

APPETISERS

1. Hot and Sour Soup 🍴🌶️🥘 (Indo Chinese spicy soup) £4.50
2. Mulligatawny Soup 🍲 £4.50
A curry-flavoured soup of Anglo-Indian origin. It is regarded as the national soup of India.
3. Papadoms x2 (Plain or Spicy) (Mint sauce contain 🍷) £1.40
4. Chutneys (Mango Chutney & Lime Pickle 🍷 🌶️) £1.00
5. Raita 🍲 (Cucumber or Mixed) £1.75
6. Green Salad £2.50

SPECIALITY STARTER

7. Golden Fried Prawn 🍴🌶️🍷🥘 £5.00
Tiger prawns marinated in fresh lemon juice, ginger, garlic and saffron. Coated in special batter and deep fried.
8. Lemon Chilli Prawn 🍴🌶️🍷 £5.00
Tiger prawns marinated in chilli, garlic, lemon juice, honey and grilled.
9. Saloni Fish Tikka 🍴🍷🍷 (May Contain bones) £6.50
Salmon fillet marinated with crushed mustard, yoghurt, lemon juice, spices and grilled. Served with specially prepared sweet garlic chilli sauce.
10. Ajuwani Mahi Tikka 🍴🍷🍷 (May Contain bones) £6.50
Sea Bass fillet marinated in hung curd, exquisite spices and flavoured with cardamon and gently cooked in tandoori oven.
11. Tareko Machha 🍴🌶️🍷🥘 (May Contain bones) £6.50
Sea Bass fillet thinly battered with Himalayan spices, herbs and deep fried.
12. Nepali Sekuwa 🍴🌶️🍷 £6.00
County style cooked Nepalese barbecued lamb, marinated with homemade natural herbs and spices, then cooked in tandoori oven.
13. Chicken Pakora 🍴🥘 £5.50
Strips of chicken delicately coated in gram flour batter with Indian herbs and spices then deep fried. A true classic, highly recommended.
14. Garlic Chicken Tikka 🍴🌶️🍷🍷 £5.50
Diced pieces of chicken breast marinated in Nepalese spices, herbs with fresh lemon juice, ginger, garlic and fenugreek, cooked in tandoori. A true Nepalese speciality.
15. Khahare Kebab 🍴🍷 £5.50
Spiced minced meat mixed with ginger, garlic and and spices then stuffed with cottage cheese masala and grilled. Served with Chef's special salad.
16. Bhutuwa (Chicken or Lamb) (Chicken contain 🍷🍷🌶️) £6.00
Diced pieces of Lamb or Chicken, stir fried with chillies, tomato, garlic and sauted with onion in spicy sauce. A classic Nepalese starter.
17. Royal Kebab 🍴🍷 £5.50
Minced chicken marinated with garlic, ginger, green chilli and fresh Nepalese herbs and spices, then stuffed with mature cheddar cheese and grilled.
18. Shahi Paneer Tikka 🍴🍷🍷 £5.50
Cottage cheese marinated with native spices and cooked in tandoori oven.
19. Momo 🍴🌶️🥘 (Sauce contain 🍷) £5.50
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.
20. Garlic Mushroom 🍴🍷 £5.00
Stir fried mushroom in garlic, butter and fresh herbs.
21. Anarasha Kebab 🍴🍷 £5.50
Marinated mince chicken with fresh pineapple tidbits, native spices and herbs, grilled and drizzled with special medium hot sauce.
22. Vegetable Monchurian 🍴🌶️🥘 £5.50
Finely chopped vegetable balls, deep fried and sauteed with ginger, garlic and fusion spice with weat and sour sauce.
23. Kathmandu Kebab 🍴🌶️🍷 £5.50
Kathmandu Kabab are a delicious starter made with ground minced chicken and a aromatic Nepalese spices and herbs.

TRADITIONAL STARTER

25. Tandoori Chicken 🍴🍷🍷 £5.00
26. Chicken Tikka 🍴🍷🍷 £5.50
27. Sheek Kebab 🍴🍷 £5.50
28. Lamb Tikka 🍴🍷🍷 £6.00
29. Mixed Kebab 🍴🍷🍷 £6.00
30. Prawn on Puri 🍴🌶️🍷 £6.50
31. Samosa 🍴🌶️🍷 (Vegetable or Lamb) £4.00
32. Onion Bhaji 🍴🥘 £5.00

SPECIAL MAIN DISHES

- Choice of Vegetable/ Paneer/ Chicken/ Lamb/ King Prawn
Vegetable/ Paneer 🍲 :£9.50 King Prawn 🍷 :£11.00 Chicken :£9.50 Lamb :£10.50
34. Dall Rimjihim 🍴🌶️
A traditional Nepalese dish, combination of various lentils, lemon juice, green chillies, garlic, tomatoes, Himalayan spices and herbs.
 35. Chhate Milan 🍴🌶️
A traditional Nepalese recipe with a fusion of spices including black peppers, lemon leaves and mushroom in coconut milk.
 37. Himalayan Curry 🍴🌶️🍷 (M)
A mouth watering pickled spices recipe. Guaranteed to give to palate a savoury awakening.
 39. Birat Murgi (Chicken Only) 🍴🌶️🥘🍷 (N)
Marinated chicken thinly battered fried. Cooked with honey and cahew based sauce creating an extraordinary blend of taste.
 40. Rara 🍴🌶️ (Chicken or Lamb Only)
Tender pieces of lamb or chicken cooked in rogani sauce with minced lamb, garlic, ginger, garam masala and chopped tomatoes.
 41. Mango Keshari 🍴🌶️🍷🍷 (N)
Delectable combination of spices such as cardamom, ginger, garlic, cashew nut and brown onion paste and mango that all have their own distinctive flavour, but work beatfully together. Somewhat sweet and utterly delicious.
 43. Kadhai 🍴🌶️
A delicacy from panjab, cooked in an Indian wok with onions, green pepper, ginger, grlic and tomato. Rich in taste and rich in tradition.
 44. Kandhari 🍴🍷🍷 (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.
 45. Gurkhalhi Khana 🍴🌶️
Cooked in finely chopped fresh ginger, garlic, pepper and red chilli sauce with garam masala. Providing a host of subtle flavours.
 46. 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

47. Special Garlic Chilli Tawa 🍴🌶️🌶️🍷🍷 (M 🍷🍷) £12.00
Chicken tikka, Lamb and King Prawn cooked together with chef's special authentic chopped masala, garlic, green chillies, tomato, fresh herbs and native spices.
48. Jomsom (Chicken or Lamb) 🍴🌶️🌶️🌶️🌶️🌶️🌶️🌶️ (Chicken also contain 🍷🍷) £12.00
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 !!
49. Kathmandu Chicken (Chicken Only) 🍴🌶️🌶️🌶️🌶️🌶️🌶️ (G 🍷🥘) £11.00
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.
50. Manchurian (Chicken or Prawn 🍷) 🍴🌶️🌶️🌶️🌶️🌶️🌶️ (G 🍷🥘) £11.00
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.
51. Sweet and Sour (Chicken or Prawn 🍷) 🍴🌶️🌶️🌶️🌶️🌶️🌶️ (G 🍷🥘) £11.00
Cooked in exotic sweet and sour sauce with pineapple and native herbs, creating a mouth - watering taste and aroma.

SEAFOOD SPECIAL

52. Sea Bass Ki Khazana 🍴🍷🍷🍷 (Contain bones) £17.00
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.
53. Bhairawa Fish 🍴🌶️🍷🍷 (May Contain bones) £12.00
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.
55. Garlic Jhinga 🍴🍷 (M) £11.00
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.

56. Tandoori chicken (Half) 🍴🍷🍷 £10.00
57. Chicken Tikka 🍴🍷🍷 £11.00
58. Lamb Tikka 🍴🍷🍷 £12.00
59. Chicken Shaslick 🍴🍷🍷 £12.00
60. Tandoori King Prawn 🍴🍷🍷🍷 (M 🍷🍷) £18.00
61. Tandoori Platter 🍴🍷🍷 (M) £16.00

TRADITIONAL MAIN DISHES

	Vegetable/ paneer	D/Prawn	MC/Chicken	Lamb	King Prawn	MC
63. Korma	●	○	○			
64. Tikka Masala	●	○	○			
65. Balti	●	○	○			
66. Jalfrezi	●	○	○			
67. Bhuna	●	○	○			
68. Dhansak	●	○	○			
69. Modras	●	○	○			
70. Butter	○	○	○			
71. Saagwala	○	○	○			
72. Biryani	○	○	○			
73. Special Mixed Biryan	○	○	○			
	£9.50	£9.50	£9.50	£10.00	£11.00	£11.00

VEGETARIAN MAIN AND SIDE DISHES

As a main dish £9.50 *As a side dish or starter £6.00

74. Baigan Bhaji	●	Aubergine stir fried with cumin, garam masala, onion, tomato & fresh herbs	
75. Chana Palak	○	(Chickpeas with spinach and garlic)	
77. Bombay Aloo	●	(Medium spicy potato cooked with onion and tomato)	
78. Mushroom Bhaji	●	(Mushroom with fenugreek, tomato and herbs)	
79. Bhindi Baji	●	(Medium spicy okra with onion and tomato)	
80. Palak Bhaji	○	(Spinach cooked in fresh garlic and butter)	
81. Daal Makhani	○	A combination of black lentils, yellow split lentils and red kidney beans cooked in rich creamy sauce.	
82. Tarka Daal	○	(Yellow and red lentils fried with cumin and garlic)	
84. Rajma Rasmisha	○	Delicious red kidney beans prepared in medium spicy masala. A popular Indian dish.	
85. Saag Paneer	○	Spinach and cottage cheese cooked in creamy sauce	
86. Vegetable Kolapuri	○	selection of vegetables. Richly spiced and garnished with spicy papadam.	

RICE AND BREADS

87. Lemon rice	○	(Cooked with mustard, lemon and coconut)	£4.50
88. Kathmandu rice	○	(Cooked with Garlic Chilli and Chicken)	£5.00
89. Boiled rice			£3.00
91. Egg fried rice	○		£4.50
92. Pilau rice	○		£3.50
93. Mushroom pilau rice	○	(Cooked with mushroom)	£4.50
95. Vegetable Pilau rice	○	(Cooked with mixed vegetable)	£4.50
96. Special pilau rice	○	(Cooked with egg and Peas)	£5.00
97. Keema pilau Rice	○	(Cooked with minced meat)	£5.00
98. Garlic fried rice			£3.50
99. Plain nan	○		£2.75
100. Keema nan	○	(Minced meat stuffed bread)	£3.75
102. Garlic nan	○		£3.25
103. Peshwari nan	○	(Almond and coconut stuffed bread)	£3.25
104. Cheese nan	○		£3.25
105. garlic & Chilli Nan	○		£3.25
106. Garlic and coriander nan	○		£3.25
108. Garlic cheese nan	○		£3.75
109. Butter nan	○		£3.00
110. Chapati	○		£1.75
111. Tandoori Roti	○		£2.00
113. Plain Paratha	○		£3.00
115. Chips			£4.00



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April-22

Fine cuisine from Nepal & India

OPENING HOURS

Sun 15.00 - 22.00
Mon-Sat 17.00 - 23.00

CONTACT US

24-26 London Road
Gloucester, GL1 3NR

HOME DELIVERY

Within 3.5 mile radius, Minimum order £15.00
www.nepalesechef.co.uk

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 ● Medium ● Medium to hot ● Hot ● Very Hot ●

ALLERGIES

All 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. All our dishes have clearly marked which contained potential allergens in the item to make sure everyone can enjoy a tasty meal without any unwanted repercussions. Please see 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	○	Dairy	○	Peanuts	○	Nuts	○	Sesame	○
Celery	○	Soya	○	Fish	○	Mustard	○	Lupin	○
Sulphur Dioxide/Sulphites	○	Molluscs & Crustaceans	○	Eggs	○				

DRINKS AND DESSERT

Ordering alcohol? We may ask for an ID upon delivery if you look under 25.
We can only supply drinks if it is accompanied with an order of food.

SOFT DRINKS

1. Coca-Cola	1.25 ltrs	£3.00
2. Diet Coca-Cola	1.25 ltrs	£3.00
3. Lemonade	1.25 ltrs	£3.00
3. Pepsi	330 ml	£1.50
4. Diet Pepsi	330ml	£1.50
5. 7-up	330 ml	£1.50
6. J20 (Apple/Mango)	275ml	£3.00
6. J20 (Apple/Raspberry)	275ml	£3.00
6. J20 (orange/passion)	275ml	£3.00
7. Appletizer	275ml	£3.00
7. Redbull	275ml	£3.00
8. Alcohol Free Beer	275ml	£3.00

BEERS, CIDERS AND WINES

1. Gurkha (Nepalese Lager)	660ml	£4.00
2. Magners original cider	568ml	£4.00
3. Merlot (Chile)	75cl	£12.00
4. Sauvignon Blanc (Chile)	75cl	£12.00
5. Pinot Grigio Rose	75cl	£14.00

DESSERT

1. Ben & Jerrys - Cookie Dough	550ml	£6.00
2. Ben & Jerrys - Chocolate Fudge Brownie	550ml	£6.00
3. Ben & Jerrys - Phish Food	550ml	£6.00
3. Gulab Jamun	2 pcs	£2.50
4. Rasmalai	2 pcs	£4.00
5. Coconut Heladoo	1 pc	£5.00
6. Hazelnut Crunch	1 pc	£5.00