



India Gate

Welcome to India Gate, a multi-award winning chain of Indian restaurants. A warm welcome to you from our team of chefs and front of house staff.

At India Gate, our extensive menu really pushes the boundaries. Fancy something a little different to your usual Chicken Madras? Want to explore dishes such as Ostrich Tikka, Crab Malibar or Swordfish Bhuna? Not only do we have the traditional Indian dishes, we have dishes which you won't find anywhere else in the area. Whether you want a dish which is mild, medium or hot, our team of chefs can prepare this to suit your needs. If you do not find a dish you require on our menu please ask one of our front of house staff, it may be possible we can prepare it for you.

We hope you enjoy your evening with us today, please do not hesitate to make any suggestions to our staff at hand. Please give us your views on the experience you had with our food and service by reviewing us on Trip Advisor. We really take your views into account. **Go to www.tripadvisor.co.uk and search for India Gate Chichester.**

India Gate Awards



“Trip Advisor Certificate Of Excellence 2012”

“Trip Advisor Certificate Of Excellence 2013”

“Asian Curry Awards 2012 – Highly Commended Indian Restaurant”

“Asian Curry Awards 2013 – Highly Commended Indian Restaurant”

“BCA Caters Association 2013 – Best Indian Restaurant (South East Region)”

“BCA Caters Association 2014 – Best Indian Restaurant (South East Region)”

WE CAN PROVIDE EVENT CATERING

(Weddings, Birthdays, Private Parties, Conferences)

Sunday Special

Choose from the menu: **only £10.95**
Any Starter, Any Main Dish,
Rice or Naan

Banquet Night Mondays

Choose from the menu: **only £13.95**
Any Starter, Any Main Dish,
Any Side Dish, Rice or Naan,
Tea/Coffee or Dessert

Join our India Gate customer membership for **FREE**
and receive exclusive deals for dining in or takeaway
go to our website www.indiagaterestaurants.co.uk to join



@ India Gate Chichester



@ IndiaGateChi



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www.indiagaterestaurants.co.uk

Starters

Subji Pakora Misali (V) £4.95

Pieces of aubergine, potato, cauliflower & spinach, crispy deep fried fritters

Harabora Roll £5.95

Spinach, cheese and mashed potatoes cooked together in chefs special sauce and served in a thin puree bread

Nizami Kathi Kebab £5.95

Sweet and sour chicken tikka cooked with chick peas, onions, cherry tomato, capsicum, special home made sauce rolled in thin puri wrap

Malai Tikka £4.95

Chicken breast marinated in cheddar cheese, yoghurt, cream, hint of green chilli and slow roasted

Salmon Tikka £5.95

Salmon marinated with herbs and tikka sauce cooked on a skewer oven charcoal served with salad

Squid Amritsari £5.45

Pan fried squid cooked with onions and green peppers in a sweet and sour sauce

King Prawn Sabzy £5.95

Cooked with fresh garlic, red and green pepper with white cabbage and worcester sauce

Chicken or Lamb Tikka £3.95

Diced chicken or tender filleted lamb, marinated in yoghurt with medium spices, bar-be-qued in clay oven

Tandoori chicken £3.95

1/4 Piece of chicken, marinated in yoghurt with medium spices, bar-be-qued in clay oven

Onion Bhaji £2.95

Sliced onions mixed with carom seeds, coriander & gram flour

Somosa (meat or vegetable) £2.95

Triangular pastry

Sheek Kebab £3.95

Minced baby lamb coated with herbs

Lamb or Chicken Chat £3.95

Small juicy pieces of lamb or chicken with cucumber, spiced with a hot and sour taste

King Prawn Suke £5.95

Cooked in tamarind sauce to create a sweet & sour flavour to tantalise your taste buds

Mussels £4.45

Cooked with garlic in a light creamy sauce

Tiger Prawns Puree £4.95

Tiger prawns cooked with spice and herbs, served on thin fried bread

Garlic Mushrooms £3.50

Baby button mushrooms stir fried in garlic & cream with a touch of coriander

Ostrich Tikka £5.95

Pan fried ostrich tossed with onions and green peppers, medium spiced with yogurt and worcester sauce

King Prawn Butterfly £5.95

King prawn deep fried in butter

Mixed Platter For 2 £9.95

Onion bhaji, chicken tikka, samosa & salmon

Sea Food Specialities

Scallops

£12.95

Pan grilled fresh king scallops fried with garlic, ginger, prepared in a delicate sauce with teriyaki sauce

Macher Jhol

£11.95

A bangali household speciality with king prawns and scallops cooked with ginger and garlic in a fairly spicy sauce

Goan Fish Curry

Bengal fish cooked in coastal goan sauce

£11.95

Salmon Peri Peri

£11.95

Salmon fillet cooked with medium spice in a thick bhuna sauce

Machli Kate Massala

£11.95

Salmon chunks cooked with onions, sliced ginger, garlic, mustard seed marinated in pre-mixed special spice (medium)

Swordfish Bhuna

Cooked with medium spice, tomatoes, green peppers

£11.95

Machli Biran

£12.95

Fillets of Sea bass marinated with lemon juice and invigorating mixed spices and tawa fried, served on onions with lemon rice

Bengali Fish Curry

£11.95

A very popular household dish of Bengal fresh water fish (Pangus), cooked with potato, aubergine and fresh coriander (medium hot)

Macher Fayzee

£12.95

Bengal fresh water fish (Pangus) cooked with green pepper, indian chillies, fresh coriander with chopped onions in a spicy garlic sauce

Tandoori Specialities

(all dishes are served with salad)

Tandoori Chicken

£8.95

Half spring chicken marinated in special tandoori sauce with delicate herbs & spices bar-be-qued over charcoal

Chicken or Lamb Shashlik

£10.95

Chicken or lamb marinated in chef's special spice grilled with onions, tomatoes & peppers, cooked on skewers over charcoal

Tandoori King Prawn

£12.95

King prawns marinated with special herbs & spices, cooked on a skewer over charcoal

Chicken Tikka

Diced chicken marinated & bar-be-qued over charcoal

£8.45

Lamb Tikka

Diced lamb marinated & bar-be-qued over charcoal

£8.95

Duck Shashlik

£12.95

Diced duck marinated and bar-be-qued over charcoal with onions, tomato, green & red peppers

Tandoori Mixed Grills

£11.95

Tandoori chicken, lamb tikka, chicken tikka sheek kebab

Panner Shashlik

£8.45

Marinated cheese & bar-be-qued over charcoal with onions, tomato, green & red peppers

Seafood Platter

£12.95

A combination of tandoori king prawns, salmon tikka, baja machli, crab cake

House Specialities

Papra

£11.95

Chicken or lamb marinated in tandoori, then cooked with chef's special spices and then drizzled with a spicy chilli sauce, creating a sweet, hot and spicy flavour

Ghorma Sabjee

£7.95

A mixture of vegetables cooked with Indian lime fruit and lime leaf in chef's special medium sauce by creating a citrus taste and smell

Taba Shuruchi

£11.95

A mixture of chicken tikka, lamb tikka, tandoori chicken and sheek kebab all cooked together in a chef's special medium sauce

Kuafta Kebab Kabiry

£11.95

Minced chicken, lamb or fish made into small minced balls then marinated in tandoori sauce and cooked in chef's special medium sauce

Chom Chom

£9.95

Chicken or lamb cooked in a specially mild sauce using mangoes and lashings of fresh cream

Raj Naga

£10.95

Chicken or lamb cooked in a special blend of spices and Bangladeshi Naga chillies in a hot spicy sauce

Kodu E Bahar

£9.95

Chicken or lamb cooked in Bengali seasonal butternut squash in a lightly spiced sweet sauce with fresh chillies and coriander

Kalia

£10.95

A highly spiced lamb or chicken dish cooked in a medium sauce with onion, ginger, pepper and fresh garlic

Padina Chicken or Lamb

£9.95

Tender pieces of chicken or lamb cooked with garlic, ginger and fresh mint (medium)

Chicken or Lamb Karnataka

£10.95

Chicken or lamb cooked with herbs and spices, chopped onion, green peppers, red peppers, mango, cherry tomato. (Fairly hot)

Chicken or Lamb Shaslick Massala

£11.95

Marinated chicken or lamb with grilled onions, tomatoes and grilled pimentos cooked in a spicy massala sauce

Chicken or Lamb Hariyali

£9.95

Chicken or lamb cooked with green herbs, mint, cream, garlic and coriander (mild)

Honey Roasted Spicy Lamb

£10.95

Tender pan fried lamb in medium and spicy curry leaf sauce topped with honey

Lamb Shank Pappagee

£12.95

Shank of baby lamb marinated with extracts of ginger, garlic, cumin and fresh coriander, medium spiced dish with a mouth watering gravy

Ostrich Bazar

£12.95

Pan fried ostrich tossed with onions and green peppers, medium spiced with yogurt and Worcester sauce

Chicken Tikka Flamby

£11.95

Chicken Tikka tossed with tomatoes, mushrooms, green peppers and spring onions, flavoured with lime leaf and spirit, flambayed style

Hash Makhani

£12.95

Tandoori grilled duck tossed in butter, yoghurt, fresh cream & mild spices with an exotic sauce

Hash Chilli Massala

£12.95

Fresh pieces of tender lean duck cooked with fresh green chillies, onions, tomatoes, green peppers & fresh herbs (hot)

Gosth Kata Massala

£10.95

Tender lamb tikka immersed over night in a marinade of freshly ground spices, prepared in a delicate sauce with chopped garlic, ginger & worcester sauce, (medium hot)

Chefs Recommendations

Chicken or Lamb Tikka Massala

£8.95

Tender chicken or lamb cooked in a clay oven, coated in a tandoori sauce of herbs, spice and cream (mild)

Spiced Crab with Mushroom

£9.95

Crab meat and mushrooms cooked with fresh garlic, onion in a spicy thick sauce (medium)

Tandoori King Prawns Massala

£12.95

King prawns marinated and cooked on skewers over charcoal & served in a specially flavoured rich cream sauce (mild)

Chicken or Lamb Pasanda

£8.95

Tender pieces of chicken or lamb cooked in a mild sauce with almond, sultanas and fresh cream (mild)

Butter Chicken or Lamb

£8.95

A mild curry dish cooked in a lovely thick sauce and then blended with butter

Tawa Ka Khazana

£10.95

Half tandoori chicken combining the sweet and smokey taste of traditional indian spices with fresh cherry tomato, coriander, medium spicy sauce

Chicken or Lamb Khadary

£10.95

Chicken or lamb marinated in yoghurt, baked in the tandoori then gently cooked with mince meat, tomatoes, onions, green peppers and oriental spices (medium)

Chicken or Lamb Jalfrezi

£8.95

Chicken or lamb pieces cooked with green peppers, fresh green chillies and onions in a thick tasty sauce (hot)

King Prawn Jalfrezi

£11.95

Spicy king prawns cooked with onions, tomatoes and green chillies

Hash Jalfrezi

£12.45

Tender pieces of duck cooked in onions, tomatoes & green chillies

Chicken or Lamb Shatkora

£9.95

A medium spiced dish served with shatkora (Indian Lime Fruit) in thick aromatic sauce with coriander, ginger and garlic (medium)

Chicken or Lamb Korai

£8.95

Spices and herbs, green peppers, peeled tomatoes & cubed onions, moisturised on irons korai (souk) (medium)

Garlic Chilli Chicken or Lamb

£8.95

Tender chicken or lamb cooked with freshly chopped chillies, spice, fairly hot

Garlic Chilli King Prawns

£11.95

King prawns cooked with freshly chopped chillies, spice & fairly hot

Goan Chicken or Lamb

£9.95

Cooked with green chilli, garlic, green peppers, coriander, mint, coconut and fine spices

Shahi Rajinia Chicken

£9.95

Chicken and curried red kidney beans tenderly cooked in a rich tomato sauce

Chicken or Lamb Au-gratin

£9.95

Diced bar-be-que'd chicken or lamb cooked in chef's special mild sauce with butter and then topped with cheese

Chicken or Lamb Tikka Bhuna

£8.95

Chicken or lamb cooked in tomatoes, onions and peppers

Balti Dishes

These spicy dishes originate from the state of Punjab.
They are cooked with the freshest herbs and spices, served with Nan bread

Chicken Balti	£9.95
Lamb Balti	£10.45
Vegetable Balti	£8.95
Balti Chicken Tikka Massala	£10.95
Balti Chicken Tikka Sag	£10.95
Chicken Balti Jalfrezi	£10.95
King Prawns Balti	£12.95

Vegetable Main Dishes

Vegetable Curry Curry dishes are spiced with medium strength	£6.25
Vegetable Rogan Vegetables cooked in a rich onion and tomato sauce	£6.25
Vegetable Korai	£6.25
Vegetable Jalfrezi Fairly hot spicy sauce of green chillies, garlic and ginger	£6.25
Vegetable Korma Very mild	£6.25
Chana Palak Panir Chick peas cooked with spinach & Indian cheese	£6.95
Flavoured Spinach and Lentil Curry Spiced spinach and lentils cooked with fresh garlic & ginger in a mild butter	£6.95
Vegetable Dansak Cooked in lentils, hot, sweet & sour sauce	£6.25
Vegetable Pathia Hot, sweet & sour sauce	£6.25

Biryani Dishes

Biryani are dry dishes cooked with basmati rice and flavoured with special spice
served with a separate vegetable curry

Chicken or Lamb Biryani	£9.45
Chicken Tikka or Lamb Biryani	£10.95
Prawn Biryani	£9.95
King Prawn Biryani	£11.95
Vegetable Biryani	£8.95
Tandoori Chicken Biryani	£10.95

Beef Dishes

Beef Tarcurry

£8.95

Beef cooked with potato in a medium sauce – medium hot

Goan Beef

£10.95

Beef cooked with garlic, green peppers, coconut, mint, coriander and green chillies with fine spices – medium hot

Beef Kodu

£10.95

Beef chunks cooked with sweet pumpkin – medium hot

Beef Chilli Fry

£11.95

Beef cooked with Worcester sauce in a Thai style with peppers, onions and green chilli – hot

South Indian Garlic Chilli Beef

£11.95

Beef cooked with fresh chopped garlic, onion and green chillies – hot

Traditional Dishes

	Chicken	Lamb	Prawn	King Prawns
Curry	£6.95	£6.95	£7.95	£10.45
Curry dishes are spiced with medium strength				
Madras	£6.95	£6.95	£7.95	£10.45
Curry cooked in a fairly hot sauce.				
Vindaloo	£6.95	£6.95	£7.95	£10.45
Curry cooked in a very spicy sauce				
Korma	£6.95	£6.95	£7.95	£10.45
A very mild curry dish cooked with coconut and cream				
Dupiaza	£6.95	£6.95	£7.95	£10.45
Tossed with onions, tomatoes and peppers				
Sag	£6.95	£6.95	£7.95	£10.45
Cooked with spinach and fenugreek leaves				
Dansak	£6.95	£6.95	£7.95	£10.45
Cooked in lentils, hot, sweet and sour sauce				
Rogan	£6.95	£6.95	£7.95	£10.45
Cooked in a rich onion and tomato sauce				
Bhuna	£6.95	£6.95	£7.95	£10.45
Moist medium spicy curry				
Pathia	£6.95	£6.95	£7.95	£10.45
Hot, sweet and sour sauce				
Kashmiri	£6.95	£6.95	£7.95	£10.45
A mild curry dish cooked with fruits				

Side Dishes

Aloo Gobi	Potatoes & cauliflower cooked lightly spiced and dry	£3.45
Bombay Aloo	Potatoes cooked in spice	£3.45
Sag Aloo	Spinach cooked with potatoes & coriander	£3.45
Niramish	Variety of vegetables with spices, fairly dry	£3.45
Bhindi Bhaji	Freshly chopped okra cooked with garlic, herbs & spices	£3.45
Tarka Dall	Lentils garnished with spices & chopped garlic	£3.45
Chana Massala	Chick peas with spice	£3.45
Palak Ponir	Lightly spiced spinach with cheese	£3.45
Bringal Bhaji	Fresh aubergine cooked in spices & herbs	£3.45
Cauliflower Bhaji	Fresh cauliflower cooked in spices & herbs	£3.45
Mushroom Bhaji	Fresh mushrooms cooked in spices & herbs	£3.45
Vegetable Curry		£3.45
Rajinia Sag	Spinach and red kidney beans cooked in selected spices	£3.45

Sundries

Pilau Rice	Flavoured basmati rice	£2.65
Plain Basmati Rice		£2.65
Special Fried Rice	Basmati rice fried with eggs	£2.65
Mushroom Fried Rice	Basmati rice fried with mushroom	£3.65
Egg Fried Rice		£3.45
Coconut Rice		£3.45
Kasmiri Rice	Basmati rice with fruits	£3.65
Lemon and Ginger Rice		£3.65
Lemon Rice or Vegetable Rice		£3.65
Garlic Rice or Spinach Rice		£3.50
Plain Naan		£2.35
Garlic Naan	Baked with fresh chopped garlic	£2.45
Peshware Naan	Stuffed with almonds, coconut & raisins	£2.75
Cheese Naan	Stuffed with cheese	£2.75
Keeama Naan	Stuffed with spicy mince meat	£2.75
Chicken Tikka Naan	Stuffed with small chicken tikka pieces	£2.75
Cheese and Chilli Naan		£2.75
Garlic and Cheese Naan		£2.75
Chapati	Thin unleavened bread	£1.45
Paratha	Leavened bread made of whole wheat flour	£2.45
Chips		£2.25
Plain Papadom or spicy		60p each
Mango Chutney, Mixed Pickle, Onion Salad, Mint Sauce		50p each

White Wines

- | | 175ml | Bottle |
|--|-------|--------|
| 1. Réserve St Marc Sauvignon, VdP d'Oc, France
A fresh vibrant wine bursting with aromas of grapefruit, pear and summer flowers | £3.95 | £13.50 |
| 2. Tai/Pinot Grigio, Venetie, Italy
A light, dry and easy drinking style with a velvety and round texture | | £16.50 |
| 3. One Chain 'The Googly' Chardonnay, SE Australia
Ripe melon and apple characters mingle with touches of pear and honey | | £17.50 |
| 4. False Bay Chenin Blanc, Western Cape, South Africa
Packed with upfront tropical fruit; perfect with Indian cuisine | | £17.95 |
| 5. Taringi Sauvignon Blanc, Marlborough, New Zealand
An ultra fruity, crisp dry white from New Zealand's ever popular Marlborough region. Always a safe bet! | | £19.50 |
| 6. Gavi Cà Da Meo, Piemonte, Italy
Fruity and intense with hints of apple and pear wonderfully fresh and clean | | £19.95 |
| 7. Chablis Simonnet-Febvre, Burgundy, France
Plenty of lemon-lime fruit, with steely and mineral undertones leading to a long, clean and satisfying length | | £25.00 |

Red Wines

- | | | |
|--|-------|--------|
| 8. Réserve St Marc Merlot, VdP d'Oc, France
A classic nose of red berry and rich flavours of blackcurrant and cherry | £3.95 | £13.50 |
| 9. Dry River Shiraz, SE Australia
Juicy rich and ripe palate with red berries and spice | | £15.50 |
| 10. Mirador Tinto, Rioja, Spain
A bouquet of cherries and plums are followed by a generous palate with a long finish | | £16.50 |
| 11. Montes Cabernet Sauvignon, Colchagua, Chile
Firm and bold with cassis and plum flavours | | £16.95 |
| 12. Cielo Pinot Noir, Veneto, Italy
Loads of raspberry and blackcurrant fruit - an excellent Italian Pinot Noir | | £19.50 |
| 13. Espiritu Malbec, Mendoza, Argentina
Deep in colour with lots of creamy, curranty fruit in both nose and palate | | £19.50 |
| 14. Saint Emilion Private Réserve, Bordeaux, France
Full and smooth with a lovely rich flavour and well balanced tannins | | £25.00 |

Rosé Wines

- | | 175ml | Bottle |
|--|-------|--------|
| 15. La Bastille Cabernet Rosé, VdF, France
A lovely rose petal colour with lively and intense aromas of red fruits | £3.95 | £13.50 |
| 16. Cielo Pinot Grigio Blush, Venezie, Italy
Italian classic with a twist of pink | | £15.95 |

Sparkling Wines and Champagnes

- | | |
|---|--------|
| 17. Prosecco Passaparola NV, Veneto, Italy
Deliciously light and fruity with hints of apple and peach on the nose | £19.95 |
| 18. Autréau Premier Cru NV, Champagne, France
Aged for three years prior to release, intense citrus and floral aromas - super! | £35.00 |
| 19. Bollinger Special Cuvée NV, Champagne, France
Elegant notes of biscuit and white fruit combine to create an elegantly well-structured, yet soft, glassful | £59.00 |

The Bar List

PORT

Ruby Port	19.5%	125ml	£2.95
Late Bottled Vintage	20%	125ml	£2.95

APERITIFS

Sherry - Fino, Cream, Amontillado	17.5%	50ml	£2.95
Martini - Dry or Rosso	14.7%	50ml	£2.95
Cinzano Bianco, Dubonnet	14.7%	50ml	£2.95
Campari	25%	25ml	£2.95

SPIRITS

Whisky - Bell's, Jamesons Irish,	40%	25ml	£2.95
Teachers, Jack Daniels, Orkney Island malt 18 yrs	43%	25ml	£3.95
Gin, Gordons, Vodka, Smirnoff	37.5%	25ml	£2.95
Southern Comfort	40%	25ml	£2.95
Bacardi, Captain Morgan Dark Rum	40%	25ml	£2.95
Mixers			£1.00

COGNAC/ARMAGNAC

Courvoisier VS (Cognac)	40%	25ml	£3.45
Remy Martin VSOP (Cognac)	40%	25ml	£3.75
Château de Lacaze 1983 (Armagnac)	40%	25ml	£9.50

LIQUEURS

Amaretto	28%	25ml	£3.25
Baileys Irish Cream	17%	25ml	£3.25
Benedictine, Cointreau, Drambuie, Grand Marnier	40%	25ml	£3.25
Malibu	24%	25ml	£2.95
Tia Maria	26.5%	25ml	£2.95
Archers Schnapps	20%	25ml	£2.95
Sambuca	38%	25ml	£2.95

DRAUGHT BEER

John Smiths Bitter	5%	Pint	£3.45	½ Pint	£2.65
Kingfisher Premium Lager	5%	Pint	£4.35	½ Pint	£2.95
Cobra	5%	Pint	£4.65	½ Pint	£2.95

BOTTLED BEER

Cobra	5%	330ml	£2.95	660ml	£4.95
Bangla	5%	330ml	£2.95	660ml	£4.95
Tiger	4.8%	330ml	£2.95	660ml	£4.95
Magners	4.5%	330ml	£2.95	660ml	£4.45

SOFT DRINKS

Fruit Juices					£2.25
Coke, Lemonade					£1.95
Mineral Water - Still or Sparkling				330ml	£2.50
				750ml	£3.50