

# The Khukuri

Nepalese Restaurant since 1997

*Namaste & Welcome*

---

नमस्ते। खुकुरिमा तपाईंलाई स्वागत छ।

## 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 hand-crafted dumplings filled with your choice of juicy minced chicken or seasonal vegetables, seasoned with aromatic spices and steamed to perfection. Served with a side of tangy tomato and timur chutney. A beloved street food favourite 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.	<b>£5.50</b>	<b>£14.00</b>
<b>Jhol Momo</b> Steamed momo served in a bowl of soup spiced with toasted ground sesame seeds and timur (nepalese peppercorn).	<b>£6.50</b>	<b>£16.00</b>
<b>Kothe Momo</b> Momo, partly steamed and then shallow fried in a pan to seal in the flavour.	<b>£6.50</b>	<b>£16.00</b>
<b>Chilli Garlic Momo</b> Steamed Momo served with Chef's special garlic chilli sauce. (spicy)	<b>£6.50</b>	<b>£16.00</b>
<b>Choila Momo</b> Steamed Momo served mixed with mustard oil, lemon juice, fresh coriander, spring onions, ginger, garlic and tomatoes.	<b>£6.50</b>	<b>£16.00</b>

The unofficial national dish of Nepal.

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

### 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.

**Vegetable** £4.95      **Chicken** £5.95

### Chicken Choila £6.50

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

### 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)

**Paneer\* (cottage cheese)** £6.50

**Cauliflower (battered)** £5.50

**Chicken (battered)** £6.50

**King Prawn** £8.95

### Lamb Chops £7.50

Tender lamb chops marinated in yoghurt, chillies, ginger, lemon juice, Himalayan spices and grilled to perfection.

## 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>	<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 chef's special selection of various vegetable pakoras and 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>

# TRADITIONAL NEPALI THALI

Dal Bhat Power 24 Hours!

## Dal Bhat Tarkari **g n**

£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)

## Masu Bhat Tarkari **g n**

£18.95

A set meal of Nepali dal, lamb curry, chicken choila, seasonal vegetable curry, potato chips, spicy tomato chutney, pilau rice, chapati, masala pappad, fresh salad 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)

### Solukhumbu Bheda

£14.95

Soft and tender pieces of lamb paired with spiced chicken mince 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)

### 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

King Prawns £16.95

**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 toasted and ground sesame seeds and timur (peppercorn), peppers and onions topped with fresh yoghurt.

**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 cinnamon, mace and roasted cumin. (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)**

## THUKPA

A hearty and flavourful Himalayan noodle soup made with broth, fresh vegetables and your choice of protein. Infused with ginger, garlic and traditional spices, this comforting bowl is a perfect blend of warmth and taste.

Vegetable

£10.95

Chicken

£12.95

Momo (Vegetable or Chicken)

£14.95

## SIDES

Bhindi Tarkari (Okra Curry)

£6.95

Bhanta Tarkari (Aubergine Curry)

£6.95

Aloo Kauli (Cauliflower & Potato Curry)

£6.95

Mustang Aloo (Potato & Mustard seeds Curry)

£6.95

## 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 Classic!

### 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

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 \*.

## 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

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

## 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.

## 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

## 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

## 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

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!