

Bon Appetit ~ Enjoy Your Meal

अपने भोजन का आनंद लें  
apane bhojan ka aanand len

## APPETIZERS

- Veg Samosa** .....  
crisp pastries stuffed with spicy peas & potatoes
- Veg Pakora** .....  
mixed vegetable deep fried fritters
- Chicken Pakora** .....  
boneless chicken marinated & deep fried
- Onion Bhajla**.....  
chopped onions dipped in exotic sauce & deep fried
- Paneer Pakora** .....  
paneer deep fried in masala sauce
- Spicy Chicken Wings**.....  
wings deep fried in spicy sauce
- Mulligtawny Soup / Non Vegetarian Soup**.....  
a delicious lentil soup flavoured with coconut & finished with cream
- Gate Special Snacks**.....  
assorted snack platter. samosa, veg pakora,  
onions bhajia & chicken pakoras
- Chicken Samosa** .....  
crisp pastry stuffed with spicy chicken

## SEAFOOD

- Prawn Masala (Medium)** .....  
prawn cooked in freshly ground masala
- Prawn Vindaloo (Spicy)**.....  
prawn simmered in curry sauce with rare spices
- Saag Prawn(Medium)**.....  
prawn stewed with freshly ground spinach
- Prawn Nilgiri (Mild)**.....  
prawn cooked in a slow fire with mouth watering mughlai spices
- Scallop Nilgiri (Mild)** .....  
scallop cooked in a slow fire with mouth watering mughlai spices
- Prawn Jalfrezi (Spicy)**.....  
prawn cooked with juliennes of onions & capsicum
- Prawn Bhuna (Spicy)** .....  
prawn cooked with vegetables
- Kadhai Prawn (Medium)** .....  
prawn cooked with fresh herbs & rare condiments in a kadhai\*
- Bombay Fish (Medium)** .....  
chunks of fish marinated in yogurt & cooked in Indian spices

\*kadhai: special pan

## LAMB

- Lamb Vindaloo (Spicy)** .....  
lamb simmered in spicy sauce with rare spices
- Saag Lamb (Medium)** .....  
morsels of lamb stewed in freshly ground spinach
- Lamb Jalfrezi (Spicy)** .....  
curried lamb cooked with juliennes of onions & capsicum
- Lamb Mughlai(Mild)** .....  
lamb cooked in a slow fire with mouth watering mughlai spices
- Lamb Pasanda (Mild)**.....  
lamb cooked in freshly ground masala
- Kadhai Lamb (Medium)**.....  
lamb cooked with fresh herbs & rare condiments in a kadhai\*
- Bhuna Lamb (Spicy)**.....  
lamb cooked with fresh vegetables & mint
- Maharani Dish** .....  
lamb cooked with fresh vegetables & mint

## BEEF

- Roganjosh Beef (Medium)**.....  
beef chunks cooked in kashmiri masala with saffron & yogurt
- Beef Jalfrezi (Spicy)** .....  
curried beef cooked with juliennes of onions & capsicum
- Beef Mughalai (Mild)**.....  
beef cooked in a slow fire with mouth watering mughalai spices
- Saag Meat (Medium)**.....  
morsels of beef stewed with freshly ground spices
- Kadhai Beef (Medium)** .....  
beef cooked with fresh herbs & rare condiments in a kadhai\*
- Maharani Dish** .....  
beef cooked with fresh vegetables & mint \*kadhai: special pan

## CHICKEN

- Chicken Madras (Medium)** .....  
chunks of boneless chicken cooked in Indian spices
- Chicken Jalfrezi (Spicy)** .....  
cooked boneless chicken cooked in Indian spices
- Chicken Tikka Labrador (Mild)** .....  
broiled chicken tikka simmered in rich tomato gravy with a subtle flavour of mint. An unforgettable experience
- Chicken Mughalai (Mild)** .....  
chicken cooked in a slow fire with mouth watering mughlai spices

\*kadhai: special pan

- Butter Chicken (Mild)**.....  
tandoorichicken cooked with a rich tomato cream gravy
- Chicken Korma (Mild)** .....  
chicken cooked in a mild Indian gravy
- Kadhai Chicken (Medium)**.....  
chicken cooked with fresh herbs & rare condiments in a kadhai\*
- Chicken Vindaloo (Spicy)** .....  
chicken simmered in curry sauce with rare spices
- Chicken Saag Wala (Medium)**.....  
succulent pieces of chicken cooked with fresh spinach
- Bhuna Chicken (Spicy)**.....  
chicken cooked with fresh halipiano & vegetables
- Maharani Dish** .....  
chicken cooked with fresh vegetables & mint

## Dinner for Two CHOICE OF

Soup or Samosa or Veg Pakora,  
Chicken Tikka (Spicy or Mild),  
Lamb or Beef (Spicy or Mild),  
Choice of Vegetables (Chef recommends Veg Korma)  
Rice Pillow or Steamed Rice, Naan



## TANDOORI DELIGHTS

- Tandoori Chicken (Medium)** .....  
chicken marinated overnight in spices & cooked to perfection
- Chicken Tikka (Medium)**.....  
chicken marinated with spicy yogurt & cooked in a tandoor
- Tandoori Prawns (Medium)** .....  
jumbo prawns marinated in exotic spices & cooked in a tandoor
- Seekh Kebab (Medium)** .....  
minced meat flavoured with fresh herbs & broiled in a tandoor
- Malai Chicken Tikka (Mild)** .....  
chicken marinated with spices, cashew nut paste & cooked slowly
- Fish Tikka (Medium)**.....  
pieces of boneless fish marinated in ginger, garlic & spices  
cooked slowly in a tandoor
- Kebab Platter (Gate Special)** .....  
mixture of chicken tandoori, seekh kebab, malai chicken tikka,  
prawn, lamb curry & naan
- Veg Kebab (Medium)**.....  
variety of vegetables cooked in a clay oven
- Paner Tikka (Medium)** .....  
homemade cheese marinated in a yogurt & cooked in a tandoor

\*kadhai: special pan

## VEGETARIAN

52. **Bombay Allo (Medium)** .....  
potatoes cooked in fresh herbs & spices
53. **Palak Paneer (Medium)**.....  
spinach & homemade cheese cooked with spices
54. **Malai Kofta Dilbahar (Mild)**.....  
minced cheese scoops filled with khaya & sultanas;  
simmered in exotic gravy
55. **Chana Masala (Medium)**.....  
chick peas cooked in authentic spices in true North Indian fashion
56. **Dal Makhni (Medium)**.....  
pureed lentils fried with butter
57. **Sarson Ka Saag (Medium)**.....  
finely minced mustard leaves mixed with spinach,  
fresh ginger & asafetida
58. **Allo Gobi Masala (Medium)** .....  
cauliflower & potatoes cooked in Indian spices
59. **Baigan Masala (Medium)**.....  
eggplant tempered with nigelica & simmered with fresh herbs &  
nuts in traditional patiala norm
60. **Navrattan Curry (Mild)** .....  
combination of nine vegetables cooked with cashew nuts,  
cream & butter
61. **Bindi Masala**.....  
okra cooked with julienne of onions & spices; North Indian Delight
62. **Paneer Maknani (Mild)**.....  
cubed, homemade cheese in fresh tomato sauce
63. **Maharani Veggies (Mild)**.....  
mixed vegetables cooked in fresh mint
64. **Shahee Paneer (Mild)**.....  
homemade cheese cooked with cream & tomatoes  
in an almond sauce
65. **Mattar Paneer (Medium)** .....  
homemade cheese & peas cooked with fresh herbs & spices,  
garnished with fresh coriander

## RICE

66. **Steamed Rice**.....  
steamed fluffy basmati rice
67. **Rice Pilau** .....  
fried basmati rice cooked with onions, peas & mild spices
68. **Veg Biryani** .....  
basmati rice cooked with fresh vegetables & coriander
69. **Chicken Biryani** .....  
basmati rice cooked with pieces of chicken, fresh herbs & spices
70. **Lamb Biryani**.....  
pieces of lamb cooked with basmati rice, fresh herbs & spices
71. **Prawn Biryani**.....  
jumbo prawns cooked with basmati rice, fresh herbs & spices

## ROTI / INDIAN BREAD

72. **Peshawari Naan** .....  
white flour bread garnished wrth nuts & fruits
73. **Naan** .....  
a popular light bread baked to your order in a day oven
74. **Tandoori Roti** .....  
whole wheat bread baked in a tandoor
75. **Lachha Parantha**.....  
whole wheat bread multi-layered with butter
76. **Pudina Parantha**.....  
whole wheat bread layered with fresh mint flavour
77. **Paneer Kulcha**.....  
white flour bread stuffed with spiced cheese & baked in a tandoor
78. **Onion Kulcha** .....  
white flour bread stuffed with spiced onions & baked in a tandoor
79. **Allo Parantha** .....  
whole wheat flour stuffed with spiced potatoes
80. **Gate Naan**.....  
spiced chicken stuffed in white flour dough & baked
81. **Garlic Naan** .....  
bread with garlic & cilantro

## ACCOMPANIMENTS

82. **Raita**.....  
yogurt, cucumber & fresh coriander
83. **Papadam**.....  
Indian style crispy chips
84. **Mango Chutney**.....
85. **Carrot Pickle**.....

## DESSERTS

86. **Gulab Jaman** .....  
dry milk with cream, deep fried & served warm with sugar syrup
87. **Kulfi / Mango**.....  
Indian style ice cream with nuts or mangoes
88. **Kheer** .....  
Indian rice pudding

## SPECIAL

89. **Chicken Tikka & Naan**.....
90. **Seekh Kebab & Naan**.....
91. **Beef Currie or Chicken Currie & Naan with Rice**.....
92. **Butter Chicken Special**.....

### Dinner for One

#### CHOICE OF

- Non-Vegetable

Chef's Choice of Two Meats, One Vegetable with Rice, Naan, Kheer

- Vegetarian

Chef's Choice of Three Vegetables, Rice, Roti, Kheer

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&

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