

A grand welcome to Gurkhas restaurant Penicuik.

The Gurkhas or Gorkhali in Nepali are soldiers native to South Asia of Nepalese nationality recruited for the British Army, Nepalese Army, Indian Army, Gurkha Contingent Singapore, Gurkha reserve unit Brunei, UN peacekeeping forces and in war zones around the world. Historically, the terms "Gurkha" and "Gorkhali" were synonymous with "Nepali", which originates from the hill principality Gorkha Kingdom, from which the Kingdom of Nepal expanded under Prithivi Narayan Shah. The name may be traced to the medieval Hindu warrior-saint Guru Gorakhnath who has a historic shrine in Gorkha district. The word itself derived from *Go-Raksha* meaning protector of cows. *Raksha* becoming *rakha*, *Go-Raksha* became Gorkha or known now as Gurkha.

At Gurkhas restaurant we bring a treat to your taste buds with flavoursome Nepalese and Indian cuisine. Every dish represents its distinctive cooking styles and dining rituals of ancient nobility of Nepal and India which includes succulent kebabs, crunchy pakoras, and rich curries complimented with steamy fragrant basmati rice and freshly cooked (clay oven) tandoori breads. The cuisine has its distinct character in terms of aroma and flavours that leaves our guests craving more. Our culinary experts are masters in blending those aromatic spices with fresh Scottish produce to finish up the mouth-watering dishes.

We hold extreme high standards and dishes are cooked to order. Our chefs put in lots of effort in preparing each of the orders to fulfil your palate. Please bear in mind that we do not offer fast food. Every order takes its time to perfection.

Meanwhile please enjoy your drink from our bar with some crunchy papadums and homemade chutneys.

If you have any special dietary requirements, please let our team member know while placing the order.

We appreciate your comments and constructive feedback after the meal.

Slàinte Mhath

Team Gurkhas Penicuik



D Contains Dairy, **G** Contains Gluten, **N** Contains Nuts, **S** Contains sesame seeds.
Please let your waiter know if you have any other allergies.

PAPADUM AND DIPS

Plain Papadum or Spicy Papadum	£0.75
Chutney & Pickle Tray	£2.25

STARTERS



VEGETARIAN STARTERS

Vegetable Pakora G	£4.25
Assorted Vegetables mixed with gram flour (deep fried)	
Vegetable Samosa G	£4.50
Patties stuffed with mixed vegetables, potatoes served with special chutney	
Puri (Chana/ Mushroom) G	£4.50
Deep fried bread stuffed with chana or mushroom, sweet and sour sauce	
Chilli Paneer D	£4.75
Stir fried homemade cheese, sautéed with onions & pepper cubes in a sweet and sour sauce	
Paneer Kebab D	£4.75
Marinated homemade cheese seasoned in herbs and spices. Cooked in our special clay oven.	
Paneer Pakora D G	£4.75
Marinated homemade battered cheese fried with mild spices.	

NON VEGETARIAN STARTERS

Chicken Pakora G	£4.50
Boneless battered chicken strips mixed with fresh herbs, and gram flour	
Haggis Pakora G	£4.50
Traditional Scottish Haggis mixed with Nepalese herbs, spices & gram flour	
Seekh Kebab D	£4.95
Lamb mince well rounded with masala, cooked in a tandoor	
Lamb Chop D	£5.50
Lamb Chop marinated overnight in special fresh Himalayan aromatic herbs	
Chicken Puri G	£4.95
Tender pieces of chicken cooked with fresh herbs and spices. Served with puffed fried bread.	
Prawn Puri G	£4.95
Prawn cooked with fresh herbs and spices served with puffed fried bread.	
Kathmandu Chicken Kebab (Tikka) D	£4.95
Juicy Chicken Breast. Marinated overnight with fresh Herbs	
Bhutuwa Chicken D	£5.50
Juicy barbequed chicken breast cooked in our secret recipes.	
Newari Choila D	£5.95
Tender pieces of lamb marinated with Himalayan herbs, green chilli, onion, ginger, garlic, lime & mustard oil. Served with salad	
BBQ Chicken Chum Chum (Wings) D	£4.95
Marinated Chicken Wings with fresh Himalayan herbs. Cooked in a clay oven.	
Chicken Chat D	£4.75
Chicken wings marinated in yoghurt, house spices, roasted to a tenderness	
Chicken Momo (With Nepalese Chutney) G D	£5.50
Delicious steamed dumpling stuffed with marinated chicken mince & herbs	
Gurkhas assorted Platter- For one / two D	£4.95 / £8.95
Barbequed Crispy Chicken, Seekh Kebab & Lamb Chop. Served with salad and yoghurt, mint sauce	

MAINS



NEPALESE SPECIALITIES

Our Nepalese speciality comprises of variety of cuisines based on ethnicity, soil and climate relating to Nepal and a secret twist from our chef.

Chicken £9.95, Lamb £10.95, Monk Fish £11.95, King Prawn £12.95

Gurkhas Karai (Hot / Medium) D

Cooked with Chef's very own homemade sauce, tomato

Homestyle Jalfrezi (Mild / Medium) D

Cooked with fresh herb, cream and Yoghurt

Kathmandu Chasni (Hot / Medium) D

Sweet and sour Flavour cooked with tamarind, cream & chef's special sauce

Chaska (Hot / Medium)

Cooked with homemade pickle, fenugreek leaf & lemon

Himalayan Curry (Hot / Medium) D

Chicken cooked with Lentils & fresh herbs

Hariyali (Medium) D

Cooked with fresh spinach ginger, garlic & touch of cream.

Butter Masala (Medium) D

Cooked in a spicy, buttery, creamy tomato, and honey sauce

Gurkhas Chilli Garlic (Hot) D

Chef special hot and spicy dish based on chilli, garlic, tomato and onion.

Pokhareli (Medium)

A western Nepalese classic dish, medium flavoured with aromatic herbs, fenugreek, spring onion, ginger and garlic

Garam Masala (Medium) D

A popular dish flavoured with 'garam masala' (a blend of various spices)

Homestyle Lamb (Bheda ko masu) (Hot Medium)

Tender Spring Lamb with bone, cooked in a rich sauce with red wine.

£10.95

Chicken Momo (With Nepalese Chutney) (Medium) D G S **£10.95**

Steamed dumpling stuffed with marinated chicken mince & herbs.

Chicken Jhol Momo (Medium) D G S **£10.95**

Very famous steamed Nepali dumplings (Momo) served in a Jhol (soup) with chicken, spices sesame seeds

Machha (Hot Medium) D **£11.95**

Marinated Monk fish cooked in our clay oven and finished in a medium creamy coconut sauce.

TANDOORI SPECIALITIES

The Tandoor is a traditional top opening clay oven, fired with charcoal. In it we roast or bake various marinated meat, seafood, vegetables and breads. The word tandoor originated from Persian tanūr. Our tandoori specialities garnished with a small salad and served with homemade special curry sauce.

Chicken Tikka D **£10.50**

Boneless chicken pieces, marinated in herbs and spices

Chicken Shaslik D **£10.95**

Marinated boneless chicken mixed with onion, pepper and mushrooms.

Lamb Chop D **£11.95**

Lamb Chop marinated overnight in special fresh Himalayan aromatic herbs

Malekhu Machha D **£12.95**

Marinated Monk fish seasoned with fresh herbs and spices.

Gurkhas Paneer Tikka D **£9.95**

Marinated homemade paneer seasoned in herbs and spices

Gurkhas Mixed Grill D **£13.95**

An assortment of chicken wings, chicken tikka, Lamb Chop, Seekh Kebab, garnished with grilled onions and mushroom. Served with a plain naan bread.

BIRYANI (Medium)

Biryani is a well-known festive dish of meat, fish or vegetables, prepared with high quality matured basmati rice, flavourful ghee (clarified butter) and delicate herbs and spices.

All of our biryani dishes served with salad and mixed vegetable curry sauce

Vegetable Biryani

£8.95

Assorted vegetables cooked with Basmati rice and special herbs

Chicken Biryani

£10.95

Boneless pieces of chicken cooked with basmati rice & special herbs

Lamb Biryani

£11.95

Aromatic basmati rice cooked with tender pieces of lamb & special herbs

King Prawn Biryani

£12.95

King Prawn cooked with aromatic basmati rice, herbs & spices

Gurkhas Special Biryani D

£13.95

Basmati rice cooked with tender pieces of lamb chicken, king prawn, mixed with special blend of herbs & spices, fried onion & roasted nuts.

GURKHA'S CLASSIC

Vegetable £7.95, Chicken £8.95, Lamb £9.50, King Prawn £12.95

Bhuna (Medium)

Tossed with onion, spring onion, garden tomato and mild gravy

Tikka Masala (Mild) D

Cooked with tomato based cream sauce with grounded cashew nuts

Madras (Hot)

South Indian special curry cooked with curry leaves and hot gravy

Vindaloo (Very Hot)

Extremely hot and spicy sauce created from tomato ginger chilli and fresh onion gravy

Balti (Medium)

Traditional Balti dish cooked with chef's special Balti sauce.

Rogan josh (Medium)

An aromatic dish of Kashmiri origin, cooked with fresh onions and tomatoes

Pathia (Sweet and Sour)

Hot sweet & sour cooked with a mixture of chillies, spices and tomatoes

Dopiaza (Medium)

Cooked with special spices, onion cubes

Korma (Mild) D N

Cooked with coconut cream and special spices

Jalfrezi (Medium Spicy)

Cooked with onions, tomatoes, mixed pepper and coriander

Jaipuri (Medium Hot) D

Cooked with fresh masala, mixed peppers, mushroom & onion

GURKHAS VEGETABLE MAIN DISHES

Aloo Gobi (Cauliflower) (Medium)

£7.95

Fresh cauliflower and potato curry with herbs and spices

Chana Masala (Chickpeas) (Medium)

£7.95

Chickpeas cooked with tomatoes, herbs & spices

Saag Aloo (Spinach and Potato) (Medium) D

£7.95

Spinach, potato, cooked with fresh tomatoes, herbs & spices

Saag Paneer (Spinach & homemade Cheese) (Medium) D

£8.25

Mixed spinach cooked with homemade cheese, herbs & spices

Jhaneko Dal (Tadka Dal) (Medium) D

£7.95

Mixed lentils cooked with fresh ginger, garlic, onion and tomato.
Tempered with herbs and spices

Gurkhas Mixed Vegetables (Medium) D

£7.95

Assorted vegetable cooked with fresh ginger, onion and spices

Vegetable Masala (Medium) D

£7.95

Assorted vegetable cooked in yoghurt and mild sauce

Paneer Mattar (Mild) D

£8.50

Homemade cheese, green peas, cooked with fresh herbs & spices in mild gravy

Butter Paneer (Creamy Sauce Paneer) (Medium) D

£8.50

Marinated paneer, roasted in clay oven, cooked in creamy sauce.

Dal Makhani (Medium) D

£8.95

Urid and kidney beans cooked with cream, butter and spices

KIDS MEAL

Chicken Korma and Rice	£5.95
Chicken Nugget and Chips	£5.95
Fish Finger & chips	£5.95
Chicken Tikka and Chips	£5.95
Fish and Chips (kids, Adults)	£5.95 / £9.95

SIDE DISHES



Aloo Gobi (Cauliflower)	£4.50
Fresh cauliflower and potato curry with herbs and spices	
Chana Masala (Chickpeas)	£4.50
Chickpeas cooked with tomatoes, herbs & spices	
Saag Aloo (Spinach and Potato) D	£4.50
Spinach, potato, cooked with fresh tomatoes, herbs & spices	
Bombay Aloo	£4.50
Cubes of lightly spiced potatoes tempered with cumin seeds and finished in tomato gravy	
Tadka Dal D	£4.50
Stewed yellow lentils tempered with garlic, fresh coriander and cumin seeds	
Chips G	£2.25
Garlic and Coriander Chips G	£2.50
Cucumber Raita D	£1.95

RICE DISHES

Boiled Rice	£2.95
Pilau Rice	£3.25
Mushroom Rice	£3.75
Vegetable Rice	£3.75
Special Rice (Egg and Peas)	£3.75
Gurkhas Special Rice	£3.95
(Sweetcorn & Pineapple)	
Coconut Rice	£3.75

NAAN BREADS G

Plain Naan	£2.95
Garlic Naan	£3.25
Peshwari Naan	£3.50
Cheese Naan	£3.75
Chapati	£1.95
Tandoori Roti	£2.25
Tandoori Paratha	£2.95
Kheema Naan	£3.75

DESSERTS



Fantastica	£4.00
Layered vanilla and Toffee Ice cream on chocolate coated base topped with cream and chocolate ripple sauce	
Mango Kulfi	£4.00
Mango based Indian Ice cream	
Pistachio Kulfi	£4.00
Pistachio based Indian Ice cream	
Gulab Jamun with Ice cream	£4.00
Hot Gulab Jamun is a milk-solid-based sweet from the Indian subcontinent. A great combination with Ice cream	
Ice cream (3 scoops)	£3.50
Choice of Vanilla, Chocolate and Strawberry	
Gulab Jamun	£3.50
Jamun is a milk-solid-based sweet from the Indian subcontinent. Served hot.	

HOT DRINKS



Tea	£2.25
Herbal Tea	£2.50
Coffee	£2.50
Liqueur Coffee	£6.50
(Whisky, Baileys, Kahlua, Drambuie, Tia Maria, Cointreau, Amaretto)	



Are you planning a group dinner? We are happy to introduce to you our variety of set menu options. This is only available for groups of 10 or more. The menu vary from £18.95 to £29.95.

Advance booking is required.

Please contact us to organise your party. Our chef would be more than happy to offer you a tasty sharing set menu so that you can relax and enjoy the party. The menus comprises of starters, mains, rice, naans, side vegetarian dishes and dessert.

We also advise you to choose your party wines beforehand to avoid any disappointments.

GENERAL INFORMATIONS

Our varied menu reflects the diversity of bringing together a fusion of dishes from all major regions in Nepal and of India.

We undertake deliveries and takeaways. Please order online or call us. We will bring out the diverse taste of Nepalese and Indian Cuisine, fresh ingredients, tranquil atmosphere, and friendly service to you. We accept cash and major credit / debit cards

Take away – 16:30-22:30 7 days a week

CONTACT INFORMATIONS

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