

DRINKS MENU

SPIRITS (Single)

Gordon's Gin	2.95
Smirnoff Vodka	2.95
Bacardi	2.95
Malibu	2.95
Tequila	1.95

BEER

Gurkha 660ml	5.95
Cobra Draft	5.95
Tiger 660 ml	5.95
Budweiser	5.95
Guinness 0.0%.	4.50
Madri 0.0%.	4.50

CIDER

Magners Apple Cider	4.80
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SOFT DRINKS

Coke	2.95
Diet Coke	2.75
Lemonade Pint	2.95
Tonic Water Pint	2.95
J2O Orange & Passionfruit	2.95
J2O Apple & Mango	2.95
Mineral Water Bottle	1.95
Schweppes Slimline	1.95
Tonic Water 125ml (Bottle)	1.95
Sparkling Water Highlander	2.50

FRUIT JUICES (Glass)

Pineapple	2.50
Orange	2.50
Apple	2.50
Cranberry	2.50

WINES

Sparkling Wine

Apricena Prosecco	19.99
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Delicate sparkling wine with fine bubbles and fresh peach, pear, and citrus notes.

Paul Drouet Brut Champagne	49.99
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Classic Champagne with crisp apple, brioche, and a smooth, biscuity finish.

House Wines

Crescendo Pinot Grigio

Fresh crisp citrus	
Bottle	19.99
250ml	6.49

Crescendo Merlot

Smooth fruity soft	
Bottle	19.99
250ml	6.49

Ombrellino Pinot Grigio Rose

Crisp fruity refreshing	
Bottle	19.99
250ml	6.49

White Wine

The Old Gum Tree Chardonnay	21.99
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A smooth, easy-drinking wine with peach, citrus, and a crisp finish.

Ella's Ridge New Zealand Sauvignon	24.99
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A vibrant white wine with tropical fruit flavours and a crisp citrus finish.

Picpoul de l'Isabelle, Picpoul de Pinet	22.99
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Crisp lemon, lime, and green apple with a refreshing finish.

Famille Brocard Chablis	36.99
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Fresh citrus with grapefruit, lemon, and tangerine notes.

White Wine

Sugarbush Hill Shiraz	21.99
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Full-bodied Shiraz with rich red berry flavours and subtle spice.

Conde Castillo Crianza	24.99
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Rich black fruit with hints of cocoa and spice.

Romero Gonzalez Malbec	22.99
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Juicy Malbec with rich blackcurrant flavours and a smooth finish.

Châteauneuf Pape Reserve des Dentelles	49.99
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Silky smooth with black fruits, cherries, and sweet spice.

HOT DRINKS

Tea

Black Tea	2.00	Black Tea	2.00
White Tea	2.00	White Tea	2.00

Coffee



NEPALESE RESTAURANT

DINNER MENU

START YOUR JOURNEY

- 1. Steam Momo – 7.95 (CHEF'S FAVOURITE)**
Delicate hand-wrapped dumplings filled with spiced minced meat and fresh herbs, served with signature sauce.
Pork | Lamb | Chicken
- 2. Sekuwa – 7.95**
Chargrilled lamb cubes with Himalayan herbs, served with salad and homemade pickle.
- 3. Khasi Jheer – 7.95**
Chargrilled lamb mince with Himalayan herbs, served with salad and mint & tomato sauces.
- 4. Hot Chicken Wings - 7.49**
Clay oven grilled chicken wings, served with salad and dipping sauce.
- 5. Chicken Tikka - 7.49**
Chargrilled chicken cubes with Himalayan herbs, served with salad and homemade pickle.

- 6. Choila (Chicken) - 7.49**
Chargrilled chicken slices with Nepalese herbs, served with salad and mint sauce.
- 7. Gorkhali Hass - 7.95**
Chargrilled duck breast with Nepalese spices, served with salad and homemade pickle.
- 8. Salmon - 7.95**
Chargrilled salmon with herbs and spices, served with salad and homemade pickle.
- 9. King Prawn 7.95**
Pan-fried king prawns with garlic and peppers, served with salad and homemade pickle.
- 10. Kalamari - 7.95**
Crispy fried squid with Nepalese herbs, served with salad and homemade pickle.

- 11. Vegetable Samosa - 6.49**
Crispy pastry filled with spiced potato and peas, served with salad and homemade pickle.
- 12. Alu Chops - 6.49**
Crispy potato and pea croquettes, served with salad and homemade pickle.
- 13. Chatpate - 6.49**
Puffed rice mixed with fresh herbs, tamarind, and spices. Served cold.
- 14. Pyaji - 6.49**
Crispy onion fritters with herbs and spices, served with homemade pickle.

HIMALAYAN CLASSICS

- 15. Timur Piro Special**
Tender chicken or lamb in a rich Himalayan herb and Sichuan pepper sauce.
Chicken - 12.80 | Lamb - 14.40
- 16. Chicken Himalayan - 12.80 (CHEF'S FAVOURITE)**
Tender chicken cubes in a rich Himalayan herb sauce.
- 17. Dharane Curry Chicken - 12.80**
Traditional Nepalese chicken curry in a rich onion-tomato sauce with fresh herbs.

18.Dansak Chicken - 13.80

Tender chicken with lentils in a rich sweet and sour onion-tomato sauce.

19.Sahi Chicken - 13.95

Grilled chicken cubes in a creamy Sahi gravy with lemongrass and Himalayan herbs.

20.Chilli Chicken - 13.95

Fried chicken breast with peppers, onions, and a spicy tomato sauce.

21.Chicken Korma - 12.95

Tender chicken in a rich, creamy sauce with aromatic spices.

22.Saag Dishes

Chicken and spinach curry with Himalayan *Chicken - 12.95*

23.Terai Khasi - 14.95 (BEST SELLER)

Spicy Nepalese-style lamb with Himalayan herbs and coconut milk.

SEA FOODS

26.Khursani Jhinge - 15.95

King prawns in a spicy tomato, pepper, and herb sauce.

27.Rupa Ko Rani - 15.95

Fish cooked in a traditional Nepalese mustard and tomato sauce.

24.Lamb Xacuti - 14.95

Tender lamb in a rich tomato sauce with aromatic spices and coconut milk

25.Kerau panner - 11.95

Cottage cheese and garden peas in a rich, aromatic sauce.

28.Sea Food Mismas - 17.49

King prawns, salmon, and white fish cooked with ginger, garlic, and Himalayan herbs.

FROM THE CLAY OVEN

29.Poleko Paneer - 13.95

Chargrilled cottage cheese with Himalayan herbs, served with fresh salad.

30.Chicken Tikka - 13.95

Clay oven grilled chicken tikka, marinated with yogurt and aromatic spices.

31.Tandoori Chicken - 13.95

Clay oven roasted chicken marinated with yogurt and aromatic spices.

32.Chicken Shashlik 13.99

Chargrilled chicken breast marinated in yogurt, herbs, and spices.

33.Barbecue Prawn - 18.49

Chargrilled king prawns with Himalayan herbs, served with salad and tangy sauce.

34.Sunkoshi Salmon - 18.49

Chargrilled salmon with Himalayan herbs, served with aloo jeera, garden peas, and fresh

35.Ayo Gorkhali Special - 20.99 (HOUSE SIGNATURE)

A chargrilled selection of lamb, chicken, king prawns, and salmon.

CHEF'S SIGNATURE

36.Himalayan Khasi - 17.95

Chargrilled lamb with Nepalese herbs, served with dill rice and fresh salad.

37.Lamb Bhutwa - 17.95

Slow pan-fried lamb in a rich tomato and onion gravy, served with pilau rice and fresh

38.Rupa ko Hans - 17.95

Chargrilled duck breast with Himalayan spices, served with dill rice, seasoned potatoes, and fresh salad.

39.Khasi Khutte (Lamb Shank) - 18.95

Slow-cooked lamb shank with Himalayan spices, served with dill rice and cumin

40.NEPALESE THALI (OUR SIGNATURE EXPERIENCE)

A traditional Nepalese feast with authentic meat dishes, rice, seasonal vegetables, and *Non-Veg - 19.95 | Veg - 18.95*

41.Manage Duck - 18.95

Stir-fried duck breast with ginger, garlic, black pepper, and lemongrass.

42.Mismas Masu - 19.95

Clay oven mixed grill of chicken, lamb, and king prawns, served with pilau rice, salad,

43.Biryani

Fragrant basmati rice cooked with aromatic spices, saffron, and ghee, served with raita.

Lamb - 16.95 | Chicken - 14.95

NOODLES

44.Sabji Chow-Chow - 8.95

Shallow-Fried Noodles tossed with a colourful array of mixed vegetables.

45.Chicken Chow-Chow - 9.95

Shallow-Fried Noodles mixed with chicken and vegetables.

PERFECT PAIRINGS

49.Aloo Jeera - 6.95

Seasoned potato cubes cooked with authentic Nepalese spices.

50.Saag Aloo - 6.95

Potato and spinach cooked with authentic Nepalese spices.

51.Kerau Paneer - 6.95

Cottage cheese and garden peas in the chef's special sauce.

52.Alu & Gobi - 6.95

Potato and cauliflower in the chef's special sauce.

55.Green Vegetables - 6.95

Broccoli, spinach, and mangetout in a rich onion and tomato curry.

53.Jimbu Dal - 5.95

Traditional Nepalese lentils cooked with aromatic herbs and spices.

56.Paneer Sag - 6.95

Cottage cheese and spinach cooked with authentic Nepalese spices.

54.French Fries - 3.99 (Big portion)

FRESHLEY BAKED BREADS

57.Plain Nan - 2.99

60.Cheese & Garlic - 3.99

62.Paratha - 3.49

58.Garlic Nan - 3.49

61.Nepali Roti - 2.99

63.Pudina Paratha - 3.99

59.Cheese Nan - 3.75

RICE SELECTION

64.Plain Rice - 3.49

66.Dill Rice - 3.95

68.Mushroom Rice - 3.95

65.Pilau Rice - 3.95

67.Egg Fried Rice - 3.95

SWEET ENDINGS

69.Kheer (Rice Pudding) - 5.99

71.Rasgulla - 5.99

73.Strawberry Ice-cream - 4.99

70.Gulab Jamun - 5.99

72.Vanilla Ice-cream - 4.99

Nepali Menu (Not available on Fridays and Saturdays)
3 Courses Per Person 26.95 (3 or more only)

STARTER

Bhutwa,Chicken and Lamb momo , Chicken Choila , Samosa, salad and achar (Pickle)

MAIN COURSE (Sharing)

Lamb Curry and Butter Chicken

SIDE DISHES (Sharing)

Aloo palak ,Mixmas sabji, Dal, Plain Rice, Pilau Rice and Plain Nan (All you Can Eat)

DESSERT

Rice Pudding or Ice cream

Please inform our staff of any allergies or dietary requirements.