

Salad

1. **Kachumber Salad** \$ 10.50
A refreshing relish of diced onion, cucumber, tomato, white radish and coriander with fresh lemon juice.
2. **Raita** \$ 4.50
Yoghurt with chopped onion, cucumber and fresh coriander.

Gurkhas Hot Appetizers

3. **Chicken Momo** 10 Pcs. \$ 13.90
Traditional Nepalese dumpling marinated with mince meat or seasonal vegetables, ginger, garlic paste, mixed spices and served with Nepalese chutney.
4. **Chilli Chicken** \$ 13.90
Traditional Nepalese dish made from marinated chicken thigh with ginger, garlic paste, green chilli, onion, green pepper and tomato. (Mild to Hot)
5. **Chicken Lollipop** 6 Pcs. \$ 11.50
Fried six chicken wings marinated with plain flour, chopped onion, ginger, garlic, white sesame seeds and served with Nepalese chutney.
6. **Vegetable Pakora** \$ 10.90
Gram flour and mixed vegetables, deep fried and served with Nepalese chutney.
7. **Vegetable Samosa** 2 Pcs. \$ 5.90
Boiled potatoes, green peas, mixed with spices and wrapped in homemade pastry.
8. **Khasiko or Khuhura Choyla** L \$ 20.90
C \$ 18.90
Lamb or Chicken grilled in tandoori oven, mixed with garlic, ginger, mustard oil, coriander and spring onion, marinated in the traditional Nepalese style.

Tandoori Ko Parikar

9. **Lamb Sekuwa** \$ 20.50
Charcoal grilled boneless lamb leg marinated with ginger, garlic, mixed spices and served with Nepalese chutney.
10. **Khasi ko Kebab (Seekh Kebab)** \$ 15.50
Minced lamb with ginger, garlic, freshly ground spices, rolled on skewers and served with mint sauce.
11. **Tandoori Mix Grill** \$ 22.90
Mixed set of tandoori chicken, chicken tikka, lamb tikka, seekh kebab and king prawns. Served with mince sauce.

12. **Tandoori Chicken** F \$ 22.90
H \$ 12.90
Whole/half succulent chicken marinated in garlic, ginger, yoghurt, lemon juice and a range of ground Nepalese spiced. Cooked in the tandoori.
13. **Chicken Poleko** \$ 18.50
Charcoal grilled boneless chicken thigh marinated with cumin, coriander, chilli powder, ginger, garlic paste and served with typical Nepalese sauce.
14. **Chicken Tikka** \$ 18.50
Tender charcoal grilled chicken fillet mildly marinated with ginger, garlic paste, yoghurt and mixed spices.

Vegetable Ko Parikar (Veg. Dish)

15. **Paneer Chilli** \$ 17.50
A typical Nepalese dish made from diced homemade cheese, marinated in spices, cooked with onion, tomato, capsicum and green chilli.
16. **Paneer Makhani** \$ 17.50
Diced fresh cottage cheese, cooked in rich creamy cashew nuts and tomato gravy.
17. **Saag Paneer** \$ 16.50
A chef's recipe consisting of an exotic blend of spinach and fresh cubed cottage cheese.
18. **Eggplant Masala** \$ 16.50
Thin sliced eggplant, lightly deep fried then stir fried with red and white onions, green chilli and Nepalese spices.
19. **Mix Vegetable Curry** \$ 14.00
Seasonal vegetables cooked with Nepalese traditional spices.
20. **Mix Vegetable Korma** \$ 14.00
Seasonal vegetables cooked with an aromatic thick cream sauce and cashew nuts in the traditional Nepalese style.
21. **Jhaneko Dal (Tarka Dal)** \$ 14.00
A combination of various lentils, slow cooked with Nepalese spices.
22. **Aloo Govi - Dry** \$ 14.00
Potato and cauliflower cooked with cumin, onion, tomato and fresh coriander.
23. **Mushroom Bhaji** \$ 14.00
Fresh mushroom cooked with Nepalese spices.
24. **Bombay Aloo** \$ 14.00
Potatoes cooked with onion and cumin seeds in the traditional Nepalese style.
25. **Saag Aloo** \$ 14.00
Potatoes cooked simply with vibrant green baby spinach and flavoured with aromatic and cumin seeds.

Machha Ko Parikar (Seafood)

26. **Fish Masala** \$ 22.50
Fresh Snapper cooked with onion, coriander and tomato based gravy.
27. **Prawns Malawari** \$ 22.50
King prawns cooked with coconut cream sauce.
28. **Prawns Curry** \$ 22.50
A typical Nepalese style prawn curry with ginger, garlic, onion, tomato and fresh coriander.
29. **Tandoori King Prawns** \$ 22.50
Charcoal grilled king prawns marinated with ginger, garlic, yoghurt, lemon juice and a range of ground Nepalese spices.
30. **Ghinghe Machha Bhuteko** \$ 22.50
King prawns marinated overnight with special Nepalese spices and cooked with garlic, ginger, onion and fresh tomato.

Gurkhas Special

31. **Gurkhas Special Chicken Curry** \$ 19.50
A typical Nepalese chicken curry, cooked with prawn and egg. (Medium to Hot)
32. **Chicken Rogan Josh** \$ 17.90
A Nepalese chicken curry dish, mildly spiced with ravishing flour.
33. **Chicken Tikka Masala** \$ 17.90
Oven cooked boneless chicken marinated with special sauce.
34. **Butter Chicken** \$ 17.90
Charcoal grilled boneless chicken fillets marinated in traditional tandoori spices and simmered in creamy tomato gravy.
35. **Chicken Korma** \$ 17.90
Chicken pieces cooked with an aromatic thick cream sauce and cashew nuts in the traditional Nepalese style.
36. **Chicken Madras** \$ 17.90
Boneless chicken cooked in a medium hot sauce with curry leaves, coconut and mustard seeds. (Medium to Hot)
37. **Chicken Vindaloo** \$ 17.90
Chicken pieces cooked in Nepalese spices and vinegar. (Extra Hot)
38. **Black Pepper Chicken** \$ 17.90
Chicken slices cooked with garlic, onion, green pepper and homemade black pepper sauce.
39. **Saag Chicken** \$ 17.50
The perfect combination of spinach and chicken with ground spices.

40. **Lamb Tikka Masala** _____ \$ 19.50
Tender pieces of lamb, marinated with fresh ground spices, sautéed with capsicum, onion and tomato with green chilli.
41. **Lamb Rogan Josh** _____ \$ 19.50
Ravishly flavoured lamb curry with mild spices.
42. **Lamb Korma** _____ \$ 19.50
Lamb pieces cooked with an aromatic thick cream sauce and cashew nuts in the traditional Nepalese style.
43. **Lamb Madras** _____ \$ 19.50
Lamb cooked in a hot sauce with curry leaves, coconut cream and mustard seeds. (Medium to Hot)
44. **Lamb Vindaloo** _____ \$ 19.50
Lamb pieces cooked with Nepalese spices and vinegar. (Extra Hot)
45. **Saag Lamb** _____ \$ 19.50
The perfect combination of spinach and lamb with ground spices.
-
46. **Chef Special Goat Curry** _____ \$ 19.50
A typical Nepalese style goat curry on the bone, cooked with ginger, garlic, onion, tomato and fresh coriander. (Mild to Hot)
-
47. **Chicken or Lamb Jalfrezi** _____ \$ 19.50
Diced boneless chicken or lamb charcoal grilled, cooked with tomato, green and red peppers. (Medium to Hot)
-
48. **Beef Rogan Josh** _____ \$ 18.50
Beef pieces cooked with fresh spices and garnished with tomatoes, onion and coriander.
49. **Beef Korma** _____ \$ 18.50
Beef pieces cooked with an aromatic thick cream sauce and cashew nuts in the traditional Nepalese style.
50. **Beef Madras** _____ \$ 18.50
Beef pieces cooked in sour medium-hot sauce with curry leaves, coconut and mustard seeds.
51. **Beef Vindaloo** _____ \$ 18.50
Beef pieces cooked with Nepalese spices and vinegar. (Extra Hot)

Biryani

Cooked with Pulau rice and served with Raita.

52. **Vegetable Biryani** _____ \$ 15.50
53. **Chicken Biryani** _____ \$ 16.00
54. **Lamb/Goat Biryani** _____ \$ 17.00
55. **Mushroom Biryani** _____ \$ 15.50
56. **King Prawn/Prawn Biryani** _____ \$ 18.50
57. **Chicken/Lamb Tikka Biryani** _____ \$ 17.50

Rice

58. **Plain Steamed Basmati Rice** _____ \$ 4.00
59. **Nepalese Pulau Rice** _____ \$ 5.00
60. **Chicken Fried Rice** _____ \$ 11.00
61. **Mixed Fried Rice** _____ \$ 12.50

Breads

62. **Plain Naan** _____ \$ 3.50
63. **Keema Naan** _____ \$ 4.50
64. **Peshwari Naan** _____ \$ 4.50
65. **Garlic Naan** _____ \$ 4.00
66. **Roti** _____ \$ 3.00
67. **Cheese Naan** _____ \$ 4.50

Extra

68. **Mango Chutney** _____ \$ 2.00
69. **Mixed Pickle** _____ \$ 2.00
Spicy vegetables in hot lime sauce.
70. **Mint Chutney** _____ \$ 2.00
Fresh mind grained with yogurt.
71. **Papadum (4 pcs.)** _____ \$ 2.00

We can prepare Gluten-free and Vegan free food upon request.

Some of our foods contain allergens.

Please speak to our member of staff for more information.

Take Away
Menu



GURKHAS
Nepalese Restaurant
AUTHENTIC NEPALESE CUISINE

BUSINESS HOURS
OPEN 7 DAYS
(INCLUDING PUBLIC
HOLIDAYS)

KALLAROO & HIGH WYCOMBE

Lunch
11:30 AM - 2:30 PM

Dinner
5:00 PM - till late

FREE DELIVERY
WITHIN 7 KM
FOR ORDERS
MORE THAN \$50

KALLAROO
Ph: 08 9307 1533
Shop 4, 5 Adalia St.
Kallaroo WA 6025
(Kallaroo Shopping Centre)

HIGH WYCOMBE
Ph: 08 9454 2423
29 Foxton Blvd.
High Wycombe
WA 6057

Website: www.gurkhasrestaurant.com.au / Email: info@gurkhasrestaurant.com.au