



Welcome to Gurkha Curry Lounge  
"Gurkha Curry Lounge" is truly a place of gathering  
A place of celebration  
A place of pleasure and a place to be happy

Atithi Devo Bhavah "The Guest is God"



[www.gurkhacurrylounge.co.uk](http://www.gurkhacurrylounge.co.uk)

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# PLATTER

Our Selective Cuisine is only for Two or More People Served With Nice Bottle Sauvignon Blanc or Bottle of Prosecco

## STARTER

### Gurkhali Salmon Tikka

*Fresh salmon marinated with spices & barbecued in the clay oven*

### Tandoori Lamb Chops

*Beautifully Marinated Lamb Chops Cooked in Tandoori Oven*

### Gurkha Chicken Tikka (Dairy)

*Breast Of Chicken Tikka Marinated With Spices, Garlic, Ginger,Chilli, Soft Cheese.*

### Gurkha Chilli Paneer v (Dairy)

*Pan Fried Homemade Cottage Cheese with Mix Peppers, Onions, Garlic, Ginger and Fresh Green Chillies*

## MAIN COURSE

### Malabar Prawn (Dairy)

*King Prawns Cooked with Malabar Spices and Coconut Milk*

### Chicken Lasun Khursani

*Tender Pieces Of Chicken Cooked with Fresh Green Chillies, Garlic, and Spring Onions - Hot!*

### Hariyali Lamb

*Lamb cooked with fresh mints, spring onion & Nepalese spices*

### Gurkha Vegetable Masala v

*Mixture of vegetables with masala sauce*

## SIDE DISHES

### Saag Aloo

*Spinach & potato cooked with onion sauce*

**Main Course Served With Special Fried Rice, Pilau Rice and Mixture of Nan Breads**

## DESSERT

**House Special Dessert or Liquored Coffee**

**“Indulge with Gurkha Curry Lounge Experience”**

**£45pp With Bottle of Sauvignon Blanc**

**£50pp With Bottle of Prosecco**

Some dishes can be cooked/prepared Mild, Medium or Hot upon request. For Food Allergies & Intolerances, please speak to a member of staff about the ingredients in your meal, when placing your order.

*To assist you in your choice*

 **Medium**

 **Hot**

 **Extra Hot**

# STARTERS Starters can be ordered as main courses.

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|-----|--|-------|
| 1.  | <b>Manchurian V</b><br><i>Crispy vegetable pakoras, pan-fried with touch of garlic ,ginger, spring onions, coriander with tamarind and balsamic reduction</i>          | £5.25 |
| 2.  | <b>Onion Bhaji VG</b><br><i>Served with chutney</i>  | £4.75 |
| 3.  | <b>Gurkhali Chilli Paneer (Dairy) (C)</b><br><i>Pan fried homemade cheese with mix peppers ,ginger ,fresh green chillies hot!</i>                                      | £5.75 |
| 4.  | <b>Chilli Garlic Mushroom (C) VG</b><br><i>Fresh mushroom battered and sauteed with fresh garlic , ginger &amp; spring onions</i>                                      | £4.75 |
| 5.  | <b>Veg Platter (Gluten)</b><br><i>Veg samosa, onion bhaji, stuffed mushrooms</i>   | £5.25 |
| 6.  | <b>Lamb or Veg Momo (Gluten) "Most popular Nepalese Appetiser"</b><br><i>Lamb or veg dumpling served with tomato chutney (Please allow minimum 20 minute to serve)</i> | £5.50 |
| 7.  | <b>Chilli Soya (C) (C) VG</b><br><i>Pan fried soya chunks with peppers, ginger &amp; fresh green chillies</i>  | £4.95 |
| 8.  | <b>Lamb or Veg Samosa (Gluten)</b> <i>Served with mint sauce</i>   | £4.75 |
| 9.  | <b>King Prawn Puri (Gluten)</b><br><i>King prawns cooked with Nepalese spices and served with deep fried bread "puri"</i>  | £7.95 |
| 10. | <b>Prawn Puri (Gluten)</b><br><i>Prawn cooked with Nepalese spices and served with deep fried bread "puri"</i>   | £5.25 |
| 11. | <b>Tandoori Lamb Chops (Dairy)</b><br><i>Marinated lamb chops cooked in tandoori oven served with chefs special chutney</i>  | £7.95 |
| 12. | <b>Chilli King Prawn (C)</b><br><i>Pan-fried marinated king prawn cooked with fresh green chilli, garlic &amp; spring onion <b>Hot!</b></i>                            | £7.95 |
| 13. | <b>Chilli Chicken (C) "Most Popular"</b><br><i>Pan fried chicken, sauteed with fresh green chilli, mix pepper and onions <b>Hot!</b></i>                               | £5.25 |
| 14. | <b>Gurkhali Tikka (Dairy)</b><br><i>Breast of chicken tikka marinated with spices, garlic, ginger, chilli, soft cheese and served with mint chutney</i>                | £5.50 |
| 15. | <b>King Prawn Butterfly (New) (Gluten)</b><br><i>King prawn fried with Nepalese herbs and spices</i>   | £7.95 |
| 16. | <b>Chicken/Lamb Tikka (Dairy)</b><br><i>Breast of chicken tikka marinated with spices , garlic, ginger, chilli, yoghurt &amp; served with chutney</i>                  | £5.50 |
| 17. | <b>Sheek Kebab</b><br><i>Marinated lamb mince barbecue in the clay oven</i>  | £5.75 |
| 18. | <b>Gurkhali Salmon Tikka (Dairy)</b><br><i>Fresh salmon marinated with special Nepalese spices and barbecue in the clay oven</i>                                       | £7.75 |
| 19. | <b>Lamb Sekuwa (Dairy)</b><br><i>Spice of lamb tikka, sautéed with fresh garlic , ginger, chilli and various spices</i>  | £5.75 |
| 20. | <b>Mixed Starter (Dairy)</b><br><i>Lamb Chop, Gurkha Tikka, Tandoori King Prawn, Salmon Tikka</i>  | £8.45 |
| 21. | <b>Papadoms (Spicy or Plain)</b>   | £0.90 |
| 22. | <b>Pickle Tray</b>   | £1.95 |

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 **Medium**

 **Hot**

 **Extra Hot**



# TANDOORI DISHES (Clay Oven)

These dishes are marinated with Nepalese spices and barbecued in a Tandoori oven served with plain Nan Bread  
(£0.50p extra charge apply for other Nan Breads)

<b>22a. Chicken /Lamb Shaslik (Dairy)</b>	<b>£11.95</b>
<i>Chicken or lamb tikka with green peppers ,onion &amp; tomatoes</i>	
<b>23. Tandoori Mix Grill (Dairy)</b>	<b>£14.95</b>
<i>Mix platter of tandoori lamb chops ,tandoori chicken ,sheek kebab and chicken tikka</i>	
<b>24. Tandoori Lamb Chops (Dairy)</b>	<b>£13.95</b>
<i>Marinated in Nepalese herbs, cooked in clay oven, served with fresh vegetable and red chilli sauce</i>	
<b>25. Garlic Chicken Niblets (New) (C)</b>	<b>£11.95</b>
<i>Chicken niblets on the bone marinated with fresh garlic &amp; herbs. Cooked in clay oven</i>	
<b>26. Tandoori King Prawn (Dairy)</b>	<b>£15.95</b>
<i>King prawn with various spices cooked in clay oven</i>	
<b>27. Gurkhali Salmon Tikka (Dairy)</b>	<b>£13.95</b>
<i>Fresh salmon marinated with various spices and barbecue in clay oven</i>	
<b>28. Tandoori Chicken (Dairy)</b>	<b>£11.95</b>
<i>Marinated chicken on the bone with various spices and barbecue in clay oven</i>	
<b>29. Paneer Shashlick (Dairy)</b>	<b>£11.95</b>
<i>Homemade cheese ,marinated in spices and cooked in clay oven with mix pepper &amp; onion</i>	
<b>30. Chicken Tikka (Dairy)</b>	<b>£11.95</b>
<i>Boneless chicken pieces marinated in yoghurt, fresh spices &amp; cooked in clay oven</i>	

## CHEF'S RECOMMENDATIONS (Nepalese Dishes)

<b>31. Chicken Naga Special (C)(C)(C)(C)</b>	<b>£10.95</b>
<i>Cooked with Nepalese herbs, spices &amp; naga pickle</i>	
<b>32. Kholo Ko Machha (Mustard/Nuts/Dairy)</b>	<b>£12.45</b>
<i>Marinated salmon cooked with crusted mustard, coconut cream, touch of garlic, ginger and coriander</i>	
<b>33. Sherpa Masala Chicken (C)(C)(C) "Most Popular"</b>	<b>£10.95</b>
<i>Barbecued sliced chicken cooked with Nepali herbs &amp; green chilli – Extra Hot!</i>	
<b>34. Chati Kukhura</b>	<b>£10.95</b>
<i>Chicken cooked with fresh mushrooms, green peas in chef special spices &amp; flavoured with green herbs</i>	
<b>35. Everest Curry (Mild) (Dairy) "Most Popular"</b>	<b>£11.95</b>
<i>Combination of chicken, lamb, prawn cooked with various Nepalese spices</i>	
<b>36. Lamb Bhutuwa "Most Popular" (C)</b>	<b>£10.95</b>
<i>Boneless lamb cooked with green herbs, spices &amp; spring onions</i>	
<b>37. Chicken Lasun Khursani (C)</b>	<b>£10.95</b>
<i>Tender pieces of chicken cooked with fresh green chillies, garlic and spring onions - Hot!</i>	
<b>38. Gurkha Special Karahi "Most Popular" (C)</b>	<b>£12.95</b>
<i>Mixture of barbecued chicken, lamb, king prawn cooked with tomatoes, capsicum and coriander in medium spices with red wine tossed in an iron souk</i>	
<b>39. Chicken Chilli Masala (Dairy) (C)</b>	<b>£10.95</b>
<i>Barbecued chicken cooked in Nepalese spices with creamy masala sauce touched with fresh green chillies and spring onions – Hot!</i>	
<b>40. Gurkhali Chicken or Lamb (Dairy) (C)</b>	<b>£10.95</b>
<i>Boneless chicken or lamb with Nepalese herbs cooked with yoghurt &amp; green chillies - Hot!</i>	
<b>41. Himalayan Garlic Lamb (C)</b>	<b>£10.95</b>
<i>Boneless lamb cooked with fresh garlic, ginger, green chillies &amp; spring onions</i>	

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To assist you in your choice

 **Medium**

 **Hot**

 **Extra Hot**

# KHUKURI DISHES

These dishes are cooked with Nepalese hot and flavoursome spices served with jeera rice, It has a Gurkha's favourite herbs and spices including fresh spring onion, ginger, garlic, green chilli with touch of sichuan pepper, you will get the real taste of Gurkhas - **Hot!**

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|-----|--------------------------------|--------|
| 42. | <b>Chicken</b> 🌶️              | £13.95 |
| 43. | <b>Lamb</b> 🌶️                 | £14.95 |
| 44. | <b>King Prawn or Salmon</b> 🌶️ | £15.95 |
| 45. | <b>Paneer</b> 🌿 🌶️             | £13.95 |

# CHEF PLATTER

All our Chef's Platter are Dine in only

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|-----|--|--------|
| 46. | <b>Sea Bream (Dairy)</b><br><i>Pan fried marinated fillet of sea bream served with creamy sauce, jeera rice &amp; nan bread</i>  | £15.95 |
| 47. | <b>Malabar Prawn (Dairy/Nuts/Gluten)</b><br><i>King prawns cooked with malabar spices &amp; coconut milk, served with jeera rice</i>   | £16.95 |
| 48. | <b>Gurkhas Vegetarian Thali v (Dairy/Nuts/Gluten)</b><br><i>Mix platter of saag paneer, tarka daal, gurkha vegetables, nan bread &amp; pilau rice</i>  | £15.95 |
| 49. | <b>Gurkhas Non Veg Thali (Dairy/Nuts/Gluten)</b><br><i>Platter of Gurkhali Lamb, Chati Khukura, Chicken Chilli masala, nan bread &amp; pilau rice</i>  | £15.95 |
| 50. | <b>GCL King Prawn Most Popular (Dairy/Nuts/Gluten)</b><br><i>Chef's favourite king prawn! Mild &amp; creamy dish cooked with herbs &amp; spices all the way from Himalayas, served with jeera rice &amp; nan bread</i> | £16.95 |
| 51. | <b>Lamb Shanks (Dairy/Eggs)</b><br><i>Part of lamb leg on the bone, cooked with tomato, onions &amp; various Nepalese spices &amp; served with jeera rice &amp; nan bread</i>  | £16.95 |

# PRAWN DISHES

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|-----|--|--------|
| 52. | <b>Garlic Prawn Masala (Dairy)</b><br><i>Nepalese spices &amp; creamy masala sauce with fresh garlic</i>                             | £10.95 |
| 53. | <b>King Prawn Dopiaz (Dairy)</b><br><i>Medium spiced cooked with extra onions</i>  | £12.95 |
| 54. | <b>King Prawn Bhuna</b> 🌶️<br><i>Cooked with special medium spicy sauce</i>  | £12.95 |
| 55. | <b>King Prawn Jalfrazi</b> 🌶️🌶️🌶️<br><i>King prawn cooked with pepper, onions, green chillies and special herbs, reasonably hot!</i> | £12.95 |
| 56. | <b>King Prawn Balti</b> 🌶️<br><i>King prawn cooked with onions, tomato, mix pepper and ground spices</i>                             | £12.95 |
| 57. | <b>King Prawn Dhansak</b><br><i>Medium hot! Sweet and sour cooked with lentils</i>   | £12.95 |
| 58. | <b>Gurkha King Prawn Masala (Dairy)</b><br><i>King prawn cooked with fresh green chilli, spring onion and Nepalese spices</i>        | £12.95 |

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To assist you in your choice

🌶️ Medium

🌶️🌶️ Hot

🌶️🌶️🌶️ Extra Hot



# CHICKEN & LAMB DISHES

59. **Chicken / Lamb Curry** £9.95  
*Curry (Medium), Madras (Hot), Vindaloo (Very Hot)*
60. **Chicken Tikka Masala (Mild) (Dairy/Nuts)** £9.95  
*Chicken tikka cooked in butter, ground almonds, fresh cream & chefs special masala sauce*
61. **Chicken / Lamb Korma (Dairy/Nuts)** £9.95  
*Cooked with coconut and almond in very mild creamy sauce*
62. **Chicken / Lamb Bhuna ☹** £9.95  
*Cooked with special medium spicy sauce*
63. **Chicken / Lamb Sag (Dairy)** £9.95  
*Medium spiced, cooked with spinach*
64. **Chicken / Lamb Rogan ☹** £9.95  
*A recipe from north India, medium spiced, cooked with tomatoes & various herbs*
65. **Chicken / Lamb Dhansak ☹☹** £9.95  
*Sweet and sour cooked with lentils*
66. **Chicken / Lamb Jalfrazi ☹☹☹** £9.95  
*Cooked with pepper, onions, green chilli and special herbs Reasonably Hot!*
67. **Chicken / Lamb Dopiaz (Dairy)** £9.95  
*Medium spiced cooked with Extra onions*
68. **Chicken / Lamb Karahi ☹** £9.95  
*Cooked with fresh tomatoes, green peppers, coriander and tossed in an iron souk*
69. **Chicken / Lamb Pasanda (Dairy/Nuts)** £9.95  
*Cooked with red wine in creamy sauce garnished with nuts & fragrant spicy mild sauce*
70. **Chicken / Lamb Madras (Mustard) ☹☹** £9.95  
*Cooked with fairly hot sauce and touch of lemon*
71. **Chicken/Lamb Balti (Mustard/Nuts) ☹** £9.95  
*Cooked with mix pepper, onions, tomato & ground spices*
72. **Butter Chicken (Dairy/Nuts)** £9.95  
*Famous creamy mild Indian dishes touch with ghee!!*

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To assist you in your choice

☹ Medium

☹☹ Hot

☹☹☹ Extra Hot

## VEGETABLE MAIN DISHES

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|--|--------------|
| <b>73. Gurkha Veg or Paneer Masala (Dairy)</b><br><i>Mixture of vegetable or homemade cottage cheese cooked with special masala sauce</i>  | <b>£8.45</b> |
| <b>74. Brinjal Aloo VG</b><br><i>Aubergine &amp; potato cooked with Nepalese spices and spring onions</i>                                  | <b>£8.45</b> |
| <b>75. Pancha Veg VG</b> <i>Famous 5 vegetable (sag, aloo, bhindi, mushroom &amp; brinjal)</i><br><i>Cooked traditional Nepalese style</i> | <b>£8.45</b> |
| <b>76. Palak Paneer (Dairy)</b><br><i>Homemade cheese cooked with fresh spinach then a touch of cream</i>                                  | <b>£8.45</b> |
| <b>77. Chilli Paneer (Dairy) ( (</b><br><i>Homemade cottage cheese, sauteed with mix pepper &amp; spring onions</i>                        | <b>£9.45</b> |
| <b>78. Soya Chunks Karahi VG</b><br><i>Chunky soya cooked with fresh tomato, pepper &amp; coriander</i>                                    | <b>£8.45</b> |
| <b>79. Aloo Gobi VG</b><br><i>Potato &amp; cauliflower cooked with tomato, onion &amp; fresh coriander</i>                                 | <b>£8.45</b> |

## VEGETABLE SIDE DISHES

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|---|--------------|
| <b>80. Mix Vegetable</b><br><i>Mix Vegetable in Nepalese style</i>                              | <b>£4.95</b> |
| <b>81. Bombay Aloo</b><br><i>Spicy potato</i>   | <b>£4.95</b> |
| <b>82. Fresh Bhindi</b><br><i>Pan fried fresh okra with Nepalese spices &amp; spring onions</i> | <b>£4.95</b> |
| <b>83. Sag Aloo</b><br><i>Spinach &amp; potato cooked with Nepalese spices &amp; onions</i>     | <b>£4.95</b> |
| <b>84. Mushroom Mater</b><br><i>Mushroom &amp; peas cooked with onion sauce</i>                 | <b>£4.95</b> |
| <b>85. Brinjal Bhaji</b><br><i>Aubergine with Nepalese spices &amp; spring onions</i>           | <b>£4.95</b> |
| <b>86. Chana Masala</b><br><i>Chickpeas cooked in medium spices with chopped onions</i>         | <b>£4.95</b> |
| <b>87. Tarka Daal</b><br><i>Lentils cooked with mild spices touch with garlic</i>               | <b>£4.95</b> |
| <b>88. Raita (Dairy)</b><br><i>Yoghurt with cucumber and spices</i>                             | <b>£3.75</b> |
| <b>89. House Special Mix Salad</b>  | <b>£2.95</b> |

## BIRYANI DISHES

*All biryani cooked with saffron flavoured basmati rice & served with special mater paneer*

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|---|---------------|
| <b>90. Chicken / Chicken Tikka Biryani (Dairy)</b>  | <b>£11.95</b> |
| <b>91. Lamb Biryani (Dairy)</b>   | <b>£13.95</b> |
| <b>92. King Prawn Biryani (Dairy)</b>   | <b>£14.95</b> |
| <b>93. Vegetarian Biryani V (Dairy)</b>   | <b>£10.95</b> |
| <b>94. Chef's Special Biryani (Dairy)</b><br><i>Spiced chicken, lamb, king prawns, prawn and mushrooms cooked with spices &amp; coriander</i> | <b>£14.95</b> |

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 **Hot**

 **Extra Hot**



## RICE

95.	<b>Plain Rice</b> <i>Boiled basmati rice</i>	£2.95
96.	<b>Pilau Rice</b> <i>Saffron flavoured basmati rice</i>	£3.25
97.	<b>Mushroom Rice</b> <i>Pilau rice cooked with mushrooms</i>	£3.45
98.	<b>Vegetable Rice</b> <i>Basmati rice cooked with vegetable</i>	£3.75
99.	<b>Special Fried Rice</b> <i>Basmati rice fried with egg, green peas &amp; wild mushrooms</i>	£4.45
100.	<b>Lemon Rice (Mustard)</b> <i>South Indian lemon flavour mixed with curry leaves and mustard seed</i>	£3.25
101.	<b>Egg Fried Rice</b>	£3.95
102.	<b>Jeera Rice</b> <i>Basmati rice fried with cumin seeds</i>	£3.45
103.	<b>Keema Rice</b> <i>Basmati rice cooked with mincemeat</i>	£3.95
104.	<b>Garlic Fried Rice</b>	£3.45
104a.	<b>Coconut Rice</b>	£3.45

## NAN & ROTI

105.	<b>Plain Nan (Gluten/Dairy/Egg)</b>	£2.75
106.	<b>Keema Nan (Gluten/Dairy/Egg)</b> <i>Bread Stuffed with Spicy Mincemeat</i>	£3.25
107.	<b>Peshauri Nan (Gluten/Dairy/Nuts/Egg)</b> <i>Bread Stuffed with Nuts And Seeds</i>	£3.45
108.	<b>Garlic Nan (Gluten/Dairy/Egg)</b>	£2.95
109.	<b>Cheese Nan (Gluten/Dairy)</b>	£2.95
110.	<b>Cheese Garlic Nan (Gluten/Dairy)</b>	£3.05
111.	<b>Onion Kulcha (Gluten/Dairy)</b> <i>Stuffed with marinated onions</i>	£2.95
112.	<b>Paratha (Gluten/Dairy)</b> <i>Buttered and Layered Whole Wheat Bread</i>	£2.75
113.	<b>Tandoori Roti (Gluten)</b> <i>Popular Indian Bread made From Whole Wheat Flour</i>	£2.50
114.	<b>House Special Cheese Nan (Gluten/Dairy/Egg)</b> <i>Chef special Bread Stuffed Cheese, Garlic and Coriander</i>	£3.45
115.	<b>Chips</b>	£2.75
116.	<b>Scampi &amp; Chips</b>	£9.95

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 **Extra Hot**