



GURKHA KITCHEN

Nepalese & Indian Cuisine



 Mild  Medium  Hot  Extra Hot  Contains Nuts



Delve into our mouth-watering menu to select a variety of food that will tantalise your taste buds.

The dish strength shown on our menu is for guidance purpose only, please specify your preferred dish strength when placing an order, as our chefs will be more than happy to accommodate your needs. If we can assist in any way with your selection, please do not hesitate to ask.

Some of our dishes may contain nuts, seeds, their derivatives or other allergens. Please ask if you are concerned, need guidance, and alert us to any allergies you may have before ordering.

The management and staff sincerely hope that you enjoy your visit to us. If you have any suggestions for improving our service further, please do not hesitate to let us know.



VAT INCLUDED AT THE LEGAL RATE
WE HAVE A COMPLAINTS BOOK



Appetisers



- PAPADUM 1.00€
SPICY PAPADUM 1.10€
CHUTNEY TRAY 4.80€



Soups



- MO:MO IN CHICKEN BROTH** 6.50€
Homemade Nepalese ravioli (filled with lightly spiced minced lamb) with coriander leaves and browned onion in chicken broth.
- MULLIGATAWNY SOUP** 6.60€
Spicy dal (lentils) soup.



Special Nepalese Starters



All starters are served with fresh green salad.

- CHHWELA WOCHHA / LAMB (HIGHLY RECOMMENDED)** 6.50€ / 7.00€
Chicken/lamb barbecued tender piece of chicken or lamb cooked with various special Nepalese spices served on freshly prepared pulse lentils pancake-wochha.
A uniquely flavoured traditional Nepalese starter.
- CHICKEN PAKORA** 5.90€
Succulent boneless chicken marinated with spices, battered and deep fried, served with tangy tamarind sauce.
- MO:MO (GURKHA KITCHEN SPECIAL)** 6.60€
Gently spiced minced lamb wrapped in pastry and steamed cooked, served with tamarind sauce. A popular delicacy in Nepal.
- CHICKEN / LAMB SUKUTI** 🌶️🌶️ 6.20€ / 7.00€
Marinated pieces of tender chicken or lamb cooked with various fresh herbs and spices, full of unique flavours.
- KATHMANDU CHICKEN WINGS** 🌶️🌶️ 6.50€
Spicy chicken wings marinated in yogurt and fresh herbs and spices, cooked in clay oven, served with cool yogurt dip.

LAMB SEKUWA

7.90€

Clay oven cooked spicy strips of lamb, with Nepalese spices, fresh green chillies and onion, garnished with coriander and fresh ginger, Nepalese style.

CHICKEN SAMOSA

6.65€

Crispy triangle-shaped pastry stuffed with minced chicken and authentic spices.



Seafood Starters



PIRO PRAWN (HIGHLY RECOMMENDED)

6.50€

Prawn cooked with garlic, ginger, onion, fresh tomatoes, green chillies and fresh herbs and spices.

PRAWN COCKTAIL

6.95€

Prawn in cocktail sauce mixed with pineapple slices.

FISH PAKORA

6.40€

Lightly spiced deep fried cod fillet strips in special gram flour batter served with cool yogurt mint sauce.

KING PRAWN BUTTERFLY

6.55€

King prawns coated in gram flour batter and bread crumbs with a touch of light spices, deep fried.



Vegetarian Starters



All starters are served with fresh green salad.

PIRO PANEER (HIGHLY RECOMMENDED)

6.75€

Homemade cottage cheese sautéed with onion & capsicum in Nepalese sweet and sour sauce (spicy).

SAMOSA

5.60€

Crispy triangle shaped pastry stuffed with assorted vegetables, delicately spiced.

ONION BHAJI

5.80€

Deep fried onion fritters in special gram flour batter.

MIXED PAKORA

5.90€

Gently spiced julienne mixed vegetable in gram flour batter. Deep fried.

SHAHI PANEER TUKRA

6.10€

Spiced up home made cottage cheese cooked in clay oven with fresh onions, green & red peppers.



Tandoori Specialities



STARTERS / MAIN COURSE (ON SIZZLER 🌶️🌶️)

All tandoori main course are served with medium spiced vegetable curry sauce and fresh green salad. All the following tandoori dishes are marinated in fresh herbs and spices with yogurt which is cooked over flaming charcoal in a tandoori. All tandoori main courses are served on a sizzler plate with grilled onion and capsicums garnished with fresh coriander, sliced lemon and carrots. Practically, no fat is used to cook any tandoori dish, so it's a perfect selection for weight-watchers.

GURKHALI SEEKH KEBAB	6.50€ / 15.50€
Tender minced lamb and onion seasoned with fresh herbs and spices barbecued on skewers.	
TANDOORI CHICKEN	6.90€ / 13.95€
Spring chicken on the bone.	
CHICKEN TIKKA	6.60€ / 13.95€
Tender pieces of diced chicken breast marinated in cardamom infused spiced yogurt.	
LAMB TIKKA	7.35€ / 16.85€
Tender piece of diced lamb fillet marinated in cardamom infused spiced yogurt.	
TANDOORI KING PRAWNS	18.95€
Off the shell.	
CHICKEN TIKKA SASLIK	14.95€
Barbecued diced chicken breasts with Nepalese spices served with grilled tomatoes, onions and peepers.	
GURKHALI MIXED GRILL (HIGHLY RECOMMENDED)	16.90€
Combination of chicken tikka, lamb tikka, tandoori chicken and seekh kebab.	



Chef's Recommendations



DAA:KULA CURRY (HIGHLY RECOMMENDED) 🌶️🌶️	16.95€
Slowly cooked lamb in thick lamb stock and tomatoes with Nepalese spices, garnished with coriander and fresh ginger.	
SHERPA LAMB CURRY 🌶️🌶️	15.85€
Slowly cooked tender lamb with potato and onion with Gurkha spices.	

- MO:MO** 🌶️ **16.00€**
Gently spiced minced lamb wrapped in pastry, steamed cooked, dipped in sesame seeds sauce.
- HIMALAYAN CHAM CHAM** 🌶️ 🌶️ **N** **14.90€**
Tandoori cooked chicken stir-fried with onion, peppers, garlic and ginger in a medium spiced special Nepalese creamy sauce to give a sharp himalayan taste.
- HEA:LA (DUCK) CHILLI** 🌶️ **15.95€**
Julienne duck cooked with onions, capsicums and fresh green chillies in special Nepalese massala sauce.
- KUKHURA (CHICKEN) STIR FRY** 🌶️ **14.70€**
A new chicken dish cooked with fresh herbs and spices to the chef's own secret recipe.
- KHASI (LAMB) STIR FRY** 🌶️ **16.75€**
A new lamb dish cooked with fresh herbs and spices to the chef's own secret recipe.
- SASLIK KARAHI CHICKEN** 🌶️ **13.70€**
Marinated chicken, green peppers, onions and tomatoes grilled together in a tandoor, then transferred to a pan to cook with chef's special sauce, garnished with fresh coriander and ginger.
- TANDOORI BUTTER CHICKEN** **N** **13.95€**
Barbecued chicken cooked in butter, tomatoes, fresh cream and spices.
- GARLIC CHICKEN CHILLI MASALA** 🌶️ 🌶️ **14.50€**
Chicken tikka cooked with green and red peppers, green chillies and chilli pickles in a wide range of spices and herbs.
- SHAHI KUKHURA** 🌶️ **15.95€**
Chicken tikka and minced lamb cooked together with ginger, garlic and capsicum and rich blend of medium spices and herbs topped with sliced boiled egg.
- SAG CHICKEN / LAMB** 🌶️ **12.90€ / 14.70€**
A wonderful combination of puréed spinach and chicken breast or spring lamb flavoured with roasted cumin seeds, methi and oriental spices.
- CHICKEN TIKKA MASSALA** 🌶️ **N** **12.35€**
- LAMB TIKKA MASSALA** 🌶️ **N** **14.45€**
- PRAWN TIKKA MASSALA** 🌶️ **N** **14.90€**
This dish is cooked with yogurt, almonds, spicy butter and delicately flavoured tandoori creamy sauce to give a distinctive and exotic taste.



Seafood Specialities



- JHINGA BUTTER** 🌶️🌶️ **N** **16.95€**
This dish captures an exquisite flavour of king prawns roasted in a tandoori cooked in mild spices with cream and touch of butter made to chef's own recipe.
- PRAWN SAAG** 🌶️🌶️ **16.95€**
King prawns cooked with garlic, ginger and fresh spinach to a medium strength.
- PRAWN CHILLI (HIGHLY RECOMMENDED)** 🌶️🌶️🌶️ **16.50€**
Prawns cooked in sweet sour and hot sauce with onions and capsicums garnished with fresh coriander and ginger.
- NEPALESE FISH CURRY (HIGHLY RECOMMENDED)** 🌶️🌶️ **N** **13.95€**
The exquisite flavour of Nepalese fish curry cooked with chef's own recipe.
- FISH CHILLI** 🌶️🌶️🌶️ **13.95€**
Fish cooked with capsicums, onions, fresh chillies, garlic, ginger and lemon juice in fairly hot and thick sauce.



Classic Indian Dishes



- CHICKEN** 12.50€
PRAWN 13.90€
CHICKEN TIKKA 12.80€
LAMB 13.95€
KING PRAWN 16.90€
LAMB TIKKA 14.95€

- KORMA** 🌶️ **N**
Delicate sauce with cream, almonds and coconuts to give a rich creamy texture.
- DANSAK** 🌶️ **N**
Cooked with lentils and pine-apple, fairly sweet and sour.
- PASSANDA** 🌶️ **N**
A very mild dish cooked in fresh cream and almonds with touch of spices garnished with dried fruits.
- BHUNA** 🌶️🌶️
Cooked with onion, tomatoes and red and green peppers in a firm dry sauce of medium consistency.

ROGANJOSH

An authentic Indian dish cooked with tangy tomatoes, garlic, fennel and mustard.

DOPIAZA

Medium strength dish cooked with cubed peppers and onions.

BALTI

Cooked with special balti sauce which consists of more than 20 different herbs and spice.

KARAHI

A blend of fresh onions, tomatoes, coriander, garlic, ginger and fresh fenugreek which are all fried together to give a distinct flavour.

JALFREZI

Cooked with green chillies, fresh ginger, diced onions, capsicums, tomatoes, fresh coriander and herbs and spices.

SAMBER

Hot and spicy dish cooked with fresh lemon, lentils and fresh herbs and spices.

MADRAS

A southern Indian dish with hot and spicy taste highly flavoured with ginger, garlic, tomatoes and lemon juice which lends a fiery taste to its richness.

VINDALOO

A very hot dish with a plentiful amount of chillies, ginger, garlic, tomatoes, lemon juice and black peppers with aromatic herbs and spices.



Biryani Dish



An excellent traditional cuisine exotically spiced, cooked with basmati rice, flavoured by cloves, cinnamon, cardamom and many rare spices and garnished with coriander and omelette on top served with specially made biryani sauce.

CHICKEN 13.75€

LAMB 15.00€

PRAWN 15.50€

VEGETABLE 12.50€

MERRILAND CHICKEN AND CHIPS

Served with fresh garden peas, golden fried chips and salad.

11.50€



Vegetable Dishes



(MAIN COURSE OR SIDES)

PANEER CHILLI 	13.90€
Home made cottage cheese cooked with green chillies, capsicums and tomatoes in Nepalese spices.	
SHAHI PANEER  	14.00€
Home made cottage cheese cooked with fresh cream and nuts in special thick gravy.	
VEGETABLE STIR FRY 	12.90€
Mixed vegetables sautéed with Nepalese spices touched in sweet and sour sauce.	
MUTTER PANEER 	12.95€
Garden peas and home made cottage cheese cooked with fresh cream and aromatic oriental spices.	
CHANA KABULI 	12.95€
Chick peas cooked with our special gravy.	
MIXED VEGETABLES 	12.50€
Mix with choice of Spinach / Cauliflower / Chick Peas / Brinjal / Jeera / Bhindi.	
SAAG BHAJI (SPINACH)	12.35€
SAAG PANEER (SPINACH AND COTTAGE CHEESE)	12.55€
DAL TARKA (LENTILS)	12.35€
CAULIFLOWER TARKARI	12.50€
BIRNJAL TARKARI	12.50€
BHINDI (OKRA) TARKARI	13.35€
MUSHROOM TARKARI	12.25€



Essential Extras



- BOILED RICE 3.90€
- PILAU RICE 4.50€
- EGG RICE 5.50€
- SPECIAL RICE 6.00€
- MUSHROOM RICE 5.90€
- CHIPS 5.00€
- SALAD 6.50€



Tandoori Bread



- NAAN / ROTI 3.50€
- GARLIC NAAN 4.00€
- CHEESE NAAN 5.00€
- PESHWARI NAAN 4.90€
- KEEMA NAAN 5.50€



Desert



- MANGO KULFI 4.80€
- PISTACHIO KULFI 4.80€
- GULAB JAMUN 6.50€



Ice Cream



VANILLA 4.50€

CHOCOLATE 4.50€

STRAWBERRY 4.50€

No dish, foodstuffs or beverage, including starters/appetisers, may be charged unless they are requested by the customer, or rendered useless by the latter. DL 10/2015 de 16-I



Drinks Menu



Soft Drinks

- COKE / DIET COKE 3.00€
- FANTA / SPRITE / ICE TEA 3.00€
- GINGER ALE / TONIC 3.50€
- ORANGE / APPLE JUICE 3.50€
- SODA WATER / CIDER 3.50€
- MANGO LASSI 4.00€
- STILL WATER S 2.00€ L 4.00€
- SPARKLING WATER S 2.50€ L 4.50€

Beers

- SMALL SUPER BOCK 2.85€
- LARGE SUPER BOCK 4.50€
- NON-ALCOHOLIC 3.50€
- COBRA INDIAN 33CL 4.00€
- COBRA INDIAN 66CL 7.00€

Spirits 3CL

- WHISKEY 5.50€
- BRANDY 5.50€
- GIN DRY 4.50€
- VODKA 4.50€
- BACARDI 4.50€

Liquors 3CL

- TIA MARIA 5.50€
- BAILEYS 5.50€
- PORT WINE 3.50€

Tea & Coffee

- NEPALI TEA 5.50€
- LEMON TEA 3.00€
- MINT TEA 3.00€
- GREEN TEA 3.00€
- COFFEE WITH MILK 3.00€
- ESPRESSO 1.50€

House Wine

- RED / WHITE / ROSE
- GLASS 3.90€
- BOTTLE 17.95€

White Wine

- LACRAU
- DOURO 20.50€
- QUINTA DE SAES
- DAO 24.50€
- SAUVIGNON BLANC
- LACRAU MINHO 21.50€

- PINTO GRIGIO
- ITALY 26.50€

Red Wine

- LACRAU
- DOURO 20.50€
- MERLOT, SIDONIO DE SOUSA
- BAIRRADO 26.50€
- DONA MARIA
- ALENTEJO 26.50€

Rose

- LACRAU
- DOURO 20.50€
- QUINTA DA SAES
- DAO 24.50€

Natural Sparkling Wine

- SIDONIO DE SOUSA BRUTO
- BAIRRADA 22.50€

Green Wine (Verde)

- ALLO
- MINHO 22.50€

+351 920 169 028

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