

# Gurkha's Inn

nepalese and indian cuisine



A La Carte Menu

# Shakahari khaja ko parikar

## *Vegetarian starters*

<b>Gurkha's Inn Vegetable Platter</b> (v) (Ideal for two people) . . . . .	<b>£10.50</b>
A combination of pyajko pakora, vegetable samosa and aloo tikki.	
<b>Aloo Tikki</b> . . . . .	<b>£5.50</b>
Pan fried spiced potato cakes	
<b>Pyajko Pakora</b> (v) . . . . .	<b>£4.95</b>
Crisp nuggets of onion , potato & crushed coriander seeds, deep fried	
<b>Vegetable Samosa</b> . . . . .	<b>£4.50</b>
Fresh vegetables wrapped in pastry & fried until golden	
<b>Paneer Chilli**</b> (v) . . . . .	<b>£6.50</b>
Lightly battered Indian cottage cheese with mix peppers & chillies	

# Masu ko khaja parikar

## *Non-veg starters*

<b>Gurkha's Inn Mixed Kebab Platter</b> (Ideal for two people) . . . . .	<b>£12.95</b>
Lamb sheek kebab, creamy tikka & chicken tikka	
<b>Choyla</b> (Lamb or Chicken)* . . . . .	<b>£5.50</b>
A typical Nepalese starter of char-grilled lamb or chicken marinated in traditional spices	
<b>Nepalese Style Chilli Chicken***</b> . . . . .	<b>£5.95</b>
Battered chicken cooked with fresh herbs, peppers & spring onion	
<b>Chilli Bangoor**</b> . . . . .	<b>£5.95</b>
Slices of locally produced pork sauteed with peppers & spring onion. A Gurkha's favourite	
<b>Meat Samosa</b> . . . . .	<b>£4.50</b>
Fresh lamb mince wrapped in pastry & fried until golden.	
<b>Momo</b> (Lamb or Chicken) . . . . .	<b>£5.95</b>
Nepalese style lamb/chicken dumplings served with typical Nepalese chutney	
<b>Creamy Tikka</b> (n) . . . . .	<b>£5.50</b>
Bite sized pieces of chicken, marinated in yoghurt, cashew nuts & cream, skewered & grilled in the tandoor	
<b>Sheek Kebab*</b> . . . . .	<b>£5.50</b>
Juicy lean minced lamb skewered & dusted with coastal spices	
<b>Lasuni Tikka</b> . . . . .	<b>£5.50</b>
Bite sized pieces of chicken, marinated with fresh garlic, yoghurt, cashew nuts, skewered & grilled in the tandoor (Nepalese favorite kebab)	
<b>Murug Tikka</b> . . . . .	<b>£5.50</b>
Marinated chicken breast cooked in the tandoor	
<b>Kalejo Bhutuwa</b> . . . . .	<b>£5.50</b>
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

<b>Seafood Platter</b> (Ideal for two people) . . . . .	£15.50
Tandoori king prawn, Salmon tikka & chilli fried calamari	
<b>Poleko Machha**</b> . . . . .	£6.95
A highly flavoured marinated char-grilled monkfish served with salad.	
<b>Black Tiger Prawns**</b> . . . . .	£6.50
Sauted with peppers, onion, garlic & chillies	
<b>Chilli fried Calamari**</b> . . . . .	£6.50
Lightly battered calamari with cumin, chilli & coriander	
<b>Salmon Tikka</b> . . . . .	£6.50
Marinated salmon, grilled in the tandoor	

## Gurkha's Inn Special Curries

<b>Chicken Makhani</b> (n)* . . . . .	£10.50
Cooked in aromatic spices with a fresh cream, tomato & fenugreek sauce	
<b>Gurkha Style Lamb Leg Curry*</b> . . . . .	£10.95
Braised tender cubes of leg of lamb cooked with chickpea, Nepalese herbs & spices	
<b>Honey Murug</b> (n). . . . .	£10.50
Chicken breast strips, cooked with cashunuts and cream, garnished with crispy parsnip. A wonderful alternative dish to the favourite Chicken Korma!	
<b>Khasi Ko Ledo Bedo*</b> . . . . .	£10.95
Tender piece of lamb cooked with medium sauce of grounded spices, tomatoes and onion.	
<b>Methi Chicken*</b> . . . . .	£10.50
Chicken cooked with fresh spinach, fenugreek, garlic, onions & fresh tomatoes	
<b>Pickled Lamb**</b> . . . . .	£10.95
Tender cubes of lamb cooked with whole spices & assorted seeds and mixed pickle in a richly flavoured sauce	
<b>Goan Curry**</b> (n) <b>Fish</b> . . . . .	£12.95
<b>King Prawn</b> . . . . .	£13.95
Telapia fish with mustard seed, whole methi, coconut milk, dry whole red chilli, tumeric & curry leaf	
<b>Haas Garlic Chilli**</b> . . . . .	£12.95
Barbecue duck cooked with fresh garlic & chilli spices in a tomato sauce	
<b>Haas Methi Malai*</b> . . . . .	£12.95
Barbecue duck cooked with fenugreek leaves & rich creamy gravy	
<b>Kathmandu Lamb**</b> . . . . .	£11.25
Diced lamb cooked in a rich Nepalese masala sauce with garlic, chilli & curry leaves (hot and spicy)	
<b>Gurkha Style Pork*</b> . . . . .	£10.50
Chunky pieces of pork cooked with pak choy & chef's special spices	
<b>Gurkha's Revenge!***</b> . . . . .	£11.25
Tender pieces of grilled lamb or chicken in garlic & chilli sauce, spicy & hot . . . full of flavour	
<b>Garlic chilli Bangoor**</b> . . . . .	£10.50
Tender pork pices pork cooked garlic and fresh chilli hot and spicy	
<b>Lamb Hyderabadi**</b> . . . . .	£11.25
Lamb cooked with fresh mint leaves & herbs in a spicy masala	

# Gurkha's Inn Grills

<b>Tandoori Chicken (on the bone)</b> . . . . .	<b>£10.95</b>
Half a spring chicken delicately spiced, marinated & cooked in the tandoor	
<b>Chicken Tikka Shashlik</b> . . . . .	<b>£10.95</b>
Barbecued spiced chicken tikka with onions & peppers	
<b>Lamb Tikka Shashlik</b> . . . . .	<b>£11.95</b>
Sliced lamb tikka spiced with grilled onions & peppers	
<b>Uneko Paneer</b> . . . . .	<b>£10.95</b>
Marinated cubes of Indian cottage cheese with onions, & peppers.	
<b>Tandoor Grilled King Prawn</b> . . . . .	<b>£14.95</b>
Grilled chunks of king prawn marinated in caramelized onion & cinnamon then finished in an almond based saffron sauce	
<b>Tawa Fried Sea Bass.</b> . . . . .	<b>£15.50</b>
Fillet of Sea Bass lightly seasoned with garam masala, pan fried & served with lemon rice	
<b>Tandori Roasted Rack of Lamb</b> . . . . .	<b>£15.95</b>
Rack of lamb marinated in spices and then barbecued in the tandoor. Served with creamy mint sauce and garlic rice	

## Traditional Indian Curries

<b>Chicken</b> . . . . .	<b>£9.25</b>	<b>Prawn</b> . . . . .	<b>£9.25</b>
<b>Chicken Tikka</b> . . . . .	<b>£9.95</b>	<b>King Prawn</b> . . . . .	<b>£13.50</b>
<b>Lamb</b> . . . . .	<b>£9.95</b>	<b>Pork</b> . . . . .	<b>£9.25</b>
<b>Lamb Tikka</b> . . . . .	<b>£10.95</b>	<b>Vegetable (V)</b> . . . . .	<b>£8.25</b>

- 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  
**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  
**Curry\*** - Medium hot, cooked with Indian spices

## Biryani Dishes

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

<b>King Prawn*</b> . . . . .	<b>£13.95</b>
<b>Lamb*</b> . . . . .	<b>£11.95</b>
<b>Chicken*</b> . . . . .	<b>£10.95</b>
<b>Pork*</b> . . . . .	<b>£10.95</b>
<b>Vegetable* (v)</b> . . . . .	<b>£9.95</b>

# Vegetarian Dishes

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

<b>Makai Masala</b> Spicy sweetcorn cooked in curry sauce. . . . .	£4.25 /£8.50
<b>Aloo Bodi Tama*</b> Bamboo shoots, potatoes & black-eyed beans with fresh tomato . . . . .	£4.25 /£8.50
<b>Matter Paneer</b> Cottage Cheese cooked with green peas, tomato, fenugreek, . . . . . ginger, coriander, butter & cream	£4.95/£9.95
<b>Paneer Makhani</b> (n) Cubes of cottage cheese cooked in Makhani sauce . . . . .	£4.95/ £9.95
<b>Dal Makhani</b> Country-style cooking! Black lentils braised overnight in the . . . . . wood fired Tandoor then reduced in a tomato & ginger sauce & finished with butter & cream	£4.95 /£9.50
<b>Rajma Masala**</b> Red kidney beans in curry sauce with sliced potato. . . . .	£4.25/£8.50
<b>Saag Bhaji</b> Spinach . . . . .	£4.25/£8.50
<b>Saag Aloo</b> Spinach and potatoes . . . . .	£4.25/£8.50
<b>Saag Paneer</b> Spinach and Indian cottage cheese . . . . .	£4.95/£9.95
<b>Saag Chana</b> Spinach and chickpease . . . . .	£4.25/£8.50
<b>Chana Masala</b> . . . . .	£4.25/£8.50
<b>Tarka Dal</b> Garlic fried yellow lentils . . . . .	£4.25/£8.50
<b>Bhindi Bhaji</b> Okra . . . . .	£4.25/£8.50
<b>Bombay Aloo</b> Spiced potatoes . . . . .	£4.25/£8.50
<b>Mushroom Bhaji</b> . . . . .	£4.25/£8.50
<b>Jeera Aloo</b> Spiced potatoes with cumin . . . . .	£4.25/£8.50
<b>Seasonal Mixed Vegetables</b> . . . . .	£4.25/£8.50

## Bhat Ko Parikar (Rice)

<b>Saffron Rice</b> . . . . .	£3.25
<b>Steamed Rice</b> . . . . .	£2.95
<b>Mushroom Rice</b> . . . . .	£3.25
<b>Special Fried Rice</b> . . . . .	£3.50
<b>Egg Fried Rice</b> . . . . .	£3.25
<b>Keema Rice</b> . . . . .	£3.25
<b>Garlic Rice</b> . . . . .	£3.25
<b>Lemon Rice</b> . . . . .	£3.25

## Roti Ko Parikar (Breads)

<b>Plain Nan</b> . . . . .	£2.95
<b>Cheese &amp; Chilli Nan</b> . . . . .	£3.50
<b>Keema Nan</b> - a Minced Lamb Nan Bread . . . . .	£3.50
<b>Garlic Nan</b> - with Fresh Coriander. . . . .	£3.25
<b>Peshwari Nan</b> - with Coconut and Raisins . . . . .	£3.50
<b>Kulcha Nan</b> with Vegetables . . . . .	£3.50
<b>Tandoori Roti</b> . . . . .	£2.50
<b>Chapati</b> . . . . .	£2.35

## Sundries

<b>Raitha</b> Yoghurt with Cucumber & Fresh Coriander . . . . .	£2.50
<b>Popadums</b> (Plain or Spicy) . . . . .	70p each
<b>Chutneys</b> - mint sauce, mango chutney, onion salad, Nepalese chutney . . . . .	60p per person

17 City Road  
Winchester  
Hampshire  
SO23 8SD

01962 842843

[info@ gurkhasinnwinchester.com](mailto:info@gurkhasinnwinchester.com)  
[www.gurkhasinnwinchester.com](http://www.gurkhasinnwinchester.com)