

# Gateway To India

## Gig Harbor

Please call to make a reservation.

(253) 851-2688

Check out our website at:

[www.gatewaytoindiarestaurant.com](http://www.gatewaytoindiarestaurant.com)

Hours:

### Lunch

Monday thru Friday: 11:00 am to 3:00 pm

Saturday: 12:00 pm to 3:00 pm

Sunday: 12:00 pm to 3:00 pm

### Dinner

Monday thru Thursday: 5:00 pm to 9:00 pm

Friday: 5:00 pm to 10:00 pm

Saturday: 4:00 pm to 10:00 pm

Sunday: 4:00 pm to 9:00 pm

## APPETIZERS/ STARTERS

### Aloo Tikki

Traditional snack, Grilled potato patties flavored with chili and coriander, served with tangy chickpeas and yogurt sauce. 4.95

### Pappdi Chat

Crispy flour chips topped with yogurt, tamarind jalapeno chutney with Indian salsa. 5.95

### Subji Pakoras ( Vegetable Fritters )

Assorted vegetables dipped in spiced chickpea batter and deep fried. 5.95

### Vegetarian Samosas

Deep fried pastry filled with mildly spiced potatoes and petite sweet green peas, two per order. 5.95

### Pappadum

spicy crisp lentil wafers. 2.50

### Onion bhaji

Thinly sliced onions dipped in chick pea flour and spices. Cooked to golden perfections. 6.95

### Paneer Pakoras

Homemade cheese stuffed with spices and dipped in chickpea batter and lightly fried. 8.95

### Paneer Kabob

Homemade cheese delicately spiced and grilled to perfection, served piping hot. 8.95

### Jinga Pakoras

Jumbo shrimps (6) marinated and dipped in Chickpea batter and lightly fried. 9.95

### Lamb sheek kebab

Freshly ground lamb with cilantro, spices and chilies. Barbequed in the Tandoor. 8.95

### Lamb Samosa

Deep fried pastry filled with delicately spiced ground lamb and peas. 6.95

### Murgh Pakoras ( Chicken Fritters)

Boneless chicken pieces dipped in mildly spiced chickpea batter and deep fried. 7.95

### Murgh Kabob

Boneless chicken marinated overnight grilled to perfection . 8.95

### Vegetarian Platter

Platter includes Subji Pakoras, Paneer Pakoras, Samosa, and Pappadum. 9.95

### Full Appetizer Platter

Platter includes Murgh, Subji, and Paneer Pakoras, Pappadum, and a Samosa. 10.95

*All Entrees are served with complimentary soup and rice.*

*Please specify level of heat: mild, mild+, med, med+, or Hot*

\*Vegan, \*\* Vegan upon request

## VEGETARIAN ENTRÉES

### Daal Maharani ( Mixed Lentils )\*

Mixed lentils fit to be served to the queen. 10.95

### Kabuli Channa ( Garbanzo Beans )\*

Garbanzo Beans delicately spiced and cooked with onions and tomato sauce. 10.95

### **Aloo Mutter ( Potatoes and Peas )\*\***

Potatoes and green peas cooked in tomato, onion, and garlic, ginger sauce, flavored with freshly ground spices. 10.95

### **Saag Aloo ( Spinach and Potatoes )\***

Pureed spinach with potatoes cooked with onion and tomatoes with freshly ground spices. 10.95

### **Jeera Aloo •**

Roasted cumin seeds & delicately spiced potatoes and with freshly ground spices. 10.95

### **Aloo Gobi ( Cauliflower and Potatoes )\***

Cauliflower and potatoes cooked with fresh herbs, garlic and ginger onion sauce. 10.95

### **Mushroom Mutter ••**

Fresh mushrooms with green peas in a tomato cream sauce. 10.95

### **Goa Coconut Curry •**

Assorted vegetables cooked in a creamy coconut sauce. 10.95

### **Vegetable Korma**

Assorted vegetables cooked in creamy sauce with almonds. 10.95

### **Baingan Ka Bharta •**

Eggplant baked over open flame in Tandoor, cooked with peas, onions, tomatoes, herbs and spices. 11.95

### **Mutter Paneer ( Green Peas and Homemade Cheese )**

Homemade cheese and green peas cooked in onion, tomato and cream sauce. 12.95

### **Malai Kofta ( Vegetable dumplings )**

Assorted vegetables made into a ball with chickpea flour in a spiced onion, tomato and cream sauce. 12.95

### **Saag Paneer**

Homemade cheese and pureed spinach cooked with onions and tomatoes with freshly ground spices. 12.95

### **Saag Kofta**

Pureed spinach with vegetable kofta cooked with onions and tomatoes with freshly ground spices. 13.95

### **Artichoke Heart Masala \*\***

Artichoke hearts cooked with onion and tomato and spiced cream sauce. 13.95

### **Vegetable Karahi••**

Artichoke hearts, Paneer, asparagus, and assorted vegetables sautéed with fresh herbs, spices.

Served on a bed of onions on a sizzling platter. 13.95

## **TANDOORI ENTRÉES**

**Tandoor is a traditional Indian oven made from clay.**

### **Tandoori Murgha ( Chicken on the bone )**

Chicken marinated with authentic Indian spices and herbs. Barbecued in Tandoor.

Served on bed of onions on a sizzling platter garnished with cilantro. 12.95

### **Tandoori Murgh Tikka ( Chicken )**

Tender boneless chicken breast marinated with authentic Indian spices and herbs. Barbecued in Tandoor.

Served on bed of onions on a sizzling platter garnished with cilantro. 14.95

### **Tandoori Gosht Tikka Kebab ( Lamb )**

Tender boneless lamb rubbed with authentic Indian spices and herbs. Barbecued in the Tandoor.

Served on bed of onions on a sizzling platter garnished with cilantro. 15.95

### **Tandoori Jinga ( Shrimp )**

Shrimp marinated in lemon juice with touch of fresh herbs and spices.

Served on bed of onions on a sizzling platter garnished with cilantro. 16.95

### **Tandoori salmon**

Fresh salmon marinated and then cooked delicately in the Tandoor. Served on a sizzling platter. 18.95

### **Mixed Tandoori Platter**

Assorted Tandoori meats ( Lamb, chicken and shrimp ). Served on bed of onions on a sizzling platter. 22.95

### **LAMB ENTRÉES**

#### **Saag Gosht ( Spinach & Lamb )**

Boneless lamb with pureed spinach cooked in onion sauce with freshly ground herbs and spices. 14.95

#### **Shahi Gosht Korma**

Boneless lamb cooked in creamy sauce, with ginger, garlic. Garnished with almonds. 14.95

#### **Gosht Masala**

Tandoori boneless lamb cooked in tomato, onion cream sauce and freshly ground spices. 15.95

#### **Gosht Vindaloo**

Boneless lamb cooked in a creamy sweet and sour sauce with potatoes and freshly ground spices. 14.95

#### **Gosht Karahi**

Marinated lamb grilled with fresh herbs, spices, peppers, tomato, onions. Served on a sizzling platter. 15.95

### **SEAFOOD ENTRÉES**

#### **Masala Jinga ( Shrimp )**

Shrimp seasoned with fresh herbs and spices, cooked in tomato, onion and yogurt sauce. 15.95

#### **Masala Machli ( Fish )**

Cod cooked with fresh herbs and spices in tomato, onions and yogurt sauce. 15.95

#### **Saag Jinga ( Spinach and Shrimp )**

Shrimp and pureed spinach cooked in onion sauce with freshly ground spices. 15.95

#### **Jinga Vindaloo ( Shrimp )**

Shrimp cooked in a creamy sweet and sour sauce with potatoes and freshly ground spices. 15.95

#### **Jinga Karahi ( Shrimp )**

Shrimp sautéed with fresh peppers, onions, tomatoes, herbs and spices. Served on a sizzling platter. 16.95

### **CHICKEN ENTRÉES**

#### **Murgh Makhani**

Tandoori chicken on bone cooked in tomato, onion and butter sauce with freshly ground spices. 11.95

#### **Saag Murgh**

Boneless chicken with pureed spinach cooked in onion sauce with fresh herbs and spices. 12.95

#### **Murgh Korma**

Boneless chicken cooked in fresh herbs and spices in creamy sauce. Topped with almonds. 14.95.

#### **Murgh Tikka Masala**

Tandoori boneless chicken cooked in tomato, onion cream sauce and freshly ground spices. 14.95

#### **Murgh Vindaloo**

Boneless chicken cooked in a creamy sweet and sour sauce with potatoes and freshly ground spices. 14.95

#### **Murgh Karahi**

Marinated boneless chicken grilled with fresh herbs, spices, peppers, tomato, onions.

Served on a bed of onions on a sizzling platter. 15.95

## **BIRYANI (Served with Raita)**

### **Subji Biryani ( Vegetarian )**

Basmati rice cooked with whole spices, saffron and assorted vegetables. Garnished with almonds and cilantro. 10.95

### **Murgh Biryani ( Chicken )**

Basmati rice cooked with whole spices, saffron and boneless chicken pieces. Garnished with almonds and cilantro. 12.95

### **Gosht Biryani ( Lamb )**

Basmati rice cooked with whole spices, saffron and boneless lamb pieces. Garnished with almonds and cilantro. 13.95

### **Artichoke Heart Biryani**

Basmati rice cooked with whole spices, saffron and artichoke hearts. Garnished with almonds and cilantro. 13.95

### **Jinga Biryani ( Shrimp )**

Basmati rice cooked with whole spices, saffron and prawns. Garnished with almonds and cilantro. 15.95

### **Gateway Special Biryani**

Basmati rice cooked with spices, saffron and chicken, lamb, prawns and vegetables. Garnished with almonds 16.95

## **BREADS**

### **(Made in the Tandoor )**

#### **Roti \***

Whole wheat bread baked in the Tandoor ( No Leavening ) 2.50

#### **Naan**

Leavened wheat bread baked in the Tandoor 2.75

#### **Garlic Naan**

Leavened wheat bread with fresh garlic baked in the Tandoor 3.50

#### **Pudina Naan**

Leavened wheat bread with fresh mint baked in the Tandoor. 3.50

#### **Aloo Naan**

Leavened wheat bread stuffed with potatoes and peas. 3.95

#### **Aloo Parantha\***

Potatoes stuffed in whole wheat bread cooked in the Tandoor ( No Leavening ) 3.95

#### **Onion Kulcha**

Mildly spiced onions stuffed in leavened bread baked in the Tandoor. 4.50

#### **Spinach Naan**

Mildly spiced spinach stuffed in leavened bread baked in the Tandoor. 4.95

#### **Spinach Paneer Naan**

Mildly spiced spinach stuffed with homemade cheese in leavened bread baked in the Tandoor. 4.95

#### **Paneer Naan**

Leavened wheat bread stuffed with delicately spiced homemade cheese baked in the Tandoor. 4.95

#### **Jalapeno Naan**

Leavened wheat bread stuffed with delicately spiced Jalapeno baked in the Tandoor. 4.50

#### **Peshawari Naan (Sweet Naan)**

Sweet Leavened wheat bread stuffed with assorted nuts and fruit, baked in the Tandoor. 4.95

#### **Gateway Bread Basket special**

(Naan, Garlic Naan, Onion Kulcha) 10.00

## DESSERTS

### Gulab Jamun

A soft and delicate milk based dumpling soaked in rose water and cardamom syrup . 4.95

### Chawal Ki Kheer ( Rice Pudding )

Homemade Rice Pudding with cardamom pods and topped with almonds. 4.95

### Seviayan ( Vermicelli Pudding )

Toasted wheat vermicelli cooked in milk with cardamom pods and topped with almonds. 4.95

**Mango Sorbet • 4.95**

**Ginger Ice Cream 4.95**

**Pistachio Ice Cream 4.95**

**Coconut Ice Cream 4.95**

## BEVERAGES

### Chai

Authentic Indian tea steeped with spices, milk and sugar 2.50 (also available unsweetened)

Refill \$1.00

### Sweet Lassi

Sweetened yogurt drink with a touch of rose water. 2.95

**Mango Lassi or Pineapple lassi 3.50**

**Mango Juice 2.95**

**Orange Juice 1.95**

**Apple Juice 1.95**

**Soft Drinks ( Coke, Diet Coke, Sprite, Root Beer ) 1.95**

**Lemonade or Iced Tea ( Sweetened ) 1.95**

**Pot of Herbal Tea 2.95**

## SIDE ORDERS

**Lentil Soup** Cup:2.25/Bowl:4.95

**Mulligatawny soup** Cup:2.75/Bowl:5.95

Lentil soup, lemon, ginger and chicken

### Kachumber Salad

Cucumber, tomatoes, and red onions in lemon juice with spices. 2.95

### Basmati Rice

Long grain rice from India cooked with delicate whole spices. 2.00

### Raita

Cooling Yogurt sauce with cucumber, tomatoes, carrots, cilantro and spices. 2.95

**Mixed pickles 1.95**

These pickles are spicy and salty. Eat them with food sparingly

**Mango Chutney ( Sweet and Sour ) 1.95**

**Cilantro Chutney 1.95**