



Food & Drinks Menu

Starters

1. Steam Momo (5 pieces) - £5.55(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 - £5.55(SS) 🌶️

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

3. Khasi Jheer - £5.95 🌶️🌶️

Chargrilled Lamb mince marinated with ginger, garlic, coriander leaves, onion, and Himalayan herbs. Served with salad, tomato, and mint sauces

4. Hot Chicken Wings - £4.99 🌶️🌶️🌶️

Chicken wings with fresh spices barbequed in clay oven. Served with salad and sauce

5. Chhoila (Chicken) - £5.55 🌶️🌶️

Chargrilled slices of chicken seasoned with Nepalese herbs, chilly and mustard oil. Served with salad and sauce. (cold)

6. Gorkhali Hass - £5.55(D) 🌶️

Pieces of duck breast marinated with garlic, ginger, and Nepalese spices. Served with salad, tomato, and mint sauces

7. Macha Poleko - £5.55(D) 🌶️

Chargrilled tendered salmon marinated with herbs and spices. Served with salad, tomato, and mint sauces

8. Tilmil Jhinge (Prawn) - £6.55(D) 🌶️

Slow pan-fried king prawn cooked in garlic, spring onion and mix peppers with tingling sauce. Served with salad, tomato, and mint sauces

9. Kalamari - £5.99(G) 🌶️

Fried strip squid marinated with Nepalese herbs and coated with breadcrumbs. Served with tomato and mint sauce

10. Okra fry - £4.99 🌶️

Fried okra coated with gram and corn flour with ajwain, chilli, cumin, coriander, and turmeric powder. Served with salad, mint, and tomato sauce

11. Singada (vegetable samosa) - £4.99(G) 🌶️

Fried pastry with filling; spiced potato, garden peas, onion, ginger, and garlic. Served with salad, yogurt, tamarind, and mint sauces

12. Alu Chops- £4.99(G) 🌶️

Fried golden breaded mashed potatoes mixed with garden peas, onion, ginger, garlic and herbs. Served with yogurt, tamarind, and mint sauces

13. Chatpate - £4.99(G/N) 🌶️

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

14. Pyaji - £4.45(E) 🌶️

Deep fried onion with gram flour, potato, green chilli, coriander, spring onion, ginger, and garlic. Served with salad, tamarind, and mint sauces

🌶️ = Mild 🌶️🌶️ = Medium 🌶️🌶️🌶️ = Hot

Main Course

15. Bhojanalaya curry 🌶️🌶️

Highway style curry cooked in fine gravy, tomato, onion, and pepper.

a) Lamb - **£10.95** b) Chicken – **£9.49** c) Fish (tilapia or pangasius) – **£9.49** d) King prawn - **£14.50**

16. Timur piro special 🌶️🌶️🌶️

Cubes of chicken cooked in fine sauce with Himalayan herbs
(aromatic Himalaya garlic leaf, allium hypsistum steam)

a) Chicken – **£9.49** b) Lamb – **£10.95** Chicken Himalayan – **£9.95**

17. Chicken Himalayan - £9.95 🌶️

Cubes of chicken cooked in fine sauce with Himalayan herbs
(aromatic Himalaya garlic leaf, allium hypsistum steam).

18. Dharane curry chicken – £9.49 🌶️🌶️

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

19. Dansak 🌶️🌶️

Typical Parsi style lentil curry with slightly sweet and sour flavour.

a) Chicken - **£11.95** b) lamb - **£13.95** c) king prawn - **£15.60**

20. Sahi chicken – £11.95

Cubes of chargrilled chicken breast mixed with sahi gravy, lemon grass,
Nepalese herbs, coconut milk and nuts

21. Chilli dry fry 🌶️🌶️🌶️

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

a) Chicken – **£10.99** b) Prawn – **£12.25** c) Paneer - **£10.99**

22. Korma

Tender cubes of chicken or lamb, except king prawn, cooked in creamy sauce with nuts and coconut milk

a) King prawn – **£14.50** b) Lamb- **£10.99** c) Chicken – **£9.95**

23. Saag dishes 🌶️

Typical Nepalese styled cooked spinach served with your choice of meat and vegetables

a) King prawn – **£14.50** b) Lamb – **£11.49** c) Chicken – **£9.49** d) Veg - **£9.49**

24. Terai khasi - £9.95 🌶️🌶️🌶️

Nepalese style spicy lamb dish with different herbs and spices with a touch of coconut milk

25. Lamb xacuti - £9.95 🌶️🌶️

Pieces of lamb cooked with fennel seeds, cloves, star anise, black pepper,
and tingling spices in tomato sauce. Served with a touch of coconut milk

26. Chana and Bhindi ko tarkari- £9.49 🌶️

Chickpeas and okra cooked in fine blend of chef special sauce

27. Kerau panner – £9.99

Cubes of cottage and garden peas coked in fine tomato gravy, onion, and Ledo sauce

🌶️ = Mild 🌶️🌶️ = Medium 🌶️🌶️🌶️ = Hot

Sea Foods

28. Khursani Jhinge - £14.50

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

29. Phewa Prawn - £14.50

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

30. Rupa ko Rani - £9.95

Tilapia or white pangasius fish cooked in mustard powder, curry leaf, tomato, ginger and garlic.

31. Salmon Curry - £9.95

Tendered cubes of salmon is cooked with curry sauce, ginger, garlic, onion, tomato, and pepper.

32. Sea Food Mismas - £14.95

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

Tandoori Dishes (Clay Oven)

33. Poleko Paneer - £10.99

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

34. Kukhura Tikka - £9.99

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

35. Tandoori Chicken - £10.50

Chargrilled chicken with bone marinated in special Himalayan spices.

36. Chicken Shaslik - £11.50

Pieces of Tandoori chicken marinated in yogurt, fresh herbs, and spices.

37. Barbecue Prawn - £15.50

King prawn marinated with Himalayan spices & roasted in char-coal oven. Served with salad and sauce.

38. Sunkoshi Salmon - £14.50

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

39. Ayo Gorkhali Special - £17.50

Combination of roasted Lamb, chicken, king prawn & salmon; marinated in Himalayan spices.

Chef Special

40. Himalayan Khasi - £14.50

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

41. Lamb Bhutwa - £14.50

Slow pan-fried lamb cubes with thick gravy of tomato & onion. Served with Pilau rice and salad.

42. Ropa ko Hans - £15.50

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

43. Khasi Khutte (Lamb shank) - £14.50

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

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

A traditional Nepalese set-meal.

a) Non-Veg- £16.99  b) Veg- £14.99 

Veg: Jhaneko dal, saag aloo, fresh vegetable, salad, achar (pickle) & plain rice.

Non-Veg: Served with Lamb bhutwa, Pahadi kukhura, Poleko masu (chicken & lamb), achar (pickle), salad & plain rice.

45. Sea Bass - £15.50

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

46. Manang Duck - £15.50

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

47. Mismas Masu - £15.99

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

Kids Menu

48. Chicken Nuggets & Chips - £6.95

49. Chicken Korma (Half) - £7.95

with plain Rice (Mild sweet)

 = Mild  = Medium  = Hot

Side Dishes

50. Aloo Jeera - £4.75

Cubes of potato cooked with various mixed authentic Nepalese spices.

51. Saag Aloo - £4.95

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

52. Kerau Paneer - £5.55

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

53. Baigun & Chana - £4.99

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

54. Alu & Gobi - £4.99

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

55. Bhindi ko Tarkari - £4.49

Cubes of okra cooked in fine blend of chef's special sauce.

56. Aloo Dam - £4.95

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

57. Chana ko Tarkari - £4.99

Chick peas cooked in fine blend of Chefs special sauce.

58. Hariyo Pariyo - £5.55

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

59. Jimbu Dal - £3.99

Typical Nepalese lentil blended with Nepalese herbs

60. Paneer Saag - £5.49

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

61. French Fries (Big portion) - £3.95

Nan & Roti

62. Plain Nan - £2.50

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

63. Garlic Nan - £2.95

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

64. Cheese Nan - £2.95

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

65. Cheese & Garlic - £3.49

Cheese nan with Garlic and Coriander leaf on top

66. Nepali Roti - £2.50

Chapati & plain flour mixed with salt.

67. Pudina Paratha - £2.95

Chapati & plain flour mixed with mint leaf and salt.

 = Mild  = Medium  = Hot

Rice

68. Plain rice - £2.75

A bowl of steam rice.

69. Pilau rice - £2.99

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

70. Dill rice - £3.25

Combination of pilau rice & dill leaf.

71. Egg fried rice - £3.25

Combination of eggs, mixed peppers, & vegetables.

72. Chau Bhat - £3.49

Fried rice combination of mushroom and mixed vegetables.

Biryani

73. Popular dish from the southern Nepal. Mix of basmati rice, milk, ghee, black cumin, green and black cardamom, cloves, ginger, garlic, kasurimethi & saffron.

a) Lamb - £12.49 🌶️🌶️

b) Fish - £10.95 🌶️🌶️

c) Chicken - £10.95 🌶️🌶️

d) King Prawn - £15.50 🌶️🌶️

Nepali Chow-Chow

74. Veg Chow-Chow - £5.99

Shallow-fried noodles mixed with mixed vegetables.

75. Chicken Chow-Chow - £7.49

Shallow-fried noodles mixed with chicken, and vegetables.

76. Mixmax chow-chow - £7.99

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

Sweet Menu

77. Kheer (pudding) - £4.95

78. Gulab Jamun - £4.95

79. Rasgulla - £4.95

80. Vanilla ice-cream - £3.95

81. Strawberry ice-cream - £3.95

🌶️ = Mild 🌶️🌶️ = Medium 🌶️🌶️🌶️ = Hot

NEPALI MENU

(Not available on Fridays and Saturdays)
(3 COURSES)

PER PERSON - £22.99 (3 or More Only)

STARTER: Bhutwa, chicken and lamb Momo, chicken chhoila, samosa, salad and achar (pickle).

MAINCOURSES (SHARING): Lamb curry and Butter chicken

SIDE DISHES (SHARING): Aloo palak, mixmas sabji, dal, plain rice, pilau rice and Plain nan
(eat as much as you can).

DESSERT: Kheer or Ice cream (either vanilla or strawberry) or
Ice cream (either vanilla or strawberry)

PARTY MENU

(Not available on Fridays and Saturdays)
(3 COURSES)
(A Bottle of champagne free)

PER PERSON - £34.99 (6 or More Only)

STARTERS: Momo, chicken chhoila, pyaji, khasi jheer, kalamari. Served with mini set salad.

MAIN COURSE (SHARING)

Kukhura tikka, Himalayan khasi, Poleko salmon, Bhojanalaya curry chicken and Khursani jhinge.

SIDE DISHES (SHARING)

Palak paneer and Aloo jeera.

RICE

Plain rice and Dill rice.

NAN

Garlic & Plain

(SIDE DISHES, RICE, AND NAN EAT AS MUCH AS YOU CAN)

DESSERT

Kheer (rice pudding)

OR

Ice Cream (either vanilla or strawberry)

OR

Gulab Jamun with chocolate sauce

 = Mild  = Medium  = Hot

DRINKS

SPIRITS (Single)

Gordon's Gin - £2.95
Smirnoff Vodka - £2.95
Bacardi - £2.95
Malibu - £2.95
Archers - £2.95
Hennessy - £3.45
Tequila - £1.95
Baileys - £2.50 per 50ml

BEER (Bottle)

Lager:
Gurkha 660ml - £5.95
Cobra - £4.95
Tiger - £4.95
Budweiser - £4.95

CIDER

Magners Apple Cider - £4.60

SOFT DRINKS

Coke - £2.95
Diet Coke - £2.75
Lemonade PINT - £2.95
Tonic water PINT - £2.95
J2O orange and Passionfruit - £2.95
J2O Apple and Mango - £2.95
Mineral water Bottle - £1.95
Schweppes Slimline Tonic water 125mL (bottle) - £1.95
Sparkling water Highlander - £2.50

FRUIT JUICES (Glass)

Pineapple - £2.50
Orange - £2.50
Apple - £2.50
Cranberry - £2.50

 = Mild  = Medium  = Hot

Wines

PROSECCO

MARTINI PROSECCO D.O.C. EXTRA DRY - £ 21.95

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 - £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 - £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 - £19.95

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

SAN ANDRES MERLOT CHILE - £19.95

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

TRIVENTO ARGENTINA MALBEC - £18.95

Plum and raspberry flavours combined elegantly with vanilla notes from the oak.

Well balanced exhibiting sweet tannish and a velvety finish.

175ml - **£4.99** 250ml - **£6.99**

WHITE WINES

HENRI LA FONTAINE CHABLIS - £25.95

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.

12.5% vol 75 cl

MARLBOROUGH SAUVIGNON BLANC NEWZEALAND - £ 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 75 cl

WAIPAPA BAY MARLBOROUGH SAUVIGNON BLANC NEWZEALAND - £ 22.95

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 75 cl

JACOB'S CREEK AUSTRALIAN CHARDONNY - £19.95

A medium boiled wine with attractive lemon, ripe peach, melon, and subtle oak flavours. Enjoy on its own or with grilled vegetables fish and chicken.

12.8% vol 75 cl

ECHO FALLS CHILEAN SAUVIGNON BLANC - £15.99

A medium boiled wine with attractive lemon, ripe peach, melon, and subtle oak flavours.

Enjoy on its own or with grilled vegetables fish and chicken.

13% vol 75 cl

CANALETTO PINOT GRIGIO - £17.95

Canaletto wines are the very essence of Venezia region, telling a story of a special Italian area and its unique wine style. It is an elegant wine, ideal on its own or with creamy pasta sauces, fish dishes and white meats.

12% vol 75 cl

175ml - **£4.75** 250ml - **£6.50**

MARCEL HUBERT DRY WHITE - £ 16.95

A vibrant white that really 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 75 cl

175ml - **£4.75** 250ml - **£6.50**

HIMALAYAN WINES

HIMALAYAN RED TEMPRANILLO SPAIN - £ 17.95

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 75 cl

175ml - **£4.75** 250ml - **£6.50**

HIMALAYAN WHITE CHARDONNAY VIURA SPAIN - £ 17.95

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 75 cl

175ml - **£4.75** 250ml - **£6.50**

HIMALAYAN ROSE TEMPRANILLO SPAIN - £ 17.95

Himalayan rose wine produce for Asian cuisines with Tempranillo grapes, giving it a raspberry pink colour, aromas of red fruits with nuances pf cassis, raspberry, and strawberries with balsamic hints. Accompanies well with fish, pasta, rice dishes and appetizers.

12.5% vol 75 cl

175ml - **£4.75** 250ml - **£6.50**

Hot Drinks

TEA

Black - £2

White - £2.50

COFFEE

Black - £2

White - £2.50



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