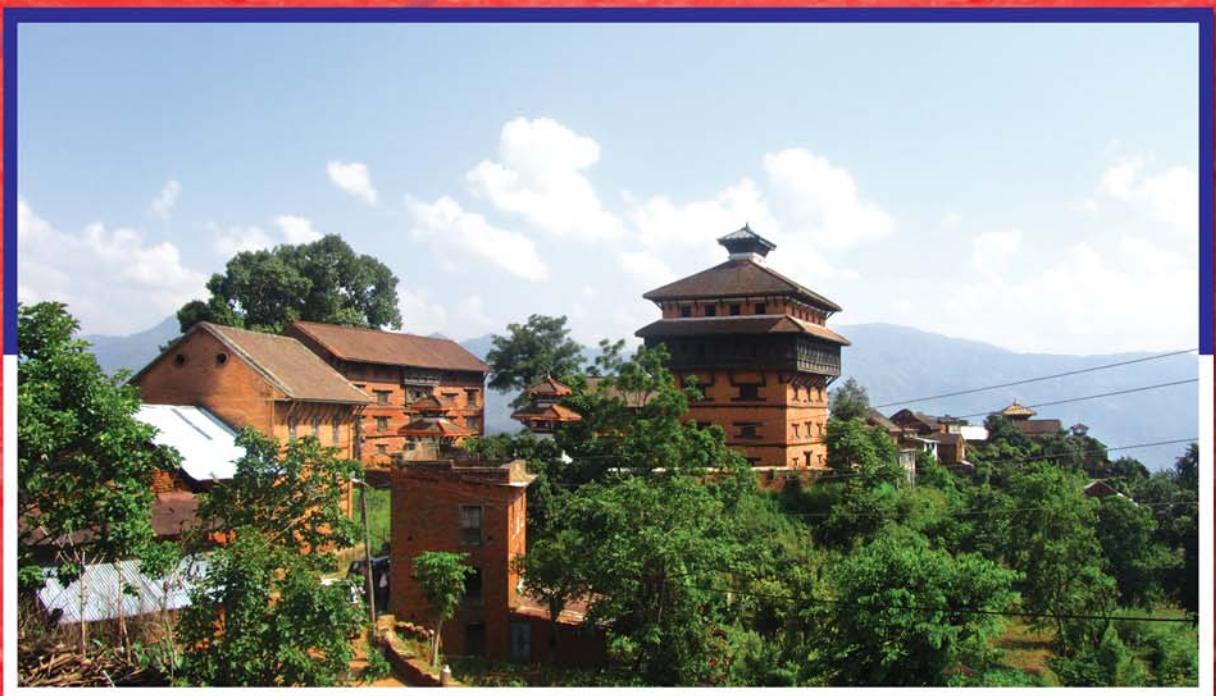


ठप्प मेहु



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

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

\$7.99

Chicken Pakoda

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.

\$7.99

Chicken Choila

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

\$7.99

Chicken Chat pate

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

\$7.99

Egg Ring

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

\$5.99

Fish Pakoda

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

\$7.99

Andra Bhudi (Goat)

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

\$7.99

Rakti Bhuteko (Goat)

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

\$7.99

Kalejo Bhuteko (Goat)

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

\$7.99

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.

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Non-Veg Dishes

All Non- veg dishes Served with Basmati Rice.

Chicken Curry

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

\$11.99

Butter Chicken

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

\$11.99

Chicken Tikka Masala

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

\$12.99

Mango Chicken

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

\$11.99

Pineapple Chicken

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

\$11.99

Achari Chicken

Local organic chicken cooked with achari masala and pickle.

\$11.99

Chicken Saag

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

\$11.99

Dhaba Style Chicken Curry

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

\$11.99

Chicken Vindaloo

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

\$11.99

Goat Curry

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

\$13.99

Goat Saag

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

\$12.99

Goat Tikka Masala

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

\$15.99

Lamb Vindaloo

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

\$14.99

Lamb Curry

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

\$14.99

Lamb Saag

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

\$13.99

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 & Bodhi

\$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.

Sojan & Aalu

\$8.99

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



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 Karella

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

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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.	



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

\$6.99

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

Gundruk & Sinki

\$7.99

Dried mustard and daikon cooked with Buddha Herbs & Spices.

Khalpi Ko Achar

\$3.99

Cucumber pickle made with Buddha Herbs & Spices.

Mula Ko Achar

\$2.99

Daikon pickle made with Buddha Herbs & Spices.

Gahu Ko Chakla

\$4.99

Fried wheat flower cooked with Buddha Herbs & Spices.

Home Made Dahi

\$4.99

Yoghurt made in Nepali style theki.

Alas Ko Achar

\$3.99

Pickle made of flax seed and Buddha Herb & Spices.

Bungo Ko Achar

\$3.99

Banana Blossom pickle made with Buddha Herbs & Spices.

Bhute Ko Tama

\$3.99

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

Tibetan Special

Ladakhi Chicken Thukpa

\$9.99

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

Tibetan Veg Thukpa

\$7.99

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

Sherpa Chowder (Veg /Non-Veg)

\$5.99

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

Bhutanese Special

Ema Datshi

\$7.99

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

Kewa Datshi

\$7.99

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

Jasha Maroo

\$9.99

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

Drinks

Organic Green Tea

\$2.99

Organic sweet green tea.

Regular Coffee

\$2.99

A brewed coffee served with milk.

Organic Coffee

\$2.99

Organic sweet coffee.

Soda

\$1.99

Coke products.

Apple Juice

\$2.99

Cold bottled juice

Orange Juice

\$2.99

Cold bottled juice.

Mango Lassi

\$2.99

Delicious mango & yogurt shake.

Plain Lassi

\$2.99

Delicious yogurt shakes.

Regular Tea (Milk or Lemon)

\$3.49

Sweet tea served with milk or lemon.

Nepali tea

\$2.99

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

Herbal Tea

Lemon Ginger (Caffeine Free)

\$2.99

Dandelion Root (Caffeine Free)

\$2.99

Milk Shake

\$3.99

Chocolate Milk Shake

\$4.50

Badam pista Milk Shake

\$3.99

Strawberry/Banana Milk Shake

\$3.99

Lemonade

\$2.99

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