



GURKHAS City
FOOD MENU

SURUWA - SOUP

1. Soup of the day 6.5
Ask for our chef's special of the day.

SURUWAT - ENTRÉE

2. Singada (2 Pieces) 6.90
Curry Puff filled with lightly spiced mixed vegetable and served with plum sauce.
3. Pakheta (4 Pieces) 6.90
Chicken wings marinated in Nepalese spices. Served on the bed of saffron rice.
4. Gurkha's Speical 7.90
Try this simple and delightful vegetarian Nepalese appetizer.
5. Mo Mo (meat, veg or mix - 4 Pieces) 7.90
Specially of the house. Meat or vegetarian dumplings mixed with ginger, garlic, coriander & spring onion served with tomato or sesame chutney.
6. Bhutuwa Ma Chiaura 7.50
Chicken liver & kidney sautéed with garlic, onion & spices sprinkled with flat crispy rice.
7. Scallops Shaslick 8.50
Fresh scallops marinated with our chefs style spices served on the bed of saffron rice
8. Pakauda (2 pcs) 5.50
Nepalese style potato fritters served with tomato chutney.
9. Poleko Kukhura 7.90
Grilled chicken cube marinated overnight in yogurt curry sauce & served with Nepalese salad
10. Jhinge Lasun 9.90
Nepalese garlic prawn with curry flavour. Served with roti bread.
11. Chhoila 7.90
Tender slices of beef marinated with chillies, lemon juice and spices. Typical Kathmandu style.
12. Spring Roll 6.90
Nepalese style spring roll. Served with our home made plum sauce.
13. Calamari 7.90
Our chief's creation: stir fried, oriented style.
14. BBQ Mushrooms 7.50
Oriental style BBQ mushroom.
15. Nepali Kabab 7.90
Typical Nepalese kabab served on the bed of oriental rice & peanut sauce

“Setting new standards in Nepalese culinary cuisine”

Corkage \$3 Per Person. All Prices include GST.



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MAIN COURSES

VEGETARIAN BAZAAR

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| 16. Aloo Kopi
Cauliflower & potatoes cooked in Nepalese housewife style. | 11.5 |
| 17. Tofuko Tarkari
Tofu (bean curd) cooked with vegetable seasoned with soya sauce. | 10.9 |
| 18. Vegetable Chow
Stir fried noodles with mixed vegetables, seasoned with soy sauce & touch of spices. | 11.5 |
| 19. Aloo Matar
Potatoes and green peas cooked in thick curry sauce. | 11.5 |
| 20. Pharsiko
Butternut pumpkin sautéed in vegetable oil, ginger, garlic & fresh coriander. | 12.5 |
| 21. Chana Ra Aloo
Potatoes and chic peas in thick curry sauce. | 10.9 |
| 22. Chiple Bhendi
Lady finger (Okra) sautéed in onions, garlic, ginger & touch of spices. | 14.5 |
| 23. Chyau Tareko
Saute mushrooms with ginger, garlic and herbs. | 11.9 |
| 24. Aloo Rayo
Spinach (mustard leaves) and potato sauté with cumin seeds and dry chillies. | 10.5 |
| 25. Eggplant Curry
Stir fried sliced eggplant and potatoes. | 11.9 |
| 26. Dal Bhat
Nepali style vegetarian platter, consists of rice or bread, lentil and vegetable curry. | 15.5 |
| 27. Dal Jhaneko
Red lentils flambé with cumin seeds & dry chilli. | 10.5 |



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MEAT BAZAAR

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| 28. Saag Masu | 12.5 |
| Mixed vegetables with beef or chicken curry. | |
| 29. Chicken Masala | 14.5 |
| Stir fried, boneless pieces of chicken seasoned with Nepalese spices and mixed with vegetables. | |
| 30. Kukhura Ko Masu | 13.9 |
| Boneless chicken curry-typical Nepalese style. | |
| 31. Kuhura Ma Krim | 14.9 |
| Boneless chicken curry cooked in Nepalese style, finished with cream. | |
| 32. Khasiko Masu | 15.9 |
| Diced goat meat cooked in a traditional style, garnished with fresh coriander leaves. | |
| 33. Goruko Masu | 14.5 |
| Curried beef slices with fresh coriander leaves. | |
| 34. Chow Chow (Chicken or Beef) | 13.5 |
| Stir fired noodles with mixed vegetable and your choice of meat. | |
| 35. Ginger Chicken Mushroom | 14.9 |
| Stir fried chicken with mushroom, ginger & spices. | |
| 36. Chicken Chilli | 15.9 |
| Batter fried tender fillets of chicken sautéed with diced capsicum, onion, seasoned with soy sauce and chillies. | |
| 37. Dal Bhat Masu | 16.90 |
| Nepali style platter, rice or bread with your choice of meat curry. | |
| 38. Chilli Beef | 15.90 |
| Sliced tender beef sautéed with diced capsicum, onion, seasoned with soy sauce & chillies. | |



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SEAFOOD SELECTION

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| 39. Scallop Curry
Fresh scallops with curry sauce. | 18.50 |
| 40. Macha Tareko
Batter fried fillet of fish, topped with oriental curry sauce. | 14.90 |
| 41. Chow Seafood
Nepalese Fishman's style noodles with mixed seafood and seasonal vegetables. | 14.90 |
| 42. Jhinge Lasun
Fresh green prawns cooked in traditional Nepalese fishman's style with mild curry. | 18.90 |
| 43. Chilli Prawns
Batter fried fresh green prawns wok stir fry with seasonal vegetables. | 18.50 |
| 44. Gangata
Whole crab sautéed with ginger, garlic and Nepalese herbs and glazed with curry sauce. | 16.50 |
| 45. Stir Fried Calamari
Stir fried, calamari rings, oriental style. | 15.90 |

GURKHA GRILL

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| 46. Sekuwa
Marinated leg and a breast of grilled chicken served with salad and rice. | 16.50 |
| 47. Lamb Cutlet
Grilled lamb cutlets served with salad and rice. | 23.00 |

ROTI RA BHAT - BREAD & RICE

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| 48. Masala Roti (1 piece)
Flaky bread stuffed with herbs flavour mashed potato. | 3.50 |
| 49. Steamed Rice | 2.50 |
| 50. Gurkha Roti Baber
1 pieces Nepalese flaky bread. | 2.50 |
| 51. Chamre
Oriental style saffron rice sprinkled with nuts, fried onions, coriander. | 6.00 |
| 52. Keema Roti (1 piece)
Flaky bread stuffed with minced meat. | 4.00 |
| 53. Bhuteko Bhat
Nepalese style fried rice with chicken, mixed vegetables etc. | 7.50 |



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SIDE DISHES - [Side dishes are served with main course only]

54. Raita 5.50
Chopped tomato, cucumber, onions and apples in homemade yogurt.
55. Baigun ra Aloo 5.90
Sliced eggplant and potatoes, stir in light curry sauce.
56. Aloo Rayo 5.90
Stir fried potato and Nepalese spinach.
57. Chana ra Aloo 5.90
Potato and chickpeas in mild curry sauce.
58. Dal ma Rayo 6.90
Lentils with stir fried Nepalese spinach.

SAAG PAT - SALAD

59. Hariyo Saagpat 7.50
Julienne mixed vegetable salad tossed with Nepalese dressing.
60. Masuko Salad 9.90
Beef salad with onion, capsicum, cucumber and spring onion
61. Charako Salad 9.90
Grilled chicken breast on the bed of mixed green leaves topped with oriental dressing.

GULIO MITHO- SWEET SELECTION

62. Khir 5.90
Homemade rice pudding-simple & creamy
63. Rato Mohan 5.90
Fired cottage cheese balls soaked in sugar syrup, sprinkled with coconut-served warm
64. Nepalese Delight 6.90
Ice cream made of condensed milk, pistachio nuts and flavoured with mango
65. Apple/Banana Fritter 8.5

TEA/COFFEE

- Tea, Herbal Tea 3.0
Chammomile, Earlgray, Peppermint, Lemon, Green
- Coffee 3.0
Flat white, Cappuccino, Cafe Latte, Short black, Long black, Maciata
- Hot Chocolate 4.5



Gukhas City
BANQUET MENU
[MINIMUM 2 PERSONS]

SIMPLE FEAST \$25.0 p.p	VEGETABLE TREAT \$30.0p.p
<p style="text-align: center;">ENTREE</p> <p style="text-align: center;">Gurkhas' Special Mixture of vegetable dishes topped with yoghurt, sauce & plum sauce. Delicious!</p> <p style="text-align: center;">MAIN COURSES</p> <p style="text-align: center;">Rice Chilli Chicken Beef Curry Potato & Chick Peas Nepalese Salad</p> <p style="text-align: center;">SWEETS</p> <p style="text-align: center;">Rato Mohan Cottage cheese dumplings soaked in sugar syrup, garnished with shredded coconut</p> <p style="text-align: center;">Or</p> <p style="text-align: center;">Kher Nepalese rice pudding</p> <p style="text-align: center;">Or</p> <p style="text-align: center;">Tea or Coffee</p>	<p style="text-align: center;">ENTREE</p> <p style="text-align: center;">Vegetable Momos Nepalese dumpling filled with minced vegetables, herbs & spices</p> <p style="text-align: center;">Or</p> <p style="text-align: center;">Gurkhas' Special Mixture of vegetable dishes topped with yoghurt sauce & plum sauce</p> <p style="text-align: center;">MAIN COURSES</p> <p style="text-align: center;">Rice, Eggplant Aloo Rayo Butternut Pumpkins Nepalese Salad Patato & Chick Peas Dal</p> <p style="text-align: center;">SWEETS</p> <p style="text-align: center;">Rato Mohan</p> <p style="text-align: center;">Or</p> <p style="text-align: center;">Kher Nepalese rice pudding</p> <p style="text-align: center;">Or</p> <p style="text-align: center;">TEA OR COFFEE</p>



Gukhas City
BANQUET MENU
[MINIMUM 2 PERSONS]

TENZING SPECIAL \$30 p.p	TOP OF THE RANGE \$35 p.p
<p>ENTREE</p> <p>Momos Nepalese dumpling filled with minced meat, herbs & spices.</p> <p>Gurkhas' Special Mixture of vegetable dishes topped with yoghurt sauce & plum sauce. Delicious!</p> <p>MAIN COURSES Rice Roti Bread Chilli Chicken Beef Curry Fish Curry Potato & Chick Peas Nepalese Salad</p> <p>SWEETS Rato Mohan Cottage cheese dumplings soaked in sugar syrup, garnished with shredded coconut</p> <p>Or</p> <p>Kher Nepalese rice pudding</p> <p>Or</p> <p>Nepalese Delight Homemade pistachio mango flavoured ice-cream</p> <p>TEA OR COFFEE</p>	<p>SOUP Soup of the day</p> <p>ENTREE</p> <p>Momos Nepalese dumpling filled with minced meat, herbs & spices</p> <p>Garlic Prawns with Roti Nepalese garlic prawns with curry flavour</p> <p>MAIN COURSES Rice Roti Bread Ginger Chicken Beef Curry eggplant Potato & Chick Peas Scallop Curry Salad</p> <p>SWEETS Rato Mohan</p> <p>Or</p> <p>Kher Nepalese rice pudding Or Nepalese Delight</p> <p>Or</p> <p>TEA/ COFFEE</p>