

NEPALESE & INDIAN CUISINE



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Namaste & Welcome to Gurkha Inn Fleet

The name "Gurkha" comes from the hill town of Gorkha from which the Nepalese kingdom had expanded. Nepalese Gurkha soldiers, renowned for their bravery and loyalty, have been an integral part of the British Army for over 200 years. Gurkhas have loyally fought for the British all over the world, receiving 13 Victoria Crosses between them.

Gurkha's Inn Fleet is a genuine attempt to celebrate the food, beverages and culture the Nepalese warriors have brought over from the Himalayas. We are here to offer you authentic and exquisite Nepalese, Indian and Indo-Chinese selections in a relaxed and contemporary setting.

Our friendly and courteous staff are here to assist you in having a pleasurable and memorable dining experience. Please feel free to speak to our member of the team if you have any questions about the menu or would like any recommendations.

Enjoy and let us take you on a culinary tour of the Himalayas!

About our Chef

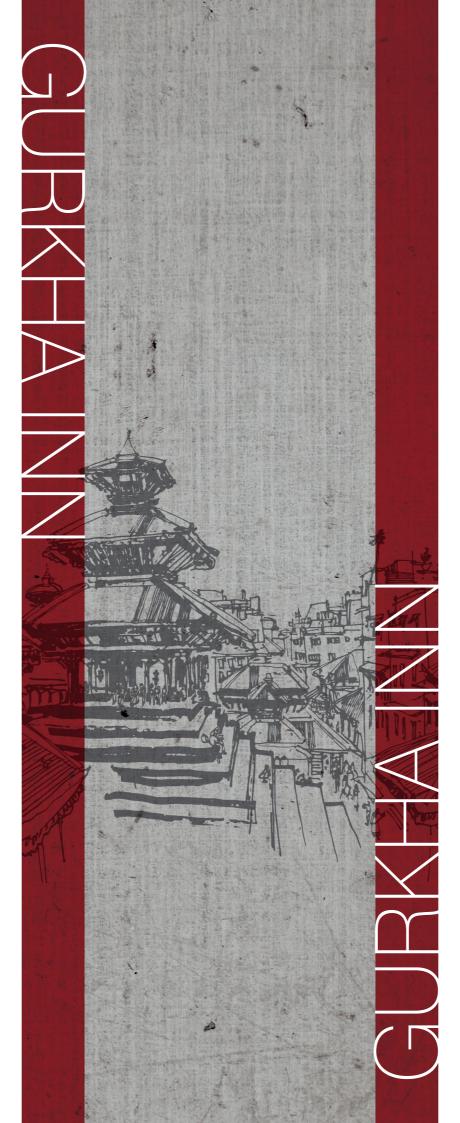
Our executive Chef **Mr. Tika Ram Niure**, proprietor of GURKHA INN, Fleet is delighted to bring his unique cuisine to Fleet. Chef Tikaram Nuire was born and raised in the remote Mt. Dhaulagiri region (Baglung) of northwest Nepal. Chef Tikaram started his career in Nepal and later moved to India. He has worked in prestigious hotels and restaurants across India and the Indian-sub continent. Using his expertise in Nepalese and Indian cooking, along with his knowledge of herbs and spices from high altitude regions, he creates dishes with his own special flair. Multiple award winning chef Tikaram started his own business in Fleet in 2020, and here he found those who love authentic Nepalese and Indian flavours, and finding this place to be a good place.

Our dishes may contain nuts, dairy, gluten, mustard and other allergens. If you have any food allergies or special dietary requirements, please speak to a member of our team.

Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be at risk of cross contamination by other ingredients.

*All dishes marked 👽 are vegetarian, 🌶 Spicy levels.





PRE-STARTERS (QUICK NIBBLES)

	Crunchy and hard to stop eating! Perfect to have while your food is being cooked.
2.	Chutney Tray Set

SHAKAHARI KHAJA KO PARIKAR VEGETARIAN STARTER V

3.	A combination of pyajko pakora, vegetable samosa and sweet potato cake	10.9.
4.	Sweet & Spicy Potato Cake	35.9 .
5 .	Vegetable Samosa Fresh vegetables wrapped in pastry & fried until golden	4.7.
6.	Paneer Chilli	5.9
7.	Vegetable Momo. Nepalese style vegetable dumplings served with typical Nepalese chutney	35.2 5
8.	Pyajko Pakora (Onion Bhaji)	34.7
9.	Garlic Chilli Mushroom J	6.2

MASU KO KHAJA PARIKAR NON-VEG STARTERS

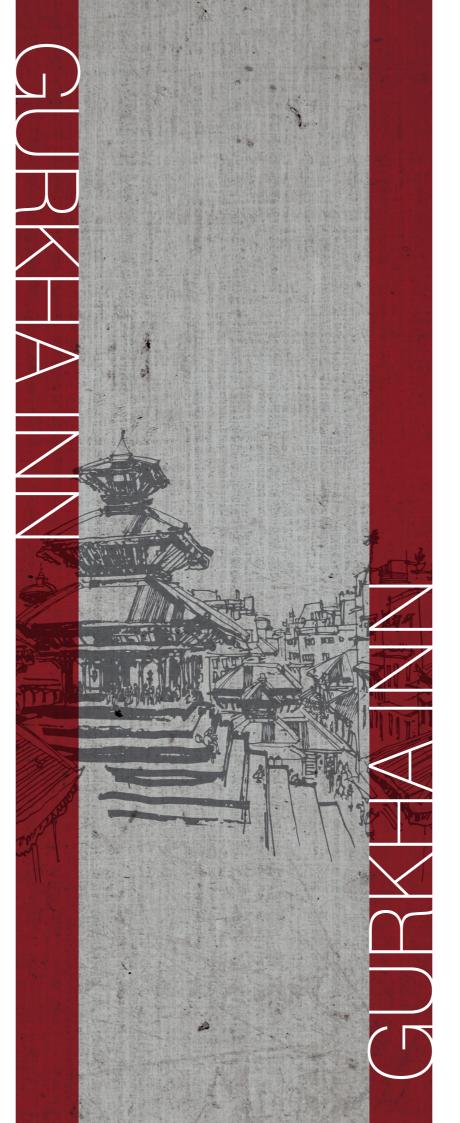
10.	Gurkha's Inn Mixed Kebab Platter (Ideal for two people) £13.50 Lamb sheekh kebab, creamy tikka & chicken tikka
11.	Nepalese Style Chilli Chicken £6.25 Battered chicken cooked with fresh herbs, peppers & spring onion
12.	Meat Samosa
13.	$oxed{ ext{Momo}}$ (Chicken)
14.	Creamy Tikka (N). £5.95 Bite sized pieces of chicken, marinated in yoghurt, cashew nuts & cream, skewered & grilled in the tandoor
15.	Sheekh Kebab
16.	Lasooni Tikka. £5.95 Bite sized pieces of chicken, marinated with fresh garlic, yoghurt, cashew nuts, skewered & grilled in the tandoor
17.	Poleko Rato Kukhura (Chargrilled Chicken)
18.	Lamb Shangri-La £5.95. Chargrilled tender lamb marinated in fresh mint, garlic, and fresh Nepalese herb.

SAMUNDRI KHAJA KO PARRIKAR SEAFOOD STARTERS

19.	Seafood Platter (Ideal for two people)
20.	Black Tiger Prawns
21.	Chilli Fried Calamari →
22.	Salmon Tikka
23.	Poleko Jhinge Machha (King Prawn)

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GURKHA INN GRILLS

24.	Tandoori Chicken (on the bone)
25.	Chicken/Lamb Tikka Shashlik£11.50 / £12.50 Chargrilled chicken or lamb with peppers and onions marinated in ginger, garlic and garam masala
26.	Salmon Fish Tikka£13.95 Chargrilled boneless tender salmon, marinated in yogurt, garlic, and delicate spices
27.	Uneko Paneer
28.	Lasooni King Prawn £15.95 Jumbo king prawns marinated in yogurt, ginger, garlic, and blend of in-house spice mix.
29.	Tawa Fried Sea Bass£15.95 Fillet of Sea Bass lightly seasoned with garam masala, pan fried & served with lemon rice
30.	Tandoori Mix Grill \pounds 15.95 Assortment of chargrilled chicken selection, lamb, and jumbo king prawn
31.	Hass Tikka (Duck)£12.95 Boneless Duck marinated with yogurt and special Nepalese herb and cooked in clay oven.

GURKHA INN SPECIAL CURRIES

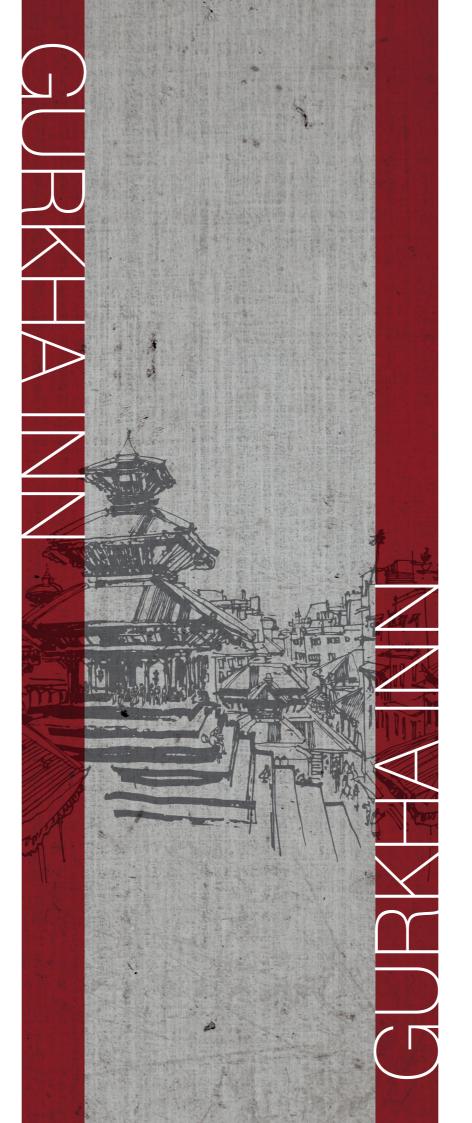
32	,//	Grandmas Chicken Curry \pounds 11.95
	В	Soneless chicken cooked with authentic Nepalese recipe. It is a must try for those
	w	who wish to taste typical Nepalese style curry

- 34. Timur special (Chicken/Lamb/King Prawn) ...£11.50/£12.50/£14.50 Special Nepalese style curry infused with Timur (Sichuan pepper) and spices.
- 35. Chicken/Lamb/King Prawns Chettinad 11.50/12.50/14.50 Special south Indian dish, flavoured with coconut, curry leaves, red chillies and black peppers.

- 38. Methi Chicken/Lamb£11.95/12.95
 Chicken cooked with fresh spinach, fenugreek, garlic, onions & fresh tomatoes
- 40. Malabar Salmon/King Prawn Curry£13.25/£14.50 Salmon or King Prawn tempered with curry leaves, mustard seeds and dry red chillies and cooked with spicy coconut sauce
- 41. Haas Methi Malai£13.50
 Barbecue duck cooked with fenugreek leaves & rich creamy gravy
- 43. Gurkha's Revenge! Chicken/Lamb 11.95/12.95
 Tender pieces of grilled lamb or chicken in garlic & chilli sauce, spicy & hot . . .full of flavour

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TRADITIONAL INDIAN CURRIES

Chicken £10.25 | Chicken Tikka £11.25 | Lamb £11.95 Lamb Tikka £12.95 | Prawn £12.95 King | Prawn £14.50

Vegetable **9** £9.95

46. Pasanda (N)

A mild dish cooked with cream cashew nuts and red wine

47. Tikka Masala (N)

Barbecued with aromatic spices in a mild tomato sauce

48. Korma (N)

Mild dish of cream & cashew nuts

49. Karahi

Medium hot dish cooked with mixed peppers and onions

50. Bhuna 🤳

A drier than usual curry packed with flavour.

51. Madras

A well spiced thorough-bred dish, hot to taste

52. Pathia

Hot, sweet & sour with hint of lemon

53. Dhansak

A Medium strength curry with lentils & fresh coriander

54. Jalfrezi

A rich hot curry with onions, ginger, capsicums, tomatoes & fresh green chillies

55. Garlic Chilli

A rich hot curry cooked with fresh garlic & green chilli

56. Vindaloo グググ

An extremely hot dish with potatoes

57. Balti

A popular dish, cooked with peppers, onions & coriander, spicy

58. Dopiaza 🤌

A medium flavoured dish cooked with whole spices & garnished with onions

59. Rogan Josh 🥒

Medium dish with green herbs in a rich tomatoes sauce

60. Curry **1**

Medium hot, cooked with Indian spices

BIRYANI DISHES

A very popular dish of the sub-continent; believed to be influenced from the Persian cuisine. Slow cooked with aromatic basmati rice, saffron, cardamoms and garam masala and served with vegetable curry

61.	King Prawn \mathcal{J} £14.95
62.	Lamb/Lamb Tikka£12.95/£13.95
63.	Chicken/Chicken Tikka£11.95/£12.95
64.	Vegetable ♥ 🤌
65.	Gurkha Inn Special Mix Biryani £15.95 Combination of chicken, lamb, and king prawn

VEGETARIAN DISHES

Vegetarian (v) options as a Side Dish or Main Meal		
66.	Kalo Sherpa Daal	
67.	Tarka Dal. $\pounds 5.25/\pounds 9.50$ Yellow lentils cooked with cumin seed, garlic, onions, and tomato	
68.		
69.	Matter Paneer £5.95/£9.95 Cottage Cheese cooked with green peas and spices	
70.	Paneer Makhani (N)	
71.	Saag Paneer $\pounds 5.95/\pounds 9.95$ Spinach and Indian cottage cheese cooked in a creamy sauce	
72.	Saag Bhaji $\pounds 5.25/\pounds 9.50$ Spinach cooked with garlic and cumin seeds	
73.	Saag Aloo	
74.	Saag Chana	
75 .	Chana Masala	

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76.	Bhindi Bhaji
77.	Bombay Aloo
7 8.	Mushroom Bhaji
79.	Jeera Aloo (Spiced Potatoes with Cumin)
80.	Seasonal Mixed Vegetables
81.	Aloo Gobi Shimla Mirch
82.	Baigan Bharta
83.	Aloo Bodi Tama Curry

BHAT KO PARRIKAR RICE

84.	Pilau Rice. Basmati rice cooked with aromatic spices	£3.95
85.	Steamed Ricesteamed basmati rice	£3.25
86.	Mushroom Rice	£4.25
87.	Special Fried Rice Basmati rice cooked with peas and eggs	£4.95
88.	Egg Fried Rice	£4.50
89.	Garlic Rice Basmati rice cooked with garlic	£4.50
90.	Lemon Rice	£3.95
91.	Jeera Rice. Basmati rice cooked with cumin seed	£3.95
92.	92. Keema Rice	£4.95

ROTI KO PARRIKAR BREADS

93.	Plain Nan
94.	Cheese Nan
95.	Keema Naan
96.	Garlic Naan
97.	Chilli Nan
98.	Garlic & Chilli Nan
99.	Peshwari Naan
100.	Kulcha Naan
101.	Tandoori Roti
102.	

OTHER SIDES

103. Raita Yoghurt	£2.95
104. Plain Yogurt	£2.50
105. Fresh Salad	£3.25
106. Pickle	£0.75
107. Curry Sauce	£3.75
108. Chips	£2.75

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PRIVATE DINING AND **EVENTS AT GURKHA INN**

Are you looking for a sophisticated venue to organise an event?

Gurkha Inn Fleet offers personalised menu, exquisite service and sumptuous ambiance to make your event very pleasurable and memorable. You can either book the entire restaurant for total exclusivity for up to 200 guests or ,for smaller groups, we can discretely make private dining areas for you to enjoy more privacy and intimacy from the rest of our diners.

For further details, please speak to a member of our team or email us at info@gurkhainn.co.uk

We hope you enjoy our menu. If you have any suggestions for things you would like us to try, please let us know. Please note we give all of your generous tips to our hard working team.



NEPALESE & INDIAN CUISINE

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As part of our social responsibility, Gurkha Welfare Trust is one of the charity organisations we support. If you wish to learn more about the trust, please visit www.gwt.org.uk