

Gurkha Spice

family restaurant and bar



STARTERS

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| 1 Daal Soup | £3.00 |
| Home made lentil soup. Sweet and sour, garnished with fresh coriander, served with breadcrumbs and green peas. | |
| 2 Veg Puri | £3.00 |
| Pan fried vegetables, served with puri bread. | |
| 3 Prawn Salad | £6.00 |
| King prawn lightly fried with garlic and spices, with fresh green salad, olives, feta cheese. Garnished with lemon and olive oil. | |
| 4 Chicken Choyla | £4.75 |
| Tender breast of chicken with fresh spice and herbs, garnished with lemon juice, served with green salad. | |
| 5 Lamb Chops | £4.00 |
| Lamb chops marinated with fresh herbs and spice cooked in tandoor, served with green salad | |
| 6 Vegetable Momo | £3.50 |
| Home made vegetable dumplings served with chutney. | |
| 7 Chicken Momo | £4.00 |
| White cabbage and home-made chicken dumplings, served with chutney. | |
| 8 Chicken Chilli | £4.00 |
| Tender pieces of chicken cooked with green chilli, capsicum, typical Nepalese herbs and spices. Garnished with spring onions, hot and spicy. | |
| 9 Chilli Paneer | £4.00 |
| Tender pieces of paneer cooked with green chilli, capsicum, typical Nepalese herbs and spices. Garnished with spring onions, hot and spicy. | |
| 10 Sheek Kebab | £4.00 |
| Specially spiced lamb, minced and cooked in Tandoor oven served with salad and chutney. | |
| 11 Tandoori Chicken | £4.00 |
| Home-made marinated chicken breast cooked in Tandoor oven, served with green salad and chutney. | |
| 12 Papadam Spicy/Plain | £1.00 |
| Thin crispy wafer served with many different chutney dips. | |
| 13 Onion Bhaji | £3.00 |
| 14 Vegetable Samosa | £3.00 |
| 15 Chips | £2.00 |
| 16 Lamb Sekuwa | £4.00 |
| Delicate tender Lamb pieces garnished with different Nepalese spices. | |

NEPALESE MAIN COURSES

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| 17 Masu Aloo | £8.00 |
| Lamb and red potato cooked with fresh ginger, red pepper, garlic, herbs and spices, garnished with spring onions. | |
| 18 Khashi Jhol | £8.00 |
| Traditional Nepalis lamb curry, Nepalis spice, garlic and fresh coriander. | |
| 19 Chicken Kathmandu | £7.50 |
| Chicken tikka, medium-hot, garlic, chef special sauce, fresh spring onion. | |
| 20 Honeymoon Chicken | £10.00 |
| Breast of chicken stuffed with lightly minced meat and spinach, served with rice and fresh vegetables. Garnished with cheese. | |
| 21 Special Mix Mash Karahi | £10.00 |
| Mixture of barbecued chicken, lamb, sheek kebab and prawn cooked with tomatoes, capsicum and coriander in medium spices and thick gravy. | |

INDIAN DISHES

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| 22 Chicken Bhuna | £7.50 |
| Pan fried chicken, thick bhuna sauce, tomato and fresh coriander. | |
| 23 Lamb Bhuna | £8.00 |
| Pan fried lamb, thick bhuna sauce, tomato and fresh coriander. | |
| 24 Chicken Kali Mirch | £7.50 |
| Diced chicken cooked with onion tomato sauce, finished with coconut cream and black peppers. Medium hot. | |
| 25 Chicken Jaljala | £7.50 |
| Tender Pieces of chicken cooked with fresh green chillies, garlic, spring onions, green red peppers, herbs and spice. Hot! | |
| 26 Tikka Masala | Chicken: £7.50 Lamb: £8.00 Prawn: £9.00 King Prawn: £11.00 |
| Pieces of chicken / lamb / prawn / king prawn cooked in tandoor, mild masala. | |
| 27 Jalfrezi | Chicken: £7.50 Lamb: £8.00 Prawn: £9.00 King Prawn: £11.00 |
| Very hot dish cooked with fresh green chilli with aromatic spice. | |
| 28 Kadai | Chicken: £7.50 Lamb: £8.00 Prawn: £9.00 King Prawn: £11.00 |
| Cooked with onion capsicum green chillies and herbs. | |
| 29 Madras | Chicken: £7.50 Lamb: £8.00 Prawn: £9.00 King Prawn: £11.00 |
| Very hot curry cooked with red degi mirch. | |
| 30 Korma | Chicken: £7.50 Lamb: £8.00 Prawn: £9.00 King Prawn: £11.00 |
| Cooked in almond, coconut and tomato in creamy sauce. | |
| 31 Lamb / Chicken Dhansak | £10.00 / 9.00 |
| Cooked in a sweet and sour sauce with lentils, served with basmati pilau rice. | |
| 32 Prawn / King Prawn Dhansak | £10.00 / £12.00 |
| Cooked in a sweet and sour sauce with lentils served with rice. | |
| 33 Butter Chicken | £7.50 |
| Tender breast of chicken cooked in tomato creamy sauce aromatic. | |

All **Vegetable Speciality** meals are available as a side dish for **£3.50**

= VEGETARIAN = MEDIUM = HOT = VERY HOT

All dishes can be made **Milder or Hotter** - please ask a staff member when ordering

All meats served are halal. Some of our dishes may contain nuts or nut traces, dairy products, yeast, maize, eggs and other standard additives.

Please ask if you require details of any ingredients used.

If you have a food allergy, please notify a staff member.

FISH SPECIALITIES

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| 34 King Prawn Masala | £11.00 |
| Tandoor king prawn cooked with tomato, almond powder, cashew nuts, cream and fresh herbs. Mild/medium/hot. | |
| 35 King Prawn Mirchi | £11.00 |
| Very hot king prawn curry, cooked with green chilli, tomato, garlic, ginger peppers and garnish with coriander. Traditional Nepalese way of cooking. | |
| 36 Salmon Masala | £10.00 |
| Salmon fish cooked in tandoor, mild makhani masala. | |

GURKHA TANDOOR DISHES

All our tandoor dishes are marinated with yogurt, spices and fresh herbs. Served with freshly prepared exotic green salad and home-made mint sauce.

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| 37 Lasooni Tikka | £9.00 |
| Tender pieces of chicken cube marinated with Himalayan spices, garlic, yoghurt, cashew nuts, served with a small portion of special basmati rice. | |
| 38 Chicken / Lamb Tikka | £9.00 / £10.00 |
| Chicken breast marinated with yoghurt, mustard oil, ginger, garlic and fresh spice. Cooked in tandoor oven. | |
| 39 Tandoor Mixed Grill | £12.00 |
| King prawn, tender lamb chops and chicken, marinated with herbs and spice. Cooked in tandoor oven and accompanied with sweet naan. | |
| 40 Tandoori Seabass | £12.00 |
| Seabass fish marinated with herbs and spices, grilled in the Tandoor and served with lemon rice. | |
| 41 Tandoori King Prawn | £13.00 |
| Lightly marinated king prawn, cooked in tandoor oven. | |
| 42 Paneer Taaka | £10.00 |
| Marinated home-made cottage cheese, tomato, peppers, mushroom, cooked in tandoor oven, served with naan bread. | |

GURKHA VEGETABLE SPECIALITIES

All our house special vegetable dishes are prepared traditionally. All vegetables are carefully selected and processed on the premises. All dishes are lightly spiced and crispy.

All of the following Vegetable Speciality meals are available as a side dish for **£3.50**

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| 43 Special Vegetables | £7.00 |
| Potatoes, okra, cauliflower, mushrooms, courgettes, aubergine, broccoli & beans. Cooked with herbs & spices. | |
| 44 Hariyo Saag | £7.00 |
| Baby spinach cooked with tomato, lightly spiced, medium hot. | |
| 45 Lekali Aloo Chana Masala | £7.00 |
| Baby potato and chick-peas cooked with mild tandoor masala and creamy sauce. | |
| 46 Bhindi Fry | £7.00 |
| Baby ladies fingers cooked with onion, tomato, fresh herbs and spice. | |
| 47 Daal/Dall fry | £7.00 |
| Thick lentils with garlic, ginger, cumin, herbs and spices. | |
| 48 Paneer Makhani | £7.00 |
| Home-made cottage cheese and cooked with tomato and onion creamy sauce. | |
| 49 Paneer Saag | £7.00 |
| Cottage cheese cooked with spinach, lightly spiced. Medium hot. | |
| 50 Vegetable Korma | £7.00 |
| Vegetables cooked in almond, coconut, tomato and creamy sauce. | |
| 51 Matara Paneer | £7.00 |
| Cottage cheese and green peas cooked in medium hot sauce. | |
| 52 Paneer Palungo | £7.00 |
| Home-made cottage cheese, baby spinach, cooked with tomato, lightly spiced. Medium hot. | |

GURKHA SPECIAL NOODLE DISHES

All noodle dishes are prepared with spaghetti noodles, gently stir fried on a wok with aromatic light spices and fresh vegetables.

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| 53 Chicken Noodles | £9.00 |
| Tender pieces of chicken, carrots, spring onion, peppers, cabbage, soy sauce and fresh herbs. | |
| 54 Vegetable Noodles | £8.00 |
| Cauliflower, mushrooms, white cabbage, peppers, carrots, spring onions marinated with soy sauce, chilli herbs and spice. | |
| 55 Mix Noodles | £10.00 |
| Mushrooms, bamboo shut, tiger prawn and chicken, cooked with peppers, cabbage, light herbs and spices. | |

GURKHA SPECIAL BIRYANI DISHES

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| 56 Mixed Vegetable Biryani | £8.00 |
| Carrots, mushrooms, leek and potatoes cooked with aromatic spice, served curry sauce. | |
| 57 Royal Biryani | £10.00 |
| Lightly spiced king prawns cooked with saffron rice, served with curry sauce. | |
| 58 Mixed Biryani | £9.00 |
| Lightly marinated tender pieces of chicken, lamb and green peas, served with curry sauce. | |
| 59 Tikka Biryani Chicken / Lamb | £9.00 / £10.00 |
| Chicken or lamb marinated with almonds, sultanas and mild spices. Cooked with aromatic basmati rice. | |

RICE

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| 60 Mushroom Rice | £2.50 |
| 61 Special Rice | £3.00 |
| 62 Pilau Rice | £2.00 |
| 63 Boiled Rice | £1.50 |
| 64 Lemon Rice | £2.00 |

NAAN

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| 65 Butter Naan | £3.00 |
| 66 Sweet Naan - stuffed with almond and coconut £3.00 | |
| 67 Plain Naan | £2.00 |
| 68 Garlic Naan | £3.00 |
| 69 Keema Naan | £3.00 |
| 70 Cheese Naan | £3.00 |
| 71 Tandoori Roti | £1.00 |
| 72 Paratha | £2.50 |

Gurkha Spice Restaurant

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www.gurkhaspicerestaurant.co.uk



All major credit cards accepted

Opening Hours:

Monday	11:00am - 11:00pm
Tuesday	11:00am - 11:00pm
Wednesday	11:00am - 11:00pm
Thursday	11:00am - 11:00pm
Friday	11:00am - 11:00pm
Saturday	11:00am - 11:00pm
Sunday	11:00am - 11:00pm