

STARTERS

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

Momo मःमःg

Succulent hand-crafted dumplings filled with juicy goodness paired with tangy tomato and timur chutney.

Choose your filling
Vegetable or Chicken

Choose the type of momo you would like

4pcs10pcs

Traditional Steamed Momo£5.50£14.00

Original and one of the most popular type of momos.

Jhol Momo£6.50£16.00

Steamed momo served in a bowl of soup spiced with toasted ground sesame seeds and timur (nepalese peppercorn).

Kothe Momo£6.50£16.00

Momo, partly steamed and then shallow fried in a pan to seal in the flavour.

Chilli Garlic Momo£6.50£16.00

Steamed Momo served with Chef’s special garlic chilli sauce. (spicy)

Choila Momo£6.50£16.00

Steamed Momo served mixed with mustard oil, lemon juice, fresh coriander, spring onions, ginger, garlic and tomatoes.

A beloved food favourite from the streets of Nepal.

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

Pani Puri g £4.95
Crispy potato-filled ball with, zesty chutneys, onions, sev, pomegranates, black chickpeas and a splash of spiced water.

Dahi Puri* g £4.95
Crispy ball loaded with sweet & sour chutney, creamy yoghurt, sev, onions, pomegranate pops.

Vegetable Samosa Chaat* g £5.95
Samosa smash topped with a mouthwatering sweet & sour chutneys, yoghurt onions, sev, pomegranates and fresh coriander.

Wai Wai Chatpate g £3.95
Crunchy Wai Wai noodles with black chickpeas, onions, tomatoes, green chillies and tangy twist. (spicy)

Aloo Chop g £4.95
Spiced potato croquette perfect balance of crispy on the outside and moist on the inside.

Pakora
Known as Furaula in Nepal these crunchy fritters are lightly spiced and coated in gram flour.
Vegetable £4.95
Chicken £5.95

Lamb Choila £6.95
Bold and zesty blend of lemon juice, garlic, tomatoes, onions, coriander, spring onions and mustard oil served with crunchy beaten rice.

Chicken Sekuwa £6.50
Grilled Nepali-style spiced chicken skewers. Served with tangy sauce and puffed rice.

Khukuri Special Chilli Garlic
Chef special chilli and garlic sauce tossed with lemon juice, crushed chillies and ginger. (spicy)
Paneer* (cottage cheese) £6.50
Cauliflower (battered) £5.50
Chicken (battered) £6.50
King Prawn £8.95

Vegetarian Mixed Platter g
Selection of various vegetable pakoras aloo chop, samosa and aloo ko achar (potato pickle).

For One £5.95 For Three £14.95
For Two £10.95 For Four £19.95

TRADITIONA NEPALI THALI

Dal Bhat Power 24 Hours!

Masu Bhat Tarkari gn £18.95

A set meal of Nepali dal, lamb curry, seasonal vegetable curry, spicy potato pickle, potato chips, spicy tomato chutney, pilau rice,chapati, masala pappad, fresh salad and a sweet dessert. (medium)

Dal Bhat Tarkari gn £16.95

A set meal of Nepali dal, two seasonal vegetables curries, spicy potato pickle, spicy tomato chutney, potato chips, pilau rice, chapati, masala pappad, fresh salad and a sweet dessert. (medium)

Add traditional Gunruk Ko Jhol £2.50

(fermented leafy green vegetable, potatoes & soya beans curry)

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, onions cooked with a special blends of spices.

Chicken Nauni Masala n £14.95

Chicken tikka cooked in our house special gravy along with fenugreek, cream, almond and cashew powder. (sweet & mild)

Durbar Tikka Masala n £14.95

Our chef’s take on a british classics Chicken Tikka Masala. Creamy and delicious! (mild)

Solukhumbu Bheda £14.95

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

Durbar Keema Curry £13.95

Spiced mince lamb, garden peas and dry fenugreek cooked in our house special gravy. (medium)

The next dishes are available with the following choices of protein:
Vegetables £10.95 Paneer* £11.95 Chicken £12.95 Lamb £14.95

Namche
Namche, the gateway to Everest, is famous for it’s sherpas. Our house special gravy tempered with ajwain (carom seeds), jimbu (wild Nepalese herb) and garlic is a homage to those strong sherpas.

Everest
Our house special gravy cooked with yoghurt, ground toasted sesame seeds and timur (pepper-corn), peppers and onions.

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

Piro Piro
Our house special gravy cooked with a hint of cinnamon, mace and finished with roasted cumin for bold flavour. (medium to hot)

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

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)

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

VEGETARIAN CURRIES

Nepali Dal £10.95
Split black dal (lentils) cooked with onions and tempered with garlic and jimbu (wild Nepalese herb). A true Nepali Classisc!

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

Tarka Dal £10.95
Spiced dal (lentils) cooked with our house special gravy topped with infused hot oil, garlic and red chillie.

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
Paneer cooked in house special gravy with fenugreek, cream, almond & cashew powder. (sweet & mild) n

SIDES £6.95 each

Chana Fry
(Black chickpea Curry)

Bhindi Tarkari
(Okra Curry)

Bhanta Tarkari
(Aubergine Curry)

Aloo Kauli
(Cauliflower & Potato Curry)

Mustang Aloo
(Potato & Mustard seeds Curry)

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

STARTER PLATTERS

Mixed Platter g
Chicken tikka, seekh kebabs (chicken & lamb) and chef’s fresh selection of pakoras.

For One £8.95 For Three £23.95
For Two £15.95 For Four £31.95

Medium Spicy Dishes

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

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

Paneer Tikka* (cottage cheese)	£11.95
Chicken Tikka	£12.95
Tandoori Chicken	£12.95
Lamb Chops	£18.95
Kathmandu Raja Jhinga Tandoori King Prawns	£19.95
Mixed Grill Tandoori chicken, chicken tikka, seekh kebab, lamb chop, king prawn. Served with pilau rice.	£20.95

ACCOMPANIMENTS

Poppadoms g	£1.00
Chutney Tray (Spicy Onions, Mint Sauce, Mango Chutney & Mixed Pickle)	£2.45
Cucumber Raita	£2.00
Onion Salad	£2.00

NAANS, ROTIS g

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

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

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



नमस्ते।
खुकुरिमा तपाईंलाई
स्वागत छ।