

Nepalese & Indian Restaurant



A LA CARTE MENU

About Us A JOURNEY OF FOOD

Namaste and a hearty welcome to Gautam's. We are a family restaurant with over 30 years of experience in the food industry. Our chefs began their journeys in small dhaba restaurants in Kathmandu, Nepal. This is where their culinary education began, learning from street vendors offering Momo's to getting experience in 5-star hotels before their move to India, Dubai & Scotland respectively. The chef's have travelled a journey of thousands of miles to take you on a culinary adventure at the comfort of Gautam's. So sit back, relax, and let us reveal the true magic of Nepalese and Indian cuisine.

Please speak to a member of staff if you have any special requirements or allergy information.



Appetisers

POPPADUM TRAY

4.99

Assortment of 3 Poppadum's, spiced onions, mango chutney, mixed pickle & Gautam's chutney.

Starters

MOMO (CHICKEN) (**) Classic Nepali steamed dumplings, served with Gautam chutney.	6.75	VEGETABLE MOMO (**) Classic Nepali vegetarian steamed dumplings, served with Gautam chutney.	6.00
CHICKEN PAKORA Strips of marinated chicken breast fillets coated in a spiced batter & deep fried, served with Gautam chutney.	5.95	VEGETABLE SAMOSA (**) Homemade vegetarian samosas served with a side of spiced chickpeas.	6.00
VEGETABLE PAKORA Diced potatoes & chopped onions coated in gram flour, served with Gautam's chutney.	6.25	KING PRAWN POORI (**) Deep fried flat bread served with king prawn fillings.	7.00
MIXED PAKORAS Mix of chicken, vegetable & malekhu ko macha (fish) pakoras, served with Gautam's chutney.	5.50	POORI (CHICKEN, CHANA) ® Deep fried flat bread served with the above fillings.	6.50

Gautam's Signature Starters

fresh garlic & ginger, served with mint sauce.

KATHMANDU LAMB CHOILA Marinated premium lamb cuts with red onions & beaten rice from Kathmandu.	7.50	CHEF'S MIXED STARTER Chicken pakora, vegetable pakora, fish pakora, chicken tikka, seek kebab & king prawns, served with Gautam chutney & mint sauce. (SERVES 2)	14.50
PANEER SHASHLIK TIKKA	6.50		
Tandoori grilled cottage cheese served with mixed		POLEKO KUKHURO	6.50
bell peppers and onions, served with mint sauce.		Chicken leg marinated overnight in Himalayan	
,		herbs & spices, cooked in the tandoor.	
MALEKHU KO MACHA PAKORA 🥒	6.00	Served with mint sauce.	
Panga fish marinated with a Malekhu inspired batter)	
served with a Nepali Gautam chutney. (Malekhu is a small Nepali town know for its popular fish dishes)		GORKHALI LAMB CHOPS	8.10
(Maleknu is a small Nepall fown know for its popular fish dishes)		Trio of lamb chops marinated with ground spices,	
SEEK KEBAB	. 50	garlic & ginger. Served with mint sauce.	
Lamb mince kebab with freshly ground spices,	6.50	TANDOORI KING PRAWNS	7.50
ginger & garlic cooked in the tandoor, served			7.50
with mint sauce.		Barbecued king prawns with fresh garlic & mustard seeds, served straight from the oven.	
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CHICKEN TIKKA	6.50		4
Chicken breast marinated in yoghurt sauce with			ACD.

Old Favourites

THE MOST WIDELY RECOGNISED INDIAN DISHE	ES-	LAMB 13.00 KING PRAWNS 14.00	
CHICKEN KORMA Mildly spiced sauce with onion & coconut topped with fresh cream to finish.	11.50	CHICKEN TIKKA MASALA Diced chicken tikka infused in a special tomato sauce with fresh peppers & onions.	11.50
CHICKEN TIKKA BALTI JJ Chicken tikka in a tangy ginger & garlic-based sauce with a touch of pickles & chickpeas.	11.50	CHICKEN PATHIA Chicken breast prepared in a hot, sweet & sour sauce, creating the perfect balance of flavours.	10.50
CHICKEN DHANSAK The perfect combination of lentils & chicken in a medium hot preparation.	10.50	CHICKEN SAAG Slow cooked spinach & cuts of chicken breast with hints of garlic & ginger.	11.00
CHICKEN BHUNA Rich spiced sauce infused with tomato & onions in a thick gravy.	10.50	CHICKEN KARAHAI Chicken breast cooked in a deep Karahai sauce with caramelised onions & peppers.	12.00
CHICKEN MADRAS Red hot chilli sauce slow cooked with tender cuts of chicken breast for unique depth of flavour.	10.50	CHICKEN JALFREZI Medium spicy dish with onion, tomato & bell peppers in a rich gravy sauce.	11.50

Gautam's Signature Dishes

THESE DISHES CAPTURE THE VAST ARRAY OF FLAVOURS UTILISED BY THE CHEFS IN THEIR EXPERIENCED CAREERS

HIMALAYAN HOT POT CHICKEN (LAMB 14.95) Julienne peppers, onions & ginger in a hot tangy sauce to warm you from the cold.	13.95	METHI GOHST Lamb cooked in a rich & aromatic gravy of fenugreek leaves & spices.	13.95
GAU' KO KUKHURO (ON THE BONE) Chicken on the bone inspired from the villages of Nepal, slow cooked in a low heat with a base of	13.95	RAJAS NIHARI GOHST Amain and a shark infused with the finest spices to compliment the dish, fit for royalty.	16.95
onions, garlic, tomato & ginger and finished off with a dash of spices & herbs. MACHIJOHL	12.95	LAMB KATHMANDU Medley of diced lamb, makhni lentils & spinach cooled with a hint of pickles.	13.95
Village classic - boneless fish (pangasius) in a pakora batter with mustard seeds, curry leaves & garlic.	12.70	LAMB CHOP CURRY Tandoori lamb chops in a thick onion & chopped masala gravy.	15.95
BHINDI GOHST Beautiful marriage of lamb & okra in a dry gravy sauce.	13.95		5

Chef's Classics

CHICKEN CHETINAD Chicken breast cooked in traditional south Indian curry with a variety of spices paying homage to the region.	12.50	CHICKEN TAKA-TAK Julienne of peppers, mushrooms & chicken tikka, served on a bed of sizzling onions.	13.95
KING PRAWN TAKA-TAK Julienne of peppers, mushrooms & king prawns	15.95	BUTTER CHICKEN Chicken tikka in a creamy tomato sauce with butter & fenugreek.	13.50
served on a bed of sizzling onions. GARLIC CHILLI CHICKEN Succulent chicken breast served in a uniquely hot garlic & chilli sauce.	13.50	LAMB ROGAN JOSH Kashmiri dish brought to Nepal by Indian Gurkha's prepared in a dark gravy flavoured with garlic, ginger & aromatic spices.	13.95

Biriyani Dishes

VEGETABLE BIRIYANI	11.95	CHICKEN BIRIYANI	13.95
LAMB BIRIYANI	14.95	KING PRAWN BIRIYANI	15.95

Tandoori Sizzlers

ALL TANDOORI DISHES SERVED WITH BOILED RICE AND CURRY SAUCE

KING PRAWN TANDOORI	17.20	LAMB CHOPS	16.50
Marinated king prawns cooked in the tandoor		Tender lamb chops delicately spiced & cooked in	
oven with fresh garlic & mustard seeds served		the tandoor oven.	
straight from the oven.			
		POLEKO KUKHURO 步	14.50
CHICKEN TIKKA	14.50	Chicken leg marinated overnight in Himalayan	
Yoghurt marinated chicken breast with garlic,		herbs & spices, cooked in the tandoor.	
ginger & freshly ground spices.		•	
, , ,		SEEK KEBAB	14.50
PANEER SHASHLIK	13.50	Freshly ground spices, garlic & ginger with	
Tandoori cottage cheese cooked in masala		marinated lamb mince.	
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1 11		MIXED TANDOORI	17.50
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	oven with fresh garlic & mustard seeds served straight from the oven. CHICKEN TIKKA Yoghurt marinated chicken breast with garlic, ginger & freshly ground spices.	Marinated king prawns cooked in the tandoor oven with fresh garlic & mustard seeds served straight from the oven. CHICKEN TIKKA Yoghurt marinated chicken breast with garlic, ginger & freshly ground spices. PANEER SHASHLIK Tandoori cottage cheese cooked in masala	Marinated king prawns cooked in the tandoor oven with fresh garlic & mustard seeds served straight from the oven. CHICKEN TIKKA Yoghurt marinated chicken breast with garlic, ginger & freshly ground spices. PANEER SHASHLIK 13.50 Tender lamb chops delicately spiced & cooked in the tandoor oven. The tandoor oven. POLEKO KUKHURO Chicken leg marinated overnight in Himalayan herbs & spices, cooked in the tandoor. SEEK KEBAB Freshly ground spices, garlic & ginger with marinated lamb mince.

Vegetarian Dishes

SIDE PORTIONS AVAILABLE - 6.50			
TARKA DAAL Lentils tempered in a delicate mix of onion, garlic, tomato & fresh coriander.	9.50	DAAL MAKHNI Whole lentils & beans slow-cooked with butter & cream.	9.95
VEGETARIAN CURRY Mixed vegetable curry made in delicate tomato & onion-based sauce.	9.50	BOMBAY ALOO JJ Tempered potatoes with jeera seeds, fresh tomatoes, garlic & ginger.	9.50
SAAG PANEER Thick spinach sauce with cottage cheese.	9.95	SAAG ALOO JJ Spinach sauce served with tempered potatoes.	9.95
PANEER MAKHNI A rich gravy of tomatoes, butter cream & spices with chunks of cottage cheese.	9.95	KADAI PANEER Cottage cheese with diced bell peppers, onions & fresh coriander.	10.50
CHANA MASALA Boiled chickpeas in a slow cooked broth of Nepali spices & herbs.	9.50	MUSHROOM BHAII A combination of mushrooms in a spiced curry with onions, tomato, ginger & garlic.	9.95

9.95

ALOO BAINGAN

Potatoes & aubergine in a medium spiced gravy.

Kid's Menu

OKRA MASALA

& ginger sauce.

AVAILABLE FOR CHILDREN UNDER THE AGE OF 13

Okra & tomato cooked in a medium onion, garlic

CHICKEN KORMA (*) with rice or naan.	8.10	CHICKEN NUGGETS (1) with chips.	7.95
BUTTER CHICKEN 🥒 🛞 with rice or naan.	8.10		

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Bread

Extras

9.95

	Boiled Rice	3.50	Plain Naan	3.50	Mango Chutney	1.00
	Pilau Rice	4.00	Garlic Naan	3.80	Mixed Pickle	1.00
d.	Mushroom Rice	4.25	Cheese Naan	3.95	Green Salad	3.50
5			Cheese & Garlic Naan	4.20	Spiced Onions	1.60
			Peshwari Naan	4.10	Mint Sauce	1.00
*			Garlic Coriander Naan	3.95	Gautam's Chutney	1.05
k .	and h		Keema Naan	4.20	Poppadum	1.00
*			Tandoori Paratha	3.50	Mixed Raita	2.75
			Tandoori Roti	2.50	Chips	3.10
			Chapati	2.10	·	

ALL BREAD CONTAINS GLUTEN

Gautan's

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@ gautamsedinburgh

