

# 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

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## 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

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VAT included at the legal rate in force. No dish, food product or drink, including cover charge, may be charged if it has not been requested by the customer or is not consumed.

## 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 7.50

### **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. 8.50

### **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

### **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 2.85

### **ASSORTED PAPAD BASKET**

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

## 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. 4.95

### CHEESE NAAN

Filled with warm, melted cheese – rich, indulgent, and satisfying. 5.95

### GARLIC & CHEESE NAAN

A perfect harmony of garlic and cheese in soft tandoori naan. 6.95

### PESHWARI CHEESE NAAN

A sweet and savoury delight with cheese, coconut, raisins, and nuts – uniquely flavourful. 6.95

### ROTI

Whole wheat flatbread, baked in the tandoor – wholesome and traditional. 2.95

### MILLET ROTI [GF]

High in fibre, iron, and essential minerals – naturally gluten-free and gut-friendly. 4.95



## 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. 18.95

### 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. 19.95

### SAAG PANEER

Cottage cheese in creamy spiced spinach – comforting and wholesome. 16.95

### LAMB CHOPS (GRILLED)

New Zealand lamb chops - juicy and tender, grilled to perfection and finished with our chef's signature seasoning. 32.95

### 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. 24.95

### 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 / Chicken / Lamb 22.95

### MOMO PLATTER- INDIVIDUAL

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

Chicken / Veg 18.95



## 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. 15.95

### **CHICKEN SHASHLIK**

Tender chicken tikka grilled with bell peppers, onions, and tomatoes – a colourful and flavourful tandoori classic. 18.95

### **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. 24.95

### **LAMB CHOPS**

New Zealand lamb chops - juicy and tender, grilled to perfection and finished with our chef's signature seasoning. 32.95

### **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. 18.95

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## 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 18.95 / Prawn 18.95 / Paneer 17.95

### **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. 17.95

### **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 16.95 / Lamb 17.95 / Prawn 16.95

### **MANGO CURRY**

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

Creamy, fruity, and gently spiced.

Chicken 16.95 / Lamb 17.95 / Prawn 16.95



## 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 17.95 / Lamb 18.95 / Prawn 19.95

### SAAG

Creamy spinach-based curry – nourishing, iron-rich, and deeply savoury.  
Chicken 16.95 / Lamb 18.95 / Prawn 18.95

### MUSHROOM CURRY

Fresh mushrooms gently sautéed and cooked in a medium-spiced onion-tomato gravy – earthy, aromatic, and comforting. Chicken 16.95 / Lamb 18.95

### 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 17.95 / Lamb 18.95

### 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 15.95 / Lamb 16.95 / Prawn 16.95

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## 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 17.95 / Lamb 18.95

### MADRAS

A South Indian-style curry with ground coconut, coconut cream, and red chillies – richly spiced, smooth, and tangy with a fiery finish. Chicken 17.95 / Lamb 18.95

### 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 16.95 / Prawn 17.95

## 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. 14.95*

### **SEASONAL MIXED VEGETABLES**

*A medley of fresh seasonal vegetables gently sautéed with mild Indian spices –*

*colourful, healthy, and satisfying. 13.95*

### **BAINGAN BHARTA**

*Charcoal-roasted aubergine mashed and blended with tomato, onion, garlic,*

*and spices – rustic, smoky, and full of flavour. 13.95*

### **CHANA MUSHROOM**

*Chickpeas and fresh mushrooms cooked in a bold, spiced curry –*

*earthy and satisfying. 13.95*

### **MUTTER PANEER**

*Soft paneer cubes and green peas simmered in a tomato-onion gravy –*

*mildly spiced and deeply comforting. 14.95*

### **SAAG PANEER**

*Fresh paneer gently simmered in a creamy spinach base, seasoned with*

*garlic, ginger, and warming spices. 16.95*

### **ALOO GOBI**

*Potatoes and cauliflower cooked with turmeric, ginger, and fresh coriander –*

*a much-loved Indian staple. 13.95*

### **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. 14.95*



## 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. 16.95

### LAMB BIRYANI

Tender slow-cooked lamb infused with garam masala, mint, and caramelised onions, nestled in aromatic basmati rice. 17.95

### 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. 18.95

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## ACCOMPANIMENTS

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

### BASMATI RICE

Plain steamed basmati rice – light, fluffy, and naturally aromatic. 2.95

### PILAU RICE

Fragrant basmati rice cooked with mild cashew nuts, green peas, and sweet sultanas. Subtly spiced with a golden hue. 4.95

### JEERA RICE

Steamed basmati rice lightly tempered with roasted cumin seeds – earthy and comforting. 3.50

## SIDE DISHES (SMALL PORTIONS)

*This order is only with a main dish. This cannot be ordered separately.  
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. 6.50*

### **SAAG ALOO**

*Spinach and potatoes sautéed with cumin, garlic, and spices – a warm, classic side. 6.50*

### **BHINDI & ALOO FRY (DRY)**

*Okra and potatoes stir-fried with cumin, onion, and spices – dry, crisp, and full of flavour. 7.95*

### **GURKHA MIXED SALAD**

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

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## 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. 7.95*

### **PISTA KULFI**

*Homemade pistachio ice cream – creamy, nutty, and delicately aromatic. 6.95*

### **BEBINCA**

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

## WATER

**FASTIO (0.50L) 2.50**

**MONCHIQUE ALKALINE [PH 9.5] (0.75L) 4.95**

**AGUA DAS PEDRAS SPARKLING (0.25L) 2.85**

**PELLEGRINO SPARKLING (0.75L) 5.95**

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## SMOOTHIES & LASSI

### MANGO LASSI

*A creamy blend of mango pulp and yogurt — smooth, refreshing, and full of flavour. 5.50*

### BANANA LASSI

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

### 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. 7.50*



## SOFT DRINKS

**COCA-COLA 2.85**

**COCA-COLA ZERO 2.85**

**ICE TEA**

*Mango, peach, or lemon 2.85*

**FANTA ORANGE 2.85**

**SUMOL**

*Sparkling fruit juice – pineapple or orange 2.85*

**SCHWEPES TONIC (0.25L) 2.85**

**GINGER ALE (0.25L) 2.85**

**HOMEMADE MINT LEMONADE**

*Light, zesty, and bursting with fresh mint and lemon 4.50*

**FRESH ORANGE JUICE**

*100% freshly squeezed. 5.50*

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## BEER

**ESTRELLA GALICIA DRAUGHT (0.30L) 3.20**

**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) 4.50**

**COBRA INDIAN BEER (0.33L) 4.50**

**SOMERSBY APPLE CIDER (0.33L) 3.50**

**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. 8.95

### 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. 7.95

### CLASSIC DAIQUIRI

White rum, lime juice, and sugar syrup. Simple, sharp, and elegant. 9.50

### 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. 8.95

### MARGARITA

Tequila, triple sec, and lime juice. Zesty and irresistible, with a salted rim. 9.50



## 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		36.95
Cartuxa Évora Tinto	Alentejo	Elegant, smooth, dry		36.95
Marquês de Borba	Alentejo	Spicy, ripe red fruit		18.95
Dona Maria	Alentejo	Bold, round, fruity		24.95
Prequinta	Dão	Silky, earthy, dry		17.95
Esteva (Casa Ferreirinha)	Douro	Light, floral, red berries	8.95	16.95
Periquita Reserva	Setúbal	Smooth, ripe plum, mellow		24.95
EA Tinto	Alentejo	Soft, jammy, approachable		18.95
Adega de Borba	Alentejo	Smooth, sweet red fruits		18.95

## WHITE WINES

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	16.95
Marquês de Borba Branco	Alentejo	Crisp, citrus, floral	8.95	18.95
EA Branco	Alentejo	Light, tropical notes		18.95
Quinta da Bacalhôa Branco	Setúbal	Off-dry, floral, smooth		38.95
Catarina Branco (Bacalhôa)	Setúbal	Fruity, mineral, smooth		22.95
Vinha Grande Douro Branco	Douro	Elegant, mineral, dry		28.95
Esporão Reserva Branco	Alentejo	Creamy, citrus, complex		36.95

## 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		17.95
Mateus Rosé	Bairrada	Fruity, semi-dry, easy	8.95	17.95

## 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		26.95
Muralhas de Monção	Monção e Melgaço	Fresh, mineral, floral		17.95
Casal Garcia	Vinho Verde	Light, fruity, fizzy		16.95

## 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 4.50

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

### WHITE WINE 4.50

Excellent match for seafood, biryani, and creamy dishes.

### VINHO DO PORTO TAWNY - 4.50

#### ★ SOMMELIER RECOMMENDS

Highly rated by professionals and widely loved in Portugal.

## PREMIUM GIN SELECTION

### HENDRICK'S GIN 8.95

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

### TANQUERAY NO. TEN 8.95

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

### BULLDOG LONDON DRY 8.95

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**

**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**