



Food & Drinks Menu

Starters

1. Steam Momo (5 pieces) - £4.95

a). Pork b) Lamb c) Chicken

Coated in plain flour pasta, pork, lamb or chicken minced marinated with Himalaya herbs, onion, shallot, coriander leaves, ginger, garlic, served with homemade pickle.

2. Sekuwa - £4.95

Cube lamb char grilled in clay oven and marinated with ginger, garlic, Fennel seeds, himalayan herbs served with salad, tomato, sesame seeds sauce.

3. Chhoila - £4.95

Chicken

Char-grilled slices of chicken seasoned with Nepalese herbs, chilly & mustard oil
Served with salad, tomato & mint sauce. (Served Cold)

4. Kalamari - £5.50

Strip squid marinated with Nepalese herbs, coated bread crumb.
Served with tomato & Mint sauce.

5. Chyau Fry - £4.45

Fry Oyster Mushroom Coated with bread crumb. Served with salad, Mint & tomato sauce.

6. Singada (Vegetable Samosa) - £3.95

Stuffed in potato, garden peas, onion, ginger & garlic.
Served with salad, tamarind, mint sauce & yoghurt.

7. Khasi Jheer - £4.95

Minced lamb marinated with ginger, garlic, coriander leaves, onion & himalayan herbs.
Served with salad, tomato & mint sauce.

8. Vegetable Chhoila - £3.95

Cooked soybean & Mushroom with onion, tomato, green chilli, ginger, garlic,
served with hariyo achar (green sauce) served cold.

9. Alu Chops - £3.95

Mashed potatoes mixed with garden peas, onion, ginger, garlic & herbs covered in golden bread crumbs deep fried.
Served with Tamarind, Mint sauce and Yoghurt.

10. Chatpate - £3.49

Puffed rice, beaten rice mixed with onion, coriander leaves, mint, green chilli,
pomegranate served cold.

11. Machha Poleko - £4.95

Tender salmon spiced in an exotic Eastern Nepalese marinated style then char grilled
served with salad Mint & tomato sauce.

12. Harin Poleko (Venison) - £6.95

Boneless piece of Venison marinated in traditional Nepalese herbs, spiced BBQ in clay oven.
Served with salad, Tomato & Mint sauce.

 = Mild  = Medium  = Hot

13. Gorkhali Hass - £4.95 🌶️

Pieces of Duck breast marinated with garlic, ginger & Nepalese spices then BBQ in clay oven.
Served with tomato, onion, mint, coriander leaves & tomato sauce.

14. Tilmil Jhinga (Prawn) - £5.95 🌶️

Slow pan-fried king prawn cooked in garlic, spring onion & mix peppers with tingling sauce served with salad.

15. Pyaji - £3.49 🌶️

Deep fried Onion, potato, green chilli, coriander, spring onion, zinger, garlic, gram & flour.
Served with tamarind & Mint sauce.

Main Course

16. Bhojanalaya Curry 🌶️🌶️

Highway style curry with tomato, onion in fine gravy, mixed with; tomato, onion, pepper served in medium hot.

a) Lamb – £8.95 b) Chicken - £8.49 c) Fish – £8.49 d) King prawn - £11.95

17. Timur Piro Special 🌶️🌶️🌶️

Slow cooked meat with fine gravy served in medium hot with twist of fresh fenugreek leaf & schzwan pepper.

a) Chicken - £8.50 b) Lamb - £8.95

18. Chicken Himalayan - £8.95 🌶️

Cubes of chicken cooked with Himalayan herbs (Aromatic Himalaya Garlic leaf, Allium-hypsistum stearn) served with fine sauce of tomato & onion.

19. Dharane Kukhura - £8.49 🌶️🌶️

It is a typical Nepalese style chicken curry cooked in onion and tomato sauce with a touch of yoghurt, mustard seeds & fresh herbs.

20. Dharane Bangoor - £ 8.95 🌶️🌶️

It is a typical Nepalese style pork curry cooked in onion and tomato sauce with a touch of yoghurt, mustard seeds & fresh herbs.

21. Lasun piro Harin - £11.95 🌶️🌶️

Chargrilled Venison cooked in Garlic, tomato & onion gravy.

22. Dansak 🌶️🌶️

Typical Parsi style lentil curry with slightly sweet and sour sauce served with plain or pilau rice

a) Chicken - £10.95 b) Lamb - £11.95 c) King Prawn - £13.95

23. Kukhurako Ledo - £8.95 🌶️

Typical Nepalese style chicken breast cubes cooked in char grilled and mixed with Nepalese style sauce.

24. Khasiko Ledobedo - £8.95 🌶️

Cubes of boneless lamb cooked in tomato, onion and pepper curry sauce.

25. Pahadi khukura - £8.95 🌶️

Cubes of boneless chicken breast cooked in onion and tomato sauce with a touch of yoghurt and coconut milk.

26. Pokhrelī Kukhura - £9.49 🌶️

Chargrilled chicken cooked in tomato & onion fine gravy with mix peppers, spring onion in a touch of coconut milk & curry leaf.

27. Sahi Chicken - £9.95

Cubes of chargrilled chicken mixed with Sahi gravy which contains lemon grass, Nepalese herbs, coconut milk and nuts.

28. Chilli Dry Fry 🌶️🌶️🌶️

Coated with plain flour except chicken deep fried with tomato, pepper, onion, garlic, ginger and green chilli. Served with tomato ketchup and chilli sauce. (Chargrilled chicken slice)

a) Chicken - £9.95 b) Prawn - £10.95 c) Paneer - £9.49

29. Korma

Tender pieces of cubes chicken or lamb chicken cooked in creamy sauce with nuts and coconut milk.

a) King Prawn - £11.95 b) Lamb - £9.95 c) Chicken - £9.45

30. Saag Dishes 🌶️

Typical Nepalese style spinach served with your choice of meat.

a) King Prawn - £11.95 b) Lamb - £9.95 c) Pork - £8.95 d) Chicken - £8.49

31. Terai Khasi - £8.95 🌶️🌶️🌶️

Famous Terai Nepalese spicy lamb dish mixed with different herbs & spices with a touch of coconut milk.

32. Lamb Xacutic- £8.95 🌶️🌶️

Lamb cooked with roasted aromatic, fennel seeds, cloves, star anise, black pepper & various tingling spices in tomato sauce in touch of coconut milk.

33. Chana bhindi Tarkari - £7.95 * 🌶️

Chargrilled lamb cooked in yoghurt, capsicum, onion and Nepalese herbs.

34. Kerau Paneer - £8.49

Cubes of cottage cheese and garden peas cooked in fine tomato, onion and ledo sauce.

Sea Foods

35. Khursani Jhinge - £11.95 🌶️🌶️

Tingling combination of King prawn in a special sauce, tomato, chilli, onion, mix pepper, lemon & herbs. (Guaranteed to tingle even the most tried tastebuds).

36. Phewa Prawn - £11.95 🌶️

King prawn cooked in a sauce of onion, pepper, tomato, coconut milk, ginger, capsicum and curry leaf.

37. Rupako Rani - £8.49 🌶️

Tilapia or White Pangasius fish cooked in mustard, curry leaves, tomato, ginger & garlic in a typical Nepalese style.

38. Salmon Curry - £8.95 🌶️

Salmon's Tender cubes cooked in typical a Nepalese style with curry sauce, ginger, garlic, onion, tomato and pepper.

39. Sea Food Mismas - £10.95 🌶️

King prawn, scallops and shrimps cooked with ginger, garlic, coconut milk, curry leaf, mustard seeds and lemon grass.

Tandoori Dishes (Clay Oven)

40. Poleko Paneer - £9.15 🌶️🌶️

Cottage cheese marinated with ginger, garlic, fennel seeds, ajwain & yoghurt. Served with salad.

41. Kukhura Tikka - £8.95

Tender chicken pieces marinated with yoghurt and Himalayan herbs served with salad.

42. Tandoori Chicken - £9.49 🌶️🌶️

Chicken on bone marinated with special Himalayan spices and roasted in a clay oven. This flavour is found in South Terai region of Nepal.

43. Chicken Shaslik - £9.95 🌶️🌶️

Tandoori chicken pieces marinated in yoghurt, fresh mix herbs & spices. This flavour is found in inner Terai region of Nepal.

44. Barbecue Prawn - £12.95 🌶️🌶️

King prawn marinated with roasted Himalayan spices in a char-coal oven served with salad & Sauce.

45. Sunkoshi Salmon - £12.95 🌶️

Marinated Salmon kept overnight with fresh dill, lemon salt, mustard paste, yoghurt and Himalayan spices. Served with jeera alu, garden peas and salad.

46. Ayo Gorkhali Special - £14.49 🌶️🌶️🌶️

A tasteful selection from lamb, chicken, king prawn & salmon marinated in Himalayan spices. Perfect for meat and fish lovers.

Chef Special

47. Himalayan Khasi - £11.95

Chargrilled Cubes of boneless lamb cooked with Nepalese herbs with tomato, pepper and onion. Served with dill rice & salad.

48. Lamb Bhutwa - £12.95

Slow pan fry lamb cubes with thick gravy of tomato & onion served with rumali roti & salad.

49. Ropako Hans - £12.95

Diced pieces of duck breast marinated in a mix of spicy Himalayan spices and cooked in oven char grilled. Served with chef's special sauce, dill rice, jeer alu and salad.

50. Khasi Khutte (Lamb shank) - £12.95

Lamb shank cooked in various Himalayan spices. Served with cumin, potato & dill rice.

51. Dal Bhat Masu (Veg & Non-Veg)

A traditional Nepalese set-meal.

Veg: Jhaneko dal, saag alu, fresh vegetable, salad and achar (pickle) and rice of your choice.

Non-Veg: Served with lamb bhutwa, pahadi khukura, poleko masu, achar (pickle), salad & rice of your choice.

a) Non-Veg: £13.49 b) Veg: £11.95

52. Poleko Harin (Tandoori Venison) - £ 13.25

Chargrilled venison marinated in chef's special spicy Himalayan spices. Served with broccoli, salad, tomato rice and chefs special sauce.

53. Sea Bass - £12.95

Pan-fried sea bass marinated with mustard, lemon & olive oil served with samphire, alu jeera, dill rice & chefs special sauce.

54. Manang Duck - £12.95

Stir-fried Sliced Duck breast cooked with ginger, garlic, black pepper, tomato, onion, capsicum & lemon grass.

55. Mismas Masu - £13.45

Tender mixed boneless chicken, king prawn & lamb cooked in clay oven. Served with pilau rice, salad, broccoli and special chef sauce.

Kids Menu

56. Chicken Nuggets & Chips - £5.95

Deep fried chicken nuggets and chips served with baby nan & kids salad.

57. Kathmandu Chicken - £6.15

Inner breast chicken simmered in malai sauce, cream and honey.
Served with chips and kid's salad.

58. Mini Paneer Shaslik - £4.95

Marinated cottage cheese cooked in clay oven. Served with baby nan & kid's salad.

59. Omelette & Chips - £5.50

Three pieces of eggs Omelette & chips served with salad.

Side Dishes

60. Aloo Jeera - £3.95

Cubes of potato cooked with various mixed authentic Nepalese spices.

61. Saag Aloo - £3.95

Cubes of potato and spinach cooked with various mixed authentic Nepalese spices.

62. Kerau Paneer - £4.49

Cubes of cottage cheese and garden peas cooked in fine blend of Chefs special sauce.

63. Baigun & Chana - £3.95

Cubes of Aubergine and chick peas cooked in fine blend of Chefs special sauce.

64. Alu & Gobi - £3.95

Cubes of potato and cauliflower cooked in fine blend of Chefs special sauce.

65. Vindiko Tarkari - £4.49

Cubes of okra cooked in fine blend of Chefs special sauce.

66. Aloo Dam - £3.95

Cubes of potato cooked in fine blend of Chefs special sauce.

67. Aloo Tama Bodi - £4.49

Cubes of potato, slice bamboo shoot and black eye beans cooked in fine blend of Chefs special sauce.

68. Chanako Tarkari - £3.45

Chick peas cooked in fine blend of Chefs special sauce.

 = Mild  = Medium  = Hot

69. Hariyo Pariyo - £3.95

Mixed green vegetables, broccoli and spinach & peas with onion-tomato sauce.

70. Jimbu Dal - £3.49

Typical Nepalese lentil blended with Nepalese herbs

71. Chyauko Tarkari (Mushroom Curry) - £3.95

Slices of Mushroom cooked in ledo sauce with mix Pepper.

72. French Fries (Big portion on Plate) – £3.50

Nan & Roti

71. Plain Nan - £2.00

Self-rising flour mixed with eggs, milk, salt & sugar.

72. Garlic Nan - £2.50

Self-rising flour mixed with eggs, milk, salt, sugar, garlic & coriander leaf.

73. Cheese Nan - £2.95 🌶️

Self-rising flour and mixed with eggs, milk, salt, sugar, spring onion, green chilli, garlic and coriander leaf.

74. Vegetable Kulcha - £2.95 🌶️

Self-rising flour and mixed with eggs, milk, salt, sugar, potato, mix vegetable, spring onion, green chilli, garlic and coriander leaf

75. Rumali Roti - £2.50

Iranian traditional flat bread. Chapati flour, plain flour mixed with egg, milk, sugar & salt.

76. Bread Selection - £3.95 🌶️

Combination of plain nan, veg kulcha and plain paratha.

77. Nepali Roti - £1.95

Chapati flour, plain flour mixed with egg, milk, sugar & salt.

78. Pudina Paratha - £2.50

Chapati flour, plain flour mixed with Mint, egg, milk, sugar & salt.

Rice

79. Sada Bhuja - £2.50

A bowl of Steam Plain Rice.

80. Chyau Bhat - £2.95

Combination of mushroom and mix vegetable fried Rice.

81. Pilau Rice - £2.95

Basmati rice cooked in ghee, black cumin, cinnamon, bay leaf, green cardamom, black cardamom, clove, black pepper, salt and sugar.

82. Dill rice - £2.95

Combination of pilau rice and dill leaf.

Biryani

83. Most popular dishes from south of Nepal cooked in copper pan in slow heat.

Basmati rice, milk, ghee, black cumin, green cardamom, black cardamom, cloves, ginger, garlic, kasurimethi and saffron.

a) Lamb - £10.95 b) Fish - £9.95 c) Chicken - £9.95 d) King Prawn - £11.95



Nepali Chow-Chow

84. Sabji Chow-Chow - £5.45

Shallow fried noodles mixed with mix vegetables.

85. Chicken Chow-Chow - £6.45

Shallow fried noodles mixed with chicken and vegetables.

86. Mixmax Chow-Chow - £6.95

Shallow fried noodles mixed with chicken, lamb, shrimp and vegetables.

Sweet Menu

87. Kheer (Pudding) - £3.95

Rice pudding mixed with fresh vanilla. Served with vanilla ice cream

88. Dessert Platter - £4.95

Platter consists of Gulab jamun, pieces of raspberry & scoop of vanilla ice-cream.

89. Vanilla Ice-cream - £2.95

Scoop of vanilla Ice-cream served with chocolate sauce and popcorn.

90. Strawberry Ice-cream - £2.95

Scoop of Ice-cream served with strawberry comfort & popcorn.



Nepali Menu

91. PER PERSON - £17.95 (Minimum of 3)

STARTER- Pork bhutwa, lamb bhutwa, momo, vegetable chhoila, samosa, salad & achar (pickle).

MAIN COURSE (SHARING) - Pork bhutwa, Lamb curry and Butter Chicken.

SIDE DISHES (SHARING) – Alu palak, mixmax sabji, dal, plain rice, pilau rice & nan.

DESSERT - Kheer or Ice Cream.



Party Menu

**Three Course - £24.95 PP
(6 or more Customers Only)**

Starter

Momo, chicken chhoila, pyaji, lamb jheer, kalamari. Served with mini set salad.

Main Course

Kukhurako tikka, Himali khasi, Poleko salmon, bhojanalaya curry Chicken & khursani jhinge.

Side Dishes

Palak, paneer & alu jeera.

Rice

Plain rice & Dill rice.

Dessert

Kheer (rice pudding) with vanilla ice-cream
or
Gulab jamun with chocolate sauce.

GORKHALI

Drinks

Spirits (single)

Gordon's Dry Gin £2.50
Smirnoff Vodka £2.50
Bacardi £2.50
Famous Grouse £2.50
Jack Daniels £2.95
Irish Whiskey £2.95
Southern Comfort £2.50
Malibu £2.50
Archers £2.50

Beer / Lager

Gurkha Large £4.60
Cobra Large £4.60
Magners Irish Cider £4.60
Tiger Large £4.60
Budweiser Large £4.60

Soft Drinks

Lemonade PINT £2.50
Coke PINT £2.50
Diet Coke PINT £2.50
J2O Orange & Passionfruit, Apple & Mango £2.50
Mineral Water 500ml (bottle £1.50)
Schweppes Slimline Tonic Water 125ml (bottle £1.50)
Sparkling Water £1.95
Tonic water PINT £2.50
Soda water PINT £2.50

Fruit Juice Glass

Pineapple 250ml £2.25
Orange 250ml £2.25
Apple 250ml £2.25
Cranberry 250ml £2.25

Wines

Prosecco

MARTINI PROSECCO D.O.C. EXTRA DRY - £19.95

Fresh every day, using glera grapes, harvested in the prosecco doc area. This sparkling wine has the scent of ripe peach and crisp green apples. Its flavour is refreshing, dry and fruity.

Red Wines

CHATEAUNEUF-DU-PAPE - £29.95

A Strapping big deep coloured red wine with intense spicy food flavour. There is a great balance between fruits (cherries, black plums, ripe black berries and the clean nuances coming from the woods. (clove, pepper vanilla and coconut).

CAMPO VIEJO RIOJA - £24.95

Ruby red coloured wine with a golden rim. There is a great balance between the fruits (cherries, black plums, ripe black berries and the clean nuances coming from the woods. (clove, pepper vanilla and coconut).

SCENIC RIDGE SHIRAZ WINE OF AUSTRALIA - £19.95

A ripe rugged wine with mouthful of spicy black berries fruits and a touch of eucalyptus vanilla oak.

SAN ANDRES MERLOT CHILE - £17.95

A light fruity wine with a delightful bouet and a good depth if flavours perfect with all meats.

MARCEL HUBERT RED - £16.95

A light red wine with plenty of jammy fruits and a smooth finish.
175 ml £4.25 250ml £5.95

TRIVENTO ARGENTINA MALBEC - £18.75

Plum and raspberry flavours combined elegantly with vanilla notes from the oak.
Well balanced exhibiting sweet tannish and a velvety finish.
175ml £4.25 250ml £5.95

White Wines

HENRI LA FONTAINE CHABLIS - £24.95

Pale yellow wine with green tints. This Chablis has typical steely, mineral aromas and a hint of butter. Crisp and finty, perfect with prawns, salmon and smoked fish. Served in chill.
12.5% Vol 75cl

JACOB'S CREEK AUSTRALIA CHARDONNAY - £18.95

A medium bodied wine with attractive lemon, ripe peach, melon and subtle oak flavours.
Enjoy on its own or with grilled vegetables, fish or chicken.
12.8% Vol 750ml

WAIPAPA BAY MARLBOROUGH SAUVIGNON BLANC NEW ZEALAND - £24.95

This delightful Sauvignon Blanc is made from grapes grown in the north eastern coastal region of Marlborough. It showcases the skill and passion of the producer with its intense aromas of gooseberry, grapefruit and passion fruit, beautifully balanced with crisp aromatic flavours and hints of citrus. Delicious with shellfish, chicken, grilled vegetable dishes and fresh green salads.
12.5%Vol 75cl

MARLBOROUGH SAUVIGNON BLANC NEW ZEALAND - £18.95

Complex aromas of white stone fruits with characteristic blackcurrant leaf give way to full flavours of lime drizzled nectarine and an intriguingly soft texture. The finish is long and thoughtful as would be expected from such an outstanding Marlborough Sauvignon. 13%Vol 75cl.

ECHO FALLS CHILE SAUVIGNON BLANC - £18.95

Refreshing, Crisp, Citrus & Fruity. Fresh clean light and dry. This wine has good herbaceous sauvignon blanc character. 13%Vol 750cl.

VILLA MARIA NEW ZEALAND Pinot Grigio - £26.95

A leader in sustainability, innovation and quality, our family winery is recognised as an icon in the New Zealand wine industry. This wine is approachable and food friendly with spicy aromas and ripe pear flavours. Enjoy this with seafood and meats.

MARCEL HUBERT MEDIUM DRY WHITE - £16.95

An attractive pale gold coloured medium dry white with lemony aromas, balancing acidity and a good clean finish. Serve lightly chilled on its own or with chicken, white fish or summer salads. 11.5%Vol 75cl. 250ml, 175ml.

MARCEL HUBERT DRY WHITE - £16.95

A vibrant white that really over delivers for the price. Bright and aromatic with peach, citrus and passion fruit flavours. Try it with chicken, summer salads and white fish. 11.5% Vol 75cl. 250ml, 175ml.

Himalayan Wines

HIMALAYAN RED TEMPRANILLO SPAIN - £14.95

Himalayan red wine is specially produced to compliment Asian cuisines, made from a selection of premium Tempranillo grapes aged three months in American oak barrels, cherry red in colour with fruity and spicy aromas, with a round persistent finish. 13%Vol 75cl. 175ml £4.00 & 250ml £5.50

HIMALAYAN WHITE CHARDONNAY VIURA SPAIN - £14.95

Himalayan white wine is specially produced to complement Asian cuisines with combination grapes of Chardonnay Viura, giving a superb fruity wine with notes of lemon, pineapple, and grapefruit along with strong hints of chamomile and Jasmine. 11.5%Vol 75cl. 175ml £4.00 & 250ml £5.50

HIMALAYAN ROSE TEMPRANILLO SPAIN - £14.95

Himalayan Rose wine produce for Asian cuisines with Tempranillo grapes, giving it a raspberry pink colour, aromas of red fruits with nuances of cassis, raspberries and strawberries with balsamic hints. Accompanies well with fish, pasta, rice dishes and appetizers. 12.5%Vol 75cl. 175ml £4.00 250ml £5.50



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