

DID YOU KNOW?

Our very favourite Chicken Tikka Masala, a popular dish in India, is not Indian. It was invented in Glasgow, Scotland

VEGETARIAN TAPAS

PANEER TIKKA	4.95
Chunky cubes of fresh paneer, marinated with exotic Indian spices	
MUSHROOM TIKKA	4.20
Chunky cubes of fresh paneer, marinated with exotic Indian spices	
VEGETABLE PAKORA	4.60
Deep fried mixture of vegetables in Gram flour	
ALOO TIKKI CHAAT popular	4.95
Spiced potato patties with Indian herbs & spices	
MUMBAI PANI PURI	4.50
Hallow deep fried crispy filled with mixture of flavoured water	
SAMOSHA CHAAT	4.20
Deep fried filo pastry stuffed with potatoes, herbs & spices	
KURKURI BHINDI	5.45
Super crispy fried made with tender Okra/Lady Finger	
DAL MAKHNI popular	6.30
Creamy & buttery Dal Makhani is one of India's most special and popular dal. Black lentils are cooked with lot of butter and cream making it a special dish	
JEERA ALOO	5.20
North Indian side dish made with potatoes, spices, and herbs	
PANEER BUTTER MASALA popular	6.50
Diced cottage cheese cooked in garlic rich sauce with garlic& chilli	
HONEY CHILLI POTATO popular	4.50
Crispy super addictive snack - fried potato fingers are tossed in a sesame honey chilli sauce	
ALOO CHAAT	4.20
Potato in spicy, tangy, and salty flavour	
TANDOORI BROCCOLI	4.45
Broccoli marinated with Indian herbs, spices in charcoal clay oven	
BHARWA PEPPERS	4.20
Small green bell peppers or capsicum are stuffed with a spicy potato filling and baked in the oven	
PAPRI CHAAT	3.95
Crispy fried flour crackers with spicy, tangy, or salty flavour	
ALOO SAAG	4.20
Variety of greens, including mustard greens), potatoes and spices	
MALAI SOYA CHAAP	5.20
Soya cooked with spices creamy touch in tandoor	
CHANNA MASALA	5.20
Chickpeas cooked with Indian style	

SALAD'S

GREEN SALAD	2.20
SIRKA ONION	1.95
CHICKEN TIKKA SALAD popular	3.50
ALOO CHANNA SALAD	2.20
MASALA PEANUTS SALAD	2.20

MITHA (DESSERT)

GAJAR KA HALWA	4.25
Traditional North Indian dessert made by simmering fresh grated carrots with milk, sugar & ghee	
MATKA KULFI	5.50
Indian ice cream prepared with milk cream and topped with dry fruits	
MANGO KULFI	5.50
Mango flavoured Indian style ice-cream	
GULAN JAMUN WITH ICE CRAM popular	3.95
Fried balls of a dough made from milk solids and semolina, soaked with an aromatic syrup spiced with green cardamom, rose water, saffron	
BASMATI RICE KI KHEER	3.95
Dessert made from slow-cooked rice, milk, and sugar	
ICE CREAM SCOOP	3.95
Vanilla scoop ice-cream	
KULFI FALOODA	4.50
Made with ice cream, vermicelli, basil seeds and nuts	

A discretionary charge of £1 will be added to every bill for our Charity of the Month

GREEN GATES CAFE

THE REAL TASTE OF INDIA
LET US BRING *FLAVOUR OF DELHI'S FOOD*
TO YOUR TABLE

MACHI KE TAPAS (SEAFOOD LOVERS)

CHILLI GARLIC FISH PAKORA	5.95
Fish deep fried with spices/garlic/gram flour	
SPICED HADDOCK	7.95
Haddock oven baked with a variety of Punjabi Spices	
TANDOORI KING PRAWN popular	7.95
King Prawn cooked in tandoor(3PCS)	
TAWA JHINGA	7.95
King prawns cooked on the griddle served with mint dip(3PCS)	
SALMON TIKKA popular	7.95
One piece of salmon marinated and cooked in tandoor	
PRAWNS GOAN STYLE CURRY	7.95
Three pieces of King Prawn cooked with coconut	
MUSSELS PAPRIKA	7.95
Mussels cooked in paprika sauce	

DID YOU KNOW?

Biryani can serve as an antioxidant for your organs. The flavour that this dish possesses isn't only through two or three spices. There are an endless number of spices that are mixed with the meat and rice. And every single one of them is just as healthy as the next.

ACCOMPANIMENTS

TANDOORI ROTI	1.95
GARLIC NAAN	3.50
LACHCHA PARANTHA	3.20
PESHAWRI NAAN	3.95
PLAIN NAAN	2.95
KEEMA NAAN	3.75
STEAMED RICE	2.95
FRIED RICE	3.50
KEEMA RICE	4.25

HOMEMADE SHAKES

VANILLA SHAKE	3.95
TABLET MILKSHAKE	3.95
RASPBERRY MILKSHAKE	3.95
STRAWBERRY MILKSHAKE	3.95
CHOCOLATE MILKSHAKE	3.95
COLD COFFEE	3.95

KIDS MENU

£5.80

CHICKEN NUGGETS WITH CHIPS
FISH FINGER WITH CHIPS
CHICKEN KORMA WITH RICE
CHICKEN CHASNI WITH RICE
CHICKEN TIKKA WITH RICE

The food capital of India. Delhi was the land of the Royal kitchens of the Sultans and the Badshahs. Delhi's cuisine is a mix of *Indo-Persian culinary traits* brought in by Mughals.

MEAT TAPAS (CHICKEN & LAMB)

LAGAN KI CHOPS popular	7.95
Lamb chops cooked in clay oven with Indian exotic spices	
OLD DELHI STYLE CHICKEN TIKKA	5.95
Boneless chicken leg marinated then barbequed	
OLD DELHI STYLE CHICKEN TIKKA	5.95
Chicken Breast marinated barbequed served with, mint dip	
CHICKEN PAKORA	4.95
Crisp fried appetizer chicken, gram flour, ginger garlic, spice powders & herbs	
MIXED GRILL	12.95
Lamb chops, Fish, King prawns, chicken tikka cooked in clay oven	
GALOUTI KEBAB popular	7.95
Galouti means – melts in mouth – Minced mutton with herbs and spices	
BUTTER CHICKEN popular	7.40
Chicken mildly sweet flavor resulting from the butter-base, which cuts the intensity of the curry spices used in its making	
CHICKEN CHILLI GARLIC	7.20
Chicken tikka cooked in Garlic and flavoursome sauce	
CHICKEN TIKKA MASALA	7.20
Diced chicken tikka cooked creamy sauce with Indian spices	
MUTTON SAAG popular	7.85
Pieces of lamb or mutton braised with a gravy flavoured with Spinach, garlic, ginger, and aromatic spices	
MUTTON RARA popular	7.45
Unique mutton recipe as it combines the mutton pieces along with the mutton keema or Gosht mince in it	
LAMB KADHAI	7.45
Punjabi style lamb cooked in rich onion Tomato masala	
NALLI GOSHT	7.85
Lamb shank slow cooked in spiced yoghurt curry	
KEEMA PAV	6.85
Specied Lamb Mince served with crusty bread rolls	
HADIWALA GOSHT	7.85
Mutton cooked with bones in desi style	

BIRYANI LOVERS

VEGETABLE BIRYANI	5.95
Aromatic rice dish made with basmati rice, spices & mixed veggies	
CHICKEN BIRYANI	6.95
Savoury chicken and rice dish that includes layers of chicken, rice, and aromatics that are steamed together	
DUM GOSHT BIRYANI popular	7.95
Savoury Mutton and rice dish that includes layers of mutton, rice, and aromatics that are steamed together	
SEAFOOD BIRYANI	8.95
Savoury seafood and rice dish that includes layers of seafood, rice, and aromatics that are steamed together	

DID YOU KNOW?

When *Indian pickles* are being made, a lot of turmeric powder is added to it. This turmeric powder contains a chemical called Curcumin. This chemical has anti-inflammatory properties which help your body to fight against the attack of various bacteria's and viruses.

ADD ON'S

PAPPAD TOKRI (Variety of Papadum)	3.95
MANGO CHUTNEY	1.95
MIXED PICKLE	1.95
SPICED ONIONS	1.95
CHILLI PAPPADUM	2.95
KALI MIRCH PAPPADUM	2.95

Follow us on  **@greengatescafe_merchantcity** for latest offers and specials

*Please inform our staff of any allergies before placing your order

*Advisable 3 dishes Per Person or 5 per couple (Portion size)