

*Authentic  
Indian Cuisine*

# *India Gate*

## *An Introduction to Indian Cooking*

We take pride in providing a tempting variety of authentic Indian dishes created from an irresistible blend of spices.

Flavours differ from one region to another following a centuries old tradition. Strict preparation methods, which vary according to the climate, regional produce, religion and cultural backgrounds. In India many people are strict vegetarians. In certain regions, vegetarian cooking has become a culinary art, irresistible to vegetarians in western countries.

## *An Introduction to Tandoori Dishes*

Indian Tandoori dishes are world-famous. The name is derived from the Tandoor. The heat for the Tandoor is traditionally generated by a charcoal or wood fire burning within the Tandoor itself. Pieces of meat are grilled on skewers which gives the Tandoori dishes that typical authentic flavour.

**Please note: If you require a dish that is not on the menu, we will be pleased to prepare it at your request.**

**May we extend you a very warm welcome to our restaurant. We hope that you will feel completely at home here.**

**We also provide a takeaway service.**

## Starters

### Soups

<b>Indian red lentil soup</b> Dhal soup	6,00
<b>Mulligatawny</b> Curry soup	6,50

### Traditional Indian Starters

<b>Onion Bhaji</b> deep fried onion frites	7,00
<b>Samosa</b> Deep fried pastry filled with spicy vegetables	7,00
<b>Aloo Chaat</b> Spiced potatoes served with sweet and sour tamarind sauce	8,00
<b>Chicken Chaat</b> Spicy diced boneless chicken in sweet and sour tamarind sauce	8,75
<b>Tandoori Paneer Tikka</b> Cubes of Indian cheese marinated in yoghurt and fresh spices	8,75

### Tandoori starters

All tandoori starters are grilled in the Tandoor

<b>Tandoori Mixed Kebab</b> Diced chicken and lamb and minced lamb marinated in fine spices.	9,95
<b>Tandoori Sheekh Kebab</b> Delicately spiced minced lamb rolled onto a skewer.	8,75
<b>Tandoori Chicken</b> Delicately spiced leg of chicken.	8,75
<b>Tandoori Chicken Tikka</b> Diced boneless chicken marinated in exotic spices.	8,75
<b>Tandoori Lamb Tikka</b> Tender cubes of lamb marinated in exotic spices.	9,95
<b>Tandoori Boti Kebab</b> Pieces of spicy lamb on a skewer.	10,50
<b>Tandoori King Prawns</b> King prawns marinated in exotic spices.	10,50
<b>Garlic Tikka</b> Diced boneless chicken marinated in exotic spices and garlic	8,95



## Menus

### Taj Mahal

4 courses, for two



Soup

---

Tandoori mixed Kebab

---

Lamb Bhuna, Chicken Tikka Massala  
Vegetable Curry, Basmati Pillau rice,  
Tandoori Naan

---

Tea or coffee

**€75,00**

### India Gate Thali



5 courses

Soup

---

Tandoori King Prawns

---

Tandoori Chicken Tikka Massala, Lamb Bhuna  
Vegetable Curry, Basmati Pillau rice,  
Tandoori Naan

---

Kulfi  
(Indian ice cream)

---

Tea or coffee

**€45,00**

### Anarkali

4 courses, for two

Soup

---

Tandoori King Prawns

---

Royal Tandoori Mixed Grill,  
Tandoori Chicken Tikka Massala  
Mixed vegetable curry, Basmati Pillau rice,  
Tandoori Naan

---

Tea or coffee

**€85,00**

### Niramish

3 courses, V

Soup

---

Onion Bhaji, Vegetable Kurma  
Vegetable Curry, Mixed Raitha  
Basmati Pillau rice, Naan

---

Tea or coffee

**€32,00**

### Gujrati

4 courses, for two, V

Soup

---

Samosa / Onion Bhaji

---

Vegetable Makhani,  
Saag Paneer (spinach)  
Basmati Pillau rice, Naan

---

Tea or coffee

**€56,00**

## Vegetarian Dishes

<b>Biryani</b>	21,00	<b>Tandoori Paneer Tikka</b>	21,00
Vegetable dish with rice, almonds, raisins, with vegetable curry		Cubes of Indian cheese marinated in yoghurt and fresh spices from the Tandoori oven	
<b>Vegetable Massala</b>	21,00	<b>Vegetable Dansak</b>	21,00
Mild dish prepared with nuts, raisins, yoghurt and fresh cream		Vegetable curry with lentils and pineapple	
<b>Paneer Bhuna</b>	21,00	<b>Shahi Paneer</b>	21,00
Indian cheese in a medium curry sauce		Indian cheese in a creamy mild sauce made with fresh tomatoes and cashew nuts	
<b>Shashlic Paneer</b>	21,00		
Indian cheese in curry sauce prepared with peppers, onion, tomato, green chilli peppers and fresh coriander, which give the dish a unique sweet and sour flavour			

## Side Dishes

<b>Mixed salad</b>	4,75
<b>Mixed vegetables</b>	9,75
<b>Sag Bhaji</b>	9,75
Spinach	
<b>Sag Paneer</b>	9,75
Spinach with Indian cheese	
<b>Bombay Potatoes</b>	9,75
Medium hot potatoes	
<b>Dhal lentils with garlic</b>	9,75
<b>Mushroom Bhaji</b>	9,75
<b>Bhindi Bhaji</b>	9,75
Okra	
<b>Chana Massala</b>	9,75
Chickpeas with tomato and onion	
<b>Aloo Gobi</b>	9,75
Cauliflower with potatoes	

**Our (vegetable) side dishes are prepared in traditional Indian style. A delicious accompaniment to your main course!**

**Side dishes can only be served with a main course.**

**Main courses are served with Basmati Pillau rice or Naan.**

## Children's Menus

<b>Diced boneless Tandoori chicken</b>	15,50
With rice or Naan Ice cream	
<b>Chicken Kurma</b>	15,50
With rice and salad Ice cream	
<b>Vegetable Kurma</b>	15,50
With Naan and salad Ice cream	



## Mild Tandoori Curries

Combination of Tandoori and Curry dishes. Mildly flavoured with cashew nuts, raisins, almonds and fresh cream.

<b>Chicken Tikka Massala</b>	22,00
Diced boneless chicken	
<b>Lamb Tikka Massala</b>	23,50
Diced boneless lamb	
<b>Tandoori King Prawns Massala</b>	24,95

*All dishes are served with  
Basmati Pillau rice or Naan.*

## Medium Hot Tandoori Curries 🌶️🌶️

Combination of Tandoori and Curry dishes. Medium hot flavoured, with peppers, onion, tomato and freshly chopped herbs.

<b>Chicken Tikka Bhuna</b>	22,00
Diced boneless chicken	
<b>Lamb Tikka Bhuna</b>	23,50
Diced boneless lamb	
<b>Tandoori King Prawns Bhuna</b>	24,95

## Fairly Hot Tandoori Curries 🌶️🌶️🌶️

Fairly hot Tandoori curry dishes prepared with tomato, onion, peppers and fresh herbs.

<b>Chicken Tikka Jalfrezi</b>	22,00
Diced boneless chicken	
<b>Lamb Tikka Jalfrezi</b>	23,50
Diced boneless lamb	
<b>Tandoori King Prawns Jalfrezi</b>	24,95

## Tandoori Grill Specialties

The dishes are lightly spiced and marinated with special Indian spices.

<b>Royal Tandoori Mixed Grill</b>	25,95
A complete introduction to North-Indian cuisine (very special!)	
<b>Tandoori Chicken</b>	21,00
Chicken legs marinated in yoghurt & spices.	
<b>Chicken Tikka</b>	21,00
Diced boneless chicken	
<b>Lamb Tikka</b>	22,75
Diced boneless lamb	
<b>Tandoori King Prawns</b>	24,95

## Indian Rice Dishes

<b>Pillau rice</b>	4,00
<b>Vegetable Pillau</b>	11,50
<b>Mushroom Pillau</b>	11,50

## Indian Bread Dishes

<b>Tandoori Naan / Naan</b>	3,25
Indian bread	
<b>Keema Naan</b>	6,00
With minced lamb	
<b>Peswari Naan</b>	5,75
With fruit and nuts	
<b>Garlic Naan</b>	4,75

## Chef's Specialties

<b>Butter Chicken</b> 🌶️🌶️	22,00	<b>Karai Murgh</b> 🌶️🌶️	22,00
Chicken cooked in an elegant golden curry sauce with tomatoes		A Chicken dish, cooked and served in a special pot, with onion, tomato, peppers, fresh coriander and spices	
<b>Murgh Dhania Makhani</b>	22,00	<b>Karai Gosht</b> 🌶️🌶️	23,50
A special mild dish with diced Tandoori chicken, nuts, raisins, almonds, butter, fresh cream and freshly chopped herbs		A Lamb dish, cooked and served in a special pot, with onion, tomato, peppers, fresh coriander and spices	
<b>Balti Chicken</b> 🌶️🌶️	22,00	<b>Sag Gosht</b> 🌶️🌶️	23,50
A very special curry prepared with peppers, mushrooms, fresh herbs and coriander leaves		Lamb and spinach prepared with onion, tomato and fresh herbs	
<b>Shashlic Chicken</b> 🌶️🌶️	22,00	<b>Bhuna Gosht Punjabi</b> 🌶️🌶️	23,50
Diced chicken in curry sauce prepared with peppers, onion, tomato, green chilli peppers and fresh coriander, which give the dish a unique sweet and sour flavour	24,95	A Lamb curry with aromas of cumin and coriander	
<b>Tandoori King Prawn Special</b> 🌶️🌶️			
King prawns served in curry sauce. Garnished with onion, tomato, peppers, fresh coriander and spices			

## Extra Accompaniments

<b>Raitha</b>	3,50
<b>Mango Chutney</b>	3,50
<b>Pappadum</b>	1,25

## Biryani's 🌶️🌶️

Biryani is a rice dish made with Basmati Safran rice mixed with raisins, almonds, tomatoes, medium hot spices, accompanied by a dish of curried vegetables.

<b>Chicken Biryani</b>	22,50
<b>Lamb Biryani</b>	23,95
<b>Prawn Biryani</b>	24,50
<b>King Prawn Biryani</b>	26,50
<b>Tandoori Lamb Biryani</b>	24,95
<b>Tandoori Chicken Biryani</b>	23,95



All curries are served with  
Basmati Pillau rice or  
Tandoori Naan

### Mild Curries

Delicious mild curries prepared with cashew nuts, raisins, almonds, fresh cream and freshly chopped herbs

<b>Chicken Kurma</b>	21,95
<b>Lamb Kurma</b>	22,95
<b>Chicken Kashmiri</b> Chicken with mango and lychees	21,95
<b>Lamb Kashmiri</b> Lamb with mango and lychees	22,95
<b>Chicken Malayan</b> Chicken with banana and pineapple	21,95
<b>Lamb Malayan</b> Lamb with banana and pineapple	22,95

### Medium Hot Curries

<b>Chicken curry</b> Prepared in traditional Indian style	21,95
<b>Lamb curry</b> Prepared in traditional Indian style	22,95
<b>Rogan Josh</b> Lamb marinated in fresh coriander leaves, tomato and fresh garlic in a medium hot curry sauce	22,95
<b>Chicken Dopiaza</b> Medium hot chicken prepared with fried onion, cumin, fresh coriander and yoghurt	21,95

### Fairly hot curries

**Jalfrezi**     
dishes with lightly fried onions, tomatos, fresh chilli peppers and spices.

<b>Chicken Jalfrezi</b>	21,95
<b>Lamb Jalfrezi</b>	22,95
<b>Prawn Jalfrezi</b>	23,95
<b>King Prawn Jalfrezi</b>	24,95

**Dhansak**     
Originally Persian dishes, prepared with lemon, pineapple and lentils

<b>Chicken Dhansak</b>	21,95
<b>Lamb Dhansak</b>	22,95
<b>Prawn Dhansak</b>	23,95
<b>King Prawn Dhansak</b>	24,95

### Hot curries

Dishes from South India with a hint of lemon and a fine flavour of fresh herbs and spices

<b>Chicken Madras</b>	21,95
<b>Lamb Madras</b>	22,95
<b>Prawn Madras</b>	23,95
<b>King Prawn Madras</b>	24,95

### Vindaloo

Dishes originally from Goa prepared with a unique selection of fresh aromatic herbs and spices

<b>Chicken Vindaloo</b>	21,95
<b>Lamb Vindaloo</b>	22,95
<b>Prawn Vindaloo</b>	23,95
<b>King Prawn Vindaloo</b>	24,95

## *drinks and Aperitifs*

<b>Bombay Smash</b> Cocktail	9,95
<b>India Gate</b> Cocktail	9,95
<b>Sherry, Port, Martini</b>	3,95
<b>Gin, Vieux</b>	3,95
<b>Rum, vodka</b>	4,85
<b>Several Whiskies</b>	5,50
<b>Campari, Ricard, Pernod</b>	4,00
<b>French cognac</b>	5,50
<b>Liqueurs</b>	5,50
<b>Soft drinks</b>	2,85
<b>Beer</b>	3,00
<i>0,5L of beer</i>	5,50
<i>0,33L Indian beer Cobra</i>	3,75
<i>0,66L Indian beer Cobra</i>	7,50
<b>Mango juice</b>	2,85
<b>Lassi</b> Yogurt drink with mango taste	4,00

## *Indian desserts*

<b>Indian mixed fruit</b>	7,75
Indian mixed fruit with ice and cream	8,75
Indian mixed fruit with ice, liqueur and cream	8,95
<b>Mango or Lychee</b>	7,75
<b>Ice cream with</b>	
Mango and whipped cream	7,75
Lychee and whipped cream	7,75
Pineapple and whipped cream	7,75
Banana and whipped cream	7,75

## *Ice cream*

<b>Vanilla ice</b>	5,95
<b>Lovers ice</b> for two	10,50
<b>Kulfi Indian ice</b>	5,75
<b>Mango ice</b>	7,50
<b>Coconut ice</b>	8,75
<b>Children's ice</b>	3,95

## *Winelist*

<b>Glass of red or white house wine</b>	3,95
<b>Carafe of red or white wine</b>	14,00
<i>Red wines</i>	
<i>0,75L Beaujolais</i>	28,50
<i>0,75L Cote du Rhone</i>	28,50
<i>0,75L Macon</i>	28,50
<i>0,75L Cabernet Sauvignon</i>	28,50
<i>White wines</i>	
<i>0,75L Indian wine</i>	37,25
<i>0,75L Sancerre</i>	37,25
<i>0,75L Viognier</i>	27,00
<i>0,75L Chablis</i>	37,25
<i>0,75L Sauvignon Blanc</i>	28,00
<i>Rosé</i>	
<i>0,75L Rosé</i>	27,50
<i>0,75L Matheus Rosé</i>	27,50
<i>0,75L Spa Reine or Barisart</i>	6,50
<i>0,5L Spa Reine or Barisart</i>	3,50

## *Hot beverages*

<b>Coffee, Indian tea</b>	2,85
<b>Espresso</b>	2,85
<b>capuccino</b>	3,25
<b>Latte</b>	3,25
<b>Irish Coffee</b>	8,50
<b>Jamaican coffee</b> With Jamaican rum	8,50
<b>French coffee</b> With French cognac	8,50
<b>Marnissimo coffee</b> With Grand Marnier	8,50
<b>India Gate</b> With coffee liqueur	8,50
<b>D.O.M. coffee</b> With Benedictine	8,50
<b>Calypso Coffee</b> With Tia Maria	8,50