



Food & Drinks Menu



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2020 Lifetime Experiences



Starters

1. Steam Momo (5 pieces) - £4.95 (G) 🌶️

a). Pork b) Lamb c) Chicken

Lamb, Chicken or Pork minced Coated in plain flour & marinated with Himalaya herbs, onion, shallot, coriander leaves, ginger & garlic. Served with homemade pickle

2. Sekuwa - £4.95 (SS) 🌶️

Chargrilled Lamb cube marinated with ginger, garlic, Fennel seeds & Himalayan herbs. Served with salad & sauce.

3. Chhoila - £4.95 (Chicken) 🌶️🌶️

Chargrilled slices of chicken seasoned with Nepalese herbs, chilly & mustard oil. Served with salad & mint sauce. (Served Cold)

4. Kalamari - £5.50 (G) 🌶️

Fried Strip squid marinated with Nepalese herbs & coated bread crumb. Served with tomato & mint sauce.

5. Okra Fry- £4.45 🌶️

Fried Okra Coated gram & corn flour with ajwain, chilli, cumin, coriander & turmeric powder. Served with salad, mint & tomato sauce.

6. Singada (Vegetable Samossa) – £4.45 * (G) 🌶️

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

7. Khasi Jheer – £5.25 🌶️🌶️

Chargrilled Lamb minced marinated with ginger, garlic, coriander leaves, onion & himalayan herbs. Served with salad, tomato & mint sauce.

8. Vegetable Chhoila - £4.95 (SY) 🌶️

Cooked soybean & mushroom with onion, tomato, green chilli, ginger & garlic. Served with mint sauce. (Served Cold)

9. Alu Chops – £ 4.45 (G) 🌶️

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

10. Chatpate - £3.95 (G/N) 🌶️

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

11. Machha Poleko - £4.95 🌶️

Chargrilled Tendered salmon marinated with herbs & spices. Served with salad, tomato & mint sauce.

12. Harin Poleko (Venison) – £6.95 (D) 🌶️

Chargrilled Boneless pieces of Venison marinated in traditional Nepalese herbs & spices. Served with salad, tomato & mint sauce

13. Gorkhali Hass - £4.95 (D) 🌶️

Pieces of Duck breast marinated with garlic, ginger & Nepalese spices then chargrilled in clay oven.
Served with tomato, onion, mint, coriander leaves & tomato sauce.

14. Tilmil Jhinga (Prawn)- £5.95 (D) 🌶️

Slow pan-fried king prawn cooked in garlic, spring onion & mix peppers with tingling sauce served with salad.

15. Pyaji - £3.95 (E) 🌶️

Deep Fried Onion with gram flour, potato, green chilli, coriander, spring onion, zinger & garlic.
Served with tamarind & mint sauce.

Main Course

16. Bhojanalaya Curry 🌶️🌶️

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

a) Lamb – £8.95 b) chicken - £8.49 c) Fish (tilapia or white pangasius) – £8.49 d) King prawn - £12.95

17. Timur Piro Special 🌶️🌶️🌶️

Slow cooked meat in fine gravy with twist of fresh fenugreek leaf & Sichuan pepper.

a) Chicken - £8.95 b) Lamb - £9.49

18. Chicken Himalayan - £9.49 🌶️

Cubes of chicken cooked in fine sauce with Himalayan herbs (Aromatic Himalaya Garlic leaf, Allium hypsistum stearn).

19. Dharane Curry - £8.95 🌶️🌶️

It is a typical Nepalese style chicken/pork curry cooked in onion and tomato sauce with a touch of yoghurt, mustard seeds & fresh herbs.

a) Chicken b) Pork

20. Lasun piro Harin - £11.95 🌶️🌶️

Chargrilled cubes of Venison cooked in Garlic, tomato & onion gravy.

21. Dansak 🌶️🌶️

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

a) Chicken - £10.95 b) Lamb - £11.95 c) King Prawn - £13.95

22. Kukhurako Ledo - £8.95 🌶️

Typical Nepalese style chargrilled chicken breast cubes cooked in mixed sauce.

23. Khasiko Ledobedo - £9.45 🌶️

Cubes of boneless lamb cooked in tomato, onion and pepper curry sauce.

24. Pahadi khukura - £8.95 🌶️

Main Course

25. Pokhrelī Kukhura - £9.49

Chargrilled chicken breast cooked in fine gravy. Served in touch of coconut milk & curry leaf.

26. Sahi Chicken - £9.95

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

27. Chilli Dry Fry 🌶️🌶️🌶️

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

a) Chicken - £9.95 b) Prawn - £10.95 c) Paneer - £9.95

28. Korma

Tender cubes of chicken or lamb, except King Prawn, cooked in creamy sauce with nuts and coconut milk.

a) King Prawn - £12.95 b) Lamb - £9.95 c) Chicken - £9.45

29. Saag Dishes 🌶️

Typical Nepalese styled cooked spinach served with your choice of meat or veg.

a) King Prawn - £12.95 b) Lamb - £9.95 c) Pork - £8.95

d) Chicken - £8.95 e) Veg - £8.95

30. Terai Khasi - £9.45 🌶️🌶️🌶️

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

31. Lamb Xacuti - £8.95 🌶️🌶️

Pieces of Lamb cooked with fennel seeds, cloves, star anise, black pepper & various tingling spices in tomato sauce. Served in touch of coconut milk.

32. Chana & Bhindiko Tarkari - £8.45 🌶️

Chickpeas & Okra cooked in fine blend of chef special sauce.

33. Kerau Paneer - £8.95

Cubes of cottage cheese and garden peas cooked in fine tomato gravy, onion & ledo sauce

Sea Foods

34. Khursani Jhinge - £12.95

Tingling combination of King prawn in a special sauce; tomato, chilli, onion, mix pepper, lemon & herbs.

35. Phewa Prawn - £12.95

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

36. Rupako Rani - £8.95

Tilapia or White Pangasius fish cooked in mustard powder, curry leaves, tomato, ginger & garlic in typical Nepalese style.

37. Salmon Curry - £8.95

Tendered cubes Salmon cooked in typical Nepalese style with curry sauce, ginger, garlic, onion, tomato & pepper.

38. Sea Food Mismas - £11.95

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

Tandoori Dishes (Clay Oven)

39. Poleko Paneer - £9.95

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

40. Kukhura Tikka - £8.95

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

41. Tandoori Chicken - £9.49

Chargrilled Chicken with bone marinated in special Himalayan spices.

42. Chicken Shaslik - £10.45

Pieces of Tandoori chicken marinated in yoghurt, fresh herbs & spices.

43. Barbecue Prawn - £13.95

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

44. Sunkoshi Salmon - £12.95

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

45. Ayo Gorkhali Special - £15.95

Combination of chargrilled Lamb, Chicken, King prawn & Salmon; marinated in Himalaya spices. Perfect for fish & meat lovers.

Chef Special

46. Himalayan Khasi - £12.95

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

47. Lamb Bhutwa - £12.95

Slow pan-fried Lamb cubes with thick gravy of tomato & onion. Served with mushroom rice & salad.

48. Rupako Hans - £13.95

Chargrilled diced of Duck breast marinated in mixed & Himalayan spices.

Served with chef's special sauce, dill rice, aloo & salad.

49. Khasi Khutte (Lamb shank) - £12.95

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

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

A traditional Nepalese set-meal.

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.

a) Non-Veg: £14.95 b) Veg: £12.95

51. Poleko Harin (Tandoori Venison) - £ 14.95

Chargrilled venison marinated in chef's special & Himalayan spices.

Served with broccoli, salad, pialu rice and chefs special sauce.

52. Sea Bass - £13.95

Pan-fried sea bass marinated with mustard powder, samphire, lemon & olive oil.

Served with aloo jeera, dill rice & chef's special sauce.

53. Manange Duck - £13.95

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

54. Mismas Masu - £14.45

Tendered mixed meats: boneless chicken, king prawn & lamb cooked in clay oven.

Served with pilau rice, salad, broccoli & chef special sauce.

Kids Menu

55. Chicken Nuggets & Chips - £6.95

Deep fried chicken nuggets and chips served with baby nan & kid's salad.

56. Kathmandu Chicken - £6.95

Slices of chicken breast simmered in malai sauce, cream and honey. Served with chips & salad

57. Omelette & chips - £6.50

Pieces of Omelette & chips served with salad.

Side Dishes

58. Aloo Jeera - £4.25

Cubes of potato cooked in various mixed authentic Nepalese spices.

59. Saag Aloo - £4.45

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

60. Kerau Paneer - £4.95

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

61. Baigun & Chana - £4.45

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

62. Alu & Gobi - £4.45

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

63. Vindiko Tarkari - £4.95

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

64. Aloo Dam - £4.95

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

65. Chanako Tarkari - £4.45

Chick peas cooked in fine blend of Chefs special sauce.

66. Hariyo Pariyo - £4.95

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

67. Jimbu Dal - £3.49

Typical Nepalese lentil blended with Nepalese herbs

68. French Fries (Big portion) - £3.95

Nan & Roti

69. Plain Nan - £2.00

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

70. Garlic Nan - £2.50

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

71. Cheese Nan - £2.95

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

72. Vegetable Kulcha - £2.95

Self-rising flour with eggs, milk, sugar, potato, mix vegetable, spring onion, green chilli, garlic and coriander leaf.

73. Rumali Roti - £2.50

Iranian traditional flat bread. Chapati flour with eggs, milk, plain flour, sugar & salt.

74. Bread Selection - £3.95

Combination of plain nan, veg kulcha and plain paratha.

75. Nepali Roti - £1.95

Chapati flour, plain flour mixed with, sugar & salt.

76. Pudina Paratha - £2.50

Chapati and plain flour mixed with mint, egg, milk, sugar & salt.

Rice

77. Plain - £2.50

A bowl of Steam Plain Rice.

78. Mushroom - £2.95

Combination of mushroom and mix vegetable fried Rice.

79. Egg Fried Rice - £2.95

Combination of eggs, mix peppers, onion & vegetables

80. Pilau Rice - £2.95

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

81. Dill rice - £2.95

Combination of pilau rice and dill leaf.

Biryani

82. Popular dish from the south of Nepal 🌶️🌶️

Basmati rice, milk, ghee, black cumin, green and black cardamom, cloves, ginger, garlic, kasurimethi and saffron cooked in a copper pan at low heat. Served with raita.

a) Lamb - £10.95 b) Fish - £9.95 c) Chicken - £9.95 d) King Prawn - £13.95

Nepali Chow-Chow

83. Sabji Chow-Chow- £5.45

Shallow-fried noodles mixed with mix vegetables.

84. Chicken Chow-Chow- £6.45

Shallow-fried noodles mixed with chicken and vegetables.

85. Mismas Chow-Chow £6.95

Shallow-fried noodles mixed with chicken, lamb, shrimp & vegetable.

Sweet Menu

86. Kheer (Pudding) - £4.95

Rice pudding mixed with fresh vanilla. Served with vanilla ice cream

87. Dessert Platter - £4.95

Platter consists of Gulab jamun, pieces of rasbari & scoop of vanilla ice-cream.

88. Vanilla Ice-cream - £3.95

Scoop of vanilla Ice-cream served with chocolate sauce and popcorn.

89. Strawberry Ice-cream - £3.95

Scoop of Ice- cream served with strawberry comfort & popcorn.

Nepali Menu (3 Course)

90. PER PERSON - £19.95 (Minimum of 3)

STARTER - Bhutwa; pork and lamb, momo, vegetable chhoila, samosa, salad & achar (pickle).

MAIN COURSE (SHARING) - Pork bhutwa, Lamb curry & Butter Chicken.

SIDE DISHES (SHARING) – Aloo palak, mixmax sabji, dal, plain rice, pilau rice & nan (eat as much as you can)

DESSERT – Kheer or Ice Cream; either vanilla or strawberry.

Party Menu

**91. Three Course - £29.95 Per Person with Bottle of Champagne Free
(6 or more Customers only)**

Starter

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

Main Course (Sharing)

Kukhurako tikka, Himali khasi, Poleko salmon, bhojanalaya curry Chicken & khursani jhinge,

Side Dishes

Palak, paneer & aloo jeera

Rice

Plain rice & dill rice

Nan

Bread Selection

SIDE DISHES, RICE AND NAN ARE EAT AS MUCH AS YOU CAN

Dessert

Kheer (rice pudding)

or

Ice cream (choice of either vanilla or strawberry)

or

Gulab jamun with chocolate sauce.

Drinks

Spirits (single)

Gordon's Dry Gin - £2.50

Smirnoff Vodka - £2.50

Bacardi - £2.50

Malibu - £2.50

Archers - £2.50

Hennessy - £2.95

Tequila - £1.50

Baileys - £2.50 per 50ml

Beer (Bottle)

Lager:

Gurkha 660ml - £5.30

Cobra 660ml - £4.60

Tiger 640ml - £4.60

Budweiser 660ml - £4.60

Cider:

Magners Apple Cider 568ml - £4.60

Soft Drinks

Lemonade PINT - £2.50

Coke PINT - £2.50

Diet Coke PINT - £2.50

Tonic Water PINT - £2.50

J2O Orange & Passionfruit - £2.50

J2O Apple & Mango - £2.50

Mineral Water 500ml bottle - £1.50

Schweppes Slimline Tonic Water 125ml (bottle) - £1.50

Sparkling Water Highlander - £1.95

Fruit Juice Glass

Pineapple - £1.99

Orange - £1.99

Apple - £1.99

Cranberry - £1.99

Wines

Prosecco

MARTINI PROSECCO D.O.C. EXTRA DRY - £19.95

Fresh every day, using glera grapes, harvested in the prosecco doc area. This 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 - £17.95

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

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 £4.95 250ml £6.95

White Wines

HENRI LA FONTAINE CHABLIS - £24.95

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 75cl

MARLBOROUGH SAUVIGNON BLANC NEW ZEALAND - £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 75cl.

WAIPAPA BAY MARLBOROUGH SAUVIGNON BLANC NEW ZEALAND - £21.95

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 75cl.

JACOB'S CREEK AUSTRALIAN CHARDONNAY - £18.95

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

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

12.8% Vol 75cl

ECHO FALLS CHILEAN Sauvignon Blanc - £18.95

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

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

13% Vol 75cl

CANALETTO PINOT GRIGIO - £16.95

Canaletto wines are the very essence of the Venetian region, telling a story of a special Italian area and its unique wine style. It's an elegant wine, ideal on its own or with creamy pasta sauces,

fish dishes and white meats.

12% Vol 75cl. 175ml - £4.65 & 250ml - £6.50

MARCEL HUBERT DRY WHITE- £16.95

A vibrant white that really over 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 75cl. 175ml - £4.65 & 250ml - £6.50

Himalayan Wines

HIMALAYAN RED TEMPRANILLO SPAIN - £15.95

Himalaya 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 75cl. 175ml -£4.50 & 250ml - £5.95

HIMALAYAN WHITE CHARDONNAY VIURA SPAIN - £15.95

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 75cl. 175ml - £4.50 & 250ml - £5.95

HIMALAYAN ROSE TEMPRANILLO SPAIN - £14.95

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

12.5%Vol 75cl. 175ml - £4.50 & 250ml - £5.95

Hot Drinks

Tea

Black - £1.50

White - £2.00

Coffee

Black - £1.50

White - £2.00



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