

GURKHAS KITCHEN

Indian Restaurant

5644 N Academy Blvd, Colorado Springs, CO 80918

Phone no. +1 719-300-7932

APPETIZER

Vegetable Samosa

Deep-fried pastry with potatoes, onions, peas and spices.

\$ 7.99

Meat Samosa

Deep-fried pastry chicken, onions, and peas and various spices.

\$ 9.89

Vegetable Pakora

Deep-fried fritters made with vegetables, gram flour, spices and herbs.

\$ 7.99

Paneer Pakora

Deep-fried popular north Indian snack with a crispy outer layer of gram flour and soft and moist paneer from the inside.

\$ 8.99

Chicken Pakora

Crisp fried appetizer made with chicken, gram flour, ginger garlic, spice powders & herbs.

\$ 8.99

Chicken Chilly

Sweet, spicy & slightly sour crispy appetizer made with chicken, bell peppers, garlic, chilli sauce & soya sauce.

\$ 11.99

Gobi Manchurian

Class of Indian Chinese dish made by roughly chopped and deep-fried cauliflower (gobi), and then sautéing it in a sauce flavored with soy sauce.

\$ 10.98

Onion Pakoda

Onion fritters made with gram flour (besan).

\$ 7.99

Samosa Chaat

Made of a base of samosa (savory fried pastries). Popular toppings include tamarind, cilantro chutneys, yougurt, additional spices, nimki, cilantro and occasionally onions

\$ 7.99

Banana Pakora

Mashed bananas mixed with white flower & honey, deep-fried.

\$ 6.99

Chana Chaat

Made of a base of chana masala (chickpeas curry). Popular toppings include tamarind and cilantro chutneys, additional spices, nimki, cilantro and occasionally onions and pomegranate seeds.

\$ 8.00

Papdi Chaat

Papdi Chaat is made of a papdi (a deep fried, crisp, small flour crackers or pooris laced with either carom or cumin seeds or bot).

\$ 8.00

Mix Vegetable Platter

Vegetable Pakora, Samosa, Paneer Pakora and Banana Pakora

\$ 14.99

Mix Non-Veg Platter

Combination of Vegetable Pakora, Vegetable Samosa, Chicken Tandoori and Chicken Pakora.

\$ 16.99

Shrimp Pakora

Deep fried shrimp with a crispy outer layer of gram flour and soft from the inside.

\$ 10.00

Tandoori Wings

A dish of roasted chicken marinated in yogurt and generously spiced, giving the meat its trademark red colour.

\$ 10.00



THALI

Vegetable Special Thali

It includes vegetable samosa, main course (Saag Paneer, Vegetable Korma, Daal Makhani, and Alu Mutter), dessert (Kheer), tandoori naan and two hot chai. Enough for two personal.

\$ 42.90

Non Veg Thali

It includes tandoori chicken, main course (Butter Chicken, Saag Paneer, Lamb Curry, and Vegetable Korma), dessert (Kheer), tandoori naan, and two hot chai.

\$ 46.98



SOUP AND SALAD

Dal Soup

South Asian-inspired lentil stew made with clarified butter, garlic, tomato, and herbs.

Small \$ 7.00

Family \$ 12.00

Chicken Soup

South Asian-inspired chicken soup made with white boneless chicken, clarified butter, garlic, tomato, and herbs.

Small \$ 8.00

Family \$ 12.98

Tomato Coconut Soup

South Asian-inspired tomato coconut soup made with tomato sauce, coconut milk, garlic, herbs and special Indian species.

Small \$ 6.79

Family \$ 11.79

Salad

- Consist of lettuce, bell paper, tomato, cucumber, carrot, lemon, and raita sauce on the side.

\$ 5.99

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TANDOORI

Tandoori Chicken

\$ 19.00

A dish of roasted chicken marinated in yogurt and generously spiced. Slightly mixed with fried onion and bell paper while serving.

Lamb Tikka Tandoori

\$ 21.98

Boneless lamb marinated in yogurt and generously spiced. Slightly mixed with fried onion and bell paper while serving.

Tandoori Mix Grill

\$ 25.00

Mix of tandoori chicken, chicken tikka tandoori, lamb tikka tandoori, salmon tandoori, and shrimp tandoori. Slightly mixed with fried onion and bell paper while serving.

Vegetable Tandoori

\$ 18.00

Vegetables (Bell Paper, Zucchini, Onion, Tomato, Cauliflower, Potato, Mushroom) marinated in yogurt and generously spiced. Slightly mixed with fried onion and bell paper while serving.



Chicken Tikka Tandoori

\$ 20.00

Roasted chicken breast marinated in yogurt and generously spiced. Slightly mixed with fried onion and bell paper while serving.

Salmon Tandoori

\$ 21.99

Salmon fish marinated in yogurt and generously spiced. Slightly mixed with fried onion and bell paper while serving.

Shrimp Tandoori

\$ 22.00

Shrimp marinated in yogurt and generously spiced. Slightly mixed with fried onion and bell paper while serving.

CURRY

Chicken Curry

\$ 18.99

Chicken stewed in an onion- and tomato-based sauce, flavoured with ginger, garlic, tomato puree, chilli peppers and a variety of spices, often including turmeric, cumin, coriander, cinnamon, and cardamom.

Shrimp Curry

\$ 20.98

Shrimp cooked in an onion-and tomato based sauce, flavored with ginger, garlic, tomato puree, chilli peppers and a variety of spices, often including turmeric, cumin, coriander, cinnamon, and cardamom.

Combination Curry

\$ 20.99

Shrimp, chicken, and lamb meat cooked in an onion-and tomato based sauce, flavored with ginger, garlic, tomato puree, chilli peppers and a variety of spices, often including turmeric, cumin, coriander, cinnamon, and cardamom.

Salmon Curry

\$ 20.99

Salmon meat cooked in an onion-and tomato based sauce, flavored with ginger, garlic, tomato puree, chilli peppers and a variety of spices, often including turmeric, cumin, coriander, cinnamon, and cardamom.



Lamb Curry

\$ 20.99

Lamb meat cooked in an onion-and tomato based sauce, flavored with ginger, garlic, tomato puree, chilli peppers and a variety of spices, often including turmeric, cumin, coriander, cinnamon, and cardamom.

Chicken Tikka Curry

\$ 19.00

Chicken breast meat cooked in an onion-and tomato based sauce, flavored with ginger, garlic, tomato puree, chilli peppers and a variety of spices, often including turmeric, cumin, coriander, cinnamon, and cardamom.



Lamb Masala

\$ 20.99

Lamb meat cooked with cream, butter, and special Indian species.

Salmon Masala

\$ 20.99

Salmon cooked in a spicy thick sauce made with onions, tomatoes, chillies, and tempered with a smattering of mustard seeds and curry leaves.

MASALA

Chicken Tikka Masala

\$ 18.99

A dish consisting of marinated boneless chicken pieces that are traditionally cooked in a tandoor oven and then served in a subtly spiced tomato-cream sauce.

Chicken Masala

\$ 18.99

Chicken leg meat cooked with cream, butter, and special Indian species.

Shrimp Masala

\$ 20.99

Shrimp cooked in a spicy thick sauce made with onions, tomatoes, chillies, and tempered with a smattering of mustard seeds and curry leaves.

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KORMA

Chicken Tikka Korma

\$ 18.99

A mild curry dish consisting of pieces of chicken breast, braised in a rich, creamy sauce made of yoghurt, spices and nuts (almonds and cashews are favourites), with a delicate hint of cardamom, rosewater and saffron.

Chicken Korma

\$ 18.99

A mild curry dish consisting of pieces of chicken leg, braised in a rich, creamy sauce made of yoghurt, spices and nuts (almonds and cashews are favourites), with a delicate hint of cardamom, rosewater and saffron.

Lamb Korma

\$ 20.99

Lamb meat is braised in a yogurt, cream, or a nut-paste based sauce, and seasoned with mild aromatic Indian spices like cardamom, cumin, cinnamon, and coriander.



Shrimp Korma

\$ 20.99

Shrimp braised in a yogurt, cream, or a nut-paste based sauce, and seasoned with mild aromatic Indian spices like cardamom, cumin, cinnamon, and coriander.

Salmon Korma

\$ 20.99

Salmon braised in a yogurt, cream, or a nut-paste based sauce, and seasoned with mild aromatic Indian spices like cardamom, cumin, cinnamon, and coriander.



Chicken Makhani

\$ 18.99

Made of chicken that's coated in a well seasoned tomato gravy that includes butter and cream. Chicken is marinated in yogurt, spices, garlic and ginger, then later cooked in a tandoor, but it can also be pan fried, grilled or oven roasted.

Lamb Makhani

\$ 20.99

Fresh lamb coated in sauce made from tomatoes, fresh cream, nuts such as cashews and other well mixed Indian spices.

Shrimp Makhani

\$ 20.99

Freshwater shrimp marinated and cooked in butter with tomatoes, fresh cream, chillies with other fine blend of spices.

Salmon Makhani

\$ 20.99

Soft seasoned salmon cooked with tomatoes, fresh cream, chillies and other blends of spices in fine butter.

BHUNA

Chicken Bhuna

\$ 19.00

Chicken breast cooked in butter with onions, garlic, ginger, curry powder, fine tomatoes and green chillies topped with fresh coriander.

Chicken Tikka Bhuna

\$ 19.00

Chicken cooked in traditional tandoor oven then prepared with onions, garlic, ginger, curry powder, fine tomatoes and green chillies topped with fresh coriander.

Lamb Bhuna

\$ 20.99

Fresh Lamb cooked in butter with onions, garlic, ginger, curry powder, fine tomatoes and green chillies topped with fresh coriander.

Shrimp Bhuna

\$ 20.99

Soft shrimp cooked in butter with onions, garlic, ginger, curry powder, fine tomatoes and green chillies topped with fresh coriander.



Salmon Bhuna

\$ 20.99

Shrimp cooked in butter with onions, garlic, ginger, curry powder, fine tomatoes and green chillies topped with fresh coriander.

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SAAG

Chicken Saag

Boneless chicken cooked in fresh cream with spinach, butter, curry masala and various other herbs and spices.

\$ 18.99

Chicken Tikka Saag

Tandoor oven cooked boneless chicken prepared with butter, spinach, curry masala and various other herbs and spices.

\$ 18.99

Lamb Saag

Boneless lamb cooked in fresh cream with spinach, butter, curry masala and various other herbs and spices.

\$ 20.99



Shrimp Saag

Shrimp cooked in fresh cream with spinach, butter, curry masala and various other herbs and spices.

\$ 20.99

Salmon Saag

Salmon cooked in fresh cream with spinach, butter, curry masala and various other herbs and spices.

\$ 20.99

VINDALOO



Shrimp Vindaloo

Shrimp cooked in vinegar, potatoes, tomatoes, onion sauce, curry masala and other herbs and spices.

\$ 20.99

Salmon Vindaloo

Salmon cooked in vinegar, potatoes, tomatoes, onion sauce, curry masala and other herbs and spices.

\$ 20.99

Chicken Tikka Vindaloo

Chicken cooked in traditional tandoor oven prepared with special sauce including vinegar, potatoes, tomatoes, onion sauce, curry masala and other herbs and spices.

\$ 18.99

Chicken Vindaloo

Chicken cooked in vinegar, potatoes, tomatoes, onion sauce, curry masala and other herbs and spices.

\$ 18.99

Lamb Vindaloo

Lamb cooked in vinegar, potatoes, tomatoes, onion sauce, curry masala and other herbs and spices.

\$ 20.99

JALFRAZI

Chicken Jalfrazi

Chicken cooked with tomatoes gravy, onion gravy, fresh vegetables and various herbs and spices.

\$ 19.00

Chicken Tikka Jalfrazi

Chicken cooked in traditional tandoor oven prepared with tomatoes gravy, onion gravy, fresh vegetables and various herbs and spices.

\$ 19.00

Lamb Jalfrazi

Lamb cooked in traditional tandoor oven prepared with tomatoes gravy, onion gravy, fresh vegetables and various herbs and spices.

\$ 21.00



Shrimp Jalfrazi

Shrimp cooked in traditional tandoor oven prepared with tomatoes gravy, onion gravy, fresh vegetables and various herbs and spices.

\$ 21.00

Salmon Jalfrazi

Salmon cooked in traditional tandoor oven prepared with tomatoes gravy, onion gravy, fresh vegetables and various herbs and spices.

\$ 21.00

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MADRAS

Chicken Madras

\$ 19.00

Chicken cooked in sizzling sauce made with garlic ginger paste, tomatoes, onion gravy, curry masala and other spices.

Lamb Madras

\$ 21.00

Lamb cooked in sizzling sauce made with garlic ginger paste, tomatoes, onion gravy, curry masala and other spices.



ROGANJOSH

Chicken Roganjosh

\$ 18.00

- Chicken cooked in yogurt, tomatoes, bell pepper, curry masala and various other spices.

Lamb Roganjosh

\$ 20.00

- Lamb cooked in yogurt, tomatoes, bell pepper, curry masala and various other spices.

Chana Chicken

\$ 17.99

- Chicken cooked in chickpeas with tomatoes, onion gravy, curry masala and other blends of spices.

BIRYANI

Vegetable Biryani

\$ 15.99

Aromatic basmati rice cooked with butter, mixed veg curry, coconut and various herbs and spices.

Chicken Biryani

\$ 17.99

Chicken cooked with basmati rice, butter, mixed veg curry, coconut and various herbs and spices.

Lamb Biryani

\$ 20.99

Lamb cooked with basmati rice, butter, mixed veg curry, coconut and various herbs and spices.



Shrimp Biryani

\$ 20.99

Shrimp cooked with basmati rice, butter, mixed veg curry, coconut and various herbs and spices.

Special Biryani

\$ 21.99

- Chicken, lamb, shrimp and vegetables cooked with basmati rice, butter, mixed veg curry, coconut and various herbs and spices.

VEGETABLE SPECIAL

Vegetable Curry

\$ 16.99

Cauliflower, mushroom, mix veg, cod beans cooked with curry masala and other herbs and spices.

Saag Paneer

\$ 17.99

Spinach and cottage cheese (paneer) cooked with butter, cream and spices.

Bhindi Bhaji

\$ 16.99

Okra cooked with tomatoes, onion, garlic and different spices.

Vegetable Korma

\$ 17.99

Vegetables cooked in butter with cream, coconut and spices.

Mashroom Mutter

\$ 16.99

Mushroom and peas cooked with tomato sauce, onion gravy and other spices.

Alu Curry (Bombay Alu)

\$ 16.99

Potatoes cooked with tomatoes, gravy, masala and spices.

Dal Makhani

\$ 16.99

Lentils cooked with tomatoes, garlic, ginger and various spices.

Alu Mutter

\$ 16.99

Potatoes cooked with peas and various spices and herbs.

Chana Masala

\$ 16.99

Chickpeas cooked with tomato sauce, onion gravy and spices.

Bharta Makhani

\$ 17.99

Eggplant cooked in tandoori oven and prepared with tomatoes, butter, cream and spices.

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VEGETABLE SPECIAL

Malai Kofta

Deep-fried veg balls (Kofta) made of potato and paneer cooked with creamy tomato based curry.

\$ 17.99

Dal Tadka

Yellow lentils cooked tomatoes, onion, spices and coriander.

\$ 14.99

Aloo Saag

Potatoes cooked with spinach and various spices.

\$ 16.99

Paneer Makhani

Cottage cheese (paneer) cooked in masala sauce.

\$ 17.99

Mutter Paneer

Green peas and cottage cheese (paneer) cooked with gravy and spices.

\$ 17.99



Sweet Potato Masala

Sweet potatoes cooked in creamy masala sauce.

\$ 17.99

Chana Saag

Chickpeas and spinach cooked with herbs and spices.

\$ 16.99



TANDOORI BREAD

Naan

Tandoori baked flour-based Indian flatbread with butter

\$ 3.00

Garlic Naan

Tandoori baked flour-based Indian flatbread with garlic and butter

\$ 4.00

Garlic Basil Naan

Tandoori baked flour-based Indian flatbread with garlic, basil and butter

\$ 4.99

Cheese Naan

Tandoori baked flour-based Indian flatbread with cheese in between and butter

\$ 5.00

Garlic Cheese Naan

Tandoori baked flour-based Indian flatbread with cheese in between and garlic butter

\$ 5.50

Kabuli Naan

Tandoori baked flour-based Indian flatbread with coconut, cashews, cherry and sugar with butter

\$ 5.00

Keema Naan

Tandoori baked flour-based Indian flatbread with lamb and butter

\$ 5.99

Alu Naan

Tandoori baked flour-based Indian flatbread with potatoes and butter

\$ 5.00

Onion Kulcha

Tandoori baked flour-based Indian flatbread with onions and butter

\$ 5.99

Paneer Naan

Tandoori baked flour-based Indian flatbread

\$ 6.00

Basket Naan

Basket of Naan, Garlic Naan and Cheese Naan

\$ 11.99

Tandoori Roti

Traditional wheat based flatbread cooked in tandoor oven

\$ 3.00

Paratha

Pan baked wheat based multilayered flat bread cooked with butter

\$ 4.00

Alu Paratha

Pan baked buttered wheat based multilayered bread with cooked potatoes in between

\$ 5.00

Puri

Traditional deep-fried wheat bread

\$ 4.00



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SIDE ORDER

Raita	\$ 5.00
Papadam	\$ 5.00
Rice	\$ 6.00
Plain Yogurt	\$ 4.00
Curry Sauce	\$ 9.00
Masala Sauce	\$ 9.00
Mixed Pickle	\$ 5.00
Onion / Chili / Lemon	\$ 4.00



Mint Chutney	\$ 5.00
Tamarind Chutney	\$ 5.00
Mango Chutney	\$ 5.00
Yellow Rice	\$ 7.00



Mango Kulfi	\$ 5.00
<i>Frozen dairy sweet made with mango pulp</i>	
Pistachio Kulfi	\$ 5.00
<i>Frozen dairy sweet made with pistachio chunks</i>	

DESSERT

Kheer	\$ 6.00
<i>Rice pudding made of basmati rice, cashews, coconut, pistachios and other nuts.</i>	
Gulab Jamun	\$ 6.00
<i>Indian delicacy, sweet made of milk and served with rose water syrup</i>	
Gajar Halwa (Carrot Pudding)	\$ 8.00
<i>Shredded carrots cooked with milk, cream, sugar and various nuts.</i>	
Mango Custard	\$ 5.00
<i>Mango cooked in custard sauce</i>	

KIDS SPECIAL

Chicken Kids Meal	\$ 12.00
<i>Chicken tikka tandoori, fruits, vegetables, mango custard and a drink</i>	
Vegetable Kids Meal	\$ 10.00
<i>Dal makhani, fruits, vegetables, mango custard and a drink</i>	



LUNCH BUFFET

Monday - Friday
10:30 am - 03:00 pm

\$ 13.99

Saturday - Sunday
10:30 am - 03:00 pm

\$ 15.99

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SIDE ORDER

Warm / Cold Milk	\$ 1.99
Mango Lassi	\$ 4.99
Banana Lassi	\$ 4.00
Strawberry Lassi	\$ 4.00
Cherry Lassi	\$ 4.00
Sweet Lassi	\$ 4.00
Salt Lassi	\$ 4.00
Vegan Chai	\$ 3.99
Soda	\$ 2.25



Hot Chai	\$ 3.99
Iced Chai	\$ 3.99
Black Tea	\$ 2.00
Indian Coffee	\$ 4.99
Iced Coffee	\$ 4.99



Vegetable Chow-mein \$ 16.99
Tibetan and Nepali inspired noodles served with vegetables, various herbs and spices.

Lamb Chow-mein \$ 20.99
- Tibetan and Nepali inspired noodles served with lamb meat, vegetables, various herbs and spices.

GURKHAS KITCHEN SPECIAL

Chicken Momo \$ 17.99
Homemade steamed dumpling with chicken and vegetables fillings served with achar (dipping sauce)

Vegetable Momo \$ 15.99
Homemade steamed dumplings with vegetable fillings, served with achar (dipping sauce)

Chicken Chow-mein \$ 18.99
Tibetan and Nepali inspired noodles served with chicken, vegetables, various herbs and spices

