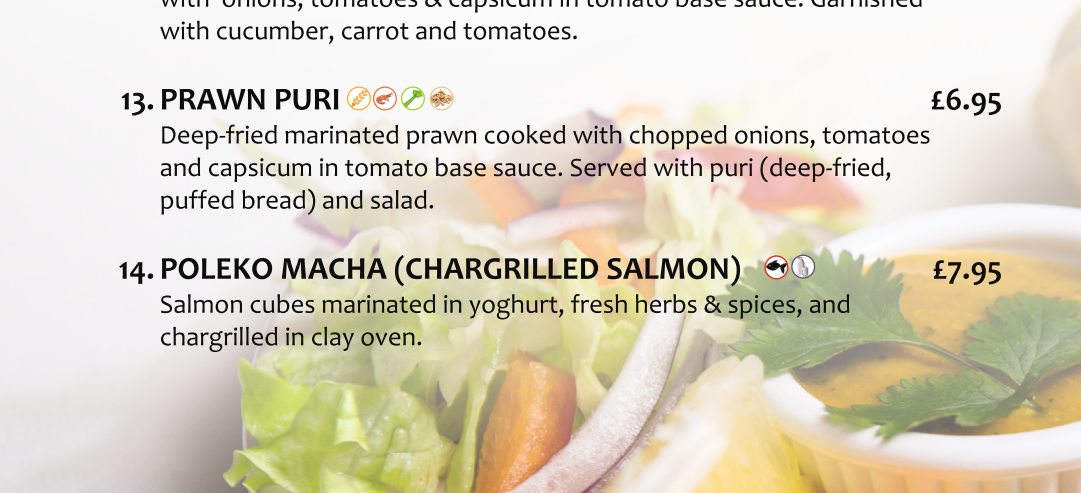

Shellfish


Peanut


So₂


Sesame

NOTE: If you have a food allergy or intolerance, please let us know when placing your order. Some items on the menu can be tailored to exclude some of the allergens, please ask your waiter/ waitress.



TARKARI (VEGETABLES)

46. BHENTA TARKARI

Sliced aubergine cooked with fresh herbs and spices.

£6.50
47. CHANA MASALA (HOT)

Chickpeas cooked with different spices.

£6.50
48. KERAU PANEER (MEDIUM – MILD)

Green peas & cottage cheese cooked in medium to mild sauce.

£6.50
49. ALOO JEERA

Diced potatoes fried with cumin seeds to create a traditional Nepalese dish.

£6.50
50. CHAMSOOR SAAG

Fresh spinach lightly fried using different herbs.

£6.50
51. SAAG ALOO

Spinach & potatoes cooked in Nepalese spices and herbs.

£6.50
52. SAAG PANEER

Spinach & cottage cheese cooked in different herbs and spices.

£6.50
53. KALO DAAL

Black lentils cooked in typical village style. Simple, yet delicious.

£6.50
54. PAHELO DAAL

Yellow lentils cooked in Nepalese style. Very delicious.

£6.50
55. BHINDI TARKARI

Fresh lady’s finger (okra) cooked with spices and herbs.

£6.50
56. CHYAUKO TARKARI

Fresh mushrooms cooked in onion and tomato sauce.

£6.50
57. CAULI BHAJI

Cauliflower cooked in tomato and onion sauce.

£6.50
58. MIS MAS TARKARI

Assorted fresh vegetables lightly fried in Nepalese herbs and spices.

£6.50

BHATKO PARIKAR (RICE DISHES)

59. SETO BHAT (PLAIN RICE)

Delicious aromatic steamed basmati rice.

£3.25
60. PALACE BHAT (PILAU RICE)

Steamed rice cooked in ghee, milk, bay leaf, cardamoms, nuts & saffron flavoured.

£3.75
61. CHYAU BHAT (MUSHROOM RICE)

Nepalese style mushroom fried basmati rice.

£3.75
62. BHUTEKO BHAT (EGG-FRIED RICE)

Egg-fried basmati rice with green peas and carrots.

£3.75

CHULAKO PARIKAR

(CLAY OVEN - DRY DISHES SERVED IN SIZZLER)

15. UNEKO PANEER (COTTAGE CHEESE - MEDIUM)

Marinated cottage cheese char-grilled in clay oven.

£9.95
16. POLEKO RATO KUKHURA (CHICKEN TIKKA – MEDIUM)

Tender pieces of chicken marinated in yoghurt, herbs and spices in an original recipe.

£10.50
17. PAHADI KUKHURA (GREEN CHICKEN – HOT)

A tasty dish of boneless chicken marinated in yoghurt, fresh mint and green chillies.

£10.95
18. VEGETABLE SPECIAL (MEDIUM)

Stuffed potato (stuffing: sesame seeds, cashew nuts, raisins, spinach, cottage cheese), mushrooms, cottage cheese, cauliflower and potato cooked in tandoor.

£10.95
19. GURKHA KHASI (CHAR-GRILLED LAMB)

Sliced lamb, char-grilled using highly flavoured Nepalese recipe creating a very tasty dish.

£11.95
20. GURKHA PALACE SPECIAL (MIXED GRILL – MEDIUM)




Delicious clay oven special assorted dish of lamb, chicken, king prawn and salmon fish.

£14.95








BHANCHHE BISHESTA (CHEF’S SPECIAL)

21. SABJI GUCHHA

(POTATO WITH CHEESE – MEDIUM)   

A dish made of mashed potatoes stuffed with cheese. Must for potato and cheese lovers.



£8.75
22. PIRO KUKHURA     

(CHICKEN CHILLI – MEDIUM OR HOT)



A very special dish of deep-fried marinated chicken cubes, diced tomatoes, onions and capsicum sautéed with tomato sauce and chilli oil.

£10.95
23. STAFF CURRY (BONELESS LAMB – MEDIUM)




Chef’s own style of home-made lamb curry.

£11.95
24. HARIYO KUKHURA (GREEN CHICKEN – VERY HOT)  




A tasty dish of boneless char-grilled chicken marinated in yoghurt, fresh mint and green chillies, cooked in hot sauce.

£11.50
25. KATHMANDU KUKHURA (CHICKEN – MILD)  

Boneless tandoori chicken cooked in mild masala sauce.

£12.50
26. MIS MAS MASU (MEAT FEAST – MILD)   



A combination of char-grilled lamb, boneless chicken and king prawn cooked in mild masala sauce.

£14.50
27. TRISHULI MACHHA (MONKFISH – MED-MILD)   





Diced cubes of monkfish cooked with medium to mild flavoured sauce made from fresh herbs and spices.

£16.95



JHINGE MACHHA (PRAWN DISHES)

28. JHINGE MACHHA (MEDIUM OR HOT)  

Shrimps cooked in medium sauce.

£11.95
29. RUPA PRAWN (MILD)    

King prawn cooked in sauce made from coconut milk, cashew nuts, onion sauce, herbs and cream giving a distinctive rich flavour.

£14.95
30. PHEWA PRAWN (MEDIUM)  

King prawn cooked in succulent sauce made from onion, tomato, ginger and spices.

£14.95



KUKHURAKO PARIKAR (CHICKEN DISHES)

31. KUKHURAKO MASU (MEDIUM)

Tender boneless chicken cooked in medium spiced sauce.

£10.50
32. LEDHO KUKHURA (MEDIUM) 

Char-grilled chicken cubes cooked in thick sauce of medium flavour.

£10.50
33. KUKHURA ROGAN (MEDIUM)

A very tasty chicken dish cooked with rogan oil, butter, onion and spices in a tomato base.

£10.50
34. KUKHURA CHANA (MEDIUM OR HOT) 

Chicken and chickpeas cooked with onions, grilled pepper, tomato, chilli oil and spices.

£10.50
35. RATO KUKHURA (CHICKEN TIKKA MASALA - MILD)  

Char-grilled chicken finely cooked in creamy Nepalese masala sauce.

£10.95
36. KUKHURA SAAG (MEDIUM)

Chicken cooked with spinach and flavoured with fenugreek leaves.

£10.50
37. TARAI KUKHURA   

Char-grilled sliced chicken cooked with fresh peppers, onions & herbs with a hint of yoghurt. Served hot.

£10.95
38. SHERPA KUKHURA   

A very popular Nepalese chicken dish balanced with seventeen different herbs and spices in a coconut base sauce. Very hot, but equally delicious.

£11.95

KHASIKO PARIKAR (LAMB DISHES)

39. KHASIKO MASU (MEDIUM)

Tender boneless lamb cooked in medium spiced sauce.

£11.75
40. KHASI SAAG (MEDIUM)



Lamb cooked with spinach and flavored with fenugreek leaves.

£11.75
41. KHASI ROGAN (MEDIUM)

A very tasty lamb dish cooked with rogan oil, butter, onion and spices in a tomato base.




£11.75
42. LEDHO KHASI (MEDIUM)

Char-grilled lamb cooked in thick sauce of medium flavor.





£11.95
43. RASHILO KHASI (LAMB TIKKA MASALA)  

MILD / MEDIUM

Char-grilled lamb cooked in mild creamy masala sauce with a dash of Nepalese herbs.

£11.95
44. TARAI KHASI (HOT)   

Char-grilled lamb cooked with fresh peppers, onions & herbs with a hint of yoghurt. Served hot.

£11.95
45. PIRO KHASI (MEDIUM OR HOT)    

A very special dish of deep-fried marinated lamb, diced tomatoes, onions and capsicum sautéed with chilli oil and tomato sauce.

£11.95