

## 1st COURSE

# Starters

Choose One Starter

## Poultry

### Chicken Puri chat

Chicken on puri with chat massalla.

### Chicken Pakora

Spiced chicken deep fried in batter.

### Chicken Tikka

Chicken pieces marinated & barbecued.

### Garlic Chicken

Chicken in garlic & butter.

### Hoppers

Chicken rolled in pastry & deep fried.

## Meat

### Shish Kebab

Minced meat skewered & tandooried.

### Lamb Tikka

Lamb marinated & barbecued.

### Meat Samosa

Deep fried meat pasties.

### Mixed Kebab

Shish & Tikka & Onion Bhaji.

### Lamb Garlic

Lamb in garlic & butter.

### Stuffed Keema Mushroom

With mincemeat

## Vegetable

### Onion Bhaji

Deep fried spiced onion balls.

### Cauliflower Pakora

Cauliflower, spiced & deep fried.

### Vegetable Samosa

Deep fried vegetable pasties.

### Vegetable stuffed Mushroom

Deep fried mushroom stuffed with vegetables.

### Mushroom Puri

Deep fried unleavened bread stuffed with mushrooms.

## Soup

### Dhall soup

### Mulligatawny soup

### Tomato Soup



## 2nd COURSE

# Main Course

Choose One Main Course

## Tandoori Bengal Dishes

### Lamb Tikka

Lamb marinated in yoghurt sauce, roasted in clay oven.

### Chicken Tikka

Off the bone, marinated in yoghurt sauce, roasted in clay oven.

### Chicken Shashlik

Chicken tandoori marinated in yoghurt, cooked with green peppers.

### Lamb Shashlik

Lamb tandoori marinated in yoghurt, cooked with green peppers.

## Gate of Bengal Balti Specials

A blend of selected spices cooked with onions, green peppers, plum tomatoes and garnished with coriander making this dish very special.

### Chicken or Lamb

### Madras Balti

### Dupiaza Balti

### Rogan Josh Balti

### Karai Balti

### Jal frezi Balti

### Shahee Balti

## Massalla Dishes

Massalla dishes are marinated in spices to a special recipe then barbecued & served in a special curry sauce. Served Medium.

### Lamb Tikka Massalla

### Chicken Tikka Massalla

### Mixed Vegetable Massalla

## Classical Dishes

Chicken	Lamb	Prawn	Chicken Tikka	Lamb Tikka	Vegetable
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### Korma

For that milder taste....Coconut in cream sauce & freshly ground spices.

### Dhansak

A lentil dish blended with pineapple & lemon juice sweet & sour.

### Dupiaza

A medium flavour some sauce combined fresh onions & whole spices (milder than madras).

### Bhuna

A medium strength curry cooked with tomatoes & onions, herbs & aromatic spices.

### Karai

Dish cooked in sizzling metal pot, seasoned with herbs & spices.

### Palok

Spinach with aromatic spices (medium or hot).

### Rogan Josh

A tomato & onion based curry flavoured with coriander (slightly hot).

### Sambar

"Hot & Spicy" A curry concoction cooked with lentil & garlic. A "hot" Favourite!

### Madras

A curry with tomato, coriander & ground chillies for that exquisite flavour.

### Jal Frezi

Fresh green chillies & coriander cooked with herbs- very HOT!

### Vindaloo

Ground chillies cooked with herbs & a piece of tomato to create a very hot but flavoured dish.

**3rd  
COURSE**

## Sundries

Choose One

**Pilau Rice**

Basmati Rice

**Plain Rice**

Steamed Rice

**Chips**

Fries

**Plain Naan**

Leavened bread

**Garlic Naan**

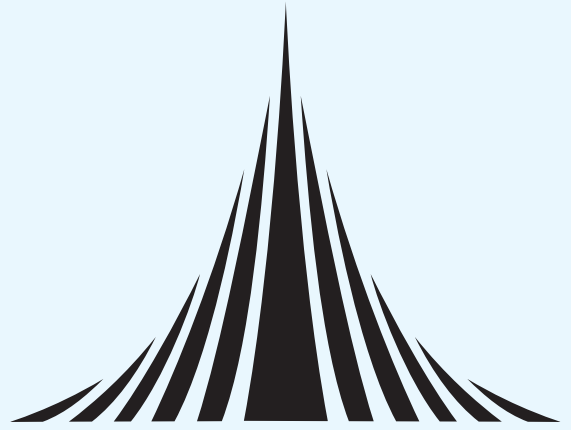
Garlic stuffed bread

**Chapati**

Soft unleavened bread

**Roti**

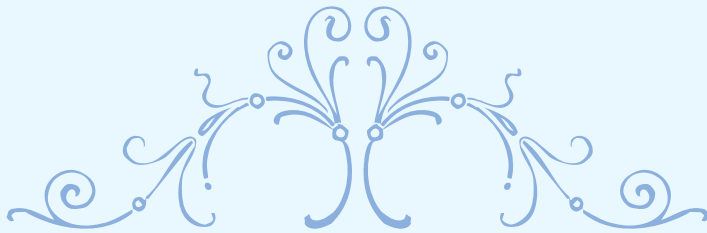
Thick unleavened bread cooked in clay oven



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Sweets & Coffees Not Included



[www.thegateofbengal.co.uk](http://www.thegateofbengal.co.uk)

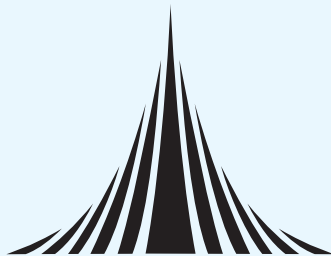
# Special Menu

**Sunday**

**1:00pm-7:30pm**

**Monday - Thursday**

**5:30pm - 7:30pm**



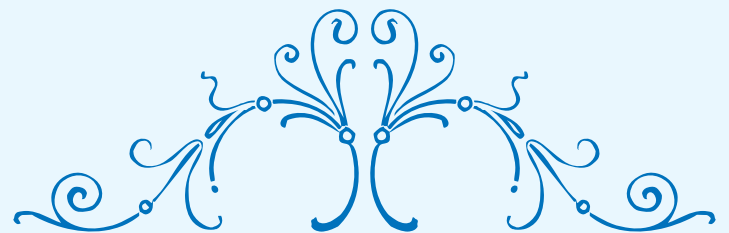
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**3 COURSE MENU**

**£9.95**