



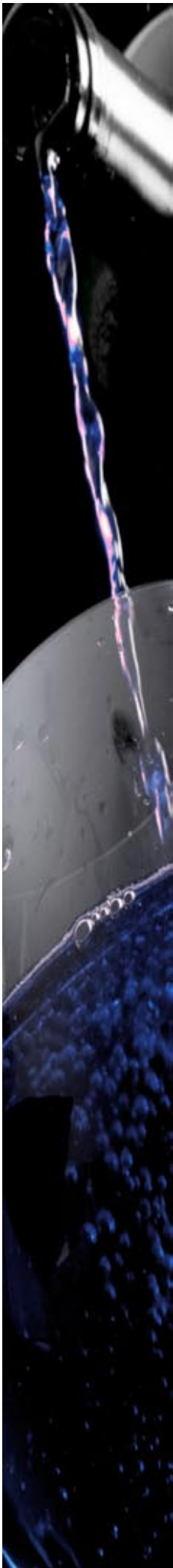
TG
The Gurkhas

FOOD MENU

Appetizers

Vegetarian

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| 1. Malaimosa | 3.50 |
| Goat Cheese, red onion and smoked cashew nuts wrapped in a homemade pastry, served with pear and clove chutney. | |
| 2. Indian Style Onion Bhaji | 3.50 |
| Batter fried dumplings with shredded onions with a blend spices. | |
| 3. Paneer Tikka Hariyali | 3.50 |
| Cubes of cottage cheese and vegetables cooked in a tandoor. | |
| 4. Ragada Patties | 3.50 |
| Pan fried mash with a tangy chickpeas masala topped with gram flour vermicelli. | |



Appetizers

Non - Vegetarian

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| 5. Chicken Tikka | 4.25 |
| An original Chicken in a marinade of yoghurt spices. | |
| 6. Murgh Tikka Hara | 4.25 |
| Chicken tikka marinade in fresh coriander, mint, basil, rosemary and garlic grilled in a tandoor. | |
| 7. Noori Malai Tikka | 4.25 |
| Tender pieces of boneless chicken marinated with royal cumin, yoghurt and cheese. | |
| 8. Trio of Chicken Tikka | 4.25 |
| Delicious combinations of Tan doori Tikka, Malai Tikka and green Chicken Tikka. | |
| 9. Khas Seekh Kebab | 4.50 |
| Finely minced lamb blended with our chef's own combination of herbs and spices, skewered and cooked over a glowing tandoor. | |
| 10. Ghost Ke Tinkey | 4.50 |
| Brochettes of spiced smoked lamb with chilly masala mash and tomato sauce. | |
| 11. Smoked Fish Tikka | 5.50 |
| Tandoori spiced home smoked fish with mustard, dill and honey. | |
| 12. Tandoori Jhinga | 6.50 |
| Tiger prawns marinated in grounded to perfection spices and yoghurt cooked in tandoor. | |
| 13. Non- Vegetarian Platter | 8.00 |
| A delicious combination of our very best Tandoori Jhinga, Seekh Kebab, Hara Murgh Tikka and Noori Malai Tikka. | |



Main Courses

Murgh (Chicken)

14. Makhani Chooze

An all time favourite, barbecued spring chicken tikka simmered in a rich tomato buttery suace flavoured with honey and fenugreek leaves.

7.95

15. Kori Gassi

Succulent pieces of chicken cooked in finely ground roasted coconut and spices.

7.95

16. Murgh Kalimirch

Tender chicken morsals appetizingly garnished with freshly crushed black pepper corn.

7.95

17. Murgh Lababdaar

Broiled boneless chicken subtly flavoured with corriander and cooked in a tomato and onion gravy.

7.95

18. Murgh Khorma

Diced chicken cooked in a rich almond, coconut powder and creamy sauce.

7.95

19. Chicken Tikka Masala

British "Chicken Tikka Massala" - a Tandoori Chicken Tikka cooked in a tomato and onion sauce.

7.95

20. Chicken Jalfrezi

Popular preparation of batons cooked with green chillies, fresh ginger and assorted bell peppers.

7.95

21. Garlic Chilli Chicken Tikka

Tandoori chicken Tikka in a delicious tomato curry with chillies and garlic.

7.95

22. Chicken Dhansak

Chicken with lentils, lime juice and aromatic spices giving a hot, sweet and sour taste.

7.95

23. Chicken Madras

A hot and sour chicken curry.

7.95

24. Karai Murgh

Breast of chicken cooked in a kkadai masala and garnished with peppers.

7.95

Batak (Barberry Duck)

25. Achari Duck

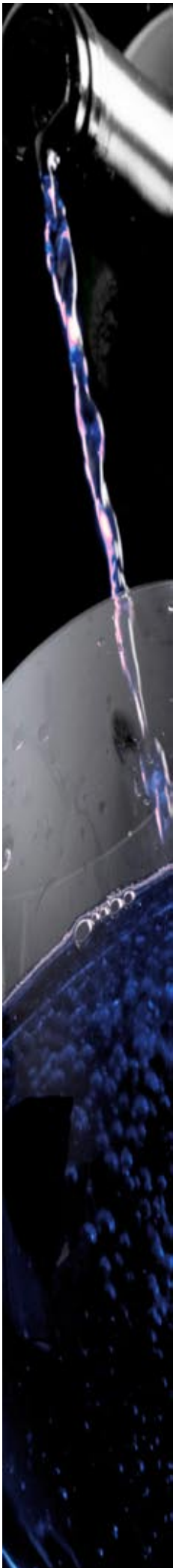
Barberry duck pieces cooked in tangy hot curry in pickled spices.

10.50

26. Khubani Duck

A speciality duck curry with chillies, caramelized onions and apricots.

10.50



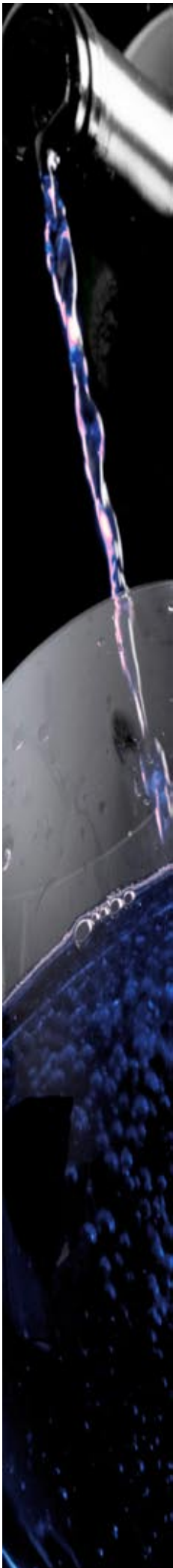
Main Courses

Goshi (Lamb)

27. Avadi Lamb Shank 12.95
Shank of lamb cooked in an intense aromatic curry of bone stock and spices from Lucknow.
28. Koh-E-Roganjosh 8.95
A classic Kashmir delicacy, diced lamb cooked in a rich sauce of onion and tomatoes garnished with saffron.
29. Gosht Mirch Piaz 8.95
Boneless pieces of lamb cooked with diced capsicums, onion and tomato.
30. Saag Gosht 8.95
Tender lamb cooked with fresh spinach and tempered with garlic and cumin seeds.
31. Lamb Pasanda 8.95
Diced lambs simmered in a rich and creamy white sauce.
32. Lamb Dansak 8.95
Lamb with lentils, lime juice and spices giving a hot, sweet and sour taste.
33. Karai Gosht 8.95
Dice of lamb in a spicy sauce with tomatoes, peppers and karahi masala.
34. Lamb Madras 7.95
Hot and sour lamb curry

Tandoori-Ki-Shaan

35. Paneer Tikka Saunfwale (V) 8.95
Chunk of cottage cheese, bell peppers and pineapple coated with yoghurt and fennel powder marinade barbecued in a tandoor.
36. Medley of Chicken Tikkas 8.95
A combination off Chicken Tikka, Hara Murgh Tikka and Noori Maloi Chicken Tikka.
37. Chicken Tikka Shashlik 9.95
Barbecued spiced Chicken Tikka with onions, tomatoes and peppers.
38. Lamb Tikka Shashlik 10.95
Sliced lamb tikka spiced with grilled onions, pineapple, tomatoes and peppers.
39. Tandoori Jalpari 12.95
Tandoori king prawns in a marinade of barbecued spices.
40. Mil Jule Kebab 13.95
A delicious selection of grilled Fish Tikka, Noori Malai Tikka, Khas Seekh Kebab and Tandoori King Prawns.



Samudri Khazana (Seafood)

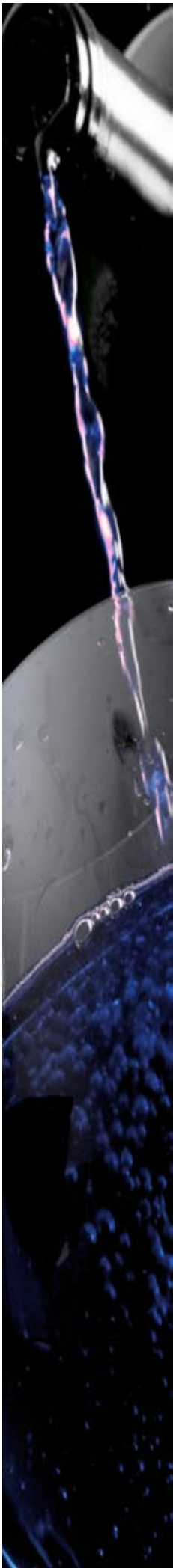
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| 41. Jhinga Hara Masala | 12.95 |
| Fresh king prawns in a delightfully mild green gravy. | |
| 42. King Prawn Jalfrezi | 12.95 |
| King prawns tossed with shredded tomatoes, onions, peppers and green chillies. | |
| 43. Malabar Chemeen Curry | 8.95 |
| Prawn curry with green mango, coconut milk, kakum (type of tamarind), ginger and curry leaves. | |
| 44. Prawn Dhansak | 8.95 |
| Prawns cooked in lentils and aromatic spices to give a hot, sweet and sour taste. | |
| 45. Karahi Prawn | 8.95 |
| Prawns tossed with onions, tomatoes, peppers and karahi spices. | |
| 46. Fish Bhuna Masala | 8.95 |
| Fresh monk fish in a rich curry sauce. | |

Biryani

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| 47. Saunfiani Chicken Biryani | 11.95 |
| A layered combination of fragrant basmati with curry flavoured chicken, with fennel seeds garnished with brown onion and mint leaves with vegetablecurry and Raita. | |
| 48. Hyderabadi Dum Biryani | 11.95 |
| A layered combination of fragrant basmati with lamb, fresh herbs and spices served with dreid nuts, vegetable curry and Raita. | |
| 49. Special Biryani (V) | 12.95 |
| An exotic combination of chicken, lamb, prawns with saffron rice, fresh herbs served with vegetable curry and Raita. | |
| 49. Vegetable Biryani (V) | 9.95 |

* Side dishes - (add £2.00 to have as a main course)*

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| 50. Masala Mushrooms | 3.95 |
| Sliced button mushrooms tossed in a tangy sauce with tomatoes and onions. | |
| 51. Aloo Gobhi | 3.95 |
| Fresh cauliflower and potatoes cooked together with spices. | |
| 52. Bringal Bhaji | 3.95 |
| Aubergine cooked with tomatoes, onions, garlic and grounded spices. | |
| 53. Bhindi Aloo | 3.95 |
| Fresh okra with potatoes and onions cooked with spices. | |



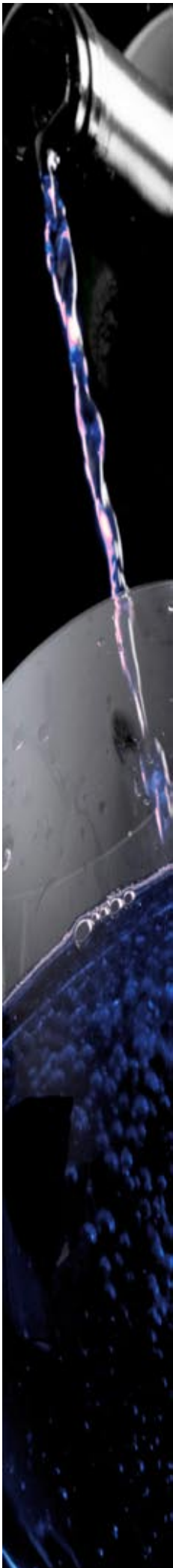
54. Pindi Chana	3.95
Chickpeas cooked in a tangy masala.	
55. Paneer Jalfrezi	3.95
Homemade cottage cheese with shredded onions, tomatoes and green chillies.	
56. Paneer Tikka Masala	3.95
Barbecues cottage cheese cubes cooked in tempered garlic flakes and curry leaf flavoured bhuna sauce	
57. Tadka Dal	3.95
A mix lentil tempered with cumin, garlic and coriander.	
58. Saag Daal	3.95
Garlic tempered lentil and fresh spinach.	
59. Saag Aloo	3.95
Fresh spinach and potatoes.	
59. Achari Vegetable	3.95
Mix vegetables cooked with hot curry in pickled spices	
60. Dakshin Vegetable Curry	3.95
Coconut flavoured garden fresh vegetables tempered with mustard mild curry.	

Rice

61. Steamed Basmati Rice	2.50
62. Lemon Rice	2.95
63. Saffron Basmati Rice	3.25
64. Mushroom Pilau Rice	3.25
65. Green Peas Pilau Rice	3.25
66. Egg Fried Rice	3.25
67. Keema Rice	3.25

Breads

68. Peshawari Naan	2.95
69. Cheese Garlic Naan	2.95
70. Garlic Naan	2.95
71. Chilli and Garlic Naan	2.95
72. Plain Naan	2.50



Breads

73. Keema Naan	2.95
74. Tandoori Roti	1.75
75. Tandoori Paratha	2.25
76. Tandoori Aloo Paratha	2.95
77. Chapati	1.50

Sundries

78. Poppadum	1.00
79. Chutney Tray	1.00
80. Onion Salad	1.00
81. Kachumber Salad	2.00
82. Mix Ralita	2.00