

## SEAFOOD SPECIALITIES

67. **FISH CURRY** £8.70  
Coly fish cooked in traditional medium curry sauce with touch of tamarind.
68. **GOAN FISH CURRY** £10.20  
Tilapia fish cooked with coconut milk, crushed chillies and curry leaves.
69. **JUWANO KING PRAWN** £12.50  
King prawns cooked with Ajwain in a medium spicy sauce.
70. **KING PRAWN KORMA** £12.50  
King prawns cooked in a very mild creamy sauce.
71. **KING PRAWN KARAH** £12.50  
King prawns cooked with fresh spices, tomatoes, green peppers, coriander leaves and tossed in iron karahi. Served in thick sauce.
72. **GARLIC KING PRAWN** £12.50  
Stir-fried king prawns with garlic, peppers, onions and tomatoes.
73. **MALABAR PRAWNS** £12.80  
A popular Kerala dish, King prawns with mustard seeds, ajwain, coconut milk, tomatoes and onion gravy.
74. **KING PRAWN MASALA** £12.50  
King prawns cooked in traditional masala sauce.
75. **KING PRAWN SAAG** £12.50  
King prawns and spinach cooked in a medium sauce.
76. **SALMON MAKHANI** £12.80  
Salmon cubes cooked in a rich, creamy makhani sauce.
77. **PRAWN KORMA** £8.70  
Prawns cooked in mild creamy sauce.
78. **PRAWN SAAG** £8.70  
Prawns and spinach cooked in a medium sauce.
79. **PRAWN CURRY** £8.50  
A traditional dish served to your choice of either medium, Madras hot) or Vindaloo very hot) style.

## VEGETABLE SIDE DISHES

80. **ALOO BHENTA TARKAR (VEGAN OPTION)** £4.90  
Sliced aubergine cooked with potatoes spices and herbs.
81. **ALOO CHANA (VEGAN OPTION)** £4.90  
Potatoes with chickpeas cooked with different spices.
82. **MUSHROOM BHAJI (VEGAN OPTION)** £4.90  
Fresh mushrooms cooked in onion and tomato sauce.
83. **MATAR PANEER** £4.90  
Green peas with homemade cottage cheese cooked in medium to mild sauce.
84. **ALOO GOBI (VEGAN OPTION)** £4.90  
Potatoes and cauliflower cooked in tomato and onion sauce.
85. **JEERA ALOO (VEGAN OPTION)** £4.90  
A dry potato dish with cumin seeds, onions, tomatoes, peppers and spring onions.
86. **SAAG PANEER** £4.90  
Spinach & homemade cheese cooked in various herbs and spices.
87. **BHINDI TARKARI (VEGAN OPTION)** £4.90  
Fresh okra cooked with spices and herbs.
88. **SAAG ALOO (VEGAN OPTION)** £4.90  
Spinach & potatoes cooked in Nepalese spices and herbs.
89. **TARKA DAAL (VEGAN OPTION)** £4.90  
A variety of lentils mixed together and slow-cooked.
90. **BOMBAY ALOO (VEGAN OPTION)** £4.90  
Hot curried potatoes.

## RICE AND BREADS

91. **PLAIN BASMATI RICE (BOILED RICE)** £2.70  
(VEGAN OPTION)
92. **PILAU BASMATI RICE (SAFFRON RICE)** £2.90
93. **MUSHROOM / COCONUT / LEMON RICE** £3.50  
(VEGAN OPTION)
94. **SPECIAL FRIED RICE** £4.10
95. **NAN (PLAIN)** £2.40
96. **NAN (GARLIC / PHEWARI / KEEMA / KULCHA)** £3.70
97. **STUFFED PARATHA (STUFFED WITH POTATOES)** £3.50  
(VEGAN OPTION)
98. **PARATHA** £2.70
99. **TANDOORI ROTI** £1.90
100. **CHAPATI** £1.90  
(VEGAN OPTION)
101. **RAITA (YOGURT WITH CUCUMBER)** £2.50
102. **PAPODOM** £0.80
103. **GREEN SALAD** £2.80



**ALLERGY AWARENESS** Some of our dishes may contain nuts, dairy products or gluten. If you suffer from an allergy, please enquire when ordering for full details. In order to continually maintain and improve our standards we are here to deal with any comments, queries or problems with either a meal you had or with the general service we provide.

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# GURKHA'S

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## APPETISERS

1. **ACHARI PANEER TIKKA (V)** £5.20  
Homemade cottage cheese pickle marinated and cooked in the tandoori oven, with peppers, onions and tomatoes.
2. **PAKODA BALLS (V)** £4.70  
Mushroom stuffed with grated paneer, ginger, spices and gram flour.
3. **HARA KEBAB (V) (VEGAN OPTION)** £4.70  
Lentils, spinach and potato cakes served with home-made chutney.
4. **MOMO** £5.25  
Lamb or vegetable dumplings served with typical Nepalese chutney. A popular snack in Nepal.
5. **CHILLI MOMO** £5.50  
Lamb or vegetable dumplings cooked with red and green peppers, onions and special hot sauce.
6. **ONION BHAJI (V)** £3.90  
Onion slices marinated in gram flour and ground spices then deep fried.
7. **SAMOSA (Lamb or Vegetable) (VEGAN OPTION)** £4.10  
Filo Pastry stuffed with minced lamb or Potatoes and Peas.
8. **PIRO PIRO PANEER (HOT) (V)** £5.20  
Stir fried cottage cheese with onions, green and red peppers, green chillies and soy sauce.
9. **PIRO KUKHURA (HOT)** £5.20  
A family and party favourite snack. Corn flour coated chicken deep fried and cooked with peppers, onions, garlic and green chillies.
10. **LAMB CHOPS** £7.30  
Oven-roasted tender and juicy lamb chops.
11. **LASUNI TIKKA** £5.20  
Pieces of chicken marinated with garlic and fresh herbs, barbecued in a tandoori oven.
12. **SAUFIANI SALMON** £6.10  
Fresh salmon pieces marinated with fennel seeds, spices and a hint of cumin, and then barbecued.
13. **PRAWN PURI** £5.30  
Medium hot prawns served on deep fried puri bread.
14. **MIXED STARTER** £6.10  
A combination of chicken tikka, lamb tikka and sheekh kebab.
15. **TANDOORI CHICKEN** £4.90  
On-the-bone chicken marinated in a special spice and barbecued in the clay oven.
16. **CHICKEN / LAMB TIKKA** £4.90  
Pieces of chicken / lamb marinated in yoghurt, spices and grilled in tandoori oven.

## TANDOORI OVEN

Served with green salad.

17. **LASUNI TIKKA** £10.40  
Pieces of chicken marinated with garlic, fresh herbs and barbecued in a tandoori oven.
18. **SALMON SHASLIK** £13.10  
Fresh Salmon pieces marinated with fennel seeds, spices green peppers, tomatoes and onions.
19. **PANIR TIKKA SHASLIK (V)** £11.00  
Home made cottage cheese pickle marinated and cooked with peppers, onions and tomatoes.
20. **CHICKEN SHASLIK** £9.90  
Diced pieces of chicken marinated and garnished with onions, tomatoes and peppers.
21. **TANDOORI CHICKEN** £9.80  
Two pieces of on the bone chicken marinated in yoghurt with herbs and spices and cooked in the tandoori oven.
22. **CHICKEN / LAMB TIKKA** £9.80  
Pieces of chicken / lamb marinated in yoghurt, spices and grilled in a tandoori oven.
23. **LAMB CHOPS** £14.60  
Oven-roasted tender and juicy lamb chops (main portion).

24. **TANDOORI JHINGA** £19.10  
King prawns marinated in traditional tandoori spices and barbecued in a clay oven.
25. **MIXED SIZZLER SPECIAL** £16.10  
A combination of lamb tikka, chicken tikka, tandoori chicken, salmon fish, sheekh kebab and king prawns. Served with nan bread.

## BIRYANI DISHES

Cooked with Basmati rice, mint and a special blend of spices.  
Served with mixed vegetable biryani sauce.

26. **LAMB BIRYANI** £10.50
27. **CHICKEN BIRYANI** £10.30
28. **PRAWN BIRYANI** £10.50
29. **KING PRAWN BIRYANI** £13.20
30. **VEGETABLE BIRYANI** £9.50
31. **GURKHA'S HIMALAYAN BIRYANI** £13.80  
Combination of chicken tikka, lamb tikka, prawns, king prawns, mint and aromatic spices, topped with fried egg.

## VEGETABLE MAIN DISH

32. **KARAHI KO SABJI (VEGAN OPTION)** £7.50  
A combination of various vegetables cooked in a Nepalese style, served on a sizzling karahi.
33. **ALOO RAYO (VEGAN OPTION)** £7.50  
Fresh green kai-Choi and potatoes cooked with mustard seeds, dry roasted chilli and garlic in Nepalese style.
34. **SABJI HANDI (VEGAN OPTION)** £7.50  
Combination of different vegetables including beans, pulses, lentils, spinach cooked in a medium sauce.
35. **PANEER CAPSICUM** £7.50  
Home made cubed cottage cheese, cooked with red and green peppers, onions in a medium thick sauce.
36. **PANEER METHI MALAI** £7.50  
Paneer and fresh fenugreek cooked in tomatoes, cashew nuts and onion gravy and cream.
37. **SHERPA VEGETABLE (HOT) (VEGAN OPTION)** £7.50  
Different vegetables cooked with seventeen different herbs and hot spices.
38. **LUMLE PUMPKIN (HOT) (VEGAN OPTION)** £7.50  
Butternut pieces cooked with mustard seeds, red chillies and selected Nepalese spices.
39. **DAAL MAKHANI** £7.50  
Combination of black lentils and cream.

## CHEF'S SPECIALITIES (CHICKEN)

40. **MISMAS MASU SPECIAL** £12.80  
A combination of char-grilled lamb, chicken, sheikh kebab, prawn & king prawns, cooked in a mild creamy masala sauce.
41. **GURKHA CHICKEN** £9.30  
Boneless tandoori chicken cooked in mild masala sauce.
42. **GARLIC KUKHURA** £9.30  
Boneless chicken cooked with exotic spices, garlic, onions, tomatoes, green peppers and spring onions.
43. **PIRO KUKHURA (HOT)** £11.10  
A specially prepared chicken dish marinated in corn & plain flour, white pepper, eggs and then deep fried. Then cooked with capsicum, onions, tomatoes, soya sauce and chilli sauce.
44. **SHERPA CHICKEN (HOT)** £9.80  
A very popular Nepalese dish balanced with seventeen different herbs and spices. Hot and delicious.

45. **KUKHURA ALOO** £9.30  
Chicken with potatoes, Nepalese spices, spring onions, tomatoes, coriander leaves – this dish is famous throughout Nepal.
46. **NILGIRI CHICKEN** £9.30  
Supreme chicken in fresh coriander sauce, green chillies and mint.
47. **CHICKEN JALFREZI (HOT)** £9.30  
Barbecued chicken cooked with onions, capsicum, tomatoes, sliced ginger, sliced green chillies - hot.
48. **CHICKEN CHETTINAD** £9.80  
South India's popular chicken dish with curry leaves, coconut milk, mustard, cream & spices.
49. **KUKHURA DAAL** £9.30  
Chicken cooked with black lentils, Nepalese style – Chef's recommendation.
50. **CHICKEN CURRY / MADRAS / VINDALOO** £8.30  
A traditional dish served to your choice of either medium, Madras (hot) or Vindaloo (very hot) style.
51. **CHICKEN KARAHI** £8.50  
Chicken cooked in a rich tomato and onion gravy. Flavoured with capsicum and coriander. Served from the sizzling karahi.
52. **CHICKEN TIKKA MASALA** £8.80  
Chicken cooked with traditional masala sauce.
53. **CHICKEN KORMA** £8.80  
Pieces of chicken cooked in creamy mild sauce.
54. **CHICKEN DHANSAK** £10.50  
Chicken cooked with lentils and served with pilau rice.

## CHEF'S SPECIALITIES (LAMB)

55. **STAFF CURRY** £9.80  
A special request from our customers to taste what the staff members usually prefer. This lamb curry dish is popular among many Nepalese restaurants.
56. **MASU BHUTUWA** £9.80  
Lamb cooked in Nepalese spices and garnished with spring onions and coriander in thick sauce.
57. **MASU ALOO** £9.80  
Lamb with potatoes, Nepalese spices, spring onions, tomatoes, coriander leaves – this dish is famous throughout Nepal.
58. **LAMB JALFREZI (HOT)** £9.80  
Barbecued Lamb cooked with onions, capsicum, tomatoes, sliced ginger, sliced green chillies - hot.
59. **GOHST PODINA** £9.80  
Lamb cooked with fresh mint leaves, red and green peppers, onions, ginger and garlic and coriander.
60. **FARSI LAMB (HOT)** £9.80  
Pieces of lamb and butternut pieces cooked with five spices, mustard seeds, red chillies, tomatoes and coriander.
61. **LAMB ROGAN JOSH** £9.80  
A lamb dish cooked in rogan sauce, butter, onion, ginger, spices and a fried tomato topping.
62. **LAAL MAAS (HOT)** £10.20  
Spicy royal Rajasthani curry, cooked in a variety of masalas with red chillies, onions, capsicum and coriander leaves.
63. **LAMB CURRY / MADRAS / VINDALOO** £8.80  
A traditional dish served to your choice of either medium, Madras (hot) or Vindaloo (very hot) style.
64. **LAMB KARAHI** £9.50  
Lamb cooked in a rich tomato and onion gravy. Flavoured with capsicum and coriander. Served from the sizzling karahi.
65. **LAMB DHANSAK** £10.30  
Lamb cooked with lentils and served with pilau rice.
66. **ACHARI GOSHT** £9.80  
Lamb cooked in pickle flavours of fresh spices