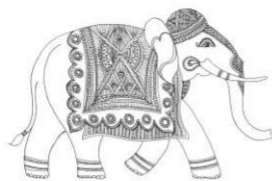


INDIA GATE



North Indian Punjabi 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

Monday-Friday 11:00 AM - 2:00 PM
Saturday & Sunday 12:00 PM - 2:00 PM

DINNER (À LA CARTE)

Mon- Saturday 4:30 PM-8:00 PM
Sunday 4:00 PM -6:00 PM

(Sunday Dinner-Takeout Only)

Please advise the staff of any allergies/dietary concerns you have

APPETIZERS

Vegetable Samosa	\$5.95	Paneer Pakora	\$9.95
Three triangle shaped patties stuffed with potatoes and peas (dairy free)		Homemade cheese cubes stuffed with spices, marinated in a gram flour batter and deep fried. (10 pieces) (gluten free)	
Vegetable Pakora	\$6.95	Aloo Tikki	\$6.95
Onion and Vegetable fritters cooked in a chick-pea flour batter. (10 pieces) (dairy and gluten free)		Two fried mashed potatoes circles served with curried chickpeas (dairy free)	

BREADS

Naan	\$2.95	Garlic Naan	\$3.25
Traditional Indian bread made with all-purpose flour, then baked in the tandoor		Traditional Indian bread layered with garlic and green coriander, then baked in the tandoor	
Onion Kulcha	\$3.95	Paneer Kulcha	\$4.95
Punjabi bread stuffed with onions and light spices		Punjabi bread stuffed with homemade cheese and light spices	
Stuffed Naan	\$3.95	Kashmiri Naan	\$4.95
Naan stuffed with potatoes and light spices.		Sweet naan stuffed with raisins, cherries, and coconut	
Tandoori Roti	\$2.95	Poori (2 pieces)	\$5.00
Thin unleavened wheat bread baked in the tandoor(dairy free)		Deep fried wheat bread	

FROM THE TANDOOR

(Items are Dry- Rice not included)
(all items are gluten free)

Tandoori Chicken (half) \$12.95

Chicken marinated in yogurt and an array of spices, cooked to perfection in our tandoor
(Two leg pieces)

Tandoori Chicken (full) \$20.95

Chicken marinated in yogurt and an array of spices, cooked to perfection in our tandoor
(Four leg pieces)

BIRYANI (RICE DISHES)

Vegetable Biryani \$14.95

Basmati rice dish cooked with onions, tomatoes and mixed vegetables, garnished with fried onions

Lamb Biryani \$19.95

Basmati rice dish cooked with lamb, garnished with fried onions

Chicken Biryani \$16.95

Basmati rice dish cooked with chicken, garnished with fried onions

Goat Biryani \$19.95

Basmati rice dish cooked with goat, garnished with fried onions
(With Bones)

Shrimp Biryani \$20.95

Basmati rice dish cooked with shrimp, garnished with fried onions

NON-VEGETARIAN DISHES

(All dishes served with rice)

(Most dishes may contain dairy, please advise us in advance if you have any dietary concerns)

Chicken Dishes

Chicken Curry **\$16.95**

Tender pieces of chicken cooked in a traditional sauce made with onions, tomatoes and spices

Chicken Saag **\$16.95**

Tender pieces of chicken cooked with fresh garlic in spinach

Chicken Korma **\$16.95**

Tender chunks of chicken cooked in a mild cream sauce thickened with cashew nuts

Butter Chicken **\$16.95**

Tender pieces of chicken simmered in a velvety sauce made from butter, tomatoes, and cream.

Chicken Tikka Masala **\$16.95**

Our tandoori chicken tikka cooked with green peppers in a rich spicy sauce

Karahi Chicken **\$16.95**

Warm pieces of chicken cooked with slivers of fragrant ginger, onions and tomatoes

Chicken Vindaloo **\$16.95**

Pieces of chicken cooked in a hot tangy sauce with potatoes, red chilies, and a touch of vinegar

Shrimp Dishes

Shrimp Korma **\$20.95**

Tender shrimp cooked in a mild cream sauce thickened with cashew nuts

Butter Shrimp **\$20.95**

Shrimps simmered in a velvety sauce made from butter tomatoes and cream

Shrimp Vindaloo **\$20.95**

Shrimp cooked in a hot sauce with potatoes, red chilies, and a light touch of vinegar

Lamb Dishes

Lamb Curry (No Dairy) **\$19.95**

Pieces of Lamb cooked in tomato and onion sauces, sautéed with fresh herbs and spices

Lamb Saag **\$19.95**

Tender pieces of Lamb cooked in with garlic and fresh spinach

Lamb Korma **\$19.95**

Tender chunks of Lamb cooked in a mild cream sauce thickened with cashew nuts

Lamb Vindaloo **\$19.95**

Pieces of Lamb cooked in a spicy sauce with potatoes, red chilies, and a touch of vinegar

Karahi Gosht **\$19.95**

Pieces of Lamb cooked with slivers of fragrant ginger, onions and tomatoes

Lamb Rogan Josh **\$19.95**

Tender cubes of Lamb marinated in yogurt and fennel seeds cooked in a creamy and onion sauce with light spices

Goat Dishes

(Goat is Served with Bone)

Goat Curry (No Dairy) **\$19.95**

Pieces of Goat cooked in tomato and onion sauces, with an array of fresh herbs and spices

Goat Korma **\$19.95**

Tender chunks of Goat cooked in a mild cream sauce thickened with cashew nuts

Goat Vindaloo **\$19.95**

Pieces of Goat cooked in a spicy sauce with potatoes, red chilies, and a touch of vinegar

VEGETARIAN DISHES

(All dishes served with rice)

(Most dishes may contain dairy, please advise us in advance if you have any dietary concerns)

Daal Tarka (yellow) \$14.95

Boiled lentils tempered with ginger, fresh tomatoes, spices and coriander

Daal Makhni \$14.95

Boiled lentils cooked in mild spices and cream

Channa Masala \$14.95

Boiled chick-peas cooked with fresh spices (vegan)

Aloo Matar \$14.95

Potatoes and green peas cooked with tomatoes and onion-based gravy

Vegetable Vindaloo \$14.95

Vegetables cooked in a warm appetizing sauce with ginger, red chilies, and a touch of vinegar (vegan)

Mattar Paneer \$15.95

Curried green peas, with cubes of our lightly fried with homemade cheese

Saag Paneer \$15.95

Curried spinach with cubes of our lightly fried with homemade cheese

Kadhai Paneer \$15.95

Our homemade cheese cooked with green bell peppers, ginger and garlic, simmered in a thick spicy sauce

Paneer Makhni \$15.95

Cubes of our homemade cheese cooked in a velvety cream of cashews and tomato sauce

Malai Kofta \$15.95

Cheese and potato dumplings cooked in a velvety cream of cashews and tomato sauce

Bhindi Masala \$15.95

Fresh Okra cooked with onions, tomatoes and a blend of spices

Baingan Bhartha \$15.95

Baked and mashed eggplants cooked with fresh tomatoes, onions, green peas and spices

Aloo Gobi Masala \$15.95

Curried cauliflower cooked with tomatoes, onions and potatoes

Vegetable Korma \$16.95

Mixed vegetables and nuts cooked in a rich creamy sauce made of cashews

Channa Bhatura \$17.95

Large, fluffy bread made with refined flour and served with chick pea curry (Additional Bhatura \$3.00) (Rice not included)

Sides

Zeera Rice \$3.95

Onion Chutney \$2.00

Raita \$2.25

Mixed Pickle \$2.00

Papadum \$2.00

Mango Apple Chutney \$3.00

DESSERTS

Gulab Jamun **\$3.95**
Milk balls served with rose flavored sugar syrup and cardamom

Kheer **\$3.95**
Rice pudding garnished with pistachios and green cardamom

Gajar Halwa **\$4.50**
Ground carrots cooked in butter and honey

DRINKS

Mango Lassi **\$3.95**
A refreshing yogurt smoothie flavored with mango

Sweet Lassi **\$3.95**
A sweet and refreshing yogurt smoothie

Chai **\$3.00**
Hot Indian tea made with loose tea, milk, sugar, and tea masala

Water Bottle or Soda Cans **\$2.00**
(Coke/Diet Coke/Sprite)



Thanks for giving us the chance to serve you today!

- ❖ Please advise the staff of any allergies or dietary concerns you have
 - ❖ We do not make dishes that are not on our menu
 - ❖ We use Daily Chefs Clear Frying Oil- Soybean Oil
 - ❖ Prices are subject to change