

## STARTERS

All our starters are freshly prepared & perfectly spiced from Mild to Medium in strength. A festival of flavours in your mouth!

### Momo मःमः g

Succulent steamed dumplings are one of the most popular snacks from the streets of Nepal.

Choose your filling: Vegetable or Chicken

Choose the type of momo you would like:

	4pcs	10pcs
<b>Traditional Steamed Momo</b> Original and one of the most popular type of momos.	£5.50	£14.00
<b>Jhol Momo</b> Steamed momo served in a bowl of soup spiced with toasted ground sesame seeds and timur (nepalese peppercorn).	£6.50	£16.00
<b>Kothe Momo</b> Momo, partly steamed and then shallow fried in a pan to seal in the flavour.	£6.50	£16.00
<b>Chilli Garlic Momo</b> Steamed Momo served with Chef's special garlic chilli sauce. (spicy)	£6.50	£16.00
<b>Choila Momo</b> Steamed Momo served mixed with mustard oil, lemon juice, fresh coriander, spring onions, ginger garlic and tomatoes.	£6.50	£16.00

The unofficial national dish of Nepal.

Please allow 20 - 25 minutes preparation time. It's worth the wait!

## STARTER PLATTERS

### Mixed Platter g

Mixed platter of chicken tikka, seekh kebabs (chicken & lamb) and chef's fresh selection of pakoras.

<b>For One</b>	£8.95	<b>For Three</b>	£23.95
<b>For Two</b>	£15.95	<b>For Four</b>	£31.95

### Vegetarian Mixed Platter g

A delightful medley of chef's special selection of various vegetable pakoras and samosa.

<b>For One</b>	£4.95	<b>For Three</b>	£14.95
<b>For Two</b>	£8.95	<b>For Four</b>	£18.95

**Pani Puri g** £4.95  
Crispy ball filled with spiced potatoes, onions, tamarind chutney, sev, pomegranates, dark chickpeas and flavoured water.

**Dahi Puri\* g** £4.95  
Crispy ball filled with tamarind chutney, mint and coriander chutney, creamy yoghurt, sev, onions, pomegranates.

**Samosa Chaat\* g** £5.95  
Vegetable samosa topped with a mouthwatering medley of tamarind chutney, creamy yoghurt, mint and coriander chutney, onions, sev, pomegranates and fresh coriander.

**Wai Wai Chatpate g** £3.95  
Tangy, crunchy and packed with deliciousness. Snack made from crunchy Wai Wai noodles topped with onions, dark chickpeas, tomatoes, green chillies, lemon juice and fresh coriander. (spicy)

**Pakora**  
Known as Furaula in Nepal these crunchy fritters are lightly spiced and coated in gram flour.

<b>Vegetable</b>	£4.95
<b>Chicken</b>	£5.95

**Choila**  
Bold and flavourful blend of lemon juice, fresh garlic, tomatoes, onions, coriander, spring onions and mustard oil. Served with traditional crunchy beaten rice.

<b>Mushroom</b>	£4.95
<b>Chicken</b>	£6.50

**Chicken Sekuwa** £6.50  
Mouthwatering street food made with succulent pieces of marinated chicken grilled over a slow flame and tossed with lemon juice, ginger and fresh coriander. Served with traditional crunchy beaten rice.

**Khukuri Special Chilli Garlic**  
Chef special chilli and garlic sauce tossed with lemon juice, crushed chillies and ginger. (spicy)

<b>Paneer* (cottage cheese)</b>	£6.50
<b>Cauliflower (battered)</b>	£5.50
<b>Chicken (battered)</b>	£6.50
<b>King Prawn</b>	£8.95

**Lamb Chops** £7.50  
Tender lamb chops marinated in yoghurt, chillies, ginger, lemon juice, Himalayan spices and grilled to perfection.

## TRADITIONAL NEPALI THALI

Daal Bhat Power 24 Hours! A popular catchphrase among many tourists who visit Nepal every year.

**Daal Bhat Tarkari g n** £16.95  
A set meal of Nepali daal, two seasonal vegetables curries, spicy potato pickle, soya beans, spicy tomato chutney, pilau rice, chapati and a sweet dessert. (medium)

**Masu Bhat Tarkari g n** £18.95  
A set meal of Nepali daal, lamb curry, chicken choila, seasonal vegetable curry, soya beans, spicy tomato chutney, pilau rice, chapati and a sweet dessert. (medium)

Add traditional Gunruk Ko Jhol (fermented leafy green vegetable, potatoes & soya beans curry) for an extra £2

## NEPALESE CLASSICS CURRIES

These dishes are our chef's interpretation of regional classics from around Nepal.

Each dish is carefully prepared using our house special gravy made with tomatoes and onions cooked with a special blends of Nepalese spices.

**Chicken Nauni Masala n** £14.95  
Tender pieces of Chicken tikka cooked in our house special gravy along with dry fenugreek, fresh cream, almond and cashew nut powder. (sweet & mild)

**Durbar Keema Curry** £13.95  
Spiced lamb mince and garden peas cooked in our house special gravy. (medium)

**Durbar Tikka Masala n** £14.95  
Our chef's take on a british classics Chicken Tikka Masala. Creamy and delicious! (mild)

**Solkhumbu Bheda** £14.95  
Soft and tender pieces of lamb paired with spiced chicken mince cooked in our house special gravy. (medium)

The next dishes are available with the following choices of protein:

<b>Vegetables</b>	£10.95	<b>Paneer*</b>	£11.95	<b>Chicken</b>	£12.95	<b>Lamb</b>	£14.95	<b>King Prawns</b>	£16.95
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**Namche** Namche, the gateway to Everest, is famous for it's sherpas. Our house special gravy tempered with ajwain (carom seeds), jimbu (wild herb) and garlic is a homage to those strong sherpas.

**Kathmandu** A high-protein spicy dish prepared using lentils, peppers and onions cooked in our house special gravy. (medium to hot)

**Everest** Our house special gravy cooked with fresh yoghurt, toasted and ground sesame seeds and timur (peppercorn) mix, peppers & onions.

**Hariyali** Fresh mint, spinach, coriander and green chillies are blended beautifully with our house special gravy to enhance the flavours of this spicy dish. (medium to hot)

**Saag** A classic heart-warming spinach dish cooked with cumin, coriander, dry fenugreek and our house special gravy.

**Chilli Garlic Curry** True to its name this dish is hot, garlicky and extremely delicious. (hot)

**Piro Piro** Our house special gravy cooked with cinnamon, mace and roasted cumin. (medium to hot)

**Khorsani Masala** This hot and flavoursome dish is cooked with specially prepared dry red chilli blend, onions and peppers with a hint of lemon juice. (extremely hot)

No Nepali meal is complete without something on the side. These sides will perfectly compliment your Main Course!

## SIDES

<b>Vegetable Steamed Momo (3pc) g</b>	£4.20	<b>Bhindi Tarkari (Okra Curry)</b>	£6.95
<b>Chicken Steamed Momo (3pc) g</b>	£4.20	<b>Bhanta Tarkari (Aubergine Curry)</b>	£6.95
<b>Gundruk Ko Jhol</b>	£6.95	<b>Saag Aloo (Spinach &amp; Potato Curry)</b>	£6.95
Refreshing, tangy and flavorful broth made with fermented green leafy vegetables potatoes and soya beans.		<b>Aloo Kauli (Cauliflower &amp; Potato Curry)</b>	£6.95
		<b>Mustang Aloo (Potato &amp; Mustard seeds Curry)</b>	£6.95

All dishes in green are suitable for vegetarians and can be made vegan upon request with a few exceptions.

\* - not suitable for vegans g - contains gluten n - contains nuts

## CLASSIC VEGETARIAN CURRIES

**Nepali Daal** £10.95  
Split black daal (lentils) cooked with ginger, garlic and tempered with jimbu. A true Nepali Classic!

**Aloo Tama Bodi** £10.95  
Extremely tasty & very appetising dish. Prepared with black eyed beans, potatoes & bamboo shoots.

**Tarka Daal** £10.95  
Spiced daal (lentils) cooked with our house special gravy topped with infused hot oil, garlic and red chillies.

**Karau Paneer\*** £11.95  
Peas & soft paneer (cottage cheese) cooked in a beautiful blend of cashew sauce and house special gravy topped with fresh fenugreek. **n**

**Chana Masala** £10.95  
Chickpeas cooked in our house special gravy with a hint of lemon juice.

**Paneer Nauni Masala\*** £11.95  
Tender pieces of Paneer cooked in house special gravy along with dry fenugreek, fresh cream, almond & cashew nut powder. (sweet & mild) **n**

Most of our vegetarian dishes can be made vegan upon request with a few exceptions marked with \*.

## NAANS, ROTIS <sup>g</sup>

**Plain Naan** £3.25  
**Garlic Naan** £3.50  
**Garlic & Coriander Naan** £3.75  
**Garlic & Chilli Naan** £3.75  
**Coriander & Chilli Naan** £3.75  
**Peshwari (sweet) Naan **n**** £3.95  
**Cheese Naan** £3.50  
**Keema Naan (barbecued minced lamb)** £4.95  
**Chapati** £1.95  
**Tandoori Roti** £2.50  
**Paratha** £3.10

## KHUKURI SPECIAL GRILLS

All our grills are marinated in a special blend of yoghurt, chillies, ginger, lemon juice, dry fenugreek & Himalayan spices.

Served on a hot sizzler with a medium curry sauce.

**Paneer Tikka\*** (cottage cheese) £11.95

**Chicken Tikka** £12.95

**Tandoori Chicken (on the bone chicken)** £12.95

**Lamb Chops** £18.95

**Kathmandu Raja Jhinga (King Prawns)** £19.95

**Mixed Grill** £20.95  
Tandoori chicken, chicken tikka, seekh kebab, lamb chop, king prawn. Served with pilau rice.

## BIRYANI \*contains nuts & raisins

Layers of saffron flavoured rice and protein cooked in a thick gravy topped with nuts, raisins, fresh ginger and coriander.

**Vegetable Biryani** £12.95

**Chicken Biryani** £14.95

**Lamb Biryani** £16.95

## RICE

**Basmati Rice** £2.95

**Jeera Rice** £3.25

**Lemon Rice **n**** £3.50

**Coconut Rice\*** (sweet & contains raisins) £3.50

**Pilau Rice\*** £3.50

**Mushroom Pilau Rice** £3.75

**Egg Rice** £3.75

**Keema Rice (barbecued minced lamb)** £4.95

## ACCOMPANIMENTS

**Poppadoms **g**** £1.00

**Chutney Tray** £2.45

(Spicy Onions, Mint Sauce, Mango Chutney & Mixed Pickle)

**Cucumber Raita** £2.00

**Onion Salad** £2.00

**The Khukuri**  
Nepalese Restaurant since 1997

Namaste & Welcome

नमस्ते। खुकुरीमा तपाईंलाई स्वागत छ।

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Our dishes contain traces of nuts & other allergens through shared equipment and our menu descriptions do not mention all the ingredients. Please inform us of any allergies before placing your order!