



GURKHA VILLAGE

NEPALESE RESTAURANT & BAR

menu



Allergy awareness: Please ask member of our staff if you are allergic to any of the food and drink ingredients before you place an order.



Vegan options are available, please speak to member of staff while placing an order.

snacks

- | **Popadom / Chutney** (Mango, Mint, Mixed Pickle, Hot Sauce, Onion Salad) £1.25

starter

- Daal Soup V** £4.50

Homemade lentil soup. Sweet and sour, garnish with fresh coriander and a lemon wedge.

- Bara V** £4.95

Thick lentil pancake made with garlic, ginger & fresh herbs, served with green salad & mint sauce.

- Vegetable Puri V** £4.95

Crunchy pan-fried vegetables, potatoes, mushroom & baby sweetcorn.

Sweet & sour, served on puri bread.

- Vegetable Pakora or Onion Bhaji V ★** £4.95

Chopped potato, green beans, green peas, carrot & onion lightly spiced with herbs & spices, battered & deep fried, served with green salad & mint sauce.

- Lamb Adua Chops** £6.25

Lamb chops marinated with herb and spices cooked in tandoor. Served with green salad & mint sauce.

- Veg/Chicken/Lamb Momo ★** V £4.95 | C £4.95 | L £5.25

Homemade dumplings served with stone ground tomato chutney.

- King Prawn Puri** £6.75

Prawn cooked with tomato, herbs & spices. Sweet & sour served on puri bread.

- Chicken Chaat** £4.95

Tender pieces of chicken with cucumber, potatoes, cherry tomato, spring onion, yogurt & fresh herbs garnish with chaat masala. Served with green salad.

- Lamb Sekuwa** £6.75

Delicately marinated tender lamb garnish with fresh garlic, ginger, spring onion & red pepper.

Served with green salad.

- Chicken Choyala** £4.95

Tender breast of chicken with fresh spice & Himalayan herbs garnish with lemon juice & olive oil.

Served with green salad.

- Meat/Veg Samosa** M £4.95 | V £4.75

Lightly spiced meat or vegetables stuffed savory, deep fried served with green salad and mint sauce.

- Chicken Chili 🌶️🌶️🌶️ ★** £4.95

Tender pieces of chicken cooked with green chilli, capsicum, tomatoes, chopped onions, soy sauce, typical Nepalese herbs & spices. Garnished with spring onions, hot & spicy. Served with green salad.

- Khasi Keema Kebab** £4.95

Specially spiced lamb minced cooked in tandoor oven served with salad and mint sauce.

- Gurkha Tandoori Chicken (1/4 Chicken)** £4.95

1/4 Chicken cooked in Tandoor oven served with green salad and mint sauce.

- King Prawn Butterfly ★** £6.75

Large king prawn lightly marinated with herbs & spices, battered with rice flour then deep fried, served with mint sauce and green salad.

C - CHICKEN | V - VEGETARIAN | L - LAMB |

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chef's specialities

Chicken Lababdar ★	£10.95
Tandoori chicken tikka cooked with onion, tomatoes, Himalayan herbs and spices with a touch of cream. Medium.	
Gurkha Lamb Curry ★	£11.45
Tender lamb cooked with courgettes & medium hot Himalayan spices	
Chicken Jaljala 🌶🌶🌶	£10.95
Hot. Tender pieces of chicken cooked with fresh green chillies, garlic, spring onions, green & red peppers, herbs & spice.	
Gurkha Special Mixed Mash Karahi	£11.95
Mixture of the barbecued chicken, lamb, seekh kebab & prawn cooked with tomatoes, capsicum & coriander in medium spices & thick gravy.	
Chicken Bhutua/Lamb Bhutua	C £10.95/L £11.95
Medium hot. Your choice of succulent chicken or tender pieces of lamb cooked with tomato, fresh herbs & ginger sauce.	
Kadai Lamb	£11.95
Tender pieces of spring lamb cooked with capsicum, onion, tomatoes and green chillies, herbs and spices.	
Lamb Takatak	£11.95
Tender pieces of spring lamb cooked with herbs and spices and with thick gravy. Served medium.	
Shangrila Chicken ★	£10.95
Breast of chicken stuffed with dry fruits. Cooked with chef's special gravy. Very mild classic dish.	
Murgh Palak Tawa ★	£10.95
Tender pieces of chicken cooked with spinach, herbs and spices, curry leaves, red onion and garnished with ginger and tomatoes.	
Chicken Haryali	£10.95
Medium hot. Chicken cooked with fresh mint, spinach, pepper & coconut cream.	

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fish specialities

Tawa King Prawns	£14.95
King prawns cooked with thick gravy of tomatoes, onions, herbs, spices and a touch of cream.	
Seti Macha ★	£11.95
Monk fish cooked with sesame seeds, curry leaves & coconut milk.	
King Prawn Masala	£13.95
Tandoor king prawn cooked with tomato, almond powder, cream & fresh herb.	
King Prawn Bhutua	£13.95
Prawn cooked with fresh mushroom, tomato, Himalayan herbs & spices. Hot. Medium hot.	
Piro King Prawn 🌶️🌶️★	£13.95
Very hot. King prawn curry, cooked with green chilli, tomato, garlic, ginger, peppers & garnish with coriander. Traditional Nepalese way.	

street food specials

Chilli Momo - hot ★	C £10.95 V £10.95 L £11.95
Chilli toasted dumplings (lamb/chicken/ veg).	
Jhol Momo - medium to hot ★	C £10.95 V £10.95 L £11.95
Dumplings (lamb/veg/chicken) with spiced hot and sour soup.	
Thukpa - medium	C £10.95 V £10.95 L £11.95
Spiced hot and sour Noodles soup cooked with (chicken/veg/lamb).	
Malekhu Machha Meal - medium ★	£18.95
Filletted Sea Bass lightly spiced and pan fried served in a sizzler with exotic green salad with Pulao Rice or Naan (plain/garlic/sweet).	
Tandoori Chicken Wings - medium	£10.95
Spicy chicken wings served with exotic green salad.	
Chilli Paneer - hot ★	£10.95
Homemade cottage cheese toasted with chilli and spices.	

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tandoori dishes

All our tandoor dishes are marinated with yogurt, spices & fresh herbs. Served with freshly prepared exotic green salad & homemade mint sauce.

- Chicken Tikka ★** £10.95
Chicken breast marinated with yoghurt, mustard oil, ginger, garlic & fresh spice.
Cooked in tandoor oven.
- Gurkha Tandoori Mixed Grill Meal ★** £16.95
King prawn, tender lamb chops, chicken & keema kebab, marinated with herbs & spice. Cooked in tandoori oven. Accompanied with sweet naan or rice.
- Tandoori Chicken Meal** £13.95
Half chicken marinated with herbs and spices served with pulao rice and green salad.
- Tandoori King Prawn ★** £16.95
Lightly spiced giant king prawns cooked in tandoor served with green salad.
- Chicken/Lamb Shashlik** C £11.95 | L £12.95
Lamb or breast of chicken, pepper, onion & tomato, marinated with Nepalese spices & cooked in tandoor oven.
- Seti Salmon Meal** £17.95
Fresh salmon marinated in Himalayan herbs and spices, cooked in a clay oven.
Served with a choice of nan or rice and salad. Served medium hot.
- Tandoori Seabass Meal ★** £13.95
Whole fresh seabass marinated with herbs and spices, cooked in Tandoor and served with lemon rice and green salad.
- Paneer Tikka ★** £10.95
Home-made cottage cheese stuffed with mint flavoured pickle, cooked in a Tandoor, served with salad.

gurkha village biryani dishes

- Gurkha Mixed Vegetable Biryani V** £9.95
Seasonal mix vegetables cooked with aromatic herbs and spices served with vegetable sauce or raita.
- Royal Gurkha Biryani** £13.95
Lightly spiced king prawn cooked with saffron rice, served with vegetable sauce or raita.
- Gurkha Mixed Biryani ★** £11.95
Lightly marinated tender pieces of chicken and lamb, cooked with basmati rice, served with vegetable sauce or raita.
- C £10.95 | L £11.95
- Makhamali Tikka Biryani ★**
Medium spiced, cooked with aromatic basmati rice, served with served with vegetable sauce or raita.

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classic indian dishes

Chicken/Lamb Tikka Masala ★	C £9.75 L £10.25 King Prawn £13.95
Tender pieces of chicken or lamb cooked in mild masala sauce.	
Saag	C £9.75 L £10.25 King Prawn £13.95
Cooked with baby spinach. Medium spiced	
Jalfrezi 🌶️🌶️🌶️	C £9.75 L £10.25 King Prawn £13.95
Very hot dish cooked with fresh green chilli with aromatic spice.	
Kadai	C £10.95 L £11.95 King Prawn £13.95
Chicken cooked with onion, capsicum, green chillies & herbs.	
Madras 🌶️🌶️🌶️	C £9.75 L £10.25 King Prawn £13.95
Very hot. Curry cooked with red deggi mirch.	
Butter Chicken ★	£9.95
Tender breast of chicken cooked in tomato creamy sauce aromatic.	
Paneer Makhani V	£9.95
Homemade cottage cheese cooked with tomato & onion creamy sauce.	
Korma ★	C £9.75 L £10.25 King Prawn £13.95
Cooked in almond, coconut & tomato in creamy sauce.	
Matter Paneer	£9.95
Cottage cheese & garden peas cooked in medium hot masala sauce.	
Dansak	C £12.95 L £13.95
Cooked in a sweet & sour sauce with lentils served with basmati pilau rice.	
King Prawn Dansak	£14.95
Cooked in a sweet & sour sauce with lentils served with rice.	

noodle dishes

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

Chicken Chau Chau ★	£10.95
Medium spiced chicken noodles stirred fried with cabbage, carrots, onions, peppers and soy sauce.	
Vegetable Chau Chau V	£9.95
Cooked with seasonal mix vegetables.	
Mixed Noodles	£11.95
Cooked with king prawns, chicken and seasonal mixed vegetables.	

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vegetable specialities

All our house special vegetable dishes are prepared traditionally. All vegetables are carefully selected & processed on the premises. All dishes are lightly spiced & crispy. **Vegan options available, please speak to member of staff.**

Main £8.95 | Side £5.95

Gurkha Vegetable Bahar ★

Fresh Seasonal mix vegetable cooked with herb and spices touched with fresh cream - mild.

Annapurna Vegetables

Fresh Seasonal mix vegetables cooked with herb and spices - medium.

Aloo Bodi Tama

Medium hot. Bamboo shoot, potatoes, black-eyed beans cooked with fresh tomato & spice.

Gurkha Paneer Palungo ★

Homemade cottage cheese, baby spinach cooked with tomato, lightly spiced, medium hot.

Kwati Masala

Medium hot. Red beans, black eyed beans & potato, cooked with fresh herbs & spice. Garnish with fresh lemon juice. A festive specialty from Nepal.

Piro Tarkari

Very hot. Fresh seasonal vegetable cooked with spice & green chilli & herbs.

Katar Tarkari ★

Green jack fruit cooked with cumin seeds, fresh ground herbs & simply spiced with yogurt.

Palungo Aloo

Baby potato & fresh spinach cooked with garlic, herbs & spice.

Chilli Mushroom ★

Mushroom cooked in green chilli & spices.

Aloo Bhanta

Baby potato cooked with aubergine & spices. Medium hot.

Aloo Daam

Baby potato & green peas cooked with red onions & red chilli.

Aloo Cauli

Potato & cauliflower cooked in a medium hot onion & tomato sauce.

Bhindi Fry

Baby ladies finger cooked with onion, tomato & fresh herbs.

Chana Masala ★

Chickpeas cooked in mild masala sauce.

Daal/ Daal Fry

Fry thick lentils with garlic, cumin, herbs & spices.

Vegetable Korma

rice or naan

Leek & Mushroom Rice V	£3.50	Garlic Naan	£3.25
Mixed Vegetable Rice V	£3.50	Keema Naan	£3.75
Keema Rice	£3.75	Stuffed mince meat	
Basmati rice fried with minced meat		Cheese Naan	£3.75
Egg Fried Rice	£3.50	Kulcha Naan	£3.75
Pilau Rice	£3.25	Stuffed Mixed Vegetables	
Plain Rice	£2.95	Paratha	£3.75
Peas Pilau Rice	£3.50	Pan fried leavened bread	
Lemon Rice	£3.50	Tandoori Roti	£2.95
Butter Naan	£3.25	Chapati	£2.75
Sweet Naan	£3.25	Aloo Kulcha	£3.75
Stuffed with almond & coconut		Paneer Kulcha	£3.75
Naan	£2.95		

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three course set meal - £17.95pp

Choose one from each section.

starter

Dal Soup

Vegetable Samosa V

Vegetable Pakora or Onion Bhaji V ★

Vegetable Momo V ★

Vegetable dumplings served with momo chutney - Medium

Aloo Chilli V 🌶️🌶️★

Potatoes with chilli spice - Very hot

Chicken Chaat

Chicken Chilli 🌶️🌶️ - Very hot

Chicken Momo

Chicken dumplings served with special momo chutney - Medium

main dish

Gurkha Vegetable Bahar V ★

Selected seasonal mixed vegetables cooked in a mild authentic sauce

Vegetable Korma V

Katar Tarkari

Green jackfruit cooked with aromatic herbs and spices

Chicken Jaljala 🌶️🌶️

Very hot delicious Nepalese style chicken curry

Gurkha Lamb Curry ★

Tender lamb cooked with courgettes & medium hot Himalayan spices

Chicken / Lamb Madras 🌶️🌶️★

Chicken / Lamb Korma ★

Chicken Tikka Masala

rice or naan

Boiled Rice

Pilau Rice ★

Naan

Garlic Naan

Sweet Naan

desserts

**can be replaced with
extra rice or naan.**

Lassi ★

Kulf

Gulab Jamun

Discounts and special offers are not available with the set menu.

express lunch menu

Served 12pm - 14:30pm (Monday-Friday)

Noodles Veg/ Chicken	£6.95/ £7.95
Noodles cooked with veg or chicken, light and subtle use of spices.	
Fish & Chips	£7.95
Battered and deep fried cod fish fillets served with homemade chips and dips.	
Singada (3Pcs)	£6.25
Nepalese style vegetable pastry served with green salad and chutney.	
Samosa Chaat	£6.95
Mashed veg samosa mixed with lightly spiced chickpeas and yogurt, Nepalese style.	
Fried Rice Chicken/ Egg	£6.95
Basmati rice fried with chicken or veg or egg.	
Momo Chicken/Veg/Lamb (8Pcs)	£7.95
Lightly spiced Nepalese style dumplings served with momo chutney.	
Curry and Rice with Korma/Masala/madras sauce	£7.95
Chicken or lamb cooked with your choice of sauce, Korma/tikka Masala/madras, served with basmati pilau rice.	
Smoothies to accompany lunch menu	£ 3.25
Mango - Plain - Sweet - Salted	

we kindly advise you to place an order in advance if you are concerned about the time.

Discounts and special offers not valid with this menu.

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* children's menu *

Chicken Nuggets with Chips	£6.75
Fish Finger with Chips	£6.75
Chips	£2.95
Chicken Korma with Rice	£6.95
Chicken Tikka Masala with Rice	£6.95
Chicken Noodles	£6.95
Vegetable Noodles	£6.95

bar tariff

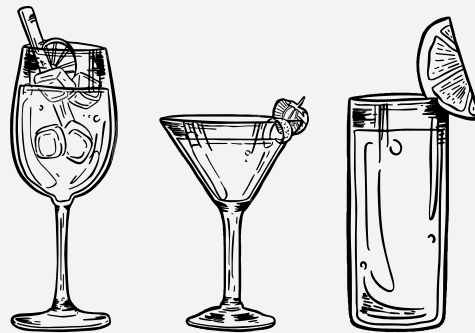
BEERS AND LAGERS	PINT	1/2 PINT
BIRRA MORETTI ★	£4.95	£2.50
COBRA	£4.95	£2.50
FOSTERS	£3.95	£2.00
DOOM BAR	£4.25	£2.25
CIDER	£3.95	£2.00
GUINNESS SURGER	£4.25	

BOTTLED DRINKS	PRICE
PERONI	£3.50
CRABBIE'S	£4.75
KOPPABERG	£4.75
GINGER BEER	£2.95
GURKHA BEER 660ML ★	£4.95
HOBGOBLIN BTL	£4.75
NON-ALCOHOLIC BEER	£3.50
LARGE COBRA	£5.25

SUNDRIES & SNACKS £1.00

DRY/ROASTED/SALTED/HONEY

SOFT DRINKS & MINERALS	PRICE
COKE/LEMONADE PINT	£3.75
COKE/LEMO 1/2 PINT	£2.50
DIET COKE/LEMO PINT	£3.55
DIET COKE/LEMO 1/2 PINT	£2.30
J2OS	£2.25
ELDERFLOWER PRESSE	£ 2.95
FRESH JUICE PINT	£ 3.75
FRESH JUICE 1/2 PINT	£ 2.50
SQUASH 1/2 PINT	£1.00
LASSI ★	£3.75
APPLETISER	£2.95
GINGER BEER (Alcohol free)	£2.95



SPIRITS & LIQUORS	25 ML	50 ML		
VODKA	£3.35	£6.50	PORT	£3.35
GIN	£3.35	£6.50	BAILEYS 50ML	£4.25
WHISKY	£3.35	£6.50	PERNOD	£3.35
BACARDI/RUM	£3.35	£6.50	SAMBUCCA	£3.35
SOUTH COMF	£3.35	£6.50	DISARONNO	£3.35
JACK DAN	£3.75	£7.25	TIA MARIA	£3.35
JAMESONS	£2.95	£5.75	TEQUILA	£2.95
MALT WHISKY	£3.95	£7.50	BOMBAY GIN	£3.75 £7.25
BRANDY	£3.75	£7.25	PINK GIN	£3.75 £7.25
CIROC VODKA	£3.75	£3.50	JÄGERMEISTER	£2.95
			TANQUERAY	£3.75 £7.25

wine list

White Wine

175ml 250ml Bottle

La Pintora £4.25 £5.75 £15.95

Sauvignon Blanc

CHILE 12.5% [2]

A very clean and citrusy Sauvignon Blanc with bags of flavour and great balance.

Lavilla Nanni £4.50 £5.75 £16.95

Garganega Pinot Grigio

ITALY 12% [2]

Ripe and fruity with good crisp acidity and plenty of soft fruit flavours.

Southway £4.95 £6.55 £18.95

Chardonnay-Viognier

AUSTRALIA 13% [2]

Pale gold in colour, this well rounded yet elegant blend of classic Chardonnay and Viognier grapes reveals notes of apples and almond blossom, perfectly balanced with hints of lychee and apricot.

Pitau Marlborough £23.95

Sauvignon Blanc

NEW ZEALAND 12.5% [2]

A vibrant, citrusy wine full of ripe gooseberry, passion fruit and cool lime flavours.

Henri La Fontaine £32.95

Chablis

FRANCE 12.5% [1]

This is a traditionally made Chablis that owes its character to the chalky soils of one of France's most famous wine regions. Bright, elegant and refreshing, it has a classy, subtle citrus fruit character and a typically flinty, minerally finish.

Red Wine

La Pintora Merlot £4.25 £5.75 £15.95

CHILE 12.5% [C]

Light, plummy notes on the nose and ripe berry fruit with soft tannins on the palate make for a very smooth and balanced wine.

Southway £4.95 £6.55 £18.95

Shiraz-Sagrantino

AUSTRALIA 14% [C]

Garnet in colour, this delicious blend of Shiraz and Sagrantino displays notes of black and red fruits. Hints of chocolate complement subtle tannins, resulting in a smooth and lingering finish.

Finca Las Moras £21.95

Morita Malbec

ARGENTINA 13% [D]

Full-bodied wine with ripe red fruits flavour and an elegant touch of smoke and vanilla.

Carlos Serres £21.95

Rioja Crianza

SPAIN 13% [C]

Classic Rioja character with sweet vanilla oak beautifully integrated. Persistent and balanced.

Château La Hourcade Medoc £37.95

FRANCE 13% [C]

A great find if you're into accessible Bordeaux that's oaked and rich in body. On the palate, full of spice and sweet black berries, black fruits and cedar.

Rosé Wine

175ml 250ml Bottle

River Wild £4.25 £5.75 £15.95

White Zinfandel

CALIFORNIA 10.5% [4]

An aromatic and flavoursome wine, brimfull with strawberries and cream flavours and a juicy finish.

Castel Torre £4.75 £5.95 £17.95

Pinot Grigio Blush

ITALY 12% [2]

Soft pink colour, refreshing burst of strawberries; a very easy style of wine. A crowd pleaser!

Sparkling & Champagne

Bosco Dei Cirmoli £22.95

Prosecco Spumante DOC

ITALY 11% [2]

A lively, crisp Italian sparkling wine which is aromatic and fresh with light lemon, pear and apple flavours and a floral hint. It has a dry, wonderfully refreshing finish.

Prosecco Spumante 200ml £6.95

Di Maria

ITALY 11% [2]

A bargain at this price - real quality Prosecco and in a very handsome bottle too, this really punches above its weight on all fronts.

Bosco Dei Cirmoli £22.95

Rosé Sparkling DOC

ITALY 11% [2]

A delicate sparkling rosé that is based on the Glera grape from Northern Italy. A dry, summer fruit-filled sparkling wine which is beautifully ripe, with a lovely fresh, easy-drinking style.

Paul Langier £34.95

Brut Champagne

FRANCE 12% [1]

Classically made, this Champagne is light & elegant Champagne with rich fruit flavours, a lively mousse and a mouthwatering balance.

Veuve Clicquot £49.95

Yellow Label NV

FRANCE 12% [1]

Our Brut Champagne comes from a quality-conscious Champagne House, using only the top cuvée made from the first pressing of grapes. A stylish, medium-bodied, dry wine with ripe fruit and a biscuity finish.

TASTE GUIDE:

White Wine: 1 = Dry, 6 = Sweet
Red Wine: A = Light, E = Full-bodied

GURKHA VILLAGE

NEPALESE RESTAURANT & BAR

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