

What is curry & Tandoor?

"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. Tandoor is the charcoal oven use for grilling and baking of the naan breads! 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!



Tandoori Mixed Grill

Tandoori chicken, kababs, prawns, and salmon tikka

\$24.95

Chicken Tandoori

Bone In dark Meat cooked in mild spice over charcoal

\$15.95

Chicken Tikka (Grill)

Boneless Chicken grill in tandoor, serve with onions

\$17.95

Chicken Curries

Chicken Curry

Chicken breast cooked in a traditional Curry powder based sauce

\$15.95

Chicken Tikka Massala

Gateway signature dish in tomato creamy sauce with peppers & onions

\$17.95



Chicken Vindaloo

Chicken cooked with white vinegar, potato, In tomato base non creamy sauce

\$17.95

Chicken Makhani(Butter Chicken)

Less spice in a cream & buttery tomato sauce that is completely delicious!

\$17.95

Chicken Madras

Cooked with mustard seeds, curry leaf Dry peppers, A spicy coconut non creamy curry

\$15.95

Chicken Korma

Sweet soothing coconut like cashew & raisin cream sauce, perfect for non spicy palette!

\$17.95

Chicken Kadai (Buna)

Flavorful Non Saucy Chicken Curry with Bellpepper & onions and tomato

\$15.95

Chicken Kashmiri (Kashmir recipe)

A delectable chicken delight, pineapple cashew & raisin into a soothing creamy curry

\$17.95

Chicken Jalfrezi

Boneless chicken cooked in curry Sauce with royal vegetable selection

\$15.95

Chicken Saag (Spinach)

Boneless chicken sauteéd with fresh creamy spinach sauce

\$15.95



MENU



Seafood Mixed Grill

*Prawns & Salmon tikka
sautéed with peppers & onions*

\$24.95

Tandoori Fish Tikka

*Salmon with mild spice grill
& sautéed with peppers & onions*

\$19.95

Prawns Tikka

*Prawns coated with mild
spice with onions & peppers*

\$15.95

Seafood

Tilapia (Fish) Curry

*Cooked with fresh ginger,
Garlic in traditional curry sauce*

\$15.95

Shrimp Tikka Massala

*Prawns cooked in a rich tomato and
onion cream sauce*

\$19.95



Shrimp Curry

*Prawns cooked in a traditional
Curry sauce*

\$19.95

Salmon Tikka Massala

*Salmon cooked in a creamy buttery
tomato sauce*

\$19.95



Shrimp Korma

Prawns cooked in a mild creamy sauce

\$19.95

Shrimp Saag (Spinach)

Prawns in a creamy spinach sauce

\$17.95

Hyderbadi Style Biryani

Andhra Pradesh food and culture have much Islamic influence, giving rise to this fragrant rice dish. Long Grain Basmati rice is cooked in aromatic herbs & spices then simmer with onions, raisins, cashews & fresh mint

Served with raita and hardboiled egg, as is traditional

Vegetable Biryani  **\$14.95**

Lamb Biryani **\$19.95**

Goat (Mutton) Biryani **\$19.95**

Prawns Biryani **\$20.95**

Chicken Biryani **\$17.95**

Egg Biryani **\$15.95**

Gateway Special Biryani **\$22.00**

(Chicken, Lamb & Prawns)

MENU



Welcome. Gateway To India seeks to explore what Indian food and culture have done for centuries—take the best from India influences and create something distinctly Indian. Indian cuisine has been influenced by a host of cultures and Chef Kapoor have a long history of taking outside flavors and cooking techniques, and combining them with his native Punjabi spices.



Grill Paneer Tikka

*Traditional Cheese cubes grill
Sautéed with peppers & onions*

\$15.95

Grill Chicken Tikka

*Boneless chicken in mild herbs
sautéed with peppers & onions*

\$10.95

Grill Malai Kebab

*Chicken in yogurt & fenugreek
sautéed with onions & peppers*

\$15.95

Appetizers

Vegetable Platter

*Veg Samosa, Batata vada,
aloo tikki & Pakoras*

\$12.95

Vegetable Samosa

*Potatoes with savory inside of
a crispy turnover*

\$6.95

Gateway Platter

*Samosas, pakoras, tikki, onion
bahaji, paneer pakora & chicken tikka*

\$14.00

Lamb Samosa

*Ground lamb with peas inside
a crispy turnover*

\$8.95

Paneer Pakoras

*Cubes of paneer fried
In mild chickpea flour batter*

\$12.95

Onion Bhajia

*Mild chopped onion with
in chickpea-flour batter*

\$8.95

Vegetable Pakoras

*Potato, spinach, cauliflower
Fried with chickpeas batter*

\$6.95

Aloo Tikki (Potato Pattie)

*Crispy potato patties stuffed with mild
Herbs and spice*

\$6.95

Chicken 65 (Non Saucy)

*Classic dish of South India spicy deep fried
Chicken tender cooked in a flavorful marinade*

\$13.95

Batata Wada

*Potato with savory spices fried
with chickpeas batter*

\$6.95

Samosa or Aloo Tikki Chaat

*Samosa or Tikki topped with chickpeas, yogurt & sev
Humongous sweet & spicy chutneys,
Sure to set your taste buds grappling for more!*

\$8.95

Gateway Spinach Dip

*Spinach cooked in mild herbs, spice served
with mozzarella cheese garlic flatbread.
Fresh from the tandoor cheesy naan!*

\$10.95



Lamb Mixed Grill

Lamb Chops & Sheek Kebab
Sautéed with peppers & onions

\$24.95

Lamb Chops

Tender lamb loin mild spice
& sautéed with peppers & onions

\$26.95

Lamb Sheek Kabab

Ground Lamb on skewer
sautéed with onions & peppers

\$15.95

Lamb & Goat Curries

Lamb Curry

Cooked in a traditional curry
Sauce with ginger & garlic

\$19.95

Lamb Tikka Massala

Tender pieces of lamb cooked in a
tomato cream sauce

\$19.95



Goat Curry (Bone In)

Meaty flavor like lamb but leaner
It's Chef Kapoor favorite meat!

\$19.95



Lamb Korma

Northern spices cooked in soothing
Cashew cream sauce like coconut flavor

\$19.95

Goat Karahi (Bone In)

Braised goat meat pieces cooked
Less saucy with pepper & onions

\$19.95



Lamb Rogan Josh

Braised boneless lamb cooked in a
curry sauce with fresh ginger and tomato

\$19.95

Lamb Vindaloo

Lamb cooked with potato in a
rich white vinegar tomato sauce

\$19.95

Lamb Saag (Spinach)

Lamb cooked in creamy spinach
sauce flavored with light herbs

\$19.95

Lamb Madras

Palette for spicy food, coconut curry,
Cooked with curry leaf and dry chilli

\$19.95

Kheema Mutter(Ground Lamb)

Ground lamb cooked with peas & onions
in mild herbs, a non saucy delicacy

\$19.95

Lamb Kadai (Bhuna)

Non Saucy lamb dish with peppers,
Onions & tomato

\$19.95

Lamb Jalfrezi

Tender lamb coked with royal
vegetables in mild curry sauce

\$17.95



MENU

Vegetarian

Navrathan Korma

Garden fresh vegetables gently
Simmer in soothing cashew cream sauce

\$16.95

Channa Masala

Chickpeas cooked with tomato & garlic,
In a rich flavor of spices

\$13.95

Aloo Mutter

Fresh potatoes cooked with
peas in a mild curry sauce

\$13.95

Mutter Paneer

Homemade cheese with peas
in a curry sauce and fresh herbs

\$16.95

Aloo Palak

Spinach cooked with potato
In a mild curry sauce

\$13.95

Palak Paneer

Paneer cooked in mild spice
Simmer in creamy spinach sauce

\$16.95

Paneer Kadai (Non Saucy)

Paneer cooked in curry sauce with
Peppers, onions & fenugreek

\$16.95

Aloo Gobhi

A non saucy dish, cauliflower & potato
with onions & tomato. A mild curry flavor

\$13.95

Vegetable Tikka Massala

Mixed vegetables cooked in a
cream butter sauce with pepper & onions

\$16.95

Vegetable Jalfrezi

Fresh garden vegetables in mild
traditional curry sauce with peppers & onions

\$13.95

Malai Kofta

Dumpling of aloo and paneer
cooked in a mild cashew creamy

\$16.95

Paneer Tikka Massala

Paneer cheese cooked in a creamy
butter sauce with peppers, onions & fenugreek

\$16.95

Shahi Paneer

Paneer cooked in a soothing cashew cream
sauce with mild spices

\$16.95

Dal Makhani or Tadka Dal

Black (Urad) or Yellow (Moong) lentils
cooked in garlic & ginger. A Punjabi delight!

\$13.95



MENU

Flat Breads

Naan (Butter Naan)

Traditional soft white bread
baked in the tandoor

\$3.95

Garlic Naan

Garlic, cilantro & sesame

\$5.95

Onion Kulcha

Stuffed with onions, cilantro &
sesame

\$5.95

Aloo Naan

Stuffed with aloo, cilantro &
sesame

\$5.95

Paneer/ Cheese Naan

Stuffed with paneer or
mozzarella, cilantro & sesame

\$5.95

Shahi Kulcha (Chicken)

Stuffed with chicken, garnish
with cilantro & sesame

\$6.95

Peshwari Naan

Stuffed with cashew & raisen
Garnish with cherries

\$6.95

Chilli Naan

Chill, cilantro & sesame

\$5.95

Kheema Naan (Lamb)

Stuffed with ground lamb

\$7.95

Tandoori Roti

Whole wheat bread, baked in
the tandoor, crispy

\$3.95

Chapati

Pan cooked Wheat flat bread

\$2.95

Paratha

Pan cooked wheat with layer
of oil

\$3.95

Soups & Sides

Cream of Tomato-Creamy tomatoes cooked in herbs \$5.95

Spinach Soup- Cream spinach cooked with herbs \$5.95

Lentil Soup- lentils cooked on a spiced broth \$5.95 

Raita-Cucumbers in cool yogurt \$3.95

Steamed Vegetables-side serving of steamed vegetables \$5.95

DESSERTS

Mango Pudding or Rice Pudding (Kheer)

Specialty flavor mango or cardamom flavor traditional
rice

\$5.95

Gulab Jamun

Donut hole shaped fried and served in sweet
cardamom flavor syrup

\$3.95

Rasmali

Milk downgrade and similar to cottage cheese style with
pistachios

\$4.95

Kulfi Ice Cream (variety flavors)

\$4.95

GATEWAY TO INDIA

