

SOUP

Kwati ko Jhol [GF]

Unique and classic Nepali soup made up of germinated mix beans and goat pieces.

\$9.00



SALAD

Raita [GF]

Yoghurt dip with chopped onion, cucumber and fresh coriander.

\$5.00

Kachumber Salad [GF]

A fresh cucumber, tomato, red onion and mixed salad with touch of lemon juice, olive oil and mild spices.

\$9.00

ENTRÉE

Vegetable Samosa (2 pcs)

Fried pastry with potatoes, peas and onions inside served with authentic Nepalese sauce.

\$6.00



Vegetable Pakoda (6 pcs) [GF]

Mixed vegetable mixed with gram flour and served with Nepalese style chutney.

\$7.00

Vegetable/Chicken/Lamb Mo:Mo (6/10 pcs)

Traditional Nepalese/Tibetan Dumpling of minced chicken and lamb with garlic, coriander, onion and Nepalese spices steamed and served with authentic Nepalese sauce.

\$8.00/\$13.50

Fried Chicken Momo (6/10 pcs)

Traditional Nepalese/Tibetan Dumpling of minced chicken with garlic, coriander, onion and Nepalese spices Fried and served with authentic Nepalese sauce.

\$8.00/\$13.50

Chicken Chilli Momo (Medium) (6/10 pcs)

Fried Chicken Momo cooked with onion, tomato, capsicum and green chilli.

\$9.50/\$14.50

Chilli Chicken

Fresh chicken marinated in nepali style and sautéed.

\$13.50

Chicken Lollipop (6 pcs)

A hot and spicy appetizer made with chicken drumstick served with Nepalese sauce.

\$10.50

Chhoila (Chicken / Lamb) [GF]

Grilled tender chicken or lamb mixed with mustard oil, onion, fragrant fenugreek and spices very popular dish of Nepal.

\$15.50/\$17.50

Aloo Sadheko [GF]

Boiled potatoes mixed with garlic, ginger, coriander, chilli, olive oil and fresh lime juice very popular dish in Nepal.

\$10.00

Bhatmas Sadheko [GF]

Roasted soy beans mixed with chopped onion, garlic, ginger, tomato, coriander, spring onion, fresh lime juice and olive oil.

\$10.00

Deep Fried Prawn (5 pcs)

Kings Prawn smothered in breadcrumb fried brown and served with Nepalese special sauce.

\$12.00

TANDOORI ITEMS

Lamb Cutlets (4pcs) [GF]

Lamb cutlets marinated in traditional style and cooked in tandoori oven served with sauce. (recommended by chef)

\$20.50

Murali Kebab (6pcs) [GF]

Minced lamb mixed with ginger, garlic and fresh coriander gently cooked in the tandoori oven and served with mint sauce.

\$17.50

Chicken/Lamb or Beef Sekuwa [GF]

Lamb/chicken/Beef marinated in olive oil, roasted cumin and coriander power served with Nepalese style sauce.

\$17.50/\$18.50

Chicken Tikka [GF]

Boneless piece of chicken marinated in fresh spices, lemon juice and yoghurt barbequed in tandoori served with sauce.

\$17.50

Tandoori Chicken (Half/Full) [GF]

Roasted chicken prepared with yoghurt and spices served with Nepalese sauce.

\$12.50/\$20.50

Tandoori Mix Grill [GF]

Mix set of chicken tikka, tandoori chicken, murali kebab and prawn served with Nepalese style mint sauce.

\$21.50

Mix Sekuwa [GF]

Boneless lamb, chicken, beef marinated overnight with cumin powder, coriander powder, ginger garlic, grounded spices, grilled in charcoal served with typical Nepali sauce

\$19.50

Goat Sekuwa(Sizzler) [GF]

Baby goat marinated in olive oil, roasted cumin-coriander powder, ginger & garlic paste and served with Nepalese style sauce.

\$19.50

MAINS VEGETABLES

Aloo Bodi Tama [GF]

Traditional Nepali Vegetable dish made from bamboo shoot, potato, white and black eyed beans cooked with ginger, garlic, onion, tomato and spices.

\$14.50



Nepalese Jhaneko Daal [GF]

Mixed yellow lentils cooked traditionally.

\$14.50

Kalo Masko Dal [GF]

Black lentil simmered slowly over the tandoor for rich and unique taste.

\$14.50

Jogi Dal [GF]

Black and yellow lentils simmered slowly over the tandoor for rich and unique taste.

\$14.50

Kwati ko Tarkari [GF]

Germinated mix beans cooked in traditional Nepalese herbs and spices.

\$14.50

Matar Mushroom [GF]

Sliced mushroom and green peas cooked with gravy, creamy sauce and spices.

\$14.50

Palak Paneer [GF]

Cottage cheese cooked with fresh spinach.

\$14.50

Paneer Bodi [GF]

Cottage cheese and black eyed beans cooked with tomato sauce in Nepalese style.

\$14.50

Mixed Vegetables [GF]

Seasonal vegetables cooked with Nepalese spices.

\$14.50

Zeera Aaloo [GF]

Diced potato cooked with onions, coriander and spices.

\$14.50

Aaloo Dum [GF]

Potatoes cooked with onions, cumin seeds and touched with tomatoes sauce.

\$14.50

Saag Aaloo [GF]

Fresh spinach and potato flavoured with cumin and mustard seeds touched with cream.

\$14.50

Cauliflower Bhaji [GF]

Dry cauliflower cooked with cumin, garlic, onion, tomato and fresh coriander.

\$14.50

Mushroom ko Tarkari [GF]

Fresh mushroom cooked with Nepalese sauce and spices.

\$14.50

Panner Chilly [GF]

A typical nepalese dish made from home made cheese marinated in spices, cooked with onion, tomato, capsicum and green chilly.

\$14.50

Mix-Vegetable Korma [GF]

A mix vegetables cooked with thick and aromatic creamy sauce and cashew nuts, mild spices in Nepalese style.

\$14.50

Paneer Makhni [GF]

Diced from cottage cheese cook in rich creamy cashew and tomato paste gravy.

\$14.50

Matar Paneer [GF]

Diced fresh cottage cheese and green peas cooked with ginger, garlic, onion, tomato paste and coriander.

\$14.50

Aloo-Govi Dry [GF]

Potato and cauliflower cooked with cumin, onion, tomato and fresh coriander.

\$14.50

Egg Plant Aloo [GF]

Potato and egg plant cooked in medium nepali spicy sauce and garnished with coriander.

\$14.50

CHICKEN

Chef's Special Chicken Curry [GF]

Chef's surprise mild to medium hot dish.

\$17.50



Butter Chicken [GF]

Boneless chicken cooked with cream, tomatoes and spices.

\$17.00

Chicken Korma [GF]

Boneless chicken cooked in a white sauce with cashew nuts and cream.

\$17.50

Chicken Madras [GF]

Boneless chicken cooked in medium hot sauce with curry leaves, coconut and mustard seeds in Nepalese style.

\$17.50

Chicken Vindaloo [GF]

Chicken cooked in a hot spices and touch of vinegar.

\$17.50

Chicken Rogan Josh [GF]

Authentic chicken curry cooked with onion, tomato and spices.

\$17.50

Chicken Tikka Masala [GF]

Chicken Tikka cooked with onion, tomatoes and capsicum in Nepalese spices.

\$17.50

Chicken Saag [GF]

Boneless chicken cooked with spinach and cream.

\$17.50

Garlic Chicken [GF]

Tender chicken with garlic sauce served in Nepalese style.

\$17.50

Chicken Keema Curry [GF]

Mince Chicken cooked with Nepalese Herbs and Spices in Nepalese style served mild to hot.

\$17.50

(Chef Recommended)

Chicken Keema Masala [GF] \$17.50
Mince Chicken cooked with onion, tomatoes and capsicum in Nepalese spices served mild to hot.

LAMB/BEEF

Lamb/Beef Rogan Josh [GF] \$18.50
Diced lamb/beef cooked in delicate spicy sauce of cardamom and nepalese spices garnished with ginger and coriander.

Cashew Nut Lamb/Beef (Korma) [GF] \$18.50
Diced lamb/beef cooked in a white sauce with cashew nuts and cream.

Lamb/Beef Madras [GF] \$18.50
Lamb/beef cooked in medium hot sauce with curry leaves, coconut and mustard seeds in Nepalese style.

Saag Lamb/Beef [GF] \$18.50
Diced lamb/beef cooked with spinach and cream.

Lamb Tikka Masala [GF] \$18.50
Lamb tikka cooked with onion, tomatoes and capsicum in Nepalese spices.


Lamb/Beef Piro (Vindaloo) [GF] \$18.50
Diced lamb/beef cooked in a hot spices and touch of vinegar.

Beef Chilli [GF] \$18.50
Sliced beef marinated in nepali style and sautéed with onion and capsicum.

Pepper Beef [GF] \$18.50
Sliced of beef cooked with homemade black pepper sauce.

Chef's Lamb/Beef Special [GF] \$18.50
Chef's surprise mild to medium hot dish.

GOAT SPECIAL

Goat Curry [GF] \$19.50 
Baby goat with bone cooked with ginger, garlic, onion, tomato and fresh coriander in Nepalese style served mild to hot.

Goat Masala [GF] \$19.50
Boneless Baby goat cooked with ginger, garlic, onion, capsicum, Nepalese herbs and fresh coriander in Nepalese style served mild to hot.

SEAFOOD

Prawn Bhuteko [GF] \$21.50
Bhuteko prawn cooked with garlic and spring onion with nepali spices.

Prawns Curry [GF] \$21.50
Prawn cooked with tomatoes and onion with the flavour of ginger, garlic, garam masala, green chilli and fresh coriander.

Prawn Malawari [GF] \$21.50
Kings prawn curry cooked with coconut creamy sauce in Nepalese spices.

Prawn Korma [GF] \$21.50
Prawn cooked in a white sauce with cashew nuts and cream.

Prawn Vindaloo [GF] \$21.50
King prawn cooked in a hot spices and touch of vinegar.

Prawn Masala [GF] \$21.50
King prawn cooked with ginger, garlic, onion, tomato and capsicum in Nepalese spices.

Prawn Chilli [GF] \$21.50
King Prawn marinated in nepali style sauted with capsicum and onion.

Fish Curry [GF] \$20.50
Fresh snapper curry cooked with onion, garlic, mustard seeds and coriander (mild to medium) recommended by chef.

DUCK

Duck Masala [GF] \$21.50
Duck cooked with onion tomatoes and capsicum in Nepalese spices.

Black Pepper Duck [GF] \$21.50
Slice of duck cooked with garlic, onion green pepper and homemade black pepper sauce.

RICE

Plain Steam Basmati Rice [GF] \$3.50

Nepali Pulau Rice [GF] \$4.00

Special Khukuri Chicken Fried Rice [GF] \$10.50

Special Khukuri Mix Fried Rice [GF] \$12.50

BIRYANI

Vegetable Biryani [GF] \$12.50

Chicken Biryani [GF] \$12.50

Special Khukuri Prawn Biryani [GF] \$14.50

Lamb/Goat Biryani [GF] \$14.50

CHAROCOAL OVEN BREAD

Plain Naan \$3.50

Garlic Naan \$4.00

Keema Naan \$4.00

Peshwari Naan \$4.50

Cheese Naan \$5.50

Aloo Paratha \$4.00

Roti \$3.50

DESSERTS

Lal Mohan (2pcs) \$4.00

Rice Pudding (Kheer) [GF] \$4.00

Carrot Pudding [GF] \$5.00



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Authentic
Nepalese Cuisine



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