SPECIAL FOUR COURSE MEAL £29.95

Pre Starters Popadums with pickles

Starters

Mixed Vegetable Starter ♥ Onion pakora, potato pate and fried courgette.

Chicken Khutta ♥ Chicken lollipop marinated in chef's special sauce.

Hass Ko Choila ♥ Chargrilled tender duck marinated with Nepalese herbs & spices.

Mari Squid ♥ Fried squid served with soya sauce with herbs and spices.

Stuffed Mushroom ♥ Mushroom stuffed with minced lamb and battered fried.

Mains

Kathmandu Sabji ♥ Mix of fresh vegetables cooked in kathmandu style.

Garlic Chilli Chicken ♥ Traditional chicken cooked with rich garlic essence and herbs.

Rani Prawn ♥ King prawn prepared as in The Royal kitchen of Nepal.

Everest Lamb * Tender lamb cooked with red wine and served in a rich & creamy sauce.

Shashlik Chicken marinated and barbecued with pepper and onions.

Khola Ko Macha ♥ Tilapia fish curry, cooked with garlic, ginger and tomatoes.

Side Dishes

Hariyo Miss Mass Your 5 a day seasonal vegetables stir fried in sesame oil.

Gurkha Aloo Diced potatoes delicately prepared in turmeric & cumin seeds.

Jhaneko Daal Yellow lentil delicately tempered and seasoned with chef's special herbs and garlic.

> Bhindi Fresh okra cooked with Nepalese herbs and spices.

With Raslio Bhaat (Pilau Rice) or NAAN (Home made bread)

Dessert

Pistachio Kulfi

Medium Spice • -

OPENING HOURS

Open 7 Days a week including Bank Holidays All week: 12:00pm - 2:30pm & 5:30pm - 11:00pm (10.00pm on Sundays)

> Gurkha Kitchen 75 High Street, Reigate Surrey, RH2 9AE Tel: 01737 226200 - www.newgurkhakitchen.com