

Vegetarian V

	Side	Main
61. Paneer Masala/Paneer Tikka Masala Homemade Cottage Cheese Cooked with Special Masala Sauce	£6.50	£10.95
62. Gurkha Vegetable Masala Mixture of seasonal vegetables with Masala Sauce	£6.50	£10.95
63. Brinjal Aloo Aubergine & potato with Nepalese Spices and Spring Onions	£6.50	£10.95
64. Saag Mushroom Spinach and sliced button mushroom fried with onions, ginger, garlic and selected spices	£6.50	£10.95
65. Tarka Daal Lentils Cooked with Mild Spices touch with Garlic	£6.50	£10.95
66. Chana Masala Chickpeas cooked in medium spices with Chopped Onions	£6.50	£10.95
67. Brinjal Bhaji Aubergine with Nepalese Spices and Spring Onions	£6.50	£10.95
68. Mushroom Bhaji Cooked with Indian chocks	£6.50	£10.95
69. Sag Mix Sag Aloo (Spinach & Potatoes) or Sag Paneer (Spinach & Cottage Cheese)	£6.50	£10.95
70. Aloo Gobi Potatoes and cauliflower cooked together with dry curry sauce	£6.50	£10.95
71. Fresh Bhindi Pan Fried fresh Okra with Nepalese Spices and Spring Onions	£6.50	£10.95
72. Bombay Aloo Aloo	£6.50	£10.95
73. Mix Vegetables Mix seasonal Vegetables cooked Nepalese Style	£6.50	£10.95
74. Aloo Paneer Potatoes and homemade cottage cheese cooked in special masala sauce	£6.50	£10.95

Tandoori (Clay Oven)

(These dishes are marinated with Nepalese spice and barbecued in a tandoori oven served with a naan bread or a choice of your naan bread at £0.50 extra charge)

75. Chicken or Lamb Shaslik Chicken or lamb skewered with onion, tomato, capsicum and baked in a Tandoori oven	£13.95
76. Tandoori Mix Grill Mix Platter of Tandoori Lamb Chops, Tandoori Chicken, Sheek Kebab and Chicken Tikka	£13.95
77. Tandoori Chicken Marinated with yoghurt & popular North Indian herbs cooked in clay oven	Full £13.95 Half £7.95
78. Chicken Tikka Main	£12.95
79. Tandoori King Prawn King Prawn Marinated with yoghurt & Indian herbs barbecue in clay oven	£13.95
80. Gurkhali Salmon Tikka Fresh Salmon Marinated with special Nepalese spice and grilled in clay oven	£14.95

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Biryani Dishes

81. Vegetable Biryani v Seasonal vegetables, basmati rice, cardamom, cinnamon, bay leaf, sultanas, roasted cashew nuts and saffron cooked together at low heat	£12.50
82. Chicken or Lamb Biryani Chicken or lamb, basmati rice, cardamom, cinnamon, bay leaf, sultanas, roasted cashew nuts and saffron cooked together at low heat	£13.50
83. Mt Gurkha Special Biryani Spiced Chicken, Lamb, King Prawns, Prawn Cooked with Almonds and Coriander	£15.50
84. King Prawn Biryani Cooked with Indian & Nepalese herbs	£15.50
85. Paneer Biryani	£12.95

Rice Dishes

86. Plain Rice Boiled basmati rice	£2.95
87. Pilau Rice Saffron flavoured basmati rice	£2.95
88. Mushroom Rice Pilau rice cooked with mushrooms	£3.95
89. Vegetable Rice Basmati rice cooked with vegetables	£3.95
90. Special Fried Rice Basmati rice fried with egg, green peas & wild mushrooms	£4.95
91. Lemon Rice South Indian lemon flavour mixed with curry leaves & mustard seed	£3.50
92. Egg Fried Rice Basmati rice fried with egg	£3.95
93. Jeera Rice Rice cooked in cumin seed	£3.95
94. Coconut Rice	£3.95

Naan & Roti

95. Plain Naan	£2.75
96. Keema Naan Bread stuffed with spicy mince meat	£2.95
97. Peshwari Naan Bread stuffed with coconut & raisins	£2.95
98. Garlic Naan	£2.95
99. Cheese Naan	£2.95
100. Onion Kulcha Stuffed with marinated onions	£2.95
101. Plain Paratha Buttered & layered whole wheat bread	£2.50
102. Aloo Paratha	£2.95
103. Tandoori Roti / Chapati Popular Indian bread made from whole wheat flour	£2.50

Sundries

104. Chicken Nuggets & Fries	£8.95
105. Chicken Wrap & Chips with choice of sauce	£9.50
106. Chips	£3.50
107. Chilli Chips	£3.50

Welcome to the Mount Gurkha Spice which lies in the heart of Long Eaton. Our aim is not only to provide the finest quality of food but also exceptional service and a relaxing atmosphere. We bring the best taste of Nepalese & Indian cuisine with modern twist on the traditional method. The dishes are very elegant which awakens your sense of taste.

We are proud of our hand picked chefs, who have devoted their life cooking & developing finest Nepalese & Indian cuisine in India, Dubai & England. All our team have more than 25 years experience in hospitality.

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Our Philosophy is to provide quality food
exceptional service & outstanding value

Mount
Gurkha
Spice
Authentic Nepalese & Indian Cuisine



OPEN 6 DAYS: Tuesday - Saturday: 5pm - 11pm
Sunday: 5pm - 10pm

15% OFF
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We provide Outside Catering for Private Functions, Weddings & Receptions

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www.mountgurkhaspice.com

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10% NHS & PUBLIC SERVICE DISCOUNT AVAILABLE

HOT DEAL

Order a delivery via our website www.mountgurkhaspice.com or via phone & receive FREE GURKHA BEER when you spend £50 or FREE BOTTLE OF WINE when you spend £70
Not applicable on Just Eat orders.

Starters

1. Poppadoms Plain or Spicy	£1.00
2. Pickle Tray	£3.50
3. Chicken/Lamb Momo/Veg Momo	£5.95
Dumpling served with tomato chutney - most popular Nepalese appetizer (Please allow minimum 20 minutes to serve).	
4. Gurkhalli Soup	£5.95
Home made meat dumpling soup with flavour of spring onions, mushroom & soya sauce (Please allow minimum 20 minutes to serve).	
5. Manchurian v	£5.50
Crispy vegetable pakoras, pan-fried with touch of garlic, ginger, spring onions, coriander & balsamic vinegar.	
6. Sheek Kabab	£5.95
Minced meat cooked with selected spices and herbs baked in a Tandoori oven.	
7. Chicken or Lamb Tikka	£5.95
Chicken or lamb marinated with yogurt mixed Nepalese herbs baked in a tandoori oven.	
8. Gurkhalli Tikka	£5.95
Breast of chicken tikka marinated with spices, garlic, ginger, soft cheese & baked in a tandoori oven.	
9. Prawn Puri	£5.95
Prawns cooked with Nepalese spices & served with deep fried bread puri.	
10. Chilli Chicken	£5.95
Marinated chicken tikka, pan-fried with capsicums, onion, garlic & green chilli.	
11. Gurkhalli Chilli Paneer v	£5.95
Pan fried homemade cottage cheese with mix peppers, onions, garlic, ginger & fresh green chillies.	
12. Tandoori Lamb Chops	£6.25
Beautifully marinated lamb chops cooked in tandoori oven served with chefs special fresh mints chutney.	
13. Chilli King Prawn	£6.95
Pan-fried marinated king prawn cooked with fresh mix peppers, green chilli, garlic & spring onions.	
14. Gurkhalli's Fish Cake	£5.95
Crusted salmon with mix pepper, potatoes, herbs & spices, served with mint chutney.	
15. Chilli Garlic Mushroom	£5.95
Fresh mushroom sauteed with fresh garlic, ginger & spring onions.	
16. Gurkhalli Salmon Tikka	£6.95
Fresh salmon marinated with special Nepalese spices & barbecue in the clay oven.	
17. Mixed Starter	£6.95
Lamb chop, chicken tikka, tandoori king prawn, salmon tikka.	
18. Chicken Tikka Hariyali	£5.95
Marinated with mint, coriander mixed with Himalayan herbs.	
19. Tandoori Chicken Starter	£5.95
Marinated with yoghurt & popular North Indian herbs cooked in clay oven.	
20. Chilli Fish	£5.95
Marinated fish pan fried with capsicums, onions, garlic & green chillies.	
21. Fish Finger	£5.95
Homemade tilapia fish fingers served with mint sauce	

Mild

Medium

Hot

Very Hot

22. Soya Chilli v	£5.95
Marinated soya curls pan fried with capsicums, onion, garlic & green chillies.	

23. Lamb Samosa	£5.95
Triangular pastry stuffed with a blend of minced lamb & medium spice served with tamarind chutney.	

24. Veg Samosa v	£5.95
Triangular pastry stuffed with a blend of potatoes, vegetables & medium spice served with tamarind chutney.	

25. Onion Bhaji v	£5.50
Sliced onions mixed with light spices, herbs and gram flour and deep fried. Served with tamarind chutney.	

Chef's Recommendation (Nepalese Dishes)

26. Keema Matar	£11.95
Minced meat cooked with peas and ground spices.	

27. Nepalese Hansh Bhutwa	£11.95
Barbecue breast of duck cooked with Himalayan herbs spices & spring onions.	

28. Khola Ko Machha	£11.95
Marinated fish cooked with mustard, touch of garlic, ginger and coconut milk. (Special recipe from chefs village taught by his grandmother).	

29. Chatti Kukhura	£11.50
Chicken cooked with fresh mushroom green peas chef special spices flavoured with green herbs.	

30. Lamb Bhutuwa	£11.95
Boneless lamb cooked with Nepalese herbs spices & spring onions.	

31. Lasuni Kukhura Khursani	£11.50
Tender pieces of chicken cooked with fresh green chilli and garlic.	

32. Mt Gurkha Special Karahi	£13.50
Mixture of barbecued lamb, chicken, prawn cooked with tomatoes capsicum & coriander leaves in medium spice with red wine tossed in an iron wok.	

33. Chicken Chilli Masala	£11.50
Barbecued Chicken cooked in Nepalese spices with creamy masala sauce.	

34. Aloo Masu	£11.95
Potato and lamb cooked with Nepalese spices and herbs.	

35. Chicken Bhutwa	£11.50
Boneless chicken cooked with Nepalese herbs spices & spring onions.	

36. Khasi Ko Khutta	£16.50
Slow cooked Lamb shank on the bone with Nepalese herbs own blended sauce served with naan and pilau rice.	

37. King Prawn Malabar	£16.50
King prawn cooked with malabar spices coconut milk served with naan and pilau rice.	

38. Mt Gurkha Special King Prawn	£16.50
King prawn cooked with chefs special creamy mild sauce served with naan and pilau rice.	

Main Dishes

a. Chicken	£11.50
b. Lamb	£11.95
c. Prawn	£11.95
d. King Prawn	£14.50
e. Mixed Veg v	£10.95
f. Paneer	£10.95
g. Soya Curls	£10.95

39. Hariyali	£
Cooked with fresh mints ,spring onions and Nepalese spice & spring onion.	

40. Gurkhali	£
Nepalese herbs cooked with yoghurt & green chillies.	

41. Curry	£
Medium Cooked in medium curry sauce.	

42. Madras	£
Hot A fairly hot curry with a dark red thick sauce.	

43. Vindaloo	£
Very Hot!! Very hot curry cooked with potatoes.	

44. Phall	£
Extremely Hot Cooked in extremely hot curry sauce.	

45. Balti	£
Curry cooked in chef made special balti sauce.	

46. Achari	£
North Indian dish cooked with combination of spices & pickles with smoky aromas.	

47. Malabar	£
Kerala style curry cooked with coconut milk & curry leaves.	

48. Pathia	£
Medium hot curry cooked with sweet & sour sauce.	

49. Korma	£
Cooked with coconut in very mild creamy sauce.	

50. Bhuna	£
Cooked With Special Medium Spicy Sauce.	

51. Sag	£
Medium spiced, cooked with spinach.	

52. Methi	£
Fenugreek leaves cooked with spices and yoghurt.	

53. Rogan	£
A Recipe From North India, Medium Spiced, Cooked With Tomatoes and Indian Herbs.	

54. Dhansak	£
Lentils cooked with sweet and sour sauce.	

55. Jalfrazi	£
Cooked With Peppers, Onions, Green Chillies And Special Herbs Reasonably Hot!	

56. Dopiaza	£
Medium spiced cooked with extra onion.	

57. Karahi	£
Cooked With Fresh Tomatoes, Mix Peppers, Coriander Leaves and Tossed In An Iron wok.	

58. Pasanda	£
Cooked with red wine in creamy sauce garnished with nuts and fragrant spicy mild sauce.	

59. Makhani	£
Famous creamy mild Indian dish touched with Ghee.	

60. Tikka Masala	£
Cooked in butter, ground almonds, fresh cream and chef's special masala sauce.	

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Gurkha
 Spice

Some of our ingredients & dishes may contain nuts or traces of nuts please advise a member of staff of any food allergies you may have