SET MEAL DEALS (GURKHA THALI)

Gurkha Thali for Two - £30.00

Plain papadams with mango and mint yoghurt sauce STARTERS

1 x Sabji samosa

A light vegetable starter, deep fried, stuffed with a mixture of different vegetables.

1 x Momo

The most famous steamed dish of Nepal, served with a special home made chutney.

MAIN COURSE

1 x Kukhura ko masu (Chicken curry)

A unique blend of potato and tender chicken cooked carefully to produce a distinguisedh taste. Served mild or hot

1 x Khasi ko masu (Lamb curry)

Diced lamb cooked in butter with fresh ginger, garlic, coriander and cream.

Served mild or hot

1 x Tarka dal - lentils tempered with ghee, onion and garlic

1 x Saada bhat - Plain boiled rice

1 x Nepali roti (naan) - Nepali bread with or without garlic

Gurkha Thali for Four -£58.00

Plain papadams with mango and mint yoghurt sauce

STARTERS

- 2 x Momo The most famous steamed dish of Nepal; home-made dumpling stuffed with minced chicken and fresh onion, garlic, ginger and fresh coriander. Served with a special home made momo chutney.
 - 2 x Sabji samosa A light vegetable starter, deep fried, stuffed with a mixture of different vegetables.

MAIN COURSE

- 2 x Kukhura ko masu (Chicken curry) Diced chicken off the bone, cooked in freshly-made mild curry sauce with mushrooms. Originates from the plain area (Terai) of Nepal. Served mild or hot
- 2 x Khasi ko masu (Lamb curry) Diced lamb cooked in butter with fresh ginger, garlic, coriander and cream. Served mild or hot
 - 2 x Tarka dal lentils tempered with ghee, onion and garlic

2 x Saada bhat - Plain boiled rice

2 x Nepali roti (naan) - Nepali bread with or without garlic

Gurkha Thali Meal for Six- £78.00

Plain papadams with mango chutney & mint yoghurt sauce

STARTERS

- 2 x Momo The most famous steamed dish of Nepal; home-made dumpling stuffed with minced chicken and fresh onion, garlic, ginger and fresh coriander.
 - Served with special home-made momo chutney.
- 2 x Aludam Spicy potato with sesame, fresh chillies, coriander & spring onions.
 - 2 x Spring roll Mixed potato, turnip, onions, carrot and sesame seed.

MAIN COURSE

- 2 x Kukhura ko masu (Chicken curry) Chicken grilled and moistened with special sauce and green chillies. Served mild or hot.
- 2 x Khasi makhani (Lamb curry) Diced Lamb cooked in butter with fresh ginger, garlic, coriander and cream. Served mild or hot.
 - 2 x Himalayan (Beef curry) Freshly made mild sauce with coconut flavour. Served mild or hot.
 - 2 x Tarka dal- lentils tempered with ghee, onion and garlic 3 x Saada bhat - Plain boiled rice
 - 3 x Nepali roti (naan) Nepali bread with or without garlic

ABOUT THE RESTAURANT

The restaurant opened in November 1998. We have been pleased to serve the public of Nuneaton and Bedworth ever since. Our customers usually become regular ones and we have made many good friends.

We are a family run restaurant. We have close associations with British Army (Gurkhas). I, myself have served for 22 years in the Queen's Gurkha Signals and I am the fourth generation of my family who have served in the British Army.

The Restaurant supports various local and national charities. We are proud of our position in the local community and we welcome you as our friends.

Award Winning Restaurant

In 2001 we achieved a Platinum Award from Quality Food Online, An award for Distinction for Excellence by the Good Eating Guide in 2003 and In 2008 & 2010 we entered the Godiva Awards and thanks to our customers we gained the Gold award for the Best Restaurant In Coventry and Warwickshire. Three years later in 2013 we have been awarded the AAA Guide of Excellence and we were also the finalist for the Hospitality Business of the Year. Our most recent award is the Best Curry Restaurant in the West Midlands 2020-2021.

We aim to maintain the high standards which we have achieved in order to thank our clientele for there continued support.

Please come and sample our warm hospitality and delicious food friends.

Om Gurung MBE (Proprietor)

INFORMATION

All meals are cooked with the product gee or olive oil please ask a member of staff for details

www.crossedkhukris.co.uk crossedkhukris@gmail.com

CROSSED KHUKRIS GURKHA RESTAURANT



FREE HOME DELIVERY ON ORDERS

Over £15.00 within 3 miles or 15% discount on collection All orders for home delivery & takeaway must be made before 9.30pm

Opening Times

7 days a week 5:00pm - 10:00pm Including Bank Holidays

Tel: 024 7634 4488

115 Abbey Street, Nuneaton, Warwickshire CV11 5BX

crossedkhukris@gmail.com

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Complimentary pappadom with mint yoghurt & mango chutney

Complimentary pappadom with mint yoghurt & mango chutney	
1. Veg momo	£3.90
Steamed, stuffed with mixed vegetables, served with special momo chutney.	
2. Aludam / Spicy potato with sesame seed, fresh chillies, coriander and spring onions	£3.60
3. Spring roll	£3.60
Mixed potato, turnip, onions, carrot and sesame seed. 4. Chyau ko suruwa	£3.90
Mushroom soup with or without fresh chilli. 5. Sabji samosa	£3.30
A light vegetable starter, deep fried pastry stuffed	23.30
with a mixture of different vegetables. 6. C - momo	£4.80
Steamed vegetable Momo dipped in hot and spicy tomato sauce. Mixed with fresh onions, capsicums, chillies and spring onion.	
7. Chips Chilli 🌶 🌶 🌶	£4.30
Potato chips mixed with fresh coriander, chilli, capsicum, onion, tomatoes dressed with hot tomato sauce.	
Non Vegetarian	
8. Sandeko khasi	£5.00
Boneless lamb cooked over charcoal and marinated with sesame seeds, fresh chillies, coriander, onions, capsicums and spices. Served cold.	
9. Sandeko khukura	£4.80
Chicken off the bone grilled on charcoal and marinated in spices with sesame seeds, fresh chillies, capsicums, onions and spices. Served col	d
10. Khasi ko kokta	£4.90
Minced lamb balls served in medium mild sauce.	04.00
11. Momo The most famous steamed dish of Nepal; home made dumpling	£4.90
stuffed with minced chicken and fresh onion, garlic, ginger and	
fresh coriander. Served with special home-made momo chutney. 12. House special prawn	£7.90
Prawns marinated in freshly-made sauce, roasted and served sizzling. Garnished with fresh onion, cucumber, tomato and capsicum.	
13. Tawa machha	£7.90
Salmon marinated, pan-fried and served sizzling. Decorated with fresh capsicum, onion, tomato and cucumber.	
14. Sizzling lamb	£6.90
Spring lamb chops marinated with fresh minted sauce & garnished with fried fresh tomato, cucumber, coriander & spring onion, served sizzling.	
15. Masu samosa	£3.80
Deep-fried, stuffed with minced lamb, spices and fresh chilli. Served with special samosa chutney.	
16. Chilli sausages	£4.90
Sliced sausages in a freshly-made curried chilli.	05.00
17. Sizzling chicken Char grilled boneless chicken with light homemade curry sauce, garnished v	£5.60 vith fresh
cucumber, onion, tomato, capsicum and served sizzling.	
Meat Dishes	
Below we offer you a number of selected dishes, prepared to exceptionally high standards by our Chef.	
18. Terai kukhura	£7.60
Diced chicken off the bone, cooked in freshly-made mild curry sauce with mushrooms. Originates from the plain area (Terai) of Nepal.	
19. Piro kukhura 🌶 🌶	£7.70
Chicken grilled and moistened with special sauce and green chillies. A hot d 20. Poleko kukhura	ish. £7.50
Boneless chicken marinated in a freshly made tikka masala, char grilled and	27.50
garnished with fresh cucumber, onion, tomato and capsicums. Served sizzlir	g. £7.60
21. Chicken madras A very hot sauce delivered from lemon juice and fresh chillies.	27.00
22. Chicken korma	£7.50
Mild creamy dish flavored with ground almonds & cashew nuts. 23. Chicken tikka masala	£7.90
Marinated chicken, spiced and grilled on charcoal,	27.00

j Fairly Hot jjHot jjjVery Hot jjjjVery Very Hot

cooked with thick, mild and creamy sauce.

Lamb Dishes	
24. Piro khasi) Lamb slices grilled and then cooked in freshly made curry masala sauce, v	£8.30 <i>vith</i>
coriander, chillies and spring onions.	
25. Chef's special bhenda Lamb marinated in creamy sauce using garlic, ground almonds and garam m	£8.90
Chefs personal recipe.	idoodid.
26. Lekhali khasi	£8.30
Diced lamb cooked in butter with fresh ginger, garlic, spring onion and con Served mild.	anaer.
27. Lamb rogan josh	£8.10
A fresh thick sauce cooked with green pepper onions, tomatoes & coriande	er. £8.90
28. Lamb vindaloo Cooked in freshly pounded ingredients. Very hot lamb dish.	20.90
Beef Dishes	
29. Gurkha beef 🌶 🌶 🌶 🗡	£8.70
Boneless beef cooked with fresh coriander, garlic, ginger and Nepalese spices in a very hot curry sauce.	
30. Sherpa beef cooked in Gurkha style J Hot dish.	28.60
Boneless diced beef, marinated, freshly home made hot curry sauce.	
31. Himalayan beef curry Freshly made mild sauce with coconut flavour.	£8.50
Fish Dishes	
32. Dhoreli machha	£10.80
Salmon, pan-fried, cooked with yoghurt and exotic spices	
and fresh chillles. An Ideal dish for a medium-mild palate. 33. Marsendi machha	£10.70
Pan-fried cod pieces, cooked with fresh coriander, chillies & garlic sauce.	210.70
34. Tandoori prawn	£12.70
Prawn marinated in a freshly-made tikka masala. Char grilled and serve Garnished with fresh cucumber, onion, tomato and capsicums. A fairly dry	
35. Sunkoshi jhinge Prawns cooked in delicate & exquisite spices	
36. Arun nadi jhinge 🌶 🌶 🌶	£11.60
A very special hot dish. Prawns cooked in an authentic Nepalese style with capsicums (peppers), yoghurts, chillies and pineapple.	
Our Signature Dishes	
37. Machha ko special	£12.90
Salmon marinated in freshly pounded spices, yoghurt, caraway seeds, ligh and touch of fresh garlic and lemon (Mild, fairly hot or hot).	tly grilled
38. Lamb chop sizzler	£11.80
Spring lamb chops marinated in mint, yoghurt and fresh herbs. Lightly coat fresh curry sauce and coriander. Served on a sizzling hot plate.	ea with
39. Pahadi special (Mild, fairly hot or hot) Diced boneless beef cooked in a special combination of all fresh coriander	£11.80
onion, garlic , ginger, tomato, lemon and cooking butter.	, spring
40. Gurkha chulo special	040.00
	£12.90
Lamb, chicken, prawn and chicken sausages charcoal cooked and garnish butter. Served sizzling.	
butter. Served sizzling. 41. Gurkha Shangri-la /chicken, lamb or beef)	£11.40
butter. Served sizzling.	£11.40
butter. Served sizzling. 41. Gurkha Shangri-la /chicken, lamb or beef) A favourite dish from South Nepal prepared with fresh cream and mangoes 42. Tawa special Salmon marinated with our in house sauce. Served sizzling with fresh onion.	£11.40 £12.20
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Vegetable Dishes	
47. Aloo saag Potato with fresh spinach (saag)	£5.90
48. Chyau ko tarkari Fresh mushroom cooked with Nepalese herbs.	£5.80
49. Chana ko tarkari	£5.20
Chick peas cooked in an authentic method to produce a hot and sour flavour	
50. Tareko taja saag	£5.60
Fresh leafy vegetable (saag) cooked in genuine Nepali style.	
51. Motter paneer	£6.80
Cheese cubes & peas cooked in a mixture of fresh curry sauce.	
52. Okra bhindi	£5.90
Lady fingers (okra) cooked with fresh chillies, coriander, onion, ginger & garli 53. Poleko paneer	£ 7.20
Paneer (cheese) marinated in tandoori masala, charbroiled and garnished wi	
onion, tomatoes and cucumber. Served sizzling.	
Lentils Dishes	
54. Gurkha dal (Jhaneko dal) Tempered with ghee, onion and garlic.	£4.90
55. Saag dal 🌶	£5.20
Lentil with leafy green vegetables (saag). An authentic preparation prepared	with
fresh coriander and chillies.	
Rice Dishes	00.50
56. Saada bhat Plain boiled Tilda basmati rice.	£2.50
57. Besar bhat Basmati rice cooked with turmeric. 58. Bhuteko bhat Fried rice with mixed vegetables.	£2.60 £3.00
58. Bhuteko bhat Fried rice with mixed vegetables.59. Mushroom rice Basmati rice cooked with mushrooms.	£3.00
60. Jogi bhat Basmati rice with mixed vegetables and eggs.	£3.50
61. Garlic rice Basmati rice cooked with fresh garlic.	£3.00
Breads (Naan)	20.00
62. Nepali roti (Plain naan)	£2.40
Nepalese styled soft and tender tandoori plain bread.	
63. Lashun roti (Garlic naan) Tandoori bread with garlic.	£2.50
64. Mitho roti (Paswari naan)	£2.50
Sweetbread stuffed with shredded coconut and sugar.	
65. Pudina roti (Mint naan) Unleavened bread garnished with mint.	
66. Chilli roti (Chilli Naan) Tandoori bread with fresh chillies.	£2.50
English dishes	
67. Chicken omelette (served with chips)	£6.80
68. Mushroom omelette (served with chips)	£6.70
	10.80
(accompanied by chips & boiled vegetables, coated with pepper sauce)	
70. Chips	£1.90
71. Saute potatoes	£4.90
72. Stir fried mushrooms	£4.90
73. Side salad	£3.20
Chowmein Dishes (Noodles)	
74. Lamb, Beef or Chicken chowmein 🌶	£8.40
Noodles steamed and then fried with lamb, beef or chicken, onion, garlic and spices. One of the most popular dishes in Nepal. Served fairly hot and dry.	other
75. Vegetable chowmein	£7.80
Noodles steamed and then fried with vegetables, a good	27.00
alternative for one in a hurry. Served fairly hot and dry.	
76. Mixed chowmein 🌶	£8.50
Noodles steamed and then fried with mixed vegetables, lamb, prawn and chi	icken.
Served fairly hot and dry. Side dishes	
	C2 00
77. Extra curry sauce (Mild or hot) 78. Cucumber, onion and tomato mix	£2.90
	£1.50
79. Fresh homemade tomato chutney	£1.30
80. Diced fresh chillies	£1.00
81. Mango chutney	£1.00
82. Hill boy chutney	£1.00
83. Natural yoghurt with mint	£1.00
84. Dry fried chillies	£1.00
85. Mixed pickle /	£1.00
86. Plain papadam	£0.90