

**NEW
MENU**



25% OFF
TEA TIME SPECIAL

Food only. Dine in our restaurant Sunday - Thursday 5pm - 7pm

15% OFF
ALL TAKEOUT ORDERS

Upon collection

FREE FUNCTION ROOM
AVAILABLE FOR HIRE

Air conditioned, licensed restaurant. Outside catering available.

OPEN 7 DAYS A WEEK
TEL 0161 445 5444
0161 445 3461

STARTERS served with salad

Chana or Alu Chat **£2.95**

Chick peas or potatoes cooked with Nepalese spices, finished with dry roasted tamarind powder

Onion Bhaji **£2.95**

Julienne cuts of fresh onion, gently spiced, rolled in gram flour batter and deep fried

Vegetable Samosa **£2.95**

Lightly spiced mixed vegetables in pastry, deep fried

Chicken / Fish / Paneer Pakora **£3.95**

Prepared with spices, ajwain seeds, rolled in gram flour batter and deep fried

Prawn Cocktail **£3.95**

Small prawns with cocktail sauce

King Prawn Pakora **£4.95**

Prepared with spices, ajwain seeds, rolled in gram flour batter and deep fried

Mixed Starter for 2 **£9.95**

Fish tareko, bara chicken, seek kebab

Vegetarian Starter for 2 **£9.95**

Paneer shaslick, onion bhaji, vegetable samosa

Mixed Starter for 4 **£19.95**

Seek kebab, gutumutu, tandoori chicken, fish tikka

Sumundria Khazana **£19.95**

Seafood Starter for 2

Fillet of salmon, fillet of cod, king prawns and squid, grilled with freshly ground Nepalese herbs and spices, served on a sizzler

TANDOORI STARTERS served with salad

When ordering a Tandoori dish, you may ask the question "what is a Tandoor?"

A Tandoor is an oven made from a special clay and the food is cooked or grilled on a charcoal fire in the Tandoor. The Tandoor is a show piece in Indian culinary art and is as old as Asian civilisation. Practically no fat is used to cook any Tandoori dish, so it is God's gift to weight watchers!

Bara Chicken (minced chicken) **£3.50**

Chicken Tikka **£3.50**

Sekuwa **£3.50**

Tandoori Chicken **£3.50**

Tandoori Quail **£3.50**

Tandoori Fish (salmon) **£4.95**

Fish Tikka (cod fillet) **£4.95**

Gutumutu **£4.95**

Seek Kabab **£4.95**

Lamb Chops **£5.95**

SPECIAL NEPALESE STARTER

Sandheko Hot Salad **£7.95**

Choice of paneer / chicken / prawn / lamb with green chilli, fresh garlic and a dash of sesame oil... **HOT!**

Vegetarian Sandheko Hot Salad **£4.95**

Choice of chana / alu / sweetcorn with green chilli, fresh garlic and a dash of sesame oil... **HOT!**

Momo **£4.95**

6 pieces of dumpling, minced chicken, seasoned and mixed with Nepalese herbs and spices and steamed - these dumplings hold a special place in the Nepalese people's hearts, especially around Kathmandu Valley

TANDOORI

Gurda Kabab (Kidney) **£6.95**

Lamb kidney marinated in yoghurt, herbs and spices, cooked in the Tandoor

Seek Kabab **£6.95**

Minced lamb mixed with various spices and cooked in the Tandoor

Chicken Tikka **£6.95**

Boned, flavoured with mild spices and cooked in the Tandoor

Reshmi Kabab **£6.95**

Minced chicken, marinated with various herbs and spices, cooked in the Tandoor

Sekuwa **£7.25**

Tender pieces of lamb marinated with medium spices, skewered and cooked in the Tandoor

Shaslick **£7.95**

Tender chicken pieces, flavoured with special spices and cooked with onions, capsicum and tomatoes

Hasina **£8.25**

Tender pieces of lamb marinated in yoghurt, cooked in the Tandoor with capsicum, tomatoes and onion

Gutumutu **£9.95**

Breast of chicken stuffed with minced lamb, marinated with fresh herbs and spices

Khasi Ko Masu (Lamb Chops) **£9.95**

On-the-bone lamb chops marinated in Nepalese herbs and spices, cooked in the Tandoor - nice and tasty, new dish in town

Cho Oyu Chicken / Lamb **£10.95 / £11.25**

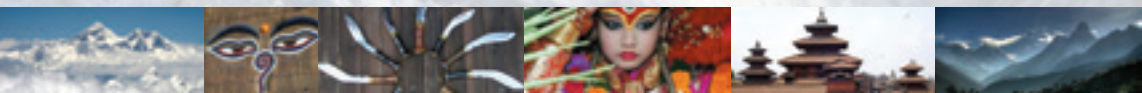
Cubes of chicken or lamb prepared with cashew nuts, cream and cheese, finished with Nepalese herbs and spices

Gurkhali Shaslick (Mixed Shaslick) **£10.95**

King prawn, chicken, lamb and seek kebab, flavoured with fresh herbs and spices and cooked with onion, green pepper and tomatoes

Gurkha Mixed Grill **£10.95**

Tandoori chicken, chicken tikka, seek kebab, tandoori king prawns, chops



Tandoori King Prawn £11.50

4 King prawns flavoured with various spices and tenderly cooked in the Tandoor

Tandoori Chicken whole £11.95 half £6.75

Tender spring chicken prepared with mild spices and cooked in the Tandoor

Char Kose Jhaadi Hareen (Venison Kabab) £15.95

Tender pieces of venison marinated in yoghurt and spices, cooked in the Tandoor

GURKHA SPECIALS

If you want to enjoy a very special meal these are the dishes for you. They are specially prepared by our master chef for people who enjoy good food. You will never forget the taste, beauty and aroma of these dishes. To prepare, we do not use any curry powder; we grind our own masala, which makes them possibly the best in this country.

Kukhura Sangrila (Battered Chicken) £8.95

Fresh chicken battered and cooked with tomato based sauce with fresh ginger, green pepper and onion

Macha Puchare Special (Chicken) £8.95

Breast of chicken marinated in typical Nepalese spices and covered with a very mild, tomato based, creamy sauce with a dash of white wine and cashew nuts

Maha Kukhura (Honey Chicken) £8.95

Strips of chicken tikka, green pepper and onion glazed with honey and fresh ginger

Marich Kukhura (Pepper Chicken) £8.95

Tender pieces of chicken marinated in yoghurt and spices and cooked in a clay oven then finished in a buttery and creamy, tomato based, cashew nut sauce with wine and black pepper - pepper hot

Nauni Chicken / Lamb (Butter) £8.95 / £9.25

Cubes of chicken tikka or lamb tikka prepared with cheese, cashew nuts, cream and butter with flavour of green cardamom

Sagar Matha Piro Piro (Chicken / Lamb) £8.95 / £9.25

Strips of chicken tikka or lamb tikka prepared with ginger, garlic, onion, capsicum, tomato, fresh coriander finished with green chilli...**VERY HOT!**

Lhotse Haans (Ginger Duck) £11.95

Gently cooked duck, finished in a wok with fresh ginger, green pepper and spring onion

Dhaulagiri Marich (Green Peppercorn Chicken / Lamb) £11.95 / £12.25

Tender pieces of succulent chicken tikka or lamb tikka simmered in cream, cashew nut and green peppercorn based gravy with a rich texture

Tandoori Battain Masala (Quail) £11.95

Two Quails on-the-bone marinated in yoghurt and freshly ground spices, cooked with a tomato based creamy sauce with cashew nuts

Lawsoon Walla Harin (Garlic Venison) £15.95

Tender strips of venison cooked in a clay oven and finished in a wok, with Gurkha spice and fresh garlic

GURKHALI RECOMMENDATIONS

Chicken / Lamb Nepal £6.95 / £7.25

Mild curry, cooked in a creamy, tomato based coconut sauce, garnished with mango

Chicken / Lamb Tikka Masala £6.95 / £7.25

Chicken or lamb tikka cooked with a special tomato based cream and butter sauce with coconut

Jeera Chicken / Lamb £6.95 / £7.25

Tender chicken or lamb pieces cooked with cumin seeds and special spices, garnished with fresh ginger and coriander

Seek Kabab Masala £6.95

Pieces of kabab cooked with a tomato based cream and butter sauce with coconut

Chilli Chicken £6.95

Pieces of chicken cooked with green peppers and onions, served dry with green chilli, fresh ginger, coriander and tomato...**VERY HOT!**

Mrigaula Karahi (Kidney) £6.95

Halved lamb kidney cooked in a traditional wok in an aromatic medium hot sauce with ginger and coriander

Pasanda Chicken / Lamb £6.95 / £7.25

Thin slices of chicken or lamb pieces, cooked with a very mild, creamy sauce with a dash of white wine and cashew nuts

Gurkhali Chicken / Lamb £7.95 / £8.25

Chicken tikka or lamb pieces cooked with a tomato based hot sauce with onion, capsicum, fresh ginger, garlic and black pepper...**VERY HOT!**

Makhanwala Chicken / Lamb £7.95 / £8.25

Chicken tikka or lamb pieces with creamy butter and fenugreek leaf in a tomato sauce with cashew nuts

Tandoori Chicken Masala £7.95 / £8.25

Spring chicken on-the-bone, cooked in a creamy tomato based sauce with onion, capsicum and cashew nuts

Aduwa Kukhura or Khasi (Ginger) £7.95 / £8.25

Pieces of chicken or lamb pre-cooked in clay oven then finished with freshly sliced ginger, onion, green pepper and fresh coriander

Kukhura or Khasi Chilli Masala £8.95 / £9.25

Chicken tikka or lamb pieces cooked with green chilli, pepper, onion and tomato with garlic sauce...**VERY HOT!**

Kukhura or Khasi Ko Bhutwa £8.95 / £9.25

Tender pieces of chicken or lamb cooked with fresh ginger, garlic and roasted cumin with medium spices - very dry

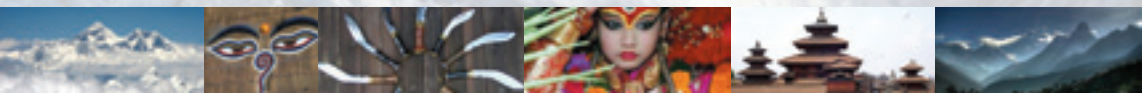
Lawsoon Kukhura or Khasi £8.95 / £9.25

Slices of chicken tikka or cubes of lamb pre-cooked in clay oven finished in the wok with fresh cloves of garlic, onion, green peppers and fresh coriander

TO ORDER CALL

0161 445 5444

0161 445 3461

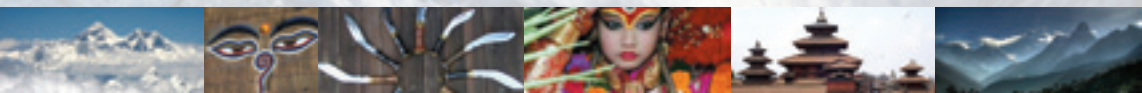


VEGETARIAN SPECIALITIES

- Sag Bhatmas** £6.95
Fresh spinach and green soya beans delicately cooked to perfection
- Vegetable Gurkhali** £6.95
Fresh vegetables cooked in a tomato based sauce with finely blended ginger, garlic, green chillies, fresh coriander, black pepper and selected spices...**VERY HOT!**
- Vegetable Nepal** £6.95
Mixed vegetables cooked with mild creamy curry with coconut powder, garnished with sweet mango slices and cashew nuts
- Alu Tareko** £6.95
Potato prepared with freshly ground ginger, garlic and chilli with roasted cracked cumin seeds. Served dry with fresh coriander
- Paneer Kadai** £6.95
Homemade paneer cooked with onion, tomato and capsicum, finished with fresh herbs and Nepalese spices
- Paneer Tikka Masala** £6.95
Tandoori paneer tikka, cooked with a special tomato based creamy and buttery coconut sauce
- Dahl Maharani** £6.95
Black pulses very slowly cooked in an iron pot with roasted red kidney beans and tarka with Nepalese spices
- Mismas Tarkari** £6.95
Cubes of paneer, chana, mushroom, broccoli, green peas, tomatoes, capsicum and onions, prepared with fresh herbs & spices
- Tarul Makhani** £6.95
Yam cooked with butter & fenugreek leaf in tomato based creamy sauce with cashew nuts
- Paneer Chilli** £6.95
Pieces of paneer, cooked with green peppers, onion, lots of green chilli, tomatoes and fresh ginger...**VERY HOT!**
- Paneer Khursani** £7.95
Pieces of paneer, cooked with green peppers, onions, green chilli and flavoured with soy sauce - slightly sweet. Garnished with fresh ginger and coriander...**VERY HOT!**
- Langtang Tarul** £7.95
Fairly hot yam dish, prepared with onion, tomatoes, capsicum, ginger, garlic, green chilli and Nepalese spices
- Tandoori Paneer (Vegetable Shaslick)** £7.95
Pieces of paneer marinated with spices and cooked in the Tandoor with green peppers, onions and tomatoes
- Paneer Sangrila** £8.95
Paneer marinated with homemade spices, battered with self raising flour and cooked with tomato based hot sauce with fresh ginger, chilli and garnished with coriander
- Annapurna Broccoli** £8.95
Broccoli prepared with onion, tomato, green pepper with fresh ginger, green chilli & coriander leaves - dry
- Rani Ban Ko Kurilo** £8.95
Asparagus sautéed with garlic, ajwain seeds, green capsicum and onion, garnished with fresh coriander, tomatoes and ginger

SEAFOOD SPECIALITIES

- Marsyangdi Bhurra** £6.95
Small prawns cooked with authentic Nepalese herbs and various spices, this dish has a distinctive saucy consistency
- Trisuli Macha** £7.95
Whole trout marinated with yoghurt and freshly ground Nepalese spices cooked in the Tandoor, to perfection
- Gandaki Cod** £7.95
Cod fillet flavoured with various Nepalese spices and tenderly cooked in the Tandoor
- Koshi Jalpari (Ginger Squid)** £8.95
Squid cooked with Nepalese aromatic herbs and spices, garnished with coriander and fresh ginger
- Seti Jalpari (Garlic Squid)** £8.95
Squid gently marinated with garlic, freshly ground spices and herbs, garnished with fresh coriander
- Bagmati Macha (Salmon)** £9.95
Fillet of salmon prepared with fresh ginger, garlic, onion, tomato, capsicum, with freshly ground Nepalese spices - rich in consistency and texture
- Karnali Salmon** £9.95
Fillet of salmon or cod gently marinated with fresh ginger, garlic, chilli and herbs...**HOT!**
- Mahakali Jinga Kursani (King Prawn Chilli)** £13.95
A very hot dish prepared with onion, tomato, fresh ginger, cooked with green chilli and coriander...**VERY HOT!**
- Rapati Jinga (Poleko King Prawn)** £13.95
6 King prawns marinated with Gurkha spices and tenderly cooked in clay oven, garnished with fresh ginger and coriander
- Vheri Jinga (Tandoori King Prawn Masala)** £13.95
King prawns cooked with creamy buttery sauce and fenugreek leaf in tomato sauce with cashew nuts
- Narayani Jinga** £13.95
A fairly hot spicy dish. King prawns with olive oil, fresh spices, ginger, garlic, tomatoes and coriander
- Mechi (Scallops)** £15.95
Hand dived scallops make this dish unique in its taste and preparation, the sauce and flavours are expertly combined by our chefs, with fresh cloves of garlic and spring onion
- Malekhu Parikar** £19.95
Scallops, squid, king prawn and salmon prepared with authentic ground spices. Cooked with capsicum, fresh ginger, garlic, green chillies and spring onion, finished with coriander
- Begnass Lobster (Butter Lobster)** £29.95
2 fresh lobster tails cooked with tomato based sauce with a creamy buttery sauce and cashew nuts
- Gyoko Lobster (Ginger Lobster)** £29.95
2 fresh lobster tails gently cooked in a wok with an exotic mix of spices. Cooked with capsicum, fresh coriander and ginger, garlic, green chilli and spring onions with the flavour of ajwain seeds
- Rara Lobster (Chilli Lobster)** £29.95
2 fresh lobster tails cooked with green peppers and onions, served dry with green chilli, fresh ginger, coriander and tomato...**HOT!**



TRADITIONAL DISHES

For all those curry connoisseurs, you will highly appreciate our traditional curries. We serve all the classics, but with a distinctive Nepalese taste.

Shabzi (Mixed Vegetables)	£5.45	Chicken Tikka	£6.95
Chicken	£6.75	Lamb Tikka	£7.25
Prawn	£6.95	Special Mix (Chicken, Lamb, Prawn)	£8.95
Lamb	£6.95	Tandoori King Prawn	£11.45
Fish (cod)	£6.95	Mixed Tandoori	£14.95
Paneer	£6.95	(Tandoori chicken, chicken tikka, seek kabab, king prawns, chops)	

Curry

Sauce of medium consistency using a wide but basic range of oriental spices giving a rich flavour

Vindaloo

A plentiful amount of chillies, ginger, garlic, tomatoes, lime juice and black pepper with aromatic herbs and spices... **VERY HOT!**

Saagwala

Medium spiced dish cooked with homemade ground spices with ginger, garlic, tomatoes, coriander and dry roasted fenugreek leaves in a spinach base

Rogan Josh

This has the characteristics of herbs and freshly ground spices, with fresh ginger, garlic, pimentos and onions. It is an original authentic Indian dish with a great aroma

Dansak

Good combinations of spices cooked with herbs and lentils. This dish is fairly sweet and sour, garnished with fresh tomatoes and coriander

Korma

This dish is for curry beginners; it is very mild and is cooked with coconut powder and butter for a rich, creamy texture

Madras

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

Jalfrezi

A hot dish prepared with chunks of capsicums, onions, fresh green chillies, tomatoes, vinegar and fresh herbs

Karahi

This is a very succulent dish with lots of fresh herbs and homemade spices. Cooked in a traditional iron wok, garnished with fresh ginger, tomatoes and coriander

Dupiaza

Whole rings of onion briskly fried, prepared with medium spices and seasoned with ginger, garlic and coriander

Bhuna

A beautiful combination of spices with onion, tomatoes and green pepper in a firm dry sauce of medium consistency

Balti

An authentic medium hot dish prepared with fresh ginger and garlic using a myriad of herbs, spices, onion, tomatoes, green pepper and coriander

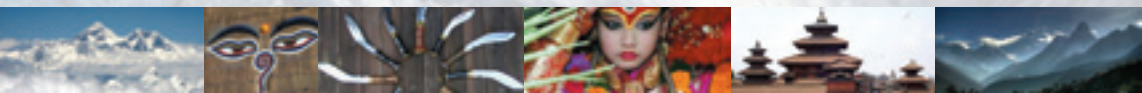
BIRYANI DISHES

Biryani is a traditional dish prepared and gently cooked with basmati rice together with a mixture of aromatic spices and garnished with coriander and nuts. Served with raita or your choice of curry sauce.

Vegetable Biryani	£7.95
Chicken or Lamb Biryani	£9.95
Prawn Biryani	£9.95
Chicken or Lamb Tikka Biryani	£10.95
Gurkhali Biryani	£12.95
Chicken, Lamb, King Prawns	
Tandoori King Prawn Biryani	£13.95



TO ORDER CALL
0161 445 5444
0161 445 3461



VEGETABLE DISHES

All available as side dishes	£3.25
Chana Masala Chickpeas	£4.75
Pahelo Dahl Tarka Lentils	£4.75
Alu Cauli Potato and cauliflower	£4.75
Alu Jeera Potato with cumin seeds	£4.75
Chiyawoo Bhaji Mushroom	£4.75
Mixed Vegetable Curry Medium	£4.75
Ramtoria 'Lady's Fingers'	£4.75
Sag Alu Spinach and potatoes	£4.75
Sag Bhaji Spinach	£4.75
Bhanta Aubergine	£4.75
Chiyawoo Kerau Mushroom and peas	£5.45
Kalo Dal Pulses with kidney beans	£5.45
Sag Paneer Spinach paneer	£5.95
Mutter Paneer Green peas with paneer	£5.95

RICE

Boiled Rice	£1.75
Pilau Rice	£1.95
Lemon Rice	£3.75
Jeera Rice Cumin and coriander	£3.75
Special Fried Rice Egg and peas	£3.75
Mushroom Fried Rice	£3.75
Vegetable Fried Rice	£3.75
Keema Fried Rice Minced lamb	£4.95

BREAD

Papadum (including chutney)	£0.75
Roti	£1.50
Nan	£1.75
Choice of Curry Sauce	£1.95
Raita	£1.95
Garlic or Ginger Nan	£2.25
Onion Kulcha	£2.25
Dhaniya Nan	£2.25
Paratha	£2.25
Cheese Nan	£2.25
Keema or Peshwari Nan	£2.50
Stuffed Paratha	£2.50
Nepalese Sweet Nan	£2.75

25% OFF TEA TIME SPECIAL
Food only. Dine in our restaurant
Sunday - Thursday 5pm - 7pm

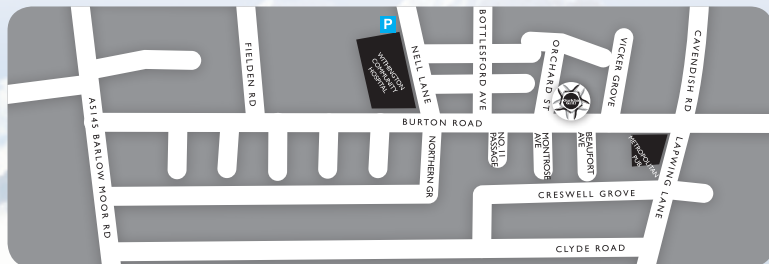
OPEN 7 DAYS A WEEK

Sunday 5:00pm - 11:30pm
Monday - Thursday 5:00pm - 12:30am
Friday - Saturday 5:00pm - 1:00am

Will open outside these times for groups
of 10 or more - please call to book



Air conditioned, licensed restaurant.
Function room available for hire / Outside catering available



Paid parking is available at Withington Community Hospital, which we will be happy to reimburse by deducting the fee amount from your food bill upon presentation of your parking receipt - for diners eating in the restaurant.

TEL 0161 445 5444 / 0161 445 3461

www.gurkhagrill.com

194-198 Burton Road, West Didsbury, Manchester, M20 1LH

Some of our dishes may contain bones, nuts, seeds or their derivatives, please ask if you are concerned.

Management reserve the right to alter any prices without prior notice.

Designed and printed by Creation Publicity www.creationpublicity.com 0300 303 4000