

Takeaway Menu



Spot the "Vegan Option" sign indicating that the item is available for ordering in its vegan version

SPICINESS GUIDE ON OUR DISHES

Mild Medium Hot Medium To Hot Very Hot

ALLERGIES

All our dishes are cooked with vegetable oil, containing soy. As all items are prepared in the same area, there may be trace allergens present in every dish. For everyone's enjoyment and safety, our dishes are clearly labeled to indicate potential allergens. Please refer to the key below for information on the 14 main allergens present in some of our dishes.

- Gluten**
- Celery**
- Nuts**
- Egg**
- Dairy**
- Peanuts**
- Mustard**
- Soya**
- Fish**
- Sesame**
- Sulphur Dioxide/Sulphites**
- Molluscs & Crustaceans**
- Lupin**

APPETISERS

- Hot and Sour Soup** £4.50
A Spicy Indo-Chinese soup
- Mulligatawny Soup** £4.50
A lentil soup of Anglo-Indian origin, flavored with curry spices.
- Papadom x 2** £1.40
(Plain or Spicy) (Mint sauce contains)
- Chutneys** £1.00
(Mango chutney & Lime pickle contains)
- Raita** £1.75
(Cucumber or Mixed)
- Green Salad** £2.50

SPECIALITY STARTERS

- Golden Fried Prawn** £5.00
Tiger prawns soaked in fresh lemon juice, ginger, garlic, and saffron marinade. Then coated in a special batter and deep-fried.
- Lemon Chilli Prawn** £5.00
Tiger prawns marinated with chili, garlic, lemon juice, and honey, then grilled.
- Saloni Fish Tikka** (May Contain bones) £6.50
Salmon fillet marinated in crushed mustard, yogurt, lemon juice, and spices, then grilled and served with a specially prepared sweet garlic chili sauce.
- Ajwani Mahi Tikka** (May Contain bones) £6.50
Sea Bass fillet marinated in hung curd and exquisite spices, delicately flavored with cardamom, and gently grilled to perfection.
- Tareko Maccha** (May Contain bones) £6.50
Thinly battered Sea Bass fillet seasoned with Himalayan spices and herbs, then deep-fried to perfection.
- Nepali Sekuwa** £6.50
Nepalese-style barbecued lamb, prepared in the traditional countryside manner, marinated with natural herbs and spices, and cooked in a tandoori oven.
- Chicken Pakora** £5.50
Chicken strips delicately coated in gram flour batter with Indian herbs and spices then deep-fried. A timeless classic, highly recommended.
- Garlic Chicken Tikka** £5.50
Diced chicken breast pieces marinated in Nepalese spices and herbs with fresh lemon juice, ginger, garlic, and fenugreek, then cooked in a tandoor.

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- Khahare Kebab** £5.50
Minced meat seasoned with ginger, garlic, and spices, blended with cottage cheese masala, and grilled to perfection. Accompanied by the Chef's special salad for a delightful combination.
 - Bhutuwa** (Chicken or Lamb) (Chicken contains) £6.00
Cubes of lamb or chicken, stir-fried with chili, tomato, and garlic, then sautéed with onions in a spicy sauce. A beloved Nepalese starter classic.
 - Royal Kebab** £5.50
Minced chicken, infused with garlic, ginger, green chili, and a blend of fresh nepali herbs and spices, then generously stuffed with mature cheddar cheese and grilled to perfection.
 - Shahi Paneer Tikka** £5.50
Cottage cheese, onion, and capsicum marinated in traditional spices and cooked in a tandoori oven.
 - Momo** (Sauce contains) (Chicken or Vegetable) £5.50
Minced chicken infused with a flavorful medley, encased in a crescent-shaped pastry, steamed over soup, and accompanied by potatoes and a sesame and sichuan pepper sauce.
 - Garlic Mushroom** £5.00
Mushrooms stir-fried with garlic, butter, and a medley of fresh herbs.
 - Anarasha Kebab** £5.50
Tender chicken mince, marinated with fresh pineapple tidbits, native spices, and herbs, expertly shaped into hearts and grilled to perfection, presenting a delightful Nepalese starter.
 - Vegetable Monchurian** £5.50
Finely chopped vegetables and spices are crafted into balls, then sautéed with ginger, garlic, and a medley of fusion spices, perfectly paired with a sweet and sour sauce.
 - Kathmandu Kebab** £5.50
A delectable starter crafted from finely ground chicken, infused with aromatic Nepalese spices and herbs.
 - Dosa** (Chickens or Vegetable) (Samber contains) £7.50
A South Indian delicacy, this crispy pancake is crafted from a blend of rice and lentil, cooked on a greased pan until achieving a golden brown hue. It's then stuffed with either chicken or vegetables and served alongside coconut chutney and sambar.
- ## TRADITIONAL STARTERS
- Tandoori Chicken** £5.00
 - Chicken Tikka** £5.50
 - Sheek Kebab** £5.50
 - Mixed Kebab** £6.50
 - Prawn on Puri** £6.50
 - Samosa** (Lamb or Vegetable) £4.00
 - Onion Bhaji** £5.00

SPECIALITY MAIN DISHES

- Vegetable** : £9.50 **Quorn** : £9.50 **Tofu** : £9.50 **Chicken** : £9.50
- Paneer** : £9.50 **Lamb** : £10.50 **King Prawn** : £11
- Dall Rimjhim** £4.00
A traditional Nepalese dish featuring lentils, lemon juice, green chilies, garlic, tomatoes, and Himalayan spices and herbs
- Chhate Milan** £4.00
A traditional Nepalese recipe blending black peppers, lemon leaves, and mushrooms in creamy coconut milk.
- Himalayan Curry** £5.00
A tantalizing pickled spice recipe guaranteed to awaken your palate with savory delights. A Nepalese favourite!
Birat Murgi (Chicken Only) £5.50
Marinated chicken, delicately battered and fried, then cooked with a honey and cashew-based sauce, resulting in an extraordinary blend of flavors.
Rara (Chicken or Lamb Only) £5.50
Tender lamb or chicken pieces cooked in rogani sauce with minced lamb, garlic, ginger, garam masala, and chopped tomatoes.

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- Mango Keshari** £12.00
A delightful fusion of spices including cardamom, ginger, garlic, cashew nuts, and brown onion paste, enhanced by the sweetness of mango, creating a harmonious blend of distinct flavors. Somewhat sweet and absolutely delicious
- Kadhai** £12.00
A Punjabi delicacy cooked in an Indian wok with onions, green pepper, ginger, garlic, and tomato. Abundant in flavor and steeped in tradition.
- Kandhari** £12.00
Simmered in a blend of yogurt, cashew nut paste, garam masala, and tomato paste, then enriched with fresh cream and pomegranate juice. A curry infused with fruity flavors, offering a touch of sweetness and an exotic flair.
- Gurkhali Khana** £12.00
Prepared with finely chopped fresh ginger, garlic, pepper, and red chili sauce, along with garam masala, offering a medley of subtle flavors.
- Chettinad** £12.00
An authentic South Indian dish hailing from Tamil Nadu, seasoned with ginger, garlic, crushed black pepper, chili powder, lemon juice, crushed coconut, and a plethora of Indian spices and herbs. Enhanced with mustard seeds and curry leaves.

CHEF'S SPECIAL

- Special Garlic Chilli Tawa** £12.00
Chicken tikka, lamb, and king prawn cooked together with the chef's special authentic chopped masala, garlic, green chilies, tomato, fresh herbs, and native spices.
- Jomsom** (Chicken also contains) £12.00
A Nepalese delicacy crafted from the chef's secret recipe, featuring onion, capsicum, fresh garlic, ginger, green chilies, tomato, and a selection of Nepalese herbs and spices. Perfect for enthusiasts of hot and spicy cuisine!
- Kathmandu Chicken** (Chicken only) (Dry or Saucy) £11.00
A batter-fried chicken, cooked with diced onions, peppers, tomatoes, fresh garlic, and green chilies. It's then simmered in a Himalayan sauce, resulting in a rich and flavorful dish.
- Manchurian** (Chicken or Prawn contains) £11.00
Minced chicken balls or king prawns cooked with finely chopped garlic, ginger, fresh coriander, tomato ketchup, and soy sauce, accented with a hint of ground white pepper.
- Sweet and Sour** (Chicken or Prawn contains) £11.00
Prepared in an exotic sweet and sour sauce infused with pineapple and native herbs, resulting in a tantalizing taste and aroma that will make your mouth water.

SEAFOOD SPECIAL

- Sea Bass Ki Khazana** (Contain bones) £17.00
A crispy-skinned whole sea bass, marinated in an exotic sauce with mustard oil, grilled to perfection, and served with pan-fried garlic mushrooms and salad.
- Bhairawa Fish** (May contain bones) £12.00
A tantalizing sea bass fillet, seasoned and cooked in coconut milk, enriched with the tang of tamarind sauce, carom seeds, crispy red chilies, and fresh coriander. This exquisite dish from Goa is a beautiful blend of flavors and aromas.
- Garlic Jhinga** £11.00
King prawns cooked with garlic, crushed red chilies, and mango chutney, creating a mouthwatering dish straight from Goa.

TANDOORI MAIN DISHES

All tandoori dishes served with salad.

- Tandoori chicken** £10.00
- Chicken Tikka** £11.00
- Chicken Shaslick** £12.00
- Tandoori King Prawn** £18.00
- Tandoori plater** £16.00

Takeaway Menu

TRADITIONAL MAIN DISHES

Vegetable	Quorn	Tofu	Paneer	Prawn	Lamb	King Prawn
Korma	£9.50	£9.50	£9.50	£11.00	£10.50	£11.00
Masala	£9.50	£9.50	£9.50	£11.00	£10.50	£11.00
Balti	£9.50	£9.50	£9.50	£11.00	£10.50	£11.00
Jalfrezi	£9.50	£9.50	£9.50	£11.00	£10.50	£11.00
Bhuna	£9.50	£9.50	£9.50	£11.00	£10.50	£11.00
Dhansak	£9.50	£9.50	£9.50	£11.00	£10.50	£11.00
Modras	£9.50	£9.50	£9.50	£11.00	£10.50	£11.00
Butter	£9.50	£9.50	£9.50	£11.00	£10.50	£11.00
Saagwala	£9.50	£9.50	£9.50	£11.00	£10.50	£11.00
Biryani (Chicken contain)	£11.00	£11.00	£11.00	£14.00	£12.00	£14.00
Special Mixed Biryani	£14.00	£14.00	£14.00	£14.00	£14.00	£14.00
Chicken Tikka Masala	£9.50	£9.50	£9.50	£9.50	£9.50	£9.50

VEGETARIAN MAIN AND SIDE DISHES

main dish : £9.50 side dish or starter : £6.00

- Baigan Bhaji (Aubergine stir fried with garam masala, onion, tomato and herbs)
- Chana Palak (Chickpeas with spinach and garlic)
- Bombay Aloo (Medium spicy potato cooked with onion and tomato)
- Mushroom Bhaji (Mushroom with fenugreek, tomato and herbs)
- Bhindi Bhaji (Medium spicy okra with onion and tomato)
- Palak Bhaji (Spinach cooked in fresh garlic and butter)
- Daal Makhani (Lentils and red kidney beans cooked in a creamy sauce)
- Tarka Daal (Yellow and red lentils fried with cumin and garlic)
- Rajma Rasmisha (Red kidney beans cooked in medium spicy)
- Saag Paneer (Spinach and cottage cheese cooked in creamy sauce)
- Vegetable Kolapuri (Selection of vegetables stir fried with garam masala)

RICE AND BREADS

Brown Harmony Rice	£4.50
Lemon Rice (with mustard, coconut, and lemon for a zesty, aromatic flavor explosion)	£4.50
Kathmandu Rice (with Garlic, chilli and chicken)	£5.00
Boiled Rice	£3.00
Egg Fried Rice	£4.50
Pilau Rice	£3.50
Mushroom Pilau Rice	£4.50
Vegetable Pilau Rice	£4.50
Special Pilau Rice (Cooked with Eggs & Peas)	£5.00
Keema Pilau Rice (Cooked with mince meat)	£5.00
Garlic Fried Rice	£3.50
Wheatless Wonders (Gluten Free Bread)	£2.00
Plain Nan	£2.75
Keema Nan (Bread filled with minced meat)	£3.75
Garlic Nan	£3.25
Peshwari Nan (Bread filled with Coconut and almond)	£3.25
Cheese Nan	£3.25
Garlic & Chilli Nan	£3.25
Garlic and Coriander Nan	£3.25
Garlic Cheese Nan	£3.75
Butter Nan	£3.00
Chapati	£1.75
Tandoori Roti	£2.00
Plain Paratha	£3.00
Chips	£4.00

Lunch Menu

12:00pm - 2:30pm

THALI (Ask a staff member what today's Thali includes)

Thali, a traditional meal from Nepal and India, is served on a large plate and consists of a variety of dishes, providing a balanced diet in a single serving.

Non-Vegetable Thali	£15.00
Vegetable Thali	£15.00

CURRY AND RICE SET MEAL

Vegetable : £12 Paneer : £12 Tofu : £12 Prawn : £12 Chicken : £12

Korma	Butter Masala	Kadai
Tawa	Katmandu	Milan

SAVOUR THE FUSION (Kebab and Rice Set)

Chicken Tikka	Seekh Kabab	Katmandu Kebab	£10.00
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Choose your Sauce :

Mango Delight	Kathmandu Amilo (Lemon Sauce)
Garlic Sesame	Aap Ko Swad (Hot Mango Sauce)
Gurkha BBQ	Himalayan Summit

PURI BHAJI WRAP

Chicken Tikka : £5.00 Seekh Kabab : £5.00 Katmandu Kebab : £5.00 Spiced Potato : £4.00

Choose your Sauce :

Mango Delight	Kathmandu Amilo (Lemon Sauce)
Garlic Sesame	Aap Ko Swad (Hot Mango Sauce)
Gurkha BBQ	Himalayan Summit

NOODLE NIRVANA

Chicken Tikka : £12 Vegetables : £12 King Prawn : £14

Choose your Sauce :

Mango Delight	Kathmandu Amilo (Lemon Sauce)
Garlic Sesame	Aap Ko Swad (Hot Mango Sauce)
Gurkha BBQ	Himalayan Summit

FISH Both served with Creamy Garlic Mushrooms and potatoes.

Sea Bass	£14.00	Salmon - De	£14.00
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DELIGHTFUL DOSA

Served with sambar which contains

Chicken : £7.50 Vegetables : £7.50 Paneer : £7.50 Tofu : £7.50

SAVOUR THE HEAT SIDES & FRIES

Momo	£6.00	Vegetable Monchurian	£6.00
Tandoori Hot Wings	£6.00	Chicken Pakora	£6.00
Hot Tangy Garlic Prawns	£6.00	Fish Pakora	£6.00
Hot Tangy Garlic Mushroom	£4.00	Fries	£2.50
Meat Samosa	£4.50	KTM Fries (Hot)	£4.00
Vegetable Samosa	£4.50	Honey Garlic fries	£4.00
Papadi Chat	£4.00	Masala Fries	£3.50
Aloo Samosa Chat	£5.00		
Aloo paratha with Raita	£3.50		

COMING SOON!

New Branch Heading To
30 Clarence St, Cheltenham
GL50 3NX

Aug -24



Opening Hours

Lunch
12 pm - 2:30 pm

Evening
Mon - Sat : 5pm - 11 pm
Sunday : 2:30 - 10 pm

Book Now

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