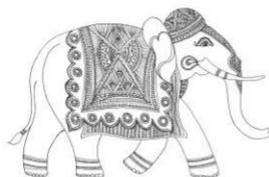


# INDIA GATE



## *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

<b>Vegetable Samosa</b>	<b>\$5.95</b>	<b>Paneer Pakora</b>	<b>\$9.95</b>
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)	
<b>Vegetable Pakora</b>	<b>\$6.95</b>	<b>Aloo Tikki</b>	<b>\$6.95</b>
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

<b>Naan</b>	<b>\$2.95</b>	<b>Garlic Naan</b>	<b>\$3.25</b>
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	
<b>Onion Kulcha</b>	<b>\$3.95</b>	<b>Paneer Kulcha</b>	<b>\$4.95</b>
Punjabi bread stuffed with onions and light spices		Punjabi bread stuffed with homemade cheese and light spices	
<b>Stuffed Naan</b>	<b>\$3.95</b>	<b>Kashmiri Naan</b>	<b>\$4.95</b>
Naan stuffed with potatoes and light spices.		Sweet naan stuffed with raisins, cherries, and coconut	
<b>Tandoori Roti</b>	<b>\$2.95</b>	<b>Poori (2 pieces)</b>	<b>\$5.00</b>
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**

