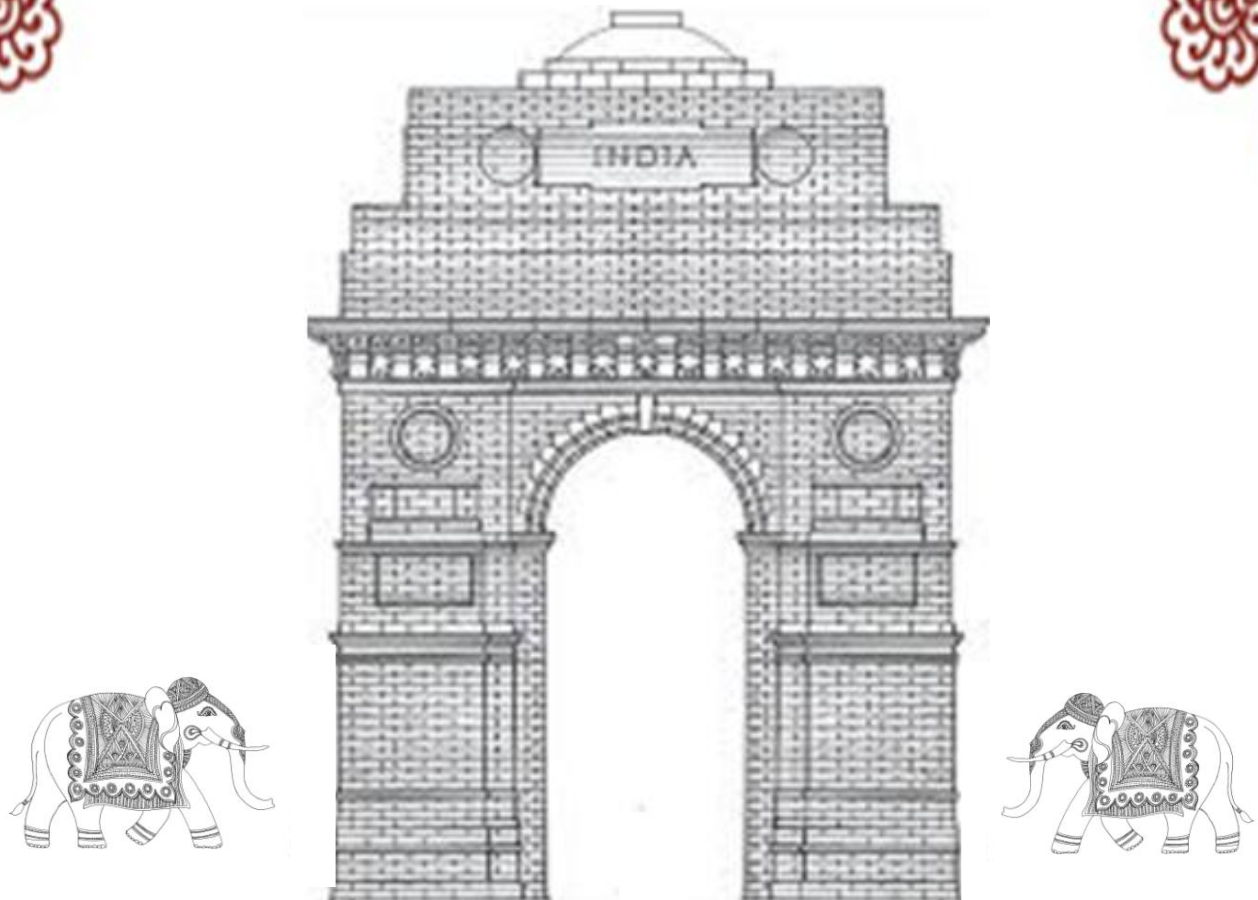


INDIA GATE



The Gate to an Authentic Indian Cuisine

The India Gate is the National Monument of India. Standing 42 meters high, the India Gate was constructed as a memorial for the 90,000+ soldiers who gave up their lives in the First World War. Designed by the British architect Sir Lutyens in 1931, the India Gate is situated in the heart of New Delhi. India Gate is a popular tourist location for all. Here in India Gate Restaurant, we are committed to offering you the most authentic and delicious Indian cuisine.

LUNCH BUFFET

Monday-Friday 11:00 AM to 2:00 PM
Sunday 12:00 AM to 2:00 PM
Saturday- Closed for Buffet

DINNERS

Monday-Saturday 5:00 PM-9:00 PM
Sunday 5:00 PM -8:00 PM

APPETIZERS

Vegetable Samosa (3 pieces)	\$3.95
Patties stuffed with potatoes and peas	
Vegetable Pakora (10 pieces)	\$4.95
Potatoes and cauliflower fritters cooked in a chick pea flour batter	
Paneer Pakora (10 pieces)	\$6.95
Homemade cheese cubes stuffed with spices that are deep fried	
Onion Pakora (10 pieces)	\$4.95
Onion fritters cooked in a chick pea flour batter	
Aloo Tikki (2 pieces)	\$4.95
Fried potato cakes served with curried chick peas	
Tomato Soup	\$4.95
Tomato soup with Indian spices and coriander	
Lentil Soup	\$3.95
Lentils and seasoned with herbs and spices	

NON-VEG. APPETIZERS

Chicken Pakora (10 Pieces)	\$6.95
Chunks of boneless chicken marinated in spicy sauce and fried	
Meat Samosa	\$4.95
Two patties stuffed with minced meat	
Chicken Soup	\$4.95
Chicken broth flavoured with Indian spices and herbs	
Fish Pakora	\$7.95
Fish marinated in a spicy sauce and fried	
Mixed Appetizers	\$6.95
A delicious combination of Meat samosa, Veg. samosa, four pieces of chicken pakora and veg. pakoras	

BREADS

Naan	\$1.95
Traditional Indian bread baked in the tandoor	
Garlic Naan	\$2.25
Traditional Indian bread layered with garlic and green coriander	
Onion Kulcha	\$2.95
Punjabi bread stuffed with onions and light spices	
Amritsari Kulcha	\$3.95
Punjabi bread stuffed with onions, cauliflower, cheese and spices	
Stuffed Naan	\$2.95
Naan Stuffed with potatoes and spices	
Tandoori Roti	\$1.50
Unleavened wheat bread baked in the tandoor	
Thawa Roti	\$1.50
Unleavened wheat bread cooked on a fry pan	
Lachcha Paratha	\$2.95
Multilayered bread freshly made with butter	
Aloo Paratha	\$2.95
Unleavened bread stuffed with spiced potatoes	
Paneer Kulcha	\$3.95
Punjabi bread stuffed with homemade cheese and light spices	
Chicken Naan	\$3.95
Bread stuffed with small pieces of chicken	
Kashmiri Naan (Sweet)	\$3.95
Bread stuffed with raisins, cherries and coconut	
Poori (2 pieces)	\$4.00
Deep fried wheat bread	

GLUTEN FREE BREAD

Punjabi Bread (Chilla)	\$3.95
Made with corn flour, gram flour, garlic, cilantro and spices.	
Punjabi Bread Platter	\$9.95
2 Pieces of Chilla served with Saag (spinach), pickle and raita.	

FROM THE TANDOOR

(Served with rice and green mint chutney)

These Items are without gravy

Tandoori Chicken (half) \$10.95

Chicken marinated in yogurt and an array of spices, cooked to perfection in our tandoor

Tandoori Chicken (full) \$17.95

Chicken marinated in yogurt and an array of spices, cooked to perfection in our tandoor

Chicken Seekh Kabab \$12.95

Chicken minced with fresh coriander, ginger wrapped on a skewer and cooked in tandoor.

Chicken Tikka (16 pieces) \$13.95

Tender cubes of chicken marinated in our special tandoori spices (white meat)

Reshmi Chicken Tikka (16 pieces) \$14.95

Chicken mildly spiced and marinated in cream (white meat)

Lamb Seekh Kabab \$13.95

Lamb minced with fresh coriander, ginger wrapped on a skewer and cooked in tandoor.

Tandoori Jumbo Shrimps (8 pieces) \$15.95

Delicately marinated and cooked in perfection

Paneer Tikka \$12.95

Cubes of our homemade cheese marinated in spices, served with oven cooked onions, tomatoes and peppers

MAHARAJA VEG. THALI

An assorted traditional platter of rice, naan, dal, matar paneer, sabji, raita, veg samosa, pickle and gulab jamun

\$14.95

Take Out Thalís will be \$2.00 extra.

RICE

Vegetable Biryani \$11.95

A classic rice dish cooked with onions, tomatoes and mixed vegetables, garnished with fried onions and served with a yogurt sauce

Chicken Biryani \$12.95

A traditional rice dish cooked with chicken, garnished with fried onions and served with a yogurt sauce

Egg Biryani \$12.95

A traditional rice dish cooked with egg, garnished with fried onions and served with a yogurt sauce

Lamb Biryani \$13.95

Renowned Indian rice dish cooked with lamb, garnished with fried onions and served with a yogurt sauce

Goat Biryani (With Bones) \$13.95

Renowned Indian rice dish cooked with goat, garnished with fried onions and served with a yogurt sauce

Shrimp Biryani \$14.95

An exotic rice dish cooked with shrimp, garnished with fried onions and served with a yogurt sauce

Maharaja Biryani \$15.95

A traditional rice dish cooked with chicken, shrimp, vegetables, nuts granished with fried onions and served with a yogurt sauce

Zeera Rice \$2.95

Basmati rice with cumin seeds

MAHARAJA NON-VEG. THALI

An assorted platter of rice, naan, dal, butter chicken, lamb curry or chicken curry, raita, veg samosa, pickle and a gulab jamun

\$15.95

Take Out Thalís will be \$2.00 extra.

NON VEGETARIAN DISHES

(All dishes served with rice)

Chicken Curry **\$11.95**
Tender pieces of chicken cooked in traditional Indian sauce made with sautéed onions, tomatoes and spices

Chicken Saag **\$11.95**
Tender pieces of chicken cooked with fresh garlic in spinach

Chicken Korma **\$12.95**
Tender chunks of chicken cooked in a mild cream sauce thickened with cashew nuts

Butter Chicken **\$12.95**
Tender pieces of tandoori chicken simmered in a velvety sauce made from butter, tomatoes, and cream.

Chicken Tikka Masala **\$12.95**
Our tandoori chicken tikka cooked with green peppers in a rich spicy sauce

Karahi Chicken **\$12.95**
Warm pieces of chicken cooked with slivers of fragrant ginger, onions and tomatoes

Kebab Curry **\$12.95**
Tender pieces of chicken kebab cooked in onions tomatoes and gravy flavoured with an array finely ground herbs and spices

Chicken Vindaloo **\$12.95**
Boneless pieces of chicken cooked in a hot tangy sauce with potatoes, red chilies, and a light touch of vinegar

Fish Masala **\$14.95**
Cubes of fillet fish marinated in our tandoori spices then cooked in a thick curry with tomatoes and green peppers

Fish Vindaloo **\$14.95**
Fish cooked in a warm appetizing sauce with potatoes, red chilies, and a light touch of vinegar

Lamb Curry or Goat Curry **\$12.95**
Pieces of lamb/goat cooked in tomato and onion sauces, sautéed with an array of fresh herbs and spices

(Goat curry is with bones)

Lamb Saag **\$12.95**
Tender pieces of lamb cooked in with garlic and fresh spinach

Lamb Korma **\$13.95**
Tender chunks of lamb cooked in a mild cream sauce thickened with cashew nuts

Karahi Gosht (lamb) **\$13.95**
Pieces of lamb cooked with slivers of fragrant ginger, onions and tomatoes

Lamb or Goat Vindaloo **\$13.95**
Pieces of lamb/ goat cooked in a warm appetizing sauce with potatoes, red chilies, and a light touch of vinegar

(Goat vindaloo is with bones)

Shrimp Saag **\$14.95**
Shrimp cooked with garlic and ginger in fresh spinach

Shrimp Korma **\$14.95**
Tender shrimp cooked in a mild cream sauce thickened with cashew nuts

Butter Shrimp **\$14.95**
Shrimps marinated and simmered in a velvety sauce made from butter tomatoes and cream

Shrimp Masala **\$14.95**
Shrimp marinated in spices and cooked in a thick curry with tomatoes and green peppers

Shrimp Vindaloo **\$14.95**
Shrimp cooked in a hot sauce with potatoes, red chilies, and a light touch of vinegar

VEGETARIAN DISHES

(All dishes served with rice)

Dal Tarka (yellow) **\$10.95**
Boiled lentils tempered with butter, ginger, fresh tomatoes, spices and coriander

Dal Makhni **\$10.95**
Boiled lentils tempered with mild spices

Channa Masala **\$10.95**
Sautéed chick peas cooked with fresh spices

Aloo Matar **\$10.95**
Potatoes and green peas cooked with tomatoes and onion based gravy

Aloo Saag **\$10.95**
Potatoes cooked with garlic, ginger and fresh spinach

Aloo Vindaloo **\$10.95**
Pieces of potato cooked in a warm appetizing sauce with ginger, red chilies, and a touch of vinegar.

Aloo Gobi Masala **\$11.95**
Curried cauliflower cooked with tomatoes and potatoes

Bangan Bhārtha **\$10.95**
Baked and mashed eggplants cooked with fresh tomatoes, onions, green peas and a blend of spices

Bangan Patiala **\$11.95**
Baby eggplants and potatoes cooked with onions, tomatoes, spices, fennel seeds, raisins and fresh herbs

Mattar Paneer **\$11.95**
Curried green peas, with cubes of our lightly fried with homemade cheese

Palak Paneer **\$11.95**
Curried spinach with cubes of our lightly fried with homemade cheese

Kadai Paneer **\$11.95**
Our homemade cheese cooked with green bell peppers, ginger and garlic, simmered in a thick spicy sauce

Paneer Makhni **\$11.95**
Cubes of our homemade cheese cooked in a velvety cream of cashews and tomato sauce

Malai Kofta **\$11.95**
Cottage cheese and potato dumplings cooked in a velvety cream of cashews and tomato sauce

Bhindi Masala **\$10.95**
Fresh Okra cooked with onions, tomatoes and a blend of spices

Navaratan Korma **\$12.95**
Mixed vegetables and nuts cooked in a rich creamy cashew sauce

Channa Bhatura (2pieces) **\$13.95**
Large, fluffy bread deep fried and served with channa masala and pickle (rice not included) (additional piece of bhatura \$2.00)

SIDES

Salad **\$4.95**
Combination of lettuce, fresh greens, tomatoes...

Mango Chutney **\$2.00**

Raita **\$2.25**

Plain Yogurt **\$1.95**

French Fries **\$4.99**

Mixed Pickle **\$2.00**

Papadum **\$1.00**

Makhni Sauce **\$5.95**

DESSERTS

Gulab Jamun **\$2.95**
Milk balls served with rose flavored sugar syrup and cardamom

Kheer **\$2.95**
Rice pudding garnished with almonds and green cardamom

Pistachio Kulfi **\$3.50**
Homemade Indian ice cream made of milk with cardamom and pistachios

Mango Kulfi **\$3.50**
Homemade Indian ice cream made with mango

Gazar Halwa **\$3.50**
Ground carrots cooked in butter and honey

DRINKS

Lassi **\$2.95**
A refreshing yogurt smoothie, sweet or salty

Mango Lassi **\$2.95**
A refreshing yogurt smoothie flavored with mango

Chai **\$2.00**
Hot Indian tea made with loose tea, milk, sugar, and chai masala

Soft drinks/Iced Tea **\$2.00**

Perrier Water **\$2.25**

Juices **\$2.50**
Mango, Orange or Apple



Thanks for giving us the chance to serve you today!

Please advise us of any allergy concerns you may have

Prices are subject to change