







WHY MOUNT GURKHA RESTAURANT?

We are proud to introduce to you the authentic and very delicious Nepalese and Indian cuisine. Our priority is your health and satisfaction so we do not compromise in quality and freshness. All of our foods are prepared fresh upon order. Culture, tradition and geography play significant roles in influencing south Asian dishes. Due to contrasting climate, for example the freezing cold foothills of the Himalayas to the tropical region of Tarai, the local cuisines vary to a certain degree, as each region uses spices, herbs and ingredients that are grown locally. We hope to bring you the bustling flavours and their richness without getting on the plane.

Our chef has over 2 decades of culinary experience as a chef from all over the world such as the revolving restaurant Parikarma in India, Renowned Hotel, Taj Palace in New Delhi, Park Royal Hotel in New Delhi, Restaurant Himalaya in Bayern Munich, Gaststatle Burgerhaus in Burgerhouse Germany, Jungle Club Leicester and of course right here in Loughborough!

STRENGTH GUIDE

Mild

Medium



Hot



Very Hot



ALLERGIES

Some of our dishes may contain allergens. If you have intolerances to any of the ingredients, please ask your server before you order your meal. It may be possible to prepare your dish as per your dietary requirements. Some dishes may contain allergens please follow the signs below. However, we use same oil whilst preaparing all other items and in the same area so dishes may contains traces of allergens in all of our dishes.

Gluten G Dairy D Peanuts P

Nuts N Sesame S Eggs E

Celery C Soya S Fish F

Mustard M Lupin L

Sulphur Dioxide/Sulphites Molluscs & Crustaceans Mo

Sundries

1. Plain Papadum	£0.80
2. Spicy Papadum	£0.80
3. Pickle Tray os	£2.00
4. Cucumber Raita®	£2.50
5. Mixed Raita®	£2.95

6. Green Salad Salad with tomatoes, lettuce, cucumber, onions and slices of lemon. £3.25

7. Chicken and Sweetcorn Soup • • 8. vegetable and Sweetcorn Soup •	£3.60 £3.25
Chef's Special Starters	23.23
9. Pokhreli (Chicken or Paneer) © Authentic Nepalese dish from western part of Nepal. Dry pan fried chicken with Nepalese herbs.	£5.95
10. Piro Sabudana Ko Jara 👀	£4.95
Pan fried cassava (root potatoes) in chef's thick chilli sauce 11. Sadheko Hansh • • Nepalese delicacy, chargrilled duck marinated in chef's special herbs and tossed in red	£6.50
onion, lemon, capsicums, vine tomatoes and mustard oil. 12. Sadheko Kukhuro Nepalese delicacy, chargrilled chicken marinated in chef's special herbs and tossed in red onion, lemon, capsicums, wine tomatoes and mustard oil.	£4.95
13 Aloo Chops © D Fluffy pieces of potatoes battered in lightly spiced gram and semolina flour served with	£4.50
Newari style pan fried black chickpeas and a cool yogurt dip. 14. Chhuela Puri (Lamb or Duck) © G The most popular dish in Kathmandu. Diced lamb marinated in the classical flavours of	£6.50
ginger, garlic, chilies and mixed spices, served on a bed of puri (deep fried bread) 15. Mount Gurkha Chicken Tikka Succulent Chicken breast marinated in ginger, garlic and Nepalese herbs, cooked in the clay oven.	£5.25
16. Mount Gurkha Paneer Tikka●◎	£4.95
Herby cottage cheese marinated in Nepalese species and cooked in the clay oven. 17. Mount Gurkha Salmon Tikka © © ©	£6.95
Salmon fillet marinated in traditional Nepalese spices and cooked in the clay oven. 18 Lamb Chops Lamb chops marinated in yogurt, mixed spices and cooked in the clay oven.	£6.50
19. Jeera Chicken Wings 🔪	£4.25
Chicken wings with very rich flavor of cumin, ginger and garlic cooked in the clay oven. 20. Mini Mix Grill Combination of chicken tikka, shish kebab, lamb chops, chicken wings and Gurkha tikka	£6.95
and herbs. 21. Chilli Paneer or Chicken ©©© Stir fried paneer or chicken cooked with green chilli, mixed peppers, herbs and chef's	£4.50
special indo-chinese sauce. 22. Chilli King Prawn see Stir fried King prawns cooked with green chilli, peppers, mixed peppers, herbs and and	£6.95
chef's special indo-Chinese sauce. 23. Chilli Fish © © Stir fried Fish cooked with green chilli, peppers, mixed peppers, herbs and tamarind	£6.95
sauce. 24. Tandoori King Prawns © © © Marinated King Prawns cooked in the clay oven.	£7.25
Marinated King Prawns cooked in the clay oven. 25. Momo G (Chicken or Lamb) The most popular and favorite dish of Nepal – Steamed dumplings stuffed with gently spiced mince chicken or lamb served with a tomato and sesame chutney.	£4.95

Traditional Starters

26. Onion Bhaji	£3.50
27. Chicken Tikka 🖜	£4.50
28. Shish Kebab 🖜	£4.50
29. Vegetable Samosa 🖜 🏮	£3.50
30. Prawn Puri 🛰 🚳	£4.45
Prawn cooked with lightly spiced sauce and served on puri.(Deep fried bread)	
31. Chilli Mushroom 🔊 🛭 🖜	£4.25
Stir fried mushrooms with green chilli, pepper, onion and fresh herbs.	
32. Pakora (Chicken or Fish)	£4.95
Gently spiced, battered and deep fried boneless chicken or fish.	62.05
33. Crispy Pakora 🔻	£3.95
Battered and deep fried sliced potatoes.	

Chef's Special Main Dishes

Vegetable£7.25Chicken£8.50Lamb£9.25Duck£9.95King prawn£11.50Fish£11.50

34. Sherpa Chicken 🕦 💿

Chargrilled chicken cooked in a chef's special sauce of cashew nuts; sun dried red chilies and Himalavan herbs

35. Lasuni Parikar

A choice of meat infused with rich flavours of garlic and cooked in a chef's special sauce.

36. Tawa ma Bhuteko Masu

Boneless meat cooked over high heat on an iron pan with fresh tomatoes, onions, chilies and an array of Nepalese special herbs.

37. Lekhali Khana 🖜

A rich flavour of fresh coriander, Fresh Mint, chillies, green peppers, mixed herbs and onions, cooked in a chef's special medium sharp thick sauce.

38. Traditional Nepalese Curry • •

Choice of meat cooked in chef's special sauce, inspired by dishes from the hot regions of terai.

39. Nepali Macha Curry 🖜 🗈

Salmon fillet cooked with green fenugreek leaves in chef's special sauce.

40. Tandoori Trout

£13.50

Whole trout marinated with ginger, garlic, Nepalese herbs and spices, grilled in the clay oven and accompanied with garlic mushrooms and crispy sautéed potatoes.

41. Mixed karahi

£12.95

Cooked in an Indian wok with a generous amount of red wine together with onions, capsicum, ginger, fresh coriander & tomato. Rich in taste and rich in tradition.

42. Himali Macha Masu no 6 6

£14.95

Set meal- a choice of meat (Chicken, lamb or Fish) and mince in a medium thick chef's special sauce, served with steamed rice, plain naan bread and salad.

Traditional Main Dishes

Chicken Lamb Paneer D King Prawn Vegetable

£7.50 £8.50 £7.25 £11.50 £6.75

43. Methi Masala 🖜

44. Karahi

45. Korma • 0 0

46. Curry **\o**

47. Rogan Josh

48. Jalfrezi 🔨

49. Bhuna 10

50. Madras

51. Saagwala 🐿

52. Pasanda- infused with red wine • • •

53. Butter Chicken • • • £8.25

54. Chicken Tikka Masala • • • £8.25

Traditional Jandoori Dishes

55. Tandoori Chicken (Half) 🖜 £7.50

56. Chicken or Paneer Shashlik 🐿 6 £14.95

Set meal, served with Rice, Naan, Salad and chef's special sauce.

57. Tandoori King Prawns 🖜 🐠

58. Jumbo Gurkha Grill 🐿 🐠 🗈 £17.95

Chicken Tikka, Mount Gurkha Chicken Tikka, Lamb chops, Sheesh Kebab, Chicken Wings, Masala Fish, Tandoori King Prawn

1516 (served with raita or curry sauce)	
59. Vegetable Biryani 💿	£7.50
60. Chicken Biryani 🕦	£8.25
61. Chicken Tikka Biryani 🛰	£9.25
62. Lamb Biryani 👀	£9.95
63. Mount Gurkha Special Biryani 🖜 🛭 🕫 🕒	£12.50
Vegetable, chicken, lamb, king prawn, fish and fried egg.	
Indo-Chinese Dishes	
64. Sweet & Sour Chicken 🖜 🕫 🙃	£8.25
Battered fried chicken in sweet and sour sauce with vegetable 65. Chilli Chicken (Dry or Saucy) ©©©	£8.25
Battered fried chicken cooked in indo-Chinese sauce with chilies, onions & peppers 66. Chicken Manchurian (Dry or Saucy) • © 66	£8.25
Marinated chicken balls tossed in indo-Chinese sauce	20.23
67. Vegetable Manchurian (Dry or Saucy) 🕻 🕫 😉	£8.25
Deep fried mixed vegetable dumpling tossed in indo-Chinese sauce 68. Chilli Chips se	£3.95
Fluffy yet crispy chips tossed in indo-Chinese sauce	
Nepalese Vegetable Specialties	
69. Pyazi Bhindi 🔨	£7.25
Okra and onions slow cooked in chef's special sauce. 70. Aloo Tama Bodi (Hot and sour) 🕦	£7.25
Traditional Nepalese dish- potatoes, bamboo shoots and black eye beans cooked in che	
special sauce. 71. Aloo ra PhulGobi ko Tarkari 🔪	£7.25
Nepalese village dish- potatoes and cauliflower cooked in herbs found in the valleys.	
Vegetable Main or Side Dishes	5

As a Main dish £6.95 / As a Side dish or starter £4.95

72. Matar Paneer • •

Cottage cheese and garden peas cooked in a lightly spiced sauce

73. Chana Masala

Chickpea's cooked in a spicy sauce and garnished with coriander.

74. High Altitude Vegetable © Seasonal Mixed vegetables with Nepalese herbs.

75. Tarka Daal

Yellow lentils cooked in an Indian style

76. Mushroom Matar 🕦

Mushroom and garden peas cooked in spicy sauce

77. Daal Makhani 🛛 🗈

Black lentils, kidney beans and yellow lentils cooked in butter and creamy sauce with Indian spices.

78. Bombay Jeera Aloo

Potatoes with cumin seeds, coriander and tomatoes.

Rice And Breads

79. Steamed Rice	£2.50
80. Saffron Rice®	£2.75
81. Pilau Rice D	£2.75
82. Mushroon Pilau rice	£2.95
83. Coconut Rice	£2.95
84. Egg Fried Rice 🕫 😉	£3.25
85. Chicken fried Rice 👓	£3.50
86. Vegetable Pilau Rice (seasonal vegetable and peas)	£3.50
87. Mount Gurkha Special Rice 🕫 😉	£4.95
(with egg, lamb, prawns, chicken & vegetables) 88. Plain Naan © ©	£2.40
89. Garlic Naan®•	£2.60
90. Chili Naan 🛛 🚭	£2.60
91. Peshwari Naan 🛚 💿 🖜	£2.70
92. Cheese Naan 🛛 🙃	£2.70
93. Keema Naan © (stuffed with spiced minced lamb)	£2.95
94. Aloo Paratha (Stuffed with spiced potato)	£2.50
95. Tandoori Roti®	£2.10
96. Chapati 🛛 🙃	£2.10
97. Chips	£2.60



WHEN ORDERING IN STORE OR BY PHONE

10 % DISCOUNT ON COLLECTION ONLY

WHEN EATING IN

10 % STUDENT

DISCOUNT

Valid Student ID
Card Required

HOME DELIVERY

Minimum order £15.00

£1.00 charge for 3 mile, £2.00 charge for upto 5 mile radius

OPENING HOURS

Sunday & Bank Holidays 4pm - 10pm
Tue to Thurs 5pm- 10.30pm Fri & Sat 5pm- 11.30pm
MONADY - CLOSED

All major cards accepted.









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