

## APPETIZERS

1. Subji Pakoras ( Vegetable Fritters ) 5.50  
Assorted vegetables dipped in spiced chickpea batter and deep fried.
2. Vegetarian Samosas 5.50  
Deep fried pastry filled with mildly spiced potatoes and peas.
3. Pappadum 2.50  
Spicy crisp lentil wafers.
4. Murgh Pakoras ( Chicken Fritters) 8.95  
Boneless chicken pieces dipped in mildly spiced chickpea batter and deep fried.
5. Vegetarian Platter 9.95  
Platter includes Subji Pakoras, Samosa, and Pappadum.
6. Full Appetizer Platter 10.95  
Platter includes Murgh and Subji Pakoras, Pappadum, and a Samosa.

*All Entrées are served with complimentary soup and rice.  
Please specify level of heat: mild, mild+, med, med+, or Hot*

## VEGETARIAN ENTRÉES

7. Daal Maharani ( Mixed Lentils ) 10.50  
Mixed lentils fit to be served to the queen.
8. Kabuli Channa ( Garbanzo Beans ) 10.50  
Garbanzo Beans delicately spiced and cooked with onions and tomato sauce.
9. Aloo Mutter ( Potatoes and Peas ) 10.50  
Potatoes and green peas cooked in tomato, onion, and ginger sauce, flavored with freshly ground spices.
10. Saag Aloo ( Spinach and Potatoes ) 10.50  
Pureed spinach with potatoes cooked with onion and tomatoes with freshly ground spices.
11. Aloo Gobi ( Cauliflower and Potatoes ) 10.50  
Cauliflower and potatoes cooked with fresh herbs, garlic and ginger onion sauce.
12. Vegetable Korma 11.95  
Assorted vegetables cooked in creamy sauce with almonds.
13. Baingan Ka Bharta 11.95  
Eggplant baked over open flame in Tandoor, cooked with peas, onions, tomatoes, herbs and spices.
14. Mutter Paneer ( Green Peas and Homemade Cheese ) 11.95  
Homemade cheese and green peas cooked in onion, tomato and cream sauce.
15. Saag Paneer ( Spinach and Homemade Cheese ) 12.95  
Homemade cheese and pureed spinach cooked in onion & tomato sauce, flavored with freshly ground spices.
16. Bhindi Bhaji ( Okra ) 10.95  
Okra cooked with onions and tomatoes, garlic and ginger, flavored with freshly ground spices.
17. Malai Kofta ( Vegetable balls ) 12.95  
Assorted vegetables made into a ball with chickpea flour and cooked in spiced onion, tomato and cream sauce.
18. Artichoke Heart Masala 13.95  
Artichoke hearts cooked with onion and tomato and spiced cream sauce.
19. Vegetable Karahi 13.95  
Artichoke hearts, Paneer, asparagus, and assorted vegetables sautéed with fresh herbs, spices. Served on a bed of onions on a sizzling platter.

## TANDOORI ENTRÉES

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

20. Tandoori Murgha ( Chicken on the bone ) 11.95  
Chicken marinated with authentic Indian spices and herbs. Barbecued in Tandoor. Served on bed of onions on a sizzling platter.
21. Tandoori Murgh Tikka ( Chicken ) 14.95  
Tender boneless chicken breast marinated with authentic Indian spices and herbs. Barbecued in Tandoor. Served on bed of onions on a sizzling platter.
22. Tandoori Gosht Tikka Kebab ( Lamb ) 14.95  
Tender boneless lamb rubbed with authentic Indian spices and herbs. Barbecued in the Tandoor. Served on bed of onions on a sizzling platter.
23. Tandoori Jinga ( Shrimp ) 15.95  
Shrimp marinated in lemon juice with touch of fresh herbs and spices. Served on bed of onions on a sizzling platter.
24. Mixed Tandoori Platter 22.95  
Assorted Tandoori meats ( Lamb, chicken and shrimp ). Served on bed of onions on a sizzling platter.

## LAMB ENTRÉES

25. Saag Gosht ( Spinach & Lamb ) 14.95  
Boneless lamb with pureed spinach cooked in onion sauce with freshly ground herbs and spices.
26. Shahi Gosht Korma 14.95  
Boneless lamb cooked in creamy yogurt sauce, with ginger, garlic and fenugreek leaves. Garnished with almonds.
27. Gosht Masala 14.95  
Tandoori boneless lamb cooked in tomato, onion cream sauce and freshly ground spices.
28. Gosht Vindaloo 14.95  
Boneless lamb cooked in a creamy sweet and sour sauce with potatoes and freshly ground spices.
29. Gosht Karahi 15.95  
Marinated lamb grilled with fresh herbs, spices, peppers, tomato, onions. Served on a sizzling platter.

## SEAFOOD ENTRÉES

30. Masala Jinga ( Shrimp ) 14.95  
Shrimp seasoned with fresh herbs and spices, cooked in tomato, onion and yogurt sauce.
31. Masala Machli ( Fish ) 14.95  
Cod cooked with fresh herbs and spices in tomato, onions and yogurt sauce.
32. Saag Jinga ( Spinach and Shrimp ) 14.95  
Shrimp and pureed spinach cooked in onion sauce with freshly ground spices.
33. Jinga Vindaloo ( Shrimp ) 14.95  
Shrimp cooked in a creamy sweet and sour sauce with potatoes and freshly ground spices.
34. Jinga Karahi ( Shrimp ) 15.95  
Shrimp sautéed with fresh peppers, onions, tomatoes, herbs and spices. Served on a sizzling platter.

## CHICKEN ENTRÉES

35. Murgh Makhani 11.50  
Tandoori chicken on bone cooked in tomato, onion and butter sauce with freshly ground spices.
36. Saag Murgh 11.95  
Boneless chicken with pureed spinach cooked in onion sauce with fresh herbs and spices.
37. Murgh Korma 13.95  
Boneless chicken cooked in fresh herbs and spices in creamy sauce. Topped with almonds.
38. Murgh Tikka Masala 13.95  
Tandoori boneless chicken cooked in tomato, onion cream sauce and freshly ground spices.
39. Murgh Vindaloo 13.95  
Boneless chicken cooked in a creamy sweet and sour sauce with potatoes and freshly ground spices.
40. Murgh Karahi 14.95  
Marinated boneless chicken grilled with fresh herbs, spices, peppers, tomato, onions. Served on a bed of onions on a sizzling platter.

## BIRYANI (Rice Dish)

41. Subji Biryani ( Vegetarian ) 9.95  
Basmati rice cooked with whole spices, saffron and assorted vegetables. Garnished with almonds and cilantro.
42. Murgh Biryani ( Chicken ) 10.95  
Basmati rice cooked with whole spices, saffron and boneless chicken pieces. Garnished with almonds and cilantro.
43. Gosht Biryani ( Lamb ) 11.95  
Basmati rice cooked with whole spices, saffron and boneless lamb pieces. Garnished with almonds and cilantro.
44. Artichoke Heart Biryani 12.95  
Basmati rice cooked with whole spices, saffron and artichoke hearts. Garnished with almonds and cilantro.
45. Jinga Biryani ( Shrimp ) 12.95  
Basmati rice cooked with whole spices, saffron and prawns. Garnished with almonds and cilantro.

One Check for party of 8 or more. 18% Gratuity will be added to the check. Thanks.

## BREADS

1. Roti	2.50
Whole wheat bread baked in the Tandoor ( No Leavening ).	
2. Naan	2.75
Leavened wheat bread baked in the Tandoor ( Clay Oven )	
3. Garlic Naan	3.25
Leavened wheat bread with fresh garlic baked in the Tandoor ( Clay Oven )	
4. Aloo Naan	3.95
Leaven wheat bread stuffed with potatoes and peas.	
5. Aloo Parantha	3.95
Potatoes stuffed in whole wheat bread cooked in the Tandoor ( No Leavening )	
6. Onion Kulcha	4.50
Mildly spiced onions stuffed in leavened bread baked in the Tandoor.	
7. Spinach Naan	4.50
Mildly spiced spinach stuffed in leavened bread baked in the Tandoor.	

## DESSERTS

1. Gulab Jamun	4.95
Milk based dumpling soaked in rose water and cardamom syrup.	
2. Chawal Ki Kheer ( Rice Pudding )	4.95
Rice Pudding with cardamom pods and topped with almonds.	
3. Seviayan ( Vermicelli Pudding )	4.95
Toasted wheat vermicelli cooked in milk with cardamom pods and topped with almonds.	
4. Mango Sorbet	4.95
5. Ginger Ice Cream	4.95
6. Pistachio Ice Cream	4.95
7. Coconut Ice Cream	4.95

## BEVERAGES

Chai	2.50
Authentic Indian tea steeped with spices, milk and sugar.	
Sweet Lassi	2.50
Sweetened yogurt drink with a touch of rose water.	
Mango Lassi	2.95
Sweet lassi with mango	
Mango Juice	2.50
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

## SIDE ORDERS

Soup:	
Cup	2.50
Bowl	4.95
Kachumber Salad	2.95
Cucumber, tomatoes, and red onions in lemon juice with spices.	
Basmati Rice	2.00
Long grain rice from India cooked with whole spices.	
Raita	2.50
Yogurt sauce with cucumber, tomatoes, carrots, cilantro and spices.	
Mixed pickles	1.95
Mango Chutney ( Sweet and Sour )	1.95
Dhaniya Chutney ( Cilantro )	1.95

# Gateway to India

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2603 6th Avenue • Tacoma, WA 98406

Please call to make a reservation:

Check out our website at:

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

Hours:

## Lunch

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

Saturday: 12:00 pm to 3:00 pm

## Dinner

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

Friday: 5:00 pm to 9:30 pm

Saturday: 4:00 pm to 9:30 pm

Sunday: 4:00 pm to 9:00 pm

Closed Monday