

India Gate Shuruat (Appetizers)

1. Vegetable Samosa	<i>Crisp pastry with potatoes and peas, deep fried</i>	2.99
2. Meat Samosa	<i>Crisp pastry with ground beef and peas, deep fried.....</i>	4.99
3. Wings Tandoori	<i>Chicken wings marinated in spices and baked in clay oven.....</i>	5.99
4. Chicken Pakora	<i>Mildly spiced boneless chicken, batter fried</i>	4.99
5. Onion Bhaji	<i>Mildly spiced onions, batter fried</i>	4.99
6. Vegetable Pakora	<i>Mixed vegetables, mildly spiced, batter fried</i>	4.99
7. Vegetable Assorted Snacks	<i>One samosa, two mixed pakora, two onion bhaji and two paneer pakora.....</i>	5.99
8. Non-Vegetarian Assorted Snacks	<i>Two wings tandoori, one meat samosa, two chicken pakora and one seekh kabob.....</i>	6.99
9. Paneer Pakora	<i>Indian style home-made cheese fritters mildly spicy.....</i>	5.99
10. Garlic Shrimp	<i>Shrimp sautéed in garlic sauce.....</i>	7.99

India Gate Soups

11. Mughlai Chicken Soup	<i>Delicious lentil soup with chicken, herbs and mild spices...</i>	4.99
12. Vegetable Soup	<i>Lentil soup with vegetables, seasoned with herbs and mild spices</i>	3.99
13. Tomato Soup	<i>With mushroom and onion.....</i>	3.99

India Gate Tandooris

14. Reshmi/Shami Kabob	<i>Chicken keema marinated in spices and cooked in tandoor.....</i>	10.99
15. Tandoori Chicken	<i>Chicken marinated in yogurt and mild spices, cooked in its own juices over hot charcoal, roasted in Tandoor.....</i>	9.99
16. Chicken Tikka	<i>Tandoori roasted boneless chicken breast pieces on an onion bed..</i>	10.99
17. Chicken Ginger Kabab	<i>Chicken breast marinated with ginger and yogurt on an onion bed.....</i>	11.99
18. Seekh Kabob	<i>Minced Beef, blended with onion, herbs and spices cooked in tandoori oven.....</i>	10.99
19. Tandoori Mixed Grill	<i>Assorted kabobs of chicken, lamb and shrimp on an onion bed.....</i>	13.99
20. Shrimp Tandoori	<i>Jumbo shrimp marinated in mild spices on an onion bed.....</i>	14.99
21. Fish Tandoori	<i>Large pieces of fish prepared with Indian spices.....</i>	13.99
22. Paneer Tikka	<i>Indian style cheese marinated with Indian masala, cooked in tandoor and served with onions, tomatoes and bell peppers.....</i>	9.99
23. Lamb Boti Kabob	<i>Lamb pieces marinated in Indian spices on an onion sizzler bed.....</i>	11.99

Enjoy The India Gate Dinners

24. Vegetarian Dinner

13.99

*Start with vegetable soup or salad and vegetable samosa
Followed by "Thaali"
choice of two vegetable curries, Daal Maharani, Rice, Raita, Naan,
Dessert and Coffee or Tea*

25. Non-Vegetarian Dinner

15.99

*Start with Mughlai Chicken soup or salad and Meat Samosa
Followed by "Thaali"
choice of two chicken or lamb curries and one vegetable curry, Daal Maharani with Rice, Naan, Raita,
Dessert and Tea or Coffee.*

26. Tandoori Dinner

17.99

*Start with Mughlai Chicken soup or salad and Meat Samosa
Followed by Tandoori Sizzler
(Chicken Tikka, Lamb Boti Kabob, Tandoori Chicken, Seekh Kabob)
choice of vegetable curry, Rice, Naan,
Dessert and Tea or Coffee*

ALL ENTREES CAN BE MADE ACCORDING TO YOUR TASTE – MILD, MEDIUM, OR HOT.

India Gate Chicken

27. Chicken Curry	<i>Traditional chicken curry prepared with special Indian spices.....</i>	9.99
28. Chicken Makhni	<i>Tandoori chicken cooked in butter and special tomato sauce.....</i>	10.99
29. Chicken Tikka Masala	<i>Breast pieces cooked with tomatoes & bell peppers in an Indian style butter gravy.....</i>	11.99
30. Chicken Korma	<i>Chicken pieces cooked with almonds and nuts in a rich spicy sauce.</i>	10.99
31. Chicken Vindaloo	<i>Pieces of chicken with hot spices in a highly seasoned gravy, with potatoes, tomatoes and chilli peppers.....</i>	9.99
32. Chicken Saag	<i>Chicken cooked with freshly chopped spinach in spiced gravy.....</i>	9.99
33. Karahi Chicken	<i>Fresh chicken cooked in fresh ground Indian spices with onions, bell peppers, tossed in an Indian pan.....</i>	9.99
34. Chicken Fraizee	<i>Chicken breast pieces cooked with bell peppers, onions, served in an Indian pan.....</i>	10.99
35. Karahi Tandoori Chicken Saag	<i>Boneless tandoori chicken cooked with special sauce, fresh spinach, tossed in an Indian pan.....</i>	10.99
36. Chicken Bhuna	<i>Chicken pieces cooked with onions, bell peppers, tomatoes & spices.</i>	9.99
37. Chicken Jalfrazy	<i>Chicken cooked with mixed vegetables & spices.....</i>	10.99
38. Chicken Madras	<i>Chicken pieces cooked in onion, tomato and coconut sauce & spices</i>	10.99
39. Chicken Mughlai	<i>Chicken pieces cooked in creamy sauce with eggs & spices.....</i>	10.99
40. Chicken Achari	<i>Chicken cooked in exotic Indian pickle masala.....</i>	9.99

India Gate Lamb

41. Lamb Curry	<i>Lamb meat marinated and cooked with herbs & spices.....</i>	10.99
42. Lamb Boti Masala	<i>Lamb cooked with onions, bell peppers and butter sauce.....</i>	12.99
43. Lamb Korma	<i>Lamb pieces marinated and cooked with yogurt, nuts, herbs & spices.....</i>	10.99
44. Lamb Vindaloo	<i>Pieces of lamb with hot spices in a highly seasoned gravy, with potatoes, tomatoes and chilli peppers.....</i>	10.99
45. Saag Lamb	<i>Lamb cooked with spinach and a mildly spiced gravy.....</i>	10.99
46. Lamb Fraizee	<i>Lamb cooked in special gravy with onions, tomatoes, bell peppers, tossed in an Indian iron pan.....</i>	11.99
47. Karahi Lamb	<i>Boneless lamb cooked with herbs, onions, tomatoes with Indian spices and tossed in an Indian pan.....</i>	11.99
48. Lamb Bhuna	<i>Tender lamb cooked with chopped onions, bell peppers, tomatoes and spices.....</i>	10.99
49. Lamb Madras	<i>Lamb cooked in onion sauce & spices.....</i>	10.99
50. Lamb Rogan Josh	<i>Tender lamb cooked with chopped tomatoes & onion sauce.....</i>	10.99
51. Lamb Jalfrazy	<i>Lamb cooked with mixed vegetable in sauce.....</i>	11.99
52. Lamb Achari	<i>Lamb cooked in exotic Indian pickle and spices.....</i>	10.99

India Gate Sea Food

53. Shrimp Curry	<i>Finest jumbo shrimp cooked in curry sauce.....</i>	11.99
54. Fish Curry	<i>Fish cooked in curry sauce.....</i>	10.99
55. Tandoori Shrimp Masala	<i>Shrimp cooked with ginger, bell peppers and butter sauce..</i>	13.99
56. Tandoori Fish Masala	<i>Spiced and herbed fish cooked with a butter sauce.....</i>	12.99
57. Shrimp Korma	<i>Shrimp cooked with Indian herbs with a touch of butter & cream..</i>	12.99
58. Fish Vindaloo	<i>Fish cooked with potatoes & chilly peppers.....</i>	11.99
59. Shrimp Vindaloo	<i>Finest jumbo shrimp cooked with potatoes, chilly peppers and a highly spiced sauce.....</i>	11.99
60. Saag Shrimp	<i>Jumbo shrimp fried in butter, cooked with freshly chopped spinach and gravy.....</i>	12.99
61. Karahi Shrimp	<i>Jumbo shrimp marinated with Indian spices, cooked with ginger, tomatoes, onions and bell pepper, served in an Indian pan.....</i>	12.99
62. Shrimp Bhuna	<i>Jumbo shrimp cooked with onions, bell peppers & spices.....</i>	12.99
63. Shrimp Madras	<i>Jumbo shrimp cooked in onion sauce and spices.....</i>	12.99
64. Fish Bhuna	<i>Fish cooked with onion, bell pepper and tomatoes.....</i>	11.99

India Gate Beef

65. Beef Curry	<i>Traditional beef curry prepared with special spices.....</i>	9.99
66. Beef Korma	<i>Beef marinated and cooked with yogurt, nuts, seasoned with delicate herbs & spices.....</i>	10.99
67. Beef Vindaloo	<i>Beef cooked in a highly seasoned gravy with potatoes.....</i>	10.99
68. Beef Madras	<i>Beef cooked in onion sauce and spices.....</i>	9.99
69. Karahi Beef Palak	<i>Fresh chopped spinach cooked with beef, onions, tomatoes in an Indian pan.....</i>	10.99
70. Keema Matter	<i>Ground Beef cooked with green peas & spices.....</i>	10.99

India Gate Vegetables

71. Saag Paneer	<i>Spinach cooked with Indian style cheese and mildly spiced sauce ..</i>	9.99
72. Paneer Masala	<i>Homemade cheese cooked with bell peppers and onions with Indian spices</i>	10.99
73. Madras Vegetables	<i>Vegetables cooked in onion, tomato, coconut sauce and spices...</i>	9.99
74. Vegetable Korma	<i>Mixed vegetables & nuts cooked with butter sauce.....</i>	10.99
75. Matter Paneer	<i>Green peas and homemade cheese cooked with spices.....</i>	9.99
76. Karahi Paneer	<i>Indian Style cheese made with onions, tomatoes and spices.....</i>	9.99
77. Bombay Aaloo	<i>Potatoes cooked in rich tomato sauce.....</i>	9.99
78. Mushroom Bhaji	<i>Chopped mushrooms cooked with chopped onions, tomatoes and spices</i>	9.99
79. Aloo Matter	<i>Potatoes cooked with green peas and spices.....</i>	9.99
80. Aloo Gobhi	<i>Cauliflower cooked with potatoes and Indian spices.....</i>	9.99
81. Mushroom Matter	<i>Mushrooms cooked with onions, tomatoes, green peas and spices.</i>	9.99
82. Bengan Bharta	<i>Eggplant cooked with green peas, onions, tomatoes in Indian spices.....</i>	9.99
83. Chana Masala	<i>Garbanzo beans cooked with specially spiced masala sauce.....</i>	9.99
84. Malai Kofta	<i>Vegetable and cheese dumplings cooked in a special sauce.....</i>	9.99
85. Bhindi Masala	<i>Okra cooked with onions, tomatoes and spices.....</i>	9.99
86. Daal Maharani	<i>Lentils cooked with garlic, ginger, tomatoes and spices.....</i>	8.99

India Gate Biryanis

87. Chicken Biryani	<i>Tender pieces of chicken cooked with vegetables & nuts with rice</i>	10.99
88. India Gate Taj Biryani	<i>Combination of lamb & chicken cooked with vegetables, nuts & rice.....</i>	12.99
89. Lamb Biryani	<i>Tender pieces of lamb cooked with vegetables, nuts & rice.....</i>	11.99
90. Beef Biryani	<i>Beef cooked in mild spiced sauce with vegetables & rice.....</i>	10.99
91. Shrimp Biryani	<i>Jumbo Shrimp cooked with vegetables, nuts & rice.....</i>	12.99
92. Vegetable Biryani	<i>Garden fresh vegetables cooked with nuts, herbs, spices & rice...</i>	9.99
93. Peas Pulao Rice	<i>Rice cooked with peas, onions, tomatoes & nuts.....</i>	4.99
94. Basmati Rice	<i>Special rice imported from India.....</i>	2.99

India Gate Bread

95. Naan	<i>Leavened bread baked in clay oven.....</i>	1.75
96. Garlic Naan	<i>Leavened bread with a subtle touch of garlic.....</i>	1.99
97. Roti	<i>Traditional Indian style wheat bread.....</i>	1.99
98. Paratha	<i>Whole wheat bread with a little touch of butter.....</i>	1.99
99. Aloo Paratha	<i>Whole wheat bread stuffed with potatoes and green peas.....</i>	2.99
100. Gobhi Paratha	<i>Whole wheat bread stuffed with cauliflower.....</i>	2.99
101. Chicken Naan	<i>Leavened bread stuffed with chicken and mild or hot spices.....</i>	3.99
102. Keema Naan	<i>Leavened bread stuffed with ground beef.....</i>	3.99
103. Onion Kulcha	<i>Naan bread stuffed with onions and spices.....</i>	2.99
104. Bhatura	<i>Leavened bread deep fried.....</i>	1.99
105. Puri	<i>Whole wheat bread deep fried.....</i>	2.99
106. Cheese Naan	<i>Special bread with cheese.....</i>	2.99
107. Kabli Naan	<i>Special bread with nuts and raisins.....</i>	2.99

India Gate Salads

108.	Mixed Salad	2.99
109.	Cucumber Raita	<i>Cucumber, tomato and potato bits in whipped yogurt</i>	2.99
110.	Plain Yogurt	2.99
111.	Kachumbar	<i>Diced fresh lettuce, onions, tomatoes, cucumbers & fresh lemon juice</i>	3.99

India Gate Desserts

112.	Mango Kulfi	<i>Indian style ice cream with mango flavor</i>	3.99
113.	Pistachio Kulfi	<i>Indian style ice cream</i>	3.99
114.	Gulab Jamun	<i>Juicy pastry deep fried</i>	3.99
115.	Kheer	<i>Rice pudding</i>	3.99
116.	Rasmalai	<i>Delicate pattie of fresh homemade cottage cheese served with cream and pistachio</i>	4.99
117.	Gajar Halwa	<i>Carrots cooked in exotic creamy sauce with nuts and raisins</i>	4.99

**India Gate Indian Beverages*

118.	Mango Lassi	<i>Fresh mango with yogurt, milk drink</i>	2.99
119.	Mango Shake	<i>Fresh mangoes with milk</i>	2.99
120.	Lassi	<i>Yogurt Drink- Sweet or Salt or Plain</i>	2.99
121.	Indian Tea	<i>Hot tea with Indian spices - Refill</i>	1.99
122.	Indian Coffee	<i>Hot coffee with milk</i>	2.99
123.	Milk Rose	<i>Milk with rose flavored syrup</i>	2.99
124.	Rose Sherbet	<i>Rose flavored drink</i>	1.99
125.	Thandai	<i>Milk flavored with nuts and spices</i>	2.99
126.			
127.	Soft Drinks	<i>(Coke, Diet Coke, Sprite, Dr. Pepper, Root beer, Lemonade) - Refill</i> ...	1.95
128.	Iced Tea	<i>Chilled ice tea - Refill</i>	1.95

**Full service bar also available*

Enjoy India Gate Lunch Buffet

\$9.99

*Different menus everyday
Monday to Friday 11:00 a.m. to 2:30 p.m.*

- Appetizers- Vegetable Pakora/ Samosa*
- Tandoori Chicken*
- Two meat entrees*
- Four vegetable entrees*
- Basmati Rice/ Peas Pulao*
- Hot Garlic Naan served on the table*
 - Salad*
 - Raita*
 - Chutneys*
 - Three Desserts*

Super Weekend Buffet

\$9.99

Saturday and Sunday 11:00 a.m. to 4:00 p.m.

Includes everything mentioned above

- Samosa Chhole*
- Tikki Chhole*
- Chhole Bature*