

## FOOD ALLERGY WARNING

Please be advised that food prepared here may contain these ingredients  
Milk, Egg, Celery, Mustard, Sesame Seeds, Lupin, Gluten, Soybean, Peanuts, Tree Nuts, Fish and Shellfish

We always follow the best practices in safe food handling to prevent cross-contamination but unfortunately, we cannot guarantee our dishes are 100% free of any specific allergen.

**PLEASE ASK FOR VEGAN & GLUTEN FREE OPTIONS**

### APPETIZERS

PAPADUM	0.90	CHUTNEY TRAY	2.00
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### STARTERS

CHICKEN TIKKA Diced boneless chicken marinated in spiced yogurt and barbecued.	4.50
TANDOORI CHICKEN Chicken on the bone marinated in yogurt with herbs and spices and barbecued.	4.50
SEEKH KEBAB Minced lamb and onion seasoned with herbs and spices barbecued on skewers.	4.75
TANDOORI LAMB CHOPS Delicious juicy Chops of Tender lamb marinated and barbecued.	6.95
CHICKEN CHILLI Battered Chicken stir-fried with fresh onion, capsicum and chillies in a fairly hot sauce.	6.50
CHICKEN SAMOSA Crispy triangle shaped pastry stuffed with mince chicken and delicately spiced.	4.50
CHICKEN PAKORA Succulent boneless Chicken marinated with spices, battered and deep fried.	4.50
CHICKEN TIKKA SHASHLIK Diced boneless chicken marinated in spices with onion, capsicum and tomatoes & barbecued.	5.95
DEURALI MIX GRILL Combination of Chicken Tikka, Tandoori Lamb Chops, Tandoori Chicken, Seekh Kebab and chicken wings.	14.95

### VEGETARIAN STARTERS

PANEER TIKKA Homemade cottage cheese marinated in spiced yogurt and cooked in Tandoor.	4.95
PANEER SHASHLIK Paneer marinated in spices with onion, capsicum, tomatoes & barbecued.	5.95
PANEER CHILLI Paneer stir-fried with green chillies, peppers, onion, tomatoes and spices.	6.50
ONION BHAJI Deep fried onion fritters in special gram flour batter.	4.15
OKRA FRY Light chickpea battered ladies' finger golden fried & served with yogurt mint chutney.	4.95
VEGETABLE SAMOSA Crispy triangle shaped pastry stuffed with assorted vegetables, delicately spiced.	4.15
MUSHROOMSHASHLIK Mushroom marinated in spices with onion, capsicum and tomatoes and barbecued.	4.95

### SPECIAL NEPALESE STARTERS

MOMOS (VEGETABLE/CHICKEN) Vegetable/minced chicken gently spiced and wrapped in pastry and steamed cooked, served with homemade chutney.	6.50
CHOILA (CHICKEN/LAMB) Barbecued tender pieces of chicken or lamb cooked with various special Nepalese spices.	6.95
MOMO CHILLI (VEGETABLE/CHICKEN) Special Nepalese dumplings fried with capsicums, onions and chillies in a fairly hot sauce.	7.95
SEKUWA (CHICKEN/LAMB) Clay oven cooked spicy lamb pieces with Nepalese spices & onions. Garnished with fresh coriander.	6.95
BHUTEKO LAMB Slow cooked lamb pieces pan-fried and cooked with ginger, garlic, onion, fresh peppers and Nepalese herbs and spices.	6.95
DEURALI CHICKEN WINGS Chicken Wings marinated in yogurt with fresh herbs and spices and cooked in clay oven.	5.50
CHANNA SANDEKO Chickpeas with green chillies, ginger, garlic, crushed Peppers along with fenugreek seeds and other fresh spices.	5.95
KATHMANDU ALOO Boiled potatoes fried and cooked with Nepalese herb Timur (Sichuan pepper) along with ginger, garlic, fresh coriander and fresh spices.	4.95

### SEAFOOD STARTERS

FISH TIKKA Cod Fillets marinated in spiced yogurt and barbecued.	5.50
TANDOORI KING PRAWN King Prawns marinated in herbs and spices and cooked in charcoal oven.	7.15
TANDOORI SEABASS Wholeseabass on the bone gently spiced and barbecued.	8.95
FISH PAKORA Lightly spiced white fish fillet strips in special gram flour batter and deep fried.	4.95
PRAWN CHILLI Prawns cooked with garlic, ginger, onions, tomatoes, capsicum and fresh herbs and spices.	6.95

## DAAL- BHAT-TARKARI-ACHAR (THALI)

Traditional Nepalese well balanced nutritious meal eaten twice a day.  
(Tuesday-Wednesday-Thursday Only)

Combination of Mains, Dal, Rice, Pickle, Roti, Salad and Dessert. All in one plate.

VEGETABLE	11.95	PANEER	12.50	CHICKEN	12.95	LAMB	13.95	FISH	14.95
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### CHEF'S SPECIAL

DEURALI CHICKEN/LAMB Chicken or lamb pieces cooked in a special Deurali sauce with spices and herbs.	10.50
GURKHALI CHICKEN/LAMB Barbecued chicken or slow cooked lamb pieces cooked with onion, capsicum in a special gurkhal sauce.	10.95
HIMALAYAN CHAM CHAM Barbecued chicken cooked along with onion, peppers, plenty of garlic & ginger with Himalayan herbs and spices in a medium spiced sauce.	10.50
SHERPA LAMB CURRY Tender lamb pieces long simmered with Nepalese spices along with potatoes, onions, chillies, ginger, garlic & coriander.	11.50
ANNAPURNA MIX Barbecued chicken and lamb pieces cooked together with chickpeas and mince meat along with red onion, ginger, garlic in a chef's special sauce. (Semi-dry)	12.95
KATHMANDU CHICKEN/LAMB Tender barbecued chicken or lamb pieces cooked with ginger, garlic and Nepalese herbs and spices.	10.95
HONEY CHICKENTIKKA Barbecued julienne Chicken cooked with fresh ginger, garlic, black peppers, onion, capsicum and glazed with honey.	9.95
MIS MASS Tandoori Chicken on the bone, Chicken Tikka, Lamb peices and Seekh kabab cooked together with onions, capsicum and Nepalese herbs & spices.	12.95
MAKHANWALA CHICKEN/LAMB Chicken Tikka or Lamb Pieces cooked with almond in special Makhan sauce.	10.95
HARIYALI CHICKEN/LAMB Chicken or lamb pieces cooked with spinach and Nepalese herbs and spices.	10.50
GULIYO AMILO CHICKEN Julienne barbecued chicken cooked with spring onions, ginger & garlic in a sweet & sour sauce.	9.95
DEURALI LAMB SHANK Tender lamb shank long simmered with Nepalese herbs and spices in a chef's special sauce.	15.50

## DEURALI CHOWMEIN (NOODLES)

Popular Nepalese noodles dish cooked with onion, tomatoes, capsicum and Nepalese special spices.

VEGETABLES	9.95	PRAWN	11.95
CHICKEN	10.95	KING PRAWN	12.95



# DEURALI RESTAURANT

AUTHENTIC NEPALESE & INDIAN CUISINE



TAKEAWAY AVAILABLE  
36 Chorley Road, Swinton, M27 5AF

T : 0161 243 4266

info@deuralirestaurant.com  
www.deuralirestaurant.com

Find Us :   

### OPENING TIMES

Monday	: Closed	Tuesday	: 5 PM - 10.30 PM	Wednesday	: 5 PM - 10.30 PM
Thursday	: 5 PM - 10.30 PM	Friday	: 5 PM - 11 PM	Saturday	: 5 PM - 11 PM
Sunday	: 5 PM - 10 PM				

15% DISCOUNT ON COLLECTION ON ORDERS ABOVE £20

WE ACCEPT ALL MAJOR CARD PAYMENTS



Mild  Medium  Hot  Extra Hot 

WELCOME TO DEURALI RESTAURANT

The dish strength shown on our menu is for guidance purpose only, please specify your preferred dish strength when placing an order. Our chefs will be more than happy to accomodate your needs. If we can assist in any way with your selection, please do not hesitate to ask.

## SEAFOOD SPECIAL

<b>KING PRAWN CHILLI</b> 🌶️🌶️🌶️	12.50
King Prawns cooked with green chillies, Peppers, onions, tomatoes and spices.	
<b>SAAG PRAWN/KING PRAWN</b> 🌶️🌶️	11.50/12.50
Prawns/King prawns cooked with spinach and herbs & spices.	
<b>KING PRAWN MAKHANWALA</b> 🌶️	12.95
King Prawns cooked in special makhan sauce.	
<b>FISH TIKKA MASALA</b> 🌶️	11.50
Barbecued cod fillet cooked in Chef's Special masala sauce.	
<b>NEPALESE FISH CURRY</b> 🌶️🌶️	10.95
White fish fillet tempered with ajwain seeds and cooked with ground mustard and other Nepalese spices and fresh coriander.	



## ALL TIME FAVOURITES

All curry sauce available upon request. 4.25

VEGETABLE	PANEER	CHICKEN	CHICKEN TIKKA	LAMB	FISH	PRAWN	KING PRAWN
8.50	9.15	9.50	9.95	10.25	10.95	11.50	12.50

<b>KORMA</b> 🌶️	A delicate preparation of coconuts, almond and fresh cream to create a mild and sweet sauce.
<b>BHUNA</b> 🌶️🌶️	Cooked with onions, tomatoes, capsicum and mushroom in a firm of dry sauce of medium consistency.
<b>JALFREZI</b> 🌶️🌶️	A hot dish prepared with chunks of onions, capsicum, fresh green chillies, tomatoes and fresh herbs and spices.
<b>ROGANJOSH</b> 🌶️🌶️	An authentic Indian dish slow cooked with tomatoes, capsicum, ginger & garlic and lots of spices.
<b>BALTI</b> 🌶️🌶️	A medium dish prepared with ginger & garlic, onions, pepper, tomatoes and coriander using myriads of herbs & spices.
<b>VINDALOO</b> 🌶️🌶️🌶️	A very hot dish with a plentiful amount of chillies, garlic, ginger, tomatoes, lime juice and black pepper with aromatic herbs and spices.
<b>KARAHI</b> 🌶️🌶️	A blend of fresh onions, tomatoes, coriander, garlic, ginger and fenugreek leaves which are all fried together to give a distinct flavor.
<b>MADRAS</b> 🌶️🌶️🌶️	A Southern Indian dish with hot and spicy taste highly flavored with ginger, garlic, tomatoes and lemon juice which lends to fiery taste to its richness.

<b>KEEMA MUTTER</b> 🌶️🌶️	9.95
Minced Lamb and Garden Peas cooked together in a combination of medium condiments.	
<b>CHICKEN TIKKA MASALA</b> 🌶️	9.95
Chicken tikka cooked with special creamy masala sauce.	

## VEGETARIAN MAIN DISHES & SIDE DISHES

	MAIN	SIDE
<b>JACKFRUIT CURRY</b> 🌶️🌶️	9.15	5.15
Young green jackfruit cooked with aromatic Eastern Nepalese spices. A traditional Nepalese dish.		
<b>CHANNA MASALA</b> 🌶️🌶️	8.95	5.10
Chickpeas cooked with tomatoes along with spices and herbs.		
<b>MUSHROOM TARKARI</b> 🌶️🌶️	8.95	5.10
Mushroom cooked with herbs and spices.		
<b>VEGETABLE TARKARI</b> 🌶️🌶️	8.95	5.10
Mixed vegetables cooked with herbs and spices.		
<b>ALOO GOBI</b> 🌶️🌶️	8.95	5.10
Potatoes and cauliflower cooked with various spices.		
<b>BOMBAY ALOO</b> 🌶️🌶️	8.50	4.95
Potatoes cooked with onion, capsicum, coriander and herbs & spices.		
<b>MAKHANWALA PANEER</b> 🌶️	9.95	5.55
Homemade cottage cheese cooked in special Makhan sauce.		
<b>MUTTER PANEER</b> 🌶️🌶️	9.50	5.35
Cottage cheese and green peas cooked together in a combination of medium condiments.		
<b>SAAG</b> 🌶️🌶️	9.50/8.95/8.50	5.35/5.10/4.95
(PANEER/CHANNA/ALOO) Paneer or chickpeas or potatoes cooked with spinach and herbs & spices.		
<b>TARKA DAAL</b> 🌶️🌶️	8.50	4.95
Yellow lentils tempered with cumin seeds and mustard seeds, and cooked with onion, garlic and spices.		
<b>ALOO BHINDI</b> 🌶️🌶️	8.95	5.10
Potatoes & Okra cooked with spices and herbs.		
<b>BHANTA TARKARI</b> 🌶️🌶️	8.95	5.10
Aubergine cooked with tomatoes and spices.		

## ACCOMPANIMENTS

<b>CUCUMBER RAITA</b> 🌶️🌶️	3.95
<b>SPECIAL NEPALESE SALAD</b> 🌶️🌶️🌶️	4.25
(Cucumber, carrot, onion, tomatoes, green chillies and coriander with spices and lemon juice.)	
<b>PLAIN CURRY SAUCE</b>	3.95
<b>GREEN SALAD</b>	3.25

## BIRYANI

Biryani is a traditional dish prepared and gently cooked with basmati rice together with a mixture of aromatic spices and garnished with coriander. Served with Raita.

VEGETABLE	9.95	LAMB	11.95
CHICKEN	10.95	PRAWN	12.50
CHICKEN TIKKA	11.50	KING PRAWN	12.95

## RICE

BOILED RICE	2.95	MUSHROOM FRIED RICE	4.50
PILAU RICE	3.50	COCONUT RICE	4.50
JEERA RICE (CUMIN FRIED RICE)	3.95	EGG FRIED RICE	4.50
GARLIC/ GARLI & CHILLI FRIED RICE	3.95	KEEMA FRIED RICE	4.75
VEGETABLE FRIED RICE	4.50	CHIPS	2.95

## BREADS

TANDOORI ROTI	2.75
PLAIN NAAN	2.95
CHILLI / GARLIC / CORIANDER / CHEESE / SESAME NAAN	3.10
PERSONALIZED NAAN	3.50
Make your own Naan by adding a maximum of three from above.	
KEEMA NAAN	3.60
PESHWARI NAAN	3.60

