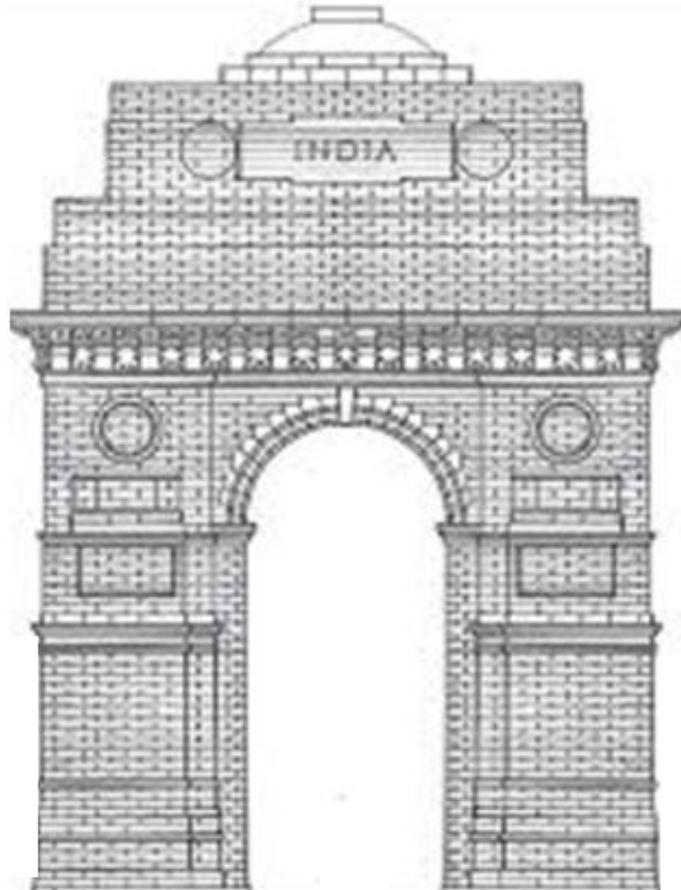


INDIA GATE



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 BUFFET

Monday-Friday 11:30 AM - 2:00 PM
Sunday 12:00 AM - 2:00 PM

We Are Closed on Saturdays

DINNER (À LA CARTE)

Monday- Friday 5:00 PM-8:00 PM
Sunday 4:00 PM -6:00 PM

(Sunday Dinner-Takeout Only)

APPETIZERS

Vegetable Samosa **\$3.95**

Three triangle shaped patties stuffed with potatoes and peas (dairy free)

Vegetable Pakora **\$4.95**

Onion and Vegetable fritters cooked in a chick pea flour batter. (10 pieces)
(dairy and gluten free)

Paneer Pakora **\$6.95**

Homemade cheese cubes stuffed with spices, marinated in a gram flour batter and deep fried. (10 pieces)
(gluten free)

Aloo Tikki **\$4.95**

Two fried mashed potatoes circles served with curried chick peas
(dairy free)

Chicken Pakora **\$6.95**

Chunks of boneless chicken marinated in a gram flour batter and deep fried. (10 pieces)
(dairy and gluten free)

BREADS

Naan **\$1.95**

Traditional Indian bread made with all-purpose flour, then baked in the tandoor

Garlic Naan **\$2.25**

Traditional Indian bread layered with garlic and green coriander, then baked in the tandoor

Onion Kulcha **\$2.95**

Punjabi bread stuffed with onions and light spices

Stuffed Naan **\$2.95**

Naan stuffed with potatoes and light spices

Tandoori Roti **\$2.25**

Thin unleavened wheat bread cooked in the tandoor.
(Dairy Free)

Paneer Kulcha **\$3.95**

Punjabi bread stuffed with homemade cheese and light spices

Kashmiri Naan (Sweet) **\$3.95**

Traditional Naan stuffed with raisins, cherries and coconut

Poori (2 pieces) **\$4.00**

Deep fried wheat bread
(Dairy Free)

FROM THE TANDOOR

(Served with Makhini sauce only)
(Items are Dry- Rice not included)
(all items are gluten free)

Tandoori Chicken (half) \$10.95

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

Tandoori Chicken (full) \$18.95

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

BIRYANI (RICE DISHES)

Vegetable Biryani \$12.95

Basmati rice dish cooked with onions, tomatoes and mixed vegetables, garnished with fried onions and served with Raita and Onion chutney

Chicken Biryani \$13.95

Basmati rice dish cooked with chicken, garnished with fried onions and served with Raita and Onion chutney

Lamb Biryani \$14.95

Basmati rice dish cooked with lamb, garnished with fried onions and served with Raita and Onion chutney

Goat Biryani (With Bones) \$14.95

Basmati rice dish cooked with goat, garnished with fried onions and served with Raita and Onion chutney

Egg Biryani \$13.95

Basmati rice dish cooked with egg, garnished with fried onions and served with Raita and Onion chutney

Shrimp Biryani \$15.95

Basmati rice dish cooked with shrimp, garnished with fried onions and served with Raita and Onion chutney

Maharaja Biryani \$16.95

Basmati, rice dish cooked with chicken, shrimp, vegetables, nuts garnished with fried onions and eggs. Served with Raita and Onion chutney

NON VEGETARIAN DISHES

(All dishes served with rice)

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

Chicken Dishes

Chicken Curry **\$13.95**
Tender pieces of chicken cooked in a traditional sauce made with onions, tomatoes and spices

Chicken Saag **\$13.95**
Tender pieces of chicken cooked with fresh garlic in spinach

Chicken Korma **\$13.95**
Tender chunks of chicken cooked in a mild cream sauce thickened with cashew nuts

Butter Chicken **\$13.95**
Tender pieces of chicken simmered in a velvety sauce made from butter, tomatoes, and cream.

Chicken Tikka Masala **\$13.95**
Our tandoori chicken tikka cooked with green peppers in a rich spicy sauce

Karahi Chicken **\$13.95**
Warm pieces of chicken cooked with slivers of fragrant ginger, onions and tomatoes

Chicken Vindaloo **\$13.95**
Pieces of chicken cooked in a spicy sauce with potatoes, red chilies, and a touch of vinegar

Goat Dishes

(Goat is Served with Bone)

Goat Curry (No Dairy) **\$14.95**
Pieces of Goat cooked in tomato and onion sauces, with an array of fresh herbs and spices

Goat Saag **\$14.95**
Tender pieces of Goat cooked in with garlic and fresh spinach

Goat Korma **\$14.95**
Tender chunks of Goat cooked in a mild cream sauce thickened with cashew nuts

Goat Vindaloo **\$14.95**
Pieces of Goat cooked in a spicy sauce with potatoes, red chilies, and a touch of vinegar

Lamb Dishes

Lamb Curry (No Dairy) **\$14.95**
Pieces of Lamb cooked in tomato and onion sauces, sautéed with fresh herbs and spices

Lamb Saag **\$14.95**
Tender pieces of Lamb cooked in with garlic and fresh spinach

Lamb Korma **\$14.95**
Tender chunks of Lamb cooked in a mild cream sauce thickened with cashew nuts

Lamb Vindaloo **\$14.95**
Pieces of Lamb cooked in a spicy sauce with potatoes, red chilies, and a touch of vinegar

Karahi Gosht **\$14.95**
Pieces of Lamb cooked with slivers of fragrant ginger, onions and tomatoes

Lamb Rogan Josh **\$14.95**
Tender cubes of Lamb marinated in yogurt and fennel seeds cooked in a creamy and onion sauce with light spices

Shrimp Dishes

Shrimp Saag **\$15.95**
Shrimp cooked with garlic and ginger in fresh spinach

Shrimp Korma **\$15.95**
Tender shrimp cooked in a mild cream sauce thickened with cashew nuts

Butter Shrimp **\$15.95**
Shrimps simmered in a velvety sauce made from butter tomatoes and cream

Shrimp Masala **\$15.95**
Shrimp marinated in spices and cooked in a thick curry with tomatoes and green peppers

Shrimp Vindaloo **\$15.95**
Shrimp cooked in a hot sauce with potatoes, red chilies, and a light touch of vinegar

VEGETARIAN DISHES –

(All dishes are gluten free and served with rice)

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

Dal Tarka (yellow) **\$11.95**

Boiled lentils tempered with ginger, fresh tomatoes, spices and coriander (vegan)

Dal Makhni **\$11.95**

Boiled lentils cooked in mild spices and cream

Channa Masala **\$11.95**

Sautéed chick peas cooked with fresh spices (vegan)

Aloo Matar **\$11.95**

Potatoes and green peas cooked with tomatoes and onion based gravy

Aloo Saag **\$11.95**

Potatoes cooked with garlic, ginger and fresh spinach

Vegetable Vindaloo **\$11.95**

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

Mattar Paneer **\$12.95**

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

Palak Paneer **\$12.95**

Curried spinach with cubes of our lightly fried with homemade cheese

Kadai Paneer **\$12.95**

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

Paneer Makhni **\$12.95**

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

Malai Kofta **\$12.95**

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

Bhindi Masala **\$12.95**

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

Vegetable Masala **12.95**

Combination of mixed vegetables cooked in a creamy onion sauce

Bangan Bhartha **\$12.95**

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

Bangan Patiala **\$12.95**

Baby eggplants and potatoes cooked with onions, tomatoes, spices, fennel seeds, raisins and fresh herbs

Aloo Gobi Masala **\$12.95**

Curried cauliflower cooked with tomatoes, onions and potatoes

Navaratan Korma **\$13.95**

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

Channa Bhatura **\$14.95**

Large, fluffy bread made with refined flour and served with chick pea curry (Additional Bhatura \$2.00) (rice not included) (contains gluten)

SIDES

Zeera Rice **\$2.95**

Salad **\$4.95**

Mango Chutney **\$2.00**

Raita **\$2.25**

Mixed Pickle **\$1.00**

Papadum **\$1.00**

Makhni Sauce **\$5.95**

Raw onions, Lemons and Chilies **\$1.50**

