

Gurkha's Inn

nepalese and indian cuisine



A La Carte Menu

Shakahari khaja ko parikar

Vegetarian starters

Gurkha's Inn Vegetable Platter (v) (Ideal for two people)	£9.95
A combination of pyajko pakora, vegetable samosa and aloo tikki.	
Aloo Tikki	£4.95
Pan fried spiced potato cakes	
Pyajko Pakora (v)	£4.25
Crisp nuggets of onion , potato & crushed coriander seeds, deep fried	
Vegetable Samosa	£4.25
Fresh vegetables wrapped in pastry & fried until golden	
Paneer Chilli** (v)	£5.95
Lightly battered Indian cottage cheese with mix peppers & chillies	

Masu ko khaja parikar

Non-veg starters

Gurkha's Inn Mixed Kebab Platter (Ideal for two people)	£11.95
Lamb sheek kebab, creamy tikka & chicken tikka	
Choyla (Lamb or Chicken)*	£4.95
A typical Nepalese starter of char-grilled lamb or chicken marinated in traditional spices	
Nepalese Style Chilli Chicken***	£5.25
Battered chicken cooked with fresh herbs, peppers & spring onion	
Chilli Bangoor**	£5.25
Slices of locally produced pork sauteed with peppers & spring onion. A Gurkha's favourite	
Meat Samosa	£4.25
Fresh lamb mince wrapped in pastry & fried until golden.	
Momo (Lamb or Chicken)	£5.25
Nepalese style lamb/chicken dumplings served with typical Nepalese chutney	
Creamy Tikka (n)	£4.95
Bite sized pieces of chicken, marinated in yoghurt, cashew nuts & cream, skewered & grilled in the tandoor	
Sheek Kebab*	£4.95
Juicy lean minced lamb skewered & dusted with coastal spices	
Lasuni Tikka	£4.95
Bite sized pieces of chicken, marinated with fresh garlic, yoghurt, cashew nuts, skewered & grilled in the tandoor (Nepalese favorite kebab)	
Murug Tikka	£4.95
Marinated chicken breast cooked in the tandoor	
Kalejo Bhutuwa	£4.95
Chicken liver, fried using a traditional Nepalese recipe. A Nepalese favourite	

KEY TO SYMBOLS

*	=	Medium hot
**	=	Hot
***	=	Very hot
n	=	Contains nuts
v	=	Vegetarian

Seafood Starters
are listed
OVERLEAF



Samundri Khaja Ko Parikar

Seafood starters

Seafood Platter (Ideal for two people)	£14.95
Tandoori king prawn, Salmon tikka & chilli fried calamari	
Poleko Machha	£6.95
A highly flavoured marinated char-grilled monkfish served with salad.	
Black Tiger Prawns*	£5.95
Sauted with peppers, onion, garlic & chillies	
Chilli fried Calamari**	£5.95
Lightly battered calamari with cumin, chilli & coriander	
Salmon Tikka	£5.95
Marinated salmon, grilled in the tandoor	

Gurkha's Inn Special Curries

Chicken Makhani (n)	£9.95
Cooked in aromatic spices with a fresh cream, tomato & fenugreek sauce	
Gurkha Style Lamb Leg Curry*	£10.25
Braised tender cubes of leg of lamb cooked with chickpea, Nepalese herbs & spices	
Honey Murug (n)	£9.95
Chicken breast strips, cooked with cashunuts and cream, garnished with crispy parsnip. A wonderful alternative dish to the favourite Chicken Korma!	
Khasi Ko Ledo Bedo*	£10.25
Tender piece of lamb cooked with medium sauce of grounded spices, tomatoes and onion.	
Methi Chicken*	£9.95
Chicken cooked with fresh spinach, fenugreek, garlic, onions & fresh tomatoes	
Pickled Lamb**	£10.25
Tender cubes of lamb cooked with whole spices & assorted seeds and mixed pickle in a richly flavoured sauce	
Goan Curry** (n) Fish	£11.95
King Prawn	£12.95
Telapia fish with mustard seed, whole methi, coconut milk, dry whole red chilli, tumeric & curry leaf	
Haas Garlic Chilli**	£11.95
Barburry duck cooked with fresh garlic & chilli spices in a tomato sauce	
Haas Methi Malai*	£11.95
Barbecue duck cooked with fenugreek leaves & rich creamy gravy	
Kathmandu Lamb**	£10.25
Diced lamb cooked in a rich Nepalese masala sauce with garlic, chilli & curry leaves (hot and spicy)	
Gurkha Style Pork*	£9.95
Chunky pieces of pork cooked with pak choy & chef's special spices	
Gurkha's Revenge!***	£10.25
Tender pieces of grilled lamb or chicken in garlic & chilli sauce, spicy & hot . . . full of flavour	
Garlic chilli Bangoor**	£9.95
Tender pork pices pork cooked garlic and fresh chilli hot and spicy	
Lamb Hyderabadi**	£10.25
Lamb cooked with fresh mint leaves & herbs in a spicy masala	

Gurkha's Inn Grills

Tandoori Chicken	£9.95
Half a spring chicken delicately spiced, marinated & cooked in the tandoor	
Chicken Tikka Shashlik	£9.95
Barbecued spiced chicken tikka with onions & peppers	
Lamb Tikka Shashlik	£10.95
Sliced lamb tikka spiced with grilled onions & peppers	
Uneko Paneer	£9.95
Marinated cubes of Indian cottage cheese with onions, & peppers.	
Tandoor Grilled King Prawn	£13.95
Grilled chunks of king prawn marinated in caramelized onion & cinnamon then finished in an almond based saffron sauce	
Tawa Fried Sea Bass.	£14.95
Fillet of Sea Bass lightly seasoned with garam masala, pan fried & served with lemon rice	
Tandori Roasted Rack of Lamb	£14.95
Rack of lamb marinaded in spices and then barbecued in the tandoor. Served with creamy mint sauce and garlic rice	

Traditional Indian Curries

Chicken.	£8.95	Prawn	£8.95
Chicken Tikka	£9.25	King Prawn	£12.95
Lamb.	£9.25	Pork	£8.95
Lamb Tikka	£9.95	Vegetable (V).	£7.95

Pasanda (n) - A mild dish cooked with cream cashunuts and red wine

Tikka Masala (n) - Barbecued with aromatic spices in a mild tomato sauce

Korma (n) - Mild dish of cream & cashunuts

Karahi* - Medium hot dish cooked with mixed peppers and onions

Bhoona* - A drier than usual curry packed with flavour.

Madras** - A well spiced thorough-bred dish, fairly hot to taste

Pathia** - Hot, sweet & sour with hint of lemon

Dhansak* - A Medium strength curry with lentils & fresh coriander

Jalfrezi* - A rich hot curry with onions, ginger, capsicums, tomatoes & fresh green chillies

Garlic Chilli** - A rich hot curry cooked with fresh garlic & green chilli

Vindaloo*** - A very hot dish with potatoes

Balti* - A popular dish, cooked with tomatoes, onions & coriander, fairly spicy

Dopiaza* - A medium flavoured dish cooked with whole spices & garnished with onions

Rogan Josh* - Medium dish with green herbs in a rich tomatoes sauce

Cylon* - A fairly hot curry flavoured with coconut

Biryani Dishes

Basmati rice cooked with one of the following & served with a vegetable curry:

King Prawn*	£12.95
Lamb*	£10.95
Chicken*	£9.95
Pork*	£9.95
Vegetable* (v)	£8.50

Vegetarian Dishes

Vegetarian (v) options as a Side Dish or Main Meal

Makai Masala Spicy sweetcorn cooked in curry sauce.	£3.95 /£7.95
Aloo Bodi Tama* Bamboo shoots, potatoes & black-eyed beans with fresh tomato	£3.95 /£7.95
Matter Paneer Cottage Cheese cooked with green peas, tomato, fenugreek,	£4.50/£8.95
ginger, coriander, butter & cream	
Paneer Makhani (n) Cubes of cottage cheese cooked in Makhani sauce	£4.50/ £8.95
Dal Makhani Country-style cooking! Black lentils braised overnight in the	£4.50 /£8.95
wood fired Tandoor then reduced in a tomato & ginger sauce & finished with butter & cream	
Rajma Masala** Red kidney beans in curry sauce with sliced potato.	£3.95/£7.95
Saag Bhaji Spinach	£3.95/£7.95
Saag Aloo Spinach and potatoes	£3.95/£7.95
Saag Paneer Spinach and Indian cottage cheese	£4.50/£8.95
Saag Chana Spinach and chickpease	£3.95/£7.95
Chana Masala	£3.95/£7.95
Tarka Dal Garlic fried yellow lentils	£3.95/£7.95
Bhindi Bhaji Okra	£3.95/£7.95
Bombay Aloo Spiced potatoes	£3.95/£7.95
Mushroom Bhaji	£3.95/£7.95
Jeera Aloo Spiced potatoes with cumin	£3.95/£7.95
Seasonal Mixed Vegetables	£3.95/£7.95

Bhat Ko Parikar(Rice)

Saffron Rice	£2.95
Steamed Rice	£2.50
Mushroom Rice.	£2.95
Special Fried Rice	£3.25
Egg Fried Rice	£2.95
Keema Rice	£2.95
Garlic Rice	£2.95
Lemon Rice	£2.95

Roti Ko Parikar (Breads)

Plain Nan	£2.50
Cheese & Chilli Nan	£3.25
Keema Nan - a Minced Lamb Nan Bread	£3.25
Garlic Nan - with Fresh Coriander.	£2.95
Peshwari Nan - with Coconut and Raisins	£3.25
Kulcha Nan with Vegetables	£3.25
Tandoori Roti	£2.10
Chapati	£1.95

Sundries

Raitha Yoghurt with Cucumber, Tomatoes & Fresh Coriander	£2.50
Popadums (Plain or Spicy)	60p each
Chutneys	60p per person
Chutney Tray - mint sauce, mango chutney, onion salad	£1

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