

GURKHA DINING

Authentic Nepalese & Indian Cuisine



GURKHA DINING Experience the authentic flavours of Nepal and India, inspired by the cherished recipes and culinary traditions of our childhood. Using fresh ingredients and aromatic spices, we bring together the rich tastes of the Himalayas and the Indian subcontinent to create a memorable dining experience.

Almost all our dishes can be prepared to your preferred spice level, from Mild and Medium to Madras or Vindaloo. Please note that some dishes cannot be adjusted; our staff will be happy to advise you.

 Address:

16 St Mary's Road, Market Harborough, LE16 7DU  WhatsApp: 07916 923288  Telephone: 01858 464644

 Website: www.gurkhadining.co.uk  Email: info@gurkhadining.co.uk  Opening Hours: Monday –
Thursday: 5:00pm – 10:30pm
Friday – Saturday: 5:00pm – 11:30pm
Sunday: 1:00pm to 9:00pm



Allergy & Dietary Information

Your safety is important to us. Please inform a member of our team of any allergies, intolerances, or dietary requirements before placing your order.

While every care is taken during preparation, all dishes are produced in a kitchen where allergens are present. We therefore cannot guarantee that any dish is completely free from traces of allergens.

Allergen, Dietary & Spice Guide

 Gluten /  Crustaceans /  Eggs /  Fish /  Peanuts /  Tree Nuts /  Soya /  Milk & Dairy /

 Celery /  Mustard /  Sesame Seeds /  Sulphites /  Lupin /  Molluscs /  Shellfish

 Vegan /  Vegetarian /  Medium Spicy /  Hot /  Very Hot

Please inform a member of staff of any allergies or dietary requirements before ordering.

PAPADUMS, PICKLES & LIGHT BITES

1. PAPADUM (PLAIN OR SPICY) – £1.30

Light and crispy lentil wafers served plain or with a touch of warming spice.

2. DIPS (PER PERSON) – £1.75

A selection of house chutneys including yoghurt mint , mango chutney , onion & cucumber salad , and Nepalese chutney garlic, onion, tomato, chilli & sesame  .

VEGETARIAN APPETISERS

3. VEGETABLE SAMOSA — £6.90

Golden crispy pastry filled with lightly spiced potatoes and green peas.

4. ONION BHAJI — £6.95

Shredded onions blended with gram flour and aromatic spices, fried until crisp and golden.

5. HARA BHARA KEBAB — £7.95

Traditional spinach, pea and potato patties delicately seasoned and pan-fried.

6. NEPALESE MOMO VEGETABLES — £7.95

Traditional steamed dumplings filled with vegetables served with homemade sesame and tomato chutney.

7. VEG MANCHURIAN — £7.95

Vegetable dumplings tossed in a tangy Indo-Chinese sauce with spring onions.

8. SPICY POTATOES — £7.95

Nepalese-style baby potatoes tossed with Himalayan spices, gunpowder spice and sweet chilli sauce, served in a crispy papadum basket.

9. TANDOORI BROCCOLI — £7.95

Fresh broccoli florets marinated in aromatic spices, creamy yogurt, and a touch of gunpowder spice, then chargrilled in the tandoor to create a delicious smoky flavour with a perfectly crisp finish.

10. BEGAN PAKORA — £6.95

Crispy aubergine fritters coated in seasoned gram flour batter.

11. GRILLED PANEER — £8.95

Chunks of cottage cheese marinated in aromatic spices and grilled to perfection with onions and peppers, creating a deliciously smoky and flavourful vegetarian dish.

TANDOORI, MEAT & SEAFOOD APPETISERS

12. **CHICKEN TIKKA** 🍷 — £7.95

Tender chicken marinated in yoghurt and traditional spices, grilled in the tandoor.

13. **CHICKEN SAMOSA** 🌮 — £6.95

Crispy pastry parcels filled with flavourful minced chicken.

14. **CHICKEN WINGS** 🍷 — £6.95

Tandoori-spiced chicken wings cooked in the clay oven for a smoky finish.

15. **MINT TIKKA** 🍷 — £8.95

Tender boneless chicken thigh marinated in fresh mint, coriander, aromatic herbs, and creamy yogurt, with a hint of gunpowder spice. Traditionally cooked in a clay oven for a smoky, succulent finish.

16. **LAMB TIKKA** 🍷 — £9.95

Succulent lamb cubes marinated with aromatic spices and cooked in the clay oven.

17. **LAMB SEEKH KEBAB** 🍷 — £9.95

Minced lamb skewers infused with herbs and spices and cooked in the clay oven.

18. **LAMB CHOPS** 🍷 — £12.95

Tender lamb chops marinated in chef's special spice blend and cooked in the clay oven.

19. **NEPALESE MOMO CHICKEN or LAMB** 🌮 🌻 — £7.95

Traditional steamed dumplings filled choice of chicken or lamb, served with homemade sesame and tomato chutney.

20. **GRILLED TIGER KING PRAWNS** 🍷 🦐 — £12.95

Jumbo king prawns marinated with Himalayan spices and cooked in the clay oven.

21. **FISH TIKKA** 🐟 🍷 — £10.95

Fresh cod or monkfish marinated in aromatic spices and cooked in the clay oven.

22. **CRAB CLAWS** 🦀 🌮 — £8.95

Crispy breadcrumb-coated crab claws fried until golden brown.

23. **SALT & PEPPER SQUID** 🦑 🌮 🌶️ — £11.95

Tender squid stir-fried with garlic, chilli, onions and peppers.

24. **CRISPY CURRY LEAF PRAWNS** 🦐 🌶️ 🌮 — £9.95

Crispy batter-fried prawns tossed with curry leaves, fresh ginger, aromatic spices, and a hint of gunpowder spice for a bold Indo-Chinese favourite with a perfect spicy kick.

25. **FISH AMRITSARI** 🐟 🌮 — £9.95

Crispy fried cod fillet marinated in traditional spices and gram flour batter, deep-fried to golden perfection and served with tangy tamarind sauce for a classic North Indian street-food favourite.

CUSTOMISABLE STARTERS AND PLATTERS

26. **VEGETARIAN PLATTER** 🌮 🍷 🌻 (For 1) £9.95 (For 2) £17.95

A delicious selection of onion bhaji 🌮, hara bhara kebab and spicy potatoes 🍷.

27. **MIX PLATTER (For 1) £10.95 (For 2) £19.95**

Chicken tikka 🍷, lamb seekh kebab 🍷, vegetable samosa 🌮 🌻, onion bhaji 🌮 🍷 🌻

28. **MEAT PLATTER** 🌮 🍷 🍷 (For 1) £12.95 (For 2) £23.95

A generous selection of chicken tikka 🍷, lamb chop 🍷, chicken wings and seekh kebab 🍷.

29. **SEAFOOD PLATTER** 🐟 🦀 🦑 🌶️ (For 1) £15.95 (For 2) £29.95

A delightful combination of king prawns 🦐, cod fish 🐟 and sweet chilli mussels 🌶️ 🍷.

30. **SPICED CHICKEN & PRAWN PURI** 🦀 🌮 — £11.95

Spiced chicken and prawns served on freshly fried, puffed puri bread for a light, crisp, and flavourful bite.

31. **GARLIC MUSSELS PURI** 🦑 🌮 🌶️ — £11.95

Mussels and mushrooms cooked with garlic, coriander and sweet chilli sauce, served with puffed bread.

32. **CHILLI CHICKEN / PANEER / FISH** 🌶️🌶️ — £9.95

Choice of Chicken, Paneer or cod Fish Stir-fried with onions, peppers and sweet chilli sauce.

33. **NEPALESE CHICKEN & PRAWN KEBAB** 🍢 — £9.95

A unique Nepalese-style seekh kebab made with minced chicken, prawns, onions, coriander, and peppers, expertly cooked in a clay oven for a smoky, aromatic, and flavour-packed finish.

SIGNATURE DISHES

34. **SPECIAL LAMB** 🌶️ — £15.95

Tender lamb and minced lamb slow-cooked with garlic, ginger and onions, infused with aromatic Himalayan spices and finished with fresh coriander for a rich and hearty flavour.

35. **JIRE KHURSANI** 🌶️🌶️ — £16.95

Chicken tikka or lamb tikka cooked with ginger, garlic, timmur pepper, tomatoes and fresh green chillies, creating a bold and fiery Himalayan specialty bursting with flavour. Served on sizzler

36. **HIMALAYAN CURRY** — £16.95

A traditional bone-in lamb curry slowly simmered with authentic Himalayan herbs and spices, delivering deep, rich and comforting flavours.

37. **BUTTER CHICKEN / PANEER** 🍷 — £17.95

Tandoori chicken or paneer gently simmered in a creamy butter and tomato sauce, delicately spiced for a smooth and indulgent classic favourite.

38. **ROYAL MANGO CHICKEN / PANEER** 🍷🍌 — £14.95

Chicken or paneer cooked in a silky mango-infused sauce with delicate aromatic spices, offering a perfect balance of sweetness and warmth, finished with crushed pistachios for added texture and flavour.

39. **POKHRELI CHICKEN** 🍷 — £16.95

Boneless grilled chicken thigh, gently simmered in a rich Nepalese aromatic-style spiced gravy with yoghurt, coconut milk and caramelised onions, creating a smooth, creamy and flavourful traditional dish.

40. **CHEF'S SPECIAL KADAI** 🌶️🍄🍢 — £17.95

A vibrant combination of chicken, lamb, prawns and mussels stir-cooked with peppers, onions, mushrooms and fresh coriander in a traditional wok-style kadai sauce.

41. **RARA SPECIAL** 🍷 — £16.95

Succulent marinated chicken breast cubes, lightly cooked in the tandoor to impart a smoky flavour, then simmered with tender lamb mince, fresh spinach and aromatic Himalayan spices, creating a rich and perfectly balanced speciality.

42. **CHETTINAD CHICKEN / PANEER** 🍷 — £14.95

A South Indian speciality prepared with curry leaves, coconut and freshly roasted spices, delivering a fragrant and deeply flavourful curry.

43. **CHILLI GARLIC CHICKEN / PANEER** 🌶️🌶️ — £13.95

Crispy chicken or paneer tossed in a fiery garlic chilli sauce with peppers and onions, inspired by the bold flavours of Indo-Chinese cuisine.

44. **ANNAPURNA SPECIAL (VEGAN)** 🌱 — £11.95

A wholesome combination of fresh spinach, mushrooms, asparagus, sweetcorn and potatoes, cooked in a rich bhuna-style sauce with aromatic herbs and spices, creating a satisfying Himalayan-inspired vegan speciality.

45. **MALAI KOFTA** 🍷 — £11.95

Delicate vegetable and paneer dumplings served in a luxurious creamy sauce infused with aromatic spices, nuts and a touch of cream for a rich and comforting taste.

46. **PANEER IN CREAMY SPINACH SAUCE** 🍷🌱 — £11.95

Fresh spinach leaves blended into a smooth, velvety sauce with aromatic herbs and spices, combined with tender paneer dumplings to create a rich, comforting, and flavourful vegetarian speciality.

SEAFOOD SPECIALITIES

47. SOUTH INDIAN COCONUT FISH CURRY 🍛🐟🥥 — £19.95

Tender cod or monkfish fillet cooked with fresh spinach, curry leaves, and tomatoes in a rich coconut base. Infused with aromatic South Indian spices, this dish delivers a deep, comforting flavour with a perfectly balanced finish.

48. SEAFOOD MEDLEY 🍛🐟🦀🦑 — £23.95

A sumptuous mix of king prawns, cod, monkfish, and mussels, gently simmered in a fragrant garlic, tomato, and chilli sauce, enriched with creamy coconut for a rich, aromatic, and indulgent flavour.

49. MALABAR KING PRAWNS 🍛🦐 — £19.95

Succulent king prawns cooked in a traditional Malabar-style coconut sauce with curry leaves, mustard seeds, and aromatic spices, showcasing the authentic flavours of India's southwest coast.

50. PAN-SEARED SEA BASS 🍛🐟🥥 — £19.95

Pan-seared sea bass fillet served on a bed of garlic spinach and finished with a silky coconut cream and lemon sauce. Enhanced with a touch of gunpowder spice, creating an elegant dish with delicate flavours and a subtle warming kick.

CHEF'S SPECIALITIES

Choice of: Chicken | Goat | Lamb | Paneer | Cod fish +£3.00 | King Prawn + £5.00

51. GURKHALI 🌶️ — £14.95

A traditional Nepali curry prepared with mustard oil, fresh garlic, aromatic spices and green chillies, offering a bold and authentic Himalayan flavour.

52. GOAN SPECIAL — £15.95

A rich coastal-style curry cooked with coconut, tamarind and carefully selected spices, creating a delicious balance of creamy, sweet and tangy flavours.

53. HARBOROUGH FUSION 🥥 — £14.95

Our signature house speciality featuring spinach, mushrooms and tomatoes in a fragrant garlic sauce, finished with a touch of cream for a smooth and satisfying flavour.

54. GREEN DELIGHT 🌶️ — £15.95

A refreshing blend of spinach, mint, coriander and green chillies, delicately spiced to create a vibrant curry with a gentle kick.

55. PUNJABI — £14.95

Your choice of meat or vegetables cooked in a traditional Punjabi-style handi with onions, tomatoes, green peppers and aromatic garam masala, slow-cooked to develop a rich, deep and authentic flavour.

56. NEW MADRAS 🌶️🌶️ — £15.95

A fiery South Indian-inspired curry infused with aromatic spices, naga chilli and pomegranate seeds, delivering intense heat with a subtle hint of sweetness.

57. ROYAL BIRYANI SPECIALITIES

Fragrant basmati rice cooked with saffron and aromatic spices.

Dish	Price
A. Vegetable Biryani 🥬🍷	£15.95
B. Chicken Biryani 🍷	£17.95
C. Lamb Biryani 🍷	£18.95
D. King Prawn Biryani 🍷🦐	£20.95

58. CHOW MEIN & NOODLES

Indo-Chinese stir-fried noodles with vegetables, sweet chilli and soy sauce.

- A. Vegetable Chow Mein 🥬🍷 £14.95
 - B. Chicken Chow Mein 🥬🍷 £15.95
 - C. Egg Fried Chow Mein 🥬🍳 £14.95
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59. FROM THE TANDOOR

Served on a bed of onions with roasted peas and sweetcorn, accompanied by your choice of traditional curry sauce, including Tikka Masala, Korma, Bhuna, Madras, and more.

Dish	Dry	Shaslik
A. Chicken Tikka 🍷	£14.95	£15.45
B. Tandoori Chicken half 🍷	£14.95	£15.45
C. Lamb Tikka 🍷	£16.95	£17.45
D. Lamb chops 🍷	£20.95	£21.95
E. Paneer Tikka 🍷	£12.95	£13.45
F. Cod Fish Tikka 🍷	£18.95	£19.45
G. Monk Fish Tikka 🍷	£18.95	£19.45
H. King Prawn Tikka 🍷	£20.95	£21.95

- I. Tandoori Mix Grill 🍷 £25.95

Chicken tikka, Lamb chops, Sheekh Kebab, Cod Fish Tikka, Laure Kebab(Chicken & Prawn)

60. CLASSIC CURRIES

Choose Your Protein

Chicken £11.95 | Chicken Tikka 🍷 £12.95 | Lamb £12.95 | Lamb Tikka 🍷 £13.95 | Lamb mince(Keema) £11.95
 | Paneer £12.95 🍷 | Cod fish 🐟 £17.95 🍷 | Prawn 🦐 £12.95 | King Prawn 🦐 £18.95

Then choose your curry style:

A. TIKKA MASALA 🥛 (nuts free)

Tender tandoori-cooked meat or vegetables simmered in a rich, creamy tomato sauce with delicate spices, butter and cream. A classic British favourite with a smooth, mildly sweet flavour.

B. KORMA 🥛 (nuts free)

A luxuriously mild curry cooked with cream, coconut and aromatic spices, creating a rich, smooth and delicately sweet sauce.

C. MADRAS 🌶️🌶️

A South Indian-inspired curry with a vibrant blend of spices, garlic, tomato and lemon, delivering a bold, hot and aromatic flavour.

D. VINDALOO 🌶️🌶️🌶️

One of the hottest dishes on the menu. Cooked with fiery chillies, garlic, vinegar and traditional spices for an intense and robust flavour.

E. BALTI

A popular medium-spiced curry prepared with fresh herbs, garlic, onions, tomatoes and coriander, offering a rich and well-balanced taste.

F. ROGAN JOSH

A traditional Kashmiri-style curry cooked with aromatic spices, peppers, tomatoes and onions, creating a fragrant and mildly spiced dish.

G. BHUNA

A thick, richly flavoured curry slowly cooked with onions, tomatoes, garlic and spices, producing a deep and concentrated taste.

H. PATHIA 🌶️

A delicious combination of hot, sweet and tangy flavours, cooked with spices, lemon and a hint of sweetness for a perfectly balanced curry.

I. DANSAK 🌶️

A classic Persian-inspired curry cooked with lentils, herbs and spices, offering a rich, slightly sweet and gently spiced flavour.

J. DUPIAZA

A medium curry prepared with generous amounts of onions, creating a wonderfully textured and flavourful dish.

K. KARAH 🌶️

A traditional North Indian curry cooked with fresh tomatoes, onions, capsicum, garlic and coriander, delivering a bold and aromatic flavour.

L. TRADITIONAL CURRY

A timeless house curry made with a balanced blend of herbs and spices, offering a comforting medium-spiced flavour.

M. METHI

Cooked with fragrant fenugreek leaves, fresh herbs and spices, creating a distinctive, mildly aromatic and earthy flavour.

N. SAGWALA

A wholesome curry cooked with fresh spinach, herbs and spices, finished with coriander and a touch of lemon for a fresh, vibrant taste.

O. ACHARI 🌶️

A tangy and spicy curry infused with traditional Indian pickling spices, delivering a unique, zesty and aromatic flavour.

P. PASANDA 🥛

A mild and creamy curry prepared with yoghurt, cream and delicate spices, offering a rich, smooth and luxurious taste, we don't do the almond at all in restaurant so we

Q. PHALL 🌶️🌶️🌶️🌶️ (VERY VERY HOT)

A traditional extra-hot curry made with a powerful blend of fresh chillies and intense spices, delivering a fiery heat level for true chilli lovers while still maintaining deep, rich curry flavours.

61. VEGETARIAN SPECIALITIES

Available as Side Dish £6.95 | Main Course £10.95

A. MIXED VEGETABLES

A colourful medley of seasonal vegetables cooked with tomatoes, garlic, ginger and fresh coriander in a lightly spiced traditional sauce.

B. KADAHI PANEER

Indian cottage cheese cooked with onions, peppers, tomatoes and freshly ground spices in a rich and aromatic Punjabi-style sauce.

C. DAL TADKA

Yellow lentils slow-cooked and finished with a fragrant tempering of garlic, cumin, onions and traditional Nepalese spices.

D. DAL MAKHANI

A classic North Indian favourite of black lentils and kidney beans slow-cooked with butter, cream and aromatic spices for a rich, velvety texture.

E. GARLIC SPINACH

Fresh spinach delicately cooked with roasted garlic, onions and tomatoes, creating a wholesome and flavourful dish.

F. MUMBAI ALOO

Baby potatoes cooked with onions, tomatoes, garlic and traditional Mumbai-style spices for a comforting and satisfying flavour.

G. MUSHROOM PALAK

Fresh mushrooms and spinach simmered in a lightly spiced sauce with garlic, onions and aromatic herbs.

H. CHANA PALAK

Chickpeas and spinach cooked together in a rich, medium-spiced sauce infused with garlic, ginger and traditional herbs.

I. SPICED BHINDI

Tender okra stir-fried with onions, tomatoes and carefully selected spices for a delicious dry-style vegetable dish.

J. SAAG ALOO

A traditional combination of fresh spinach and baby potatoes cooked with garlic, onions and warming spices.

K. GOBHI ALOO

Cauliflower and baby potatoes cooked with tomatoes, onions and aromatic spices in a classic homestyle curry.

Dal Makhani, Kadahi Paneer, Chana Palak and Garlic Spinach are among our most popular vegetarian dishes, offering a perfect balance of authentic flavour and traditional Himalayan and Indian cooking.

62. ARTISAN NAAN & BREADS

Plain Naan 🌾🥛	£3.95
Garlic Naan 🌾🥛	£4.50
Garlic Coriander Naan 🌾🥛	£4.95
Family Garlic Naan 🌾🥛	£6.95
Family Naan 🌾🥛	£5.95
Keema Naan 🌾🥛	£5.95
Cheese Chilli Naan 🌶️🌶️🥛🌾	£4.95
Cheese Naan 🌾🥛	£4.95
Peshwari Naan 🌾🥛	£4.95
Tandoori Roti/Chapati 🌾	£3.00
Lacha Paratha 🌾🥛	£3.95
Aloo Paratha 🌾🥛	£4.95

Multi-layered Indian whole wheat flatbread

63. RICE ACCOMPANIMENTS

All our rice dishes are prepared using premium-quality aged Basmati rice, renowned for its delicate aroma, light texture and exceptional flavour, making the perfect accompaniment to any meal.

Saffron Pilau Rice 🥛	£4.25
Steamed Rice	£3.95
Coconut Mango Rice 🥛	£4.95
Egg Fried Rice 🥚🥚	£5.95
Mushroom Rice 🥛	£4.45
Garlic Chilli Rice 🌶️🌶️	£4.95
Garlic Fried Rice	£4.50
Onion Pilau Rice 🥛	£5.95
Keema Chilli Rice 🌶️🌶️	£6.95
Lemon & Garlic Rice	£4.95
Special Fried Rice 🥛🥚🥚	£5.95
Vegetables Rice 🥛	£5.95

Allergen Disclaimer: All dishes are prepared in a kitchen that handles gluten, milk,

64. SIDES, SALADS & ACCOMPANIMENTS

Mixed Raita 🥛	£5.95
Cucumber Raita 🥛	£5.95
Plain Chips 🌿	£5.45
Chilli Chips 🌶️🌿	£7.95
Green Salad 🌿	£6.45

65. LITTLE GURKHAS (Children's Menu)

- Scampi & Chips 🦐🌿 — £8.95
- Fish Fingers & Chips 🐟🌿 — £8.95
- Chicken Nuggets & Chips 🍗🌿 — £8.95

MONDAY – WEDNESDAY SPECIAL OFFER

(Eat In Only)

Enjoy a FREE Starter or Dessert with Any Main Course

Excluding Bank Holidays, Special Occasions, and the Months of November & December.

FREE STARTERS

Choose one of the following:

- Chicken Tikka
 - Lamb Sheekh Kebab
 - Nepalese Momos
 - Onion Bhaji
 - Vegetable Samosa
 - Meat Samosa
 - Spicy Potatoes
 - Chicken Wings
 - Lauro Kebab
 - Prawn 65
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FREE DESSERTS

Choose one of the following:

- Ice Cream
- Tea
- Coffee
- Gulab Jamun
- Rasmalai

Terms & Conditions

- Available Monday to Wednesday only.
- Eat in only.
- One complimentary starter **or** dessert with each main course purchased.
- Maximum of **4 complimentary items per table**.
- The offer cannot be split across multiple bills or transactions to increase the number of complimentary items.
- This offer is fixed and cannot be altered by staff members.
- Not valid on Bank Holidays or Special Occasion Days.
- Offer not available during November and December.
- Cannot be used in conjunction with any other offer, discount, or promotion.
- Management reserves the right to amend or withdraw this offer at any time without prior notice.

Treat yourself to a delicious meal and enjoy a complimentary starter or dessert on us! 🍽️✨











Menu design

Side and salad	Kids menu(Only for Take out menu)	Logo and information
Rice nan	Set meal Kids menu(Only for Take out menu)	Opening time and contact details
Children menu	Special offers	

Side B

While waiting	SIGNATURE DISHES	Chow Mein
Veg starter	SEAFOOD SPECIALITIES	Tandoori Specialities
Mixed starters	House Specials	Traditional Curries
	Biryani Specialities	VEGETARIAN SPECIALITIES

ONLY FOR TAKEAWAYS menu

Set Meals

 **Non-Vegetarian Meal for Two — £39.00**

Includes:

- Poppadoms for two
- DIPS (PER PERSON)  

- A selection of house chutneys including yoghurt mint 🥛, mango chutney 🥭, onion & cucumber salad 🥒, and Nepalese chutney garlic, onion, tomato, chilli & sesame 🌻.
- **MIX PLATTER (For 2)**
Chicken tikka 🍗, lamb seekh kebab 🍖, vegetable samosa 🥟, onion bhaji 🥟, 🍌
- Chicken Tikka Masala 🥛
- Chicken Korma 🥛
- Mumbai aloo 🥔
- Garlic Naan 🍞
- 2 Pilau Rice 🍛

🥬 Vegetarian Meal for Two — £37.00

Includes:

- Poppadoms for two
- **DIPS (PER PERSON)** 🥛 🌻
- A selection of house chutneys including yoghurt mint 🥛, mango chutney 🥭, onion & cucumber salad 🥒, and Nepalese chutney garlic, onion, tomato, chilli & sesame 🌻.
- **VEGETARIAN PLATTER** 🥟 🍌 🥬 (For 2)
A delicious selection of onion bhaji 🥟, hara bhara kebab and sweet chilli potatoes 🥔.
- Vegetable Curry
- Chilli Garlic Paneer 🥔
- Mumbai aloo
- Garlic Naan 🍞
- 2 Pilau Rice 🍛

59.COLD TAKEAWAY MENU

Ready to enjoy at home – freshly prepared & chilled

⚠️ IMPORTANT FOOD SAFETY INFORMATION (UK GUIDELINES)

Keep food refrigerated at **0°C–5°C (below 4°C ideal)**

Store in fridge **within 2 hours of collection**

Consume within **1–2 days (recommended for takeaway cooked food)**

Always reheat until **piping hot throughout (minimum 75°C / steaming hot centre)**

Reheat only **once**

Do not leave food at room temperature for more than **2 hours**

🍬 SWEETS

Gulab jaman (Sweet) – £5.95 🍌 🥛

Rosbury – £6.95 🍌 🥛

🥟 MOMO & STARTERS

Momo – £5.95 🍌

Steam thoroughly until piping hot before eating.

CURRIES

Chicken Tikka Masala – £7.95 

Chicken Korma – £7.95 

Heat thoroughly until steaming hot throughout before serving.

RICE

Pilau Rice – £2.95 

Chicken Biryani with Raita – £9.95 

Reheat fully until piping hot (stir halfway for even heating).

BREAD

Chapati – £1.50 

Garlic Naan – £1.50  

Warm before serving (do not overheat or dry out).

FINAL NOTE (GOOD PRACTICE)

Always reheat food until **steaming hot throughout**

Do not reheat more than once

If in doubt: **throw it out**

PLEASE MAKE

SEPRATE MENU FOR VEG & VEGAN