

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)	£12.95
A combination of pyajko pakora, vegetable samosa and aloo tikki.	
Aloo Tikki	£6.25
Pan fried spiced potato cakes	
Pyajko Pakora (v)	£5.95
Crisp nuggets of onion , potato & crushed coriander seeds, deep fried	
Vegetable Samosa	£5.25
Fresh vegetables wrapped in pastry & fried until golden	
Paneer Chilli** (v)	£7.25
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)	£15.00
Lamb sheek kebab, creamy tikka & chicken tikka	
Choyla (Lamb or Chicken)*	£6.25
A typical Nepalese starter of char-grilled lamb or chicken marinated in traditional spices	
Nepalese Style Chilli Chicken***	£6.95
Battered chicken cooked with fresh herbs, peppers & spring onion	
Chilli Bangoor**	£6.95
Slices of locally produced pork sauteed with peppers & spring onion. A Gurkha's favourite	
Meat Samosa	£5.75
Fresh lamb mince wrapped in pastry & fried until golden.	
Momo (Lamb or Chicken)	£6.75
Nepalese style lamb/chicken dumplings served with typical Nepalese chutney	
Creamy Tikka (n)	£6.75
Bite sized pieces of chicken, marinated in yoghurt, cashew nuts & cream, skewered & grilled in the tandoor	
Sheek Kebab*	£6.75
Juicy lean minced lamb skewered & dusted with coastal spices	
Lasuni Tikka	£6.95
Bite sized pieces of chicken, marinated with fresh garlic, yoghurt, cashew nuts, skewered & grilled in the tandoor (Nepalese favorite kebab)	
Murug Tikka	£6.75
Marinated chicken breast cooked in the tandoor	
Kalejo Bhutuwa	£6.95
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)	£17.95
Tandoori king prawn, Salmon tikka & chilli fried calamari	
Poleko Machha**	£9.25
A highly flavoured marinated char-grilled monkfish served with salad.	
Black Tiger Prawns**	£8.15
Sauted with peppers, onion, garlic & chillies	
Chilli fried Calamari**	£8.15
Lightly battered calamari with cumin, chilli & coriander	
Salmon Tikka	£8.15
Marinated salmon, grilled in the tandoor	

Gurkha's Inn Special Curries

Chicken Makhani (n)*	£11.95
Cooked in aromatic spices with a fresh cream, tomato & fenugreek sauce	
Gurkha Style Lamb Leg Curry*	£12.50
Braised tender cubes of leg of lamb cooked with chickpea, Nepalese herbs & spices	
Honey Murug (n).	£11.95
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*	£12.50
Tender piece of lamb cooked with medium sauce of grounded spices, tomatoes and onion.	
Methi Chicken*	£11.95
Chicken cooked with fresh spinach, fenugreek, garlic, onions & fresh tomatoes	
Pickled Lamb**	£12.50
Tender cubes of lamb cooked with whole spices & assorted seeds and mixed pickle in a richly flavoured sauce	
Goan Curry** (n) Fish	£14.50
King Prawn	£15.50
Telapia fish with mustard seed, whole methi, coconut milk, dry whole red chilli, tumeric & curry leaf	
Haas Garlic Chilli**	£14.25
Barbecue duck cooked with fresh garlic & chilli spices in a tomato sauce	
Haas Methi Malai*	£14.25
Barbecue duck cooked with fenugreek leaves & rich creamy gravy	
Kathmandu Lamb**	£13.25
Diced lamb cooked in a rich Nepalese masala sauce with garlic, chilli & curry leaves (hot and spicy)	
Gurkha Style Pork*	£11.95
Chunky pieces of pork cooked with pak choy & chef's special spices	
Gurkha's Revenge!***	£12.95
Tender pieces of grilled lamb or chicken in garlic & chilli sauce, spicy & hot . . . full of flavour	
Garlic chilli Bangoor**	£11.95
Tender pork pices pork cooked garlic and fresh chilli hot and spicy	
Lamb Hyderabadi**	£12.95
Lamb cooked with fresh mint leaves & herbs in a spicy masala	

Gurkha's Inn Grills

Tandoori Chicken (on the bone)	£12.50
Half a spring chicken delicately spiced, marinated & cooked in the tandoor	
Chicken Tikka Shashlik	£12.50
Barbecued spiced chicken tikka with onions & peppers	
Lamb Tikka Shashlik	£13.50
Sliced lamb tikka spiced with grilled onions & peppers	
Uneko Paneer	£12.50
Marinated cubes of Indian cottage cheese with onions, & peppers.	
Tandoor Grilled King Prawn	£16.95
Grilled chunks of king prawn marinated in caramelized onion & cinnamon then finished in an almond based saffron sauce	
Tawa Fried Sea Bass.	£17.25
Fillet of Sea Bass lightly seasoned with garam masala, pan fried & served with lemon rice	
Tandori Roasted Rack of Lamb	£17.95
Rack of lamb marinaded in spices and then barbecued in the tandoor. Served with creamy mint sauce and garlic rice	

Traditional Indian Curries

Chicken.	£11.00	Prawn	£11.00
Chicken Tikka	£11.50	King Prawn	£15.00
Lamb.	£11.50	Pork	£11.50
Lamb Tikka	£12.50	Vegetable (V).	£10.50

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 peppers, onions & coriander, fairly spicy

Dopiazza* - 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

Curry* - Medium hot, cooked with Indian spices

Biryani Dishes

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

King Prawn*	£15.95
Lamb*	£13.95
Chicken*	£12.95
Pork*	£12.95
Vegetable* (v)	£11.95

Vegetarian Dishes

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

Makai Masala Spicy sweetcorn cooked in curry sauce.	£5.25/£10.50
Aloo Bodi Tama* Bamboo shoots, potatoes & black-eyed beans with fresh tomato	£5.25/£10.50
Matter Paneer Cottage Cheese cooked with green peas, tomato, fenugreek, ginger, coriander, butter & cream	£6.50/£11.50
Paneer Makhani (n) Cubes of cottage cheese cooked in Makhani sauce	£6.50/£11.50
Dal Makhani Country-style cooking! Black lentils braised overnight in the wood fired Tandoor then reduced in a tomato & ginger sauce & finished with butter & cream	£6.50/£11.50
Rajma Masala** Red kidney beans in curry sauce with sliced potato.	£5.25/£10.50
Saag Bhaji Spinach	£5.25/£10.50
Saag Aloo Spinach and potatoes	£5.25/£10.50
Saag Paneer Spinach and Indian cottage cheese	£6.50/£11.50
Saag Chana Spinach and chickpease	£5.25/£10.50
Chana Masala	£5.25/£10.50
Tarka Dal Garlic fried yellow lentils	£5.25/£10.50
Bhindi Bhaji Okra	£5.25/£10.50
Bombay Aloo Spiced potatoes	£5.25/£10.50
Mushroom Bhaji	£5.25/£10.50
Jeera Aloo Spiced potatoes with cumin	£5.25/£10.50
Seasonal Mixed Vegetables	£5.25/£10.50

Bhat Ko Parikar (Rice)

Saffron Rice	£4.75
Steamed Rice	£4.25
Mushroom Rice	£4.75
Special Fried Rice	£4.75
Egg Fried Rice	£4.75
Keema Rice	£4.75
Garlic Rice	£4.75
Lemon Rice	£4.75

Roti Ko Parikar (Breads)

Plain Nan	£4.25
Cheese & Chilli Nan	£4.75
Keema Nan - a Minced Lamb Nan Bread	£4.75
Garlic Nan - with Fresh Coriander.	£4.75
Peshwari Nan - with Coconut and Raisins	£4.75
Kulcha Nan with Vegetables	£4.75
Tandoori Roti	£3.75
Chapati	£3.50

Sundries

Raitha Yoghurt with Cucumber & Fresh Coriander	£3.75
Popadums (Plain or Spicy)	90p each
Chutneys - mint sauce, mango chutney, onion salad, Nepalese chutney	90p per person

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