



# MENU



# KHAJA KO PARIKAR (STARTERS)

<b>1. VEGETABLE KHAJA (VEGETABLE SPRING ROLL)</b>   	<b>£5.50</b>
<i>Mixed vegetables lightly cooked, wrapped in wheat flour pastry &amp; deep-fried. Served with salad and chutney.</i>	
<b>2. ALOO PAKODA (POTATO FRITTERS- HOT)</b>   	<b>£5.50</b>
<i>Balls of mashed potatoes mixed with dry red chillies, onions, mustard &amp; spices, coated in gram flour batter and deep-fried. Served with chutney.</i>	
<b>3. PYAJKO PAKODA (ONION BHAIJ)</b>  	<b>£5.50</b>
<i>Sliced onions covered in spiced gram flour batter and deep-fried. Served with salad and tomato chutney.</i>	
<b>4. TEEN TAREKO (VEGETABLE FRITTERS)</b>  	<b>£5.50</b>
<i>Slices of potato, aubergine &amp; courgette coated in flavored gram flour batter and deep-fried, served with salad &amp; tomato chutney.</i>	
<b>5. PANEER PAKODA (COTTAGE CHEESE FRITTERS)</b>  	<b>£7.95</b>
<i>Spiced paneer cubes deep-fried in a flavourful batter. Served with tomato chutney.</i>	
<b>6. CHYAU PURI (MUSHROOM PURI)</b> 	<b>£6.75</b>
<i>Deep-fried marinated mushroom cooked with chopped onions, tomatoes and capsicum in tomato base sauce. Served with puri (deep-fried puffed bread) and salad.</i>	
<b>7. MOMO (LAMB, CHICKEN OR VEGETABLE DUMPLINGS)</b>  	<b>£6.50</b>
<i>Nepalese style steamed dumplings served with typical Nepalese chutney.</i>	
<b>8. SINKA KUKHURA (SKEWERED CHICKEN)</b>  	<b>£5.95</b>
<i>Boneless chicken lightly marinated in spiced corn flour sauce and served in a bamboo skewer with salad &amp; chutney.</i>	
<b>9. KALEJO BHUTUWA (CHICKEN LIVER)</b> 	<b>£6.95</b>
<i>Chicken liver fried using traditional Nepalese recipe. Nepalese's favorite. Served in a poppadum bowl.</i>	
<b>10. MEAT BALL (MEDIUM OR HOT)</b>  	<b>£6.75</b>
<i>Minced lamb mixed with chopped garlic, spring onion, egg, corn flour &amp; spices and deep-fried, then cooked in a tasty tomato base sauce.</i>	
<b>11. KHASI KEEMA (MINCED LAMB)</b> 	<b>£6.95</b>
<i>Minced lamb mixed with chopped onions, ginger, cumin seeds &amp; fresh coriander and cooked in tandoor.</i>	
<b>12. FISH PAKODA (SALMON FRITTERS)</b>  	<b>£6.95</b>
<i>Salmon cubes coated in flavoured gram flour batter and deep-fried. Served with salad &amp; chutney.</i>	
<b>13. MIXED STARTER</b>  	<b>£6.75</b>
<i>Combination starter of momo, prawn, sinka kukhura, aloo pakoda and fish pakoda. Served with salad and chutney.</i>	
<b>14. RANA KHANDANI (FRIED LAMB - MEDIUM)</b> 	<b>£7.75</b>
<i>A delicious starter of the traditional Rana Family. Cooked lamb fried with onions, tomatoes &amp; capsicum in tomato base sauce. Garnished with cucumber, carrot and tomatoes.</i>	
<b>15. PRAWN PURI</b>  	<b>£7.75</b>
<i>Deep-fried marinated prawn cooked with chopped onions, tomatoes and capsicum in tomato base sauce. Served with puri (deep-fried, puffed bread) and salad.</i>	
<b>16. POLEKO MACHA (CHARGRILLED SALMON)</b>  	<b>£9.50</b>
<i>Salmon cubes marinated in yoghurt, fresh herbs &amp; spices, and chargrilled in clay oven.</i>	

# CHULAKO PARIKAR (CLAY OVEN- DRY DISHES SERVED IN SIZZLER)

**17. UNEKO PANEER**    
**(COTTAGE CHEESE- MEDIUM)** £11.50

*Marinated cottage cheese char-grilled in clay oven.*

**18. POLEKO RATO KUKHURA**   
**(CHICKEN TIKKA- MEDIUM)** £11.95

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

**19. PAHADI KUKHURA**    
**(GREEN CHICKEN- HOT)** £11.95

*A tasty dish of boneless chicken marinated in yoghurt, fresh mint and green chillies.*

**20. VEGETABLE SPECIAL (MEDIUM)**     
£11.95

*Stuffed potato (stuffing: sesame seeds, cashew nuts, raisins, spinach, cottage cheese), mushrooms, cottage cheese, cauliflower and potato cooked in tandoor.*

**21. GURKHA KHASI**   
**(CHAR-GRILLED LAMB)** £12.75

*Sliced lamb, char-grilled using highly flavoured Nepalese recipe creating a very tasty dish.*



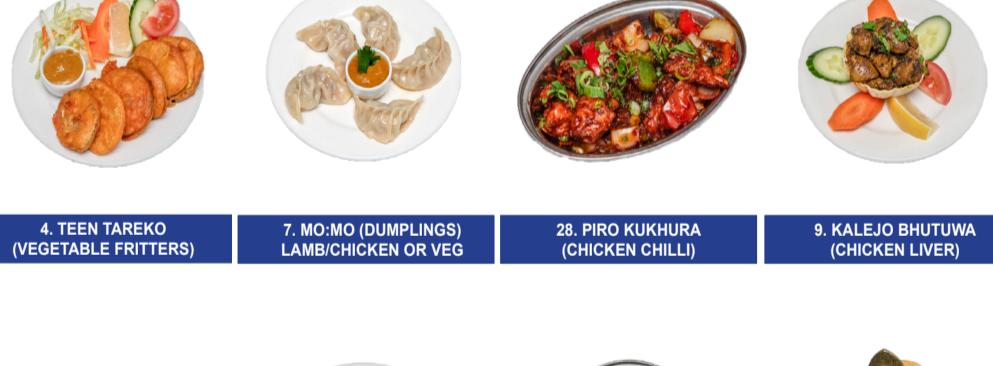
**22. GURKHA PALACE SPECIAL**      
**(MIXED GRILL- MEDIUM)** £15.50

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

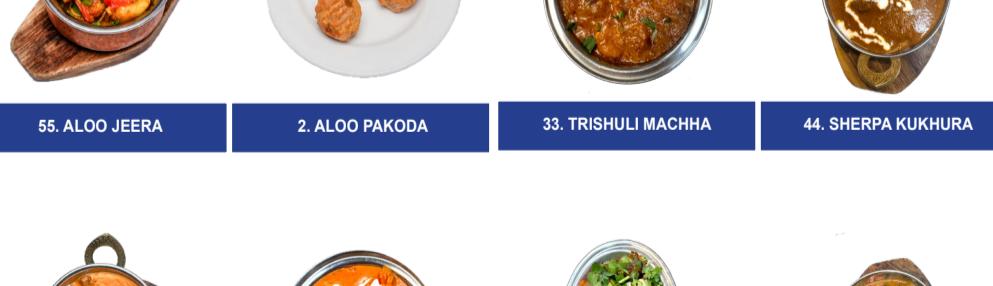
**23. POLEKO MACHA**  
**(CHARGRILLED SALMON)** £15.50

*Salmon cubes marinated in yoghurt, fresh herbs & spices, and chargrilled in clay oven.*

## ITEMS TO TASTE



4. TEEN TAREKO (VEGETABLE FRITTERS) 7. MO:MO (DUMPLINGS) LAMB/CHICKEN OR VEG 28. PIRO KUKHURA (CHICKEN CHILLI) 9. KALEJO BHUTUWA (CHICKEN LIVER)



55. ALOO JEERA 2. ALOO PAKODA 33. TRISHULI MACHHA 44. SHERPA KUKHURA



49. RASHILO KHASI 32. MIS MAS MASU 26. PORK BELLY 46. KHASI SAAG

## **BHANCHHE BISESTHA**

### **(CHEF'S SPECIAL)**

<b>24. SABJI GUCHHA</b>	£11.50
<b>(POTATO WITH CHEESE- MEDIUM)</b>   	
<i>A dish made of mashed potatoes stuffed with cheese. Must for potato and cheese lovers.</i>	
<b>25. PANEER CHILLI</b>  	£11.75
<i>A popular indo-chinese appetiser made of deep-fried paneer tossed with red and green capsicums and red onions in a sweet, spicy, hot and tangy sauce.</i>	
<b>26. PORK BELLY</b>	£12.95
<i>Deep-fried marinated pork belly sauteed with diced tomatoes, onions and capsicum in tomato sauce and chilli oil.</i>	
<b>27. PORK CURRY WITH SPINACH</b>	£12.95
<i>A hearty wholesome Nepali curry made of tender pork belly with spinach in a rich aromatic gravy.</i>	
<b>28. PIRO KUKHURA</b>	£12.50
<b>(CHICKEN CHILLI - MEDIUM OR HOT)</b>     	
<i>A very special dish of deep-fried marinated chicken cubes, diced tomatoes, onions and capsicum sauteed with tomato sauce and chilli oil.</i>	
<b>29. STAFF CURRY (BONELESS LAMB - MEDIUM)</b>	£12.95
<i>Chef's own style of home-made lamb curry.</i>	
<b>30. HARIYO KUKHURA (GREEN CHICKEN-VERY HOT)</b>  	£12.75
<i>A tasty dish of boneless char-grilled chicken marinated in yoghurt, fresh mint and green chillies, cooked in hot sauce.</i>	
<b>31. KATHMANDU KUKHURA (CHICKEN - MILD)</b>  	£13.75
<i>Boneless tandoori chicken cooked in mild masala sauce.</i>	
<b>32. MIS MAS MASU (MEAT FEAST - MILD)</b>  	£15.50
<i>A combination of char-grilled lamb, boneless chicken and king prawn cooked in mild masala sauce.</i>	
<b>33. TRISHULI MACHHA (MONKFISH-MED-MILD)</b>   	£18.50
<i>Diced cubes of monkfish cooked with medium to mild flavoured sauce made from fresh herbs and spices.</i>	

## **JHINGE MACHHA**

### **(PRAWN DISHES)**

<b>34. JHINGE MACHHA (MEDIUM OR HOT)</b>  	£12.75
<i>Shrimps cooked in medium sauce.</i>	
<b>35. RUPA PRAWN (MILD)</b>   	£15.95
<i>King prawn cooked in sauce made from coconut milk, cashew nuts, onion sauce, herbs and cream giving a distinctive rich flavour.</i>	

<b>36. PHEWA PRAWN (MEDIUM)</b>  	£15.95
<i>King prawn cooked in succulent sauce made from onion, tomato, ginger and spices.</i>	

## **KUKHURAKO PARIKAAR**

### **(CHICKEN DISHES)**

#### **37. KUKHURAKO MASU (MEDIUM)**

Tender boneless chicken cooked in medium spiced sauce.



£11.95

#### **38. LEDHO KUKHURA (MEDIUM)**

Char-grilled chicken cubes cooked in thick sauce of medium flavour.

£11.95

#### **39. KUKHURA ROGAN (MEDIUM)**

A very tasty chicken dish cooked with rogan oil, butter, onion and spices in a tomato base.

£11.95

#### **40. KUKHURA CHANA (MEDIUM OR HOT)**

£11.95

Chicken and chickpeas cooked with onions, grilled pepper, tomato, chilli oil and spices.

#### **41. RATO KUKHURA (CHICKEN TIKKA MASALA-MILD)**

£12.50

Char-grilled chicken finely cooked in creamy Nepalese masala sauce.

#### **42. KUKHURA SAAG (MEDIUM)**

£11.95

Chicken cooked with spinach and flavoured with fenugreek leaves.

#### **43. TARAI KUKHURA**



£12.50

Char-grilled sliced chicken cooked with fresh peppers, onions & herbs with a hint of yoghurt. Served hot.



#### **44. SHERPA KUKHURA**



£12.50

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)**

#### **45. KHASIKO MASU (MEDIUM)**

£12.95

Tender boneless lamb cooked in medium spiced sauce.



#### **46. KHASI SAAG (MEDIUM)**

£12.95

Lamb cooked with spinach and flavored with fenugreek leaves.

#### **47. KHASI ROGAN (MEDIUM)**

£12.95

A very tasty lamb dish cooked with rogan oil, butter, onion and spices in a tomato base.

#### **48. LEDHO KHASI (MEDIUM)**

£12.95

Char-grilled lamb cooked in thick sauce of medium flavor.

#### **49. RASHILO KHASI**



£12.95

#### **(LAMB TIKKA MASALA) (MILD/ MEDIUM)**

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



#### **50. TARAI KHASI (HOT)**



£12.95

Char-grilled lamb cooked with fresh peppers, onions & herbs with a hint of yoghurt. Served hot.

#### **51. PIRO KHASI (MEDIUM OR HOT)**

£13.50

A very special dish of deep-fried marinated lamb, diced tomatoes, onions and capsicum sauteed with chilli oil and tomato sauce.

## TARKARI (VEGETABLES)

52. BHENTA TARKARI <span style="color: green;">V</span>	£7.50
<i>Sliced aubergine cooked with fresh herbs and spices.</i>	
53. CHANA MASALA (HOT) <span style="color: orange;">D V G</span>	£7.50
<i>Chickpeas cooked with different spices.</i>	
54. KERAU PANEER (MEDIUM- MILD) <span style="color: green;">V G D</span>	£7.50
<i>Green peas &amp; cottage cheese cooked in medium to mild sauce.</i>	
55. ALOO JEERA <span style="color: green;">V</span>	£7.50
<i>Diced potatoes fried with cumin seeds to create a traditional Nepalese dish.</i>	
56. CHAMSOOR SAAG <span style="color: green;">V</span>	£7.50
<i>Fresh spinach lightly fried using different herbs.</i>	
57. SAAG ALOO <span style="color: green;">V</span>	£7.50
<i>Spinach &amp; potatoes cooked in Nepalese spices and herbs.</i>	
58. SAAG PANEER <span style="color: green;">V D</span>	£7.50
<i>Spinach &amp; cottage cheese cooked in different herbs and spices.</i>	
59. KALO DAAL <span style="color: green;">V</span>	£7.50
<i>Black lentils cooked in typical village style. Simple, yet delicious.</i>	
60. PAHELO DAAL <span style="color: green;">V</span>	£7.50
<i>Yellow lentils cooked in Nepalese style. Very delicious.</i>	
61. BHINDI TARKARI <span style="color: green;">V</span>	£7.50
<i>Fresh lady's finger (okra) cooked with spices and herbs.</i>	
62. CHYAUKO TARKARI <span style="color: green;">V</span>	£7.50
<i>Fresh mushrooms cooked in onion and tomato sauce.</i>	
63. CAULI BHAJI <span style="color: green;">V</span>	£7.50
<i>Cauliflower cooked in tomato and onion sauce.</i>	
64. MIS MAS TARKARI <span style="color: green;">V</span>	£7.50
<i>Assorted fresh vegetables lightly fried in Nepalese herbs and spices.</i>	
65. ALOO TAMA BODI <span style="color: green;">V</span>	£7.50
<i>A traditional Nepali stew made with fermented bamboo shoots, potatoes and black-eye beans.</i>	

## BHAT KO PARIKAR (RICE DISHES)

66. SETO BHAT (PLAIN RICE)	£3.75
<i>Delicious aromatic steamed basmati rice.</i>	
67. PALACE BHAT (PILAU RICE) <span style="color: orange;">D</span>	£4.10
<i>Steamed rice cooked in ghee, milk, bay leaf, cardamoms, nuts &amp; saffron flavoured.</i>	
68. CHYAU BHAT (MUSHROOM RICE) <span style="color: orange;">D D D</span>	£4.10
<i>Nepalese style mushroom fried basmati rice.</i>	
69. BHUTEKO BHAT (EGG-FRIED RICE) <span style="color: orange;">D D D</span>	£4.10
<i>Egg-fried basmati rice with green peas and carrots.</i>	

## BRIYANI

70. Vegetable	£10.95
71. Chicken	£11.95
72. Lamb	£12.95
73. King Prawn	£16.95
74. Mixed Birayani <i>(chicken, lamb &amp; king prawn)</i>	£16.95

## NOODLES

75. Vegetable	£9.95
76. Chicken	£10.95
77. Lamb	£11.95
78. Mixed Noodles <i>(chicken, lamb &amp; king prawn)</i>	£13.95

## ROTI KO PARIKAR (NAAN & ROTI)

79. CHAPATI	●	£2.50
80. ROTI	●	£3.25
81. SADA ROTI (PLAIN NAAN)	●●	£3.75
82. LASUN ROTI (GARLIC NAAN)	●●●	£3.95
83. MITHO ROTI (SWEET NAAN)	●●●●	£3.95
85. KEEMA ROTI (MINCED LAMB NAAN)	●●●●	£3.95
86. KHURSANI ROTI (CHILLI NAAN)	●●●●	£3.95
87. PARATHA	●●●	£3.95



## ARU (ON THE SIDE)

88. DAHI	●	£2.99
	Plain yoghurt. Helps to digest food.	
89. POPPADUMS	●	£0.99
90. LIME PICKLE		£0.99
91. CHUTNEYS TRAY		£2.00

(Onion Salad / Mint Sauce / Mango Chutney)

## SET MEAL (PER PERSON) £26.95

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
					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



NO MATTER THE OCCASION  
WE CATER TO IT

## OUTSIDE CATERING

Birthday, Weddings, Anniversary, Parties,  
Social Gatherings, Meetings & Corporate Parties

ADULT  
£14.95  
  
CHILDREN (UNDER 10)  
£8.95

# SUNDAY

## Buffet

EVERY SUNDAY

12:00 PM - 3PM



## OPENING HOURS

### SUNDAY

12 PM - 3 PM (Buffet)  
6 PM - 10 PM

### MON - SAT

12 PM - 2 PM &  
6 PM - 10:30 PM



SCAN ME

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