

Vegeterian Starters

Roasted or Fried Papad

Traditional crispy lentil wafers served roasted or fried to your preference.

Masala Papad

Crispy papad topped with finely chopped onions, tomatoes, cucumber, coriander, fresh herbs and chef's special spices.

Pickle Tray

A selection of Nepalese, mango chutney, mint sauce and onion.

Chilli Chips

Golden fries tossed with fresh garlic, onions, peppers, spring onions and chef's signature chilli sauce.

Garlic Mushroom

Fresh mushrooms stir-fried with garlic, herbs, peppers and spring onions in an Indo-Chinese sauce.

Chilli Mogo

Crispy cassava tossed with garlic, onions, peppers and house chilli sauce.

Chilli Paneer

Crispy paneer cubes stir-fried with onions, peppers, garlic, ginger and chef's signature chilli sauce.

Paneer Pakora

Indian cottage cheese coated in seasoned gram flour batter and fried until golden. Served with mint chutney.

Salt & Pepper Paneer

Crispy paneer tossed with onions, peppers, garlic and aromatic salt & pepper seasoning.

Onion Bhaji

Thinly sliced onions mixed with gram flour, herbs and traditional spices, deep-fried until golden and crispy.

Crispy Aubergine

Marinated aubergine lightly battered and stir-fried with garlic, onions, peppers and green chillies.

Crispy Bhajiya

Lightly battered potato slices fried until crispy and served with chef's spicy seasoning.

Vegetable Manchurian

Crispy vegetable dumplings tossed in a rich garlic, ginger and Indo-Chinese Manchurian sauce.

Vegetable Samosa

Handmade crispy pastry filled with lightly spiced vegetables. Served with mint chutney.

Signature Gurkhali Veg Sizzler

A sizzling combination of paneer, mushrooms, mogo, seasonal vegetables and potatoes, stir-fried with chef's signature Himalayan spices and served on a hot sizzling platter.

Himalayan Momo

Fresh handmade Nepalese dumplings served with our famous homemade tomato and sesame achar.

Steamed Veg Momo

Chilli Veg Momo

Jhol Veg Momo

Non-Vegeterian Starters

Himalayan Momo

Chicken Momo (Steamed / Fried / Chilli / Jhol)
Fresh handmade Nepalese dumplings filled with seasoned minced chicken, served with our signature tomato and sesame achar. Choose from steamed, crispy fried, chilli tossed or traditional Jhol (soup-style) momo.

Chicken & Lamb Samosa

Crispy golden pastry filled with lightly spiced minced chicken or lamb, served with tamarind chutney. (Contains Gluten)

Chicken Schezwan

Crispy chicken stir-fried with onions, peppers and spring onions in a bold, spicy Schezwan sauce.

Chicken 65

A South Indian favourite. Tender boneless chicken marinated with aromatic spices, deep-fried until crispy and tossed with garlic, curry leaves and green chillies.

Crispy Chicken Strips

Tender chicken breast coated in seasoned breadcrumbs, fried until golden and served with garlic mayonnaise or sweet chilli dip.

Chilli Special

Your choice of meat stir-fried with onions, peppers, garlic, ginger, spring onions and coriander in our signature Indo-Chinese chilli sauce.

Chicken Chilli

Lemon Chicken Chilli

Fish Chilli

King Prawn Chilli

Salt & Pepper Special

Lightly battered and wok-tossed with onions, peppers, garlic, fresh chillies and our house salt & pepper seasoning.

Chicken

Chicken Wings

Lemon Pepper Wings

Fish

Pakora

Lightly battered and wok-tossed with onions, peppers, garlic, fresh chillies and our house salt & pepper seasoning.

Chicken Pakora

Fish Pakora

King Prawn Pakora

Desi Masala Fish

Fresh fish fillets marinated with traditional Indian spices, pan-fried and tossed with garlic, onions, tomatoes and fresh green chillies.

Chicken Lollipop

Chicken wings prepared in the classic lollipop style, marinated with chef's special herbs and spices, then cooked until crispy.

Mystique Chef's Tandoor Specials

Our signature tandoor dishes are freshly marinated for at least 24 hours using authentic herbs, yoghurt and traditional Himalayan spices, then cooked over charcoal in our clay oven for a rich smoky flavour.

Tandoori Chicken

Tender chicken on the bone marinated in yoghurt, fresh herbs and chef's signature spices, then roasted in the traditional tandoor. Served with fresh salad and mint chutney.

Afghani Chicken

Succulent whole chicken marinated in a rich blend of cream, yoghurt, cheese, cashew paste and mild aromatic spices before being slow-cooked in the tandoor for a tender, smoky finish.

Kalmi Chicken

Tender chicken drumsticks marinated overnight with chef's special herbs, yoghurt and traditional spices, then cooked in the tandoor until juicy and lightly charred.

Grilled Chicken Breast

Two succulent chicken breasts marinated with Mediterranean herbs, garlic and mild spices, flame-grilled and served with grilled vegetables, salad and your choice of chips or rice.

Special Tandoori Lamb Chops

Premium lamb chops marinated with fresh herbs, garlic, ginger and chef's signature spices, chargrilled in the tandoor and served with mint chutney and fresh salad.

Shashlik Special

Marinated and grilled with onions, peppers and tomatoes in the traditional tandoor. Served sizzling with fresh salad.

Paneer Shashlik – £13.95 | Chicken Shashlik – £14.95

Fish Shashlik – £15.95 | Salmon Shashlik – £16.95

King Prawn Shashlik – £17.95

Hariyali Chicken Tikka

Tender chicken marinated in fresh coriander, mint, spinach, green herbs and yoghurt, then grilled in the tandoor for a vibrant and aromatic flavour.

Malai Chicken Tikka

Succulent chicken marinated in fresh cream, cheese, yoghurt and mild spices, cooked in the tandoor for a rich, creamy and delicate flavour.

Juicy Tandoori Wings

Tender chicken wings marinated overnight with chef's secret spices and yoghurt, grilled in the tandoor and finished with fresh herbs.

Sheekh Kebab

Freshly minced meat blended with herbs, garlic, ginger and aromatic spices, skewered and cooked in the traditional tandoor.

Chicken Sheekh Kebab – £9.95 | Lamb Sheekh Kebab – £10.95

Gurkhali Mixed Grill Sizzler

A sizzling selection of Hariyali Chicken, Chicken Tikka, Tandoori Chicken, Chicken Wings, Chicken Nibbles and Lamb Sheekh Kebab, served on a hot cast-iron platter with chef's signature Himalayan sauce.

Royal Gurkhali Mixed Grill

Our ultimate sharing platter featuring Hariyali Chicken, Chicken Tikka, Tandoori Chicken, Lamb Chops, Lamb Sheekh Kebab, King Prawns, Fish Tikka and Chicken Wings, served sizzling with grilled vegetables, salad and mint chutney.

Mystique Seafood Sizzler

A premium seafood platter featuring king prawns, salmon and marinated fish, grilled in the tandoor and served on a sizzling platter with chef's signature butter and garlic glaze.

Mystique Curry House

Choose your favourite protein and pair it with any of our signature curry sauces, freshly prepared using authentic Indian and Himalayan herbs, spices and traditional cooking methods.

Choose Your Main Ingredient

Paneer £10.95 | Egg £10.95 | Chicken £11.95 | Lamb £12.95
Fish £12.95 | King Prawns £13.95

Methi Cooked with fresh fenugreek leaves, coriander, garlic and ginger in a lightly spiced aromatic curry sauce.

Butter A rich and creamy butter sauce prepared with tomatoes, fresh cream, butter, ground almonds and chef's special spices. (Contains Nuts & Dairy)

Korma A mild and creamy curry cooked with coconut, fresh cream and delicate aromatic spices.

Madras A traditional South Indian curry with a rich tomato base and bold, spicy flavours.

Jalfrezi Cooked with onions, peppers, tomatoes and fresh green chillies in a fragrant medium-hot sauce.

Karahi Prepared with fresh tomatoes, onions, peppers, garlic, ginger and coriander, cooked in a traditional iron karahi for an authentic flavour.

Tikka Masala Tender tikka pieces cooked in a creamy tomato, butter and almond sauce with chef's signature spices. (Contains Nuts & Dairy)

Bhuna A medium-spiced curry slowly cooked with onions, tomatoes, garlic and traditional herbs to create a rich, thick sauce.

Traditional Curry A classic medium-spiced curry prepared with onions, tomatoes and freshly ground spices.

Tikka Masala Tender tikka pieces cooked in a creamy tomato, butter and almond sauce with chef's signature spices. (Contains Nuts & Dairy)

Kheema Special Fresh minced meat cooked with onions, tomatoes, garlic, ginger and aromatic spices in a rich traditional curry sauce.

Vegetable Kheema – £9.95 | Chicken Kheema – £10.95 | Lamb Kheema – £11.95

Vegeterian Main

Chana Masala Tender chickpeas cooked with onions, tomatoes, garlic, ginger and traditional Punjabi spices.	£9.95
Bombay Aloo Soft potatoes cooked with tomatoes, onions, cumin seeds, turmeric and fresh coriander in a medium-spiced curry.	£9.95
Dal Makhani Black lentils and kidney beans slow-cooked overnight with butter, fresh cream and aromatic spices for a rich, creamy flavour.	£10.95
Tarka Dal Yellow lentils tempered with garlic, cumin, onions and fresh coriander in a traditional North Indian style.	£10.95
Baingan Bharta Chargrilled aubergine mashed and cooked with onions, tomatoes, garlic, ginger and fresh coriander in chef's signature spices.	£10.95

Mystique Chef’s Special Mains

Our Chef's Signature dishes are inspired by the rich flavours of Nepal and India, freshly prepared using traditional recipes, premium ingredients and aromatic Himalayan spices.

Mixed Vegetable Curry A colourful selection of seasonal vegetables cooked in a rich onion and tomato gravy with fresh herbs and chef's signature spices.	£11.95
Shahi Paneer Soft cubes of Indian cottage cheese cooked in a luxurious creamy tomato, cashew and aromatic spice sauce, finished with fresh cream.	£13.95
Gurkhali Chicken on the Bone Traditional bone-in chicken slow-cooked in our authentic Gurkhali house gravy with garlic, ginger, tomatoes and Himalayan spices for a rich, homestyle flavour.	£12.95
Gurkhali Mixed Kheema A delicious combination of minced lamb, minced chicken and tender chicken pieces cooked with onions, tomatoes, garlic, fresh coriander and chef's signature Himalayan spices.	£13.95
Gurkhali Lamb on the Bone Tender bone-in lamb slowly cooked until perfectly soft in a rich traditional Gurkhali curry with fresh herbs and aromatic spices.	£12.95
Lamb Rogan Josh A classic Kashmiri favourite featuring tender lamb cooked in a rich tomato and onion sauce with fragrant herbs and traditional spices.	£14.95
Mystique Fish Curry Fresh fish fillets gently simmered in a medium-spiced curry with mustard seeds, garlic, ginger and fresh coriander.	£12.95
King Prawn Curry Succulent king prawns cooked in a rich tomato and onion curry with mustard seeds, fresh cream, coriander and chef's signature spices.	£13.95
Sheekh Kebab Curry Freshly grilled lamb seekh kebab cooked in a rich medium-spiced curry with onions, tomatoes, garlic, green chillies and fresh coriander.	£11.95
Himalayan King Prawn Premium king prawns cooked in a creamy tomato and mustard sauce with garlic, fresh herbs and Himalayan spices, finished with a touch of fresh cream.	£13.95
Jomsom Karahi (Chef's Signature) A generous combination of chicken tikka, lamb, lamb seekh kebab and king prawns cooked with onions, tomatoes, peppers, garlic and coriander in a traditional iron karahi.	£13.95
Dhaba Paneer Indian cottage cheese cooked in a rich Punjabi-style masala with onions, tomatoes, ginger, garlic and fresh coriander, finished with a touch of cream.	£13.95
Kashmiri Lamb Chops Karahi Tender tandoori lamb chops finished in a rich karahi sauce with onions, peppers, garlic, tomatoes and fresh coriander.	£19.95
Makhmali Paneer Soft paneer tikka cooked in a luxurious creamy chef's special sauce with butter, freshcream, cashew and aromatic spices.	£12.95

Freshly Baked Tandoor Breads

All our breads are freshly hand-stretched and baked to order in our traditional clay tandoor oven.

Butter Naan	£2.95	Peshwari Naan	£3.95
Cheese Naan	£3.95	Keema Naan	£3.95
Garlic and Coriander Naan	£3.15	Tandoori Roti Dry / Butter	£2.95
Garlic Chilli Naan	£3.15	Paratha	£2.95
Garlic Chilli Cheese Naan	£3.95	Chapati	£1.95

Basmati Rice

Premium aged basmati rice freshly cooked to order.

Steam Rice	£2.95	Vegetable Fried Rice	£4.95
Pulao Rice	£3.95	Egg Fried Rice	£5.95
Jira Rice	£2.95	Chicken Fried Rice	£7.95
Jira yellow Rice	£3.15	Paneer Fried Rice	£6.95
Schwann Rice	£3.95	Mushroom Fried Rice	£5.95

Noodles

Fresh wok-fried noodles prepared with crisp vegetables, aromatic herbs and our chef's signature Indo-Chinese sauces for an authentic Himalayan street food experience.

Vegetable Noodles	£7.95	Chicken Fried Noodles	£9.95
Egg Fried Noodles	£8.95	Prawn Noodles	£9.95
Paneer Fried Noodles	£8.95		

Side’s Order

Fried Garlic Onion Chilli	£3.95
Raita	£3.50
House Mixed Salad	£3.95
Plain Yogurt	£3.95
Plain Chips	£4.95
Chicken Popcorn with Chips	£8.95

Drinks

Lassi (Glass £4.95 / Jug £10.95)

Sweet Lassi | Mango Lassi | Salted Lassi | Jeera Lassi | Chaas

Desserts

Cakes	£4.95
Sticky Toffee Pudding	£5.95
Cheesecake Slice	£5.95
Cheesecake Pot	£5.95
Sweet Pann	£2.95

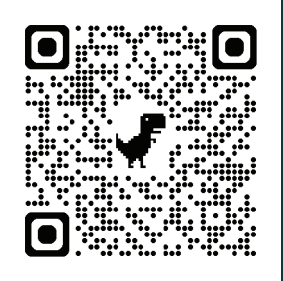
Allergen Information

Our kitchen handles a range of ingredients that contain allergens. While we take every reasonable precaution to minimise the risk of cross-contamination, we cannot guarantee that any dish is completely free from allergens.

If you have a food allergy, intolerance, or coeliac disease, please inform a member of our staff before placing your order. Our team will be happy to provide information about the ingredients used in our dishes.

Please also let us know your preferred spice level when ordering: **Mild, Medium, Hot, or Extra Hot.**The main allergens handled in our kitchen include: **Cereals containing gluten, eggs, milk (lactose), peanuts, tree nuts, soya, fish, crustaceans (including prawns), mustard, sesame, celery, sulphites, lupin, and molluscs.**

The Indian Nepalese Chef at



20% Discount
On Collection
When you order through our website

07345862163

gurkhamystique.co.uk
Britannia Way Leicester, LE4 8GR