

ENTREE VEG.

VEGETABLE SAMOSA (2PCS)	\$5.90
PASTRY, STUFFED WITH POTATOES, PEAS AND CUMIN SEEDS	
ONION BHAJI	\$5.90
SLICED ONIONS DIPPED IN CHICK PEAS BATTER AND DEEP FRIED	
Mix VEG.PAKORAS	\$5.90
FRESH VEGETABLES SMOTHERED IN CHICK PEAS BATTER AND DEEP FRIED	
ORIENTAL PLATTER (15PCS)	\$12.00
ASSORTED SPRING ROLLS, WANTONS AND SAMOSA SERVING WITH SWEET CHILLI SAUCE AND PLUM SAUCE	
TANDOORI MUSHROOM	\$14.00
MUSHROOM STUFFED WITH CORN, CARROT, PEAS AND COTTAGE CHEESE THEN ROLLED IN BREAD CRUMBS AND DEEP FRIED	
PANEER TIKKA	\$15.00
COTTAGE CHEESE CUBESMARINATED IN YOGHURT, GINGER, GARLIC, SPICES AND COOKED IN TANDOOR	
ALOO TIKKI (3PCS)	\$5.90
MASHED POTATO MIX WITH GINGER, GARLIC, ONION AND FRESH CORIENDER THEN DEEP FRIED. SERVED WITH TAMARIND SAUCE	
PAPADUM PLATTER	\$7.00
PAPADUM, RAITA, MINT SAUCE AND MANGO CHATNI	

ENTREE NON VEG.

CHICKEN TIKKA	HALF (4 PCS)	\$10.00
	FULL (8 PCS)	\$18.00
TENDER CHICKEN FILLET MARINATED IN YOGHURT AND SPICES AND COOKED IN TANDOOR.		
MALAI TIKKA	HALF	\$10.00
	FULL	\$18.00
TENDER CHICKEN FILLET MARINATED IN NUTS, CHEESE, CREAM AND HERBAL SPICES AND COOKED IN TANDOOR.		
TANDOOR CHICKEN	HALF (4 PCS)	\$12.00
	FULL (8 PCS)	\$22.00
TENDER WHOLE CHICKEN MERINATED WITH YOGHURT FRESH HERBS, SPICES, GINGER AND GARLIC COOKED IN THE TANDOOR THEN SERVED WITH SALAD.		
LAMB SEEKH KEBAB	HALF (4PCS)	\$10.00
	FULL (8PCS)	\$18.00
LAMB MINCE MARINATED WITH EXOTIC SPICES AND ROSTED IN THE TANDOOR OVEN AND SERVED WITH A DIP		
CHICKEN LOLLIPOP (6PCS)		\$12.00
CHICKEN WINGS MERINATED WITH LEMON JUICE, EGG, GINGER, GARLIC PASTE, FLOUR AND DEEP FRIED.		
FISH TIKKA	HALF (4PCS)	\$10.00
	FULL (8PCS)	\$18.00
BONELESS, SKINLESS FISH FILLETS MARINATED IN YOGHURT, GINGER, GARLIC PASTE, HERBS AND SPICES AND COOKED IN TANDOOR		
TANDOORI PRAWN (10PCS)		\$16.00
PRAWN MERINATED IN CHEF SPECIAL MASALA, ROASTED IN TANDOOR		

FISH/PRAWN PAKORA	HALF	\$10.00
	FULL	\$18.00

FISH/PRAWN MIXED WITH CHICK PEAS BATTER AND DEEP FRIED
GARLIC CHILLI PRAWNS
 FRESH PRAWN COOKED WITH CHUNK OF ONIONS, CAPSICUM, SOYA & CHILI SAUCE
Mix PLATTER For Tow
 SELLECTION OF 4 ENTREES SAMOSA, ONION BHAJI, CHICKEN TIKKA, AND LAMB SEEKH KEBABS

CURRIES NON-VEGETARIAN

CHICKEN BUTTER CHICKEN	\$16.00
TENDER PICES OF BONE LESS CHICKEN SEMI COOKED IN TANDOOR AND FINISHED IN A CREAMYTOMATO FLAVOURED SAUCE.(A VERY POPULAR Dish)	
CHICKEN TIKKA MASALA	\$16.00
BONELESS PIECES OF CHICKEN COOCKED IN ONION, CAPSICUM, AND SPECIAL SPIECES IN A CREAMY TOMATO SAUCE.	
MANGO CHICKEN	\$16.00
CHICJEN COOCKED IN A VERY MILDLY SPICED MANGO SAUCE AND CREAM	
CHICKEN JALFREZIE	
A TANGY FLAVOURED CHICKEN DISH COOCKED WITH CHUNK OF CAPSICUM AND ONIONS, GARNISHED WITH CORIENDER	
CHICKEN MUGLAI	\$16.00
BONELESS CHICKEN COOKED IN A CREAMY SAUCE AND CASHEW NUT MIXED WITH EGG	
CHICKEN PUNJABI	\$16.00
A TANGY FLAVORED CHICKEN DISH COKED WITH CHUNKSOF CAPSOICUM AND ONION, GARNISGED WITH CORIENDER	

CHICKEN/BEEF - \$16.0 LAMB - \$17

VINDALOO
 A VERY HOT CURRY PREPARED WITH VINEGAR AND SPICES.
SAAGWALA
 SUCCULENT PIECES OF CHICKEN COOKED IN SPINACH AND CREAM
KORMA
 TENDER BONELESS CHICKEN PIECES COOKED IN A CREAMY SAUCE OF ALMONDS AND CASHEW NUTS.
MADRAS
 CHICKEN COOKED WITH CURRY LEAVES, COCONUT CREAM ONIONAND NUTS GRAVY.
KADHAI
 DICED CHICKEN COOKED WITH SLICES CAPSICUM, ONION AND TOMATO IN THICK GRAVY FLAVOURED WITH CUMIN AND CORIANDER.
GORKHA SPECIAL CHEF Dish
 A SECRET RECIPE IN A HOT FLAVOR.

CURRIES VEGETARIAN

DHAL MAKHANI (LENTILS)	\$14.50
MIX LENTIL SIMMERED IN A SLOW FIRE, COOKED WITH CREAMY SAUCE.	
YELLOW DHAL/ DHAL TARKA	\$14.50
MIXED YELLOW LENTILS COOKED WITH ONION, GARLIC AND TOMATOES.	
VEG.KORMA/NAVRATAN KORMA	\$14.50
FRESH MIX VEGETABLE COOKED IN CREAMY GRAVY OF CASHEW NUTS AND ALMOND.	
CHANA MASALA	\$14.50
CHICKPEAS COOKED WITH ONION AND TOMATO, LIGHTLY SPICED.	
ALOO GOBI	\$14.50
CAULIFLOWER AND POTATOES COOKED IN SPICES.	
KADHAI PANEER	\$15.00
COTTAGE CHEESE COOKED IN MILD SPICES, CREAMY STYLE	
MALAI KOFTA	\$15.00
COTTAGE CHEESE NUTS AND POTATOES MADE INTO BALLS AND FRIED, THEN COOKED IN CREAMY GRAVY.	
VEGETABLE JALFREZIE	\$14.50
SESONAL VEGETABLE COOKED WITH CAPSICUM AND ONION WITH THICK GRAVY.	
SPINACH PANEER	\$15.00
HOMEMADE COTTAGE CHEESE, COOKED WITH SPINACH AND PICES CREAMY STYLE	
BOMBAY ALOO	\$14.00
DRY BLEN DO POTATOES COOKED IN SPICES AND CUMIN SEEDS	
BUTTER PANEER/SHAHI PANEER	\$15.00
COTTAGE CHEESE COOKED IN CREAMY FLAVOURED TOMATO SAUCE.	
METHI MATAR MALAI	\$16.00
CREAMY GRAVY COOKED WITH METHI, MATAR & PANEER	

SEA FOOD

BUTTER PRAWNS	\$17.00
PRAWNS COOKED IN ASMMOOTH TOMATO SAUCE AND CREAM.	
PRAWN/FISH CURRY	\$17.00
FRESH PRAWN/FISH COOKED IN A CURRY SAUCE	
PRAWN/FISH VINDALOO	\$17.00
PRAWN/FISH COOCKED IN A HOT CURRY OF VINEGAR, CHILLI, SPECIAL INDIAN SPICES AND GARNISH WITH FRESH GINGER	
MADRAS FISH CURRY	\$17.00
FISH COOKED IN FINE ONION AND COCONUT SAUCE, FINISH WITH LEMON AND CREAM	
FISH MASALA	\$17.00
FISH COOKED WITH ONION, CAPSICUM AND SPECIAL SPICES IN A CREAMY TOMATO SAUCE.	

BIRYANI (WITH RAITA)

VEGETABLE BIRYANI	\$13.00
SEASONED GARDEN FRESH VEGETABLES COOKED WITH BASMATI RICE IN HERBS AND SPICES.	
CHICKEN BIRYANI	\$15.50
CHICJEN COOKED WITH SPICES, HERBS AND BASMATI RICE FLAVOURED WITH SAFFRON	
LAMB BIRYANI	\$16.50
TENDER LAMB COOKED WITH SPICES, HERBS AND BASMATI RICE FLAVOURED WITH SAFFRON	

ALL CURRIES SERVE To Your Own Choice MILD, MEDIUM, HOT, EXTRA HOT AND SERVED WITH STEAMED RICE

GOAT BIRYANI (BONE IN)	\$16.00
TENDER GOAT (BONE IN) COOKED WITH SPICES ,HERBS AND BASMATI RICE FLAVOURED WITH SAFFRON	
PRAWN/FISH BIRYANI	\$17.00
PRAWN/FISH COOKED IN OUR OWN SPECIAL WAY AND BLENDED WITH SAFFRON FLAVOURED RICE.	
FAMILY PACK BIRYANI	
VEG \$40 CHK/LAMB/GOAT : \$45 PAWRN/FISH : \$55	

NEPALESE / INDO CHINESE

CHICKEN SEKUWA	\$18.00
CHICKEN FILLET MARINATED TO GINGER GARLIC & SOME SPICES FROM NEPAL AND BBQ FAMOUS IN NEPAL	
VEG. MOMO (10PCS)	\$10.00
NEPALI STYLE DUMPLING WITH FRESH VEG, HERBS, SPICES,GARLIC AND GINGER THEN STEAMED AND SERVE WITHA HOMEMADE PICKLE.	
SOUP MOMO	\$10.00
NEPALI STYLE DUMPLING WITH FRESH VEG, HERBS, SPICES,GARLIC AND GINGER THEN STEAMED AND SERVE WITH A SOUP HOMEMADE PICKLE.	
CHICKEN/LAMB MOMO (10PCS)	\$12.00
NEPALI STYLE DUMPLINGWITH CHICKEN /LAMB MINCE, FRESH HERBS, SPICES, GARLIC AND GINGER THEN STEAMED AND SERVE WITHA HOMEMADE PICKLE.	
CHILLI MOMOS VEG.	\$13.00
Non-Veg.	\$15.00
FRIED MOMO COOKED WITH CAPSICUM, ONION, TOMATO. SERVE WITH A SAUCE	
GOAT CURRY (BONE INN)	\$16.00
COOKED IN NEPALI STYLE WITH SPICES, GINGER, GARLIC, TOMATO AND ONION THICK GRAVY.	
CHICKEN FRIED RICE	\$16.00
PERFECT COMBINATION OF CHICKEN, RICE AND EGG WITH TOUCH OF SAUCE.	
VEGETABLE FRIED RICE	\$13.00
PERFECT COMBINATION OF RICE AND SESONAL VEGETABLES WITH A TOUCH OF SAUCE.	
CHICKEN CHOWMIEN (NOODLES)	\$16.00
CHOWMIEN MIXED WITH CHICKEN ,EGG, AND VEGETABLE.	
VEGETABLE CHOWMIEN (NOODLES)	\$13.00
MIX VEG. WITH CHOWMIEN, COOKED IN NEPALESE STYLE	
CHICKEN/LAMB/BEEF CHOILA	\$17.00
BARBEQUE DICED LAMB/CHICKEN/BEEF COOKED IN NEPALI SPICES. SERVED WITH BEATEN RICE AND HOMEMADE SAUCE.	
CHICKEN CHILLI (GRAVY)	\$16.00 (DRY-NO RICE) \$17.00
CHICKEN PAKODA SAUTEED WITH ONION, CAPSICUM, GARLIC AND GINGERWITH A TOUCH OF SOY SAUCE	
CHICKEN MANCHURIAN (GRAVY)	\$16.00 (DRY-NO RICE)\$17.00
CHICKEN PAKODA, GINGER, GARLIC WITH CHINESE SPICES COOKED IN INDIAN STYLE	
VEGETABLE MANCHURIAN (GRAVY)	\$16.00 (DRY-NO RICE) \$17.00
MIX VEG. BALL COOKED WITH CHOPPED ONION, GINGER, GARLIC AND SPRING ONION.	
CHICKEN65(NO RICE)	\$16.00
PANNER CHILLI (GRAVY)	\$16.00 (DRY-NO RICE) \$17.00
INDO CHINESE SOUP (VEG)	\$6.00
(CHICKEN)	\$7.00

INDIAN BREAD FROM TANDOOR

TANDOORI ROTI	\$3.00
UNLEAVENED WHOLEMEAL FLOUR BREAD BAKED IN THE TANDOOR	
PLAIN NAAN	\$3.00
BUTTER NAAN	\$3.50
PLAIN FLOUR NAAN GARNISHED WITH BUTTER	
GARLIC NAAN	\$4.00
NAAN BREAD SPRINKLED WITH CRUSHED GARLIC	
CHEESE NAAN	\$4.00
NAAN FILLED WITH CHEESE	
CHEESE NAAN AND GARLIC	\$5.00
NAAN STUFFED WITH GARLIC AND CHEESE	
KEEMA NAAN	\$5.00
NAAN BREAD FILLED WITH MINCE MEAT	
PESHWARI NAAN	\$5.00
NAAN BREAD STUFFED WITH DRIED FRUITS AND COCONUT POWDER, COOKED IN TANDOOR OVEN	
CHOCOLATE NAAN	\$5.00
NAAN BREAD STUFFED WITH CHOCOLATE THEN BAKED IN TANDOORI OVEN	
LACHA PARANTHA / ALOO PARANTHA	\$4.00

SIDE DISHES

PAPADUM (5PCS)	\$3.00	CHICKEN NUGGETS &FRIES	\$6.00
MINT SAUCE	\$3.00	PLAIN RICE S - \$3	L \$4
TAMARIND SAUCE	\$3.00	FRIES	\$4.00
RAITA	\$3.00	GREEN SALAD	\$6.00
DICED CUCMBER, TOMATO, CARROT ONION.			

PICKLES	\$3.00
MANGO CHUTMEY(SWEET)	\$3.00

DESSERTS

GULAB JAMUN (2PCS)	\$5.00
ROUND DEEP FRIED KYOHA SOAKED IN SUGAR, THIS TASTY INDIAN DESSERT SERVE IN SWEET SYRUP.	
MANGO KULFI	\$4.00
TRADITIONAL MILK MOUSSE DESSERT GARNISHED WITH CASHEW NUT AND ALMONDS OUR OWN HOMEMADE MANGO ICE-CREAM	

OUR BRANCHES

GORKHA KITCHEN 09 813 4546
262 WEST COAST ROAD GLEN EDEN

Mt. EVEREST KITCHEN 09 963 4380
571 BLOCKHOUSE BAY ROAD



Gorkha
EASTERN BEACH

*Nepalese &
Indian Cuisine*

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1C Eastern Beach, Auckland,

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Timings 4.30 pm to Till late

Wednesday, Thursday & Friday
Timings: 11.30 AM to 2.30 PM

Saturday, Sunday & Public Holiday
Timings: 8.00 AM Till late
Open 7 Days

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Please inform staff if any
dietry needs or allergies

