SET MEAL DEALS (GURKHA THALI)

Gurkha Thali for Two - £34.00

2 x Plain papadams, 1 x mango chutney, 1 x mint yoghurt 1 x cucumber tomato and onion

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 Saada bhat - Plain boiled rice 1 x Nepali roti (naan) - Nepali bread with or without garlic

Gurkha Thali for Four -£66.00

4 x Plain papadams, 1 x mango chutney, 1 x mint yoghurt 1 x cucumber tomato and onion 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 Saada bhat - Plain boiled rice

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

Gurkha Thali Meal for Six- £96.00

6 x Plain papadams, 1 x mango chutney, 1 x mint yoghurt 1 x cucumber tomato and onion

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. 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 £20.00 WITHIN 3 MILES (Over 3 miles delivery charges will be applied) **15% discount on collection** All orders for home delivery & takeaway must be made before 9.00pm

Opening Times Tuesday - Sunday 5:00pm - 10:00pm Mondays Closed

Tel: 024 7634 4488

115 Abbey Street, Nuneaton, Warwickshire CV11 5BX

crossedkhukris@gmail.com

Complimentary pappadom with mint yoghurt & mango chutney

	Vegetarian			
	1. Veg momo	£4.90		
	Steamed, stuffed with mixed vegetables, served with special momo chutney. 2. Aludam	£4.50		
	Spicy potato with sesame seed, fresh chillies, coriander and spring onions			
	3. Spring roll Mixed potato, turnip, onions, carrot and sesame seed.	£4.50		
	4. Chyau ko suruwa 🌶	£4.60		
	Mushroom soup with or without fresh chilli. 5. Sabji samosa	£4.50		
	A light vegetable starter, deep fried pastry stuffed with a mixture of different vegetables.			
	6. C - momo 🌶	£5.60		
	Steamed vegetable Momo dipped in hot and spicy tomato sauce. Mixed with fresh onions, capsicums, chillies and spring onion.			
	7. Chips Chilli 🌶 🌶	£5.60		
	Potato chips mixed with fresh coriander, chilli, capsicum, onion, tomatoes dressed with hot tomato sauce.			
	Non Vegetarian			
	8. Sandeko khasi 🌶 🌶	£6.90		
	Boneless lamb cooked over charcoal and marinated with sesame seeds, fresh chillies, coriander, onions, capsicums and spices. Served cold.			
	9. Sandeko khukura 🌶 🌶	£6.20		
	Chicken off the bone grilled on charcoal and marinated in spices			
	with sesame seeds, fresh chillies, capsicums, onions and spices. Served col 10. Khasi ko kokta	<i>a.</i> £6.50		
	Minced lamb balls served in medium mild sauce.	20.00		
	11. Momo	£6.00		
	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.			
	12. House special prawn Prawns marinated in freshly-made sauce, roasted and served sizzling.	£11.90		
	Garnished with fresh onion, cucumber, tomato and capsicum.			
	13. Tawa machha Salmon marinated, pan-fried and served sizzling.	E11.90		
	Decorated with fresh capsicum, onion, tomato and cucumber.			
	14. Sizzling lamb Spring lamb chops marinated with fresh minted sauce & garnished with fried	£9.40		
	fresh tomato, cucumber, coriander & spring onion, served sizzling.			
	15. Masu samosa Deep-fried, stuffed with minced lamb, spices and fresh chilli.	£4.90		
	Served with special samosa chutney.			
	16. Chilli sausages	£6.40		
	17. Sizzling chicken	£6.50		
	Char grilled boneless chicken with light homemade curry sauce, garnished v			
	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 Diced chicken off the bone, cooked in freshly-made mild curry sauce with	£8.90		
	mushrooms. Originates from the plain area (Terai) of Nepal.	~~~~		
	19. Piro kukhura	£9.00 lish.		
	20. Poleko kukhura	£8.90		
	Boneless chicken marinated in a freshly made tikka masala, char grilled and garnished with fresh cucumber, onion, tomato and capsicums. Served sizzlir	ng.		
	21. Chicken madras 🌶 🌶	£8.50		
	A very hot sauce delivered from lemon juice and fresh chillies.	CO 50		
	22. Chicken korma Mild creamy dish flavored with ground almonds & cashew nuts.	£8.50		
	23. Chicken tikka masala	£9.20		
	Marinated chicken, spiced and grilled on charcoal.			

24. Piro khasi 🎾	£9.80	
Lamb slices grilled and then cooked in freshly made curry masala sauce, w coriander, chillies and spring onions.	vith	
25. Chef's special bhenda <i>J</i> Lamb marinated in creamy sauce using garlic, ground almonds and garam m	£10.90 nassala.	
Chefs personal recipe. 26. Lekhali khasi	£9.80	
Diced lamb cooked in butter with fresh ginger, garlic, spring onion and cor Served mild.		
27. Lamb rogan josh	£9.90	
A fresh thick sauce cooked with green pepper onions, tomatoes & coriand 28. Lamb vindaloo	er. £10.20	
Cooked in freshly pounded ingredients. Very hot lamb dish.		
Beef Dishes		
29. Gurkha beef () () () Boneless beef cooked with fresh coriander,	£10.20	
garlic, ginger and Nepalese spices in a very hot curry sauce.		
30. Sherpa beef cooked in Gurkha style <i>) Hot dish.</i> Boneless diced beef, marinated, freshly home made hot curry sauce.	£10.00	
31. Himalayan beef curry Freshly made mild sauce with coconut flavour.	£10.00	
Fish Dishes		
32. Dhoreli machha 🌶	£12.90	
Salmon, pan-fried, cooked with yoghurt and exotic spices		
and fresh chillies. An Ideal dish for a medium-mild palate. 33. Marsendi machha	£12.80	
Pan-fried cod pieces, cooked with fresh coriander, chillies & garlic sauce.	212.00	
34. Tandoori prawn	£14.50	
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 🌶 🌶	£14.00	
A very special hot dish. Prawns cooked in an authentic Nepalese style with capsicums (peppers), voohurts, chillies and pineapple.	r	
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Lamb Dishes

Vegetable Dishes

47. Aloo saag Potato with fresh spinach (saag)	£6.90	
48. Chyau ko tarkari Fresh mushroom cooked with Nepalese h	erbs. £7.00	
49. Chana ko tarkari 🎾	£6.00	
Chick peas cooked in an authentic method to produce a hot and sour fla	avour.	
50. Saag paneer	£6.90	
51. Motter paneer	£7.90	
Cheese cubes & peas cooked in a mixture of fresh curry sauce.		
52. Okra bhindi 🌶	£6.90	
Lady fingers (okra) cooked with fresh chillies, coriander, onion, ginger &		
53. Poleko paneer Paneer (cheese) marinated in tandoori masala, charbroiled and garnish	£8.90	
onion, tomatoes and cucumber. Served sizzling.	eu with	
Lentils Dishes		
54. Gurkha dal (Jhaneko dal) Tempered with ghee, onion and gal	rlic. £6.00	
55. Saag dal 🌶	£6.90	
Lentil with leafy green vegetables (saag). An authentic preparation prep	ared with	
fresh coriander and chillies.		
Rice Dishes		
56. Saada bhat Plain boiled Tilda basmati rice.	£3.00	
57. Besar bhat Basmati rice cooked with turmeric.	£3.20 £3.90	
58. Bhuteko bhat Fried rice with mixed vegetables.	£3.90 £4.50	
59. Mushroom rice Basmati rice cooked with mushrooms. 60. Jogi bhat Basmati rice with mixed vegetables and eggs.	£4.50 £4.90	
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61. Garlic rice Basmati rice cooked with fresh garlic.	£4.20	
Breads (Naan)	co oo	
62. Nepali roti (Plain naan) Nepalese styled soft and tender tandoori plain bread.	£2.90	
63. Lashun roti (Garlic naan) Tandoori bread with garlic.	£3.00	
64. Mitho roti (Paswari naan)	£3.20	
Sweetbread stuffed with shredded coconut and sugar.	20.20	
65. Pudina roti (Mint naan) Unleavened bread garnished with	mint. £3.00	
66. Chilli roti (Chilli Naan) Tandoori bread with fresh chillies.		
English dishes		
67. Chicken omelette (served with chips)	£8.40	
68. Mushroom omelette (served with chips)	£8.40	
69. Sirloin Steak	£14.50	
(accompanied by chips & boiled vegetables, coated with pepper sauce		
70. Chips	£3.00	
71. Saute potatoes	£6.20	
72. Stir fried mushrooms	£6.20	
73. Side salad	£4.90	
	24.50	
Chowmein Dishes (Noodles)		
74. Lamb, Beef or Chicken chowmein Noodles steamed and then fried with lamb, beef or chicken, onion, garli	£9.90	
spices. One of the most popular dishes in Nepal. Served fairly hot and c		
75. Vegetable chowmein 🌶	£9.50	
Noodles steamed and then fried with vegetables, a good		
alternative for one in a hurry. Served fairly hot and dry.		
76. Mixed chowmein 🌶	£10.20	
Noodles steamed and then fried with mixed vegetables, lamb, prawn ar Served fairly hot and dry.	а спіскеп.	
Side dishes		
77. Extra curry sauce (Mild or hot)	£4.10	
78. Cucumber, onion and tomato mix	£2.20	
79. Fresh homemade tomato chutney	£2.20	
80. Diced fresh chillies	£2.00	
81. Mango chutney	42.00	
82. Hill boy chutney		
	£2.00	
	£2.00 £2.00	
83. Natural yoghurt with mint	£2.00 £2.00 £2.00	
83. Natural yoghurt with mint 84. Dry fried chillies	£2.00 £2.00 £2.00 £2.00	
83. Natural yoghurt with mint	£2.00 £2.00 £2.00	

j Fairly Hot *jj* Hot *jjj* Very Hot *jjjj* Very Very Hot

Marinated chicken, spiced and grilled on charcoal, cooked with thick, mild and creamy sauce.