

# Gurkha's Inn Grills

<b>Tandoori Chicken (on the bone)</b> .....	<b>£11.99</b>
Half a spring chicken, delicately spiced, marinated & tandoor cooked	
<b>Chicken Tikka Shashlik</b> .....	<b>£12.50</b>
Barbecued spiced chicken tikka with onions & peppers	
<b>Lamb Tikka Shashlik</b> .....	<b>£13.50</b>
Sliced lamb tikka spiced with grilled onions & peppers	
<b>Uneko Paneer</b> .....	<b>£12.50</b>
Marinated cubes of Indian cottage cheese with onions, & peppers.	
<b>Tandoor Grilled King Prawn</b> .....	<b>£15.95</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>£17.25</b>
Fillet of Sea Bass, fried with garam masala, served with lemon rice	
<b>Tandori Roasted Rack of Lamb</b> .....	<b>£17.95</b>
Rack of lamb marinated in spices and then barbecued in the tandoor. Served with creamy mint sauce and garlic rice.	

## Vegetarian Dishes

### Vegetarian (v) - Side Dish or Main Meal

<b>Makai Masala</b> .....	<b>£4.99 / £9.50</b>
Spicy sweetcorn cooked in curry sauce	
<b>Aloo Bodi Tama*</b> .....	<b>£4.99 / £10.25</b>
Bamboo shoots, potatoes & black-eyed beans with fresh tomato	
<b>Matter Paneer</b> .....	<b>£5.99 / £10.25</b>
Cottage Cheese cooked with green peas, tomato, fenugreek ginger, coriander, butter & cream	
<b>Paneer Makhani (n)</b> .....	<b>£5.99 / £10.25</b>
Cubes of cottage cheese cooked in Makhani sauce	
<b>Dal Makhani</b> .....	<b>£5.99 / £10.25</b>
Country-style cooking! Black lentils braised overnight in the wood fired Tandoor then reduced in a tomato & ginger sauce & finished with butter & cream	
<b>Rajma Masala**</b> .....	<b>£4.99 / £10.25</b>
Red kidney beans in curry sauce with sliced potato	
<b>Saag Bhaji</b> .....	<b>£4.99 / £10.25</b>
Spinach	
<b>Saag Aloo</b> .....	<b>£4.99 / £10.25</b>
Spinach and potatoes	
<b>Saag Paneer</b> .....	<b>£5.99 / £10.25</b>
Spinach and Indian cottage cheese	
<b>Chana Masala</b> .....	<b>£4.99 / £9.50</b>

<b>Saag Chana</b> .....	<b>£4.99 / £9.50</b>
Spinach and chickpeas	
<b>Tarka Dal</b> .....	<b>£4.99 / £9.50</b>
Garlic fried yellow lentils	
<b>Bhindi Bhaji</b> .....	<b>£4.99 / £9.50</b>
Okra	
<b>Bombay Aloo</b> .....	<b>£4.99 / £9.50</b>
Spiced potatoes	
<b>Mushroom Bhaji</b> .....	<b>£4.99 / £9.50</b>
<b>Jeera Aloo</b> .....	<b>£4.99 / £9.50</b>
Spiced potatoes with cumin	
<b>Seasonal Mixed Vegetables</b> .....	<b>£4.99 / £9.50</b>

## Bhat Ko Parikar (Rice)

<b>Saffron Rice</b> .....	<b>£4.50</b>
<b>Steamed Rice</b> .....	<b>£3.95</b>
<b>Mushroom Rice</b> .....	<b>£4.50</b>
<b>Special Fried Rice</b> .....	<b>£4.75</b>
<b>Egg Fried Rice</b> .....	<b>£4.75</b>
<b>Keema Rice</b> .....	<b>£4.75</b>
<b>Garlic Rice</b> .....	<b>£4.50</b>
<b>Lemon Rice</b> .....	<b>£4.25</b>

## Roti Ko Parikar (Breads)

<b>Plain Nan</b> .....	<b>£3.75</b>
<b>Cheese &amp; Chilli Nan</b> .....	<b>£4.75</b>
<b>Keema Nan</b> .....	<b>£4.75</b>
<b>Garlic Nan</b> with Fresh Coriander .....	<b>£4.75</b>
<b>Peshwari Nan</b> with Coconut and Raisins .....	<b>£4.75</b>
<b>Kulcha Nan</b> with Vegetables .....	<b>£4.75</b>
<b>Tandoori Roti</b> .....	<b>£3.75</b>
<b>Chapati</b> .....	<b>£3.50</b>

## Sundries

<b>Raitha</b> .....	<b>£3.50</b>
Yoghurt with Cucumber & Fresh Coriander	
<b>Popadums</b> .....	<b>90p each</b>
Plain or Spicy	
<b>Chutney Tray</b> .....	<b>£1.95</b>
Mint sauce, mango chutney & onion salad	

# Gurkha's Inn

nepalese and indian cuisine

## Takeaway Menu



**10% DISCOUNT ON COLLECTION**  
ON ORDERS OVER £30

**FREE DELIVERY WITHIN 3 MILES**  
ON ORDERS OVER £25

### OPENING TIMES

#### Monday to Thursday

12 noon - 2.00pm & 5.30pm - 11.00pm

#### Friday & Saturday

12 noon - 2.00pm & 5.30pm - 11.00pm

#### Sunday

12 noon - 2.00pm & 5.30pm - 10.00pm

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## Shakahari Khaja Ko Parikar

### Vegetarian starters

<b>Vegetable Platter (v)</b> (Ideal for two people) .....	<b>£10.99</b>
A combination of pyajko pakora, vegetable samosa and aloo tikki	
<b>Aloo Tikki</b> .....	<b>£5.90</b>
Pan fried spiced potato cakes	
<b>Pyajko Pakora (v)</b> .....	<b>£5.50</b>
Deep fried nuggets of onion, potato & crushed coriander seeds	
<b>Vegetable Samosa</b> .....	<b>£5.25</b>
Fresh vegetables wrapped in pastry & fried until golden	
<b>Paneer Chilli** (v)</b> .....	<b>£6.99</b>
Lightly battered Indian cottage cheese with mix peppers & chillies	

## Masu Khaja Ko Parikar

### Non-veg starters

<b>Mixed Kebab Platter</b> (Ideal for two people) .....	<b>£12.99</b>
Lamb sheek kebab, creamy tikka & chicken tikka	
<b>Choyla</b> (Lamb or Chicken)* .....	<b>£6.50</b>
Char-grilled lamb or chicken marinated in traditional spices	
<b>Nepalese Style Chilli Chicken***</b> .....	<b>£6.99</b>
Battered chicken cooked with fresh herbs, peppers & spring onion	
<b>Chilli Bangoor**</b> .....	<b>£6.99</b>
Locally produced sliced pork sauteed with peppers & spring onion	
<b>Meat Samosa</b> .....	<b>£5.50</b>
Fresh lamb mince wrapped in pastry & fried until golden	
<b>Momo</b> (Lamb or Chicken) .....	<b>£6.99</b>
Lamb or chicken dumplings served with typical Nepalese chutney	
<b>Creamy Tikka (n)</b> .....	<b>£6.99</b>
Bite sized pieces of chicken, marinated in yoghurt, cashew nuts & cream, skewered & grilled in the tandoor	
<b>Sheek Kebab*</b> .....	<b>£6.50</b>
Juicy lean minced lamb skewered & dusted with coastal spices	
<b>Lasuni Tikka</b> .....	<b>£6.50</b>
Bite sized pieces of chicken, marinated with garlic, yoghurt, cashew nuts, skewered & grilled in the tandoor (a favourite in Nepal)	
<b>Murug Tikka</b> .....	<b>£6.50</b>
Marinated chicken breast cooked in the tandoor	
<b>Kalejo Bhutuwa</b> .....	<b>£6.50</b>
Chicken liver, fried using a traditional Nepalese recipe. A Nepalese favourite	

## Samundri Khaja Ko Parikar

### Seafood starters

<b>Seafood Platter</b> (Ideal for two people) .....	<b>£15.95</b>
Tandoori king prawn, Salmon tikka & chilli fried calamari	
<b>Poleko Machha**</b> .....	<b>£8.95</b>
A highly flavoured marinated char-grilled monkfish served with salad.	
<b>Black Tiger Prawns**</b> .....	<b>£7.50</b>
Sauted with peppers, onion, garlic & chillies	
<b>Chilli fried Calamari**</b> .....	<b>£7.50</b>
Lightly battered calamari with cumin, chilli & coriander	
<b>Salmon Tikka</b> .....	<b>£7.75</b>
Marinated salmon, grilled in the tandoor	

## Gurkha's Inn Special Curries

<b>Tikka Masala (n) Chicken</b> .....	<b>£11.00</b>
<b>Lamb</b> .....	<b>£12.00</b>
Barbecued with aromatic spices in a mild tomato sauce	
<b>Chicken Makhani* (n)</b> .....	<b>£11.00</b>
Cooked in aromatic spices with a fresh cream, tomato & fenugreek sauce	
<b>Gurkha Style Lamb Leg Curry*</b> .....	<b>£12.50</b>
Braised tender cubes of leg of lamb cooked with chickpea, Nepalese herbs & spices	
<b>Honey Murug (n)</b> .....	<b>£12.00</b>
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*</b> .....	<b>£12.00</b>
Tender piece of lamb cooked with medium sauce of grounded spices, tomatoes and onion.	
<b>Methi Chicken*</b> .....	<b>£12.00</b>
Chicken cooked with fresh spinach, fenugreek, garlic, onions & fresh tomatoes	
<b>Pickled Lamb**</b> .....	<b>£12.50</b>
Tender cubes of lamb cooked with whole spices & assorted seeds and mixed pickle in a richly flavoured sauce	
<b>Goan Curry** (n) Fish</b> .....	<b>£14.50</b>
<b>King Prawn</b> .....	<b>£15.50</b>
Telapia fish with mustard seed, whole methi, coconut milk, dry whole red chilli, tumeric & curry leaf	
<b>Haas Garlic Chilli**</b> .....	<b>£14.95</b>
Barbecue duck cooked with fresh garlic & chilli spices in a tomato sauce	
<b>Haas Methi Malai*</b> .....	<b>£14.95</b>
Barbecue duck cooked with fenugreek leaves & rich creamy gravy	

<b>Kathmandu Lamb**</b> .....	<b>£12.50</b>
Diced lamb cooked in a rich Nepalese masala sauce with garlic, chilli & curry leaves (hot and spicy)	
<b>Gurkha Style Pork*</b> .....	<b>£11.50</b>
Chunky pieces of pork cooked with pak choy & chef's special spices	
<b>Gurkha's Revenge!***</b> .....	<b>£12.50</b>
Tender pieces of grilled lamb or chicken in garlic & chilli sauce, spicy & hot... full of flavour	
<b>Garlic Chilli Bangoor**</b> .....	<b>£11.50</b>
Tender pork pieces pork cooked garlic and fresh chilli hot and spicy	

## Traditional Indian Curries

<b>Chicken</b> .....	<b>£10.50</b>	<b>Prawn</b> .....	<b>£10.50</b>
<b>Chicken Tikka</b> .....	<b>£11.00</b>	<b>King Prawn</b> .....	<b>£15.00</b>
<b>Lamb</b> .....	<b>£11.00</b>	<b>Pork</b> .....	<b>£11.00</b>
<b>Lamb Tikka</b> .....	<b>£11.50</b>	<b>Vegetable (V)</b> .....	<b>£10.25</b>

**Pasanda (n)** Mild dish cooked with cream cashunuts & red wine  
**Korma (n)** Mild dish of cream & cashunuts  
**Karahi\*\*** Medium hot dish cooked with mixed peppers & 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 a hint of lemon  
**Dhansak\*\*** Medium strength curry with lentils & fresh coriander  
**Jalfrezi\*\*** Rich, hot with onions, ginger, peppers, tomatoes & green chillies  
**Garlic Chilli\*\*** Rich & hot with fresh garlic & green chilli  
**Vindaloo\*\*\*** A very hot dish with potatoes  
**Balti\*\*** A fairly spicy dish, with peppers, onions & coriander  
**Dopiaza\*** Medium flavours, whole spices, garnished with onions  
**Rogan Josh\*** Medium flavours, green herbs, rich tomatoe 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>£15.50</b>
<b>Lamb</b> .....	<b>£13.50</b>
<b>Chicken</b> .....	<b>£12.50</b>
<b>Pork</b> .....	<b>£12.50</b>
<b>Vegetable (v)</b> .....	<b>£11.50</b>

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