



Gurkha Palace

15% DISCOUNT ON TAKEAWAY COLLECTION

OPENING TIMES:

MONDAY : 6pm – 10.30pm
TUESDAY : 6pm – 10.30pm
WEDNESDAY : 6pm – 10.30pm
THURSDAY : 6pm – 10.30pm
FRIDAY : 5.30 pm – 10.30pm
SATURDAY : 5.30 pm – 10.30pm
SUNDAY : 5.30 pm – 10.30pm

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

KHAJAKO PARIKAR (STARTERS)

1. **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)** 🌱🍴 £4.50
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)** 🍴🍷🌱 £4.95
Nepalese style steamed dumplings served with typical Nepalese chutney.
6. **SINKA KUKHURA (SKEWERED CHICKEN)** 🍴🍷 £5.50
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)** 🔥🍴🍷 £5.95
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)** 🍴🍷 £5.95
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)** 🍴 £9.50
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)** 🍴 £10.95
Sliced lamb, char-grilled using highly flavoured Nepalese recipe creating a very tasty dish.
19. **GURKHA PALACE SPECIAL (MIXED GRILL – MEDIUM)** 🍴🍷🌱🍴🍷 £13.95
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)**  **£8.50**
A dish made of mashed potatoes stuffed with cheese. Must for potato and cheese lovers.
- 21. PIRO KUKHURA**  **(CHICKEN CHILLI – MEDIUM OR HOT)** **£9.95**
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.
- 23. HARIYO KUKHURA (GREEN CHICKEN – VERY HOT)**  **£10.75**
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)

- 27. JHINGE MACHHA (MEDIUM OR HOT)**  **£10.50**
Shrimps cooked in medium sauce.
- 28. RUPA PRAWN (MILD)**  **£14.50**
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)**  **£14.50**
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)** **£9.95**
A very tasty chicken dish cooked with rogan oil, butter, onion and spices in a tomato base.
- 33. KUKHURA CHANA (MEDIUM OR HOT)**  **£9.95**
Chicken and chickpeas cooked with onions, grilled pepper, tomato, chilli oil and spices.
- 34. RATO KUKHURA (CHICKEN TIKKA MASALA - MILD)**  **£9.95**
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**  **£10.95**
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)








- 38. KHASIKO MASU (MEDIUM)** **£10.50**
Tender boneless lamb cooked in medium spiced sauce.
- 39. KHASI SAAG (MEDIUM)** **£10.95**
Lamb cooked with spinach and flavored with fenugreek leaves.
- 40. KHASI ROGAN (MEDIUM)** **£10.95**
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)**  **MILD / MEDIUM** **£10.95**
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)**  **£11.50**
A very special dish of deep-fried marinated lamb, diced tomatoes, onions and capsicum sautéed with chilli oil and tomato sauce.



TARKARI (VEGETABLES)

45. **BHENTA TARKARI**  £6.50
Sliced aubergine cooked with fresh herbs and spices.
46. **CHANA MASALA (HOT)**    £6.50
Chickpeas cooked with different spices.
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 herbs.
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 herbs.
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, cardamoms, 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.

					
Nuts	Hot	Very Hot	Vegetarian	Gluten	Mustard
					
Dairy	Egg	Lupin	Soy	Mollusc	Fish
					
Celery	Shellfish	Peanut	So ₂	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.

