

Appetizers

VEGETABLE PLATTER Samosa, batata vada, aloo tikki & pakoras. ✓
10.95

GATEWAY PLATTER Samosa, pakoras, tikki, onion bhaji, paneer pakora & chicken tikka.
11.95

GRILL PANEER TIKKA Yogurt marinated cheese (paneer), barbecued in charcoal oven.
13.95

VEGETABLE SAMOSA (2) Spiced potatoes and peas inside a crispy turnover. ✓
4.95

ALOO TIKKI (3) Crispy potato patties, stuffed with green peas, ginger, spices ✓
4.95

VEG PAKORAS Potatoes and cauliflower, fried in chickpea-flour batter ✓
4.95

BATATA VADA (3) Mumbai snack, boiled potatoes w/ spices and fried with lentil batter ✓
4.95

CHAAT (SAMOSA or ALOO TIKKI) Samosa or aloo tikki toss w/ chickpeas, yogurt, & chutney
6.95

GRILL CHICKEN TIKKA Chicken grilled in tandoor with mild spice, onions & bell pepper.
8.95

ONION BHAJIA ✓ Spiced chopped onion, fried in chickpea-flour batter
8.95

PANEER PAKORA Paneer cheese fried in chickpea flour batter
8.95

GRILLED PRAWNS Large Shrimp grilled and served with bellpeppers and onion
11.95

Tandoori entrees

Served with steamed basmati rice & lentil of the day

TANDOORI MIXED GRILL Tandoori Chicken, Kababs, Shrimp & Salmon Tikka.
19.95

CHICKEN TIKKA Chicken marinated with yogurt, grilled in clay oven.
15.95

MALAI METHI KABAB Chicken laced with cream, accented with fenugreek, and grilled
15.95

CHICKEN TANDOORI (On Bone) Cooked in herbs & spiced lemon, then cooked over charcoal
15.95

SALMON TIKKA Marinated n fresh spices
18.95

LAMB CHOPS Center Loin Chops
24.95

BIHARI KABAB Lamb pieces marinated in yogurt, ginger, garlic, onion and massala
19.95

Vegetarian

Served with basmati rice & lentil of the day. Order mild, medium or hot spice level.

NAVRATHAN KORMA A royal entree...nine garden fresh vegetables gently simmered in spiced cream sauce w/nuts. A vegetarian delight!

Cashew nuts

14.95

CHANNA MASSALA Chick peas cooked w/tomato, garlic, ginger, cumin & coriander. ✓

11.95

BAIGAN BHARTA Baked eggplant minced in a blend of authentic spices. ✓

12.95

ALOO MUTTER Fresh potatoes cooked w/peas in a curry sauce, herbs & spices. ✓

11.95

MUTTER PANEER Homemade cheese w/peas in a curry sauce and fresh herbs.

14.95

ALOO PALAK Potatoes cubes gently cooked w/fresh spinach and mild spices. ✓

11.95

DAL MAKHANI Black lentil cooked with tomato, ginger, garlic, onion, herbs & spices.

11.95

TADKA DAL Yellow lentil cooked with tomato, ginger, garlic, onion, herbs & spices. ✓

11.95

PALAK PANEER Homemade Indian cheese gently cooked w/fresh spinach and mild spices.

14.95

BHINDI MASSALA Baby okra sautéed w/onions, garlic, ginger & peppers. ✓

12.95

ALOO GOBHI Fresh cauliflower & potatoes cooked w/onions, tomato and Indian seasoning. A vegetarian non- saucy delight! ✓

11.95

VEGETABLE MAKHANI A royal entree...mixed vegetables gently simmered in a special cream & butter sauce. A soothing delight!

14.95

VEGETABLE JALFREZI Fresh garden vegetables cooked in a home style herbs & spices. ✓

12.95

MALAI KOFTA Homemade cheese and potato dumpling, cooked in a mildly spiced creamy sauce w/nuts. A vegetarian dumpling delight! *Cashew nuts*

14.95

PANEER TIKKA MASSALA Paneer (like tofu) cooked w/onions, bell pepper in tomato cream sauce.

14.95

SHAHI PANEER Paneer (like tofu) cooked in cashew & onion cream sauce. *Cashew nuts*

14.95

PANEER KARAHI Paneer cooked in onion, tomato, bell pepper, ginger & garlic. Non saucy!

14.95

BOMBAY ALOO Potatoes cooked with curry leaf, dry pepper, mustard seeds, less saucy

11.95

What is curry?

"Curry" is a term that is used broadly to refer to nearly any spiced, sauce-based dish; it is thought to be derived from the word kari in Classical Tamil, which means "sauce." There are as many variations on the meaning of "curry" and the sauces as there are cooks of Indian cuisine. "Curry leaf" is a spice used in some Indian dishes, but this is a separate meaning of the word "curry." Gateway To India curries span a range of popular traditional Indian dishes and Anglo adaptations. If you don't see your favorite curry, just ask us—we may be able to whip it up!

Chicken Curries (Boneless)

Served with basmati rice.& lentil of the day Order mild, medium or hot spice level.

CHICKEN CURRY Boneless chicken breast, traditional turmeric based curry sauce.
13.95

CHICKEN VINDALOO Cooked with white vinegar, potato, herbs & spice.
15.95

CHICKEN MADRAS Cooked in mustard seed, dry pepper, curry leaf and spiced coconut curry
15.95

CHICKEN HYDERBADI Cooked with mint paste, tomato, ginger and garlic.
15.95

CHICKEN SAAG Boneless chicken sautéed with fresh spinach and mild cream sauce
15.95

CHICKEN KARAH (BHUNA) Cooked with fresh onion, tomato, fresh bell pepper
15.95

CHICKEN JALFREZI Cooked with tomato, onions, green peppers & vegetables.
15.95

CHICKEN TIKKA MASSALA (signature dish)
This famous English adaptation of tandoori chicken has been called the "national dish of Britain."
Chicken tikka (tender, tandoori-roasted, marinated boneless breast, creamy tomato curry sauce
15.95

BUTTER CHICKEN (CHICKEN MAKHANI)
If Tikka Masala is Britain's favorite, then this is America's.
Chicken tikka, creamy tomato + butter sauce
15.95

CHICKEN KORMA or KASHMERE Chicken cooked in a soothing cashew cream sauce.
(Kashmere w/pineapple) *Cashew nuts*
15.95

Seafood

FISH (Tilapia) or SHRIMP CURRY
Cooked w/fresh ginger and garlic, curry sauce.
14.95

FISH (Tilapia) or SHRIMP VINDALOO
Marinated w/white vinegar, herbs & spiced cooked in 'goan' style.
14.95

SHRIMP TIKKA MASSALA Cooked in a rich tomato & onion cream sauce.
16.95

SHRIMP KORMA Shrimp cooked in a mild cream sauce w/nuts. *Cashew nuts*
16.95

LAMB & GOAT Curries

Served with basmati rice & lentil of the day Order mild, medium or hot spice level.

LAMB CURRY Cooked with fresh onion, ginger & garlic in a curry sauce. A curry delight!
15.95

GOAT CURRY ~Find out why Goat is Chef Kapoor's favorite dish! Meaty flavor like lamb, but leaner and very tender- cooked with fresh onion, ginger & garlic in a curry sauce.
15.95

GOAT KARAHI Braised goat meat pieces cooked with fresh onion, tomato, bell pepper, fresh mint, ginger, garlic, cardamom & cloves
15.95

LAMB VINDALOO ~Vindaloo is derived from the Portugese Vinha De Alhos (a meat dish with "wine and garlic" brought to Goa by colonists). Anglo and Indian adaptatations added potato -boneless lamb & potatoes, onion-tomato-vinegar sauce.
17.95

LAMB KORMA Tender pieces of lamb cooked in a mild cashew sauce. A soothing delight!
Cashew nuts 17.95

LAMB TIKKA MASSALA Tender pieces of lamb, cooked in rich tomato & cream sauce
17.95

LAMB JALFREZI Northern spices cooked with tomato, onions, green peppers & vegetables.
17.95

LAMB SAAG Braised boneless lamb ,fresh spinach, curry sauce with touch of yogurt
17.95

LAMB MADRAS Tamil Style Lamb curry, cooked in coconut sauce flavored with curry leaves and mustard seeds.
17.95

LAMB BHUNA All time favorite delicacy. Lamb cooked in onion, tomatoes, green pepper, ginger & garlic.
17.95

LAMB ROGAN JOSH Aromatic Kashmiri lamb dish brought by the Mughals. A combination of yogurt, ginger and tomato with garam massala.
17.95

The Tandoor Oven

The tandoor is a clay oven used in India as well as in central and west Asia. The heat was traditionally generated by a wood or charcoal fire inside the clay oven, while the modern restaurant tandoor is now heated with gas. The gas heats both the clay pot and stones at the bottom, thus exposing the food to radiant heat, convection cooking, and smoking. Foods are marinated, placed on a skewer and lowered into the tandoor. Because the tandoor bakes and grills at the same time, tender and flavorful dishes result.

Flat Breads

NAAN Traditional soft white bread, baked in the tandoor w/ butter
2.95

TANDOORI ROTI Whole wheat bread, baked in the tandoor. 
2.95

PARATHA Pan baked w/oil, wheat flat bread.
2.95

CHAPATI (1) Pan baked whole wheat bread.
1.95

PURI or BHATURA(1) Deep fried balloon puffed bread. 
4.95

GARLIC or ONION NAAN Unleavened bread stuffed with garlic or onion, sesame & cilantro
3.95

ALOO NAAN Unleavened bread stuffed with potatoes, sesame & cilantro.
3.95

PANEER KULCHA Unleavened bread filled with cheeses, sesame & cilantro
3.95

SHAHI KULCHA Unleavened bread filled with chicken sesame, & cilantro
3.95

PESHWARI NAAN Bread w/finely chopped cashews and raisins. *Cashew nuts*
3.95

Chili Naan Bread with finely chopped green chili & sesame

Soups/Sides

SALAD HOUSE OR INDIAN Romaine lettuce, tomato, cucumber
4.95

PAPADAM Lentils flat bread. 
1.95

MULLIGATAWNY SOUP  Lentils cooked in spicy broth
4.95

CREAM OF TOMATO Creamed tomato cooked in herbs and spices
4.95

SPINACH (PALAK) SOUP Creamed spinach cooked in herbs and spices
4.95

RAITA Grated cucumber made in yogurt w/mint
2.95

EXTRA RICE Serving of rice
2.95

Bombay style biryani

Basmati rice is cooked with cinnamon, cloves, star anise, green cardamom, cumin and black pepper, then baked with onions, raisins, cashews, fresh mint. Giving rise to this fragrant rice dish
Served with raita

VEGETABLE BIRYANI 14.95

CHICKEN BIRYANI 16.95

LAMB (BONELESS) 18.95

GOAT BIRYANI (ON BONE) 18.95

EGG BIRYANI 14.95

SHRIMP BIRYANI 18.95

Gateway to India

Wine Lists

House Wine (Smoking Loon)

White Wine

6.50

Pinot Grigio
Riesling
Sauvignon Blanc
Chardonnay
White Zinfandel

Red Wine

6.50

Pinot Noir
Merlot
Cabernet

Beers

Taj Mahal (22 oz) lager 7.95
Haywards 5000 (22 oz) lager 7.95
Kingfisher 4.95
Royal Challenge 7.95

Soda 1.95

Coke
Diet Coke
Sprite

ICED TEAS-Freshly Brewed fine black tea
Sweet Tea
Unsweetened Tea

Beverages

Indian Style Yogurt

Smoothie
Mango Lassi 4.95
Sweet Lassi 4.95
Salted Lassi 4.95
Mango Juice 3.95
Cardamom Chai 2.50
Green Tea (Flavors Mint-Cardamom-
Lemon-Jasmine) 2.00
Coffee 1.50

DESSERTS

MANGO PUDDING Gateway specialty flavor
with mango 3.95

KHEER Traditional rice pudding 3.95

GULAB JAMUN (2) Small spheres of milky
dough, fried, soaked in cardamom-scented
syrup. Served warm 3.95

RASMALAI Ricotta-like cheese poached in
thick cardamom-scented milk syrup.
sprinkled with pistachios. 4.95

INDIAN KULFI ICE CREAM 3.95



Atithi devo bhava

A guest is equal to god.

—ancient Sanskrit saying