

TAKEAWAY MENU



Spot the "Vegan Option" sign indicating that the item is available for ordering in its vegan version.

SPICINESS GUIDE ON OUR DISHES

The spiciness of some main dishes can be adjusted to your taste. Please specify your preferred level of spiciness when placing your order.

Mild Medium Medium to hot Hot Very Hot

ALLERGIES

All our dishes are cooked with vegetable oil, containing soy. As all items are prepared in the same area, there may be trace allergens present in every dish. For everyone's enjoyment and safety, our dishes are clearly labeled to indicate potential allergens. Please refer to the key below for information on the 14 main allergens present in some of our dishes.

Gluten Dairy Nuts Fish Eggs Sesame Celery
Lupin Soya Peanuts Mustard
Sulphur Dioxide/Sulphites Molluscs & Crustaceans

APPETISERS

- Hot and Sour Soup** £5.00
Infused Indo-Chinese chicken broth with vibrant spice and sour notes.
- Mulligatawny Soup** £5.00
An Anglo-Indian classic of spiced lentils, finished with traditional aromatics.
- Papadoms x2** (Plain or Spicy) (Mint sauce contains) £2.00
- Chutneys** (Mango chutney & Lime pickle)(Lime pickle contains) £1.00
- Raita** (Cucumber or Mixed) £1.75
- Green Salad** £2.50

SPECIALITY STARTERS

- Golden Fried Prawn** £6.00
Tiger prawns steeped in a ginger, garlic and saffron marinade, enveloped in a light crisp batter.
- Lemon Chilli Prawn** £6.00
Charred tiger prawns glazed in a refined reduction of chilli, garlic, lemon juice and wild honey.
- Saloni Fish Tikka** (May Contain bones) £7.50
Tender salmon fillet steeped in crushed mustard, yogurt and lemon juice, finished over live coals with a sweet garlic-chilli glaze.
- Ajwani Mahi Tikka** (May Contain bones) £7.50
Sea Bass fillet delicately infused with carom seeds, hung curd and exquisite spices, gently finished over the grill.
- Tareko Machha** (May Contain bones) £7.50
Crisp, thinly battered Sea Bass fillet seasoned with Himalayan spices and native herbs.
- Nepali Sekuwa** £7.00
Tandoor-roasted lamb, showcasing a heritage Nepalese marinade of homemade natural herbs and rustic spices.
- Chicken Pakora** £6.00
Delicate ribbons of chicken breast crisped in a gram flour crust infused with Indian herbs and spices. A timeless classic, highly recommended.
- Garlic Chicken Tikka** £6.50
Diced chicken breast pieces steeped in fresh fenugreek, citrus, ginger, and garlic, flash-roasted in the tandoor. A genuine Nepalese specialty.
- Khahare Kebab** (Sauce contains) £6.50
Gently spiced minced meat blended with cottage cheese masala, grilled and served with a chef's salad.

- Bhutuwa** (Chicken contains) (Chicken or Lamb) £6.50
Tender cubes flash-seared with vine-ripened tomatoes, onion, garlic and young chillies, reduced in a rich spicy sauce. A beloved Nepalese starter classic.
- Royal Kebab** £6.50
Hand-minced chicken infused with green chilli, garlic, ginger and fresh Nepalese herbs, filled with a core of molten mature cheddar. A tantalizing starter guaranteed to make your mouth water.
- Shahi Paneer Tikka** £6.00
Skewered house-made paneer, sweet capsicum, and charred onion, finished in traditional tandoori spices.
- Momo** (Sauce contains) £6.00
Steamed crescent pastries filled with spiced chicken mince, accompanied by potatoes and a rich sesame and Sichuan pepper emulsion.
- Garlic Mushroom** £5.50
Pan-seared woodland mushrooms tossed in sweet creamy butter, garlic and fine garden herbs.
- Anarasha Kebab** £6.50
Artisanal heart-shaped chicken mince accented with native spices, herbs and macerated pineapple tidbits. Presenting a delightful Nepalese starter.
- Vegetable Manchurian** £6.00
Finely chopped seasonal vegetables and aromatic spices rolled into delicate crisp spheres, sautéed with ginger, garlic, and a signature sweet and sour fusion reduction.
- Kathmandu Kebab** £6.00
A refined starter of finely ground chicken, infused with aromatic Nepalese spices and fresh green herbs.
- Dosa** (Chicken contains)(Sambhar contains)(Chicken or Vegetable) £7.50
A traditional South Indian specialty featuring a crisp, golden-brown rice and lentil crepe, filled with your choice of savory chicken or seasoned vegetables. Served with a house coconut chutney and authentic sambar.

TRADITIONAL STARTERS

- Tandoori Chicken** £5.50
- Chicken Tikka** £6.00
- Seekh Kebab** £5.50
- Mixed Kebab** £7.00
- Prawn on Puri** £7.00
- Samosa** (Vegetable or Lamb) £4.00
- Onion Bhaji** £5.50

SPECIALITY MAIN DISHES

- Choice of Vegetable/ Paneer /Tofu/Quorn/ Chicken/ Lamb/ King Prawn
Vegetable/Paneer/Tofu/Quorn/Chicken - £11.00/ Lamb/ King Prawn - £12.00
- Daal Rimjhim** £6.00
A heritage preparation featuring your choice of protein simmered in the chef's signature gravy, cooked down with yellow lentils, fresh lemon juice, young green chillies, garlic and tomatoes to deliver authentic Nepalese home-style flavours.
- Chhate Milan** £6.00
A traditional Nepalese creation pairing tender mushrooms with cracked black peppercorns and fragrant lemon leaves, simmered in a velvety coconut milk reduction.
- Himalayan Curry** £6.00
Your choice of protein simmered in a classic, deep savoury Nepalese gravy uniquely emulsified with traditional pickled spices. A Nepalese favourite!
- Birat Murgi** (Chicken Only) £6.00
Crisp, lightly battered chicken breast pieces wok-tossed in a luxurious honey and cashew-based reduction, creating an exceptional balance of sweet and savory.
- Rara** (Chicken or Lamb Only) £6.00
Tender lamb or chicken pieces slow-braised in a rich rogani reduction with hand-minced lamb, ginger, garlic, garam masala and chopped tomatoes.

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TAKEAWAY MENU

- Mango Keshari** £12.00
Your choice of protein simmered in a sophisticated sweet-savory fusion sauce of green cardamom, ginger, garlic, toasted cashew nuts, caramelized onion, and ripe mango.
- Kadhai** £12.00
Your choice of protein cooked with onion, green pepper, ginger, garlic and tomato. A rich, aromatic Punjabi classic with depth, warmth and vibrant flavour.
- Kandhari** £12.00
Your choice of protein, simmered in a silky sauce of yogurt, cashew, tomato and garam masala, finished with fresh cream and pomegranate. Delicately sweet, aromatic and refined.
- Gurkhali Khana** £12.00
Your choice of protein, prepared with fresh ginger, garlic, black pepper, red chilli and garam masala. Bold, aromatic and warmly spiced — a cherished Gurkha classic.
- Chettinad** £12.00
Your choice of protein, infused with ginger, garlic, crushed black pepper, chilli, lemon, coconut and aromatic Indian spices, finished with mustard seeds and curry leaves. A vibrant South Indian classic from Tamil Nadu.

CHEF'S SPECIAL

- Gurkha Goat Curry** £20.00
Richly spiced, slow-cooked on the bone for deep, luxurious flavour, silky sauce and tender, succulent meat.
- Special Garlic Chilli Tawa** £13.00
Chicken tikka, lamb and king prawn cooked with a signature chopped masala of garlic, green chilli, tomato, fresh herbs and native spices. Bold, aromatic and richly spiced.
- Jomsom** (Chicken also contains) £13.00
Your choice of protein, prepared with onion, capsicum, fresh garlic, ginger, green chilli, tomato and aromatic Nepalese herbs and spices. Bold, vibrant and intensely spiced.
- Kathmandu Chicken** (Chicken only) (Dry or Saucy) £12.00
Crisp batter-fried chicken, finished with diced onion, peppers, tomato, fresh garlic and green chilli, gently simmered in a rich Himalayan sauce. Bold, aromatic and deeply satisfying.
- Manchurian** (Chicken or Prawn) (Prawn contains) £12.00
Minced chicken balls or king prawns tossed with garlic, ginger, fresh coriander, tomato ketchup and soy, finished with a delicate touch of ground white pepper. Savoury, aromatic and beautifully balanced.
- Sweet and Sour** (Chicken or Prawn) (Prawn contains) £12.00
Your choice of protein, finished in an exotic sweet and sour sauce with pineapple and native herbs. Vibrant, fragrant and beautifully balanced.

NOODLES NIRVANA

Noodles stir-fried with fresh cabbage, capsicum, and carrots, tossed in savory soy sauce for a simple and flavorful finish.

- Chicken Tikka Noodles** (Mild/Medium/Hot) £12.00
- Vegetable Noodles** (Mild/Medium/Hot) £12.00
- King Prawn Noodles** (Mild/Medium/Hot) £14.00

SEAFOOD SPECIAL

- Sea Bass Ki Khazana** (Contain bones) £18.00
Crispy-skinned whole sea bass, marinated in a fragrant mustard oil sauce and grilled to perfection, served with pan-fried garlic mushrooms and fresh salad.
- Bhairahawa Fish** (May contain bones) £13.00
A succulent sea bass fillet, delicately seasoned and simmered in fragrant coconut milk, elevated with the tang of tamarind, aromatic carom seeds, crisp red chillies and fresh coriander. A refined Goan creation, beautifully balancing creamy richness, gentle heat and vibrant coastal flavours.
- Garlic Jhinga** £12.00
Succulent king prawns cooked with fragrant garlic, crushed red chilli and mango chutney. A vibrant Goan creation, beautifully balancing aromatic warmth, gentle heat and delicate sweetness.

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TANDOORI MAIN DISHES

All tandoori dishes served with salad.

Tandoori Chicken	£10.50
Chicken Tikka	£11.50
Chicken Shaslick	£12.50
Tandoori King Prawn	£20.00
Tandoori Platter	£16.50

TRADITIONAL MAIN DISHES

Vegetable/ Paneer / Tofu/Quorn /Chicken/Prawn	Lamb	King Prawn
Korma	£11.00	£12.00
Masala	£11.00	£12.00
Balti	£11.00	£12.00
Jalfrezi	£11.00	£12.00
Bhuna	£11.00	£12.00
Dhansak	£11.00	£12.00
Modras	£11.00	£12.00
Butter	£11.00	£12.00
Saagwala	£11.00	£12.00
Biryani	£13.00	£14.00
Special Mixed Biryani	£15.00	£15.00
Chicken Tikka Masala	£11.00	

VEGETARIAN MAIN AND SIDE DISHES

As a main dish £11.00 *As a side dish or starter £7.00

Baigan Bhaji	Tender aubergine, delicately spiced with garam masala, tomato & fresh herbs.
Chana Palak	Tender chickpeas, wilted spinach & garlic.
Bombay Aloo	Spiced potatoes with onion & tomato.
Mushroom Bhaji	Tender mushrooms with fenugreek, tomato & fresh herbs.
Bhindi Bhaji	Delicately spiced okra with caramelised onion, ripe tomato & aromatic herbs.
Palak Bhaji	Tender spinach with fresh garlic & butter.
Daal Makhani	Slow-cooked black lentils & kidney beans, enriched with butter and cream.
Tarka Daal	Yellow & red lentils tempered with aromatic cumin & garlic.
Daal Fry	Silken yellow lentils, tempered with garlic, chilli, tomato & herbs.
Rajma Rasmisha	Red kidney beans, gently spiced with aromatic herbs.
Saag Paneer	Silken spinach with tender paneer in a delicate cream sauce.
Vegetable Kolapuri	Garden vegetables with garam masala, native spices & soy.)

RICE AND BREADS

Brown Harmony Rice	£5.00
Coconut Rice	£5.50
Lemon Rice	£5.00
Kathmandu Rice	£5.50
Boiled Rice	£3.50
Egg Fried Rice	£5.00
Pilau Rice	£4.50

Mushroom Pilau Rice	£5.00
Vegetable Pilau Rice	£5.00
Special Pilau Rice	£5.50
Keema Pilau Rice	£5.50
Garlic Fried Rice	£4.00
Wheatless Wonders (Gluten FREE Bread)	£3.00
Plain Naan	£3.00
Keema Naan	£4.00
Garlic Naan	£3.50
Cheese Naan	£3.75
Peshwari Naan	£3.75
Garlic & Chilli Naan	£3.50
Garlic and Coriander Naan	£3.50
Garlic Cheese Naan	£4.00
Butter Naan	£3.25
Chapati	£2.00
Tandoori Roti	£2.25
Plain Paratha	£3.50
Chips	£4.50

LUNCH MENU

CHELTENHAM BRANCH

Lunch Menu Available - 12:00 PM - 2:30 PM

THALI – A complete platter of curry, rice, bread and dessert. Spice levels range from 1–3 chillies; request mild if preferred. Vegan option available on request. Due to the variety of dishes, some allergens may be unavoidable.

Vegetable Thali	£17.00
Non- Vegetable Thali	£17.00

CURRY AND RICE SET MEAL

Korma / Butter Masala / Milan / Kadai / Himalaya / Tawa / Vegetable/ Quorn/Tofu/Chicken/Prawn / Paneer - £13.00, Lamb/ King Prawn - £15.00

KEBAB AND RICE SET MEAL

Served with choice of sauce

Korma / Butter / Kathmandu / Tawa	
Chicken Tikka Rice Set	£13.00
Seekh Kebab Rice Set	£13.00
Kathmandu Kebab Rice Set	£13.00

SAVOUR THE HEAT

Tandoori Hot Wings	£5.50
Papdi Chat	£4.00
Aloo Samosa Chat	£5.00

SIDE AND FRIES

Fish Pakora	£5.50
KTM Fries	£4.00
Fries	£2.50

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HOME DELIVERY

OPENING HOURS

GLOUCESTER

Mon- Sat: 5:00 PM – 11:00 PM
Sun (All Day): 12:00 PM – 10:00 PM

CHELTENHAM

Lunch Menu (Daily): 12:00 PM – 2:30 PM
Dinner (Mon–Sat): 5:00 PM – 11:00 PM
Sun (All Day): 12:00 PM – 10:00 PM

BOOK NOW

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GLOUCESTER

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