



Gate to india









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RESTAURANT

# Allergens & Notices

Dear Guests,

The culinary preparations on this menu may contain traces of **allergenic products**. If you suffer from any food allergies, we kindly request you inform the restaurant staff immediately.

-  **1** Gluten / Γλουτένη
-  **2** Crustacean / Οστρακοειδή
-  **3** Molluscs / Μαλάκια
-  **4** Egg / Αυγό
-  **5** Fish / Ψάρι
-  **6** Milk / Γάλα
-  **7** Peanuts / Φυστίκι
-  **8** Soy / Σόγια
-  **9** Tree Nuts / Ξηροί Καρποί
-  **10** Celery / Σέλινο
-  **11** Mustard / Μουστάρδα
-  **12** Sesame / Σουσάμι
-  **13** Sulphur Dioxide & Sulphites / Διοξείδιο του Θείου & Θειώδη Άλατα
-  **14** Lupin / Λούπινο
-  **15** Hot / Καυτερό
-  **16** Vegetarian / Χορτοφαγικό
-  **17** Vegan / Ολική Χορτοφαγία
-  **18** Local Dish / Τοπική Κουζίνα

## STARTERS

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Hariyali Paneer Tikka	  	9.00
Farmer's Goat Cheese Cubes marinated with Fresh Coriander & Minted Yoghurt Sauce, cooked in a clay pot oven		
Mix Veg Bhaji	  	10.00
Onions, Spinach, Potato, Crispy Cauliflower Fritters with Gram Flour, served with Tamarind & Date Sauce		
Samosa	  	11.00
Homemade Triangle Pastry filled with Potatoes tempered with Cumin, Green Peas & Raisins, served with Tamarind & Date Sauce		
Malabari Calamari Masala Fry	  	13.00
Baby Calamari dusted with Indian Spices and crispy fried, served with a Sweet Chilli Mango Dip		
Kolkata-Style Fish Tikki	    	14.00
Minced Fish Cutlets tempered with Mustard Seeds & Indian Spices, Fish Cutlets served with Roasted Pineapple Chutney		
Mix Sampler Platter	      	17.00
Mix Veg Bhaji, Samosa, Hariyali Paneer Tikka, served with Mint Sauce and Tamarind & Date Sauce		
Konkani Crab Kurkura	  	18.00
Crab Meat sautéed with Indian Spices, Bell Peppers & Onions, served on Crunchy Prawn Crackers		
Goan Sea Scallops	   	20.00
Pan-Seared Sea Scallops with Curry Leaves, Coconut Cream & Pineapple		

## TANDOOR GRILLS

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*In keeping with the traditions of the North West Frontier of India, choice cuts of Shellfish, Fish and Meat are steeped in Yoghurt and Tandoori Spices, then grilled in our charcoal-fired Tandoori clay ovens.*

Murgh Kalmi Kebab    19.00  
Grilled Boneless Chicken Thigh, marinated in Tandoori Spices

Murgh Zafrani Tikka    21.00  
Chicken Breast Bites, marinated with Saffron, Mild Spices & Yoghurt

Lamb Gilafi Seekh Kebab   25.00  
Minced Lamb with Brown Onions, Ginger, Garlic, Saffron, Tandoori Spices, skewered and coated with colourful Bell Peppers

Achari Jhinga       28.00  
King Prawns marinated in Pickled Yoghurt, Yellow Chilli Powder & Carom Seeds

Lamb Chops Khada Masala     38.00  
Lamb Chops marinated in Tandoori Spices, coated with a mixture of Pistachios & Dry Mint

Tandoor Mixed Grill      40.00  
Chicken Kalmi Kebab, Chicken Tikka, King Prawn Achar & Lamb Chop Masala

*All of the above are served in a sizzling pan with Mild Chilli Mint Sauce on the side.*




## MAIN COURSES


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Murgh Makhani     22.00  
Slow-Braised Spring Chicken with a Creamy Tomato Butter Sauce

Murgh Tikka Masala       22.00  
Chicken Tikka tossed with Diced Bell Peppers & Onions, simmered in Masala Sauce

Murgh Tikka Malai Korma       22.00  
Chicken Tikka marinated with light Spices cooked in clay oven, served on sizzling plate with a refined silky Curry Sauce on the side

Macchi Hara Masala    23.00  
Sea Bass Fillet, marinated with Fresh Mint, Coriander, Raw Mango & Coconut Paste, baked on sizzling plate, served with Sweet Tomato & Mustard Chutney

Kashmiri Lamb Rogan Josh     24.00  
Boneless Lamb Cubes, braised in Brown Onions & Yoghurt, Kashmiri Chillies & Fennel Powder

Lamb Korma    25.00  
Lamb Cubes cooked in Brown Onions, Cashew Nut Paste, with a Saffron Cream & Cardamom Sauce

Kerala Jhinga Curry      26.00  
Tiger Prawns, cooked in Coconut Cream, Turmeric & Mustard Seeds

## VEGETARIAN SELECTION

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Dal Tadka   8.00  
Yellow Split Lentils tempered with Cumin, Garlic & Green Chillies

Paneer Tikka Lababdar     13.00  
Goat Cheese Tikka, perfumed in a clay pot, simmered in a Creamy Tomato & Onion Sauce

Paneer Jhalfrezi    13.00  
Goat Cheese tossed with Onions & Bell Peppers in a Tangy Curry Sauce

Kadai Mushrooms & Green Peas       13.00  
Button Mushrooms, sautéed with Bell Peppers, Onion & Tomato Masala, Fenugreek

Aloo Gobhi Adraki   14.00  
Diced Potatoes, Cauliflower tossed with Ginger & Spices




## RICE DISHES




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Coconut Rice  7.00  
Black Rice & Basmati Rice, tossed with Coconut Powder

Saada Chawal  7.00  
Steamed aromatic Basmati Rice

Zafrani Jeera Pulao  8.00  
Aromatic Saffron Basmati Rice tempered with Cumin Seeds

Chicken Zafrani Biryani    23.00  
Boneless Cubes of Chicken marinated in Saffron, Yoghurt, Brown Onions & Spices, cooked with Basmati Rice

Lamb Masala Biryani    24.00  
Chunks of Mutton, marinated with Creamy Yoghurt, Garam Masala, cooked with aromatic Basmati Rice


## NAAN & BREAD

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Plain Naan    7.00  
Wheat Flour Leavened Bread, cooked in the tandoor


Butter Naan    8.00  
Multi-layered Leavened White Flour Bread cooked in the tandoor, topped with Kalonji Seeds & Butter

Kulcha €  
Naan Breads with your choice of filling:

Onion & Garlic     8.00

Green Chilli & Fresh Coriander      8.00












Farmer's Goat Cheese (Paneer)    9.00

Dried Fruit & Nuts     9.00

Spiced Minced Lamb     10.50

## ACCOMPANIMENTS

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Cucumber & Pomegranate Raita  	5.00
Yoghurt Dip with Cucumber, Roasted Cumin & Pomegranate Pearls	
Mango Chutney   	5.00
Sweet & Tangy Mango Chutney with Indian Spices	
Pachranga Achar  	5.00
Assortment of Homemade Pickled Vegetables in Indian Spices & Mustard Oil	
Kachumber Salad  	7.00
Tomatoes, Cucumber, Red Onions, Pomegranate, Pineapple Cubes with Homemade Lime & Tamarind Dressing	
Dahi Bhalla  	8.00
Split Lentil Crispy-Fried Dumplings served on Yoghurt, topped with Tamarind & Mint Sauce	

# BEVERAGE LIST

## TRADITIONAL INDIAN DRINKS

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### ALCOHOLIC

Mango Chilli Martini

12.00

Mango, Vodka, Lime and a touch of Chilli

Passion Fruit Martini

12.00

Fresh Passion Fruit, Vodka & Lemon

### NON-ALCOHOLIC

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Sweet Punjabi Lassi 

7.00

Traditional Indian cooling and refreshing Yoghurt Drink with Honey

Mango Lassi 

9.00

Natural Yoghurt blended with Mango & Cardamon, served chilled

Falooda 

9.00

A traditional whipped frothy milk-based drink perfumed with Rose Syrup, served with Basil Seeds and a scoop of Vanilla Ice Cream

### BEERS <sup>33cl</sup>

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Keo

5.00

Carlsberg

5.00

Carlsberg Alcohol Free <sup>33cl (0.0)</sup>

5.00

Kingfisher Indian Beer

6.00



## NON – ALCOHOLIC BEVERAGES

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Soft Drinks	3.50
Fruit Juices	3.50
Iced Tea (Lemon, Peach)	3.50
Imported Sparkling Water <sup>33cl</sup>	3.50
Imported Sparkling Water <sup>75cl</sup>	5.00
Acqua Panna Imported Still Water <sup>50cl</sup>	3.50
Acqua Panna Imported Still Water <sup>100cl</sup>	5.00
Mineral Water <sup>50cl</sup>	2.00
Mineral Water <sup>100cl</sup>	3.50

## HOT BEVERAGES

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Tea Selection	4.50
Espresso	3.50
Double Espresso	4.50
Cyprus Coffee	3.50
Instant Coffee	4.00
Filter Coffee	5.00
Cappuccino 	5.00
Hot Chocolate 	5.00



Aphrodite Hills