

APPETISERS

- Hot and Sour Soup **G S** 🌶️🌶️🌶️ £4.00
Indo Chinese spicy soup.
- Cream of Tomato Soup **G D** £4.00
Served in warmed bowl with a swirl of cream and bread croutons.
- Mulgatawny Soup **D** £4.00
A curry - flavoured soup of anglo - Indian origin. It is regarded as the national soup of India. (Lentil Soup)
- Papadoms x 2 (Plain or Spicy) (Mint sauce contain **D**) £1.20
- Chutneys (Mango Chutney & Lime Pickle **M** 🌶️🌶️) £1.00
- Raitha **D** (Cucumber or Mixed) £1.75
- Green Salad £2.50

SPECIALITY STARTER

- Golden Fried Prawn **G E MC** 🌶️ £4.50
Tiger prawns marinated in fresh lemon juice, ginger, garlic and saffron. Coated in special batter and deep fried.
- Lemon Chillli Prawn **MC** 🌶️🌶️ £4.50
Tiger Prawns marinated in chilli, garlic, lemon juice, honey and grilled.
- Saloni Fish Tikka **D M F** 🌶️ (May contain bones) £5.50
Salmon fillet marinated with crushed mustard, yoghurt, lemon juice, spices and grilled. Served with specially prepared light garlic chilli sauce.
- Ajwani Mahi Tikka **D M F** 🌶️ (May contain bones) £5.00
Sea Bass fillet marinated in hung curd, exquisite spices and flavoured with cardamon and gently cooked in tandoori oven.
- Tareko Machha **G E F** 🌶️ (May contain bones) £5.00
Sea Bass fillet thinly battered with Himalayan spices, herbs and deep fried.
- Nepali Sekuwa **D M** 🌶️🌶️ £5.50
County style cooked Nepalese barbecued lamb, marinated with homemade natural herbs and spices, then cooked in tandoori oven.
- Chicken Pakora **E** 🌶️ £5.00
Strips of chicken delicately coated in gram flour batter with Indian herbs and spices then deep fried. A true classic, highly recommended.
- Garlic Chicken Tikka **D M** 🌶️🌶️ £5.00
Diced pieces of chicken breast marinated in Nepalese spices, herbs with fresh lemon juice, ginger, garlic and fenugreek, cooked in tandoor. A true Nepalese speciality.
- Khahare Kebab **D E** 🌶️ £5.50
Spiced minced meat mixed with ginger, garlic and egg yolk then stuffed with cottage cheese masala and grilled. Served with Chef's special salad.
- Bhutuwa 🌶️🌶️ (Chicken **D M** or Lamb) £5.50
Diced pieces of lamb or chicken, stir fried with chopped chillies, tomato garlic and sauted with onion in thick spicy sauce. A classic Nepalese starter.
- Royal Kebab **D** 🌶️ £5.00
Minced chicken marinated with garlic, ginger, green chilli and fresh Nepalese herbs and spices, then stuffed with mature cheddar cheese and grilled.
- Shahi Paneer Tikka **D M** 🌶️ £5.00
Cottage cheese marinated with native spices and cooked in tandoori oven.
- Momo **G** 🌶️🌶️ (Sauce only **S**) £5.00
This is a traditional delicacy in Tibet, Nepal and Bhutan. Miced chicken filling in a crescent shaped and cooked by steaming over a soup. Served with potato and sesame sauce.
- Dosa **M** 🌶️🌶️ (Chicken **D** or Vegetable) (Sambler **G**) £6.00
A typical dish from south India. A crispy pan cake made with rice and lentils flour. Cooked on a hot greased pan until golden brown, then filled with chicken or vegetable. served with coconut chutney and sambler.
- Garlic Mushroom **D** £4.50
Stir fried mushroom in garlic, butter and fresh herbs.

- Anarasha Kebab 🌶️ £5.00
Marinated mince chicken with fresh pineapple tidbits, native spices and herbs, grilled and drizzled with Chef's special medium hot fruity sauce.
- Vegetable Monchurian **G S E** 🌶️🌶️ £5.00
Finely chopped vegetable balls, deep fried and sauteed with ginger, garlic and fusion spice and Chef's special sweet and sour sauce.

TRADITIONAL STARTER

- Tandoori Chicken **D M** 🌶️ £4.50
- Chicken Tikka **D M** 🌶️ £5.00
- Sheek Kebab **D E** 🌶️ £4.50
- Lamb Tikka **D M** 🌶️ £5.50
- Mixed Kebab **D M E** 🌶️ £5.50
- Prawn on Puri **G MC** 🌶️🌶️ £5.50
- Chicken Chaat **D M G** 🌶️ £5.50
- Samosa **G D** 🌶️ (Vegetable or Lamb) £3.50
- Onion Bhaji **E** 🌶️ £4.50
- Vegetable Pakora **E** 🌶️ £3.50

SPECIAL MAIN DISHES

Choice of Vegetable/ Paneer/ Chicken/ Lamb/ King Prawn

Vegetable/ Paneer **D**: £8.50 King Prawn **MC**: £10.00

Chicken : £8.50 Lamb : £9.00

- Dall Rimjhim 🌶️🌶️
A traditional Nepalese dish with the combination of various lentils, lemon juice, fresh green chillies, garlic, chopped tomatoes, Himalayan spices and herbs.
- Chhole Parikar **G** 🌶️🌶️🌶️
County style Nepalese cooking with chickpeas, garlic, green chillies and herbs. Delicately flavoured with curry leaves and asafoetida.
- Aloo Tama Sathama **S** 🌶️🌶️🌶️
Nepalese Homemade curry cooked with potato and bamboo shoots. Dedicated to all lovers of Nepalese food.
- Chhate Milan 🌶️
A traditional Nepalese recipe with a fusion of spices including black peppers, lemon leaves and mushroom in coconut milk.
- Bhindi Saajh **S** 🌶️🌶️
A unique recipe of sesame sauce with okra in a aromatic blend of spices and peppers, ginger, garlic, tomato and herbs.
- Himalayan Curry **M** 🌶️🌶️🌶️
A mouth watering pickled spices recipe, garnished with slices of green chillies. Guaranteed to give to palate a savoury awakening.
- Hariyo Pariyo **D** 🌶️🌶️
Freshly blended spinach puree cooked with mushroom, tomato garlic and herbs
- Birat Murgi **E G** 🌶️🌶️🌶️ (Chicken only)
Marinated strips of chicken breast thinly battered and deep fried. Then cooked with honey based sauce creating a extraordinary blend of taste.
- Sangam **M** 🌶️🌶️🌶️
Cooked in spicy pickled sauce with spinach, fresh herbs and native spices. A spicy but well balanced dish.
- Sharisha **M G** 🌶️🌶️
Seasoned with olive oil, spring onion and simmered in rich mustard sauce.
- Rara **E** 🌶️🌶️ (Chicken or Lamb only)
Tender pieces of lamb or chicken cooked in roгани sauce with minced lamb, garlic, ginger, cinnamon, cardamom, cloves and chopped tomatoes.
- Patiala **N** 🌶️🌶️
Chef's special chopped masala simmered in aromatic white gravy with ginger, garlic, onion and tomato. Garnished with strips of ginger.

- Mango Keshari **D N** 🌶️🌶️
It is delectable combination of spices such as cardamom, ginger, garlic, cashew nut paste and brown onion paste and mango that all have their own distinctive flavour, but work beautifully together. Somewhat sweet and utterly delicious.
- Asha 🌶️🌶️
Using a generous amount of red wine together with chef's special chopped masala and finest quality herbs and spices to generate an unique flavour.
- Reshmi **D N** 🌶️
White wine is used along with white gravy and garam masala to create a distinctively refreshing creamy sauce.
- Kadhai 🌶️🌶️
A delicacy from panjab, cooked in an Indian wok with onions, green pepper, ginger, grlic, fresh coriander and tomato. Rich in taste and rich in tradition.
- Kandhari **D N** 🌶️
Cooked in mixture of yogurt, cashew nut paste, garam masala and tomato paste. Simmered with fresh cream and pomegranate juice. Curry with fruit flavours. A little sweet and very exotic.
- Bhurtha **D M** 🌶️🌶️
Cooked with chef's special burtha sauce, with peeled tomatoes, coriander, chaat masala, green peppers, onions, herbs and spices.
- Gurkhali Khana 🌶️🌶️
Cooked in finely chopped fresh ginger, garlic, pepper and red chilli sauce with garam masala. Providing a host of subtle flavours.
- Chettinad **N M** 🌶️🌶️🌶️
A very authentic south Indian dish from Tamilnadu. Cooked with ginger, garlic, crushed black pepper, chilli powder, lemon juice, crushed coconut and all other Indian spices and herbs. Seasons with mustarad and curry leaves.

CHEF'S SPECIAL

- Special Garlic Chilli Tawa **D M MC** 🌶️🌶️🌶️🌶️ £11.00
Chicken tikka, Lamb and King Prawn cooked together with chef's special authentic chopped masala, garlic, green chillies, tomato, fresh herbs and native spices.
- Jomsom (Chicken or Lamb only) **G S** 🌶️🌶️🌶️🌶️ £11.00
(chicken contain **D M**)
An exquisite Nepalese dish. Chef's top-secret recipe with onion capsicum, fresh garlic, ginger, green chillies, tomato and selection of Nepalese herbs and spices. Dedicated to all lovers of hot and spicy food !!
- Kathmandu Chicken (Dry or Saucy) **G S E** 🌶️🌶️🌶️ £10.00
Hot delicacy, batter fried chicken cooked with diced onions, peppers, tomatoes, fresh garlic and green chillies. Then simmered in a Himalayan sauce. Rich in taste.
- Manchurian **G S E** 🌶️🌶️🌶️ (Chicken or King Prawn only **MC**) £10.00
Minced chicken balls or King Prawn cooked with finely chopped garlic, ginger fresh coriander, tomato ketchup and soya sauce with a touch of grounded white pepper.
- Sweet and Sour **G S E** 🌶️🌶️🌶️ (Chicken or King Prawn only **MC**) £10.00
Cooked in exotic sweet and sour sauce with pineapple and special blend of native herbs and spices, creating a mouth - watering taste and aroma.

SEAFOOD SPECIALITY

- Sea Bass Ki Khazana **D M F** 🌶️ (contain bones) £15.00
Mouth watering whole Sea Bass matured in a rich spicy sauce with dill, ginger and touch of mustard oil. Barbecued in a tandoori oven, served with garlic mushroom.
- Bhairawa Fish **D M F** 🌶️🌶️ (May contain bones) £10.00
Mouth-watering tandoori sea bass fillet cooked in coconut milk, flavoured with tamarind sauce, carom seeds, crispy red chillies and fresh coriander. A beautiful, unique and aromatic dish.
- Gurkha Fish **D M F** 🌶️🌶️ (May contain bones) £10.00
A real taste of Nepal, Homemade salmon fish curry cooked with fresh garlic, ginger, tomato, chilli and garam masala. A spicy but well balanced fish curry.
- Garlic Jhingra **MC** 🌶️ £10.00
King prawns with garlic, crushed red chillies and mango chutney. A mouth watering dish from Goa.

TANDOORI MAIN DISHES

All tandoori dishes served with salad.

- 64. Tandoori chicken (Half) **D M** £9.00
- 65. Chicken Tikka **D M** £10.00
- 66. Lamb Tikka **D M** £11.00
- 67. Chicken Shaslick **D M** £11.00
- 68. Tandoori King Prawn **D M MC** £16.00
- 69. Tandoori Platter **D M E** £13.00
- 70. Chef's Combo Platter **D M E MC** £18.00
Served with plain nan **G** and curry sauce.

TRADITIONAL MAIN DISHES

- | Vegetable/ paneer D /Prawn MC /Chicken | Lamb | King Prawn MC | |
|--|--------|----------------------|--------|
| 71. Korma D N | £8.50 | £9.00 | £10.00 |
| 72. Tikka Masala D M N | £8.50 | £9.00 | £10.00 |
| 73. Balti | £8.50 | £9.00 | £10.00 |
| 74. Jalfrezi | £8.50 | £9.00 | £10.00 |
| 75. Bhuna | £8.50 | £9.00 | £10.00 |
| 76. Dhansak | £8.50 | £9.00 | £10.00 |
| 77. Modras | £8.50 | £9.00 | £10.00 |
| 78. Butter D N | £8.50 | £9.00 | £10.00 |
| 79. Saagwala D | £8.50 | £9.00 | £10.00 |
| 80. Dupiaza | £8.50 | £9.00 | £10.00 |
| 81. Pathia | £8.50 | £9.00 | £10.00 |
| 82. Biryani D M | £10.00 | £11.00 | £13.00 |
| 83. Special Mixed Biryani D M MC | £13.00 | | |

VEGETARIAN MAIN AND SIDE DISHES

As a main dish £8.50 *As a side dish or starter £5.00

- 84. Baigan Bhaji **N**
Aubergine stir fried with cumin, garam masala, onion, tomato & fresh herbs
- 85. Chana Palak **D** **N** (Chickpeas with spinach and garlic)
- 86. Aloo Gobi **N** (Lightly spiced potato and couiflower)
- 87. Bombay Aloo **N** (Medium spicy potato cooked with onion and tomato)
- 88. Mushroom Bhaji **N** (Mushroom with fenugreek, tomato and herbs)
- 89. Bhindi Bhaji **N** (Medium spicy okra with onion and tomato)
- 90. Palak Bhaji **D** (Spinach cooked in fresh garlic and butter)
- 91. Daal Makhani **D**
A combination of black lentil seeds, yellow split lentils and red kidney beans cooked in very rich creamy sauce and seasoned with asafoetida.
- 92. Tarka Daal **D** (Yellow and red lentils fried with cumin and garlic)
- 93. Daal Fry **D**
(Mixed split lentils cooked with green chilli, fresh garlic, tomato, spices and herbs.
- 94. Rajma Rasmisah **D**
Delicious red kidney beans prepared in medium spicy masala. A popular Indian dish.
- 95. Saag Paneer **D** (Spinach and cottage cheese cooked in creamy sauce)
- 96. Vegetable Kolapuri **G S**
Prepared with carefully chosen selection of vegetables. Richly spiced and garnished with spicy papadam.

RICE AND BREADS

- 97. Lemon rice **M** £4.00
- 98. Kathmandu rice **G D S** £4.50
Fried with green chilli, garlic & chicken.
- 99. Boiled rice £3.00
- 100. Fried rice £3.50
- 101. Egg fried rice **E** £4.00
- 102. Pilau rice **D** £3.50
- 103. Mushroom pilau rice **D** £4.00
- 104. Peas pilau rice **D** £4.00
- 105. Vegetable Pilau rice **D** £4.00
- 106. Special pilau rice **D E** £4.50
- 107. Keema pilau Rice **D E** Cooked with mince meat. £4.50
- 108. Garlic fried rice £3.50
- 109. Plain nan **G D** £2.50
- 110. Keema nan **G D E** Filled with mince meat £3.00
- 111 Kulchhan nan **G D** Filled with onion and vegetable £3.00
- 112. Garlic nan **G D** £3.00
- 113. Peshwari nan **G D N** Filled with Coconut & almond £3.00
- 114. Cheese nan **G D** Stuffed with cheese £3.00
- 115. Garlic chilli nan **G D** £3.00
- 116. Garlic and coriander nan **G D** £3.00
- 117. Chilli and coriander nan **G D** £3.00
- 118. Garlic cheese nan **G D** £3.50
- 119. Butter nan **G D** £2.75
- 120. Chapati **G** £1.50
- 121. Tandoori Roti **G D** £2.00
- 122. Missi Roti **G D** (Prepared from chickpeas flour) £2.25
- 123. Plain Paratha **G D** £2.75
- 124. Stuffed Paratha **G D** £3.00
- 125. Chips £3.00

SPICINESS GUIDE ON OUR DISHES

The spiciness of the main dishes can be changed to suit your taste. Please specify the level of spiciness when placing order.

Mild **O** Medium **N** Medium to hot **N N**
Hot **N N N** Very Hot **N N N N**

ALLERGIES

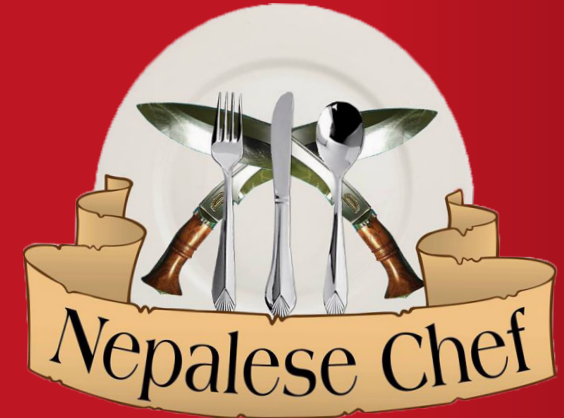
Our dishes are prepared using vegetable oil, which contains soya. we prepare all items in the same area so there could be trace allergens in every dish. Please below for a key on the 14 main allergens that could be found in some of our dishes . we have labelled each dish to indicate which allergens it contains

Gluten G	Dairy D	Peanuts P
Nuts N	Sesame S	Eggs E
Celery C	Soya S	Fish F
Mustard M	Lupin L	
Sulphur Dioxide/Sulphites SS	Molluscs & Crustaceans MC	

HOME DELIVERY

Within 4 mile radius, Minimum order £15.00

01452 500170



OPENING HOURS

Sun 12.00 - 10.30
Mon -Sat 17.00 -23.00

Fine cuisine from
Nepal & India

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