

# Nepalese - Indian

## RESTAURANT

**FOOD ALLERGIES AND INTOLERANCES: Some of our dishes contain eggs, milk, peanuts, sesame seeds, soya and food colouring which some people have reaction to. Please inform our staffs before ordering if you suffer from any food allergies. We will do our best to advise you.**

### VEGETABLE STARTERS

Spicy Papadum/Papadum and Chutney .....£1.15

Papadum made from gram rice flour.  
Roasted or fried and served with chutney.

Onion Bhaji ..... £4.50

Fried spiced snack made with onions, coriander and cumins.

Chilli Paneer (D).....£6.95

Deep fried cottage cheese cooked with our chilli sauce, served with onion, peppers, garlic and chilli.

Paneer Tikka.....£7.95

Cubes of cottage cheese and diced capsicum, tomatoes and onions seasoned with curd based marinade, lemon juice and grilled in clay oven.

Veg Momo.....£7.95

Steamed dumplings filled with a mixture of vegetables and spices, served with home-made chutney.

Plain Chips.....£3.25

A portion of deep fried potato chips.

Vegetable Somosa (G).....£4.25

A well-known traditional snack comprising of spicy seasonal vegetables encased in a shaped pastry.

Garlic Mogo.....£6.95

Mogo slices served garlic and extra spices.

Chilli Garlic Mushroom.....£6.95

Pieces of mushroom marinated with cornflour and spices. Cooked with onion, garlic, chilli and peppers.

Samosa Chat.....£5.95

Veg samosas topped with chickpea sauce, fresh onions, chutneys, and crispy fried sev.

Wai Wai Sadheko.....£5.95

Nepalese Noodle Wai Wai mixed with Tomatoes, Masala, Onions & a generous sprinkle of lemon on top.

### NON VEG STARTERS

Chicken Tikka [F] (D).....£7.95

Fresh cubed chicken well marinated and cooked in our tandoor.

Chicken Shaslick.....£9.50

Boneless Chicken marinated with herb, spices, yogurt, ginger and garlic then cooked in clay oven with onion and pepper

Tandoori Chicken(Half).....£7.95

Chicken marinated in yogurt with spices and cooked in our tandoor.

Chicken 65.....£7.95

Pieces of chicken infused with a spicy mix of chilli ginger, garlic, lime and yoghurt.

Lamb Sheekh Kebab [N].....£7.95

Marinated lamb mince skewered and cooked in a tandoor.

## SEAFOOD STARTERS

*Lamb Tikka [N] (D)*.....£9.95

Marinated lamb cooked in tandoor.

*Lamb Sashlick*.....£9.95

Boneless lamb marinated with herb, spices, yogurt, ginger and garlic then cooked in clay oven with onion and pepper.

*Lamb Momo [S] (G)*.....£8.25

Steamed dumplings filled with minced lamb and spices, served with home-made chutney.

*Mix Tikkas [N] [D]*.....£7.95

Marinated Lamb Tikka, Chicken Tikka Lamb kebab cooked in our tandoor.

*Chicken Momo [F] (G)*.....£8.25

Steamed dumplings filled with minced chicken and spices, served with home-made chutney.

*Chilli Chicken*.....£7.95

Deep fried marinated chicken cooked with our chilli sauce, served with onion, peppers, garlic and chilli.

*Meat Somosa [G] (N)*.....£4.95

Lamb mince stuffed in a pastry case.

*Lamb Chops [N] (D)*.....£9.50

Lamb chops marinated in our chef's secret recipe handed down over many years, cooked in tandoor.

*Tandoori Mix Grill [N] (D)*.....£16.95

A medley of chicken tikka, lamb chops, lamb kebab and tandoori wings and tandoori chicken.

*Chicken Lollipop [F] (G)*.....£7.95

Deep fried nibble cooked in garlic, herbs and spices.

*Sekuwa (Lamb/Chicken)*.....£7.95

Marinated in Nepalese spices and grilled in tandoori oven.

*Choila (Chicken/Lamb)*.....£7.25

Barbequed lamb/Chicken mixed with nepalese herbs and spices.

*Fried Wings*.....£6.95

Deep Fried chicken wings that are marinated with lemon juice, ginger, garlic, garam masala, red chili powder and turmeric.

*Fish Chilli [G]*.....£8.95

Deep fried battered fish cooked with our chilli sauce, served with onion, peppers, garlic and chilli.

*Tawa Fish [D]*.....£9.95

Tilapia fish marinated in Indian spices, cooked in pan, dry and spicy.

*Torpedo King Prawns*.....£7.95

King prawn wrapped with filo pastry deep fried & served with salads.

*Tandoori King Prawn [F]*.....£14.95

King prawns made with tangy masala and cooked in tandoor.

*Salmon Fish Tikka [D]*.....£10.95

Salmon fish marinated with gram flour, ajwain, mustard oil and other traditional Indian spices barbecued in tandoori oven.

## NON VEG MAIN COURSE

*Special Chicken Curry [S]*.....£9.50

Boneless chicken cooked with tomatoe, onion and spices.

*Chicken Tikka Masala (N)* .....£9.95

Chicken Tikka cooked in butter, ground almonds fresh cream and special masala sauce.

*Butter Chicken (N)*.....£9.95

Pieces of chicken in butter masala sauce.

*Chicken Balti[S]*.....£9.50

Cooked with sauce, onion, peppers, green chillies and herbs.

*Chicken Korma [D]*.....£9.95

Juicy chicken pieces marinated in fresh ground spices.

*Desi Chicken Curry[S]*.....£9.95

Chicken on the bone, cooked in desi style.

*Chicken Karahi [S]*.....£9.50

Pieces of chicken cooked in a curry with peppers, onion and tomato sauce.

*Saag Chicken*[D].....£9.25

Boneless pieces of chicken tossed with spinach.

*Chicken Jalfrezi*[S].....£9.95

Cooked with onion, peppers, green chillies and herbs.

*Chicken Chatinadu*[S].....£9.95

Marinated chicken pices cooked with spices and coconuts milk.

*Chicken Dopiaza*.....£9.75

Boneless chicken cooked with extra onions with a special gravy sauce.

*Chicken Pathia*.....£9.75

tomato base sweet, sour and spicy curry.

*Methi Chicken*.....£9.50

Chicken Cooked with fenugreek Leaves and spices.

*Kurilo Kukhura*.....£9.50

Chicken cooked in Nepalese spices with asparagus.

*Chicken Vindaloo*.....£9.95

Very Hot chicken curry dish.

*Chicken Dhansak*.....£9.75

Chicken cooked with lentils in a sweet and sour gravy.

*Methi Gosht*.....£9.95

Lamb cooked in fenugreek sauce.

*Lamb Vindaloo*.....£9.95

Very Hot lamb curry dish.

*Lamb Balti* [S].....£9.95

Cooked with sauce, onions, peppers, greenchilies and herbs.

*Lamb Korma*[N][D].....£9.95

Tender cubes of lamb cooked with saffrons, creamy almond sauce, raisins and curry sauce.

*Lamb Bhuna* [S].....£9.95

Tender cubes of lamb cooked with saffrons, creamy almond sauce, raisins and curry sauce.

*Lamb Rogan Josh* [MS].....£9.95

Enjoy this popular recipe from North India cooked with tomato and onion sauce.

*Lamb Saag*[D].....£9.95

Boneless pieces of lamb tossed with spinach.

*Lamb Jalfrezi*.....£9.95

Cooked with onion, peppers, green chillies and herbs.

*Lamb karahi*.....£9.95

Pieces of lamb cooked in a curry with peppers, onion and tomato sauce.

*Chicken Gurkhali Bhutuwa*.....£9.95

Nepalese spices,gralic,chillies,spring onions and pepper fried to perfection with thick gravy.

*Lamb Gurkhali Bhutuwa*.....£9.95

Nepalese spices,gralic,chillies,spring onions and pepper fried to perfection with thick gravy.

*Chicken Madras*.....£9.95

Fairly hot chicken curry dish.

*Lamb Madras*.....£9.75

Fairly hot lamb curry dish.

*Lamb Dopiaza*.....£9.95

Boneless lamb cooked with extra onions with a special gravy sauce.

*Lamb Pathia*.....£9.95

Tomato base sweet, sour and spicy curry.

*Lamb Dhansak*.....£9.95

Lamb cooked with lentils in a sweet and sour gravy.

## VEGETABLE MAIN COURSE

*Saag Paneer (D)*.....£7.25

Spinach and paneer blended specially made.

*Bhindi Masala*.....£6.95

Fresh okra cooked with traditional Indian spices, dry and spicy.

*Tadka Daal*.....£7.25

Combination of toor and masoor daal tempered with onion, tomatoes and garlic.

*Daal Makhani (D)*.....£7.25

House speciality of black lentils and red kidney beans.

*Veg Kofta Curry*.....£7.95

Hand rolled potato and indian cottage cheese ball fried in a rich fragrant sauce.

*Aloo Gobi*.....£6.50

Cauliflower with potatoes, mixed with spices.

*Methi Aloo*.....£6.75

Potatoes cooked with fenugreek leaves with spices.

*Mutter Panner*.....£7.95

Peas and paneer blended in masala sauce.

*Mix Veg Curry*.....£7.25

Mixed vegetables in curry sauce.

*Channa Masala*.....£6.50

Boiled chickpeas cooked with onion, garlic, ginger and special Indian spices.

*Bombay Aloo*.....£6.95

Potatoes cooked in tomatoes and onion sauce with spices.

*Paneer Makhani (D)*.....£7.95

Paneer cooked with creamy and tomato sauce.

*Saag Aloo*.....£6.50

Combination of perfectly cooked potatoes and spinach.

*Kurilo Aloo*.....£6.50

Potatoes cooked in Nepalese spices with asparagus.

*Mushroom Bhaji*.....£6.50

Mushroom paired with the traditional Indian spices.

*Paneer Tikka Masala*.....£8.95

Traditional Indian cheese cooked in a creamy sauce.

*Karahi paneer*.....£7.95

Traditional Indian cheese cooked in a spicy masala sauce.

*Mix Veg Madras*.....£7.95

Fairly hot mix veg curry dish.

*Veg Korma*.....£8.95

Vegetables cooked with saffrons, creamy almond sauce, raisins and curry sauce.

*Achhari Began*.....£7.95

spicy, tangy and full of flavour eggplant curry with pickling spices like methi seeds, cumin seeds, fennel seeds, mustard.

## SEA FOOD MAIN COURSE

*King Prawn Masala*.....£14.95

King prawn pieces cooked with fresh creams and nuts.

*Prawn Balti*.....£9.95

Prawn made with special sauce.

*Madras Fish Curry*.....£10.95

Tilapia Fish cooked with mustards seeds curry leaves and spices.

*Fish Masala*.....£11.25

Boneless tilapia fish fried green peppers tomatoes & spring onions cooked in thick sauce.

*King Prawn Bhuna*.....£13.95

King Prawn cooked with dry onion and ginger.

*Prawn Bhuna*.....£9.95

Prawn cooked with dry onion and ginger.

*Prawn Madras*.....£9.95

Fairly hot prawn curry dish.

*Prawn Vindaloo*.....£10.25

Very hot prawn curry dish.

## NOODLES

*Vegetable Hakka Noodles [F] (G)*.....£7.50

Noodles cooked with a rich mix of vegetables and stir fried in special sauce.

*Chicken Hakka Noodles [S] (G)*.....£7.95

A tasty mix of chicken pieces, vegetables and special sauce stir fried.

*Mix Hakka Noodles (G)*.....£8.95

Enjoy this dish with the best of everything, stir fried mix of lamb, chicken and vegetables.

*Prawn Hakka Noodles*.....£10.50

Noodles cooked with prawn & rich mix of vegetables and stir fried with special sauces.

## RICE

*Plain Rice*.....£2.75

*Pilau Rice*.....£3.95

*Jeera Rice*.....£4.95

Basmati rice fried with cuminseeds.

*Mushroom Rice*.....£4.50

*Cashew nut Rice*.....£5.50

*Egg fried rice*.....£5.50

Basmati Rice tossed with fried egg.

*Chicken Fried Rice*.....£7.50

Aromatic, spicy wok-fried broken rice with chicken.

## BREAD

*Naan (G) (D)*.....£2.75

*Keema Naan(D)*.....£3.95

*Cheese Naan [S] (G) (D)*.....£3.95

*Cheese Garlic Naan [S] (G) (D)*.....£3.95

*Garlic Naan (G) (D)*.....£2.95

*Peshawari Naan (G) (D) (N)*.....£3.95

*Tandoori Paratha (G) (D)*.....£3.50

*Aloo Paratha (G) (D)*.....£3.75

*Tandoori Roti (G) (D)*.....£2.50

## SIDES

*Onion Salad*.....£2.15

*Green Salad*.....£3.50

*Plain Yoghurt (D)*.....£2.50

*Raita (D)*.....£3.25

## BIRYANI

*Vegetable Biryani [MS] (D) (N)*..... £8.95

Garden fresh vegetables and finest basmati rice slow cooked flavoured with saffron and served with raita.

*Chicken Biryani [S]*.....£9.95

Boneless chicken and finest basmati rice slow cooked. flavoured with saffron and served with raita.

*Lamb Biryani [S]*.....£10.25

Boneless lamb and finest basmati rice slow cooked flavoured with saffron and served with raita.

*Prawn Biryani [S]*.....£11.95

Prawn and finest basmati rice cooked flavored with saffron and served with raita, butter.