

## ACCOMPANIMENTS

86. Plain Yoghurt **D** £2.75  
Freshly-made live yoghurt.
87. Raita **D** £3.50  
Freshly-made live yoghurt with cucumber and cumin
88. Hario Salad **V V** £3.50  
Mixed green salad
89. Golveda Ko Aachar **V V** £2.95  
Nepalese style fresh tomato pickle prepared in coriander, garlic & peppercorn

## CLASSIC FAMOUS INDIAN DISHES

- Vegetable £9.50  
Chicken £9.95  
Lamb £10.95  
King Prawn £13.50

90. Korma **D N**  
It is very mild and cooked with coconut powder for a rich, creamy texture.
91. Makhani **D N**  
Roasted in a clay oven and then folded into creamy tomato sauce.
92. Tikka Massala **D N**  
Roasted in a clay oven and folded into cream sauce.
93. Dhansak **—**  
Good combinations of spices cooked with herbs and lentils.

Vegetarian **V** Vegan **V** Contain Nuts **N**  
Dairy **D** Gluten **G**  
Medium **—** Hot **≡** Very Hot **≡≡**

## DRINKS

101. House Wine (Red/White/Rose) £13.95  
102. Nepalese Beer (660ml) £5.50  
103. Coke/Diet Coke/Lemonade (1.75 Litre) £3.95

If there is a dish of your choice which is not on the menu, we will be pleased to prepare it, if circumstances allow

**Vegan & Halal friendly**

Please note that all food may contain traces of nuts.  
Please inform us of any allergies before ordering

DHANYABAD  
Thank you ordering with us.

94. Rogan Josh **—**  
This has the characteristics of herbs and freshly ground spices, with fresh ginger, garlic, tomatoes and onions.
95. Doo Piyaza **—**  
Chopped onion, prepared with medium spices and seasoned with ginger, garlic and coriander.
96. Jalfrezi **≡**  
A fairly hot dish prepared with chunks of capsicums, onions, fresh green chilies, soya sauce, vinegar and fresh herbs.
97. Madras **≡**  
A southern Indian dish with quite a hot and spicy taste highly flavoured with ginger, garlic, tomatoes and lemon juice.
98. Vindaloo **≡≡**  
A plentiful amount of chilies, ginger, garlic, tomatoes, lime juice and black pepper with aromatic herbs and spices. This dish is very hot.
99. Bhuna **—**  
Where spices are dry roasted in a pan to create a special sauce.
100. Biryani **—**  
Choice of vegetable, meat or king prawn cooked with mixed spices, potatoes, peas & mushrooms, served with mixed vegetable curry.  
Vegetables **V D** £12.95  
Chicken **D** £13.95  
Lamb **D** £14.95  
King Prawn **D** £15.95

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Gurkha Kitchen 75 High Street, Reigate Surrey, RH2 9AE  
Tel: 01737 226200 - [www.newgurkhakitchen.com](http://www.newgurkhakitchen.com)

## TAKEAWAY MENU

**FREE HOME DELIVERY**

3 Miles Radius for orders above £20.00

**01737 226200**

[www.newgurkhakitchen.com](http://www.newgurkhakitchen.com)

**10% DISCOUNT ON COLLECTION OVER £20**



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## **SURUWAT (STARTERS)**

01. Poppadum Plain or Spicy **V**  
(Served with pickle) **£0.95**

02. Junar (Mixed Starter) **£6.75**  
Special Combination of starters (Tejilo Maccha, Swadilo Kebab, Dayalu & Tareko Farshi) in traditional Nepalese Style.

**£6.95**

A typical Nepalese starter of Char-grilled Lamb marinated in traditional spices

04. Dayalu **V V** **£4.75**

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

05. Tareko Farshi **V V** **£4.75**

A classic snack of Nepal. Deep fried sliced courgette coated in popular Nepalese seasoned flour. Served with a mango sauce.

06. Vegetable Samosa **GDV** **£4.75**

Chef's special mildly spiced potatoes and green peas wrapped in homemade pastry dough and deep fried to golden perfection.

07. Onion Pakora **V** **£4.75**

Finely sliced onion coated with ground spiced flour, deep fried to crispy texture.

08. Chamri **V** **£4.95**

Cubes of cheese imbued with touch of herbs & spice then gently glazed in the clay oven, this dish will melt in your mouth and delight your palate.

09. Momo Veg/Chicken/Lamb **G D** **£5.95**

Steamed minced veg/chicken/lamb with Nepali spices dumplings served with a fresh Nepali Home-made achar (Pickle).

11. Nakasee **— D** **£5.25**

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

12. Sekuwa Parbat **— D** **£5.95**

Barbecued strips of lamb with a kiss of spice.

13. Swadilo Kebab **— D** **£5.95**

Minced lamb marinated in fresh herbs & fragranced spices.

14. Chicken Chilli **G** **£6.50**

Chicken cooked in garlic, ginger and soya with chillies and herbs. Its one of our most popular starters.

15. Tejilo Maccha **—** **£5.95**

Deep fried Tilapia fish marinated with ginger, garlic and spices, served with special sauce.

17. Prawn Sinka **— D** **£6.95**

Prawns marinated with ginger & garlic on a bamboo stick, served with special sauce.

18. Samosa Chaat **— DG** **£5.95**

Fried golden samosa, served with yoghurt, tamarin & green chutney.

## **CHULI CLAY OVEN (MAIN SIZZLER DISHES)**

19. Poleko Paneer **V D** **£9.95**

Cubes of Nepalese cottage cheese marinated with Nepalese herbs and spices.

20. Thulo Khukura **— D** **£9.95**

(Tandoori Chicken) Chicken on the bone marinated in mild spices with yoghurt and cooked in clay oven.

21. Rato Bhale **— D** **£10.50**

(Chicken tikka) Tender bite size pieces of boneless chicken seasoned in a rich blend of Nepalese spices, lemon juice and yoghurt, roasted in traditional clay oven.

22. Mitho Kebab **— D** **£10.95**

Minced lamb marinated in fresh ginger, garlic & herb with lip-smacking flavours and baked in a traditional clay oven

23. Phal Masu **— D** **£11.95**

(Lamb tikka) A tender piece of lamb fillet cooked in mild spices.

24. Lamb Shashlik **— D** **£11.95**

Boneless lamb marinated in special yoghurt & spices, then cooked with mushroom, tomatoes, onions and green peppers.

25. Seti Ko Machha **— D** **£13.50**

Gently charcoal flame, pieces of salmon marinated in our unique blend of fresh herbs.

26. Chicken Shashlik **— D** **£10.95**

Boneless chicken marinated in special yoghurt & spices, then cooked with mushroom, tomatoes, onions and green peppers.

## **MUKHYA KHANA HARU (MAIN DISHES)**

28. Prawn Soonkoshi **D** **£13.50**

King Prawn cooked in delicate spices & exotic flavours.

30. Gurkha Mix Platter **D** **£14.50**

Large chunks of thulo kukhura, rato bhale, Phal Masu, mitho kebabs, Paneer, King prawn marinated with homemade yoghurt & touch of herbs and spices from Nepal.

## **CHICKEN**

31. Kathmandu Chicken **—** **£10.95**

Tender marinated chicken cooked with pepper, onion, coriander, tomato, ginger, garlic and unique touch of spices popular in Kathmandu.

33. Saag Ra Chicken **—** **£10.95**

Tender pieces of chicken cooked with spinach in authentic gurkha style.

35. Rara Chicken **D N** **£9.95**

Barbecued chicken cooked in a mild tomato sauce with cream, honey and almond. Refreshes with unique tastes unlike any other dishes.

36. Khasar Chicken **D N** **£9.95**

Creamy and mild delicately flavoured chicken, pan fried in carom seeds (This dish is served on special occasions in Nepal.)

37. Khurshani Chicken **—** **£9.95**

Barbecued chicken cooked with fresh chillies, pepper, coriander, herbs and spices. Proper hot curry delicacy for spice lovers.

38. Kukhura **D N** **£9.95**

Delicate and mild flavoured chicken cooked with cream and tomato sauce with Nepalese herbs.

39. Nepalese Green Chicken **— D** **£10.95**

Tender pieces of clay oven chicken, cooked with fresh mint, coriander, green peppercorn with ginger and garlic. This is the most popular traditional chicken curry in Nepal.

40. Gurkhali Chicken **—** **£9.95**

Boneless chicken cooked in Nepalese herbs & spices, fresh coriander and mint.

## **LAMB**

42. Saag Ra Lamb **—** **£10.95**

Tender pieces of lamb cooked with spinach in authentic gurkha style.

43. Pokhareli Lamb **—** **£10.95**

The Classic rich spiced lamb dish from western Nepal.

44. Rato Piro Lamb **—** **£10.95**

Tender pieces of boneless lamb cooked with a hot and spicy sauce prepared from the recipes of the legendary sherpas.

45. Mayalu Lamb **D N** **£10.95**

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

46. Khasi Tang **—** **£12.95**

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

47. Sherpa Lamb **—** **£10.95**

Boneless lamb cooked with peppers, ginger, garlic and special spices from Nepal.

## **SEAFOOD**

48. Jhol Machha **—** **£12.95**

Tilapia fish curry, cooked with garlic, ginger & tomato.

49. Trishuli Ko Machha **D N** **£13.95**

Chargrilled Salmon cooked in medium spicy sauces, green pepper and tomatoes.

50. Prawn Aishwarya **D N** **£13.50**

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

51. Phewa King Prawn **—** **£13.50**

King Prawn cooked in Nepalese herbs and spices, coriander and mint.

52. King Prawn Saag **—** **£13.50**

King Prawn cooked with spinach in authentic gurkha style.

## **TIJUAN KO PARIKAR (VEGETABLESIDE DISHES)**

53. Gurkha Aloo **V** **£4.75**

Diced potatoes delicately prepared in turmeric & cumin seeds. (Gurkha's Favourite)

54. Piro Aloo **— V** **£4.75**

Diced potatoes fried with ginger, garlic, chilli and turmeric.

55. Gharko Daal **V** **£4.75**

A delicious black lentil simmered and tempered with green chilli, ginger and onions, tomatoes and Nepalese herbs perfection to Nepalese style.

56. Jhaneko Daal **V** **£4.75**

Combination of yellow, toor, red and moong lentils delicately tempered and seasoned with chef's special herbs and garlic.

57. Bhindi **V** **£4.95**

Fresh okra cooked with Nepalese herbs and spices.

58. Palungo Saag **V** **£4.95**

Spinach sautéed with fenugreek seeds, full of goodness & delicious, A Nepal favourite.

59. Saag ra Aloo **V** **£4.95**

Potato and fresh spinach cooked with aromatic Nepalese herbs and spices.

60. Saag ra Paneer **V D** **£4.95**

Spinach & cottage cheese cooked with thin aromatic sauce.

61. Chana Masala **V** **£4.95**

Chickpeas cooked in ginger and garlic with a mixture of spices.

62. Bhanta Tarkari **V** **£4.95**

Chargrilled marinated aubergine, cooked fresh to our very own recipe.

63. Aloo ra Cauli **V** **£4.95**

Potato and cauliflower cooked in a onion and tomato sauce.

64. Chiau (mushroom) **V** **£4.95**

Shallow fried fresh button mushrooms with Nepalese herbs.

65. Kerau Paneer **V D** **£4.95**

Pan fried cottage cheese cooked with green peas in onion sauce.

66. Hariyo Miss Mass **V** **£5.75**

Seasonal Vegetables count towards your 5 A DAY, stir-fried in soya sauce with ginger & garlic.

67. Vegetable Tapari **V G** **£14.95**

A selection of fresh vegetables including (Gurkha Aloo, Chana Masala, Saag & Hariyo Miss Mass).

## **NEPALESE CHOW-CHOW (NOODLES)**

85. Vegetables/Chicken/Lamb **G** **£8.50**

Stir fried noodles prepare in a Nepalese style.

## **BHAAT KO PARIKAR (RICE SPECIALITIES)**

68. Bhaat **—** **£3.50**

Boiled aromatic rice.

69. Rasilo Bhaat **D** **£3.75**

Basmati rice flavoured with cinnamon, bay leaves, cloves and cardamom.

71. Chiau Bhaat **—** **£3.95**

Aromatic basmati rice with mushroom and herbs.

72. Bhute Ko Bhat **—** **£3.95**

Fresh Boiled basmati rice fried with egg & vegetables.

73. Nariwal Ko Bhat **D N** **£3.95**

Rice cooked with coconut.

## **(HOME MADE NAAN BREAD & ROTI)**

75. Plain Naan **G D** **£3.50**

Traditional Naan leavened bread baked with refined flour, enriched with eggs and milk.

76. Garlic Naan **G D** **£3.75**

Leavened Naan Bread topped with fresh garlic, coriander leaves and roasted in the clay oven.

77. Cheese Naan **G D** **£3.75**

Leavened Naan Bread stuffed with cheeses and roasted in the clay oven.

78. Guliyo Naan **G N D** **£3.75**

Stuffed with a rich mixture of ground almonds, coconut and sultanas.

79. Kachela Naan **G D** **£3.75**

Stuffed ground lamb, mildly, spiced and baked in clay oven.

80. Piro Naan **— G D** **£3.75**

Fine chopped green chilli with leavened bread.

81. Gurkha Naan **G D** **£4.50**

Ground Chicken Tikka with garlic and onions.

82. Tandori Plain Paratha **G D** **£3.50**

Layered flat bread made with whole wheat flour and butter.

83. Tandori Stuff Paratha **G D** **£3.75**

Unleavened bread stuffed with mildly spiced potatoes.

84. Roti **G D** **£2.75**

Unleavened whole wheat bread baked in clay oven