



GG
The Gurkhas
& The Orchid

RESTAURANT MENU

Appetizers

Vegetarian

Malaimosa	3.50
Goat Cheese, red onion and smoked cashew nuts wrapped in a homemade pastry.	
Indian Style Onion Bhaji	2.25
Batter fried dumplings with shredded onions with a blend of spices.	
Mixed Vegetable Pakora	2.25
Batter fried dumplings with shredded carrots, sweet corn, cabbage, green peas, potato with a blend of spices	
Paneer Tikka Hariyali	3.45
Cubes of cottage cheese and vegetables cooked in a tandoor.	
Ragada Patties	3.50
Pan fried mash with a tangy chickpeas masala topped with gram flour vermicelli.	
Vegetable Samosa	2.95
(Punjabi Style) Crispy and mildly spicy. Finely chopped ingredients wrapped in a home made pastry.	
Spring Roll	2.95
Cottage cheese with mixed vegetables	
Kachari Chat	2.95
Moon Dal peas	
Chilli Panner	3.45
Cottage cheese shredded onion capsicum	
Vegetable Platter for 2	10.95
Vegetable samosas, Spring rolls, Aloo tikka, Onion bhaji and mixed Vegetable pakora.	



Appetizers

Non - Vegetarian

Chicken Tikka	3.50
An original Chicken in a marinade of yoghurt and spices.	
Murgh Tikka Hara	3.50
Chicken tikka marinade in fresh coriander, mint, basil, rosemary and garlic grilled in a tandoor.	
Noori Malai Tikka	3.50
Tender pieces of boneless chicken marinated with royal cumin, yoghurt and cheese.	
Trio of Chicken Tikka	3.50
Delicious combination of Tandoori chicken, Noori Malia Tikka and green chicken tikka.	
Khas Seekh Kebab	3.50
Finely minced lamb blended with our chef's own combination of herbs and spices, skewered and cooked over a glowing tandoor.	
Ghost Ke Tinkey	3.50
Brochettes of spiced smoked lamb with chilly masala mash and tomato sauce.	
Smoked Fish Tikka	4.85
Tandoori spiced home smoked fish with mustard, dill and honey.	
Tandoori Jhinga	5.95
Tiger prawns marinated in grounded to perfection spices and yoghurt cooked in tandoor.	
Non - Vegetarian Platter	5.95
A delicious combination of our very best Tandoori Jhinga, Seekh Kebab, Hara Murgh Tikka and Noori Malai Tikka.	
Keema Samosa	3.50
Minced Lamb with mixed spices and coriander.	
Chicken Wings	3.50
Specially marinated yoghurt and mixed spices. Mild or Spicy.	



Main Courses

Murgh (Chicken)

Makhani Chooze	6.95
An all time favourite, barbecued spring chicken tikka simmered in a rich tomato buttery suace flavoured with honey and fenugreek leaves.	
Kori Gassi	6.95
Succulent pieces of chicken cooked in finely ground roasted coconut and spices.	
Murgh Kalimirch	6.95
Tender chicken morsels appetisingly garnished with freshly crushed black pepper corn.	
Murgh Lababdaar	6.95
Broiled boneless chicken subtly flavoured with coriander and cooked in a tomato and onion gravy.	
Murgh Khorma	6.95
Diced chicken cooked in a rich almond, coconut powder and creamy sauce.	
Chicken Tikka Masala	6.95
British "Chicken Tikka Massala" - a Tandoori Chicken Tikka cooked in a tomato and onion sauce.	
Chicken Jalfrezi	6.95
Popular preparation of batons cooked with green chillies, fresh ginger and assorted bell peppers.	
Garlic Chilli Chicken Tikka	6.95
Tandoori chicken Tikka in a delicious tomato curry with chillies and garlic.	
Chicken Dhansak	6.95
Chicken with lentils, lime juice and aromatic spices giving a hot, sweet and sour taste.	
Chicken Madras	6.95
A hot and sour chicken curry.	
Karai Murgh	6.95
Breast of chicken cooked in a kadai masala and garnished with peppers.	



Main Courses

Goshi (Lamb)

Koh-E-Roganjosh	7.95
A classic Kashmir delicacy, diced lamb cooked in a rich sauce of onion and tomatoes garnished with saffron.	
Gosht Mirch Piaz	7.95
Boneless pieces of lamb cooked with diced capsicums, onion and tomato.	
Saag Gosht	7.95
Tender lamb cooked with fresh spinach and tempered with garlic and cumin seeds.	
Lamb Pasanda	7.95
Diced lambs simmered in a rich and creamy white sauce.	
Lamb Dansak	7.95
Lamb with lentils, lime juice and spices giving a hot, sweet and sour taste.	
Karai Gosht	7.95
Dice of lamb in a spicy sauce with tomatoes, peppers and karahi masala.	
Lamb Madras	7.95
Hot and sour lamb curry.	

Tandoori-Ki-Shaan

Paneer Tikka Saunfwale (V)	7.95
Chunk of cottage cheese, bell peppers and pineapple coated with yoghurt and fennel powder marinade barbecued in a tandoor.	
Medley of Chicken Tikkas	7.95
A combination of Chicken Tikka, Hara Murgh Tikka and Noori Maloi Chicken Tikka.	
Chicken Tikka Shashlik	7.95
Barbecued spiced Chicken Tikka with onions, tomatoes and peppers.	
Lamb Tikka Shashlik	8.95
Sliced lamb tikka spiced with grilled onions, pineapple, tomatoes and peppers.	
Tandoori Jalpari	9.85
Tandoori king prawns in a marinade of barbecued spices.	
Mil Jule Kebab	11.95
A delicious selection of grilled Fish Tikka, Noori Malai Tikka, Khas Seekh Kebab and Tandoori King Prawns.	



Samudri Khazana (Seafood)

Jhinga Hara Masala Fresh king prawns in a delightfully mild green gravy.	9.45
King Prawn Jalfrezi King prawns tossed with shredded tomatoes, onions, peppers and green chillies.	9.45
Malabar Chemeen Curry Prawn curry with green mango, coconut milk, kakum (type of tamarind), ginger and curry leaves.	7.95
Prawn Dhansak Prawns cooked in lentils and aromatic spices to give a hot, sweet and sour taste.	7.95
Karahi Prawn Prawns tossed with onions, tomatoes, peppers and karahi spices.	7.95
Fish Bhuna Masala Fresh monk fish in a rich curry sauce.	7.95

Biryani

Saunfiani Chicken Biryani A layered combination of fragrant basmati with curry flavoured chicken, with fennel seeds garnished with brown onion and mint leaves with vegetable curry and Raita.	9.95
Hyderabadi Dum Biryani A layered combination of fragrant basmati with lamb, fresh herbs and spices served with dreid nuts, vegetable curry and Raita.	9.95
Special Biryani (V) An exotic combination of chicken, lamb, prawns with saffron rice, fresh herbs served with vegetable curry and Raita.	10.95
Vegetable Biryani (V)	7.95

* Side dishes - (add £2.00 to have as a main course)*

Masala Mushrooms Sliced button mushrooms tossed in a tangy sauce with tomatoes and onions.	2.95
Aloo Gobhi Fresh cauliflower and potatoes cooked together with spices.	2.95
Bringal Bhaji Aubergine cooked with tomatoes, onions, garlic and grounded spices.	2.95
Bhindi Aloo Fresh okra with potatoes and onions cooked with spices.	2.95



Pindi Chana Chickpeas cooked in a tangy masala.	2.95
Paneer Jalfrezi Homemade cottage cheese with shredded onions, tomatoes and green chillies.	3.55
Paneer Tikka Masala Barbecued cottage cheese cubes cooked in tempered garlic flakes and curry leaf flavoured bhuna sauce	3.55
Tadka Dal A mix lentil tempered with cumin, garlic and coriander.	2.95
Daal Makhani Garlic tempered lentil. Black daal.	2.95
Saag Aloo Fresh spinach and potatoes.	2.95
Achari Vegetable Mix vegetables cooked with hot curry in pickled spices	2.95
Dakshin Vegetable Curry Coconut flavoured garden fresh vegetables tempered with mustard mild curry.	2.95
 <i>Rice</i>	
Steamed Basmati Rice	1.95
Lemon Rice	2.50
Saffron Basmati Rice	2.95
Mushroom Pilau Rice	3.45
Green Peas Pilau Rice	3.45
Egg Fried Rice	3.45
Keema Rice	3.45
 <i>Breads</i>	
Peshawari Naan	2.50
Cheese Garlic Naan	2.50
Garlic Naan	2.50
Chilli and Garlic Naan	2.50
Plain Naan	1.95



Breads

Keema Naan	2.50
Tandoori Roti	1.75
Tandoori Paratha	1.95
Tandoori Aloo Paratha	2.50
Chapati	1.25

Sundries

Poppadum	1.00
Chutney Tray	1.00
Onion Salad	1.00
Kachumber Salad	2.00
Mix Ralra	2.00



Desserts

Lal Mohan	3.50
Gajar Ko Halwa (Carrot pudding)	3.50
Kulfi (Pistachio or Mango)	3.50
Ice Cream	2.50

Coffee

Espresso	1.95
Double Espresso	2.25
Cafe Latte	2.25
Brandy Coffee	4.50
Irish Coffee	4.50
Tia Maria Coffee	4.50

Tea

English Tea	1.95
Fresh Mint Tea	2.25