

Rice

62. Pilau Rice	£2.50	64. Special Fried Rice	£3.95	66. Egg Fried Rice	£3.50
		<i>Finest basmati rice cooked with egg & peas</i>		<i>Finest basmati rice cooked with egg</i>	
63. Plain Rice	£1.95				
		65. Mushroom Rice	£3.50		
		<i>Finest basmati rice cooked with mushrooms & herbs</i>			

Bread

67. Naan	£1.95	71. Keema Naan	£3.50	74. Paratha	£3.50
		<i>Unleavened bread stuffed with minced lamb in mild spices, baked in Tandoor</i>		<i>Traditional Indian layered bread with butter</i>	
68. Garlic Naan	£2.50				
68. Cheese Naan <small>NEW</small>	£2.95	72. Tandoori Roti	£1.95	75. Bread Basket	£6.50
				<i>Selection of naan, garlic and peswari naan</i>	
70. Peswari Naan	£3.50	73. Chapati	£1.95		
<i>Unleavened bread stuffed with mixed nuts & cream, baked in Tandoor</i>					

Kids Menu

76. Chicken Nuggets & Chips	£5.50	77. Chicken Tikka Masala	£5.95	78. Chicken Korma	£5.95
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Condiments

79. Popadams	£0.60	81. Fresh Green Salad	£2.95	83. Bottle of Diet Coke (1.5 ltr)	£3.95
80. Chutney Tray	£2.25	82. Bottle of Coke (1.5 ltr)	£3.95	84. Chips	£2.95

If any dish of your choice is not listed on our menu, please ask. If possible, our chef will be happy to prepare on your request. If you have any food allergies of any kind, please inform us upon order.

Indian & Nepalese food is not necessarily hot food, but a spiced food. Most of our dishes are medium unless otherwise noted, but strength can be varied to your desire. Please speak to member of staff.

Please call for group bookings, we can make special arrangements to meet all of your requirements.

The management reserves the right to refuse service and make any changes to the menu without notice at its own discretion.

FREE DELIVERY, available within a 3 mile radius for orders over £20.00

10% OFF your food on all collection orders

20% OFF your food on every Thursday night (DINE IN ONLY)



Gurkha Oven

FINEST INDIAN & NEPALESE CUISINE

01775 712 010 / 01775 249 516

www.gurkhaoven.com

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Recommend us on Tripadvisor

info@gurkhaoven.com

12b Sheep Market, Spalding, Lincs, PE11 1BE

Opening Hours: Mon - Closed Tues-Thurs - 17.00 - 22.30 Fri & Sat 17.00 - 23.00 Sun 17.00 - 22.00

Veg Starters

 Vegetarian
  Medium
  Hot
  Extra Hot

- | | | |
|---|---|--|
| 1. Onion Bhaji   £2.95
<i>Gram floured crispy battered onion</i> | 4. Vegetable Samosa  £2.95 | 6. Papri Chat  £4.95
<i>Savoury crispy wafers served in the blend of yoghurt and tamarind sauce</i> |
| 2. Alot Chat  £3.95
<i>Spicy potato snack served in the blend of yogurt</i> | 5. Chilli Paneer   £4.95
<i>Deep fried Indian cottage cheese cooked with capsicum, chilli onion & special sauce, sweet sour & hot</i> | 7. Garlic Mushroom  £4.50
<i>Lightly spiced mushroom cooked with garlic & cream</i> |
| 3. Stuffed Tandoori Mushroom   £4.50
<i>tandoor oven cooked mushroom stuffed with grated soft cottage cheese, sultanas, potatoes with hint of mint.</i> | | |

Non Veg Starters

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|--|--|---|
| 8. Mo:Mo  £4.95
<i>Famous traditional Nepalese dumplings made with chicken mince & various spices served with a special homemade sauce a dish well worth trying!</i> | 12. Fish Chilli   £4.95
<i>Marinated diced fillet of fish, pan fried with ginger, garlic & coriander with chef's special chilli sauce</i> | 16. Crispy Squid  £5.95
<i>Crispy battered squids</i> |
| 9. Gurka Mixed Platter £5.95
<i>Mixtures of various starters - onion bhaji, kathmandu tikka and sheek kebab</i> | 13. Garlic Chilli King Prawn   £5.95
<i>King prawn flavoured with various spices & fresh herbs cooked in Tandoor, served with special Mango chilli sauce</i> | 18. Chicken Tikka  £4.95
<i>Succulent cubes of boneless chicken cooked in tandoor</i> |
| 10. Lamb Chops  £5.95
<i>Marinated Lamb chops cooked in a clay oven & served with salad</i> | 14. Salmon Tikka  £5.95
<i>Succulent pieces of salmon flavoured with cumin seeds & char-grilled in tandoori</i> | 19. Chilli Chicken    £4.50
<i>Selected chicken cooked with capsicum, onion & soya sauce, sweet & sour & hot</i> |
| 11. Spicy Lamb Kidney   £4.95
<i>Lightly spiced lamb kidney pan fried with special herbs</i> | 15. Sheek Kebab  £4.50
<i>Minced lamb kebabs cooked in Tandoor</i> | |

Tandoori Grill Specials (All served in sizzler with fresh green salad)

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| 20. Chicken Tikka  £7.95 | 23. Tandoori Mixed Grill  £11.95
<i>Succulent pieces of lamb, tikka, kebab, tandoori chicken and king prawns straight from clay oven</i> | 26. Panir Saslic  £8.95
<i>Cubes of soft cottage cheese cooked in tandoor with onions and peppers</i> |
| 21. Salmon Tikka  £11.95
<i>Succulent pieces of salmon flavoured with cumin seeds & char-grilled in tandoori</i> | 24. Tandoori King Prawn  £12.95
<i>King prawns flavoured with various spices & tenderly cooked in tandoori</i> | 27. Lamb Tikka  9.95
<i>Succulent pieces of lamb cubes cooked at tandoor with herbs and spices.</i> |
| 22. Tandoori Chicken 
<i>Young spring chicken marinated in Indian delight of herbs & spices barbecued in tandoori over flaming oven</i>
Half £7.95 / Full £11.95 | 25. Chicken Saslic   £8.95
<i>Green pepper, onion & tomato marinated with yogurt & spices cooked in tandoori.</i> | 28. Lamb Chops  11.95
<i>Six pieces of lamb chops marinated with various herbs and spices with yoghurt enhancing cooked in tandoor.</i> |

Main course

- | Chicken - £8.95 | Lamb - £9.95 | King Prawn - £11.95 |
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| 29. Tikka Masala | 32. Balti  | 35. Dhansak  |
| 30. Korma | 33. Karahi  | 36. Madras  |
| 31. Roganjosh  | 34. Jalfrezi  | 37. Vindaloo  |


Gurkha Special Main Course

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| 38. Lamb Bhutuwa  £9.95
<i>A traditional Nepalese specialty cooked with dried red chilli & crushed garlic</i> | 41. Butter Chicken £8.95
<i>Boneless chicken flavoured with various spices, cooked in a rich tomato & butter based sauce with cashew nut & almond</i> | 45. Special Lamb Shank  <i>(Dine in Only)</i> £10.95
<i>Freshly prepared lamb shank cooked in homemade style Nepalese recipe</i> |
| 39. Lasun Kukhura Khursani (LKK)   £9.95
<i>Tender pieces of chicken or lamb cooked with garlic, green chillies and spring onions, fresh cream in chef's special Nepalese sauce</i> | 42. Special Butter Chicken   £9.95
<i>Unique blend of spice, butter based creamy sauce with cashew nut. Coriander, spring onion and chilli.</i> | 46. House Special Karahi  £9.95
<i>Barbecued chicken, lamb and prawns mixed together and cooked with capsicum, onions, red wine &</i> |
| 40. Goat Special Curry (on the bone)   £9.95
<i>Homemade style goat on the bone cooked slowly with Nepalese recipe</i> | 43. Gurkha King Prawn  £11.95
<i>King prawn cooked with julienne onion and whole spices</i> | 47. Chettinad Chicken   £8.95
<i>aromatic chicken curry with coconut flavour with hint of curry leaves and spices</i> |
| | 44. Grilled Lobster  £25.95
<i>Prime lobster with garlic and mango in a spiced tomato sauce served with pilau rice</i> | 48. Pokhreli Fish Curry  £10.95
<i>Nepalese style fish curry with aromatic flavours.</i> |

Biryani Dishes

Biryani

Aromatic basmati rice flavoured with saffron, cooked in delicate blend of exotic spices & herbs, served with veg. curry sauce

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| 49. Chicken Biryani £8.95 | 51. Lamb Biryani £9.95 |
| 50. Vegetable Biryani  £7.50 | 52. Chef's Special Biryani £11.95
<i>Mixture of chicken lamb and king prawn</i> |

Vegetarian

Side - £4.50 Main - £6.50

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| 53. Tadka Daal
<i>Mixed Lentils with fine chopped garlic, spring onion & coriander</i> | 56. Saag Aloo
<i>Baby potatoes gently cooked with spinach</i> | 59. Bombay Allo
<i>Baby potatoes cooked in spicy onion & tomato Gravy, semi dry</i> |
| 54. Mixed Vegetable
<i>Fresh mixed vegetable cooked in onion based gravy</i> | 57. Saag Bhaji
<i>Home - style spinach tempered with garlic, cumin & mustard seeds</i> | 60. Chana Masala 
<i>Chick Peas cooked in popular Nepalese style spices</i> |
| 55. Bhindi (okra) Bhaji
<i>Stir fried Okra cooked in Nepalese style</i> | 58. Mushroom Bhaji
<i>Button mushroom cooked in garlic & butter sauce with spice</i> | 61. Matar Panir
<i>Fresh green peas with soft cottage cheese</i> |