FROM TANDOOR

Tandoor dishes are marinated using special tandoori spices cooked to perfection in a Tandoor(clay oven), served along with mint sauce and salad

Tandoori chicken full/half £19.99/£14.99 D
Chicken trio main — £15.99 D
Chicken tikka main — £15.99 D
Tandoori king prawn — £18.99 D
Chicken shashlik — £16.99 D

Pieces of chicken breast or thigh marinated in a sweet and sour sauce cooked in a tandoor with peppers and tomato.

Malai tikka — £14.99 D

Tender pieces of boneless chicken, marinated in a unique blend of yogurt, cream, cheese, and spices, cooked in a tandoor.

Mix platter — £21.99 D

Chicken tikka trio, 2 pcs king prawn, 2pcs seekh kebab, 1 piece tandoori chicken served with salad.

INDO-CHINESE

Chilli - *chicken/beef/pork* — £13.99/£14.99/13.99

Meat pieces are marinated with spices and later cooked with capsicums, chilies and onions.

Szechuan chicken — £13.99

Szechuan chicken,is a beautifully spiced stir-fried chicken saucy dish, characterised by the use of Szechuan peppercorns and lots of dried red chillies.

Manchurian - *Chicken/Gobi* — £13.99/£10.99

Chicken Manchurian is a very popular Indo-Chinese dish. Crispy fried chicken pieces are tossed in a sweet and savoury sauce

Fried rice — £7.99/£7.49/£8.49/£8.99
Egg /Vegetable /Chicken/Mixed fried rice

Noodles — £7.49/£7.99/£8.49/£8.99
Veg/egg/chicken/mixed Noodles

RICE AND BREAD

(All rice and bread dishes may contain dairy)

Plain rice — £3.99
Pulav rice — £5.49
Vegetable pulav rice, Jeera rice
Coconut rice/Lemon rice — £6.49
Mushroom rice/Tomato rice
Plain naan — £3.99
Garlic naan/Butter naan/
Chilli coriander naan — £4.49
Kheema naan — £5.49
Cheese naan — £5.49
Peshwari naan — £5.49
Tandoori roti — £3.49
Chapatti — £3.49
Kerala porotta — £3.99

KIDS MENU

Chicken 65 and chips — £6.99
Fish fingers and chips — £4.99
Mini Dosa — £6.99
Chicken korma with rice or chips — £7.99

Add drinks for £1.29

Squash - *Orange/Blackcurrant*
Passion fruit lemonade
Strawberry lemonade

DESSERTS

Coconut crêpes with chocolate Sauce — £6.99 D
Flecked with desiccated coconut for added texture, sugar cane and drizzled with chocolate sauce. Served with a scoop of vanilla ice cream.

Chocolate Brownie — £5.99 D
Warm chocolate brownie served with vanilla ice cream.

Matka Kulfi — £6.99 D
Cheesecake — £5.99 D
Gulab jamun — £5.99 D
Gulab jamun is an Indian dessert of fried dough balls that are soaked in a sweet, sticky sugar syrup and served with ice cream.

Ice cream - *Vanilla/strawberry/chocolate* — £4.99 D
Kulfi ice cream - *Mango/pistachio* — £4.99 D

HOT DRINKS

Indian Masala Tea — £3.50
Selection of Teas — £3.50
Americano — £2.45
Cappuccino — £3.75
Latte — £3.75
Espresso — £2.95/3.50
Hot Chocolate — £3.50

LASSI

Mango lassi — £5.50 D

Shakes — £5.99
Vanilla, Chocolate, Strawberry

DRINKS MENU

SOFT DRINKS

Coke — £3.49
Coke Zero — £3.49
Diet Coke — £3.49
J2O — £3.49
Rio Tropic — £3.49
Fresh Lime Soda - *(sweet, salt)* — £4.50
Lemonades — £4.50
(passion fruit, strawberry, orange, pineapple)
Appletiser — £3.49
Juice - Apple, Orange — £3.50
Squash - *Orange / Black Current* — £2.99
Still mineral water — £2.95
Sparkling mineral water — £2.95

COCKTAILS

Classic Mojito — £9.95
Rum, fresh mint, lime juice

Sex on the Beach — £9.95
Archers, Vodka, cranberry juice, orange juice

Passion Fruit Collins — £9.95
Gin, passion fruit Purée, soda

Amaretto Sour — £9.50
Amaretto, lime juice

MARTINIS

Pornstar Martini — £10.25
Prosecco, passion fruit Purée, vodka, passoa

Espresso Martini — £10.25
Vodka, Tia Maria, Coffee

A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

BEER /CIDER

Kingfisher Draught — £5.50/£7.50
Ghurka *660ml* — £7.99
Cobra *330ml* — £5.95
Corona *330ml* — £5.50
Asahi *330ml* — £5.99
Kingfisher"0" *330ml (Non-alcoholic)* — £5.25
Old Mout Berries & Cherries *500ml* — £6.25
Peacock Cider *500ml* — £6.50
Thatchers Gold *500ml* — £6.25
Bombay bicycle IPA *330ml* — £5.95

MOCKTAILS

Goosfire Sparkler — £7.50
Gooseberry, birds eye chilli, lemonade

Passion Fruit Punch — £6.95
Passion fruit, lime juice pineapple juice

Virgin Mojito — £6.95
Fresh mint, lime juice, apple juice

Tropical Fruit Crush — £6.95
Orange Juice, passion fruit Purée, grenadine

Shirley Temple — £6.95
Lemonade, orange juice, grenadine

All dishes that have a (D) symbol contain Dairy.

Mild Medium Hot

FOOD ALLERGIES AND INTOLERANCES

We cannot guarantee our dishes are allergen free. Please speak to your server while placing the order. This menu is subject to change.
Thank you.

INDIA GATE
GATEWAY OF REAL INDIAN TASTE

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NIBBLES

Pappadam - Basket — £1.99
Masala Pappadam — £2.49
Masala Chips — £5.99

Chutney set - — £2.99
Mango chutney,Mint sauce, Onion salad and pickle
Chips — £4.49

STARTERS

VEG

Onion bhaji — £5.99
Vegetable samosa — £5.99
Medu vada — £5.99
Medu Vada is a popular South Indian snack of donut shaped lentil fritters that are fluffy, crispy, soft and delicious served with different chutneys.

Mushroom 65 — £7.49
A south Indian snack made of fried mushrooms, spices and herbs

Mini Dosa — £6.99

Aloo bonda — £6.99
Boiled potatoes and vegetables are seasoned and spiced. Then dipped in gram flour batter and deep fried to golden.

Chilli paneer — £7.99 D
Chilli Paneer is an Indo-Chinese appetizer where crisp batter fried paneer is tossed in slightly sweet, spicy, hot and tangy chilli sauce.

Paneer tikka — £7.99 D
Gobi 65 — £6.99
Gobi 65 is a south Indian snack made of fried cauliflower, spices and herbs

NON-VEG

Chicken lollipop — £7.99
Chicken lollipop is a popular Indo-Chinese appetizer where a chicken drumette is marinated and then batter fried or baked until crisp.

Chicken 65 — £7.99
Chicken pieces marinated with flour, spices, egg and curry leaves, then fried to perfection.

Chicken tikka trio — £7.99 D
Trio of Chicken Tikka, Mint and Coriander Tikka and Malai Tikka

Prawn 65 — £8.99
Prawn pieces marinated in spicy masala and deep fried.

Meat Samosa — £6.99

Paal Konju — £8.99
Prawns seared in a flat pan and glazed with coconut milk and aromatic spices

Dragon Chicken — £7.99
Crispy battered fried chicken stripswith green and red peppers tossed in a tangy rich red chilly sauce.

Lamb sheekh kebab — £8.49
Perfectly spiced patties made with ground lamb cooked in a Tandoori clay oven.

Tandoori chicken(starter) — £7.99 D
South Asian dish of chicken marinated in yogurt and spices and roasted in a tandoor

Beef Dry Fry — £8.99
Beef marinated with curry leaves, ginger garlic paste and chef's special spice mix and deep fried.

Chilli Prawn — £8.99
Juicy shell off prawns smothered in sticky, tangy and fiery chilli reduction. Tossed with crunchier bell peppers, spring onions and a hint of grated ginger.

DOSA CORNER

Masala dosa — £10.99
Masala dosa is a popular south Indian dish where a crispy dosa crepe made of fermented rice and lentil batter is served with potato masala, coconut chutney and sambar, complimented with medu vada.

Uthappam — £10.99
Uthappam is a type of dosa from South India. Unlike a typical dosa, which is crisp and crepe-like, an uttapam is thicker, with toppings.

SPECIAL DOSAS

Egg/Chicken/Paneer/Onion/ — £13.99

Mysore masala dosa — £12.99
Mysore masala dosa is famous for its toppings which include specially spiced vegetables and chutneys, served along with medu vada and sambar.

Ghee dosa (ghee roast) — £9.99 D
These dosas are thin savoury crepes, unique to South Indian cuisine, made from fermented rice & lentil batter & complemented by condiments like medu vada, chutney and sambar.

Set dosa (3pcs) — £9.99
Set dosa is a savoury pancake-like dish made with fermented rice and lentil, served with medu vada, coconut chutney and sambar

BUTCHER'S DELIGHTS

Kerala chicken curry — £13.99
A simple & delicious dish made by simmering chicken in fresh ground kerala spice powder & coconut milk.

Kerala beef roast — £14.99
Beef roast is a traditional Kerala style dish prepared by slow roasting tender chunks of beef in aromatic spices and coconut milk.

Butter chicken — £13.99 D
Marinated chicken that's first grilled and then served in a rich gravy made with tomato, butter, and a special spice blend

Kothu porotta — £15.99/£14.99/13.99 D
Chicken/egg/veg
Kothu parotta is a popular Tamil Nadu street food where flaky shredded parotta's are cooked in a spicy curry masala.

Coconut beef/pork — £14.99/13.99 D
Tender bites of cooked beef/pork are flavoured with aromatic spices coconut slices and curry leaves

Angamaly pork roast — £13.99
Angamaly pork roast is another traditional Kerala style dish prepared by slow roasting tender chunks of pork in aromatic spiced gravy.

Malabar lamb curry — £15.99
Malabar lamb Curry is unique and delicious dish consisting of chopped Mutton pieces cooked with freshly ground coconut and special Kerala spices.

Duck mappas — £14.99
Traditional, coconut rich duck stew from the Kuttanadan region of Kerala

Kizhi porotta — £16.99/£15.99 D
Beef/chicken
Kizhi Parotta is a delectable special dish of South India. Parottas are soaked in a semi thick chicken or beef gravy and wrapped in a banana leaf.

Tamarind Chicken — £13.99
Tamarind Chicken curry is a vibrant savory dish – chicken cooked in tarmarind sauce and aromatic house spicied gravy.

CLASSICS OF INDIA GATE

Veg £10.99 / Paneer £11.99 / Chicken £13.99 / Beef £14.99 / Lamb £15.99 / Prawn £17.99

Tikka masala -
Chicken tikka masala is a popular curried dish made with ground spices, onions, tomatoes, nuts, cream and herbs

Korma -
Korma is an Indian dish of meat or veg braised in a mixture of coconut milk, yoghurt, water, spices and oilseeds, almonds and cashews.

Jalfrezi -
Chicken Jalfrezi is a tomato-based curry made with meat or veg, bell peppers, and onion.

Madras -
Madras curry is a blend of herbs and spices that originated in the South of India. This curry can accompany vegetables or meats.

Vindaloo -
An authentic traditional vindaloo is a thick dry curry which is hot tasting with bursting flavors of garlic & spices.

Kadai -
Kadai is a delicious, spicy & flavorful dish made with onions, tomatoes, ginger, garlic & fresh ground spices known kadai masala.

Dopiaza -
Classic Indian curry made with caramelised onions, fragrant spices, and marinated chicken/lamb/veg.

Bhuna -
Bhuna is technically an Indian cooking technique in which spices are fried in very hot oil, often until they have formed a paste.

Chetinnadu dishes -
Chettinadu curry combines coconut milk, spicing, chili and curry leaves in a South Indian curry rich that hits all the right notes.

Saag dishes - D
A light curry dish common in northern Indian cooking, include a light sauce made flavourful with turmeric, cinnamon, garam masala, and fresh spinach with lightly browned pan-fried chicken/lamb/paneer.

Garlic Chilli dishes -
Garlic chili curry is a spicy, aromatic dish featuring garlic and chili as the main flavours, along with chicken/lamb/beef/prawn. The sauce is bold and tangy, with a kick of heat from fresh chilies and garlic pickle.

Dhansak-
Dhansak curry is a flavorful, hearty dish made with lentils, meat, and a blend of spices. It combines sweet, sour, and spicy flavors,

BIRYANI DISHES

Malabar dum biryani - *Chicken/beef/lamb/veg/fish/prawn/paneer* £12.99/£14.99/£15.99/£10.99/£15.99/£11.99 D
The famed Malabar Biryani is made by layering an aromatic and herby masala with fluffy rice, crunchy fried onions (birista), nuts, dried fruits and ghee in a large pot. This is then sealed and cooked slowly in steam (dum method) to get this incredibly aromatic and toothsome biryani which is mouth-wateringly delicious.

Thalassery kizhi biryani - *Chicken (on bone)* — £15.99
This biryani is famously served in the Malabar region, made using Kaima rice wrapped in banana leaves, served with boiled egg, raitha pickle and pappadums.

FROM GARDEN

Side: £9.49, Main: £10.99

Punjabi Sabji
A flavour full North Indian vegetable dish, cooked in rich aromatic lightly spiced gravy

Delmango Curry
A traditional lentil curry from South India. Lentils cooked with mango and coconut. The sourness of mango cuts through earthy richness of the lentils

Aloo gobi
Sag aloo
Matar paneer masala — D
Matar paneer is a delicious dish made by cooking paneer & green peas in spicy onion tomato masala.

Dal makhani — D
Dal Makhani is one of India's most special and popular dal. Moong beans are cooked with lot of butter and cream

Hyderabadi paneer masala
An authentic and flavoured green coloured dish made with paneer cubes, spinach and coriander

Aubergine curry
Tadka dal
Channa masala — D
Mushroom masala — D
Mumbai aloo — D
Bhindi masala — D
All Sauces — £5.99

SALADS

Peanut masala salad — £4.99
Green salad — £4.99

FISHERMAN'S NET KERALA

Kerala fish curry *king fish/Salmon* £15.99
Kerala Fish Curry combines tender, flaky fish with a rich, fiery sauce. Its flavour comes from a combination of earthy and hot spices and creamy coconut milk.

Cochin prawn masala — £17.99
Prawns sautéed in onions, ginger and fenugreek seeds with coconut milk

Fish/prawn mango curry – £17.99/£18.99
This raw mango fish/prawn curry is spicy, tangy, and really packs a punch in terms of flavour. It's inspired by Alleppey fish curry which originates from Kerala and uses raw mango to add a delicious tang to the curry.

Meen polichathu *(with bone)* — £18.99
Seabream
Fish coated in spicy masala is wrapped in banana leaf and cooked to perfection. This melt-in-your-mouth fish is one of the iconic dishes of the cuisine of Kerala.

Fish molee *(with bone)* — £18.99
King fish/salmon
A rich and creamy Kerala-style fish curry where fish is cooked in a subtly spiced coconut-based gravy.