

# ठुपु ललुतु



gorkha durbar

---

nepali, indian, tibetan & bhutanese cuisine

---



## Snacks & Appetizer

### Jhalmuri \$4.99

Mixer of puffed rice (muri) with Buddha Herbs & Spices, onion, garlic diced tomato and potatoes.

### Aalu Chat pate \$4.99

One of the famous snacks from India, Nepal & Bhutan. It is a mixer of potatoes, Buddha Herbs & Spices, chickpeas, white peas, onion, garlic, cilantro and lemon juice.

### Chat pate \$5.99

Puffed rice mixed with Buddha Herbs & Spices, potatoes, chickpeas, white peas, onion and lemon juice.

### Poleko Makai \$5.99

Grilled green corn served with salt and chilly and grind pickle.

### Sandeko Makai \$5.99

Grilled green corn mixed with Buddha Herbs & Spices, garlic and cilantro seasoning.

### Chana Chiura \$4.99

Chick peas cooked with Buddha Herbs & Spices, onions and served with beaten rice.

### Hariyo Bhatmas Sandheko \$5.99

Green Soybeans mixed with Buddha Herbs & Spices, onion, and garlic.

### Samosa \$4.99

Crisp flour patties stuffed with delicately spiced potatoes and peas and served with pickle.

### Samosa Chat \$6.99

Samosa served with tangy sauce and salad.

### French Fries \$3.99

Crispy potatoes fries served with Buddha Herbs & Spices seasoning.

### Pani Puri \$7.99

Crispy puri filled with smashed potatoes, chickpeas, onions, chilli and spices from Buddha Herbs & Spices and served 8 pcs with sour water. (Mint or Lime or Tamarind)

### Piyaji (Onion Bhaji) \$4.99

Slice of onion dipped in chickpeas batter and mixed with Buddha Herbs & Spices and deep fried in oil.

### Veg Pakoda \$5.99

Various vegetable dipped in mixtures of salt, red chilli powder, Buddha Herbs & Spices, gram flour & deep fried in oil and serve with pickle or sauce.

### Paneer Pakoda \$4.99

Cube Paneer dipped in mixtures of salt, red chilli powder, Buddha Herbs & Spices, Gram flour & deep fried in oil and served with pickle and sauce.

### Puri Tarkari \$6.99

Deep fried flat wheat bread in oil and served with vegetable.

### Papad (Plain or Fried) \$2.99

Baked Indian wafers served with mint or tamarind chutney.

### Chicken Chilli \$7.99

Boneless chicken cooked with Buddha Herbs & Spices, onion and bell peppers.

### Chicken Pakoda \$7.99

Chicken dipped in mixtures of egg, salt, red chilli powder, Buddha Herbs & Spices, gram flour & deep fried in oil and serve with pickle or sauce.

### Chicken Choila \$7.99

Grilled boneless chicken mixed with onion, garlic, ginger and Buddha Herbs & Spices.

### Chicken Chat pate \$7.99

Puffed rice mixed with fried chicken, Buddha Herbs & Spices, potatoes, chickpeas, white peas, onion and lemon juice.

### Egg Ring \$5.99

Egg cooked in ring style with pinch of salt, and Buddha Herbs & Spices.

### Fish Pakoda \$7.99

Fish dipped in the mixtures of salt, red chilli powder, Buddha Herbs & Spices, gram flour & fried and serve with pickle or sauce.

### Andra Bhudi (Goat) \$7.99

Goat stomach and intestine fried with Buddha Herbs & Spices and Onion and served with beaten Rice

### Rakti Bhuteko (Goat) \$7.99

Goat blood fried with Buddha Herbs & Spices and Onion and served with beaten rice.

### Kalejo Bhuteko (Goat) \$7.99

Goat liver fried with Buddha Herbs & Spices and Onion and served with beaten rice.

## Naan

### Plain Naan \$2.00

Soft & tasty oven-baked flatbread.

### Butter Naan \$2.99

A butter flavored soft & tasty flatbread

### Spinach Naan \$3.99

Soft & tasty oven-baked flatbread topped with spinach filling.

### Paneer Naan \$3.99

Soft & tasty oven-baked flatbread topped with cheese filling.

### Garlic Naan \$2.99

Soft & tasty oven-baked flatbread topped with garlic and coriander.

### Roti (Chapati or Phulka) \$3.99

Indian- Nepali unleavened flat bread, made with whole wheat flour (Atta)

### Aalu Paratha \$5.99

Unleavened Indian -Nepali Breads made with whole wheat flour or Atta stuffed with potato, onions and Buddha Herbs & Spices.

**Food Allergy Disclaimer:** Our food may contain peanut, fish, sesame seeds, eggs, milk, soya, mustard, sulphur dioxides and sulphites products. Please ask a server if you have any concern.



## Non-Veg Dishes

All Non- veg dishes Served with Basmati Rice.

### Chicken Curry \$11.99

Boneless chicken meat cooked with Buddha Herbs & Spices, tomato, onion, and mild curry sauce.

### Butter Chicken \$11.99

Boneless chicken pieces cooked with a butter cream sauce and mild Buddha Herbs & Spices.

### Chicken Tikka Masala \$12.99

Pieces of tender boneless chicken pieces cooked with ginger, garlic, onion, green peppers in a delicately seasoned sauce and Buddha Herbs & Spices.

### Mango Chicken \$11.99

Tender pieces of chicken cooked with cream, mango and Buddha Herbs & Spices.

### Pineapple Chicken \$11.99

Tender pieces of chicken cooked with cream, pineapple and Buddha Herbs & Spices.

### Aachari Chicken \$11.99

Local organic chicken cooked with aachari masala and pickle.

### Chicken Saag \$11.99

Chicken cooked with green spinach, ginger, garlic, onion with Buddha Herbs & Spices.

### Dhaba Style Chicken Curry \$11.99

Local Roaster Chicken cooked with Butter, Buddha Herbs & Spices, onion, garlic, and ginger with mild sauce.

### Chicken Vindallo \$11.99

Chicken and potato cooked with Buddha Herbs & Spices and mild curry sauce.

### Goat Curry \$13.99

Goat meat cooked with Buddha Herbs & Spices, tomato, onion and mild curry sauce.

### Goat Saag \$12.99

Pieces of goat meat marinated with Buddha Herbs & Spices and cooked in spinach based Indian sauce.

### Goat Tikka Masala \$15.99

Pieces of tender boneless goat meat cooked with ginger, garlic, onion, green peppers in a delicately seasoned sauce and Buddha Herbs & Spices.

### Lamb Vindallo \$14.99

Lamb and potato cooked with Buddha Herbs & Spices and mild curry sauce.

### Lamb Curry \$14.99

Lamb meat cooked with Buddha Herbs & Spices, tomato, onion and mild curry sauce.

### Lamb Saag \$13.99

Pieces of lamb marinated with Buddha Herbs & Spices and cooked in spinach based Indian sauce.

### Lamb Tikka Masala \$15.99

Pieces of tender boneless lamb pieces cooked with ginger, garlic, onion, green peppers in a delicately seasoned sauce and Buddha Herbs & Spices.

### Shrimp Curry \$12.99

Shrimp cooked with a mildly spiced sauce and Buddha Herbs & Spices.

### Shrimp Vindaloo \$13.99

Spiced shrimp curry blended with the mixture of Buddha Herbs & Spices, lime juice, potatoes, onions, and green peppers.

### Shrimp Saag \$13.99

Shrimps marinated with Buddha Herbs & Spices and cooked in spinach based Indian sauce.

### Fish Curry \$14.99

Fish cooked with Buddha Herbs & Spices, tomato, onion, and mild curry sauce.

### Duck Curry \$14.99

Bone Duck meat cooked with Buddha Herbs & Spices, tomato, onion, and mild curry sauce.

### Egg Curry \$7.99

Boiled Egg cooked with Buddha Herbs & Spices, tomato, onion, and mild curry sauce.

## Gorkha Durbar Special Biryani's

### Chicken Biryani \$12.99

Rice and chicken meat cooked with Buddha Herbs & Spices and biryani masala.

### Veg Biryani \$9.90

Rice and mix vegetables cooked with Buddha Herbs & Spices and biryani masala.

### Goat Biryani \$13.99

Rice and goat meat cooked with Buddha Herbs & Spices and biryani masala.

### Lamb Biryani \$14.99

Rice and lamb meat cooked with Buddha Herbs & Spices and biryani masala.

## Veg Dishes (Served with Basmati Rice)

### Tama, Aalu & Bodi \$9.99

Bamboo Shoots and bean cooked with Buddha Herbs & Spices, potatoes, tomatoes, onion, and light mild curry sauce.

### Aalu Dum \$7.99

Potatoes cooked with Buddha Herbs & Spices, tomatoes, onion, ginger/garlic paste, and light mild curry sauce.

### Soijan & Aalu \$8.99

Green soijan and potatoes cooked with Buddha Herbs & Spices, tomatoes, onion, ginger/garlic paste, and gravy sauce.

**Food Allergy Disclaimer:** Our food may contain peanut, fish, sesame seeds, eggs, milk, soya, mustard, sulphur dioxides and sulphites products. Please ask a server if you have any concern.



### Katahar & Aalu

Green grape fruit and potatoes cooked with Buddha Herbs & Spices, tomatoes, onion, and ginger/garlic paste.

\$9.99

### Pharsi Ko Munta With Daal

Stir fried pumpkin vine cooked with Buddha Herbs & Spices and served with lentil soup.

\$10.99

### Aalu Kobi

Potato and cauliflower cooked with Buddha Herbs & Spices.

\$7.99

### Aalu Bhindi

Stir fried okras tossed with fresh tomato and onion.

\$9.99

### Aalu Bhanta

Potato and eggplant cooked with Buddha Herbs & Spices.

\$9.99

### Aalu Karela

Potato & Bitter melon fried with Buddha Herbs & Spices.

\$9.99

### Aalu Fried

Potato fried with Buddha Herbs & Spices.

\$9.99

### Chana masala

Chick peas and potatoes cooked with Buddha Herbs & Spices, onion, garlic, with mild curry sauce.

\$7.99

### Saag Paneer

Spinach and paneer cubes cooked together with Buddha Herbs & Spices and Indian sauce.

\$9.99

### Matar Paneer

Green peas and paneer cubes cooked together with Buddha Herbs & Spices and Indian sauce.

\$9.99

### Matar Mushroom

Sautéed mushroom and green peas cooked with Buddha Herbs & Spice, cream, onion and tomato.

\$10.99

### Rajma

Kidney beans in thick sauce of ginger and garlic, cooked with Buddha Herbs & Spices.

\$10.99

### Yellow Tadka Dal

Yellow lentils seasoned with Buddha Herbs & Spices, onion, garlic & red pepper, typical vegetables and mouth watering pickle.

\$10.99

### Mustange Kalo daal

Black Lentils cooked with Buddha Herbs & Spices, local ghee, typical vegetable items & mouth watering Pickle.

\$11.99

### Kwati Mixed

Overnight soaked varieties of beans cooked with Buddha Herbs & Spices, onion, garlic & mild curry sauce.

\$7.99

## Momo (Dumpling)

### Chicken Momo

Ground boneless chicken seasoned with Buddha Herbs & Spices, onion, garlic wrapped by flour dough and steam cooked. Served with sauce.

\$7.99

### Khasi Ko Momo

Ground boneless goat meat seasoned with Buddha Herbs & Spices, onion, garlic, wrapped by flour dough and steam cooked. Served with sauce.

\$9.99

### Veg Momo

Vegetable fritters seasoned in Buddha Herbs & Spices wrapped by flour dough and steam cooked. Served with Sauce.

\$7.99

### Fried Momo (Chicken/Goat/Veg)

Fried dumpling seasoned with Buddha Herbs & Spices served with sauce.

\$10.99

## SOUP

### Khasi Ko Khutti

Goat leg bone boiled & cooked with Buddha Herbs & Spices, garlic and onion.

\$4.99

### Daal Soup

Mildly spice soup made with lentils and seasoned with tomatoes, butter, onion and garlic.

\$2.99

## Gorkha Durbar's Delights

### Chicken Fried Rice

Boneless chicken fried with onion and rice.

\$8.99

### Pasta Chicken

Boneless chicken cooked with pasta, onion, garlic and Buddha Herbs & Spices.

\$7.99

### Chicken Noodle

Stir fried dish consisting of noodles, chicken, onion and celery and cooked with Buddha Herbs & Spices.

\$9.99

### Crazy chicken

Deep fried boneless chicken pieces seasoned with Buddha Herbs & Spices and served with green pepper, red onion & lime juice.

\$5.99

### Veg fried Rice

Vegetables fried with onion and rice.

\$7.99

### Veg Chowmein

Stir fried dish consisting of noodles, fresh steam vegetables, onions and celery and cooked with Buddha Herbs & Spices.

\$8.99

### Egg Chop

Half Sliced egg white filled with smashed potatoes, chickpeas, onion, chillies, Buddha Herbs & Spices and served with sour water.

\$3.99

## Durbar Special Dish

### Gorkha House Thali

Served with carrot, cucumber, red onions, green chilli, lime piece, fried papad, saag, dal, rice, achar (didi ko), chicken soup or goat soup.

\$14.99

### La Pheto

Famous tea salad from Burma, seasoned with Buddha Herbs & Spices.

\$9.99

**Food Allergy Disclaimer:** Our food may contain peanut, fish, sesame seeds, eggs, milk, soya, mustard, sulphur dioxides and sulphites products. Please ask a server if you have any concern.



## Grill Special

### Chicken Drumstick BBQ \$11.99

Chicken drumstick marinated with Buddha Herbs & Spices and cooked in grill.

### Chicken Sekuwa \$11.99

Piece of boneless chicken meat marinated with Buddha Herbs & Spices and cooked in grill.

### Tandoori Chicken \$11.95

Chicken pieces marinated with Buddha Herbs & Spices and yogurt, cooked in tandoori Oven.

### Chicken Drumstick BBQ with MOMO \$17.99

Chicken drumstick marinated with Buddha Herbs & Spices and cooked in grill and served with Chicken MOMO.

### Lamb Sekuwa \$14.99

Piece of boneless lamb meat marinated with Buddha Herbs & Spices and cooked in grill.

### Gorkha Lamb stick \$14.99

Lamb stick marinated with Buddha Herbs & Spices and cooked in grill.

### Goat Sekuwa \$13.99

Piece of boneless goat meat marinated with Buddha Herbs & Spices and cooked in grill.

### Durbar Mixed grill \$14.99

Boneless/bone-in chicken, lamb kabab and shrimp marinated with Buddha Herbs & Spices and grilled with veggies

### Pork Sekuwa \$14.99

Piece of boneless pork meat marinated with Buddha Herbs & Spices and cooked in grill.

### Grilled Fish (Salmon or Rock fish) \$14.99

Slice of Fish marinated with Buddha Herbs & Spices and cooked in grill.

## Salad

### Regular Green Salad \$12.99

Salad served with romaine lettuce, tomato, cucumber, olive, garlic dressing & feta cheese.

### Caesar Salad \$12.99

Green salad served with romaine lettuce, lemon, Caesar dressing & parmesan cheese.

### Caesar Salad with Salmon Fillet \$14.99

Caesar salad served with grilled salmon.

### Gorkha Salad \$14.99

Special Gorkha salad made by Chef's with romaine lettuce, lemon, tomato, mango, avocado, ginger, shrimp and poppy seed dressing

## Desserts

### Chef's Special Cake \$3.99

Special black forest cake made by Chef's.

### Gorkha Desserts \$3.99

Gorkha Durbar special desserts made by mango and milk.

### Nepali Kulphi \$3.99

Delicious Nepali homemade ice cream.

### Rice Pudding \$3.49

Freshly made with crushed rice drenched in thick sweet milk.

### Fruit Salad \$3.49

Different chopped fruit served in a cup.

### Ras Malai \$3.49

Made from cheese, milk and almonds.

### Rasbari \$3.49

Made from homemade cheese.

### Lal Mohan \$3.49

Made from homemade cheese and flour.

### Jalebi \$5.99

North indian twisted noodles like sweet dish dipped in sugary syrup.

### Peda \$3.99

Sweet Roll made of pure cream and milk and topped with almond.

## Pickle (Achar)

### Aalu Ko Achar \$2.99

Potato pickle made with ground sesame seeds)

### Aap Ko Achar \$2.99

Green Mango pickle made with Buddha Herbs & Spices.

### Tamatar ko Achar \$2.99

Tomato pickle made with garlic & ginger.

### Ledo Khursani ko Achar \$2.99

Red chilli pickle made with Buddha Herbs & Spices.

### Kagati Ko Achar \$2.99

Lemon pickle made with Buddha Herbs & Spices.

### Til Ko Chop Ground \$3.99

Sesame seed pickle made with Buddha Herbs & Spices

## Kids Specials

### Dumplings \$6.99

Children special dumplings.

### Pasta Chicken \$6.99

Pasta with cheese or vegetables or meat.

**Food Allergy Disclaimer:** Our food may contain peanut, fish, sesame seeds, eggs, milk, soya, mustard, sulphur dioxides and sulphites products. Please ask a server if you have any concern.



### Wai Wai Noodles

Soup noodles for children.

\$4.99

### Kids Combo

French Fries with 4 pcs of chicken pakoda

\$5.99

## Didi's Special

### Sel Roti with Aalu ko Achar

Sweet rings made with rice flour and served with potato pickle.

\$6.99

### Gundruk & Sinki

Dried mustard and daikon cooked with Buddha Herbs & Spices.

\$7.99

### Khalpi Ko Achar

Cucumber pickle made with Buddha Herbs & Spices.

\$3.99

### Mula Ko Achar

Daikon pickle made with Buddha Herbs & Spices.

\$2.99

### Gahu Ko Chakla

Fried wheat flower cooked with Buddha Herbs & Spices.

\$4.99

### Home Made Dahi

Yoghurt made in Nepali style theki.

\$4.99

### Alas Ko Achar

Pickle made of flex seed and Buddha Herb & Spices.

\$3.99

### Bungo Ko Achar

Banana Blossom pickle made with Buddha Herbs & Spices.

\$3.99

### Bhute Ko Tama

Ethnic Taste of Nepal .Bamboo Shoots fried with Buddha Herbs & Spices.

\$3.99

## Tibetan Special

### Ladakhi Chicken Thukpa

Noodles cooked with onion, carrot, ginger, chilli, garlic, soy sauce, honey and lemon.

\$9.99

### Tibetan Veg Thukpa

Noodles cooked with Spinach, onion, garlic, tomato, ginger, and other spices.

\$7.99

### Sherpa Chowder (Veg /Non-Veg)

Noodles & wild rice cooked with onion, ginger, garlic, green chillies, fresh lemon and Buddha Herbs & Spices.

\$5.99

## Bhutanese Special

### Ema Datshi

Chilli cheese stew cooked with rice, green chilli, onion, cheese, & garlic.

\$7.99

### Kewa Datshi

Potato cooked with cheese, tomato, garlic, onion & green chilli.

\$7.99

### Jasha Maroo

Boneless chicken cooked with onion, tomato, garlic, & ginger.

\$9.99

## Drinks

### Organic Green Tea

Organic sweet green tea.

\$2.99

### Regular Coffee

A brewed coffee served with milk.

\$2.99

### Organic Coffee

Organic sweet coffee.

\$2.99

### Soda

Coke products.

\$1.99

### Apple Juice

Cold bottled juice

\$2.99

### Orange Juice

Cold bottled juice.

\$2.99

### Mango Lassi

Delicious mango & yogurt shake.

\$2.99

### Plain Lassi

Delicious yogurt shakes.

\$2.99

### Regular Tea (Milk or Lemon)

Sweet tea served with milk or lemon.

\$3.49

### Nepali tea

Aromatic & healthy tea with mixtures of milk, sugar, cloves, cardamom & cinnamon stick

\$2.99

### Herbal Tea

Lemon Ginger (Caffeine Free)

\$2.99

Dandelion Root (Caffeine Free)

\$2.99

### Milk Shake

Chocolate Milk Shake

\$3.99

Badam pista Milk Shake

\$4.50

Strawberry/Banana Milk Shake

\$3.99

### Lemonade

Cucumber- Basil Lemonade with lemon grass

\$2.99

Raspberry Lemonade

\$2.99

Fizzy Ginger Lemonade

\$2.99

Blackberry Lemonade

\$2.99

Strawberry Lemonade

\$2.99

Mango Lemonade

\$2.99

Watermelon Lemonade

\$2.99

Lavender Lemonade

\$2.99

**Food Allergy Disclaimer:** Our food may contain peanut, fish, sesame seeds, eggs, milk, soya, mustard, sulphur dioxides and sulphites products. Please ask a server if you have any concern.