



India Gate

Welcome to India Gate...

India Gate, bringing the taste of authentic cuisine of the Grand Moghuls in a contemporary, modern, stylish setting. India Gate has been in the heart of Chichester for the past 20 years with an aim to deliver the best Indian food and service in the area. Along the years we have won many awards nationally and locally such as The British Curry Awards, Asian Curry Awards, BCA Awards, Curry House of The Year Awards and Chichester Observer's Curry House of The Year. With many awards won we still aim to carry on our success story with our guests.

Sunday Special

Choose from the menu:
Any Starter, Any Main Dish,
Rice or Naan
Only **£14.95**

Banquet Night Mondays

Choose from the menu:
Any Starter, Any Main Dish,
Any Side Dish, Rice or Naan
Only **£17.95**

There will be a £3 per course surcharge if ordering King Prawns

STARTERS

All starters are served with salad and our homemade tamarind chutney

Onion Bhaji (3pcs) - £4.95

Sliced onions mixed with carom seeds, coriander and gram flour.

Vegetable or Meat Samosa (3pcs) - £4.95

Triangular pastry filled with meat or vegetable.

Garlic Mushrooms - £4.95

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

Sheek Kebab - £5.95

Minced baby lamb coated with herbs.

Chicken or Lamb Tikka - £5.95

Diced chicken or tender filleted lamb, marinated in yoghurt with medium spices, barbecued in clay oven.

Tandoori Chicken - £5.95

1/4 Piece of chicken, marinated in yoghurt with medium spices, barbecued in clay oven

Chicken or Lamb Chat - £5.95

Small juicy pieces of chicken or lamb with cucumber, spiced with hot and sour taste and then topped with yoghurt.

Tiger Prawn Puree - £6.95

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

King Prawn Butterfly - £6.45

King prawn deep fried with breadcrumbs.

Squid Amritsari - £6.95

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

Salmon Tikka - £6.95

Salmon marinated in herbs and tandoori sauce and then cooked in the tandoori oven.

Nizami Kathi Kebab - £6.95

Sweet and sour chicken tikka cooked with onions, capsicum and special home made sauce wrapped in thin puree bread.

Harabora Roll - £6.95

Spinach, cheese, and mashed potatoes cooked together in chef's special sauce and served in puree bread.

Mixed Platter for 2 - £11.95

Onion Bhaji, Samosa, Chicken Tikka and Lamb Tikka.



Vegan



Vegetarian



Gluten Free

AWARD WINNING DISHES

Our award winning dishes selected by judges for Best Asian Restaurant for South East of England at the British Curry Awards, Asian Curry Awards and BCA Caterers Awards.

Kalia - £12.95 🍛

A highly spiced chicken or lamb dish cooked in medium sauce with onion, ginger, peppers and our homemade fresh garlic pickle. This dish won at the Asian Curry Awards 2021.

Karnakata - £12.95 🍛

Chicken or lamb cooked with herbs and spice, mango, chopped onions and green peppers (fairly hot). This dish won at the British Curry Awards 2020.

Hariyali - £12.95 🍛

Chicken or lamb cooked with curry leaves, fresh mint and coriander (mild). This dish won at the BCA Caterers Awards 2020.

HOUSE SPECIALTIES

Rajnaga - £12.95 🍛

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

Papra - £12.95 🍛

Chicken or Lamb marinated in tandoori spices then cooked with Chef's special spices and then drizzled with a spicy chilli sauce creating a hot and spicy flavour

Garlic Chilli King Prawns - £14.95 🍛

King prawns cooked with freshly chopped chillies, chopped garlic, spice and herbs. Fairly hot.

Hash Chilli Massala - £14.95 🍛

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

Chom Chom - £12.95 🍛

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

Hash Jalfrezi - £14.95 🍛

Tender pieces of duck cooked with onions, tomatoes, peppers and green chillies (hot).

Hash Makhani - £14.95 🍛

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

Gosth Kata Massala - £12.95 🍛

Tender pieces of lamb tikka immersed over night in a marinade of freshly ground spices, prepared in a delicate sauce with chopped garlic, ginger and Worcester sauce (medium).

Chicken Tikka Flamby - £13.95 🍛

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

TRADITIONAL CURRY DISHES

🍛 **Curry** - Curry dishes are spiced with medium strength

🍛 **Madras** - Fairly hot curry.

🍛 **Vindaloo** - A very hot curry dish.

🍛 **Dupiaza** - A curry dish tossed with onions, peppers and tomatoes.

🍛 **Bhuna** - Cooked with onions in a medium moist sauce.

🍛 **Korma** - A mild curry dish cooked with coconut and fresh cream.

🍛 **Sag** - Cooked with spinach and fenugreek seeds.

🍛 **Dansak** - Cooked in lentils, in a hot, sweet and sour sauce.

🍛 **Rogan** - Cooked in a rich onion and tomato sauce.

🍛 **Pathia** - Cooked with onions in a hot, sweet and sour sauce.

CHICKEN - £10.95 | LAMB - £11.95 | PRAWN - £12.95 | KING PRAWN - £14.95 | VEGETABLE - £9.95

Dishes can also be made with Chicken Tikka or Lamb Tikka



Vegan



Vegetarian



Gluten Free

CHEF'S RECOMMENDATIONS

Chicken or Lamb Tikka Massala - £11.95

Tender chicken cooked in clay oven, coated in a tandoori sauce of herbs, coconut, spice and cream (mild). The National Favourite!

Tandoori King Prawns Massala - £14.95

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

Butter Chicken or Lamb - £11.95

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

Passanda - £11.95

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

Khadary - £12.95

Chicken or lamb marinated in yoghurt, baked in the tandoori, gently cooked with mince meat, tomatoes, onions, green peppers & oriental spices (med).

Jalfrezi - £12.95

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

Shatkora - £12.95

A medium spiced dish served with shatkora (Indian lime fruit) in thick aromatic sauce with coriander, garlic and ginger (medium).

Korai - £12.95

Chicken or lamb cooked with spice and herbs, green peppers, peeled tomatoes and cubed onions, moisturised on irons korai (souk). Medium.

Garlic Chilli - £12.95

Tender chicken or lamb cooked with freshly chopped garlic, chillies and spices. Fairly hot.

Goan - £12.95

Chicken or lamb cooked with green chillies, garlic, green peppers, coriander, fresh mint, coconut and fine spices.

TANDOORI SPECIALTIES

All Tandoori dishes are served on a sizzler with onions and served with salad

Tandoori Chicken - £12.95

Half spring chicken marinated in special tandoori sauce with delicate herbs and spices and then barbequed over charcoal.

Chicken Tikka or Lamb Tikka - £12.95

Diced chicken or tender filleted lamb marinated in yoghurt with medium spices, barbecued in clay oven.

Chicken or Lamb Shashlik - £13.95

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

Paneer Shashlik - £12.95

Indian cottage cheese marinated in chef's special spice grilled with onions, peppers and tomatoes, cooked on skewars over charcoal.

Tandoori King Prawn - £14.95

King prawns marinated with special herbs and spices, cooked on a skewar over charcoal.

Salmon Tikka - £14.95

Salmon marinated in herbs and tandoori sauce and then cooked in the tandoori oven.

Duck Shashlik - £14.95

Diced duck marinated and barbecued over charcoal with onions, tomatoes and peppers.

Tandoori Mixed Grill - £14.95

A combination of tandoori chicken, lamb tikka, chicken tikka and sheek kebab.

BEEF DISHES

Beef Tarczy - £13.95

Beef cooked with potato in a medium sauce

Goan Beef - £13.95

Beef cooked with garlic, green peppers, coconut, fresh mint, coriander and green chillies with fine spices. Fairly hot.

Beef Chilli Fry - £13.95

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

South Indian Garlic Chilli Beef - £13.95

Beef cooked with fresh chopped garlic, onion and green chillies. Hot.



Vegan



Vegetarian



Gluten Free

BALTI DISHES

These spicy dishes originate from the state of Punjab. They are cooked with the freshest herbs and spices. Served with Naan bread.
Please note that the Balti dish itself is Gluten Free and not the Naan bread.

Chicken Tikka Balti - £14.95 

Lamb Tikka Balti - £14.95 

King Prawn Balti - £15.95 

Vegetable Balti - £12.95  

Balti Chicken Tikka Massala - £14.95 

Cooked with onions, peppers and coconut in our homemade Balti paste to create a hot and tangy taste. Served with naan bread.

Balti Chicken Tikka Sag - £14.95 

Cooked with onions, peppers and spinach in our homemade Balti paste to create a hot and tangy taste. Served with naan bread.

BIRYANI DISHES

Biryani are dry dishes cooked with basmati rice & flavoured with special spice. Served with a separate vegetable curry

Chicken or Lamb Biryani - £13.95  • **Chicken Tikka or Lamb Tikka Biryani - £14.95** 
Tiger Prawn Biryani - £14.95  • **King Prawn Biryani - £15.95**  • **Vegetable Biryani - £12.95**  

SEAFOOD SPECIALTIES

Macher Jhol - £14.95 

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

Salmon Peri Peri - £14.95 

Salmon chunks cooked with medium spice in a thick bhuna sauce

Machli Kata Masala - £14.95 

Medium. Salmon chunks cooked with onions, sliced ginger, garlic & mustard seed marinated in pre-mixed special spice

Bengali Fish Curry - £13.95 

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

VEGETABLE SPECIALITIES

Chana Palak Ponir - £10.95  

Chickpeas cooked with spinach & Indian cheese

Flavoured Spinach & Lentil Curry - £10.95  

Spiced spinach & lentil cooked with fresh garlic & ginger in a mild butter sauce

Paneer Tikka Massala - £10.95  

Indian cottage cheese marinated overnight in tandoori spices, grilled in tandoori oven and then cooked with sauce of herbs, spice and cream (mild).

Vegetable Massala - £10.95  

Cooked in a tandoori sauce of herbs, spice and cream (mild).

Vegetable Jalfrezi - £10.95  

Cooked with onions, peppers, tomatoes & green chillies (hot).

Vegetable Korai - £10.95  

Medium. Spices & herbs, green peppers, tomatoes & cubed onions, moisturised on iron korai (souk).



Vegan



Vegetarian



Gluten Free

VEGAN FRIENDLY MAIN DISHES

Vegan Friendly Veg Korma - £10.95

A mild vegetable curry cooked with coconut, almond and 100% plant based cream.

A Korma is one of the most popular dishes in an Indian and our chefs have created a Vegan friendly Korma which tastes just like the original.

Vegan Friendly Veg Massala - £10.95

Cooked in a tandoori sauce of herbs, coconut, spice and 100% plant based cream (mild).

The nations favourite Indian dish, the vegan way.

Vegan Friendly Curry - £10.95

VF Madras | VF Dansak | VF Rogan | VF Bhuna |

VF Sag | VF Dupiaza | VF Pathia | VF Jalfrezi | VF Korai

SIDE DISHES

Aloo Gobi - £4.95

Cooked potatoes & cauliflower, lightly spiced

Bombay Aloo - £4.95

Potatoes cooked in spice.

Shabnam Palak - £4.95

Mushrooms & spinach cooked in selected spices

Saag Aloo - £4.95

Spinach cooked with potatoes & coriander

Niramish - £4.95

Variety of vegetables with spices, fairly dry

Saag Bhaji - £4.95

Spinach cooked in selected spices

Bhindi Bhaji - £4.95

Freshly chopped okra cooked with garlic, herbs & spices

Tarka Daal - £4.95

Lentils garnished with spices & chopped garlic

Chana Masala - £4.95

Chickpeas with spice

Palak Paneer - £4.95

Lightly spiced spinach with cheese

Brinjal Bhaji - £4.95

Fresh aubergine cooked in spices & herbs

Cauliflower Bhaji - £4.95

Fresh cauliflower cooked in spices & herbs

Mushroom Bhaji - £4.95

Fresh mushrooms cooked in spices & herbs

Sauces - £4.95

Curry, Korma, Massala, Dansak

RICE

Pilau Rice	£3.95	  
Plain Basmati Rice	£3.95	  
Egg Fried Rice	£4.95	 
Mushroom Rice	£4.95	  
Garlic Rice	£4.95	  
Onion Rice	£4.95	  
Coconut Rice	£4.95	  
Lemon & Ginger Rice	£4.95	  
Special Fried Rice	£4.95	 

Basmati rice fried with eggs and peas

BREADS

Plain Naan	£3.25	
Garlic Naan	£3.65	
Cheese Naan	£4.95	
Peshware Naan	£4.25	
Stuffed with almonds, coconut and raisins.		
Keema Naan	£4.95	
Stuffed with spicy minced meat		
Chicken Tikka Naan	£4.95	
Stuffed with small chicken tikka pieces		
Chapati	£2.25	
Paratha	£3.25	

ACCOMPANIMENTS

Papadom (plain or spicy) - £0.95 • Chutney Selection (Mint Sauce, Mango Chutney, Onion Salad, Mixed Pickle) - £3.60

Tamarind Chutney - £1.25 • Naga Pickle - £1.50 • Cucumber Raita - £3.95



Vegan



Vegetarian



Gluten Free

WHITE WINES

	175ml	250ml	Bottle
1. Réserve St Marc Sauvignon, VdP d'Oc, France A fresh vibrant wine bursting with aromas of grapefruit, pear and summer flowers	£5.95	£7.95	£18.95
2. Tai/Pinot Grigio, Venezie, Italy Straw yellow in colour. Crisp, clean and dry with flavours of flowers and peach.	£6.45	£8.45	£20.95
3. One Chain 'The Googly' Chardonnay, SE Australia Ripe melon and apple characters mingle with touches of pear and honey			£20.95
4. False Bay Chenin Blanc, Western Cape, South Africa Packed with upfront tropical fruit; perfect with Indian cuisine.			£23.95
5. Chablis Domaine Fournillon, Burgundy, France Apricot and peach with a subtle hint of vanilla, full bodied and rich.			£32.95

RED WINES

	175ml	250ml	Bottle
6. Réserve St Marc Merlot, VdP d'Oc, France A classic nose of red berry and rich flavours of blackcurrant and cherry	£5.95	£7.95	£18.95
7. Patterson's Select Reserve Shiraz, SA Australia Smooth with subtle oak and notes of cassis. Ripe and confident.	£6.45	£8.45	£20.95
8. Mirador Tinto, Rioja, Spain A bouquet of cherries and plums are followed by a generous palate with a long finish			£20.95
9. Long Country Cabernet Sauvignon, Central, Chile Smooth with soft tannins and notes of blackcurrant, blackberry and chocolate.			£22.95
10. Cielo Pinot Noir, Veneto, Italy Loads of raspberry and blackcurrant fruit - an excellent Italian Pinot Noir			£23.95
11. Santuario Malbec, Mendoza, Argentina Rich, plummy Malbec. A juicy, succulent red with a soft creamy finish.			£24.95
12. Saint Emilion Private Réserve, Bordeaux, France Full and smooth with a lovely rich flavour and well balanced tannins			£32.95

ROSE WINES

	175ml	250ml	Bottle
13. La Bastille Cabernet Rosé, VdF, France A lovely rose petal colour with lively and intense aromas of red fruits	£5.95	£7.95	£18.95
14. Cielo Pinot Grigio Blush, Venezie, Italy Italian classic with a twist of pink	£6.45	£8.45	£20.95

SPARKLING WINES & CHAMPAGNES

	Glass	Bottle
15. Prosecco Spumante NV, Veneto, Italy Deliciously light and fresh, not too dry. Perfect party fizz.	£8.95	£25.95
16. Autréau-Roualet Brut Réserve NV, Champagne, France This is a blend of Pinot Noir and Pinot Meunier aged for at least 18 months prior to disgorgement.		£44.95
17. Bollinger Special Cuvée NV, Champagne, France Elegant notes of biscuit and white fruit combine to create an elegantly well-structured, yet soft, glassful		£69.95
17. Dom Perignon Vintage, Champagne, France The ultimate in Champagne! Offering a vibrant note of white stone fruits such as nectarine, apricot and pineapple.		£159.95

THE BAR LIST

DRAUGHT BEER

Kingfisher (5%)	1/2 Pint - £3.95
Kingfisher Pint (5%)	Pint - £5.95
John Smiths Bitter (5%)	Pint - £4.95

BOTTLED BEER

Cobra (4.8%)	620ml - £5.95
Bangla (4.8%)	660ml - £5.95
Becks Blue Non Alcohol (0%)	330ml - £3.65

CIDER

Magners	Pint - £4.95
---------	--------------

SPIRITS & LIQUEURS

Amaretto (28%), Archers Schnapps (20%)	25ml - £3.95
Bailey's Irish Cream (17%)	25ml - £3.45
Cointreau (40%)	25ml - £3.95
Sambuca (38%)	25ml - £3.45
Tequila Silver (55%), Tequila Rose(15%)	25ml - £3.45
Southern Comfort (40%)	25ml - £3.95
Whisky - Jameson, Famous Grouse, Jack Daniels (40%)	25ml - £3.95
Gin - Bombay Sapphire, Gordon Gin & Pink Gin (37.5%)	25ml - £3.95
Vodka - Smirnoff (37.5%)	25ml - £3.95
Rum - Mount Gay Rum, Malibu (24%)	25ml - £3.95
Bacardi, Captain Morgan Spiced & Dark Rum (40%)	25ml - £3.95
Mixers	- £1.50

COGNAC

Courvoisier VS (40%)	25ml - £4.45
Three Barrels (38%)	25ml - £3.95

PORT

Ruby Port (19.5%)	125ml - £3.95
Late Bottled Vintage(20%)	125ml - £3.95

SOFT DRINKS

Orange Juice, Apple Juice, J20, Appletiser	£2.95
Coke, Diet Coke, Lemonade	1/2 Pint - £2.95
Mineral Water - Still or Sparkling	330ml - £2.75
	750ml - £3.75