

CLASSIC DISHES (cont)

CHICKEN	5.95	PRAWN	6.95
LAMB	6.15	KING PRAWN	9.50
CHICKEN TIKKA	6.95	VEGETABLE	4.95
LAMB TIKKA	7.25		

ENGLISH DISHES

Served with fresh salad, Peas, Tomato & Chips.

Chicken Omelette	5.50	Chicken Nuggets	5.50
Prawn Omelette	5.50	Scampi Fried	5.50
Mushroom Omelette	5.50		

VEGETABLE SIDE DISHES

Veg Curry - Saucy	3.50	Tarka Dall - Lentils	3.50
Veg Bhajee - Dry	3.50	Chana Massala - Chick peas	3.50
Bombay Aloo - Potato	3.50	Aloo Gobi - Potato & cauliflower	3.50
Bhindi Bhajee - Okra	3.50	Brinjal Bhajee - Aubergine	3.50
Gobi Bhajee - Cauliflower	3.50	Sag Bhajee - Dry spinach	3.50
Mushroom Bhajee	3.50	Sag Aloo - Spinach & Potato	3.50
Dall Samba - Lentils with vegetables	3.50	Sag Paneer - Spinach & soft cheese	3.50
Dall Massala - Slightly spiced lentils	3.50	Motor Paneer - Peas & soft cheese	3.50

BASMATI RICE'S

Boiled Rice	2.25	Chick peas Pilau	2.75
Keema Pilau	2.75	Egg Fried Rice	2.75
Pilau Rice	2.50	Coconut Pilau	2.75
Mushroom Pilau	2.75	Onion Fried Rice	2.75
Lemon Pilau	2.75	Garlic Pilau	2.75
Vegetable Rice	2.75	Special Fried Rice	2.75

INDIAN BREADS

Popadom plain or spicy	0.65	Chicken tikka Nan	2.75
Plain Nan	2.50	Saag Nan	2.75
Cheese Nan	2.75	Tandoori Roti	2.75
Chilli Nan	2.75	Chapati	1.50
Vegetable Nan	2.75	Aloo Poratha	2.95
Garlic Nan	2.75	Mixed-Veg Poratha	2.95
Keema Nan	2.75	Plain Poratha	2.30
Peshwari Nan	2.75	Puree	1.50

SUNDRIES

Dohi - Yoghurt	1.75	Chips	1.75
Cucumber Raitha	1.75	Chutney or Pickle per person	0.50
Onion Raitha	1.75		

SET MEALS AVAILABLE 7 DAYS A WEEK

SET MEAL FOR ONE PERSON

STARTER
CHICKEN TIKKA

MAIN COURSE
CHICKEN TIKKA MOSSALA

SIDE ORDER
ONION BHAJI

INCLUDING
PILAU RICE, NAN BREAD
PAPADUM

£15.95

SET MEAL FOR TWO PERSONS

STARTER
CHICKEN TIKKAR
SHEEK KEBAB

MAIN COURSE
LAMB KORAH, CHICKEN PASSANDA

SIDE ORDER
BOMBAY ALOO & VEGETABLE BHAI

INCLUDING
2 PILAU RICE, NAN, BREAD,
2 PAPADUM

£29.95

SPECIAL OFFER

ONLY AT INDIA GATE
SUNDAY SPECIAL, MONDAY SPECIAL,
THURSDAY SPECIAL ARE HAPPY SPECIALS
GIVING YOU LUNCH AND EVENING MEALS

SUNDAY SPECIAL

STARTER

ONION BHAI OR
SOMOSA

MAIN COURSE

CHICKEN KORMA OR
MADRAS OR DUPIAZA

SIDE ORDER

BOMBAY ALOO OR
VEGETABLE BHAI

INCLUDING

PILAU RICE, NAN BREAD
PAPADUM

£11.95

MONDAY SPECIAL

STARTER

ONION BHAI OR
CH/KEN TIKKA

MAIN COURSE

CHICKEN KORMA OR
CURRY OR DUPIAZA

SIDE ORDER

BOMBAY ALOO OR
VEGETABLE CURRY

INCLUDING

PILAU RICE, NAN BREAD
PAPADUM

£11.95

THURSDAY SPECIAL

STARTER

ONION BHAI OR
SOMOSA

MAIN COURSE

CHICKEN KORMA OR
BALTI OR PATHIA

SIDE ORDER

BOMBAY ALOO OR
VEGETABLE BHAI

INCLUDING

PILAU RICE, NAN BREAD
PAPADUM

£11.95

India Gate

Bangladeshi & Indian Cuisine

Fully Licensed & Air Conditioned



ALLERGY ADVICE

A full list of potential allergens contained in our dishes is available on request

PLEASE ASK

Please also note the other allergens, not used in a specific dish, may be used in our kitchen as an ingredient in other dishes.

Please advise us of any concerns



ALL MAJOR CREDIT CARDS ARE ACCEPTED,
(ON ORDERS OVER £10).

ANY DISHES THAT ARE NOT ON THE LIST CAN BE PREPARED
THE MANAGEMENT RESERVES THE RIGHT TO REFUSE SERVICE WITHOUT
GIVING ANY REASON.

ALLERGIES IF YOU SUFFER FROM AN ALLERGY TO ANY OF THE
FOLLOWING: SUGAR, WHEAT, NUTS OR DAIRY PRODUCTS,
PLEASE DO NOT HESITATE TO ASK US WHEN ORDERING.

Tel: 01502 712161 / 717976
e: info@india-gate-restaurant.co.uk
w: www.india-gate-restaurant.co.uk

STARTERS

Dall Soup <i>Red split lentils finely ground, thick soup like sauce.</i>	3.50	Sheek Kebab <i>Minced lamb with special herbs and spices, roasted on skewers.</i>	3.75
Prawn Cocktail <i>Small prawns served with lettuce, cucumber and cocktail sauce.</i>	3.50	Prawn Puree <i>Small prawns cooked in spicy sauce served with deep fried puffy bread.</i>	3.95
Somosa <i>Triangular shaped, savory filled with spicy minced meat or vegetable.</i>	3.25	King Prawn Puree <i>King prawn cooked in spicy sauce served with deep fried puffy bread.</i>	5.50
Onion Bhaje <i>Chopped onions marinated in gram flour, deep fried round ball.</i>	3.25	Chicken Chat puree <i>Chicken sliced cooked in spicy sauce served with deep fried puffy bread.</i>	3.95
Chicken / Lamb Tikka <i>Marinated diced chicken or lamb roasted on skewers in Indian Tandoori clay oven.</i>	3.75	Aloo or Vegetable Chat Puree <i>Spicy potatoes or Vegetable chat cooked in spicy sauce served with deep fried puffy bread.</i>	3.95
Tandoori Chicken <i>Spring chicken marinated in yoghurt with delicate herbs and spices grilled in the tandoori on skewers.</i>	3.75	King prawn Butterfly <i>King prawn marinated chef special spices then covered with breadcrumbs, fried.</i>	5.50
Reshmee Kebab <i>Minced lamb with special spices covered in an egg net and served with green salad.</i>	3.75	Momo <i>A traditional Nepalese starter prepared with flour & mildly spiced tender lamb.</i>	5.75
Shamee Kebab <i>Finely minced lamb served with spices and herbs.</i>	3.75	Assorted Indian hors-d'oeuvre <i>Chicken, Lamb Tikka, Somosa & onion Bhaje</i>	5.75

TANDOORI SPECIALITIES

COOKED ON INDIAN TANDOORI CLAY OVEN
Served with tomato, cucumber, lettuce and lemon

1/2 Tandoori Chicken <i>Spring chicken marinated in yoghurt with delicate herbs and spices grilled in the tandoori on skewers</i>	6.25	Chicken Tikka <i>Diced boneless Chicken marinated & mildly seasoned, cooked in on Indian clay oven</i>	6.95
Tandoori Chicken Full <i>Spring chicken marinated in yoghurt with delicate herbs and spices grilled in the tandoori on skewers</i>	12.10	Chicken Tikka Shashlik <i>Pieces of marinated Chicken, capsicum, tomatoes and onion rings grilled in the Tandoori</i>	7.95
Tandoori Mixed Grill <i>Contains Tandoori Chicken, Lamb Tikka, Chicken Tikka, and Sheek Kebab. Served with Nan Bread</i>	10.95	Lamb Tikka Shashlik <i>Pieces of marinated Lamb, capsicum, tomatoes and onion rings grilled in the Tandoori</i>	7.95
Sheek Kebab (4 rolls) <i>Minced lamb with special herbs and spices, roasted on skewers</i>	6.25	Tandoori King Prawns <i>King size prawns spiced and marinated then cooked in Indian clay oven</i>	11.50
Lamb Tikka <i>Diced Lamb marinated with a touch of spices and herbs, cooked in an Indian clay oven</i>	6.95	Tandoori King Prawns Sizzler <i>Succulent pieces grilled in the tandoori oven with onion & garam mossala and topped with spinach</i>	11.95

INDIA GATE, HOUSE SPECIALITIES

Tandoori Chicken Mossala	7.95
Chicken Tikka Mossala	7.95
Lamb Tikka Mossala	7.95
Tandoori King Prawn Mossala <i>Marinated Tandoori Chicken or Lamb or King Prawn barbecued then cooked with our chef's-special creamy thick sauce with almond.</i>	11.95
Chicken Passanda	8.50
Lamb Passanda <i>Passanda mild spiced, cooked with Mixed Nuts & red wine (creamy dish)</i>	8.50
Butter Chicken or Lamb	8.50

Butter King Prawn <i>Marinated Chicken or Lamb or King Prawn barbecued cooked in a creamy sauce with butter ghee & almond powder (creamy dish)</i>	11.95
Tandoori King Prawn Bhuna <i>A thoroughly garnished dish with onion, garlic, tomatoes & selected spices. Extensively treated to provide a dish of medium strength</i>	11.95
Garlic Chicken or Lamb <i>Chicken or Lamb Tikka marinated in heavy fresh garlic & hot spices cooked with coriander</i>	8.50
Chicken or Lamb Tikka Chilli Mossala <i>Chicken or Lamb Tikka marinated, fresh green chilli & chef selected spices</i>	8.50
Murgi mossala <i>Chicken breast cooked with mincemeat & chef selected spices</i>	8.50
Chicken or Lamb Dhakeshwari <i>Tender pieces of Chicken or Lamb marinated in herbs and spices cooked with sliced mango, ground almond & puree ghee (creamy dish)</i>	8.50
Chicken or Lamb Makhni <i>Chicken or Lamb Tikka marinated, cooked with egg & chef selected spices (creamy dish)</i>	8.50
Sizzling Chicken or Lamb Nawabi <i>Grilled sliced chicken or lamb Tikka cooked with butter ghee, capsicum, onion, garlic, ginger & chef selected spices. Served with Brandy</i>	9.95
Sizzling King Prawn Nawabi <i>Grilled King Prawn cooked with butter ghee, capsicum, onion, garlic, ginger & chef selected spices. Served with Brandy</i>	12.95
Bhuna Methai Gosht <i>Lamb cooked with spinach, methi leaf & chef selected spices</i>	8.50
Chicken or Lamb Lohari <i>Chicken or Lamb Tikka cooked with chick peas, hint of yoghurt & chef selected spices</i>	8.50
Chicken or Lamb Achari <i>Chicken or Lamb Tikka cooked with Indian pickles, ginger, garlic & chef selected spices</i>	8.50
Chicken or Lamb Patiala <i>Sliced Chicken or Lamb Tikka cooked with almond, coconut & Tia Maria flavoured (creamy dish)</i>	9.95
Chicken or Lamb Razells <i>Sliced Chicken or Lamb Tikka cooked with mincemeat, onion, capsicum, green chilli & chef selected spices</i>	8.50

JALFRAZI

Fairly hot dish with fresh green chillies, Tomatoes, onion, chunky capsicum and mixed herbs

Chicken Jalfrazi	7.50	Lamb Tikka Jalfrazi	8.75
Lamb Jalfrazi	7.75	Chicken Tikka Jalfrazi	8.50
Prawn Jalfrazi	7.95	Vegetable Jalfrazi	5.95
King Prawn Jalfrazi	9.50		

BALTI

Cooked with garlic, onion, capsicum and special balti paste with pure ghee, served with nan bread, from a hot wok

Chicken Balti	7.50	Lamb Tikka Balti	8.75
Lamb Balti	7.75	Vegetable Balti	5.95
Prawn Balti	7.95	Balti Jalfrazi Chicken	8.50
King Prawn Balti	9.50	Balti Jalfrazi Lamb	8.50
Chicken Tikka Balti	8.50	King Prawn Balti Jalfrazi	10.95

KORAHI

Grilled Spices, Tomatoes, Onion, Capsicums & dry fried delicately spiced curry paste, served in the traditional iron Korahi

Chicken Korahi	7.50	Chicken Tikka Korahi	8.50
Lamb Korahi	7.75	Lamb Tikka Korahi	8.75
Prawn Korahi	7.95	Vegetable Korahi	5.95
King Prawn Korahi	9.50		

BIRIANI DISHES

Persian and North Indian origin. Rich, very aromatic and mild. Stir fried with basmati rice, served with vegetable curry

Chicken Biriani	7.50	Chicken Tikka Biriani	8.50
Lamb Biriani	7.75	Lamb Tikka Biriani	8.75
Prawn Biriani	7.95	Vegetable Biriani	5.95
King Prawn Biriani	10.95	Mushroom Biriani	5.95

FISH DISHES

All fish are boneless

Fish Curry	7.50	Fish Rogan	7.50
Fish Madras	7.50	Fish Dopiaza	7.50
Fish Vindaloo	7.50	Fish Pathia	7.50
Fish Ceylon	7.50	Fish Dansak	7.50
Fish Bhuna	7.50	Fish & Fresh Vegetables	7.50

SHOBI

Cooked with vegetable & chef selected spices, dry dishes

Sag Gosht	7.50	Chicken Sag	7.50
Methi Gosht	7.50	King Prawn Sag	9.50
Sag Prawn	7.50	Sally Chicken	7.50
Bindi Gosht	7.50	Sally Lamb	7.50

CLASSIC DISHES

BASIC CURRY

Medium Hot. The basic curry sauce of medium consistency produced from a wide balance range of spices, giving a standard flavour it is advisable to add a side with all curries.

CEYLON

Hot. Cooked with thick coconut sauce & chef selected spices

MADRAS

Hot. Most popular dishes of South Indian origin. A rich fairly hot taste, extensively prepared with Chilli and tomato puree.

VINDALOO

Very Hot, strongly flavoured with spices in a rich sauce with potatoes.

BHUNA

Medium Hot. A thoroughly garnished dish with onion, garlic, tomatoes and selected spices to provide a dish of medium strength; a little condensed but one of the most tasty dishes.

DOPIAZA

Medium Dry. A maximum quantity of onion, seasoning & fresh capsicum, with many varied spices to produce a medium dry curry

ROGON

Medium Dry. Medium moist base garnished with onion & fresh mashed tomatoes.

DANSAK

Medium Hot. A beautiful combination of spices with lentils, garlic & lemon producing a hot sweet & sour taste.

PATHIA

Medium Hot. Cooked with garlic, onion, tomato puree, red chilli, black pepper & lemon. Hot & sour taste.

KASHMIR

Medium Hot. Cooked with lychee, banana & chef's selected spices, producing fruity taste.

MALAYA

Medium Hot. Cooked with pineapple & chef selected spices, fruity taste.

KORMA

Very Mild. Korma A preparation of mild spices in which cream is used to create the delicacy of its flavour & creamy texture