Gurkha

Restaurant & Bar

Menu

Words from the Owners

As a family-run restaurant, Gurkha Restaurant & Bar is the realization of our shared dream to bring the authentic flavors of Nepal to Portugal and beyond. We take immense pride in serving dishes crafted with the freshest ingredients and of the finest quality, ensuring every bite reflects our passion and commitment. Our mission is to make Gurkha a household name, not only across Portugal but throughout Europe, through our dedication to authenticity, freshness, and unparalleled hospitality. Thank you for joining us on this journey—we hope to provide you with a memorable dining experience, filled with the true spirit of Nepal.

Krishna & Bharat
Owners of Gurkha Restaurant & Bar

Words from the Chef

At Gurkha Restaurant & Bar, every dish is a labor of love and a tribute to the rich culinary heritage of Nepal. Our dishes are crafted with precision, using fresh ingredients and authentic recipes passed down through generations. Each plate tells a story of tradition, passion, and the vibrant flavors of the Himalayas.

We invite you to embark on this flavorful journey with us, savoring the artistry and authenticity that define every bite. Thank you for being part of our Gurkha family.

Chef
Gurkha Restaurant & Bar

IMPORTANT NOTICE

ALLERGY AND DIETARY INFORMATION

Dear Guests,

Please be advised that our menu items may contain or come into contact with common allergens, including peanuts, cashews, gluten, and other seasoned ingredients. We strive to accommodate dietary preferences and restrictions such as vegan and vegetarian options, but cross-contamination is possible in a shared kitchen environment.

To ensure your safety and satisfaction, we kindly request that you inform our staff about any allergies or dietary restrictions before placing your order. This allows us to take all necessary precautions to provide you with the best dining experience.

Your health and well-being are our top priorities. Thank you for your understanding and cooperation.

Team Gurkha Restaurant & Bar

All prices include applicable taxes.

STARTERS

Begin your culinary journey with Gurkha's vibrant selection of starters – where tradition meets creativity in every bite.

STEAMED MOMO (5 PCS)

Authentic Nepalese dumplings, delicately steamed and served with our house-made tomato and sesame chutney. Chicken / Vegetable 6.50

PANI PURI (8 PCS)

Crispy semolina puris filled with spiced potato, tangy tamarind water, and refreshing mint chutney – an interactive and beloved Indian street food experience. 7.50

FISH 65

Locally sourced monkfish (tamboril) marinated in yoghurt, curry leaves, mustard seeds, and herbs, then lightly fried until perfectly crisp – bold, aromatic, and irresistible. 7.95

AVOCADO PAPDI CHAAT

Crispy wafers topped with creamy avocado mash, yoghurt, mint and tamarind chutneys, and fresh herbs – a refreshing twist on a classic street snack. 7.95

RAJ KACHORI

A grand, crispy shell generously filled with spiced lentils, potatoes, assorted chutneys, yoghurt, and pomegranate – a burst of textures and flavours in every bite. 9.50

SHEEK KEBAB ROLL

Juicy minced lamb skewers, seasoned with warm spices, wrapped in soft flatbread with onions and mint sauce – a rich and hearty treat. 9.50

CHATAMARI

A traditional Newari rice crepe, often called "Nepalese Pizza," topped with minced meat, egg, and fragrant Nepalese spices. 7.50

PRAWN PAKORA

Succulent prawns dipped in a lightly spiced gram flour batter and fried to golden perfection – crispy on the outside, tender within. 6.95

SAMOSA (1 PC)

Crispy pastry parcels filled with your choice of spiced vegetable or chicken filling – a timeless Indian favourite. Chicken / Vegetable 2.50

BREADS

Handcrafted breads baked in the tandoor or on iron pans – warm, wholesome, and full of flavour.
Best paired with our Raita Mix at 3.95 or Mango Chutney for 3.95.

NAAN

Classic tandoori flatbread – soft, airy, and freshly baked to perfection. 3.95

GARLIC NAAN

Fluffy naan brushed with aromatic garlic butter – a timeless favourite. 4.50

CHEESE NAAN

Filled with warm, melted cheese – rich, indulgent, and satisfying. 5.55

GARLIC & CHEESE NAAN

A perfect harmony of garlic and cheese in soft tandoori naan. 6.20

PESHWARI CHEESE NAAN

A sweet and savoury delight with cheese, coconut, raisins, and nuts – uniquely flavourful. 6.20

ROTI

Whole wheat flatbread, baked in the tandoor – wholesome and traditional. 2.50

MILLET ROTI [GF]

High in fibre, iron, and essential minerals – naturally gluten-free and gut-friendly. 4.50

BUCKWHEAT ROTI [GF]

Protein-rich and gluten-free – supports heart health and provides slow-releasing energy. 4.50

SAUCES | PICKLES

RAITA
Carrot, cucumber, cumin – creamy, salty-sweet, and refreshing. 3.95

SWEET MANGO CHUTNEY
Fruity, tangy, and lightly spiced. 3.95

SOUPS & SALADS

CHICKEN SOUP
Comforting homemade chicken broth with herbs and tender chicken pieces. 4.50

MUSHROOM SOUP
Creamy blended mushroom soup with garlic and a hint of black pepper. 4.50

GURKHA HOUSE SALAD
Carrot, cucumber, lettuce, and tomato with our homemade lemon-mustard dressing. 5.50

CHEF'S SIGNATURE DISHES

Curated by our chef – bold, refined, and unforgettable

CHICKEN TIKKA MASALA

Tender grilled chicken cooked in a luxurious, mild sauce of cashew nuts, almonds, coconut, tomatoes, and cream. Full of flavour but not spicy at all – a smooth and comforting classic. 16.95

PRAWN KARAHI

Prawns cooked in a vibrant tomato-based curry with garlic, crushed spices, green and red peppers, onions, fresh ginger, and coriander. Bold, aromatic, and full of flavour. 16.95

SAAG PANEER

Cottage cheese in creamy spiced spinach – comforting and wholesome. 14.95

LAMB CHOPS (GRILLED)

Tender lamb chops marinated with ginger, garlic, and warm spices, then grilled over flame for a smoky, juicy finish. 22.95

DUCK CHOILA

Smoked duck breast marinated in Nepalese mustard oil, chili, ginger, and garlic. A fiery and flavourful favourite from Kathmandu, traditionally enjoyed during festivals. 15.95

GURKHA THALI

[Individual (Min. 2 People) | Prep Time: 25 min]

An authentic and traditional Nepali platter featuring steamed rice, lentil soup (dal), a flavourful curry, seasonal vegetables, homemade achar (pickle), fresh salad, and a touch of sweetness with dessert. A complete and comforting taste of Nepal on one plate.

Veg – 16.95 / Chicken – 17.95 / Lamb – 18.95

MOMO PLATTER- INDIVIDUAL

A selection of steamed, kothey (pan-fried), fried, and chilli momos – with your choice of filling.

Chicken / Veg 16.95

GRILLS & TANDOORI SPECIALTIES

From the Tandoor – Authentic Grilled Dishes Infused with Spice & Smoke

TANDOORI CHICKEN

Bone-in chicken marinated in yogurt, garlic, and our signature spice blend, then chargrilled in the tandoor for a smoky finish. 13.95

CHICKEN SHASHLIK

Tender chicken tikka grilled with bell peppers, onions, and tomatoes – a colourful and flavourful tandoori classic. 16.95

MIX GRILL

A generous tandoori platter featuring tandoori chicken, sheek kebab, chicken tikka, and prawns – ideal for sharing or when you want a bit of everything. 22.95

LAMB CHOPS

Juicy lamb cutlets marinated with cumin, coriander, and garlic, then flame-grilled for a rich, aromatic flavour. 22.95

GRILLED FISH – ROBALO (SEA BASS)

Fresh sea bass marinated in house spices, grilled to perfection, and served with seasonal vegetables. 16.95

PANEER SHASHLIK

Cubes of paneer marinated in spiced yogurt, grilled with capsicum and onions – a vibrant vegetarian favourite. 16.95

KIDS MENU

Simple, Tasty, and Comforting

FRENCH FRIES

Crispy golden fries – a classic kids' favourite. 4.50

MALAI TIKKA

Mild and creamy grilled chicken cubes, tender and full of flavour. 8.95

PLAIN OMELETTE

Fluffy and lightly seasoned – perfect for little appetites. 5.65

CLASSIC INDIAN DISHES

Time-honoured curries with smooth, rich sauces – creamy, aromatic, and mild (not spicy).

TIKKA MASALA – ALL-TIME FAVOURITE

Grilled chicken, prawn, or paneer cooked in a rich, creamy sauce made with cashew nuts, almonds, coconut powder, cream, tomatoes, and mild spices. Not spicy at all – smooth and slightly on the sweeter side.

Chicken 16.95 / Prawn 16.95 / Paneer 14.95

THE ORIGINAL 1950S BUTTER CHICKEN – CLASSIC

A timeless classic-tender tandoori chicken simmered in a buttery tomato sauce made with cashew nuts, cream, and a hint of fenugreek (kasuri methi). Very mild, rich, with a slightly sweet and tangy finish. 15.95

KORMA

A mild and creamy curry made with almond powder, coconut powder, and cream (natas), delicately flavoured with cardamom. Smooth, gently sweet, and deeply comforting.

Chicken 14.95 / Lamb 15.95 / Prawn 15.95

MANGO CURRY

A tropical twist – made with mango purée, almond powder, cream, and a touch of cardamom. Creamy, fruity, and gently spiced.

Chicken 14.95 / Lamb 15.95 / Prawn 15.95

TRADITIONAL CURRIES

Classic favourites rooted in rich flavours and authentic techniques.
All curries can be prepared mild, medium, or very spicy – just the way you like it.

KARAHI

A bold, flavour-packed curry cooked with diced green and red peppers, onions, ginger, garlic, and coriander – all simmered in a robust onion-tomato base. Chicken 14.95 / Lamb 15.95 / Prawn 16.95

SAAG

Creamy spinach-based curry – nourishing, iron-rich, and deeply savoury.
Chicken 14.95 / Lamb 15.95 / Prawn 15.95

MUSHROOM CURRY

Fresh mushrooms gently sautéed and cooked in a medium-spiced onion-tomato gravy – earthy, aromatic, and comforting. Chicken – 14.95 /Lamb – 15.95

JALFREZI

A stir-fried curry with green and red peppers, onions, and tomatoes, tossed in a tangy onion-tomato sauce. Bright, bold, and full of flavour. Chicken – 14.95 / Lamb – 16.95

CURRY (HOUSE STYLE)

A traditional curry made with our signature tomato-onion base, balanced with aromatic spices. Simple, satisfying, and customisable to your preferred heat level. Chicken – 13.95 / Lamb – 14.95 / Prawn – 14.95

FEELING BRAVE? DARE TO SPICE IT UP!

For those who love their curry with serious heat and bold flavour –
these fiery dishes are not for the faint-hearted!

VINDALOO

A Goan classic with a sharp, spicy edge – made with garlic, vinegar, bold spices, and tender pieces of potato. Chicken 14.95 / Lamb 15.95

MADRAS

A South Indian-style curry with ground coconut, coconut cream, and red chillies – richly spiced, smooth, and tangy with a fiery finish. Chicken 14.95 / Lamb 15.95

CHILLI CURRY

A hot and punchy curry made with crushed chillies, garlic, diced onions, and green and red capsicum – bold, intense, and full of attitude. Chicken 14.95 / Prawn 15.95

VEGETARIAN SPECIALTIES

Timeless vegetarian dishes crafted with authentic spices and soulful cooking.

DAL MAKHANI

Creamy black lentils slow-cooked with tomatoes, butter, and aromatic spices. A rich, comforting North Indian classic. 12.50

SEASONAL MIXED VEGETABLES

A medley of fresh seasonal vegetables gently sautéed with mild Indian spices – colourful, healthy, and satisfying. 11.95

BAINGAN BHARTA

Charcoal-roasted aubergine mashed and blended with tomato, onion, garlic, and spices – rustic, smoky, and full of flavour. 12.50

CHANA MUSHROOM

Chickpeas and fresh mushrooms cooked in a bold, spiced curry – earthy and satisfying. 12.50

MUTTER PANEER

Soft paneer cubes and green peas simmered in a tomato-onion gravy – mildly spiced and deeply comforting. 12.95

SAAG PANEER

Fresh paneer gently simmered in a creamy spinach base, seasoned with garlic, ginger, and warming spices. 14.95

ALOO GOBI

Potatoes and cauliflower cooked with turmeric, ginger, and fresh coriander – a much-loved Indian staple. 11.95

MALAI KOFTA

Soft veggie balls made from paneer and vegetables, gently simmered in a creamy coconut-tomato sauce. Mild, sweet, and luxuriously smooth – a royal vegetarian delight. 13.95

FLAVOURED RICE SPECIALTIES

Fragrant basmati rice cooked with spices, herbs, and tradition.
Best enjoyed with Raita (3.95) or Curry Sauce (5.50) for the full experience.

TANDOORI CHICKEN BIRYANI

Chargrilled tandoori chicken layered with spiced basmati rice and topped with crispy fried shallots – bold, smoky, and satisfying. 14.95

LAMB BIRYANI

Tender slow-cooked lamb infused with garam masala, mint, and caramelised onions, nestled in aromatic basmati rice. 15.95

GURKHA BIRYANI

A chef's special blend of chicken, lamb, and prawns cooked with Nepalese spices and layered with fragrant basmati rice. Rich, hearty, and full of bold flavours. 16.95

ACCOMPANIMENTS

The perfect additions to complete your meal – simple, fragrant, and flavourful.

BASMATI RICE

Plain steamed basmati rice – light, fluffy, and naturally aromatic. 2.50

PILAU RICE

Fragrant basmati rice cooked with mild cashew nuts, green peas, and sweet sultanas. Subtly spiced with a golden hue. 4.50

JEERA RICE

Steamed basmati rice lightly tempered with roasted cumin seeds – earthy and comforting. 2.95

SIDE DISHES (SMALL PORTIONS)

Add a little extra to your meal – light, flavourful, and perfectly portioned.

DAL TADKA (SMALL)

Yellow lentils tempered with garlic, cumin, and ghee – light, nourishing, and great with rice. 5.95

SAAG ALOO

Spinach and potatoes sautéed with cumin, garlic, and spices – a warm, classic side. 5.95

BHINDI & ALOO FRY (DRY)

Okra and potatoes stir-fried with cumin, onion, and spices – dry, crisp, and full of flavour. 7.50

GURKHA MIXED SALAD

Fresh cucumber, tomato, onion, carrot, and lettuce tossed in our Nepalese house dressing. 5.50

ASSORTED PAPAD BASKET

Crispy selection of traditional Indian papads, perfect for sharing. 4.95

DESSERTS

End your meal on a sweet note with these rich and memorable treats.

SIZZLING BROWNIE

Warm chocolate brownie served on a sizzling plate with vanilla ice cream and hot chocolate sauce – indulgent, dramatic, and unforgettable. 6.95

PISTA KULFI

Homemade pistachio ice cream – creamy, nutty, and delicately aromatic. 5.95

BEBINCA

A classic Goan dessert made of layered coconut, ghee, and nutmeg – soft, buttery, and soul-soothing. 6.95

CHEESECAKE

A creamy and delicate dessert with a smooth texture, balanced with a touch of sweetness. 5.95

WATER

FASTIO (0.50L) 2.10

MONCHIQUE ALKALINE [PH 9.5] (0.75L) 3.95

AGUA DAS PEDRAS SPARKLING (0.25L) 2.50

PELLEGRINO SPARKLING (0.75L) 4.95

SMOOTHIES & LASSI

MANGO LASSI

A creamy blend of mango pulp and yogurt — smooth, refreshing, and full of flavour. 4.95

BANANA LASSI

Naturally sweet and mellow, made with fresh banana and yogurt. 4.95

GREEN SMOOTHIE

A fresh blend of avocado, spinach, apple, and ginger — clean, creamy, and energising. 6.95

STRAWBERRY SMOOTHIE

Fresh and fruity with a creamy finish — simple and satisfying. 6.95

BLUEBERRY SMOOTHIE

Made with blueberries and yogurt — smooth, antioxidant-rich, and naturally vibrant. 6.95

SOFT DRINKS

COCA-COLA 2.50

COCA-COLA ZERO 2.50

ICE TEA
Mango, peach, or lemon 2.50

FANTA ORANGE 2.50

SUMOL
Sparkling fruit juice – pineapple or orange 2.50

SCHWEPPES TONIC (0.25L) 2.50

GINGER ALE (0.25L) 2.50

HOMEMADE MINT LEMONADE
Light, zesty, and bursting with fresh mint and lemon 3.95

WATERMELON JUICE
Naturally sweet and refreshing, served chilled 4.95

FRESH ORANGE JUICE
100% freshly squeezed. 4.95

BEER

ESTRELLA DAMM DRAUGHT (0.30L) 2.99

ESTRELLA LARGE DRAUGHT (0.40L) 3.99

EXTRA LARGE BEER (1.0L) 9.95

SAGRES (0.33L) 2.99

SUPER BOCK (0.33L) 2.99

SUPER BOCK STOUT (0.33L) 3.50

LUKLA NEPALESE BEER (0.33L) 3.95

COBRA INDIAN BEER (0.33L) 3.95

SOMERSBY APPLE CIDER (0.33L) 2.99

BEER 0% (0,33 CL) 2.99

SIGNATURE & CLASSIC COCKTAILS

MOJITO

White rum, fresh mint, lime, and brown sugar topped with sparkling water.

A crisp and refreshing Cuban classic. 7.95

ESPRESSO MARTINI

Vodka, fresh espresso, and coffee liqueur – bold, smooth, and the perfect pick-me-up. 8.95

CAIPIRÃO

Licor Beirão, lime, and sugar over crushed ice. A sweet Portuguese twist on the Caipirinha. 6.95

CLASSIC DAIQUIRI

White rum, lime juice, and sugar syrup. Simple, sharp, and elegant. 8.25

NEGRONI

Gin, Campari, and sweet vermouth. Bold, bitter, and timeless. 9.50

PORTO TÓNICO

White Port and tonic with lemon or mint. Light, aromatic, and uniquely Portuguese. 6.50

MARGARITA

Tequila, triple sec, and lime juice. Zesty and irresistible, with a salted rim. 8.50

RED WINES

Elegant reds to complement rich curries, grilled meats & tandoori flavours

WINE	REGION	PROFILE	0.375L	0.75L
Esporão Reserva Tinto	Alentejo	Rich, oaky, full-bodied		**34.95**
Cartuxa Évora Tinto	Alentejo	Elegant, smooth, dry		**36.95**
Marquês de Borba Reserva	Alentejo	Spicy, ripe red fruit		**16.95**
Dona Maria	Alentejo	Bold, round, fruity		**22.95**
Prequinta	Dão	Silky, earthy, dry		**15.95**
Esteva (Casa Ferreirinha)	Douro	Light, floral, red berries	**8.95**	**14.95**
Periquita Reserva	Setúbal	Smooth, ripe plum, mellow		**24.95**
EA Tinto	Alentejo	Soft, jammy, approachable		**16.95**
Adega de Borba Premium	Alentejo	Smooth, sweet red fruits		**18.95**

WHITE WINE

Bright whites are perfect with seafood dishes, biryani, and lighter fare

WINE	REGION	PROFILE	0.375L	0.75L
Planalto (Casa Ferreirinha)	Douro	Dry, fresh, aromatic	**8.95**	**14.95**
Marquês de Borba Branco	Alentejo	Crisp, citrus, floral	**8.95**	**17.95**
EA Branco	Alentejo	Light, tropical notes		**16.95**
Quinta da Bacalhôa Branco	Setúbal	Off-dry, floral, smooth		**34.95**
Catarina Branco (Bacalhôa)	Setúbal	Fruity, mineral, smooth		**19.95**
Morgado de Santa Catherina	Bucelas	Sweet, honeyed, balanced		**29.95**
Vinha Grande Douro Branco	Douro	Elegant, mineral, dry		**24.95**
Esporão Reserva Branco	Alentejo	Creamy, citrus, complex		**34.95**

ROSÉ WINE

Delicate and dry, great with spicy starters, salads & light grills

WINE	REGION	PROFILE	0.375L	0.75L
Muralhas Rosé	*Vinho Verde*	*Light, floral, refreshing*		**16.95**
Mateus Rosé	Bairrada	Fruity, semi-dry, easy	**8.95**	**15.95**

GREEN WINES (VINHO VERDE)

Light, crisp and slightly sparkling — ideal with momo, seafood & fried starters

WINE	REGION	PROFILE	0.375L	0.75L
Soalheiro Alvarinho	Monção e Melgaço	Citrus, dry, vibrant		**24.95**
Muralhas de Monção	Monção e Melgaço	Fresh, mineral, floral		**16.95**
Casal Garcia	*Vinho Verde*	*Light, fruity, fizzy*		**14.95**

SPARKLING & CHAMPAGNE

Celebrate special moments or elevate your evening

Moët & Chandon also available in Magnum (1.5L) upon request for special occasions.

WINE	REGION	PROFILE	SIZE	PRICE
Moët & Chandon Brut	Champagne, FR	Elegant, crisp, golden fruit	**0.75L**	**119.95**
			1.5L	**274.95**
Veuve Clicquot Brut Yellow	Champagne, FR	Rich, toasty, hints of citrus	**0.75L**	**119.95**
G.H. Mumm Cordon Rouge Brut	Champagne, FR	Fresh, vibrant, delicate fruit	**0.75L**	**94.95**

WINE BY THE GLASS

RED WINE 3.95

Pairs wonderfully with lamb curry, grilled meats, and rich sauces.

WHITE WINE 3.95

Excellent match for seafood, biryani, and creamy dishes.

SPARKLING WINE – RAPOSEIRA SUPER RESERVE 5.95

Portugal's iconic Espumante — fresh, fine bubbles, fruity and balanced.

★ **SOMMELIER RECOMMENDS**

Highly rated by professionals and widely loved in Portugal.

PREMIUM GIN SELECTION

HENDRICK'S GIN 6.95

Smooth and floral, infused with rose petals and cucumber.
Serve with premium tonic, cucumber, and dried rose petals.

TANQUERAY NO. TEN 6.95

Bold and crisp, distilled with fresh citrus and fine botanicals.
Serve with neutral tonic, pink grapefruit, and juniper.

BULLDOG LONDON DRY 6.95

Modern and balanced, with hints of lavender and citrus.
Serve with classic tonic, lime, and juniper berries.

WHISKEY SELECTION

JAMESON IRISH WHISKEY 5.95

BALLANTINE'S FINEST (Blended Scotch) **5.95**

FAMOUS GROUSE (Blended Scotch) **5.95**

JACK DANIEL'S OLD NO. 7 (Tennessee Whiskey) **6.95**

JOHNNIE WALKER RED LABEL (Blended Scotch) **6.95**

MAKER'S MARK BOURBON 6.95

BUSHMILLS BLACK BUSH (Irish Whiskey) **6.95**

CHIVAS REGAL 12 Y.O. (Blended Scotch) **7.95**

JOHNNIE WALKER BLACK LABEL 12 Y.O. (Blended Scotch) **7.95**

GLENFIDDICH 12 Y.O. (Single Malt Scotch) **7.95**

THE GLENLIVET 12 Y.O. (Single Malt Scotch) **7.95**

ABERFELDY 12 Y.O. (Single Malt Scotch) **7.95**

MONKEY SHOULDER (Triple Malt Scotch) **7.95**