



GURKHAS

— RESTAURANT —

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ORDER



ONLINE

Simply scan the QR code or visit www.gurkhaspenicuik.co.uk



@gurkhaspenicuik



Search 'Gurkhas Penicuik' and
download our app!

D Contains Dairy, **G** Contains Gluten, **N** Contains Nuts, **S** Contains sesame seeds

Papadum and Dips

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|--------------------------------|-------|
| Plain Papadum or Spicy Papadum | £0.75 |
| Chutney & Pickle Mix | £2.25 |
| Individual chutneys | £0.75 |

Vegetarian Starters

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| Vegetable Pakora G Assorted Vegetables mixed with gram flour (deep fried) | £3.95 |
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| Vegetable Samosa G Patties stuffed with mixed vegetables, potatoes served with special chutney | £3.95 |
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| Puri (Chana/ Mushroom) G Deep fried bread stuffed with chana or mushroom, sweet and sour sauce | £4.25 |
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| Chilli Paneer D Stir fried homemade cheese, sautéed with onions & pepper cubes in a sweet and sour sauce | £4.50 |
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| Paneer Kebab D Marinated homemade cheese seasoned in herbs and spices. Cooked in our special clay oven. | £4.50 |
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| Paneer Pakora D G Marinated homemade battered cheese fried with mild spices. | £4.50 |
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Non-Vegetarian Starters

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| Haggis Pakora G Traditional Scottish Haggis mixed with Nepalese herbs, spices & gram flour. | £4.25 |
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| Chicken Pakora G Boneless battered chicken strips mixed with fresh herbs, and gram flour. | £4.25 |
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| Seekh Kebab Lamb mince well rounded with masala, cooked in a tandoor. | £4.50 |
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| Lamb Chop D Lamb Chop marinated overnight in special fresh Himalayan aromatic herbs | £5.25 |
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| Chicken Puri G Tender pieces of chicken cooked with fresh herbs and spices. Served with puffed fried bread. | £4.50 |
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| Prawn Puri G Prawn cooked with fresh herbs and spices served with puffed fried bread. | £4.50 |
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| Kathmandu Chicken Kebab (Tikka) D Juicy Chicken Breast. Marinated overnight with fresh herbs. | £4.50 |
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| Bhutuwa Chicken D Juicy barbequed chicken breast cooked in our secret recipes. | £4.75 |
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| Newari Choila Tender pieces of lamb marinated with Himalayan herbs, green chilli, onion, ginger, garlic, lime & mustard oil. Served with salad. | £5.25 |
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| BBQ Chicken Chum Chum (Wings) D Marinated Chicken Wings with fresh Himalayan herbs. Cooked in a clay oven. | £4.50 |
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| Chicken Momo (With Nepalese Chutney) G D Delicious steamed dumpling stuffed with marinated chicken mince & herbs | £4.50 |
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| Gurkhas assorted Platter - For one / two D Barbequed Crispy Chicken, Chicken Wing, Seekh Kebab, and Lamb Chop. Served with salad and yoghurt mint sauce. | £4.95/ £8.85 |
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Nepalese Specialities

Chicken £9.50, Lamb £10.50, Monk Fish £11.50, King Prawn £12.50

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. **£10.50**

Chicken Momo (With Nepalese Chutney) (Medium) D G S

Steamed dumpling stuffed with marinated chicken mince & herbs. **£9.50**

Chicken Jhol Momo (Medium) D G S

Very famous steamed Nepali dumplings (Momo) served in a Jhol (soup) with chicken, spices sesame seeds. **£9.50**

Machha (Hot Medium) D

Marinated Monk fish cooked in our clay oven and finished in a medium creamy coconut sauce. **£10.95**

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 vegetable curry sauce.

Chicken Tikka D

Boneless chicken pieces, marinated in herbs and spices **£9.50**

Chicken Shaslik D

Marinated boneless chicken mixed with onion, pepper and mushrooms. **£9.95**

Lamb Chop D

Lamb Chop marinated overnight in special fresh Himalayan aromatic herbs **£10.95**

Malekhu Machha D

Marinated Monk fish seasoned with fresh herbs and spices **£11.95**

Gurkhas Paneer Tikka D

Marinated homemade paneer seasoned in herbs and spices **£9.25**

Gurkhas Mixed Grill D

An assortment of chicken wings, chicken tikka, Lamb Chop, Seekh Kebab, garnished with grilled onions and mushroom. Served with a plain naan bread **£12.95**

Tandoori King Prawns

Marinated King Prawns seasoned in herbs and spices **£11.95**

Biryani (Medium)

Biryani is a well-known festive dish of meat, fish or vegetables, prepared with high quality matured basmati rice and delicate herbs and spices. All of our biryani dishes served with salad and mixed vegetable curry sauce.

Vegetable Biryani

Assorted vegetables cooked with Basmati rice and special herbs **£8.50**

Chicken Biryani

Boneless pieces of chicken cooked with basmati rice & special herbs **£9.95**

Lamb Biryani

Aromatic basmati rice cooked with tender pieces of lamb & special herbs **£10.95**

King Prawn Biryani

King Prawn cooked with aromatic basmati rice, herbs & spices **£11.95**

Gurkhas Special Biryani D

Basmati rice cooked with tender pieces of lamb chicken, king prawn, mixed with special blend of herbs & spices, fried onion & roasted nuts. **£12.95**

GURKHA'S CLASSIC

Vegetable £7.50, Chicken £8.50, Lamb £9.50, King Prawn £12.50

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) D

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)

Fresh cauliflower and potato curry with herbs and spices **£7.50**

Chana Masala (Chickpeas) (Medium)

Chickpeas cooked with tomatoes, herbs & spices **£7.50**

Saag Aloo (Spinach and Potato) (Medium) D

Spinach, potato, cooked with fresh tomatoes, herbs & spices **£7.50**

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

Mixed spinach cooked with homemade cheese, herbs & spices **£7.95**

Jhaneko Dal (Tadka Dal) (Medium) D

Mixed lentils cooked with fresh ginger, garlic, onion and tomato. Tempered with herbs and spices **£7.50**

Gurkhas Mixed Vegetables (Medium)

Assorted vegetable cooked with fresh ginger, onion and spices **£7.50**

Vegetable Masala (Medium) D

Assorted vegetable cooked in yoghurt and mild sauce **£7.50**

Mattar Paneer (Mild) D

Homemade cheese, green peas, cooked with fresh herbs & spices in mild gravy **£8.00**

Butter Paneer (Creamy Sauce Paneer) (Medium) D

Marinated paneer, roasted in clay oven, cooked in creamy sauce. **£8.25**

Dal Makhani (Medium) D

Urid and kidney beans cooked with cream, butter and spices **£8.25**

KIDS MENU

Chicken Korma and Rice **£5.95** Chicken Tikka and Chips **£5.95**

Chicken Nugget and Chips **£5.95** Fish and Chips **£5.95**

Fish Finger & chips **£5.95** (kids, Adults) **/£9.95**

SIDE DISHES

Aloo Gobi (Cauliflower)

Fresh cauliflower and potato curry with herbs and spices **£4.50**

Chana Masala (Chickpeas)

Chickpeas cooked with tomatoes, herbs & spices **£4.50**

Saag Aloo (Spinach and Potato) D

Spinach, potato, cooked with fresh tomatoes, herbs & spices **£4.50**

Bombay Aloo

Cubes of lightly spiced potatoes tempered with cumin seeds and finished in tomato gravy **£4.50**

Tadka Dal D

Stewed yellow lentils tempered with garlic, fresh coriander and cumin seeds **£4.50**

Chips G **£2.25**

Garlic and Corriander Chips G **£2.50**

Cucumber Raita D **£1.95**

RICE DISHES

Boiled Rice **£2.95**

Pilau Rice **£3.25**

Mushroom Rice **£3.50**

Vegetable Rice **£3.50**

Coconut Rice **£3.50**

Special Rice (Egg and Peas) **£3.75**

Gurkhas Special Rice (Egg and Peas) **£3.75**

NAAN BREAD G

Plain Naan **£2.95**

Garlic Naan **£3.00**

Peshwari Naan **£3.50**

Cheese Naan **£3.50**

Chapati **£1.95**

Tandoori Roti **£2.25**

Tandoori Paratha **£2.25**

Kheema Naan **£3.75**

SOFT DRINKS

Diet Coke 330ml, Coke can 330ml, Lemonade 330ml, Irn Bru 330ml **£1.00**

Ginger Beer **£2.00**

Over 18 only. Our driver will follow check 25 procedure

BEER

Tiger Beer (330 ml) **£2.50**

Heineken Beer (330 ml) **£2.50**

Cobra Beer (330 ml) **£2.50**

Kopparberg Mixed berries (500ml) **£2.50**

Kopparberg Alcohol Free (500ml) **£3.00**

WHITE WINE

Pinot Grigio, Canapi **£9.99**

Colombard, Baron d'

Arigna **£9.99**

Chenin Sauvignon Blanc,

Highvekd Baron d' **£9.99**

Chardonnay, Deer Point **£10.99**

Viognier, Chateau Routas **£12.99**

Sauvignon Blanc, Salmon Run **£13.99**

RED WINE

Merlot 'Alba'; Santa Luz **£9.99**

Montepulciano d'Abruzzo,

Dea del Mare **£11.99**

Caberbet Savignon,

Baron d' Arignac **£9.99**

Monastrell, Cristatus **£9.99**

Rioja Monte Haro, Paternina **£12.99**

ROSE WINE

White Zinfandel Rose,'
Compass Point **£9.99**

PROSECCO

Prosecco 'Il Fresco', VMillesimato,
Villa Sandi **£12.99**

SPECIAL FEAST GROUP

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 INFORMATION

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 INFORMATION

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