










KHAJAKO PARIKAR (STARTERS)

- 1. VEGETABLE KHAJA (VEGETABLE SPRING ROLL)**    £3.75
Mixed vegetables lightly cooked, wrapped in wheat flour pastry & deep-fried. Served with salad and chutney.
- 2. ALOO PAKODA (POTATO FRITTERS – HOT)**    £3.75
Balls of mashed potatoes mixed with dry red chillies, onions, mustard & spices, coated in gram flour batter and deep-fried. Served with chutney.
- 3. PYAJKO PAKODA (ONION BHAJI)**    £3.75
Sliced onions covered in spiced gram flour batter and deep-fried. Served with salad and tomato chutney.
- 4. TEEN TAREKO (VEGETABLE FRITTERS)**   £3.75
Slices of potato, aubergine & courgette coated in flavored gram flour batter and deep-fried, served with salad & tomato chutney.
- 5. MOMO (LAMB OR VEGETABLE DUMPLINGS)**    £3.80
Nepalese style steamed dumplings served with typical Nepalese chutney.
- 6. SINKA KUKHURA (SKEWERED CHICKEN)**    £4.50
Boneless chicken lightly marinated in spiced corn flour sauce and served in a bamboo skewer with salad & chutney.
- 7. KALEJO BHUTUWA (CHICKEN LIVER)**  £4.75
Chicken liver fried using traditional Nepalese recipe. Nepalese's favorite. Served in a poppadum bowl.
- 8. MEAT BALL (MEDIUM OR HOT)**     £4.75
Minced lamb mixed with chopped garlic, spring onion, egg, corn flour & spices and deep-fried, then cooked in a tasty tomato base sauce.
- 9. KHASI KEEMA (MINCED LAMB)** £4.75
Minced lamb mixed with chopped onions, ginger, cumin seeds & fresh coriander and cooked in tandoor.
- 10. FISH PAKODA (SALMON FRITTERS)**    £4.75
Salmon cubes coated in flavoured gram flour batter and deep-fried. Served with salad & chutney.

11. MIXED STARTER      £5.20
Combination starter of momo, prawn, sinka kukhura, aloo pakoda and fish pakoda. Served with salad and chutney.

12. RANA KHANDANI (FRIED LAMB – MEDIUM)  £5.50
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.





13. PRAWN PURI     £5.75
Deep-fried marinated prawn cooked with chopped onions, tomatoes and capsicum in tomato base sauce. Served with puri (deep-fried, puffed bread) and salad.


CHULAKO PARIKAR **(CLAY OVEN - DRY DISHES SERVED IN SIZZLER)**

14. UNEKO PANEER (COTTAGE CHEESE - MEDIUM)   £7.75
Marinated cottage cheese char-grilled in clay oven.






15. POLEKO RATO KUKHURA (CHICKEN TIKKA – MEDIUM)  £7.75
Tender pieces of chicken marinated in yoghurt, herbs and spices in an original recipe.

16. PAHADI KUKHURA (GREEN CHICKEN – HOT)   £7.95
A tasty dish of boneless chicken marinated in yoghurt, fresh mint and green chillies.




17. VEGETABLE SPECIAL (MEDIUM)     £8.50
Stuffed potato (stuffing: sesame seeds, cashew nuts, raisins, spinach, cottage cheese), mushrooms, cottage cheese, cauliflower and potato cooked in tandoor.






18. GURKHA KHASI (CHAR-GRILLED LAMB)  £8.50
Sliced lamb, char-grilled using highly flavoured Nepalese recipe creating a very tasty dish.

19. GURKHA PALACE SPECIAL (MIXED GRILL – MEDIUM) £12.50
Delicious clay oven special assorted dish of lamb, chicken, king prawn and salmon fish.       


20. POKHRELI MACHHA (STEAMED BRIM FISH)      **£12.95**
Brim fish soaked in a flavoursome marinade of sesame oil, fish oil, chilli oil, soya sauce, chopped ginger & garlic, and steam-cooked. Topped with oyster sauce and spring onion.

BHANCHHE BISHESTA (CHEF'S SPECIAL)

21. SABJI GUCHHA (POTATO WITH CHEESE – MEDIUM)    **£7.50**
A dish made of mashed potatoes stuffed with cheese. Must for potato and cheese lovers.

22. PIRO KUKHURA (CHICKEN CHILLI – MEDIUM OR HOT)      **£8.50**
A very special dish of deep-fried marinated chicken cubes, diced tomatoes, onions and capsicum sautéed with tomato sauce and chilli oil.




23. STAFF CURRY (BONELESS LAMB – MEDIUM) **£8.95**
Chef's own style of home-made lamb curry.

24. KHASI TANG (LAMB SHANKS – MEDIUM)  **£8.95**
Chef's own style lamb on the bone cooked in medium spicy sauce with chickpeas.









25. HARIYO KUKHURA (GREEN CHICKEN – VERY HOT)    **£9.95**
A tasty dish of boneless char-grilled chicken marinated in yoghurt, fresh mint and green chillies, cooked in hot sauce.

26. KATHMANDU KUKHURA (CHICKEN – MILD)   **£10.50**
Boneless tandoori chicken cooked in mild masala sauce.

27. MIS MAS MASU (MEAT FEAST – MILD)    **£12.50**
A combination of char-grilled lamb, boneless chicken and king prawn cooked in mild masala sauce.

28. TRISHULI MACHHA (MONKFISH – MED-MILD)    **£12.95**
Diced cubes of monkfish cooked with medium to mild flavoured sauce made from fresh herbs and spices.

JHINGE MACHHA (PRAWN DISHES)

29. **JHINGE MACHHA (MEDIUM OR HOT)**   £7.95
Shrimps cooked in medium sauce.
30. **RUPA PRAWN (MILD)**     £12.50
King prawn cooked in sauce made from coconut milk, cashew nuts, onion sauce, herbs and cream giving a distinctive rich flavour.
31. **PHEWA PRAWN (MEDIUM)**   £12.50
King prawn cooked in succulent sauce made from onion, tomato, ginger and spices.








KUKHURAKO PARIKAR (CHICKEN DISHES)













32. **KUKHURAKO MASU (MEDIUM)** £7.75
Tender boneless chicken cooked in medium spiced sauce.
33. **LEDHO KUKHURA (MEDIUM)**  £7.95
Char-grilled chicken cubes cooked in thick sauce of medium flavour.
34. **KUKHURA ROGAN (MEDIUM)** £7.95
A very tasty chicken dish cooked with rogan oil, butter, onion and spices in a tomato base.
35. **KUKHURA CHANA (MEDIUM OR HOT)**  £7.95
Chicken and chickpeas cooked with onions, grilled pepper, tomato, chilli oil and spices.
36. **RATO KUKHURA (CHICKEN TIKKA MASALA - MILD)**   £7.95
Char-grilled chicken finely cooked in creamy Nepalese masala sauce.
37. **KUKHURA SAAG (MEDIUM)** £7.95
Chicken cooked with spinach and flavoured with fenugreek leaves.
38. **TARAI KUKHURA**    £8.95
Char-grilled sliced chicken cooked with fresh peppers, onions & herbs with a hint of yoghurt. Served hot.
39. **SHERPA KUKHURA**     £8.95
A very popular Nepalese chicken dish balanced with seventeen different herbs and spices in a coconut base sauce. Very hot, but equally delicious.

KHASIKO PARIKAR (LAMB DISHES)








40. **KHASIKO MASU (MEDIUM)** £8.50
Tender boneless lamb cooked in medium spiced sauce.
41. **KHASI SAAG (MEDIUM)** £8.95
Lamb cooked with spinach and flavored with fenugreek leaves.
42. **KHASI ROGAN (MEDIUM)** £8.95
A very tasty lamb dish cooked with rogan oil, butter, onion and spices in a tomato base.
43. **LEDHO KHASI (MEDIUM)**  £8.95
Char-grilled lamb cooked in thick sauce of medium flavor.
44. **RASHILO KHASI (LAMB TIKKA MASALA – MILD-MEDIUM)**   £8.95
Char-grilled lamb cooked in mild creamy masala sauce with a dash of Nepalese herbs.
45. **TARAI KHASI (HOT)**    £9.50
Char-grilled lamb cooked with fresh peppers, onions & herbs with a hint of yoghurt. Served hot.
46. **PIRO KHASI (MEDIUM OR HOT)**     £9.50
A very special dish of deep-fried marinated lamb, diced tomatoes, onions and capsicum sautéed with chilli oil and tomato sauce.
47. **KHASI BHUTUWA (MEDIUM)** £9.50
Tender pieces of lamb cooked with various herbs and spices.

TARKARI (VEGETABLES)


48. **BHENTA TARKARI**  £4.25
Sliced aubergine cooked with fresh herbs and spices.
49. **CHANA MASALA (HOT)**    £4.25
Chickpeas cooked with different spices.
50. **KERAU PANEER (MEDIUM – MILD)**    £4.25
Green peas & cottage cheese cooked in medium to mild sauce.

- 51. ALOO JEERA**  £4.25
Diced potatoes fried with cumin seeds to create a traditional Nepalese dish.
- 52. CHAMSOOR SAAG**  £4.25
Fresh spinach lightly fried using different herbs.
- 53. SAAG ALOO**  £4.25
Spinach & potatoes cooked in Nepalese spices and herbs.
- 54. SAAG PANEER**   £4.25
Spinach & cottage cheese cooked in different herbs and spices.
- 55. KALO DAAL**   £4.25
Black lentils cooked in typical village style. Simple, yet delicious.
- 56. PAHELO DAAL**  £4.25
Yellow lentils cooked in Nepalese style. Very delicious.
- 57. BHINDI TARKARI**  £4.25
Fresh lady's finger (okra) cooked with spices and herbs.
- 58. CHYAUKO TARKARI**  £4.25
Fresh mushrooms cooked in onion and tomato sauce.
- 59. CAULI BHAJI**  £4.25
Cauliflower cooked in tomato and onion sauce.
- 60. MIS MAS TARKARI**  £4.50
Assorted fresh vegetables lightly fried in Nepalese herbs and spices.



BHATKO PARIKAR (RICE DISHES)

- 61. SETO BHAT (PLAIN RICE)** £2.75
Delicious aromatic steamed basmati rice.
- 62. PALACE BHAT (PILAU RICE)**  £3.10
Steamed rice cooked in ghee, milk, bay leaf, cardamoms, nuts & saffron flavoured.
- 63. CHYAU BHAT (MUSHROOM RICE)**    £3.30
Nepalese style mushroom fried basmati rice.
- 64. BHUTEKO BHAT (EGG-FRIED RICE)**    £3.30
Egg-fried basmati rice with green peas and carrots.

ROTIKO PARIKAR (NAAN AND ROTI)

65.CHAPATI 	£1.75
66.ROTI 	£1.95
67.SADA ROTI (PLAIN NAAN)  	£2.50
68.LASUN ROTI (GARLIC NAAN)  	£2.70
69.MITHO ROTI (SWEET NAAN)   	£2.70
70.KEEMA ROTI (MINCED LAMB NAAN)   	£2.70
71.KHURSANI ROTI (CHILLI NAAN)   	£2.70
72.PARATHA  	£2.70

ARU (ON THE SIDE)

73.DAHI 	£1.75
Plain yoghurt. Helps to digest food.	
74.POPPADUMS 	£0.70

SET MEAL: £22 PER PERSON

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.

QUALITY SUNDAY BUFFET LUNCH – 12 noon to 2:30pm

ADULTS: £10.95, CHILDREN UNDER 10 YEARS: £6.95

Staters: Onion bhaji, ribs, aloo pakoda, sinka kukhura, mushroom chilli, meat balls, teen tareko, momo, aloo dum (Six items from the list rotated every week).

Main Course: Lamb curry, rato kukhura (chicken tikka masala), vegetable curry, veg noodles, plain rice, pilau rice, naan and salad.

Dessert: Yoghurt fruit salad.

(A LA CARTE MENU AS USUAL ON SUNDAY EVENINGS)

15% DISCOUNT ON TAKEAWAY COLLECTION

FREE DELIVERY FRIDAY & SATURDAY (WITHIN 4 MILES RADIUS ON ORDERS OVER £20)

PARTIES AND OUTSIDE CATERING WELCOME

OPENING TIMES:

MONDAY: LUNCH: 1pm - 2:30pm, DINNER: 6pm - 10.30pm

TUE-SAT : LUNCH: 12noon - 2:30pm, DINNER: 6pm - 10.30pm

SUNDAY: LUNCH: BUFFET: 12noon - 2:30pm, DINNER: 6pm - 10pm

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

ALLERGENS/ SYMBOLS



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.