

BREAD & RICE

48. **Masala Roti** \$ 5.90
Flaky bread stuffed with herbs flavour mashed potato.
49. **Steamed Rice**..... \$ 3.50
Flaky Bread stuffed with herbs flavour mashed potato.
50. **Gurha Roti - Baber** \$ 4.50
Two pieces of Nepalese flaky bread.
51. **Chamre** \$ 6.50
Oriental style saffron rice sprinkled with nuts, fried onions, coriander.

SIDE DISHES

52. **Raita** \$ 4.90
Chopped tomato, cucumber & onions in homemade yogurt.
53. **Baigun ra Aloo**..... \$ 5.90
Sliced egg plant and potatoes, stir in light curry sauce.
54. **Aloo Rayo** \$ 5.90
Stir fried potato and Nepalese spinach.
55. **Chana ra Aloo**..... \$ 6.90
Potato and chickpeas in mild curry sauce.
56. **Dal ma Rayo**..... \$ 6.50
Lentils with stir fried Nepalese spinach.

SAAG PAT - SALAD

57. **Hariyo Saagpat** \$ 7.50
Julienne mix vegetables salad tossed with Nepalese dressing.
58. **Masuko Salad**..... \$ 9.90
Beef salad with onions, capsicum, cucumber and spring onion.
59. **Charako Salad** \$ 9.90
Grilled chicken breast on the bed of mixed green leaves topped with oriental dressing.

SWEET SELECTION

60. **Khira**..... \$ 4.90
Homemade rice pudding, simple and creamy.
61. **Rato Mohan** \$ 5.90
Fried cottage cheese balls soaked in sugar syrup, sprinkled with coconut, warmly served.
62. **Nepalese Delight** \$ 7.50
Ice cream, made of condensed milk, pistachio nuts and flavoured with mango.
63. **Crepes** \$ 7.90
Your choice of brandy, strawberry & lemon.
64. **Soft Drinks (per can)** \$ 3.00
Coke, Lemonade, Mineral Water, Soda Water, Lemon Squash.

Simple Feast

\$ 25.00 pp
Min. 2 persons

- Entree** **Gurkha's Special** - Mixture of vegetable dishes topped with yogurt sauce and plum sauce.
- Main** **Coconut Rice, Chilli Chicken, Goat Curry, Potato & Chick Peas, Nepalese Salad.**
- Sweets** **Rato Mohan** - Cottage cheese dumplings soaked in sugar syrup, garnished with shredded coconut or **Kheer** - Nepalese rice pudding.
Tea or Coffee

Vegetable Treat

\$ 27.00 pp
Min. 2 persons

- Entree** **Vegetable Momos** - Nepalese dumpling filled with minced vegetable, herbs & spices or **Pakauda** - Nepali style potato fritters served with tomato chutney.
- Main** **Coconut Rice, Aloo Rayo, Butternut Pumpkins, Potato & Chick Peas, Nepalese Salad, Dal.**
- Sweets** Your choice of one item from the menu.
Tea or Coffee

Tenzing Special

\$ 30.00 pp
Min. 2 persons

- Entree** **Momos** - Nepalese dumpling filled with minced meat, herbs & spices. or **Gurkha's Special** - Mixture of vegetable dishes topped with yogurt sauce and plum sauce.
- Main** **Coconut Rice, Roti Bread, Chilli Chicken, Goat Curry, Fish Curry, Potato & Chick Peas, Nepalese Salad.**
- Sweets** **Rato Mohan** - Cottage cheese dumplings soaked in sugar syrup, garnished with shredded coconut, or **Kheers** - Nepalese rice pudding, or **Nepalese Delight** - Homemade pistachio mango, flavoured ice-cream.
Tea or Coffee

Top of the Range

\$ 35.00 pp
Min. 2 persons

- Soup** Soup of the day.
- Entree** **Momos** - Nepalese dumpling filled with minced meat, herbs & spices. **Garlic Prawns with Roti Bread** - Nepalese garlic prawns with curry flavour.
- Main** **Coconut Rice, Roti Bread, Ginger Chicken, Goat or Beef Curry, Scallop Curry, Aloo Rayo, Potato & Chick Peas, Nepalese Salad.**
- Sweets** Your choice of one item from the menu.
Tea or Coffee

Experience the unique taste
of Himalayan Kingdom



Gurkhas Kitchen

The Place For Nepalese Food

Licensed B.Y.O. (wine only)

TAKE AWAY MENU

Dinner

Open 7 Nights a Week
5:00pm - 10:30pm

We cater for all occasions

167 St George Road, North Fitzroy

Ph: 9497 8101

Gurkha Brasserie: 190 Chapel St, Prahran Tel: 9510 3325
Gurkhas Express: 500 Flinders St, Melbourne Tel: 9629 7186
Gurkhas Carlton: 258 Lygon St, Carlton Tel: 9497 8101
Gurkhas Café: 360 Bridge Rd, Richmond Tel: 9425 9007
Gurkhas Brunswick: 414 Sydney Rd, Brunswick Tel: 9387 4666

www.gurkhas.com.au

SURUWA - SOUP

1. **Soup of the day** \$ 6.00
Ask for our chef's special soup of the day.

SURUWAT - ENTREE

2. **Singada (2 pcs)** \$ 6.50
Curry puff filled with lightly spiced mixed vegetable and served with plum sauce.
3. **Pakheta (4 pcs)** \$ 6.50
Chicken wings marinated in Nepalese spices served on the bed of saffron rice.
4. **Gurkha's Special** \$ 7.90
Delightful vegetarian Nepalese appetizer.
5. **Mo Mo (meat, veg or mix - 4 pcs)** \$ 7.50
Speciality of the house. Meat or vegetarian dumplings mixed with ginger, garlic, coriander and spring onion served with tomato or sesame chutney.
6. **Scallops Shaslick** \$ 9.90
Fresh scallops marinated with our chef's style spices, served on the bed of oriental rice and salad on side.
7. **Pakauda (2 pcs)** \$ 6.50
Potato fritters served with tomato chutney.
8. **Poleko Kukhura** \$ 7.90
Char grilled chicken cube marinated overnight in yogurt curry sauce and served with salad.
9. **Jhinge Lasun** \$ 9.90
Nepalese garlic prawns with curry flavour, served with roti bread.
10. **Chhoila** \$ 8.50
Tender slices of beef marinated with chillies, lemon juice and spices, typical Kathmandu style.
11. **Springis** \$ 6.90
Nepalese style spring roll served with our home made plum sauce.
12. **Calamari** \$ 9.50
Our chief's creation; stir fired, oriented style.
13. **BBQ Mushrooms** \$ 7.90
Oriental style BBQ mushroom.
- ★ **Aloo Chana with Roti** \$ 6.90
A piece of fresh home made bread served with potato and chick peas curry sauce.

All Prices Include GST.

Prices are subject to change without notice.

Printed in April 2011

MAIN COURSE: VEGETARIAN

15. **Aloo Kopi** \$12.50
Cauliflower & potatoes cooked in Nepalese housewife style.
16. **Tofuko Tarkari** \$13.90
Tofu (bean curd) cooked with mixed vegetable seasoned with soya sauce.
17. **Vegetable Chow** \$12.50
Stir fried noodles with mixed vegetable seasoned with soy sauce and touch of spices.
18. **Pharsiko** \$13.50
Butternut pumpkin sauteed in vegetable oil, ginger, garlic and fresh coriander.
19. **Chana Ra Aloo** \$12.50
Potatoes and chick peas in thick curry sauce.
20. **Chiple Bhendi** \$13.50
Ladyfinger (Okra) sauteed in onions, garlic, ginger and touch of spices.
21. **Chyau Tareko** \$12.90
Saute mushrooms with ginger, garlic and herbs.
22. **Aloo Rayo** \$11.90
Spicach (mustard leaves) and potato saute with cumin seeds & dry chillies.
23. **Egg Plant** \$13.90
Stir fried sliced eggplant and potatoes.
24. **Dal Bhat** \$16.90
Nepali style vegetarian platter, consists of rice or bread, lentil and vegetable curry.
25. **Dal Jhaneko** S \$ 6.00 L \$10.00
Red lentils flambe with cumin seeds and dry chilli.

MAIN COURSE: MEAT BAZAAR

26. **Saag Masu** \$12.90
Mixed vegetables with beef curry.
27. **Chicken Masala** \$14.90
Stir fried, boneless pieces of chicken seasoned with Nepalese spices & mixed with vegetables.
28. **Kukhura ko Masu** \$12.50
Boneless chicken curry, typical Nepali style.
29. **Kukhura ma Krim** \$13.50
Boneless chicken curry cooked in Nepali style, finished with cream.
30. **Khasiko Masu** \$15.90
Diced goat meat cooked in a traditional style, garnished with fresh coriander leaves.

31. **Goruko Masu** \$12.90
Curried beef slices with fresh coriander leaves.
32. **Chow Chow (chicken or beef)** \$13.50
Stir fried noodles with mixed veg. and your choice of meat (chicken or beef)
33. **Ginger Chicken Mushroom** \$14.90
Stir fried chicken with mushroom, ginger & spices.
34. **Chicken Chilli** \$13.90
Batter fried tender chicken fillets sauteed with dice capsicum, onion, seasoned with soy sauce & chillies.
35. **Dal Bhat Masu** \$16.90
Nepali style platter, rice or bread with your choice of meat curry.
- ★ **Kachila Curry** \$12.50
Meat ball curry garnished with fresh coriander.
- ★ **Apricot Goat** \$16.50
Diced goat meat cooked in apricot sauce, Nepalese style.

SEAFOOD SELECTION

38. **Scallop Curry** \$17.90
Fresh scallops with curry sauce.
39. **Macha Tareko** \$13.00
Batter fried fillet of fish, glazed in curry sauce.
40. **Chow Seafood** \$14.90
Nepalese fisherman's style noodles with mixed seafood and seasonal vegetables.
41. **Jhinge Tarkari** \$17.50
Fresh green prawns cooked in traditional Nepalese fisherman's style with mild curry sauce.
42. **Chilli Prawns** \$17.90
Batter fried fresh green prawns wok stir fry with seasonal vegetables, touch of chilli and glazed with curry sauce.
43. **Calamari** \$15.90
Stir fried, calamari rings, oriental flavor.
- ★ **Seafood Pot** \$20.00
Mixed seafood pot with the lot, cooked in mild curry sauce.

GURKHA GRILL

45. **Sekuwa** \$16.90
Marinated leg & breast of grilled chicken served with salad & rice.
46. **Lamb Cutlet** \$18.90
Grilled lamb cutlets served with rice & salad.
- ★ **Mixed Grill** \$21.00
A mix of lamb cutlets, boneless chicken leg, chicken wing and beef, served on a sizzling platter with rice & salad.