A La Carte Menu | Gate of India

Express Lunch | Gate of India

This Months Specials

Every Month our Kitchen Team introduce some special dishes, available for a limited time only



SPECIAL Cheese Chicken Tikka Boti

Bite-size Chicken breast pieces, marinated in garlic, ginger paste, turmeric, vinegar, coriander, cumin, chili and lemon juice. Served with a hot garam masala sauce.

€11.50



SPECIAL Mutton Sukka

Mutton sukka is a traditional style mutton roast recipe made with tender mutton meat roasted with a mix of Indian spices

€14.50



SPECIAL Kheema Naan -Side Dish

Flat bread with spices and minced lamb stuffing, baked in Tandoor Oven

€6

Starters



Mixed Platter

Ideal for 2 persons: Bite sized:
Vegetable Samosa, Onion Baji & Veg
Pakora served with a Mint Dipping
sauce and a Hot Sauce.

€14



South Indian Combo Platter

Ideal for 2 persons: Bite sized: Kastori Chicken, Lamb Tikka, Vegetable Samosa & Onion Bhaji

€20



Popadom

2 pieces + Condiments

€1





Spicy Popadoms

2 Pieces + Condiments



Onion Bhaji

A popular Indian STREET FOOD SNACK Onion Fritter originating from



Vegetable Samosa

Traditional Indian Pastry with Vegetable Filling. Each portion is 2









Meat Samosa

Traditional Fine Indian Pastry with minced Lamb filling, Each portion is 2 samosas

€7



Shahi Sheekh Kebab

Minced Lamb Flavored with Spices and Herbs specially Barbecued on Charcoal, Each portion has 2 pieces

€9



King Prawn Bhuna and Puri

Spicy, East Indian style Curry, cooked in a very thick Sauce and garnished with Green Peppers, served on a bed of unleavened and Deep Fried Bread

€12

Tandoori Sizzling Specialities



Tandoori Chicken

Tender Chicken, specially marinated in Yoghurt and Spices. Cooked in our Tandoori Clay oven.

€14



Sizzling Chicken Tikka

Diced Chicken cooked, marinated in mild Spices. Cooked in our Tandoori Clay oven.

€14



Sizzling Lamb Tikka

Very tender diced Lamb, marinated with mild Spices. Cooked in our Tandoori Clay oven.

€17



Tandoori Mix Grill

Ideal for 2 persons as a starter: Pieces of Chicken Tikka, Tandoori Chicken and Sheek Kebab. All cooked in our Tandoori Clay oven

€20



Tandoori King Prawn

Mixed Spices and succulent King Prawns. Cooked in our Tandoori Clay oven

€20



Kastori Chicken (Chefs special cheese kebab)

Marinated with a turmeric and chili rub, and later marinated overnight with fresh cheese, garlic and ginger paste, and finally cooked in the tandoor oven



Chicken Bhuna

Spicy Curry, with fried spices at high temperature, and chicken chunks simmered in their own juices, with green peppers and tomatoes

€12

Mild Medium Spicy Madras Hot (HOT) Vindaloo (Very HOT)





Chicken Vindaloo

Traditional fragrant and intense tomato & green pepper curry. (Very Spicy)

€14







Chicken Korma

A rich north Indian chicken curry, marinated in fresh cream and braised with coconut milk pistachio nuts, almond and a selection of fine spices.

€14

Mild Medium Spicy Madras Hot (HOT) Vindaloo (Very HOT)





Chicken Tikka Masala

A very popular dish consisting of marinated Chicken, cooked in tandoor & served in a subtle spiced tomatocream sauce

€15

Mild Medium Spicy Madras Hot (HOT) Vindaloo (Very HOT)





Chicken Madras

Traditional fragrant and intense tomato & green pepper curry. (Spicy)

€14







Chicken Chaat

Chaat which literally means to lick ones fingers, describes a very tasty and popular spicy, tangy and sweet creamy curry.

€15

Mild Medium Spicy Madras Hot (HOT) Vindaloo (Very HOT)





Butter Chicken (Murg Makhani)

Chicken spiced & marinated in yoghurt and finished in tomato, butter and cream sauce.

€15

Beef Indian Specialties



Beef Curry

Traditional Homestyle Beef Curry with Fresh Coriander & Ginger

€14

Mild

Medium Spicy Madras Hot (HOT) Vindaloo (Very HOT)





Beef Madras

Traditional fragrant and intense tomato & green pepper curry. (spicy)

€16





Beef Vindaloo

Traditional fragrant and intense tomato & green pepper curry. (Very Spicy)

€16







Beef Rogan Josh

An aromatic, medium spiced Beef curry from the Kashmiri region, with tomatoes and green peppers

€15

Mild Medium Spicy Madras Hot (HOT) Vindaloo (Very HOT)



Beef Karahi

Traditionally cooked beef dish cooked using a cast iron pot, on high heat with onions, garlic, cumin, garam masala turmeric

€17

Mild Medium Spicy Madras Hot (HOT) Vindaloo (Very HOT)





Beef Rara

A unique recipe that combines chunks of beef along with mince beef marinated in spices and cooked in a rich Punjab style tomato and onion curry

€16

Mild Medium Spicy Madras Hot (HOT) Vindaloo (Very HOT)





Beef Malaya

Malaysian influenced curry, cooked using fresh coriander, curry leaves, in a pineapple and tomato sauce

€16



Lamb | Indian Specialties



Lamb Dopiazash

Lamb prepared with onions cooked in two different ways and added at different cooking times with curry

€16

Mild Medium Spicy Madras Hot (HOT) Vindaloo (Very HOT)





Saag Gusht

A slow cooked lamb an spinach curry spiced with cumin, coriander. fenugreek and gram masala

€17

Medium Spicy Madras Hot (HOT) Vindaloo (Very HOT)



Lamb Rogon Josh

An aromatic, medium spiced Lamb curry from the Kashmiri region, with tomatoes and green peppers

€17

Medium Spicy Madras Hot (HOT) Vindaloo (Very HOT)





Lamb Madras

Traditional fragrant and intense tomato & green pepper curry. (Spicy)

€17







Lamb Vindaloo

Traditional fragrant and intense tomato & green pepper curry. (Very Spicy)

€17





Lamb Karahi

Traditionally cooked lamb dish cooked using a cast iron pot, on high heat with onions, garlic, cumin, garam masala

€17

Mild Medium Spicy Madras Hot (HOT) Vindaloo (Very HOT)



Lamb Tikka Masala

A very popular dish consisting of marinated Lamb, cooked in tandoor & served in a subtle spiced tomatocream sauce



Lamb Bhuna

Spicy curry, with fried spices at high temperature, & lamb simmered in own juices, with green pepper and tomatoes



Lamb Korma

Spicy curry, with fried spices at high temperature. & lamb simmered in own juices, with green pepper and tomatoes

Mild Medium Spicy Madras Hot (HOT) Vindaloo (Very HOT)



Mild Medium Spicy Madras Hot (HOT) Vindaloo (Very HOT)



Mild Medium Spicy Madras Hot (HOT) Vindaloo (Very HOT)



Seafood Indian Dishes



King Prawn Masala

Barbequed King Prawns cooked in spices with Cream and Butter

€20

Mild Medium Spicy Madras Hot (HOT) Vindaloo (Very HOT)



King Prawn Curry

King Prawns cooked in Bengal-style garlic and ginger curry

€20

Mild Medium Spicy Madras Hot (HOT) Vindaloo (Very HOT)



King Prawns Bhuna

Spicy Curry, with fried spices at high temperature, and prawns simmered in their own juices, with green peppers and tomatoes

€21

Mild Medium Spicy Madras Hot (HOT) Vindaloo (Very HOT)



Fish Bhuna

Spicy Curry, with fried spices at high temperature, and fish chunks simmered in their own juices, with green peppers and tomatoes

€13

Mild Medium Spicy Madras Hot (HOT) Vindaloo (Very HOT)



Karahi King Prawns

Tandoori King Prawns cooked in a cast iron pot, on high heat with onions, garlic, cumin, garam masala, turmeric

> Mild Medium Spicy Madras Hot (HOT) Vindaloo (Very HOT)



House Specials





Chicken Jalfrezi

A delightful curry with tender chunks of chicken in a spicy tomato & yoghurt sauce, studded with stir-fried onions and peppers.

€17

Mild Medium Spicy Madras Hot (HOT) Vindaloo (Very HOT)

Karahi King Prawns

Tandoori King Prawns cooked in a cast iron pot, on high heat with onions, garlic, cumin, garam masala, turmeric

€22

Mild Medium Spicy Madras Hot (HOT) Vindaloo (Very HOT)

Persian Dishes



Chicken Dansak

A thick mild curry prepared with lentils and chicken with a hint of sweet & sour flavours, served on rice

€19

Mild Medium Spicy Madras Hot (HOT) Vindaloo (Very HOT)





Lamb Dansak

A thick mild curry prepared with lentils and lamb chunks with a hint of seet & sour flavours, served on rice

€21

Mild Medium Spicy Madras Hot (HOT) Vindaloo (Very HOT)





Cauliflower & Mushroom Dhansak

A thick mild curry prepared with cauliflower, lentils and tomatoes with a hint of sweet & sour flavours, served

€12

Mild Medium Spicy Madras Hot (HOT) Vindaloo (Very HOT)







King Prawn Dansak

A thick mild curry prepared with lentils and succulent king prawns with a hint of sweet & sour flavours, served on

€22





Chicken Biryani

A rich and flavourful rice dish from south India, flavoured with saffron and layered with chicken, with a thick gravy sauce.

€19

Mild Medium Spicy Madras Hot (HOT) Vindaloo (Very HOT)





Vegetable Biriyani

A rich and flavourful rice dish from south India, flavoured with saffron and layered with fresh vegetables, with a thick gravy sauce.

€12







Lamb Biryani

A rich and flavourful rice dish from south India, flavoured with saffron and layered with lamb chunks, with a thick gravy sauce.

€21

Mild Madras Hot (HOT) Vindaloo (Very HOT)





King Prawn Biryani

A rich and flavourful rice dish from south India, flavoured with saffron and layered with king prawns, with a thick gravy sauce.

€22

Mild Medium Spicy Madras Hot (HOT) Vindaloo (Very HOT)



Vegetarian Specialties



Cauliflower & Mushroom Dhansak

A thick mild curry prepared with cauliflower, lentils and tomatoes with a hint of sweet & sour flavours, served on rice

€12

Mild Medium Spicy Madras Hot (HOT) Vindaloo (Very HOT)



Paneeer Karahai

Cottage style cheese with medium-hot spices, butter, green herbs and peeled

€13

Mild Medium Spicy Madras Hot (HOT) Vindaloo (Very HOT)





Vegetable Rogan Josh

An aromatic, medium spiced Vegetable curry from the Kashmiri region, with tomatoes and green peppers

€12









Vegetable Korma

A rich north Indian vegetable curry marinated in fresh cream and braised with coconut milk pistachio nuts, almond and a selection of fine spices

€13

Mild Medium Spicy Madras Hot (HOT) Vindaloo (Very HOT)



Vegetarian Jalfrezi

A medium-hot and sour dish prepared with peppers, onions and mixed vegetables.

€13

Mild Medium Spicy Madras Hot (HOT) Vindaloo (Very HOT)





Vegetable Kolhapuri

Originating in the city of Kolhapur this is a bold and aromatic curry using peppers, coriander and tomatoes

€13

Mild Medium Spicy Madras Hot (HOT) Vindaloo (Very HOT)









Aloo Palak

A traditional Pakistani potato dish, cooked in a thick pureed spinach paste served in a thick curry sauce

€12

Mild Medium Spicy Madras Hot (HOT) Vindaloo (Very HOT)









Vegetable Biriyani

A rich and flavourful rice dish from south India, flavoured with saffron and layered with fresh vegetables, with a thick gravy sauce.

€12





Rice Dishes



Basmati Rice

Boiled plain Basmati rice

€4.50









Pilau Rice

Spiced with cardamom, cumin, turmeric, cinnamon and bay leaves

€6







Special Mixed Fried Rice

With spices, crispy fried onions and green peas

€6.50



Mushroom Pilau Rice

Spiced with cardamom, cumin, turmeric, cinnamon, bay leaves and mushrooms

€7





Vegetable Side Dishes



Mixed Riata

Yoghurt, cucumber, onions, & cumin chilled dip

€6







Mushroom Bhaji

Traditional mushroom curry cooked with coriander.

€7









Cauliflower Bhaji

Traditional Indian cauliflower fritter



Vegetable Curry (side)

A home-style curry made from a variety of vegetables

€6









Saag Aloo (side)

Potatoes and greens cooked with herbs and spices

€7









Tarka Dahl

Traditional mushy lentils cooked with turmeric



Aloo Gobi

Potatoes & cauliflower cooked with turmeric

€6







Bombay Potatoes

Crispy on the outside, fluffy on the inside, and richly spiced with Indian flavors











Naan | Indian Bread



Jaan

A traditional flat bread baked in a Tandoor clay Oven

€4





Garlic Naan

A traditional flat bread brushed with Garlic Oil, baked in a Tandoor clay Oven

€4.50





Cheese Naan

Flat bread baked with cheese stuffing, baked in Tandoor Oven

€6





Kheema Naan

Flat bread with spices and minced lamb stuffing, baked in Tandoor Oven

€6



Peshwari Naan

A flat bread with nuts and dry fruit stuffing., baked in Tandoor Oven

€5





Chappati

Indian unleavened Flat Bread, baked in Tandoor Oven

€3





Kids Menu







Plain Chicken Breast (Child)

Served with white Rice

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Chicken Tikka (Child)

Served with white Rice

€8

Shahi Cheese Kebab (Child)

Served with White Rice







Chicken Nuggets & Fries

French Fries

€7

€3

Set Menus

The images in this section may not represent the actual set menus.



SOUTH INDIAN MENU

Serves 2, Mixed platter: Onion Bhaji, Sheekh Kebab, Veg Samosa | Main Dishes, Chicken Tikka Masala, Chicken Bhuna | Side dishes: Pilau Rice, Naan Brad

€50

Mild Medium Spicy Madras Hot (HOT) Vindaloo (Very HOT)



NORTH INDIAN MENU

Serves 2. Mixed Platter: Vegetable Samosa, Onion Bhaji, Chicken Tikka. Main Dishes: Chicken Karahi, Beef Madras, Side Dishes: Pilau Rice, Naan Bread.

€60

Mild Medium Spicy Madras Hot (HOT) Vindaloo (Very HOT)



BOMBAY MENU

Serves 2. Mixed Platter: Vegetable Samosa, Chicken Tikka, Sheekh Kebab. Main Dishes: Chicken Madras, Lamb Rara. Side Dishes: Pilau Rice, Naan Bread.

€64

Mild Medium Spicy Madras Hot (HOT) Vindaloo (Very HOT)



DELHI MENU

Serves 2. Mixed Platter: Onion Bhaji, Chicken Tikka, Meat Samosa. Main Dishes: Lamb Rogan Josh, Beef rara.. Side Dishes: Pilau Rice, Bombay Potatoes, Naan Bread.

€70

Mild Medium Spicy Madras Hot (HOT) Vindaloo (Very HOT)



GOA MENU

Serves 2. Mixed Platter: Onion Bhaji, Chicken Tikka, Meat Samosa. Main Dishes: Lamb Karahi, King Prawn Bhuna. Side Dishes: Pilau Rice, Vegetable Curry, Garlic Naan Bread.

€76

Mild Medium Spicy Madras Hot (HOT) Vindaloo (Very HOT)



VEGAN MENU

Serves 2. Mixed Platter: Vegetable Samosa, Vegetable Pakora. Main Dishes: Vegetarian Jalfrezi, Vegetable Kolhapuri, Aloo Palak, Tarka Dahl. Side Dishes: Jeera Rice

€56





Beverages



Pepsi Cola 1.5L

€3.90



Pepsi Diet 50CL

€2.20



7 Up 1.5 Ltr

€3.90



7 Up Diet 50 CL

€2.20



Large Still Water

€3.80



Large Sparkling Water

€3.80

Beers



Cisk Lager 25cl

€2.60



Cisk Lager Non Alcoholic

25CL

€2.60



Cisk Excel 25 cl

€2.80



Green Hop Indian Pale Ale 25CL

€3.60



Pinot Grgio R&R Quarter Bottle

€6

SI R

Merlot R&R Quarter Bottle



White Zinfanel Rose Quarter Bottle

€6

€6

Wines Full Bottle (White & Red)

A wider selection of wines available at our restaurant



Blue Nun (Full Bottle)



Corvo Glicine (Full Bottle)



Pinot Grigio (Full Bottle)

€17

€18





Grillo (Full Bottle) €23



Gavi di Gavi (Full Bottle)

€25



Chenin Blanc (Full Bottle)

€18



Rose DÁnjou B&G (Full Bottle)



Chianti Villa Chigi (Full Bottle)



Shiraz Cawston Crossing (RED) (Full Bottle)

€16







Primitivo Pepe Nero (red) (Full Bottle)