



India Gate

Welcome to India Gate, a multi-award winning chain of Indian restaurants. A warm welcome to you from our team of chefs and front of house staff.

At India Gate, our extensive menu really pushes the boundaries. Fancy something a little different to your usual Chicken Madras? Want to explore dishes such as Ostrich Tikka, Crab Malibar or Swordfish Bhuna? Not only do we have the traditional Indian dishes, we have dishes which you won't find anywhere else in the area. Whether you want a dish which is mild, medium or hot, our team of chefs can prepare this to suit your needs. If you do not find a dish you require on our menu please ask one of our front of house staff, it may be possible we can prepare it for you.

We hope you enjoy your evening with us today, please do not hesitate to make any suggestions to our staff at hand. Please give us your views on the experience you had with our food and service by reviewing us on Trip Advisor. We really take your views into account. **Go to www.tripadvisor.co.uk and search for India Gate Portsmouth.**

India Gate Awards



“Trip Advisor Certificate Of Excellence 2012”

“Trip Advisor Certificate Of Excellence 2013”

“Asian Curry Awards 2012 – Highly Commended Indian Restaurant”

“Asian Curry Awards 2013 – Highly Commended Indian Restaurant”

“BCA Caters Association 2013 – Best Indian Restaurant (South East Region)”

“BCA Caters Association 2014 – Best Indian Restaurant (South East Region)”

FUNCTION ROOM AVAILABLE UPSTAIRS

(Up to 100 seats – available for any occasion)

(We also provide outside catering)

Sunday Special

Choose from the menu: **only £10.95**
Any Starter, Any Main Dish,
Rice or Naan

Banquet Night Mondays

Choose from the menu: **only £13.95**
Any Starter, Any Main Dish,
Any Side Dish, Rice or Naan,
Tea/Coffee or Dessert

Join our India Gate customer membership for **FREE**
and receive exclusive deals for dining in or takeaway
go to our website www.indiagaterestaurants.co.uk to join



@ India Gate Portsmouth



@ IndiaGatePorts



@ indiagaterestaurants

indiagaterestaurants@mail.com

www.indiagaterestaurants.co.uk

Starters

Subji Pakora Misali (V)

Pieces of aubergine, potato, cauliflower & spinach, crispy deep fried fritters

£4.95

Harabora Roll

Spinach, cheese and mashed potatoes cooked together in chefs special sauce and served in a thin puree bread

£5.95

Nizami Kathi Kebab

Sweet and sour chicken tikka cooked with chick peas, onions, cherry tomato, capsicum, special home made sauce rolled in thin puri wrap

£5.95

Malai Tikka

Chicken breast marinated in cheddar cheese, yoghurt, cream, hint of green chilli and slow roasted

£4.95

Salmon Tikka

Salmon marinated with herbs and tikka sauce cooked on a skewer oven charcoal served with salad

£5.95

Squid Amritsari

Pan fried squid cooked with onions and green peppers in a sweet and sour sauce

£5.25

King Prawn Sabzy

Cooked with fresh garlic, red and green pepper with white cabbage and worcester sauce

£5.95

Chicken or Lamb Tikka

Diced chicken or tender filleted lamb, marinated in yoghurt with medium spices, bar-be-qued in clay oven

£3.95

Tandoori chicken

1/4 Piece of chicken, marinated in yoghurt with medium spices, bar-be-qued in clay oven

£3.95

Onion Bhaji

Sliced onions mixed with carom seeds, coriander & gram flour

£2.95

Somosa (meat or vegetable)

Triangular pastry

£2.95

Sheek Kebab

Minced baby lamb coated with herbs

£3.95

Lamb or Chicken Chat

Small juicy pieces of lamb or chicken with cucumber, spiced with a hot and sour taste

£3.95

King Prawn Suke

Cooked in tamarind sauce to create a sweet & sour flavour to tantalise your taste buds

£5.95

Mussels

Cooked with garlic in a light creamy sauce

£4.25

Tiger Prawns Puree

Tiger prawns cooked with spice and herbs, served on thin fried bread

£4.95

Garlic Mushrooms

Baby button mushrooms stir fried in garlic & cream with a touch of coriander

£3.50

Ostrich Tikka

Pan fried ostrich tossed with onions and green peppers, medium spiced with yogurt and worcester sauce

£5.50

King Prawn Butterfly

King prawn deep fried in butter

£5.50

Mixed Platter For 2

Onion bhaji, chicken tikka, samosa & salmon

£8.95

Sea Food Specialities

Scallops

Pan grilled fresh king scallops fried with garlic, ginger, prepared in a delicate sauce with teriyaki sauce

£11.95

Macher Jhol

A bangali household speciality with king prawns and scallops cooked with ginger and garlic in a fairly spicy sauce

£11.75

Goan Fish Curry Bengal fish cooked in coastal goan sauce

£10.95

Salmon Peri Peri

Salmon fillet cooked with medium spice in a thick bhuna sauce

£10.95

Machli Kate Massala

Salmon chunks cooked with onions, sliced ginger, garlic, mustard seed marinated in pre-mixed special spice (medium)

£10.95

Swordfish Bhuna Cooked with medium spice, tomatoes, green peppers

£10.95

Machli Biran

Fillets of Sea bass marinated with lemon juice and invigorating mixed spices and tawa fried, served on onions with lemon rice

£10.95

Bengali Fish Curry

A very popular household dish of Bengal fresh water fish (Pangus), cooked with potato, aubergine and fresh coriander (medium hot)

£10.95

Macher Fayzee

Bengal fresh water fish (Pangus) cooked with green pepper, indian chillies, fresh coriander with chopped onions in a spicy garlic sauce

£10.95

Tandoori Specialities

(all dishes are served with salad)

Tandoori Chicken

Half spring chicken marinated in special tandoori sauce with delicate herbs & spices bar-be-qued over charcoal

£7.95

Chicken or Lamb Shashlik

Chicken or lamb marinated in chef's special spice grilled with onions, tomatoes & peppers, cooked on skewers over charcoal

£10.45

Tandoori King Prawn

King prawns marinated with special herbs & spices, cooked on a skewer over charcoal

£11.95

Chicken Tikka Diced chicken marinated & bar-be-qued over charcoal

£7.95

Lamb Tikka Diced lamb marinated & bar-be-qued over charcoal

£8.45

Duck Shashlik

Diced duck marinated and bar-be-qued over charcoal with onions, tomato, green & red peppers

£12.95

Tandoori Mixed Grills

Tandoori chicken, lamb tikka, chicken tikka sheek kebab

£10.95

Panner Shashlik

Marinated cheese & bar-be-qued over charcoal with onions, tomato, green & red peppers

£7.95

Seafood Platter

A combination of tandoori king prawns, salmon tikka, baja machli (seabass), crab cake

£11.95

House Specialities

Papra

Chicken or lamb marinated in tandoori, then cooked with chef's special spices and then drizzled with a spicy chilli sauce, creating a sweet, hot and spicy flavour

£9.95

Ghorma Sabjee

A mixture of vegetables cooked with Indian lime fruit and lime leaf in chef's special medium sauce by creating a citrus taste and smell

£7.95

Taba Shuruchi

A mixture of chicken tikka, lamb tikka, tandoori chicken and sheek kebab all cooked together in a chef's special medium sauce

£11.95

Kuafta Kebab Kabiry

Minced chicken, lamb or fish made into small minced balls then marinated in tandoori sauce and cooked in chef's special medium sauce

£9.95

Chom Chom

Chicken or lamb cooked in a specially mild sauce using mangoes and lashings of fresh cream

£9.95

Raj Naga

Chicken or lamb cooked in a special blend of spices and Bangladeshi Naga chillies in a hot spicy sauce

£9.95

Kodu E Bahar

Chicken or lamb cooked in Bengali seasonal butternut squash in a lightly spiced sweet sauce with fresh chillies and coriander

£9.95

Kalia

A highly spiced lamb or chicken dish cooked in a medium sauce with onion, ginger, pepper and fresh garlic

£9.95

Padina Chicken or Lamb

Tender pieces of chicken or lamb cooked with garlic, ginger and fresh mint (medium)

£9.95

Chicken or Lamb Karnataka

Chicken or lamb cooked with herbs and spices, chopped onion, green peppers, red peppers, mango, cherry tomato. (Fairly hot)

£9.95

Chicken or Lamb Shaslick Massala

Marinated chicken or lamb with grilled onions, tomatoes and grilled pimentos cooked in a spicy massala sauce

£11.95

Chicken or Lamb Hariyali

Chicken or lamb cooked with greens, herbs, mint, garlic, coriander (mild)

£9.95

Honey Roasted Spicy Lamb

Tender pan fried lamb in medium and spicy curry leaf sauce topped with honey

£9.95

Lamb Shank Pappagee

Shank of baby lamb marinated with extracts of ginger, garlic, cumin and fresh coriander, medium spiced dish with a mouth watering gravy

£10.95

Ostrich Bazar

Pan fried ostrich tossed with onions and green peppers, medium spiced with yogurt and Worcester sauce

£11.95

Chicken Tikka Flamby

Chicken Tikka tossed with tomatoes, mushrooms, green peppers and spring onions, flavoured with lime leaf and spirit, flambayed style

£10.95

Hash Makhani

Tandoori grilled duck tossed in butter, yoghurt, fresh cream & mild spices with an exotic sauce

£11.95

Hash Chilli Massala

Fresh pieces of tender lean duck cooked with fresh green chillies, onions, tomatoes, green peppers & fresh herbs (hot)

£11.95

Gosth Kata Massala

Tender lamb tikka immersed over night in a marinade of freshly ground spices, prepared in a delicate sauce with chopped garlic, ginger & worcester sauce, (medium hot)

£9.95

Chefs Recommendations

Chicken or Lamb Tikka Massala £8.45

Tender chicken or lamb cooked in a clay oven, coated in a tandoori sauce of herbs, spice and cream (mild)

Spiced Crab with Mushroom £9.95

Crab meat and mushrooms cooked with fresh garlic, onion in a spicy thick sauce (medium)

Tandoori King Prawns Massala £11.95

King prawns marinated and cooked on skewers over charcoal & served in a specially flavoured rich cream sauce (mild)

Chicken or Lamb Pasanda £8.45

Tender pieces of chicken or lamb cooked in a mild sauce with almond, sultanas and fresh cream (mild)

Butter Chicken or Lamb £8.45

A mild curry dish cooked in a lovely thick sauce and then blended with butter

Chicken or Lamb £8.95

A mild curry dish cooked in a lovely thick sauce and then blended with butter.

Tawa Ka Khazana £10.95

Half tandoori chicken combining the sweet and smokey taste of traditional indian spices with fresh cherry tomato, coriander, medium spicy sauce

Chicken or Lamb Khadary £9.95

Chicken or lamb marinated in yoghurt, baked in the tandoori then gently cooked with mince meat, tomatoes, onions, green peppers and oriental spices (medium)

Chicken or Lamb Jalfrezi £8.45

Chicken or lamb pieces cooked with green peppers, fresh green chillies and onions in a thick tasty sauce (hot)

King Prawn Jalfrezi £11.95

Spicy king prawns cooked with onions, tomatoes and green chillies

Hash Jalfrezi £11.95

Tender pieces of duck cooked in onions, tomatoes & green chillies

Chicken or Lamb Shatkora £9.95

A medium spiced dish served with shatkora (Indian Lime Fruit) in thick aromatic sauce with coriander, ginger and garlic (medium)

Chicken or Lamb Korai £8.45

Spices and herbs, green peppers, peeled tomatoes & cubed onions, moisturised on irons korai (souk) (medium)

Garlic Chilli Chicken or Lamb £8.45

Tender chicken or lamb cooked with freshly chopped chillies, spice, fairly hot

Garlic Chilli King Prawns £11.95

King prawns cooked with freshly chopped chillies, spice & fairly hot

Goan Chicken or Lamb £9.95

Cooked with green chilli, garlic, green peppers, coriander, mint, coconut and fine spices

Shahi Rajinia Chicken £8.95

Chicken and curried red kidney beans tenderly cooked in a rich tomato sauce

Chicken or Lamb Au-gratin £8.95

Diced bar-be-qued chicken or lamb, cooked in chef's special mild sauce with butter, topped with cheese

Chicken or Lamb Tikka Bhuna £8.45

Chicken or lamb cooked in tomatoes, onions and peppers

Balti Dishes

These spicy dishes originate from the state of Punjab.
They are cooked with the freshest herbs and spices, served with Nan bread

Chicken Balti	£9.45
Lamb Balti	£9.95
Vegetable Balti	£7.95
Balti Chicken Tikka Massala	£10.45
Balti Chicken Tikka Sag	£10.45
Chicken Balti Jalfrezi	£10.45
King Prawns Balti	£11.95

Vegetable Main Dishes

Vegetable Curry Curry dishes are spiced with medium strength	£6.25
Vegetable Rogan Vegetables cooked in a rich onion and tomato sauce	£6.25
Vegetable Korai	£6.25
Vegetable Jalfrezi Fairly hot spicy sauce of green chillies, garlic and ginger	£6.25
Vegetable Korma Very mild	£6.25
Chana Palak Panir Chick peas cooked with spinach & Indian cheese	£6.95
Flavoured Spinach and Lentil Curry Spiced spinach and lentils cooked with fresh garlic & ginger in a mild butter	£6.95
Vegetable Dansak Cooked in lentils, hot, sweet & sour sauce	£6.25
Vegetable Pathia Hot, sweet & sour sauce	£6.25

Biryani Dishes

Biryani are dry dishes cooked with basmati rice and flavoured with special spice served with a separate vegetable curry

Chicken or Lamb Biryani	£9.35
Chicken or Lamb Tikka Biryani	£10.35
Prawn Biryani	£8.95
King Prawn Biryani	£11.95
Vegetable Biryani	£7.95
Tandoori Chicken Biryani	£9.95

Beef Dishes

Beef Tarcurry

Beef cooked with potato in a medium sauce – medium hot

£8.45

Goan Beef

Beef cooked with garlic, green peppers, coconut, mint, coriander and green chillies with fine spices – medium hot

£9.95

Beef Kodu

Beef chunks cooked with sweet pumpkin – medium hot

£9.95

Beef Chilli Fry

Beef cooked with Worcester sauce in a Thai style with peppers, onions and green chilli – hot

£9.95

South Indian Garlic Chilli Beef

Beef cooked with fresh chopped garlic, onion and green chillies – hot

£9.95

Traditional Dishes

	Chicken	Lamb	Prawn	King Prawns
Curry Curry dishes are spiced with medium strength	£6.35	£6.95	£7.25	£9.95
Madras Curry cooked in a fairly hot sauce	£6.35	£6.95	£7.25	£9.95
Vindaloo Curry cooked in a very spicy sauce	£6.35	£6.95	£7.25	£9.95
Korma A very mild curry dish cooked with coconut and cream	£6.65	£6.95	£7.25	£9.95
Dupiaza Tossed with onions, tomatoes and peppers	£6.65	£6.95	£7.25	£9.95
Sag Cooked with spinach and fenugreek leaves	£6.65	£6.95	£7.25	£9.95
Dansak Cooked in lentils, hot, sweet and sour sauce	£6.65	£6.95	£7.25	£9.95
Rogan Cooked in a rich onion and tomato sauce	£6.65	£6.95	£7.25	£9.95
Bhuna Moist medium spicy curry	£6.65	£6.95	£7.25	£9.95
Pathia Hot, sweet and sour sauce	£6.65	£6.95	£7.25	£9.95
Kashmiri A mild curry dish cooked with fruits	£6.65	£6.95	£7.25	£9.95

Side Dishes

Aloo Gobi Potatoes & cauliflower cooked lightly spiced and dry	£3.35
Bombay Aloo Potatoes cooked in spice	£3.35
Sag Aloo Spinach cooked with potatoes & coriander	£3.35
Niramish Variety of vegetables with spices, fairly dry	£3.35
Bhindi Bhaji Freshly chopped okra cooked with garlic, herbs & spices	£3.35
Tarka Dall Lentils garnished with spices & chopped garlic	£3.35
Chana Massala Chick peas with spice	£3.35
Palak Ponir Lightly spiced spinach with cheese	£3.35
Bringal Bhaji Fresh aubergine cooked in spices & herbs	£3.35
Cauliflower Bhaji Fresh cauliflower cooked in spices & herbs	£3.35
Mushroom Bhaji Fresh mushrooms cooked in spices & herbs	£3.35
Vegetable Curry	£3.35
Rajinia Sag Spinach and red kidney beans cooked in selected spices	£3.35

Sundries

Pilau Rice Flavoured basmati rice	£2.55
Plain Basmati Rice	£2.25
Special Fried Rice Basmati rice fried with eggs and peas	£3.25
Mushroom Fried Rice Basmati rice fried with mushroom	£3.25
Egg Fried Rice	£3.25
Coconut Rice	£3.45
Kasmiri Rice Basmati rice with fruits	£3.45
Lemon and Ginger Rice	£3.25
Lemon Rice or Vegetable Rice	£3.25
Garlic Rice or Spinach Rice	£3.45
Plain Naan	£2.25
Garlic Naan Baked with fresh chopped garlic	£2.45
Peshware Naan Stuffed with almonds, coconut & raisins	£2.55
Cheese Naan Stuffed with cheese	£2.55
Keeama Naan Stuffed with spicy mince meat	£2.75
Chicken Tikka Naan Stuffed with small chicken tikka pieces	£2.75
Cheese and Chilli Naan	£2.75
Garlic and Cheese Naan	£2.75
Chapati Thin unleavened bread	£1.45
Paratha Leavened bread made of whole wheat flour	£2.25
Chips	£2.25
Plain Papadom or spicy	60p each
Mango Chutney, Mixed Pickle, Onion Salad, Mint Sauce	50p each

White Wines

- | | 175ml | Bottle |
|--|-------|--------|
| 1. Réserve St Marc Sauvignon, VdP d'Oc, France
A fresh vibrant wine bursting with aromas of grapefruit, pear and summer flowers | £3.95 | £13.50 |
| 2. Tai/Pinot Grigio, Venetie, Italy
A light, dry and easy drinking style with a velvety and round texture | | £16.50 |
| 3. One Chain 'The Googly' Chardonnay, SE Australia
Riipe melon and apple characters mingle with touches of pear and honey | | £17.50 |
| 4. False Bay Chenin Blanc, Western Cape, South Africa
Packed with upfront tropical fruit; perfect with Indian cuisine | | £17.95 |
| 5. Taringi Sauvignon Blanc, Marlborough, New Zealand
An ultra fruity, crisp dry white from New Zealand's ever popular Marlborough region. Always a safe bet! | | £19.50 |
| 6. Gavi Cà Da Meo, Piemonte, Italy
Fruity and intense with hints of apple and pear wonderfully fresh and clean | | £19.95 |
| 7. Chablis Simonnet-Febvre, Burgundy, France
Plenty of lemon-lime fruit, with steely and mineral undertones leading to a long, clean and satisfying length | | £25.00 |

Red Wines

- | | | |
|--|-------|--------|
| 8. Réserve St Marc Merlot, VdP d'Oc, France
A classic nose of red berry and rich flavours of blackcurrant and cherry | £3.95 | £13.50 |
| 9. Dry River Shiraz, SE Australia
Juicy rich and ripe palate with red berries and spice | | £15.50 |
| 10. Mirador Tinto, Rioja, Spain
A bouquet of cherries and plums are followed by a generous palate with a long finish | | £16.50 |
| 11. Montes Cabernet Sauvignon, Colchagua, Chile
Firm and bold with cassis and plum flavours | | £16.95 |
| 12. Cielo Pinot Noir, Veneto, Italy
Loads of raspberry and blackcurrant fruit - an excellent Italian Pinot Noir | | £19.50 |
| 13. Espiritu Malbec, Mendoza, Argentina
Deep in colour with lots of creamy, curranty fruit in both nose and palate | | £19.50 |
| 14. Saint Emilion Private Réserve, Bordeaux, France
Full and smooth with a lovely rich flavour and well balanced tannins | | £25.00 |

Rosé Wines

15. La Bastille Cabernet Rosé, VdF, France

A lovely rose petal colour with lively and intense aromas of red fruits

175ml Bottle

£3.95 £13.50

16. Cielo Pinot Grigio Blush, Venezia, Italy

Italian classic with a twist of pink

£15.95

Sparkling Wines and Champagnes

17. Prosecco Passaparola NV, Veneto, Italy

Deliciously light and fruity with hints of apple and peach on the nose

£19.95

18. Atréau Premier Cru NV, Champagne, France

Aged for three years prior to release, intense citrus and floral aromas - super!

£35.00

19. Bollinger Special Cuvée NV, Champagne, France

Elegant notes of biscuit and white fruit combine to create an elegantly well-structured, yet soft, glassful

£59.00

The Bar List

PORT

	Alc Vol	Size	Glass
Ruby Port	19.5%	125ml	£2.95
Late Bottled Vintage	20%	125ml	£2.95

APERITIFS

Sherry - Fino, Cream, Amontillado	17.5%	50ml	£2.95
Martini - Dry or Rosso	14.7%	50ml	£2.95
Cinzano Bianco, Dubonnet	14.7%	50ml	£2.95
Campari	25%	25ml	£2.95

SPIRITS

Whisky - Bell's, Jamesons Irish,	40%	25ml	£2.95
Teachers, Jack Daniels, Orkney Island malt 18 yrs	43%	25ml	£3.95
Gin, Gordons, Vodka, Smirnoff	37.5%	25ml	£2.95
Southern Comfort	40%	25ml	£2.95
Bacardi, Captain Morgan Dark Rum	40%	25ml	£2.95
Mixers			£1.00

COGNAC/ARMAGNAC

Courvoisier VS (Cognac)	40%	25ml	£3.45
Remy Martin VSOP (Cognac)	40%	25ml	£3.75
Château de Lacaze 1983 (Armagnac)	40%	25ml	£9.50

LIQUEURS

Amaretto	28%	25ml	£3.25
Baileys Irish Cream	17%	25ml	£3.25
Benedictine, Cointreau, Drambuie, Grand Marnier	40%	25ml	£3.25
Malibu	24%	25ml	£2.95
Tia Maria	26.5%	25ml	£2.95
Archers Schnapps	20%	25ml	£2.95
Sambuca	38%	25ml	£2.95

DRAUGHT BEER

John Smiths Bitter	5% Pint	£3.45	½ Pint	£2.65
Cobra	5% Pint	£4.35	½ Pint	£2.95

BOTTLED BEER

Magners	4.5% 330ml	£2.95	660ml	£4.45
Kingfisher Premium Lager	5% 330ml	£2.95	660ml	£4.65

SOFT DRINKS

Fruit Juices				£2.25
Coke, Lemonade				£1.95
Mineral Water - Still or Sparkling			330ml	£2.50
			750ml	£3.50