

## 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 on the streets of Nepal.

Choose your filling between: **Vegetable or Chicken**

Choose the type of momos you would like:

	<b>4pcs</b>	<b>10pcs</b>
<b>Traditional Steamed Momo</b>	<b>£5.50</b>	<b>£14.00</b>

Original and one of the most popular type of momos.

<b>Jhol Momo</b>	<b>£6.50</b>	<b>£16.00</b>
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Steamed momo served in a bowl of soup spiced with toasted ground sesame seeds & timur (nepalese peppercorn).

<b>Kothe Momo</b>	<b>£6.50</b>	<b>£16.00</b>
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Momo, partly steamed and then shallow fried in a pan to seal in the flavour.

<b>Chilli Garlic Momos</b>	<b>£6.50</b>	<b>£16.00</b>
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Steamed Momo served with Chef's special garlic chilli sauce. (spicy)

<b>Choila Momo</b>	<b>£6.50</b>	<b>£16.00</b>
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Steamed Momo served mixed with mustard oil, lemon juice, fresh coriander, spring onions, ginger garlic and tomatoes.

The unofficial national dish of Nepal.

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

<b>Pani Puri g</b>	<b>£4.95</b>
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Crispy ball filled with spiced potatoes, onions, sev (crispy noodles), tamarind chutney, pomegranates and flavoured water.

<b>Dahi Puri* g</b>	<b>£4.95</b>
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Fried crispy pockets filled with tamarind chutney, spicy tomato sauce, creamy yoghurt, sev (crispy noodles), onions, pomegranates and coriander.

<b>Samosa Chaat* g</b>	<b>£5.95</b>
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Vegetable samosa topped with a mouthwatering medley of tamarind chutney, creamy yoghurt, mint and coriander chutney, onions, sev (crispy noodles), pomegranates and fresh coriander.

<b>Wai Wai Chatpate g</b>	<b>£3.95</b>
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Hot and spicy Nepalese snack made from chunky Wai Wai noodles topped with onions, black chickpeas, tomatoes, potatoes, green chillies, lemon juice and fresh coriander.

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

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

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

<b>Mushroom</b>	<b>£4.95</b>
<b>Chicken</b>	<b>£6.50</b>
<b>Lamb</b>	<b>£7.50</b>

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

<b>Chicken</b>	<b>£6.50</b>
<b>Lamb</b>	<b>£7.50</b>

**Khukuri Special Chilli Garlic**  
Chef special chilli and garlic sauce cooked with Himalayan spices, lemon juice, crushed chillies & ginger. (Spicy)

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

<b>Lamb Chops</b>	<b>£7.50</b>
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Tender lamb chops marinated in yoghurt, chillies, ginger, lemon juice, Himalayan spices & grilled to perfection.

## TRADITIONAL NEPALI THALI

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

<b>Daal Bhat Tarkari g n</b>	<b>£16.95</b>
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A set meal of Nepali daal, two seasonal vegetables curries, aloo ko achar (spicy potato pickle), bhatmas (soye beans), pilau rice, chapati & a sweet dessert. (Medium)

<b>Masu Bhat Tarkari g n</b>	<b>£18.95</b>
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A set meal of Nepali daal, lamb curry, chicken choila, seasonal vegetable curry, bhatmas (soye beans), pilau rice, chapati & a sweet dessert. (Medium)

Add traditional Gunruk Ko Jhol (fermented leafy green vegetable, potatoes & soyebeans 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 in special blends of Nepalese spices.

<b>Chicken Nauni Masala n</b>	<b>£14.95</b>
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Tender pieces of Chicken tikka cooked in house special gravy along with dry fenugreek, fresh cream, almond & cashew nut powder. (Sweet & Mild)

<b>Durbar Keema Curry</b>	<b>£13.95</b>
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Spiced minced lamb and peas cooked in our house special gravy. (Medium)

<b>Durbar Tikka Masala n</b>	<b>£14.95</b>
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Our chef's take on a british classics Chicken Tikka Masala. Creamy and delicious! (Mild)

<b>Solkhumbu Bheda</b>	<b>£14.95</b>
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Thin slices of tender lamb & minced spiced chicken cooked in house special gravy. (Medium)

The next dishes are available with the following choices:

<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 & onions cooked in our house special gravy. (Medium to Hot)

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

**Hariyali** Fresh mint, spinach, coriander & 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 slow-cooked with cumin, coriander, fenugreek & house special gravy.

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

**Lekhali** Stir-fry style curry cooked using chef's special sweet & sour gravy, onions & peppers.

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

## STARTER PLATTERS

**Mixed Platter g**  
Chicken tikka, lamb chop, seekh kebab & chef's fresh selection of pakoras.

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

**Vegetarian Mixed Platter g**  
A delightful medley of vegetable pakoras & samosa.

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

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

Medium Spicy Dishes

SIDES

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

<b>Aloo Ko Achar</b> (spicy potato pickle) Spiced potatos, onions & cucumber salad tossed in toasted ground sesame seeds, timur, lemon juice tempered with fenugreek seeds & mustard oil.	<b>£6.95</b>
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<b>Bhindi Tarkari</b> Okra cooked in our house special gravy.	<b>£6.95</b>
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<b>Aloo Cauli</b> Cauliflower and potatoes cooked in our house special gravy with a hint of lemon juice.	<b>£6.95</b>
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<b>Bhanta Tarkari</b> Aubergine cooked in our house special gravy.	<b>£6.95</b>
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<b>Vegetable Steamed Momo (3pc) g</b>	<b>£4.20</b>
<b>Chicken Steamed Momo (3pc) g</b>	<b>£4.20</b>

<b>Mustang Aloo</b> Potatoes cooked in our house special gravy with cumin and lemon juice. and lemon juice.	<b>£6.95</b>
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<b>Chilli Cheese Chips</b>	<b>£4.25</b>
<b>Spicy Masala Chips</b>	<b>£3.95</b>

## 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.

**Gundruk Ko Jhol** £10.95  
Refreshing, tangy and flavorful broth made with fermented green leafy vegetables potatoes and soya beans. A truly unique soup from Nepal. Best eaten with rice.

**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 Nauti 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 <sup>g</sup>** £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।

For exciting special offers and promotions, please visit us on [www.thekhukuri.com](http://www.thekhukuri.com) or follow us: **f** @thekhukuri **ig** @thekhukuri

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!