



STARTER

JUNAR

We welcome our guest with very special combination of starters in traditional Nepalese Culture. Selection of Four Starters (Minimum. 2 Person) £ 5.50 Per Person
Sandhay Ko Chicken ” Miss Mass Bodi ” Aloo Chop ” Tejilo Maccha ”

Khasi Ko Jhole £3.25

Lamb & vegetable soup with a delicate flavour of traditional herbs from the highlands of Nepal, Very popular in the Everest region

Dayalu £3.25

Deep-fried potato pate made with lentils, spinach & Fresh herbs, served with sesame pickle.

Vegetable Khaja £3.25

Crisp pastry filled with vegetables, with a mint & mustard dressing.

Tareko Farshi £3.25

A classic snack of Nepal. deep fried sliced courgette coated in popular Nepalese seasoned flour, served with a mango sauce

Aloo Chop ” £3.25

Slice of potato slightly coated with herbs & spices, served with mint sauce.

Miss Mass Bodi ” £3.25

A combination of black eye beans, chickpeas and peas cooked with touch of cumin and chilli

Bhutuwa) £3.75

Stir-fried chicken liver prepared in traditional Nepalese spices.

Nakasee) £3.75

Spicy strips of barbecued chicken on a bamboo skewer served with a Gurkha special spicy sauce.

MoMo £3.95

Bite sized steamed, Nepali dumplings stuffed with minced lamb, served with tomato and coriander chutney

Sekuwa Parbat £4.25

Barbecued strips of lamb with a kiss of spice.

Suwarna Chamri (V) £4.25

Mushroom & Spinach, topped with roasted goat cheese. Accompanied with an aromatic chickpea dressing.

Sandhay Ko Chicken 🌶️ £ 3.75

Cooked shredded Chicken mix with ginger and garlic and sprinkle of spring onion, green chilli

Sandhay Ko Duckfl £4.25

Cooked shredded duck mixed with ginger and garlic and sprinkle of onion and green chilli.

Tejilo Maccha 🌶️ £4.25

Deep fried tilapia fish lightly battered, served with chilli sauce.

Tareko Squid £4.25

Delicately spiced squid with herbs, deep fried

Prawn Sinka £4.75

Prawns marinated in sesame seeds with ginger & garlic on bamboo stick

CHULI

BEE HIVE SHAPED CLAY OVEN

All Chuli dishes are cooked over charcoal for this cooking method delicate, blending of wide variety of fresh herbs & spices are used to enhance rather than overwhelm the flavour of the food.

Poleko Aloo (V) (N) £6.50

Potatoes stuffed with blended cashew nuts, almonds & raisins

Bhare Ko Bodi (V) 🌶️ £6.50

Pepper stuffed with the combination of chickpeas, black eye bean and peas, hot & spicy.

Gurkhali Chicken 🌶️ £7.50

Diced chicken marinated for hours in green chilli, ginger & Nepali herbs

Lasoon Chicken 🌶️ £7.50

Fillet of chicken marinated with garlic paste, chilli and soya sauce

Phal Masu £8.25

A tender piece of lamb fillet cooked in mild spices.

Himali Duck £8.95

Breast of duck mildly marinated in a classic Nepalese flavouring & cooked slowly in chuli

Fila - Ba - Gu £7.50

Fillet of pork marinated in turmeric, crushed black pepper & dark rum.

Prawn Sunkoshi £11.50

King prawn cooked in delicate spices & exotic flavours.

Rani 🌶️ £11.50

Large scallops marinated in green chilly & coriander, cooked on a charcoal flame.

Poleko Maccha £11.50

Whole seabass marinated in mustard & roasted. served with a delicious hot & sour sauce

Gurkha Kitchen Tapari £30.00

A selection of four from chuli dishes served with Pickles

TARKARI KO PARIKAR

MAIN DISHES

Bhuteyko Chicken ” £7.50

Spice coated chicken and pan fried with green chilli and pepper.

Rara Chicken (N) £7.50

Barbecued chicken in a mild tomato sauce topped with cream and almond

Tama Chicken ” £7.50

Stir fried breast of chicken in a tomato sauce with Nepalese herbs and spices. (sour / hot)

Khasar Chicken (N) £7.50

Tender pieces of breast chicken delicately flavoured with saffron & pan fried in coconut milk. (This dish is served on special occasions in Nepal)

Korshani Chicken ” £7.50

Shallow fried strips of chicken with green chillies in herbs & spices

Kukra(N) £7.50

Delicately flavoured chicken with Nepalese herbs cooked in tomato & garlic sauce

Lamb Farshi £8.50

Favourite of Gurkhas during Burmese War. Tender pieces of lamb cooked with pumpkins in traditional spices

Pokhareli Lamb £8.25

The classic rich spiced lamb dish from Western Nepal

Piro Lamb ” £8.25

A selection of carefully spiced boneless lamb with a touch of ginger & garlic

Mayalu Lamb (N) £8.25

Tender pieces of lamb prepared in a mild sauce blended with cream to create a delicate flavour

Khasi Ko Tang 8.95

Knuckles of spring lamb cooked for hours in a slow heat to create a distinctive taste. Served with sauce & chickpeas.

Bhuta Ko Bagu ” £7.50

Tender pieces of pork stir fried tender with spinach & traditional hot spices from Eastern Nepal.

Tareko Ko Ba Gu ” £7.50

Slice of pork cooked in ginger and spring onion with some crust red chilli

Khola Ko Maccha £8.25

Deep fried tilapia fish marinated in coriander & mint sauce served with crispy spinach.

Sagar £8.25

Nepalese spiced squid stir fried with herbs & spices, accompanied with an exotic sauce.

Kiri Duck £8.95

Barbecue duck in a mild tomato sauce, finished with cream & almonds.

Sandhay Ko Duck £ 8.25

Cooked shredded duck mixed with ginger and garlic and sprinlde of onion and green chilly.

Til Ko Maccha (N) £8.90

Diced Salmon cooked in a sweet & sour sauce (A treasured family recipe)

Prawn Ashwarya (N) £10.50

Prawns cooked in garlic fresh coriander, tomato & very special spices. Favoured by young princess for their romantic nights out. They say it had secret powers.

Rani Kurilo £11.50

Scallops and asparagus cooked deliciously in exotic herbs and spices.

THIN KO PARIKAR

VEGETABLE DISHES

Hariyo Miss Mass £4.95

Seasonal vegetables stir-fried in sesame oil with ginger & garlic

Kurilo £4.95

Potatoes & asparagus cooked in exotic herbs & spices

Daal of the Day £3.25

Various lentils prepared in a special pot served with heated purified butter & garnished with Tibetan herbs (Ask for Details)

Tareko Sag £3.75

Crispy spinach with seasoning

GurkhaAloo £3.75

Diced potatoes delicately prepared in turmeric & cumin seeds. (Gurkhas Favorite)

Chayu-Ko-Tarkari £3.75

Shallow fried button mushrooms with green peas & crushed coriander seeds

Aloo Banda £3.75

Pan fried Cabbages and Potatoes cooked in Onion sauce

Aloo Cauli £3.75

Cauliflower and potatoes cooked in onion and tomato sauce

Rato Farshi £3.75

Pumpkin cooked in tomato & onion sauce with carom seeds

Dhai Bhanta £3.75

Aubergine marinated in yogurt, cooked fresh to our very own recipe.

Palungo Sag £3.75

Steamed spinach sautéed with fenugreek seeds, full of goodness & delicious, a Nepali favorite.

Piro Aloofi £3.75

Diced potato fried with ginger, garlic, chili and turmeric.

Bodi Ko Tarkari £3.75

Various kinds of peas cooked with onion and tomato sauce.

Pasa Chamri £4.95

Pan fried home made cheese cooked with green peas in onion sauce

Vegetable Tapari £13.75

A selection of fresh vegetables including Farshi, Gurkhas Aloo, Sag & Hariyo Miss Mass.

BHAT/ RICE

Bhat £2.25

Steamed rice

Rashilo Bhat (N) £2.75

Rice cooked with bay leaf, cardamom & garnished with brown onion.

Bhute Ko Bhat £3.75

Fried rice with egg & vegetables

Shya Bhat £4.50

Fried rice with chicken & vegetables

PhulaBhat £4.75

Fried rice with mixed sea food

ROTI / BREAD

Nepali Bread £2.00

Classic self rising bread

Garlic Bread £2.95

Classic self rising bread

Guliyo Roti (N) £2.95

Sweetbread prepared with almond, coconut & Sultanas.

Patina Patre £2.95

Unleaved bread with mint.

Piro Bread £2.95

Spicy bread, very popular in Nepal.

Kachela Bread £2.95

Stuffed lamb mince bread.

Sada Roti £2.00

Plain wheat bread.

CHOW CHOW! NOODLES

Choice of:

Mixed Seafood £7.50

Lamb / Chicken / Vegetable £6.75

ACCOMPANIMENT

Dahi £1.75

Plain Yogurt.

Golveda Ko Achar £1.75

Fresh tomato pickle prepared in coriander, garlic & timbur.

Newari Achar £1.75

Fresh vegetable prepared in lemon & chilli sauce (hot & sour)

Guliyo Achar £1.00

Sweet Mango Chutney prepared with spices.

Chana Ko Achar £1.00

Chickpea, fused with Nepalese herbs and spices

Korshani Ko Achar ”	£1.00
Hot chilli pickle.	
Spicy Prawn Cracker	£1.75
Papadum	£1.00
SandekoBari	£3.25
Green salad with homemade dressing	

Please note that certain food may contain traces of nuts. Please talk to our staff if you have particular food allergy / intolerance. We will be glad to prepare your food according to your specification.

(N) = Nut (V) = Vegetarian
” =Hot ”” =Very Hot
