WINES

PROSECCO

CANTI PROSECCO - £19.99

DENOMINAZIONE DI ORIGINE CONTROLLATA EXTRA DRY

Pale straw in colour with bouquet and taste of green apples and flowers. Excellent as an aperifit or with highly salted dishes.

PRODOTTO DA CANTI FAMILY S.P.A. MILANO- ITALIA NELLE CANTINE DI COSSANO BELBO (11%) 75cl

MARTINI D.O.C. EXTRA DRY 75cl - £19.95

Fresh every day, using glera grapes harvested in the prosecco doc area. The sparkling wine has the scent of ripe peach and crisp green apples.

Its flavour is refreshing, dry and fruity.

RED WINES

CHATEAUNEUF-DU- PAPE 75cl - £39.95

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 75cl - £19.95

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 75cl - £16.99

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

SAN ANDRES MERLOT CHILE 75cl - £16.99

A light fruity wine with a delightful bouquet and a good depth of flavours perfect with all meals.

TRIVENTO ARGENTINA MALBEC

175ml - £4.99 250ml - £6.99 75cl - £18.95

Plum and raspberry flavours combined elegantly with vanilla notes from the oak. Well balanced exhibiting sweet tannish and a velvety finish.

WHITE WINES

HENRI LA FONTAINE CHABLIS (12.5%) 75cl - £29.99

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

WAIRAU COVE MARLBOROUGH SAUVIGNON BLANC

NEW ZEALAND (12.5% vol) 75cl - £18.95

The taste of a truly special place

Wairau Cove is created by master winemakers from the magnificent vineyards of Marlborough in New Zealand's South Island - a perfect natural climate to make grate testing wine. The result is a crisp and refreshing Sauvignon Blanc which bursts which zesty gooseberry and passion fruit flavours.

Best served chilled as an aperitif or ideal with grilled fish, Asian cuisine or colourful salads.

WAIPAPA BAY MARLBOROUGH SAUVIGNON BLANC

NEW ZEALAND (12.5% vol) 75cl - £19.99

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.

MUD HOUSE CHILEAN SAUVIGNON BLANC (12.5% vol) 75cl - £21.95

This zesty Chilean Sauvignon Blanc is rich in fruit intensity and vitality, with generous flavour complexity and refreshing crispness.

JACOB'S CREEK CLASSIC AUSTRALIAN PINOT GRIGIO (11.5% vol)

175ml - £5.50 250ml - £6.95 75cl - £17.99

This light bodied wine, crisp and elegant with lime and zesty fruit flavours. Enjoy on its own, with seafood or spicy Asian cuisine.

HIMALAYAN WINES

HIMALAYAN RED TEMPRANILLO SPAIN (13% vol)

175ml - £5.50 250ml - £6.99 75cl - £19.95

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.

HIMALAYAN WHITE CHARDONNAY VIURA SPAIN (11.5% vol)

175ml - £5.50 250ml - £6.99 75cl - £19.95

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.

HOT DRINKS

TEA Black £2.75 - White £2.99 **COFFEE** Black £2.75 - White £2.99



Food & Drinks Menu

Mild / Medium // Hot ///

Ayo Gorkhali Restaurant 34 Mill Bank, Stafford, ST16 2QT Tel: 01785 250234 www.ayogorkhali.co.uk

STARTERS

1. Steam Momo - £6.49 (G) a) Pork b) Lamb c) Chicken

Pork, lamb, or chicken minced coated in plain flour and marinated with Himalayan herbs, onion, shallot, coriander leaves, ginger and garlic. Served with homemade pickle.

2. Sekuwa - £6.49 🖊

Chargrilled lamb cubes marinated with ginger, garlic, fennel seeds and Himalayan herbs. Served with salad and home made pickles.

3. Khasi Jheer - £6.49 /

Chargrilled Lamb mince marinated with ginger, garlic, coriander leaves, onion and Himalayan herbs. Served with salad and homemade pickles.

4. Chicken Wings - £5.49

Chicken wings with spices barbequed in clay oven.

Served with salad and sauce. 5. Chicken Tikka - £5.49

Chargrilled Chicken cubes marinated with ginger, garlic, fennel seeds and Himalayan herbs. Served with salad and homemade pickles. **6. Chhoila (Chicken) - £5.99**

Chargrilled slices of chicken seasoned with Nepalese herbs, cut green chilli and mustard oil. Served with Salad and pickles. (cold served). 7. Gorkhali Haans (Duck) - £6.99 (D)

Cubes of grilled duck breast marinated with garlic, ginger and

Nepalese herbs. Served with salad and pickles. 8. Salmon - £7.49 (D)

Chargrilled tendered salmon marinated with herbs and spices. Served with salad and pickles.

9. King Prawn - £7.49 (D)

Slow pan-fried king prawn cooked in garlic, spring onion and mix peppers with sauce. Served with salad ans pickles.

10. Kalamari (Squid) - £6.49 (G) / Fried Strips of marinated Squid coated with breadcrumb and Nepalese herbs. Served with salad and pickles.

11. Samosa (Vegetable) - £5.49 (G) 🔑

Fried pastry with filling; spiced potato, garden peas, onion,

ginger and garlic. Served with salad Pickles.

12. Alu Chops - £5.49 (G)

Fried golden breaded mashed potatoes mixed with garden peas, onion, ginger, garlic and herbs. Served with salad and pickles.

13. Chatpate - £5.49 (G/N)

Puffed and beaten rice mixed with onion, coriander leaf, mint, tomato, tamarind, green chilli and pomegranate. (cold served).

14. Pyaji - £5.49 (E) 🔑

Deep fried onion with gram flour, potato, green chilli, coriander, spring onion, ginger and garlic. Served with pickles.

MAIN COURSES

15. Timur Piro Special ////
a) Chicken - £10.99 b) Lamb - £12.99

Cubes of either Chicken or Lamb cooked in Fine Sauce

with Sichuan peeper seeds and Himalayan herbs. 16. Chicken Himalayan - £10.99 ubes of chicken cooked in fine sauce with Himalayan herbs. 17. Dharane Curry Chicken - £11.99

It's a typical Nepalese style chicken curry cooked in onion and tomato sauce with a touch of yogurt, mustard seeds and fresh herbs
18. Dansak Chicken - £11.99

Typical Parsi style curry with lentil; slightly sweet and sour. 19. Sahi Chicken - £11.95

Cubes of chargrilled chicken breast mixed with sahi gravy,

lemon grass, Nepalese herbs, coconut milk and nuts.

20. Chilli Dry Fry Chicken - £11.49

Deep fried Grilled chicken breast with tomato, pepper, onion,

garlic, ginger and chilli. 21. Korma Chicken - £10.99

Tender cubes of chicken breast cooked in creamy sauce with nuts and coconut milk.

22. Saag Dishes

a) Chicken - £10.99 b) Veg - £9.99

ical Nepalese style Curry cooked with Spinach.

23. Terai Khasi - £12.99

Nepalese style spicy lamb dish with different herbs and spices

with a touch of coconut milk. 24. Lamb Xacuti - £12.99 🖊

Pieces of lamb cooked with fennel Seeds, cloves, Anise Star Seeds, black pepper and tingling spices in tomato sauce. Served with a touch of coconut milk.

25. Kerau Paneer - £9.99

Cubes of Cottage Cheese and Garden Peas cooked in fine sauce.

SEA FOOD

26. Khursani Jhinge - £14.99

Tingling combination of king prawn in a special sauce; tomato, chilli, onion, mix peppers, lemon and herbs.

27. Rupa Ko Rani (White Fish) - £13.99

Tilapia fish cooked in mustard powder, curry leaves, tomato, ginger and garlic in typical Nepalese style.

28. Sea Food Mismas - £15.49

King prawn, salmon and white fish cooked with ginger, garlic, coconut milk, curry leaves, mustard seeds and lemon grass.

TANDOORI DISHES

29. Poleko Paneer - £11.99 🖊 🦯

Chargrilled cottage cheese maintained with ginger, garlic, fennel seeds, ajwain & yogurt. Served with salad.

30. Chicken Tikka - £11.99

Tendered chicken pieces marinated with yogurt and Himalayan herbs served with salad.

31. Tandoori Chicken - £11.99

Chargrilled chicken with bone marinated in special Himalavan spices.

32. Chicken Shaslik - £11.99

Chargrilled slices of chicken breast marinated in yogurt, fresh herbs, and spices.

33. Barbecue Prawn - £16.99

Chargrilled king prawn marinated with Himalayan herbs. Served with salad and sauce.

34. Sunkoshi Salmon - £16.49

Chargrilled salmon marinated with fresh dill, lemon, salt, mustard paste, yogurt and Himalayan spices. Served with aloo jeera, garden peas & salad.

35. Ayo Gorkhali Special - £19.99 🖊 🥒

Combination of chargilled Lamb, chicken, king prawn & khasi jheer marinated in Himalayan herbs.

CHEF SPECIALS

36. Himalayan Khasi (Lamb) - £15.99

Pieces of chargrilled boneless lamb chop cooked in Nepalese herbs. Served with dill rice & salad.

37. Lamb Bhutwa - £15.99

Slow pan-fried lamb cubes with thick gravy of tomato, onion and herbs. Served with mushroom rice and salad.

38. Rupa Ko Haans (Duck) - £16.99

Chargrilled slices of marinated duck breast & mixed with Himalayan herbs. Served with chef's special sauce, dill rice, aloo & salad.

39. Khasi Khutte (Lamb Shank) - £16.99

Lamb shank cooked in various Himalayan herbs. Served with potato & dill rice.

40. Daal Bhaat Maasu (Traditional Nepalese Set Meal) a) Non-Veg - £18.99 b) Veg - £17.99

VEG - Jhaneko dal, saag aloo, fresh vegetable, salad, achar (pickle) & plain rice. NON VEG - Served with Lamb bhutwa, Hihgway style chicken curry, chargrilled chicken & lamb, lentil, pickle, salad & plain rice.

41. Manang Duck - £16.99

Stir-fried slices of grilled duck breast cooked with ginger, garlic, black pepper, tomato, onion, capsicum & lemon grass.

42. Mixmax Maasu - £17.99 🖊

Tendered mixed meats; boneless chicken, lamb, king prawn & salmon cooked in clay oven. Served with pilau rice, salad, broccoli & chef special sauce.

BIRYANI

43. a) Lamb- £14.99 b) Chicken - £12.99 /

Popular Dish from the Southern Nepal

Mix of basmati rice, milk, pure ghee, black cumin, green and black cardamom, cloves, ginger, garlic, kasurimethi & saffron.

NOODLES

44. Veg - £7.99

Shallow-fried noodles mixed with mixed vegetables.

45. Chicken - £8.99

Shallow-fried noodles mixed with chicken and vegetables.

46. Mixed - £9.99

Shallow fried noodles mixed with chicken, lamb and vegetables.

KIDS MENU

47. Chicken Nuggets & Chips- £7.99 48. Slices of Chargrilled Chicken & Chips - £7.99

SIDE DISHES

49. Aloo Jeera - £5.99

Cubes of potato cooked in various mixed authentic Nepalese herbs.

50. Saag Aloo - £5.99

Cubes of potato and spinach cooked in various mixed authentic Nepalese herbs.

51. Kerau Paneer - £5.99

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

52. Alu & Gobi - £5.99

Cubes of potato and cauliflower cooked in fine blend of chef's special sauce.

53. Green Vegetable - £5.99

Mixed green vegetables; broccoli, spinach & mangetout cooked in onion & tomato sauce.

54. Jimbu Dal - £5.99

Typical Nepalese lentil blended with Nepalese herbs.

55. Paneer Sag - £5.99

Cubes of cottage cheese and spinach cooked in various authentic Nepalese spices.

56. French Fries/Chips - £3.99

NAN & ROTI

57. Plain Nan - £2.99

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

58. Garlic Nan - £3.49

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

59. Cheese Nan - £3.75

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

60. Cheese & Garlic - £3.99

Cheese nan with Garlic and Coriander leaf on top.

61. Nepali Roti - £2.99

Purely Chapati flour.

62. Paratha - £3.49 Chapati flour with butter.

63. Pudina Paratha - £3.75 Chapati flour with butter and mint leaf.

RICE

64. Plain Rice - £2.99

65. Pilau Rice - £3.49

66. Dill Rice - £3.75

67. Egg Fried Rice - £3.99

68. Mushroom Rice - £3.99

SWEET MENU

69. Home Made Rice Pudding - £4.99 70. Gulab Jamun - £4.99

It's a type of sweet confectionery or dessert, made of milk,

golden or black ish in colour, originating in Nepal. 71. Rasgulla - £4.99

Cottage cheese dumplings immersed in rose flavoured sugar syrup.

72. Vanilla Ice Cream - £3.99

73. Strawberry Ice Cream - £3.99

NEPALI MENU

(not available on Fridays and Saturdays)

3 COURSES - £24.99 PER PERSON (3 or more)

STARTERS

Bhutwa, Chicken and Lamb Momo, Chicken Chhoila, Samosa, Salad and Achar (Pickle)

MAIN COURSES - Sharing

Lamb Curry and Butter Chicken **SIDE DISHES - Sharing**

Potato and Spinach, Mixed Vegetables, Dal, Plain Rice, Pilau Rice

and Nan (sides, rice & nans are eat as much as you can) DESSERTS

Rice Pudding OR Ice Cream (Vanilla or Strawberry)

PARTY MENU -

(Pre-order only as it requires a long period of time to prepare)

- A Bottle of Champagne FREE -3 COURSES - £34.99 PER PERSON (6 or more)

STARTERS

Momo, Chicken Chhoila, Pyaji, Khasi Jheer & Kalamari. Served with Salad

MAIN COURSES - Sharing

Chicken Tikka, Himalayan Lamb, Poleko Paneer, Chicken Himalaya and King Prawn

SIDE DISHES - Sharing

Spinach and Paneer and Aloo Jeera RICE - Plain Rice and Dill Rice

NAN - Garlic and Plain

(sides, rice & nans are eat as much as you can) **DESSERTS**

Rice Pudding OR Ice Cream (Vanilla or Strawberry) OR Gulab Jamun

COLD DRINKS

SPIRITS (single)		SOFT DRINKS	
Gordon's Gin	£2.99	Lemonade	£2.99
Smirnoff Vodka	£2.99	Coke	£2.99
Bacardi	£2.99	Diet Coke	£2.99
Malibu	£2.99	J2O Orange and Passionfruit	£2.99
Hennessy	£3.49	J2O Apple and Mango	£2.99
Baileys - 50ml	£2.50	Mineral Water (500ml bottle)	£1.99
		Schweppes Slimline	
LAGER (bottle)		Tonic Water - (125ml bottle)	£1.99
Cobra - 620ml	£4.99	Highlander Sparkling Water	£2.99
Tiger - 640ml	£4.99		
Budweiser - 660ml	£4.99	FRUIT JUICES (glass)	
		Pineapple	£2.99

Gurkha - 660ml CIDER (bottle)

Mustang Gold - 660ml

Magners Apple Cider - 568ml £4.49

Cranberry f6.49

Apple

£2.99

£2.99

£2.99

Orange **NEPALESE LAGER** (bottle)

£5.99