

## Chef's Signatures

62. **Dill Gurkha Curry D** Veg £10.99 Chicken £11.99 Lamb £12.99 Prawn £13.99  
Chicken/lamb/prawn with dill and chef's special ingredients.
63. **Dreamland D** Chicken £11.99 Lamb £12.99 King Prawn £14.99  
Barbecued Chicken or Lamb cooked with chef's special onion, peppers, fresh ginger, chilli sauce with garam masala. Providing a host of subtle flavour.
64. **Mustang Masala D** Veg £10.99 Chicken £11.99 Lamb £12.99  
King Prawn £13.99 Tiger Prawn £14.99  
Mouth-watering pickled spices recipe garnished with chopped of green chillies and mint flavour.
65. **Lamb Okra D** £12.99  
Cooked lamb okra with garlic, ginger, garam masala, tomato, onion and fresh coriander.
66. **Gurkha Lamb Farsi D** £12.99  
Cooked lamb pumpkin with garlic, ginger, garam masala, tomato, onion and fresh coriander.
67. **Jomsom S** Chicken 11.99 Lamb 12.99  
An exquisite Nepalese dish. Chef's top-secret recipe with onion, pepper, ginger, garlic green chilli, tomato, herbs and spices. Dedicated to all the spicy food lover.
68. **Methi Malai D** Veg £10.99 Chicken £11.99 Lamb £12.99 Prawn £13.99  
A special dish cooked with flavour of fenugreek, sweet, creamy and a bit hotter, but very tasty.
69. **Soya Jalfrezi** £12.99  
Cooked with peppers, green chilli, onion, herbs and spices.

## Indian Speciality Main dishes

70. **Murgh Lababdar D** £11.99  
Barbecued chicken prepared with mild creamy sauce and a touch of honey.
71. **Gurkha Mix Karahi** £12.99  
Mixture of chicken, lamb, tiger prawn and seekh kebab cooked with tomatoes, capsicum and fresh medium spices.
72. **Karahi** Chicken £11.99 Lamb £12.99  
Prawn £13.99 King Prawn £14.99  
Cooked with garlic, ginger, garam masala, green pepper, tomato, onion and fresh coriander.
73. **Chicken Tikka Masala D N** £11.99  
Barbecued chicken cooked with butter, ground almond, fresh cream and Chef's special masala sauce.

## Tandoori Main Dishes

74. **Chicken Tikka D** £10.99  
Marinated chicken cooked in grill. Served with mint sauce.
75. **Gurkha Mix Grill D** £17.99  
Barbecued chicken tikka, lamb tikka, 1/3 tandoor chicken, seekh kebab & king prawn. Served with naan.
76. **Gurkha Majestic Platter G F D** £23.99  
Chicken tikka, chicken wings, lamb chops, lamb tikka, king prawn, boti kebab, fish pakora and chicken kebab.
77. **Chicken Shaslik D** £11.99  
Highly popular Indian and South Asian dish which is marinated with herbs and spices and cooked slowly over an intense fire in a tandoori (clay) oven. Served with fresh green salad and mint sauce.
78. **King Prawn Shaslik D** £15.99  
Barbecued prawn with onion, capsicum and tomato served with tamarind chilli sauce.
79. **Tandoori Chicken D** £9.99  
A firm favourite of Indian cuisine, chicken marinated in ginger, garlic, yoghurt & spices for irresistible flavour & fragrance. Served with mint sauce.

Gurkha Majestic Dining is inspired by the Gurkha who originated from the mountainous region of Gurkha, Nepal. Gurkha of Gurkhas are on of the bravest and fiercest soldiers who have loyally served under Her Majesty Queen Elizabeth II marking historic relationship between Nepal and Britain. Majestic Dining intends to promote authentic Nepalese and Indian cuisine showcasing you with a majestic and exquisite dining experience.

## Vegetable Dishes (Side Dishes)

80. **Saag Paneer D** £5.95  
Spinach and cottage cheese cooked in creamy sauce.
81. **Aloo Gobi D** £5.95  
Potatoes cooked with cauliflower.
82. **Mattar Paneer D** £5.99  
Green peas with cube cheese in thick gravy.
83. **Gurkha Aloo D** £5.49  
Medium spicy potato with onion & tomato
84. **Daal Fry D** £5.49  
Lentil cooked with fried garlic.
85. **Bhindi Fry D** £6.49  
Medium spicy okra with onion & tomato.
86. **Saag Aloo D** £5.49  
Spinach cooked with Potatoes.
87. **Veg Curry D** £5.49  
Made with carefully chosen selection of vegetables.

## Rice Dishes

88. **Steamed Rice** £3.10
89. **Pilau Rice** £3.49
90. **Egg Fried Rice E S** £3.95
91. **Mushroom Pilau Rice** £3.75
92. **Gurkha Special Fried Rice E S** £4.25
93. **House Special Fried Rice E S** £4.49

## Breads (Naan - Roti)

94. **Naan D** £2.99
95. **Garlic Naan D** £3.15
96. **Cheese Naan D** £3.49
97. **Peshwari Naan D N** £4.15
98. **Garlic/Chilli/Cheese Naan D** £4.15
99. **Garlic/Cheese Naan D** £3.99
100. **Keema Naan D** £3.99
101. **Roti D** £2.75
102. **Onion Kulcha Naan D** £3.49
103. **Aloo Paratha D** £4.15
104. **Chilli Naan D** £3.10
105. **Gurkha Naan D** £4.15

## Strength guide on our dishes

Medium Medium to Hot Hot Very Hot

Vegan options are available on request.

Some dishes may contain allergens  
Please follow the guide below

(G) = GLUTEN (F) = FISH (MC) = MOLLUSCS & CRUSTACEANS  
(N) = NUTS (D) = DAIRY  
(S) = SOYA (E) = EGGS  
(SI) = SULPHITES / SULPHUR DIOXIDE (M) = MUSTARD



Thank you for your custom  
Term & conditions apply

### Allergies

If you have food allergy or a special dietary requirement, please inform a member of our staff before you place your order

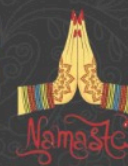
If your choice is not listed on the menu, please ask, if possible our chef's will be happy to prepare on your request..



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English Curry Award winner Best  
Nepalese Restaurant Droitwich



# Gurkha Majestic Dining

Nepalese and Indian Finest Cuisine

**FREE HOME DELIVERY**  
WITHIN 3 MILE RADIUS ON ORDERS OVER £20



### OPENING HOURS

Monday to Thursday 4:30pm till 10:00pm / Friday - Saturday 4:30pm till 11:00pm  
Sunday 2:00pm to 10:00pm / Bank Holidays 4:30pm till 10:00pm

**01905 776666**  
**01905 773333**

**www.gurkhamajestic.co.uk**

**6 Worcester Rd, Droitwich, WR9 8AB**

**10% OFF ON COLLECTION OVER £20.00**



## Appetisers

1. **Poppadoms** (Plain) £0.90
2. **Poppadoms** (Spicy) £0.95
3. **Chutney Tray** D £3.20  
Mango, chilli tamarind, mint, fresh onion.
4. **Cucumber Raita** D £3.55  
Cucumber and fried cumin.

## Vegetarian Starters

5. **Onion Bhaji** £5.20  
Sliced onion mixed with spices & deep fried. Served with delicious fresh mint sauce.
6. **Vegetable Pepper Salt** £6.49  
Chopped onions and potatoes crispy fried and served with garlic chilli sauce.
7. **Veg Samosa** G £5.20  
Pastry parcels freshly made filled with spiced vegetables. Served with chickpeas and mint sauce.
8. **Soya Tikka** G DNE £7.95  
Marinated cooked in tandoor. Served with mint sauce.
9. **Paneer Tikka** D £6.49  
Gurkhali marinated with yogurt, fenugreek & grant flavour.
10. **Chhate Chilli** (Nepalese speciality) GS £5.95  
Mushroom pan-fried with capsicum, onion, garlic, and green chillies.
11. **Paneer Chilli** DS £6.49  
Hot crispy fried cottage cheese with hot and madras spice. Served with mint sauce.
12. **Cauli Manchurian** (Nepalese Speciality) SG £6.20  
Crispy cauliflower pakoras, pan fried with a touch of garlic, ginger, spring onions and coriander with tamarind & balsamic reduction.
13. **Veg Momo** SG £5.49  
Handmade/homemade Nepalese dumplings served with freshly made tomato sesame seeds as dipping sauce. The most popular street food in Nepal. (We make from scratch).

## Non-Vegetarian Starters

14. **Lamb Momo** (Nepalese speciality) GSS £6.20
15. **Chicken Momo** (Nepalese speciality) GSS £5.99  
Handmade/homemade Nepalese dumplings served with freshly made tomato sesame seeds as dipping sauce. The most popular street food in Nepal. (We make from scratch).
16. **Crispy Honey Chicken** S £8.95  
Crispy fried spicy chicken served with mixed garlic chilli and honey.
17. **Lamb Seekh Kebab** D £6.20  
Tender fillets of lamb mildly marinated and cooked in the grill. Served with mint sauce.
18. **Chicken Seekh Kebab** D £5.99  
Tender fillets of chicken mildly marinated and cooked in the tandoor. Served with mint sauce.
19. **Mix Kebab** D £7.49  
Seekh kebab, booti kebab & chicken tikka, Served with mint sauce.
20. **Lamb Chops** D £9.49  
Well marinated lamb chops cooked in tandoor and served with chef's special fresh mint sauce.
21. **Chicken Wings** DGS £5.49  
Cooked in tandoor, marinated with yogurt, Indian and Nepalese herbs. Served with mint sauce.

22. **Nepali Sekuwa** (Nepalese speciality) D £7.20  
Succulent pieces of lamb marinated with homemade Nepalese spices and herbs. Country style cooked Nepalese barbecued lamb. Served with mint sauce.
23. **Chicken Tikka** D £6.49  
Marinated chicken cooked in tandoor. Served with mint sauce.
24. **Gurkha Magic Tikka** (Nepalese speciality) D £7.49  
Well Marinated with fresh mint, yogurt, spinach, coriander, and garnished with lemon and coriander. Served with mint sauce.
25. **Lamb Samosa** G £6.20  
Folded parcels freshly made and filled with minced lamb and spices. Deep fried. Served with mint sauce.
26. **Salmon Tikka** D £10.95  
Fresh salmon fillet marinated with yoghurt, lemon juice and Nepalese spices. Served with mint sauce.
27. **Chilli Chicken** DSSG £7.25  
Marinated chicken cooked with Nepalese style chilli sauce, diced capsicum, garlic, spring onion and coriander.
28. **Chilli Prawn** DSSG £9.55  
Marinated tiger prawn cooked with Nepalese style chilli sauce, diced capsicum, garlic, spring onion and coriander.
29. **Tareko Machha** (Nepalese speciality) FG £7.99  
Sea Bass fillet thinly battered with Himalayan spices herbs and deep fried. Served with tartar sauce.
30. **Golden Fried King Prawn** SP G MC £9.49  
King prawn marinated in fresh lemon juice, ginger & garlic. Coated in special batter and deep fried. Served with tartar sauce.
31. **Murgh Pakora** G £6.49  
Strips of chicken delicately coated in gram flour batter with Indian herbs and deep fried. A true classic, served with mint sauce.
32. **Chicken Puri** £5.99  
Chicken cooked with Nepalese spices and served with deep fried bread. Served with mint sauce.
33. **Prawn Puri** £6.49  
Prawns cooked with Nepalese spices and served with deep fried bread. Served with mint sauce.

## European Dish

34. **Fish Finger & Chips** G £6.49
35. **Chicken Nuggets with Chips** G £6.49
36. **Chips** £2.99
37. **Masala Chip** £3.25
38. **Chilli Chips** £3.50
37. **Majestic Salad** £3.49

## Traditional Dishes

- |   | Veg   | Paneer/Chicken | Lamb   | Tiger Prawn | King Prawn |
|---|-------|----------------|--------|-------------|------------|
| 38. <b>Korma</b> DN   | £9.99 | £10.99         | £11.99 | £12.99      | £14.99     |
| A timeless favourite cooked with cream, coconut.                      |       |                |        |             |            |
| 39. <b>Pasanda</b> DN   |       |                |        |             |            |
| A mild dish cooked in yoghurt and cream.                              |       |                |        |             |            |
| 40. <b>Balti</b> N  |       |                |        |             |            |
| Cooked with onion, fresh blended spices & flavoured with green herbs. |       |                |        |             |            |
| 41. <b>Jalfrezi</b> D   |       |                |        |             |            |
| Cooked with peppers, green chilli, onion, herbs and spices.           |       |                |        |             |            |

42. **Madras** D £11.55  
A hot curry, cooked with curry leaf, chef's spice all the way from south India. A touch of coconut milk.
  43. **Dhansak** D £11.99  
A medium hot sweet and sour curry cooked with lentil and pineapple.
  45. **Pathia** D £12.99  
A medium hot sweet and sour dish cooked with tomato and onion.
  46. **Bhuna** D £13.99  
Cooked with tomatoes, onion and freshly ground spices.
  47. **Saagwala** D £14.99  
Medium spicy dish cooked with fresh spinach and spices.
  48. **Butter chicken** DN
- |  | Veg    | Paneer/Chicken | Lamb   | Prawn  | King Prawn |
|--|--------|----------------|--------|--------|------------|
|  | £11.55 | £11.99         | £12.99 | £13.99 | £14.99     |
- Mildly marinated chicken breast grilled in tandoor and cooked in a sauce of tomato, almond and flavour of fenugreek. Rich in butter and cream.
49. **Biryani** D
- |  | Veg    | Paneer/Chicken | Lamb   | Prawn  | King Prawn |
|--|--------|----------------|--------|--------|------------|
|  | £11.55 | £11.99         | £12.99 | £13.99 | £14.99     |
- Cooked with basmati rice, mint, fresh ground spices and served with side dish of vegetable curry or raita.

## Gurkha Majestic Speciality Main Dishes

- |  | Veg   | Paneer/Chicken | Lamb   | Tiger Prawn | King Prawn |
|--|-------|----------------|--------|-------------|------------|
|  | £9.99 | £10.99         | £11.99 | £12.99      | £14.99     |
50. **Gurkha Curry** D  
Cooked with chef's special onion and tomato thick sauce in wok creating a mouth-watering dish and aroma.
  51. **Gurkha Tawa** D  
Lamb or chicken cooked in finely chopped fresh ginger, garlic, pepper and sweet chilli sauce and a touch of barha masala providing a host of subtle flavours. Garnished with roasted garlic flakes. Served on hot pan.
  52. **Chilli Lasuni** DS £12.99  
Diced pieces of chicken breast Bbq in Nepalese spices and herbs, mixed with fresh lemon juice, fresh garlic, peppers, and touch of red chilli sauce.
  53. **Everest's Curry** D  
Mouth-watering green chilli pickled recipe, spices, and spinach. Guaranteed to give the palate a savoury awakening.
  54. **Claypot** DN  
Cooked with onion & tomatoes coriander paste, coconut & tomato gravy.
  55. **Chhate Milan** D  
A traditional Nepalese recipe with a fusion of spices including black pepper, lemon leaves and mushroom in coconut milk.
  56. **Gurkha Mix Tawa** D £12.99  
Lamb and chicken cooked in a large iron wok, peppers and served directly to the table. Garnished with roasted garlic flakes (Served on hot pan).
  57. **Gurkha Special Mix Tawa** D £14.95  
Barbecued lamb tikka, chicken tikka and tiger prawn, cooked with Chef's special authentic chopped masala, garlic, green chilli, tomato, fresh and native species. A delicious and unique dish in a league of its own. (Served on hot pan).
  58. **Gurkha Mix Balti** DN £12.99  
Chicken, lamb and prawn cooked together with authentic herbs and spices.
  59. **Lamb Bhutan** S £12.99  
Barbecued lamb cooked with mixed pepper green herbs, spices, and spring onions.
  60. **Malekhu Fish Curry** DM £12.95  
Sea Bass dish cooked with fresh in a tomato-based sauce, curry leaf & with coconut milk.
  61. **Special Mix Biryani** D £14.99  
Lamb, chicken and prawn, cooked with basmati rice, mint, fresh ground spices and served with side dish of vegetable curry.