PAPADUMS, PICKLES & LIGHT BITES

1. PAPADUM (PLAIN OR SPICY) (V) **£1.30**
Light and crispy lentil wafers served plain or with a touch of warming spice.

2. DIPS (PER PERSON) (D) **£1.50**
A selection of house chutneys including yoghurt mint mango chutney, onion & cucumber salad, and Nepalese chutney.

VEGETARIAN APPETISERS

3. VEGETABLE SAMOSA (G/VEG) **£6.90**
Golden crispy pastry filled with lightly spiced potatoes and green peas.

4. ONION BHAJI (G/VEG/E) **£6.95**
Shredded onions blended with gram flour and aromatic spices, fried until crisp and golden.

5. HARA BHARA KEBAB (V) **£7.95**
Traditional spinach, pea and potato patties delicately seasoned and pan-fried.

6. NEPALESE MOMO VEGETABLES (G/V/D/SO/SE) **£7.95**
Traditional steamed dumplings filled with vegetables served with homemade sesame and tomato chutney.

7. VEG MANCHURIAN (G/V/SO) **£7.95**
Vegetable dumplings tossed in a tangy Indo Chinese sauce with spring onions.

8. SPICY POTATOES (G/V/SO) **£7.95**
Nepalese style baby potatoes tossed with Himalayan spices, gunpowder spice and sweet chilli sauce, served in a crispy papadum basket.

9. TANDOORI BROCCOLI (G/V) **£7.95**
Fresh broccoli florets marinated in aromatic spices, creamy yogurt, and a touch of gunpowder spice, then chargrilled in the tandoor to create a delicious smoky flavour with a perfectly crisp finish.

10. BEGAN PAKORA (G/V) **£6.95**
Crispy aubergine fritters coated in seasoned gram flour batter.

11. GRILLED PANEER (D) **£8.95**
Chunks of cottage cheese marinated in aromatic spices and grilled to perfection with onions and peppers, creating a deliciously smoky and flavourful vegetarian dish.

TANDOORI, MEAT & SEAFOOD APPETISERS

12. CHICKEN TIKKA (D) **£7.95**
Tender chicken breast marinated in yoghurt and traditional spices, grilled in the tandoor.

13. CHICKEN SAMOSA (G) **£6.95**
Crispy pastry parcels filled with flavourful minced chicken.

14. CHICKEN WINGS (D) **£6.95**
Tandoori-spiced chicken wings cooked in the clay oven for a smoky finish.

15. MINT TIKKA (D) **£8.95**
Tender boneless chicken marinated in fresh mint, coriander, aromatic herbs, and creamy yogurt, with a hint of gunpowder spice. Traditionally cooked in a clay oven for a smoky, succulent finish.

16. LAMB TIKKA (D) **£9.95**
Succulent lamb cubes marinated with aromatic spices and cooked in the clay oven.

17. LAMB SEEKH KEBAB (E) **£9.95**
Minced lamb skewers infused with herbs and spices and cooked in the clay oven.

18. LAMB CHOPS (D) **£12.95**
Tender lamb chops marinated in chef's special spice blend and cooked in the clay oven.

19. NEPALESE MOMO CHICKEN or LAMB (G/SE) **£7.95**
Traditional steamed dumplings filled choice of chicken or lamb, served with homemade sesame and tomato chutney.

20. GRILLED TIGER KING PRAWNS (D/CR/MU) **£12.95**
Jumbo king prawns marinated with Himalayan spices and cooked in the clay oven.

21. MONK FISH TIKKA (D/F/MU) **£10.95**
Fresh monk fish marinated in aromatic spices and cooked in the clay oven.

22. CRAB CLAWS (G/CR) **£8.95**
Crispy breadcrumb-coated crab claws fried until golden brown.

23. SEA SALT SQUID (G/MO/E) **£11.95**
Crispy squid rings, lightly coated in a fragrant blend of aromatic spice and sea salt, finished with a subtle hint of gunpowder for a warm, savoury kick.

24. CRISPY CURRY LEAF PRAWNS (E/G/CR/SO) **£9.95**
Crispy batter-fried prawns tossed with curry leaves, fresh ginger, aromatic spices, and a hint of gunpowder spice for a bold Indo-Chinese favourite with a perfect spicy kick.

25. FISH AMRITSARI (G/R) **£9.95**
Crispy fried cod fillet marinated in traditional spices and gram flour batter, deep-fried to golden perfection and served with tangy tamarind sauce for a classic North Indian street-food favourite.

CUSTOMISABLE STARTERS AND PLATTERS

26. VEGETARIAN PLATTER (G/E/SO) (For 1) **£9.95** (For 2) **£17.95**
A delicious selection of onion bhaji, hara bhara kebab, vegetable samosa and spicy potatoes.

27. GURKHALI PLATTER (D/G/E) (For 1) **£10.95** (For 2) **£19.95**
Chicken tikka, lamb seekh kebab, vegetable samosa, onion bhaji

28. SPECIAL PLATTER (D/E) (For 1) **£12.95** (For 2) **£23.95**
A generous selection of chicken tikka, lamb chop, chicken wings and seekh kebab.

29. SEAFOOD PLATTER (F/CR/MO/D/MU) (For 1) **£15.95** (For 2) **£29.95**
A delightful combination of grilled king prawns, grilled monk fish, crispy sea salt squid and sweet chilli mussels.

30. SPICED CHICKEN & PRAWN PURI (CR/G) **£11.95**
Spiced chicken and prawns served on freshly fried, puffed puri bread for a light, crisp, and flavourful bite.

31. CRISPY PAKORA (G) **£8.95**
Crispy-coated chicken or paneer (D) pakoras with a delicious blend of aromatic spices.

32. CHILLI CHICKEN / PANEER / FISH (G/SO/D/F) **£9.95**
Choice of Chicken, Paneer or cod Fish Stir-fried with onions, peppers and sweet chilli sauce.

33. LAURE KEBAB (CR) **£9.95**
Nepalese-style kebab with minced chicken, succulent prawns,onions, coriander, and peppers, shallow-fried to perfection with aromatic spices.

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ALLERGEN GUIDE

1. **CELERY (C)** Celery and celery products.
2. **GLUTEN (G)** Wheat, rye, barley, oats, spelt, kamut or their hybridised strain.
3. **CRUSTANCEANS (CR)** Prawns, crabs, lobsters, crayfish and scampi.
4. **EGGS (E)** Eggs and egg products.
5. **FISH (F)** Fish and fish products.
6. **LUPIN (L)** Lupin and lupin products.
7. **DAIRY (D)** Milk and dairy products (including lactose).
8. **MOLLUSCS (MO)** Mussels, clams, oyster, squid, octopus and snails.
9. **MUSTARD (MU)** Mustard and mustard products.
10. **PEANUTS (P)** Peanuts and peanut products.
11. **SESAME (SE)** Sesame seeds.
12. **SOYA (SO)** Soy and soy products.
13. **SULPHITES (SU)** Sulphur dioxide and sulphites at levels above 10mg/kg or 10mg/litre.
14. **TREE NUTS (N)** Peanuts, almonds, hazelnuts, walnuts, cashews, pecans, brazil nuts, pistachios and macadamia nuts.

DIETARY & SPICE GUIDE

(V) VEGAN · (VE) VEGETARIAN · Medim Spicy · Hot · Very Hot

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SIGNATURE DISHES

34. SPECIAL LAMB (D) 🌶 **£15.95**
Tender lamb and minced lamb slow cooked with garlic, ginger and onions, infused with aromatic Himalayan spices and finished with fresh coriander for a rich and hearty flavour.

35. JIRE KHURSANI (SO/D) 🌶🌶 **£16.95**
Chicken tikka or lamb tikka cooked with ginger, garlic, timmur pepper, tomatoes and fresh green chillies, creating a bold and fiery Himalayan specialty bursting with flavour. Served on sizzler.

36. HIMALAYAN CURRY (D) **£16.95**
A traditional bone in lamb curry slowly simmered with authentic Himalayan herbs and spices, delivering deep, rich and comforting flavours.

37. BUTTER CHICKEN / PANEER (D) **£17.95**
Tandoori chicken or paneer gently simmered in a creamy butter and tomato sauce, delicately spiced for a smooth and indulgent classic favourite.

38. ROYAL MANGO CHICKEN / PANEER (D) **£14.95**
Chicken or paneer cooked in a silky mango-infused sauce with delicate aromatic spices, offering a perfect balance of sweetness and warmth.

39. POKHRELI CHICKEN (D) **£16.95**
Boneless grilled chicken, gently simmered in a rich Nepalese aromatic style spiced gravy with yoghurt, coconut milk and caramelised onions, creating a smooth, creamy and flavourful traditional dish.

40. CHEF'S SPECIAL KADAI (D/MO/CR) 🌶 **£17.95**
A vibrant combination of chicken, lamb, prawns and mussels stir cooked with peppers, onions, mushroomsand fresh coriander in a traditional wok style kadai sauce.

41. RARA SPECIAL (D) **£16.95**
Succulent marinated chicken breast cubes, lightly cooked in the tandoor to impart a smoky flavour, then simmered with tender lamb mince, fresh spinach and aromatic Himalayan spices, creating a rich and perfectly balanced speciality.

42. CHETTINAD CHICKEN / PANEER (D) **£14.95**
A South Indian speciality prepared with curry leaves, coconut and freshly roasted spices, delivering a fragrant and deeply flavourful curry.

43. CHILLI GARLIC CHICKEN/PANEER(SO/G/D/E) 🌶 **£13.95**
Crispy chicken or paneer tossed in a fiery garlic chilli sauce with peppers and onions, inspired by the bold flavours of Indo Chinese cuisine.

44. ANNAPURNA SPECIAL (VEGAN) **£11.95**
A wholesome combination of fresh spinach, mushrooms, asparagus, sweetcorn and potatoes, cooked in a rich bhuna style sauce with aromatic herbs and spices, creating a satisfying Himalayan inspired vegan speciality.

45. MALAI KOFTA (D/G) **£11.95**
Delicate vegetable and paneer dumplings served in a luxurious creamy sauce infused with aromatic spices and a touch of cream for a rich and comforting taste.

SEAFOOD SPECIALITIES

47. SOUTH INDIAN COCONUT FISH CURRY(D/F/G/MU) **£19.95**
Marinated cod or monkfish fillet, clay-oven cooked and served with freshly cooked spinach, curry leaves, and tomatoes in a rich coconut sauce, infused with aromatic South Indian spices for a deep, comforting flavour.

48. SEAFOOD MEDLEY (D/F/G/MU/CR) **£23.95**
A sumptuous mix of king prawns, cod, monkfish, and mussels, gently simmered in a fragrant garlic, tomato, and chilli sauce, enriched with creamy coconut for a rich, aromatic, and indulgent flavour.

49. MALABAR KING PRAWNS (D/CR/MU) **£19.95**
Succulent king prawns cooked in a traditional Malabar style coconut sauce with curry leaves, mustard seeds, and aromatic spices, showcasing the authentic flavours of India's south west coast.

50. PAN-SEARED SEA BASS (F/D) **£19.95**
Pan-seared sea bass fillet served with a rich lemon, garlic, and tomato sauce.

CHEF'S SPECIALITIES

Choice of: Chicken, Lamb, Paneer, Cod Fish +£5.00 | Monk fish +£5.00 | King Prawn +£5.00

51. GURKHALI 🌶 **£14.95**
A traditional Nepali curry prepared with mustard oil, fresh garlic, aromatic spices and green chillies, offering a bold and authentic Himalayan flavour.

52. GOAN SPECIAL (D) **£15.95**
A rich coastal style curry cooked with coconut, tamarind and carefully selected spices, creating a delicious balance of creamy, sweet and tangy flavours.

53. HARBOROUGH FUSION (D) **£14.95**
Our signature house speciality featuring spinach, mushrooms and tomatoes in a fragrant garlic sauce, finished with a touch of cream for a smooth and satisfying flavour.

54. GREEN DELIGHT 🌶 **£15.95**
A refreshing blend of spinach, mint, coriander and green chillies, delicately spiced to create a vibrant curry with a gentle kick.

55. PUNJABI **£14.95**
Your choice of meat or vegetables cooked in a traditional Punjabi style handi with onions, tomatoes, green peppers and aromatic garam masala, slow cooked to develop a rich, deep and authentic flavour.

56. AKBARE 🌶🌶 **£15.95**
A fiery South Indian-inspired curry infused with aromatic spices, naga chilli and pomegranate seeds, delivering intense heat with a subtle hint of sweetness.

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57. ROYAL BIRYANI SPECIALITIES

Fragrant basmati rice cooked with saffron and aromatic spices.

A. Vegetable Biryani (D)	**£15.95**
B. Chicken Biryani (D)	**£17.95**
C. Lamb Biryani (D)	**£18.95**
D. King Prawn Biryani (D/CR)	**£20.95**
E. COD FISH BIRYANI (D,F)	**£20.95**

58. CHOW MEIN & NOODLES

Indo-Chinese stir-fried noodles with vegetables, sweet chilli and soy sauce.

A. Vegetable Chow Mein (G/SO)	**£14.95**
B. Chicken Chow Mein (G/SO/E)	**£15.95**
C. Egg Fried Chow Mein (G/SO/E)	**£14.95**
D. Lamb Fried Chow Mein (G/SO)	**£15.95**
E. King Prawn Chow Mein (G/CR/SO)	**£19.95**

59. FROM THE TANDOOR

Served on a bed of onions with roasted peas and sweetcorn, accompanied by your choice of traditional curry sauce, including Tikka Masala, Korma, Bhuna, Madras, and more.

	DRY	SHASLIK
A. Chicken Tikka MAIN (D)	**£14.95**	**£15.45**
B. Tandoori Chicken(half) (D)	**£14.95**	**£15.45**
C. Lamb Tikka MAIN (D)	**£16.95**	**£17.45**
D. Lamb chops MAIN (D)	**£20.95**	**£21.95**
E. Paneer Tikka MAIN (D)	**£12.95**	**£13.45**
F. Monk Fish Tikka MAIN(D/F/MU)	**£19.95**	**£20.95**
G. King Prawn Tikka MAIN (D/MU/CR)	**£21.95**	**£22.95**
H. Tandoori Mix Grill (D/MU/CR)	**£25.95**	

(Chicken tikka, Lamb chops, Sheekh Kebab, Cod Fish Tikka, Laure Kebab(Chicken & Prawn)

60. CLASSIC CURRIES

CHOOSE YOUR PROTEIN

Chicken	£11.95	Paneer (D)	£12.95
Chicken Tikka (D)	£12.95	Cod fish(D/F/MU)	£17.95
Lamb	£12.95	Prawn (CR)	£12.95
Lamb Tikka (D)	£13.95	King Prawn(CR)	£18.95
Lamb mince (Keema)	£11.95		

THEN CHOOSE YOUR CURRY STYLE:

A. TIKKA MASALA (D) (nuts free) **:** Tender tandoori-cooked meat or vegetables simmered in a rich, creamy tomato sauce with delicate spices, butter and cream. A classic British favourite with a smooth, mildly sweet flavour.

B. KORMA (D) (nuts free): A luxuriously mild curry cooked with cream, coconut and aromatic spices, creating a rich, smooth and delicately sweet sauce.

C. MADRAS 🌶🌶 : A South Indian-inspired curry with a vibrant blend of spices, garlic, tomato and lemon, delivering a bold, hot and aromatic flavour.

D. VINDALOO 🌶🌶🌶 : One of the hottest dishes on the menu. Cooked with fiery chillies, garlic, vinegar and traditional spices for an intense and robust flavour.

E. BALTI : A popular medium-spiced curry prepared with fresh herbs, garlic, onions, tomatoes and coriander, offering a rich and well-balanced taste.

F. ROGAN JOSH : A traditional Kashmiri-style curry cooked with romatic spices, peppers, tomatoes and onions, creating a fragrant and mildly spiced dish.

G. BHUNA : A thick, richly flavoured curry slowly cooked with onions, tomatoes, garlic and spices, producing a deep and concentrated taste.

H. PATHIA 🌶 : A delicious combination of hot, sweet and tangy flavours, cooked with spices, lemon and a hint of sweetness for a perfectly balanced curry.

I. DANSAK 🌶 : A Classic Persian-inspired curry cooked with lentils, herbs and spices, offering a rich, slightly sweet and gently spiced flavour.

J. DUPIAZA : A medium curry prepared with generous amounts of onions, creating a wonderfully textured and flavourful dish.

K. KARAHI(D) 🌶 : A traditional North Indian curry cooked with fresh tomatoes, onions, capsicum, garlic and coriander, delivering a bold and aromatic flavour.

L. TRADITIONAL CURRY: A timeless house curry made with a balanced blend of herbs and spices, offering a comforting medium spiced flavour.

M. JALFREZI 🌶 : Cooked with fragrant fenugreek leaves, fresh herbs and spices, creating a distinctive, mildly aromatic and earthy flavour.

N. SAGWALA : A wholesome curry cooked with fresh spinach, herbs and spices, finished with coriander and a touch of lemon for a fresh, vibrant taste.

O. ACHARI 🌶 : A tangy and spicy curry infused with traditional Indian pickling spices, delivering a unique, zesty and aromatic flavour.

P. PASANDA (D) (nut-free)**:** A mild and creamy curry prepared with yoghurt, cream and delicate spices, offering a rich, smooth and luxurious taste.

Q. PHALL 🌶🌶🌶🌶 (VERY VERY HOT)
A traditional extra-hot curry made with a powerful blend of fresh chillies and intense spices, delivering a fiery heat level for true chilli lovers while still maintaining deep, rich curry flavours.

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61. VEGETARIAN SPECIALITIES

AVAILABLE AS:
SIDE DISH £6.95 | MAIN COURSE £10.95

A. MIXED VEGETABLES (V) - £6.95
A colourful medley of seasonal vegetables cooked with tomatoes, garlic, ginger and fresh coriander in a lightly spiced traditional sauce.

B. KADAHI PANEER (D) - £6.95
Indian cottage cheese cooked with onions, peppers, tomatoes and freshly ground spices in a rich and aromatic Punjabi-style sauce.

C. DAL TADKA (V) - £6.95
Yellow lentils slow-cooked and finished with a fragrant tempering of garlic, cumin, onions and traditional Nepalese spices.

D. DAL MAKHANI (D) - £6.95
Indian cottage cheese cooked with onions, peppers, tomatoes and freshly ground spices in a rich and aromatic Punjabi-style sauce.

E. GARLIC SPINACH (V) - £6.95
Indian cottage cheese cooked with onions, peppers, tomatoes and freshly ground spices in a rich and aromatic Punjabi-style sauce.

F. MUMBAI ALOO (V) - £6.95
Indian cottage cheese cooked with onions, peppers, tomatoes and freshly ground spices in a rich and aromatic Punjabi-style sauce.

G. MUSHROOM PALAK (V) - £6.95
Indian cottage cheese cooked with onions, peppers, tomatoes and freshly ground spices in a rich and aromatic Punjabi-style sauce.

H. CHANA PALAK (V) - £6.95
Indian cottage cheese cooked with onions, peppers, tomatoes and freshly ground spices in a rich and aromatic Punjabi-style sauce.

I. SPICED BHINDI (I/ V) - £6.95
Indian cottage cheese cooked with onions, peppers, tomatoes and freshly ground spices in a rich and aromatic Punjabi-style sauce.

J. SAAG ALOO (V) - £6.95
Indian cottage cheese cooked with onions, peppers, tomatoes and freshly ground spices in a rich and aromatic Punjabi-style sauce.

K. GOBHI ALOO (V) - £6.95
Indian cottage cheese cooked with onions, peppers, tomatoes and freshly ground spices in a rich and aromatic Punjabi-style sauce.

CHEF'S RECOMMENDATION

Dal Makhani, Kadahi Paneer, Chana Palak and Garlic Spinach are among our most popular vegetarian dishes, offering a perfect balance of authentic flavour and traditional Himalayan and Indian cooking.

62. ARTISAN NAAN & BREADS

Plain Naan (D/E/G)	£3.95
Garlic Naan (D/E/G)	£4.50
Garlic Coriander Naan(D/E/G)	£4.95
Family Garlic Naan (D/E/G)	£6.95
Family Naan (D/E/G)	£5.95
Keema Naan (D/E/G)	£5.95
Cheese Chilli Naan 🌶🌶(D/E/G)	£4.95
Cheese Naan (D/E/G)	£4.95
Peshwari Naan (D/E/G)	£4.95
Tandoori Roti /Chapati (G)	£3.00
Lacha Paratha (D/G)	£3.95
Aloo Paratha (D/G)	£4.95

(Potatoes stuffed Indian whole wheat flatbread.)

63. RICE ACCOMPANIMENTS

All rice dishes are prepared using premium-quality aged Basmati rice, renowned for its delicate aroma, light texture and exceptional flavour, making the perfect accompaniment to any meal.

Saffron Pilau Rice (D)	£4.25
Steamed Rice	£3.95
Coconut Mango Rice (D)	£4.95
Egg Fried Rice (E)	£5.95
Mushroom Rice (D)	£4.45
Garlic Chilli Rice 🌶🌶	£4.95
Garlic Fried Rice	£4.50
Onion Pilau Rice (D)	£5.95
Keema Chilli Rice 🌶🌶	£6.95
Lemon & Garlic Rice	£4.95
Special Chicken Fried Rice (G/D/SO/E)	£5.95
Vegetables Rice (V)	£5.95

Allergen Disclaimer: All dishes are prepared in a kitchen that handles gluten, milk .

64. SIDES, SALADS & ACCOMPANIMENTS

Mixed Raita (D)	£5.95
Cucumber Raita (D)	£5.95
Chips	£5.45
Chilli Chips (SO)	£7.95
Green Salad	£6.45

65. LITTLE GURKHAS

(CHILDREN'S MENU)

Scampi & Chips (CR/G)	£8.95
Fish Fingers & Chips (F/G)	£8.95
Chicken Nuggets & Chips (G)	£8.95

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6. **LUPIN (L)** Lupin and lupin products.
7. **MILK (M)** Milk and dairy products (including lactose).
8. **MOLLUSCS (MO)** Mussels, clams, oyster, squid, octopus and snails.
9. **MUSTARD (MU)** Mustard and mustard products.
10. **PEANUTS (P)** Peanuts and peanut products.
11. **SESAME (SE)** Sesame seeds.
12. **SOYA (SO)** Soy and soy products.
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