TARKARI (VEGETABLES)

45. BHENTA TARKARI Sliced aubergine cooked with fresh herbs and spices.	£6.50
46. CHANA MASALA (HOT)	£6.50
Chickpeas cooked with different spices.	20.70
47. KERAU PANEER (MEDIUM – MILD)	£6.50
Green peas & cottage cheese cooked in medium to	-
mild sauce.	
48. ALOO JEERA	£6.50
Diced potatoes fried with cumin seeds to create a traditional Nepalese dish.	
49. CHAMSOOR SAAG	£6.50
Fresh spinach lightly fried using different herbs.	
50. SAAG ALOO	£6.50
Spinach & potatoes cooked in Nepalese spices and he	rbs.
51. SAAG PANEER	£6.50
Spinach & cottage cheese cooked in different herbs	
and spices.	
52. KALO DAAL	£6.50
Black lentils cooked in typical village style. Simple, yet delicious.	
53. PAHELO DAAL	£6.50
Yellow lentils cooked in Nepalese style. Very delicious	,
54. BHINDI TARKARI	£6.50
Fresh lady's finger (okra) cooked with spices and herl	os.
55. CHYAUKO TARKARI	£6.50
Fresh mushrooms cooked in onion and tomato sauce.	
56. CAULI BHAJI	£6.50
Cauliflower cooked in tomato and onion sauce.	_
57. MIS MAS TARKARI	£6.50
Assorted fresh vegetables lightly fried in Nepalese herbs and spices.	

BHATKO PARIKAR (RICE DISHES)

58. SETO BHAT (PLAIN RICE)	£3.25
Delicious aromatic steamed basmati rice.	
59. PALACE BHAT (PILAU RICE)	£3.75
Steamed rice cooked in ghee, milk, bay leaf, cardam	oms,
nuts & saffron flavoured.	
60. CHYAU BHAT (MUSHROOM RICE)	£3.75
Nepalese style mushroom fried basmati rice.	
61. BHUTEKO BHAT (EGG-FRIED RICE)	£3.75
Egg-fried basmati rice with green peas and carrots.	

ROTIKO PARIKAR (NAAN AND ROTI)

62. CHAPATI	£2.25
63. ROTI	£2.95
64. SADA ROTI (PLAIN NAAN)	£3.10
65. LASUN ROTI (GARLIC NAAN)	£3.25
66. MITHO ROTI (SWEET NAAN)	£3.25
67. KEEMA ROTI (MINCED LAMB NAAN)	£3.25
68. KHURSANI ROTI (CHILLI NAAN)	£3.25
69. PARATHA	£3.25

ARU (ON THE SIDE)

70. DAHI	£1.95
Plain yoghurt. Helps to digest food.	
71. POPPADUMS	£0.95
72. LIME PICKLE	£0.95
73. CHUTNEYS TRAY	£1.50
(Onion Salad / Mint Sauce / Mango Chutney)	_

SET MEAL (PER PERSON) £25.00 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.

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.

Quality food and outstanding service since 1999 Short listed top 100 at the British Curry Awards 2012, 2013, 2014, 2018, 2019 and 2021 Winner of News and Mail's Best Bites 2014/15/16





20% DISCOUNT ON ORDER MADE VIA
Our Online App Or Website



KHAJAKO PARIKAR (STARTERS)

- VEGETABLE KHAJA (VEGETABLE SPRING ROLL)£4.50
 Mixed vegetables lightly cooked, wrapped in wheat
 flour pastry & deep-fried. Served with salad and chutney.
- 2. ALOO PAKODA (POTATO FRITTERS HOT) £4.50
 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) £4.50 Sliced onions covered in spiced gram flour batter and deep-fried. Served with salad and tomato chutney.
- **4. TEEN TAREKO (VEGETABLE FRITTERS)**Slices of potato, aubergine & courgette coated in flavored gram flour batter and deep-fried, served with salad & tomato chutney.
- MOMO (LAMB OR VEGETABLE DUMPLINGS) £4.95
 Nepalese style steamed dumplings served with typical
 Nepalese chutney.
- **6. SINKA KUKHURA (SKEWERED CHICKEN)**Boneless chicken lightly marinated in spiced corn flour sauce and served in a bamboo skewer with salad & chutney.
- 7. KALEJO BHUTUWA (CHICKEN LIVER) £5.95
 Chicken liver fried using traditional Nepalese recipe.
 Nepalese's favorite. Served in a poppadum bowl.
- 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.
- 9. KHASI KEEMA (MINCED LAMB) Minced lamb mixed with chopped onions, ginger, cumin seeds & fresh coriander and cooked in tandoor.
- 10. FISH PAKODA (SALMON FRITTERS) £5.95 Salmon cubes coated in flavoured gram flour batter and deep-fried. Served with salad & chutney.
- 11. MIXED STARTER £5.95
 Combination starter of momo, prawn, sinka kukhura, aloo pakoda and fish pakoda. Served with salad and chutney.
- 12. RANA KHANDANI (FRIED LAMB MEDIUM) £6.95 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 £6.95 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)£9.50

 Marinated cottage cheese char-grilled in clay oven.
- 15. POLEKO RATO KUKHURA

 (CHICKEN TIKKA MEDIUM)

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

- **16. PAHADI KUKHURA (GREEN CHICKEN HOT)** £9.95 A tasty dish of boneless chicken marinated in yoghurt, fresh mint and green chillies.
- 17. VEGETABLE SPECIAL (MEDIUM) £10.50
 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)**Sliced lamb, char-grilled using highly flavoured Nepalese recipe creating a very tasty dish.
- 19. GURKHA PALACE SPECIAL

 (MIXED GRILL MEDIUM)

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

BHANCHHE BISHESTA (CHEF'S SPECIAL)

- 20. SABJI GUCHHA

 (POTATO WITH CHEESE MEDIUM)

 A dish made of mashed potatoes stuffed with cheese.

 Must for potato and cheese lovers.
- Must for potato and cheese lovers.

 21. 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.
- 22. STAFF CURRY (BONELESS LAMB MEDIUM) £10.95 Chef's own style of home-made lamb curry.
- (GREEN CHICKEN VERY HOT)

 A tasty dish of boneless char-grilled chicken marinated in yoghurt, fresh mint and green chillies, cooked in hot sauce.
- **24. KATHMANDU KUKHURA (CHICKEN MILD)** £11.50 Boneless tandoori chicken cooked in mild masala sauce.
- **25. MIS MAS MASU (MEAT FEAST MILD)** £13.95 A combination of char-grilled lamb, boneless chicken and king prawn cooked in mild masala sauce.
- **26. TRISHULI MACHHA (MONKFISH MED-MILD)£14.95**Diced cubes of monkfish cooked with medium to mild flavoured sauce made from fresh herbs and spices.

JHINGE MACHHA (PRAWN DISHES)

23. HARIYO KUKHURA

- 27. JHINGE MACHHA (MEDIUM OR HOT)
 Shrimps cooked in medium sauce.
 £10.50
- 28. RUPA PRAWN (MILD)

 King prawn cooked in sauce made from coconut milk, cashew nuts, onion sauce, herbs and cream giving a distinctive rich flavour.
- 29. PHEWA PRAWN (MEDIUM)

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

KUKHURAKO PARIKAR (CHICKEN DISHES)

- 30. KUKHURAKO MASU (MEDIUM) £9.50

 Tender boneless chicken cooked in medium spiced sauce.
- 31. LEDHO KUKHURA (MEDIUM) £9.95
 Char-grilled chicken cubes cooked in thick sauce of medium flavour.
- **32.KUKHURA ROGAN (MEDIUM)**A very tasty chicken dish cooked with rogan oil, butter, onion and spices in a tomato base.
- **33. KUKHURA CHANA (MEDIUM OR HOT)**Chicken and chickpeas cooked with onions, grilled pepper, tomato, chilli oil and spices.
- 34. RATO KUKHURA

 (CHICKEN TIKKA MASALA MILD)

 Char-grilled chicken finely cooked in creamy Nepalese
 masala sauce.
- 35. KUKHURA SAAG (MEDIUM) £9.95
 Chicken cooked with spinach and flavoured with fenugreek leaves.
- **36. TARAI KUKHURA £10.50**Char-grilled sliced chicken cooked with fresh peppers, onions & herbs with a hint of yoghurt. Served hot.
- **37. 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.

KHASIKO PARIKAR (LAMBA DISHES)

- **38. KHASIKO MASU (MEDIUM)**Tender boneless lamb cooked in medium spiced sauce.
- 39. KHASI SAAG (MEDIUM) £10.95

 Lamb cooked with spinach and flavored with fenugreek
- **40. KHASI ROGAN (MEDIUM)**A very tasty lamb dish cooked with rogan oil, butter, onion and spices in a tomato base.
- **41. LEDHO KHASI (MEDIUM)**£10.95

 Char-grilled lamb cooked in thick sauce of medium flavor.
- 42. RASHILO KHASI (LAMB TIKKA MASALA) £10.95 MILD / MEDIUM

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

- 43. TARAI KHASI (HOT) £10.95
 Char-grilled lamb cooked with fresh peppers, onions
 & herbs with a hint of yoghurt. Served hot.
- 44. 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.