



Gate to india

RESTAURANT

STARTERS

Hariyali Paneer Tikka	10
Farmer's Goat Cheese Cubes marinated with Fresh Coriander & Mint Yoghurt Sauce, cooked in a clay pot oven	
<i>Contains: 6, 11, 15</i>	
Mix Veg Bhaji	11
Onions, Spinach, Potato, Crispy Cauliflower Fritters with Gram Flour, served with Tamarind & Date Sauce	
<i>Contains: 1, 15, 16</i>	
Samosa	12
Homemade Triangle Pastry filled with Potatoes tempered with Cumin, Green Peas & Raisins, served with Tamarind & Date Sauce	
<i>Contains: 1, 6, 13</i>	
Malabari Calamari Masala Fry	16
Baby Calamari dusted with Indian Spices and crispy fried, served with a Sweet Chilli Mango Dip	
<i>Contains: 1, 5, 15</i>	
Kolkata-Style Fish Tikki	17
Minced Fish Cutlets tempered with Mustard Seeds & Indian Spices, served with Roasted Pineapple Chutney	
<i>Contains: 1, 3, 11, 13, 15</i>	
Mix Sampler Platter	19
Mix Veg Bhaji, Samosa, Hariyali Paneer Tikka, served with Mint Sauce and Tamarind & Date Sauce	
<i>Contains: 1, 3, 5, 6, 11, 13, 15</i>	
Konkani Crab Kurkura	21
Crab Meat sautéed with Indian Spices, Bell Peppers & Onions, served on Crunchy Prawn Crackers	
<i>Contains: 3, 6, 13</i>	
Goan Sea Scallops	24
Pan-Seared Sea Scallops with Curry Leaves, Coconut Cream & Pineapple	
<i>Contains: 1, 5, 11, 13</i>	

TANDOOR GRILLS

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 Grilled Boneless Chicken Thigh, marinated in Tandoori Spices <i>Contains: 6,11 13</i>	22
Murgh Zafrani Tikka Chicken Breast Bites, marinated with Saffron, Mild Spices & Yoghurt <i>Contains: 6,11 13</i>	24
Lamb Gilafi Seekh Kebab Minced Lamb with Brown Onions, Ginger, Garlic, Saffron, Tandoori Spices, skewered and coated with colourful Bell Peppers <i>Contains: 1, 6</i>	29
Achari Jhinga King Prawns Marinated in Yoghurt with Pickling Spices, Yellow Chilli Powder & Carom Seeds <i>Contains: 1, 2, 6, 11, 13, 15</i>	32
Lamb Chops Khada Masala Lamb Chops marinated in Tandoori Spices, coated with a mixture of Pistachios & Dry Mint <i>Contains: 1, 6, 9, 11</i>	45
Tandoor Mixed Grill Chicken Kalmi Kebab, Chicken Tikka, King Prawn Achari & Lamb Chop Masala <i>Contains: 1, 6, 9, 11, 13</i>	48

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

MAIN COURSES

Murgh Makhani	24
Slow-Braised Spring Chicken with a Creamy Tomato Butter Sauce	
<i>Contains: 6, 9, 11, 15</i>	
Murgh Tikka Masala 🌶️🌶️	24
Chicken Tikka tossed with Diced Bell Peppers & Onions, simmered in Masala Sauce	
<i>Contains: 1, 6, 9, 11, 13, 15</i>	
Murgh Tikka Malai Korma	24
Chicken tikka marinated with mild spices, cooked in the clay oven and served with a silky curry korma sauce	
<i>Contains: 1, 6, 9, 11, 13, 15</i>	
Macchi Hara Masala	25
Sea Bass Fillet, marinated with Fresh Mint, Coriander, Raw Mango & Coconut Paste baked, with Sweet Tomato & Mustard Chutney, served on a sizzling plate	
<i>Contains: 1, 5, 11</i>	
Kashmiri Lamb Rogan Josh	29
Boneless Lamb Cubes, braised in Brown Onions & Yoghurt, Kashmiri Chillies & Fennel Powder	
<i>Contains: 1, 6, 11, 13</i>	
Lamb Korma	29
Lamb Cubes cooked in Brown Onions, Cashew Nut Paste, with a Saffron Cream & Cardamom Sauce	
<i>Contains: 6, 9, 11</i>	
Kerala Jhinga Curry	30
Tiger Prawns, cooked in Coconut Cream, Turmeric & Mustard Seeds	
<i>Contains: 1, 2, 6, 11, 13</i>	

VEGETARIAN SELECTION

Dal Tadka	10
Yellow Split Lentils tempered with Cumin, Garlic & Green Chillies	
<i>Contains: 6, 11</i>	
Paneer Tikka Lababdar	15
Goat Cheese Tikka, perfumed in a clay pot, simmered in a Creamy Tomato & Onion Sauce	
<i>Contains: 1, 6, 9, 11</i>	
Paneer Jalfrezi	15
Goat Cheese tossed with Onions & Bell Peppers in a Tangy Curry Sauce	
<i>Contains: 1, 6, 11</i>	
Kadai Mushrooms & Green Peas 	15
Button Mushrooms, sautéed with Bell Peppers, Onion & Tomato Masala, Fenugreek	
<i>Contains: 6, 9, 13, 15, 16</i>	
Aloo Gobhi Adraki	15
Diced Potatoes, Cauliflower tossed with Ginger & Spices	
<i>Contains: 6, 16</i>	

RICE DISHES

Coconut Rice	8
Black Rice & Basmati Rice, tossed with Coconut Powder	
<i>Contains: 16</i>	
Saada Chawal	8
Steamed aromatic Basmati Rice	
<i>Contains: 16</i>	
Zafrani Jeera Pulao	10
Aromatic Saffron Basmati Rice tempered with Cumin Seeds	
<i>Contains: 6</i>	
Chicken Zafrani Biryani	25
Boneless Cubes of Chicken marinated in Saffron, Yoghurt, Brown Onions & Spices, cooked with Basmati Rice	
<i>Contains: 6, 9, 15</i>	
Lamb Masala Biryani	29
Chunks of Mutton, marinated with Creamy Yoghurt, Garam Masala, cooked with aromatic Basmati Rice	
<i>Contains: 6, 9, 15</i>	

NAAN & BREAD

Plain Naan	8
Wheat Flour Leavened Bread, cooked in the tandoor	
<i>Contains: 4, 6, 13</i>	
Butter Naan	9
Multi-layered Leavened White Flour Bread cooked in the tandoor, topped with Kalonji Seeds & Butter	
<i>Contains: 4, 6, 13</i>	
Kulcha	
Naan Breads with your choice of filling:	
Onion & Garlic	9
<i>Contains: 1, 4, 6, 13</i>	
Green Chilli & Fresh Coriander	9
<i>Contains: 1, 4, 6, 13, 15</i>	
Farmer's Goat Cheese (Paneer)	10
<i>Contains: 4, 6, 13</i>	
Dried Fruit & Nuts	10
<i>Contains: 4, 6, 9, 13</i>	
Spiced Minced Lamb	13
<i>Contains: 1, 4, 6, 13</i>	

ACCOMPANIMENTS

Cucumber & Pomegranate Raita	7
Yoghurt Dip with Cucumber, Roasted Cumin & Pomegranate Pearls	
<i>Contains: 6, 13</i>	
Mango Chutney	7
Sweet & Tangy Mango Chutney with Indian Spices	
<i>Contains: 11, 13, 15</i>	
Pachranga Achar	7
Assortment of Homemade Pickled Vegetables in Indian Spices & Mustard Oil	
<i>Contains: 11, 13</i>	
Kachumber Salad	9
Tomatoes, Cucumber, Red Onions, Pomegranate, Pineapple Cubes with Homemade Lime & Tamarind Dressing	
<i>Contains: 6, 13</i>	
Dahi Bhalla	9
Split Lentil Crispy-Fried Dumplings served on Yoghurt, topped with Tamarind & Mint Sauce	
<i>Contains: 6, 13</i>	

BEVERAGE LIST

COCKTAILS

Aperol Spritz	13
Aperol, sparkling wine, soda water	
Mango Chilli Martini	15
Mango, Vodka, Lime and a touch of Chilli	
Passion Fruit Martini	15
Fresh Passion Fruit, Vodka & Lemon	

MOCKTAILS

Sweet Punjabi Lassi	8
Traditional Indian cooling and refreshing Yoghurt Drink with Honey	
<i>Contains: 6</i>	
Mango Lassi	9
Natural Yoghurt blended with Mango & Cardamon, served chilled	
<i>Contains: 6</i>	
Aphrodite Hills Lemonade	8
Lemonade, soda, mint, simple syrup	

BEERS & CIDER ^{33cl}

Keo	5.5
Carlsberg	5.5
Carlsberg Alcohol Free ^{0.0%}	5.5
Kingfisher Indian Pale Lager	7
Kopparberg Strawberry & Lime	7

NON – ALCOHOLIC BEVERAGES

Soft Drinks (Coca-Cola, Coca-Cola Zero, Sprite, Fanta, Soda Water) ^{25cl}	5
Fruit Juices (Apple, Orange, Grapefruit, Pineapple, Peach, Cranberry) ^{25cl}	5
Iced Tea (Lemon or Peach) ^{25cl}	5

WATERS

Acqua Panna Imported Still Water ^{75cl}	6.5
San Pellegrino ^{75cl}	6.5

HOT BEVERAGES

Tea Selection	5
(Chamomile Earl Grey Mint Peppermint English Breakfast Jasmine Green Tea)	
Espresso	4.5
Double Espresso	5.5
Cappuccino	6
<i>Contains: 6</i>	
Freddo Espresso	6
Freddo Cappuccino	6
<i>Contains: 6</i>	
Hot Chocolate	5
<i>Contains: 6</i>	

Allergens & Notices

Please note that all known allergens are used within our kitchens, bars and restaurants, therefore we cannot guarantee an allergen-free environment.

-  **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



Aphrodite Hills