GORKHALI KITCHEN

BIB GOURMAND
2023 • 2024 • 2025

APPETIZERS

Paneer or Chicken Chili 15
Stir-fried crispy chicken or paneer, green bell peppers, and onion tossed in garlic chili sauce.

Chicken 65 (N) 15
Chef's special twist on the classic Chicken 65 with a cashew-based sauce.

Vegetable Samosa (V) 8
Crispy pastry filled with potatoes and peas. Served with mint and tamarind sauce. (2 pcs)

Vegetable Pakora (V, G) 8
Mix vegetable fritters banded with chickpea flour. Served with house tomato cilantro sauce.

Gobi Manchurian (V) 13
Fried cauliflower florets sautéed with green onions, garlic, soy, and chili sauce.

Mustang Aloo (V, G) 8
Fried potatoes lightly tossed with house spices.

Tandoori Wings (G, N) 15
Marinated with house spices and tossed in our tikka sauce. Served with mint chutney. (6 pcs)

Fried Okra (V, G) 12
Okra coated with chickpea flour. Served with the house tomato cilantro sauce.

Bhanta Ko Tarua (Fried Eggplant) (V,G) 12
Sliced eggplants coated with chickpea flour. Served with the house tomato cilantro sauce.

Chicken Manchurian 15
Fried ground chicken sautéed in a spicy tomato sauce with green onions.

Chips Chilly (V, G) 10
Fried potatoes sautéed with onions and green bell peppers in a spicy tomato sauce.

Kaju Fried (N, V, G) 10
Crispy golden cashews tossed in Nepali spices for the perfect savory crunch.

Timur Chicken (G) 15
Boneless tender chicken cooked with Nepal's bold and aromatic timur (Szechuan pepper) and spices for a zesty kick.

MOMO

Nepali dumplings made with chicken or vegetable (Soya chunks) house spices, onion, garlic. (10 pcs)

	Chicken	Vegetable (V)
Steamed	16	14
Jhol (Soup) (N)	16	14
Chili Momo	18	16
Kothey (Pan-Fried)	18	16
Fried	18	16

NEPALESE SMALL PLATES

Basantapur Chicken or Goat Sekuwa 17/19
Classic boneless chicken or goat skewers marinated with traditional Nepalese spices. Served with puffed rice and achar pickle.

Chicken Choila 17
Grilled chicken marinated with special house spices tossed with mustard oil, ginger, garlic and green onions. Served cold with beaten rice & achar pickle.

Nepalese Khaja Set 20
Combination of traditional Nepalese snacks consisting of chicken sekuwa, chicken choila, soybean, beaten rice, achar, & aloo bodi tama soup.

Nepalese Fried Rice ..... Veg: 13 Egg: 15 Chicken: 15
Fried rice tossed with cabbage, carrot, spring onion, and soy sauce.

Goat Fry 19
Tender goat meat cooked over a slow flame with a touch of homemade spices. Served with puffed rice.

Malekhu Tareko Macha (G) 15
Marinated with house spices and deep fried. Served with the house tomato cilantro sauce.

Chowmein ..... Veg: 14 Egg: 15 Chicken: 15
Kathmandu stir-fried noodles.

HIMALAYAN MEAL/THAALI

A traditional Nepalese meal served with Basmati rice, black dal (lentils), potatoes, sautéed mixed greens, and achar. With choice of:

Vegetable Curry (Aloo cauli)	22
Gorkhali Chicken Curry	25
Gorkhali Goat Curry	28

HIMALAYAN SOUP

Aloo Bodi Tama 6
Potato, bamboo shoots & black-eyed peas with a touch of lemon juice.

Kwati Special
Traditional Nepalese soup made with beans and Nepali spices. 6

KID'S MENU

Jr. Butter Chicken	12
Jr. Paneer Butter Masala	12

BREAD

Garlic	5
Cheese Naan	5
Plain Naan	4
Butter Naan	4
Roti	4
Onion Kulcha	5

Allergies: *Not all ingredients are listed on the menu for the dishes. It is pertinent that guests communicate their allergies to the server. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.* WE SERVE HALAL FOOD

20% gratuity will be added to party of six or more

G=Gluten Free V=Vegan N=Contains Nuts

GORKHALI KITCHEN

BIB GOURMAND
2023 • 2024 • 2025

DELICACIES FROM TANDOOR
(served with mint sauce)

Paneer Tikka 16
Cubes of cottage cheese, onion, and bell peppers marinated with house spices.

Tandoori Chicken Half 18
Bone-in chicken marinated in yogurt, spices, and lemon.

Tandoori Shrimp 22
Shrimp marinated in special tandoori sauce. Served with Basmati rice.

Tandoori Mix Grill 25
An assortment of grilled chicken, lamb, and shimp. Served with Basmati rice.

Lamb Chops 27
Lamb chops marinated in yogurt, ginger, garlic, and flavored with mint. Served with Basmati rice.

Chicken Tikka 18
Boneless chicken thighs marinated with house spices and yogurt.

VEGETABLE BAZAAR
(served with Basmati rice)

Aloo Dum (V) 16
Potato cooked with ginger, garlic, and spices.

Paneer Butter Masala (N) 19
Cottage cheese cooked in a creamy sauce with fenugreek.

Paneer Tikka Masala (N) 19
Cubes of cottage cheese stewed in a creamy tomato gravy.

Chana Masala (V) 16
Garbanzo beans cooked with house spices.

Aloo Cauli (V) 17
Cauliflower, potatoes, and green peas, cooked with house spices.

Dal Fry (V) 16
Mix of yellow lentils (soaked overnight) slow cooked with butter and tomato-onion gravy.

Jackfruit Curry (V) 17
Jackfruit cooked with house spice, onions, and tomato.

Rajma (V) 16
Slow cooked kidney beans (soaked overnight) with spices and tomato.

Mix Vegetable Curry (V) 17
Seasonal vegetables cooked with onions and house spices.

Bhindi Masala (V) 18
Fresh okra sautéed with tomatoes and house spices.

Paneer Saag 19
Cubes of cottage cheese cooked with baby spinach, onions, tomatoes, and spices.

Paneer Matar (V,G) 19
Soft paneer cubes cooked with green peas in a mildly spiced, creamy tomato-onion gravy.

Paneer Bhaji Curry (G) 19
A flavorful twist on the classic bhaji, made with soft paneer cubes simmered in a spiced onion-tomato masala.

CHICKEN TEMPTATIONS
(served with Basmati rice)

Chicken Tikka Masala (N) 20
Chicken breast marinated with house spices and cooked in the classic creamy tikka masala sauce.

Gorkhali Chicken 20
Gorkha Army style curry cooked with freshly ground spices with onions, peppers, green chilies, and tomato.

Butter Chicken (N) 20
Boneless chicken cooked in tomato-based cream butter sauce.

Chicken Saag 20
Chicken cubes cooked with baby spinach, onions, tomatoes, and spices.

Chicken Vindaloo 20
Bone-in chicken cooked with potatoes in a special vindaloo sauce.

Himalayan Jimbu Chicken 20
Bone-in chicken cooked with Himalayan aromatic spices.

Chicken Korma (N) 20
Bone-in chicken cooked with onions, nuts, and house spices in a tomato sauce.

Chicken Coconut Curry 20
Bone-in chicken cooked with house spices in a coconut cream sauce.

Achari Chicken (G) 20
Bone-in chicken cooked with the house curry sauce, onions, and yogurt.

GOAT & SEAFOOD DELICACIES
(served with Basmati rice)

Goat Vindaloo 24
Succulent bone-in goat cooked in special tomato, potatoes, and special vindaloo sauce.

Gorkhali Goat Curry 24
Tender bone-in goat marinated with Himalayan spices slow cooked with ginger, garlic, tomato, and onion.

Fish Curry 22
Seasoned talapia cooked with tomato, onion, and homemade spices.

Shrimp Curry 22
Shrimp cooked in a tomato and onion sauce.

GORKHALI'S TREAT

Rasbari 5
Delicate cottage cheese balls simmered in a light sugar syrup until spongy and juicy.

Rabari (N) 8
Milk reduced to a thick pudding-like consistency, flavored with cardamoms, saffron, and nuts.

Nepalese Style Kheer (N) 7
Slow cooked rice pudding with nuts and raisins.

Gulab Jamun 5
Densed, deep-fried khoya (milk solids) soaked in a dense sugar syrup.

Allergies: Not all ingredients are listed on the menu for the dishes. It is pertinent that guests communicate their allergies to the server.
Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness. WE SERVE HALAL FOOD
20% gratuity will be added to party of six or more
G=Gluten Free V=Vegan N=Contains Nuts