

Chef's Signatures

Veg	Paneer/ Chicken	Lamb	Tiger Prawn	King Prawn
£9.95	£10.95	£11.95	£12.95	£13.95

59. Dill Gurkha Curry (D) 3

Chicken/lamb/prawn with dill and chef's special ingredients. Freshly blended spinach.

60. Himalayan Frontier (SG) 3

Cooked with chef's special onion, peppers, fresh garlic and fresh chillies thick sauce in a work creating a mouth-watering dish and aroma.

61. Village Masala (D) 3

Mouth-watering pickled spices recipe garnished with chopped of green chillies and garlic.

62. Lamb Okra 3

Cooked lamb okra with garlic, ginger, garam masala, tomato, onion and fresh coriander.

63. Gurkha Lamb Farsi 3

Cooked lamb pumpkin with garlic, ginger, garam masala, tomato, onion, and fresh coriander.

64. Mithi Malai Chicken 3

A special dish cooked with flavour of fenugreek, sweet, creamy and a bit hotter but very tasty while eating.

65. Rimjhim Masala 3

An exquisite Nepalese dish. Chef's top-secret recipe with onion, capsicum and fresh garlic and selection of Nepalese herbs and spices. Dedicated to all lovers of hot and spicy food.

Indian Speciality - Main dishes

66. Murgh Labadar (DN) £9.95

Barbecued chicken prepared with mild creamy sauce and a touch of honey.

67. Special Mix Karahi £11.55

Mixture of barbecued chicken, lamb, tiger prawn and seekh kebab cooked with tomatoes, capsicum and fresh medium spices.

68. Karahi (D) 3

Cooked with garlic, ginger, garam masala, green pepper, tomato, onion and fresh coriander.

Veg	Chicken	Lamb	King Prawn
£8.99	£9.99	£10.99	£12.95

69. Chicken Tikka Masala (DN) £9.95

Barbecued chicken cooked with butter, ground almond, fresh cream, and Chef's special masala sauce.

Tandoori Main Dishes

70. Gurkha Special Mix Grill (D) £15.95

Barbecued chicken tikka, lamb tikka, 1/3 tandoori chicken, Seekh kebab and King prawn. (Served with mint sauce).

71. President Platter (GFD) £22.95

Chicken tikka, chicken wings, lamb chops, lamb tikka, king prawn, and fish pakora. (Served with mint sauce).

72. Himali Chicken Shashlik £10.95

Highly popular Indian and South Asian dish which is marinated with herbs and spices and cooked slowly over an intense fire in a tandoori (clay) oven. Served with fresh green salad and mint sauce.

73. King Prawn Shashlik £14.95

Barbequed prawn with onion, capsicum and tomato served with tamarind chilli sauce. (Served with mint sauce).

74. Tandoori Chicken (D) £9.95

A firm favourite of Indian cuisine, chicken marinated in ginger, garlic, yoghurt & spices for irresistible flavour & fragrance. (Served with mint sauce).

Vegetable Dishes (Side Dishes)

75. Saag Paneer (D) 3	£4.95
Spinach and cottage cheese cooked in creamy sauce.	
76. Aloo Gobi 3	£4.95
Potatoes cooked with cauliflower.	
77. Matter Paneer (D) 3	£5.55
Green peas with cube cheese in thick gravy.	
78. Gurkha Aloo 3	£4.95
Medium spicy potato with onion & tomato.	
79. Daal Fry (D) 3	£4.95
Lentil cooked with fried garlic.	
80. Bhindi Fry 3	£5.95
Medium spicy okra with onion & tomato.	
81. Saag Aloo (D) 3	£4.95
Spinach cooked with Potatoes.	
82. Veg Curry (D) 3	£4.95
Made with carefully chosen selection of vegetables.	

Take this to "ACCOMPANY" you while trekking

Rice Dishes

83. Boiled Rice	£2.95	86. Mushroom Rice	£3.45
84. Pilau Rice	£3.25	87. Special Fried Rice (E)	£3.90
85. Egg Fried Rice (S)	£3.55	88. Kathmandu Fried Rice (S)	£3.99

Breads (Naan - Roti)

89. Naan (DE)	£2.55
90. Garlic Naan (DE)	£2.95
91. Cheese Naan (DE)	£3.25
92. Peshwari Naan (DNE)	£3.95
93. Garlic/Cheese Naan (DE)	£3.55
94. Keema Naan (D)	£3.75
95. Roti (D)	£2.55
96. Onion Kulcha Naan (DE)	£3.25
97. Aloo Paratha (D)	£3.55

SPICINESS GUIDE ON OUR DISHES

Medium 3 Medium to Hot 3 Hot 3 Very Hot 3

our award winning chef had gained over 20 years of experience by working in high class restaurants all over the world. His experience has allowed him to obtain and refine his ability to conjure up innovative Nepalese and Indian dishes that are simply delectable. Our aim is to bring the best nepalese and Indian cuisine with a modern twist on traditional method. Our dedicated chef continually refine and develop our recipes to the highest standards set by Gurkha Imperial.

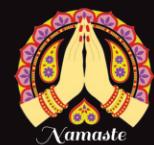
ALLERGIES

Our dishes are prepared using vegetable oil, which contains soya. we prepare all items in the same area so there could be trace allergens in every dish. Please follow below for a key 14 main allergens that could be found on some of our dishes. we have labelled each dish to indicate which allergens it contains. Please follow the signs below and ask member of staff who will endeavour to help.

gluten (G)	peanuts (P)	tree nuts (N)	celery (C)	mustard (M)	sulphites (S)	lupin (L)
molluscs (M)	soya (S)	eggs (E)	dairy (D)	sesame (S)	fish (F)	crustaceans (C)

Thank you for your custom terms & conditions apply

Experts Advice: Get Good Food To Climb More - Focus On What You Eat



Gurkha Imperial Dining

Nepalese and Indian Finest Cuisine

FREE HOME DELIVERY
WITHIN 3 MILES RADIUS ON ORDERS OVER £15



OPENING HOURS

MONDAY - CLOSED
TUESDAY - THURSDAY 4:30PM TO 10:30PM
FRIDAY - SATURDAY 4:00 PM TO 11:00PM
SUNDAY 2:00PM TO 10:00PM
BANK HOLIDAYS 4:30PM TO 10:00PM

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Appetisers

01. Poppadom's				
- Plain	£0.90			
- Spicy	£0.95			
02. Chutney Tray (D)	£2.95			
- Mango	£0.70			
- Chilli Tamarind	£0.70			
- Mint (D)	£0.70			
- Fresh Onion	£0.70			
03. Mix Raita (D)	£3.55			
- Cucumber Raita (D)	£2.95			

Let's get "STARTERS" to climb

Vegetarian Starters

04. Onion Bhaji (G) 1	£4.55			
Sliced onions mixed with spices & deep fried. (served with mint sauce).				
05. Veg Samosa (G) 1	£4.55			
Pastry parcels freshly made filled with spiced vegetables.				
Served with chilli tamarind sauce. (Served with mint sauce).				
06. Paneer Tikka (D) 1	£6.95			
Gurkhali marinated with Nepalese herbs & spices. A well cooked in a tandoor for well flavoursome. (Served with mint sauce).				
07. Chilli Paneer (Nepalese speciality) (G) 1	£6.95			
Paneer pan-fried with capsicum, onion, garlic, and green chillies.				
08. Cauli Manchurian (Nepalese speciality) (GS) 1	£5.75			
Fresh crispy cauliflower pakoras, pan fried with a touch of garlic, ginger spring onions and coriander with tamarind & balsamic reduction.				
09. Veg Momo (Nepalese speciality) (SG) 1	£4.95			
A juicy and flavoursome filled with mixed vegetables and spices that salivate your mouth wanting for more. Steamed dumplings filled with paneer, onion, cilantro, and spices. Sesame seeds as a dipping sauce. Handmade/homemade Famous street food in Nepal.				

Non-Vegetarian

10. Chicken Momo (Nepalese speciality) (SG) 1	£5.95			
Handmade/homemade Nepalese dumplings served with freshly made tomato sesame seeds as dipping sauce. The most popular street food in Nepal. (We make it all from scratch).				
11. Lamb Seekh Kebab (D) 1	£5.95			
Tender fillet of lamb mildly marinated and cooked in the grill (Served with mint sauce).				
12. Mix Kebab (D) 1	£6.55			
Seekh kebab, lamb tikka & chicken tikka. (Served with mint sauce).				
13. Tandoori Lamb Chops (D) 1	£7.55			
Well marinated lamb chops cooked in tandoor and served with chef's special fresh mint sauce. (Served with mint sauce).				
14. Chicken Wings (D) 1	£4.99			
Cooked in tandoor, marinated with yogurt, Indian and Nepalese herbs. (Served with mint sauce).				

Trek the Iconic route with GOOD FOOD

15. Nepali Sekuwa (Nepalese speciality) (D) 1	£6.75			
Succulent pieces of lamb marinated with homemade Nepalese spices and herbs. Country style cooked Nepalese barbecued lamb. (Served with mint sauce).				
16. Chicken Tikka (D) 1	£4.55			
Marinated chicken cooked in tandoor. (Served with mint sauce).				
17. Gurkha House Tikka (D) 1	£5.95			
Boneless chicken marinated with fresh mint, coriander, ginger, garlic & our own spices & gently cooked in tandoor (Served with mint sauce).				
18. Meat Samosa (G) 1	£4.99			
Folded parcels freshly made and filled with minced lamb and spices. Deep fried. (Served with mint sauce).				
19. Salmon Tikka (D) 1	£10.95			
Fresh salmon fillet marinated with yoghurt, lemon juice and Nepalese spice. (Served with mint sauce).				
20. Chilli Chicken (D) 1	£5.95			
Marinated and battered chicken cooked with Nepalese style chilli sauce, diced capsicum, garlic, spring onion and coriander.				
21. Tareko Machha (Nepalese speciality) (FG) 1	£5.99			
Sea Bass fillet thinly battered with Himalayan spices herbs and deep fried. (Served with tartar sauce).				
22. Prawn Chilli (GS) 1	£8.55			
Marinated tiger prawns cooked with Nepalese style chilli sauce, diced capsicum, garlic, spring onion.				
23. Chicken Pakora (DG) 1	£5.95			
Strips of chicken delicately coated in gram flour batter with Indian herbs and spices then deep fried. A true classic. (Served with mint sauce). Highly recommended.				
24. Prawn Puri (GD) 1	£5.99			
Prawns cooked with Nepalese spices and served with deep fried bread. (Served with mint sauce).				
25. Chicken Puri (GD) 1	£5.55			
Chicken cooked with Nepalese spices and served with deep fried bread. (Served with mint sauce).				

Speciality Starters

26. Gurkha Special Tikka (Nepalese Speciality) (D)	£6.95			
Diced pieces of chicken breast marinated in Nepalese spices and herbs. Then mixed with fresh lemon juice, fresh garlic, dill, and fenugreek. Cooked in a tandoor. A true Nepalese Speciality.				
27. Lamb Bhutuwa (Nepalese Speciality)	£7.95			
Boneless lamb cooked with Nepalese green herbs, spices, and spring onions.				
28. Butterfly King Prawns - (Speciality) (GE) 1	£8.95			
King prawn marinated in fresh lemon juice, ginger & garlic. Coated in special batter and deep fried. (Served with tartar sauce).				

FYI climbers "SNACKS" a lot

European Dish

29. Fish Finger & Chips (G)	£6.95			
30. Chicken Nuggets With Chips (G)	£6.55			
31. Chips	£2.75			
32. Masala Chips	£2.95			
33. Chilli Chips	£2.99			
34. Green Salad	£3.55			

Traditional Dishes

35. Korma (D)	£11.95			
A timeless favourite cooked with cream, coconut and sultanas.				
36. Pasanda (DN)	£12.95			
A mild dish cooked in yoghurt and cream with nuts and sultanas.				
37. Balti (N) 1	£11.95			
Cooked with onion, fresh blended spices & flavoured with green herbs.				

38. Jalfrezi

Cooked with peppers, green chilli, onion, herbs and spices.

39. Madras (DM)

A hot curry, cooked with curry leaf, chef's spices all the way from south India. A touch of coconut milk.

40. Dhansak

A medium hot sweet and sour curry cooked with lentil and pineapple.

41. Pathia

A medium hot sweet and sour dish cooked with tomato and onion.

42. Bhuna (D) 1

Cooked with tomatoes, onion and freshly ground spices.

43. Saagwala

Medium spicy dish cooked with fresh spinach and spices.

44. Butter Chicken (DNM)

Mildly marinated chicken breast grilled in tandoor and cooked in a sauce of tomato, cashew nuts and flavour of fenugreek. Rich in butter and cream.

45. Biryani (DM)

Cooked with basmati rice, mint, fresh ground spices and served with side dish of curry sauce or raita.

Veg	Chicken	Lamb	Tiger Prawn	King Prawn
£8.95	£9.95	£10.95	£11.95	£12.95

Attention!!! We are in "MAIN" part of trekking

Gurkha Imperial Speciality Main Dishes

Veg	Paneer/ Chicken	Lamb	Tiger Prawn	King Prawn
£8.95	£9.95	£10.95	£11.55	£12.95

46. Gurkha Curry (D) 1

Pure Nepalese village style curry cooked with finely chopped fresh ginger, fresh garlic, and green chillies. One of the most favourite dishes of Nepalese and Gurkhas.

47. Gurkha Tawa (D) 1

Lamb or chicken cooked in finely chopped fresh ginger, garlic, pepper, onion, tomato and red chilli sauce and a touch of barba masala providing a host of subtle flavours. Garnished with roasted garlic flakes. (Served on hot pan).

48. Garlic Chilli Lasuni (S) 1

Diced pieces of chicken breast marinated in Nepalese spices and herbs, mixed with fresh lemon juice, fresh garlic, peppers, onion, and fenugreek. Cooked in a tandoor.

49. Gurkha Mix Tawa (D) (Speciality) 1

Lamb and chicken cooked in a large iron wok and served directly to the table. (Served on hot pan).

50. Gurkha Special Mix Tawa (D) (Speciality) 1

Lamb, chicken and tiger prawn, cooked with Chef's special authentic chopped masala, garlic, green chilli, papers, onion, tomato, fresh and native species. A delicious and unique dish in a league of its own. (Served on hot pan).

51. Sangam (D) 1

Cooked in a spicy pickled sauce with spinach, vegetables, fresh herbs and native species. A spicy but well-balanced dish.

52. Everest's Curry (D) 1

Mouth-watering, cooked in a French dry white wine and a blend of Himalayan spices, one of our favourite signature dishes. Guaranteed to give the palate a savoury awakening.

53. Special Mix Balti (D) (Speciality) 1

Chicken, lamb and prawn cooked together with authentic herbs and species.

54. Pahadi (D) 1

Chicken marinated overnight in special blend of spices, cooked in a hot thick sauce containing curry leaves & mustard seeds.

55. Chhate Milan (D) 1

A traditional Nepalese recipe with a fusion of spices including black pepper, lemon leaves and mushroom in coconut milk.

56. Gurkha Fish Curry (D) (Speciality)

Home-made fish curry cooked with fresh tomato-based sauce, curry leaf & with coconut milk. A beautiful, unique, and aromatic dish. A real taste of Nepal.

57. Special Mix Biryani (D) (Speciality) 1

Lamb, chicken and prawn , cooked with basmati rice , mint , fresh ground spices and served with a side dish of curry sauce or raita.

58. Trishulli Prawn (D) 1

prawns cooked with coconut milk, tomatoes, onions and selected herbs and spices.