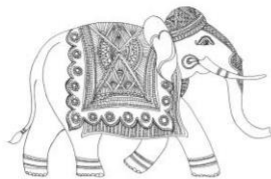


# INDIA GATE



## *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 11:30 AM - 2:00 PM  
Saturday & Sunday Closed

### DINNER (À LA CARTE)

Mon- Saturday 4:30 PM-8:00 PM  
Sunday 4:30 PM -7:00 PM  
(Sunday Dinner is Take out 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)	
<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 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>Bhatura</b>	<b>\$6.00</b>		
Large, soft deep-fried bread made from all-purpose flour. (2 pieces)			

## FROM THE TANDOOR

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

**Tandoori Chicken (half) \$14.95**  
Chicken drumsticks and marinated  
in yogurt and an array of spices,  
cooked to perfection in our tandoor.  
**(Four pieces)**

**TAKE-OUT ONLY**

**Tandoori Chicken (full) \$20.95**  
Chicken drumsticks marinated in  
yogurt and an array of spices,  
cooked to perfection in our tandoor.  
**(Eight pieces)**

**TAKE-OUT ONLY**

## BIRYANI (RICE DISHES)

**Vegetable Biryani \$14.95**  
Basmati rice dish cooked with  
onions, tomatoes and mixed  
vegetables.

**Lamb Biryani \$19.95**  
Basmati rice dish cooked with  
lamb, tomatoes, onions, and  
Indian spices.

**Chicken Biryani \$16.95**  
Basmati rice dish cooked with  
chicken, tomatoes, onions and  
Indian spices.

**Goat Biryani \$19.95**  
Basmati rice dish cooked with  
goat, tomatoes, onions and  
Indian spices. (With Bones)

**Shrimp Biryani \$20.95**  
Basmati rice dish cooked with shrimp,  
tomatoes, onions, and Indian spices.

# 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 pieces are served on 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**

**Raw Onions \$2.00**

**Mixed Pickle \$2.00**

**Papadum \$2.00**

**Mango Apple Chutney \$3.00**

**Plain Yogurt \$2.00**

## 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

**Ras Malai**                              **\$4.50**  
Soft juicy cheese circles soaked in creamy milk and sugar, topped with cardamom and pistachio.

## DRINKS

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

**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