VEGETABLE DISHES

All our vegetarian dishes are larger than a side portion & almost enough to suffice as a course for one person.

Main Course: €11.00 Side Order: €8.00

44) Saag Aloo (2)
Leaf spinach & potatoes in a delicate ginger & garlic flavoured sauce. Tasty & nourishing.

45) Bombay Aloo (2)
Roast potatoes curried with turmeric, a rich blend of aromatic spices, cumin & mustard seeds. All harmonised with the freshness of coriander & a touch of tangy lemon juice.

46) Saag Paneer (2)
A healthy spinach & leaf curry, with home-made cottage cheese chunks rich in iron & protein.

47) Chana Masala (2)
Chickpeas curried in a west Punjabi style tangy sauce with a touch of pomegranate powder.

48) Aloo Gobi (2)
Pan braised cauliflower florets & roast potatoes in a thick dry gingery tomato curry.

49) Tarka Daal (2)
Stewed split yellow lentils with a tempering of cumin, chilli caramelised onion with brown garlic in buffalo milk butter.

50) Aloo Matar (2)
Potato & pea curry with curry sauce, simple & delicious.

51) Paneer Matar (2)
Home-made cottage cheese cooked with green peas lightly spiced.

NAAN KATHI ROLLS

Contain gluten (unsuitable for coeliacs). All our rolls are made with freshly home baked naan bread, contains shredded crisp iceberg lettuce, a generous dollop of our own Kathi sauces & sweet chilli sauces.

52) Chicken Tikka Roll (1,2,7) €11.50
53) Seekh Kebab Roll (1,2,7) €12.00
54) Mix Special Roll (1,2,7) €13.50
55) Vegetable Roll (1 2,7) €10.00

Note: You can meal them up by adding a bag of our famous thick cut chips & a can of any soft drink for just an extra €3.00.

3-IN-1 TRAY SPECIALS

56) Curry Sauce, Rice & Chips €6.50
57) Garlic Cheese-n-Chips (2,7) €6.50

RICE*

***All rice made with premium basmati rice** (1)

58) Pilau Rice €3.50
59) Steamed Rice €3.00
60) Egg Fried Rice (7,11) €4.00
61) Veg & Mushroom Fried Rice €4.00

NAAN BREADS

Contains gluten (unsuitable for coeliacs)

62) Plain Naan (1 2,7) €3.00
63) Garlic Naan (1,2,7) €3.50
64) C.O.G (1,2,7) €3.50
(Medley of coriander, onion & garlic)
65) Cheese Naan (1,2,7) €4.00
66) Keema Naan (1,2,7) €4.50
67) Chicken Chilli Cheese (1,2,7) €4.50
68) Peshawari Naan (1,2,4,7) (Almonds, Coconut) €4.00
69) Tandoori Roti (1) (Wheat) €3.00

DESSERTS

70) Gulab Jamun (1,2) €4.50
Two pieces of golden caramel coloured fried Indian donuts, made from milk-solids drawn from the green pastures of Munster, saturated with a sweet cardamom flavoured sugar-syrup, enjoyed warm or cold. Go ahead, share one!

71) Sweet Yoghurt Fruit (2) €4.50
Homemade fresh yoghurt with pineapple, grapes & dry fruit.

SUNDRIES

72) Portion Poppadums x 2 (1) with one any dip €2.00
73) Chips €3.50
74) Portion of Curry Sauce €6.50
75) Tub of Chutney €1.00
Choose from mango, mint & yoghurt, naturally coloured tangy red onion, sweet chilli or garlic dip.
76) Raita (2) €4.50
Freshly chopped onion and tomato in homemade yoghurt with Indian spices with hint of salt.

KIDS MEALS

All kids meals include chips & a soft drink

77) Korma Sauce (1,4) (Almonds) €8.50
78) Chicken Nuggets (1,11) €8.50
79) Tikka Sauce (1,4) (Cashew Nuts) €8.50

SOFT DRINKS

80) Can (330ml) €2.25
Coke, Diet Coke, Fanta, 7up, Coke Zero or Club Orange
81) 1 Litre Bottle €4.25
Coke, Coke Zero, Fanta & 7up
82) Bottled Water (500ml) €2.25
83) Mango Lassi - 10oz (2) €4.50
Sinfully delicious creamy yoghurt smoothie, blended with pulp of imported Alphonso Mango, considered the 'king of mangoes', goes great with Indian meals. Try one, seriously!

All our meats are sourced from HACCP compliant Irish purveyors, are fully traceable and Halal

ALLERGEN NOTICE
Please advise us if you have a food allergy or particular dietary requirement when placing your order. Information regarding the presence of one or more of the following food allergens in food dishes is available on request.
1. Gluten (Wheat) | 2. Milk | 3. Celery | 4. Nuts | 5. Peanuts | 6. Sulphites | 7. Egg
8. Molluscs | 9. Lupin | 10. Mustard | 11. Soya | 12. Fish | 13. Sesame Seeds | 14. Crustaceans

INDIA GATE

MODERN INDIAN TAKE-AWAY

01 462 2704 / 01 462 2705
ranbir.indiagate@gmail.com
indiagate.ie
#indiagateindiantakeaway
Belgard Road, Tallaght, Dublin 24 (beside Windsor Motors)

SET MEALS

Set Meal For One (Great Value) €22.00
Chicken tikka & onion bhaji **OR** seekh kebab & veg samosa, any chicken, veg or paneer main, pilau rice **OR** boiled rice, plain naan bread with **one poppadum**

Set Meal For Two (Even Greater Value) €40.00
Chicken tikka, onion bhaji, seekh kebab, veg samosa, any 2 chicken, veg or paneer main, 2 pilau rice **OR** boiled rice, 2 plain naan bread with **two poppadums**

NOTES ABOUT SET MEALS
Upgrade to lamb or signature dishes €1.50
Upgrade to prawn dishes €2.00
Upgrade to dearer rice or dearer naan bread €1.00

Deliveries available for all local areas from €4.00

STARTERS

Vegetarian

1) Aloo Tikki (1) — €5.00
Cumin, ginger & chilli flavoured crunchy potato patties (2 pieces), accompanied with a mint dip.

2) Vegetable Samosas (1,10) (Wheat) — €5.00
Home-made crunchy short-dough pyramid shaped turnovers, 9-spice potato, cashew, dark-raisins & mustard seeds filling, tangy & sweet.

3) Onion Bhaji (1) (Wheat) — €5.00
Finely sliced red and white onion dabbed in a spicy garam flour batter with notes of crushed coriander & fennel seed in ghee.

4) Vegetable Pakoras (1) (Wheat) — €5.00
Seasonal mixed fresh vegetables, finely sliced, doused in a spicy (aromatic) chickpea flour batter, fried into crisp fritters & served with a mint yoghurt dip.

5) Paneer Pakoras (2) — €6.00
Homemade cheese battered in gram flour with a spice mix & deep fried.

6) Veggie Platter For Two (1,2) (Wheat) — €13.00
Assorted onion bhaji, samosa, vegetable pakora & aloo tikki.

Non-Vegetarian

7) Meat Samosas (1) (Wheat) — €6.00
Crispy homemade pastry, filled with minced green peas & mild spices.

8) Chicken Tikka (2) — Starter - €6.00 Main - €12.00
Chicken breast, ginger garlic lemon juice, home blended garam masala, strained yoghurt, barbecued in a tandoori oven, giving a lava rock smoke bouquet.

9) Seekh Kebabs (2) — Starter - €6.00 Main - €12.00
Roulades of prime spring lamb mince with onion, ginger, garlic, fresh coriander & infused with aromatic mace and cardamom, skewered & barbequed in a clay-oven. Served with a mint chutney.

10) Chicken Pakoras (1) (Wheat) — Starter - €6.00 Main - €12.00
Fritters of chicken strips gently flavoured with herbs and spices, in a Garam flour batter, served with home-made mint & tamarind chutney.

11) Chicken Wings (1,2) — Starter - €6.00 Main - €12.00
Barbecued Indo-Chinese style chicken wings marinated in East Indian spices, masked with a sweet Anaheim chilli sauce.

12) Chicken Tikka Shashlik (2) — Starter - €6.00 Main - €12.00
Tikkas of chicken tossed with bell peppers, diced onions, scallions & tossed in a tangy sweet tomato soy garlic liaison.

13) Chicken Chilli Tilwala (1,13) — Starter - €6.50 Main - €13.00
Calcutta style crispy batter fried chicken morsels in a sweet & sour chilli sesame sauce, with hints of garlic.

14) Prawn Pakoras (1) — Starter - €7.00 Main - €13.00
Wonderful, tasty appetiser for seafood lovers. This is a dish of prawns that has been battered in a spicy mix & deep fried.

15) Tandoori Chicken (2) — Starter - €6.00 Main - €12.00
Spring broiler chicken on the bone marinated with Indian spices & yoghurt, ginger, garlic paste & barbecued in a clay oven.

16) Tandoori Mixed Grill (2) — €14.00
3 Starters in 1 massive assortment of our grilled kebabs from the clay oven: seekh kebab, chicken tikka & tandoori chicken. Great for sharing.

MAIN COURSE: ALL TIME FAVOURITES

Most restaurants serve these popular dishes, we just happen to do it bit more special.

These dishes are available in choice of:

Chicken	€12.50
Lamb	€13.50
Vegetable	€11.00
Paneer (2)	€12.00
Regular Prawn	€14.00

Note: We are able to customise the spice level as per your liking in most of these dishes, just advise the order taker.

17) Tikka Masala - Mild & Creamy (2,4) (Cashew Nuts)
A creamy tomato buttercream based sauce, enriched with cashew nuts.

18) Korma - Mild (2,4) (Almonds)
A cream & almond based sauce with onion & aromatic spices.

19) Butter Chicken Tikka (2,4) (Cashew Nuts)
Uniquely flavourful, fine specimen of authentic 'old-school' Mughlai cooking from the historic walled city quarter of India's capital. A smooth tomato butter sauce with rich notes of fenugreek & a touch of cashew nut paste.

20) Rogan Josh (2)
A rich brown caramelised onion, ginger, garlic, & tomato based sauce with hints of cinnamon & special spices from the Himalayan foothills.

21) Jalfrezi
Cooked with batons of mixed peppers, tomatoes, onions, chillies & flavoured with a blend of aromatic spices.

22) Madras (2,10)
A South Indian specialty with aromatic spices, coriander root, browned coconut, curry leaves & mustard seeds.

23) Chilli Masala
Cooked with green chillies, spices, and herbs in a traditional Indian sauce.

24) Pasanda - Mild (2,4) (Almonds)
Onion, almond & fresh cream sauce with tropical fruits & Mango pulp.

25) Vindaloo
An insanely hot Goan Portuguese internationally famous delicacy with birds eye chillies, palm vinegar and a spud thrown in for good measure.

26) Phaal
The hottest curry known to mankind; this will blow anyone's top. Discretion advised.

27) Balti
A delicious tomato, pepper, ginger & onion sauce of the mountain tribes of the Himalayan region, cooked traditionally in an iron-wok.

28) Dopiaza
Cooked with onion, tomatoes, and garam masala spice, garnished with sautéed onions on top.

29) Dhansak (1,2)
A medium hot sweet-sour curry using split yellow lentils, veggies, tamarind & jaggery, a specialty dish of Parsis, India's richest community.

30) Bhuna
Cooked with ginger, garlic, spring onions, mushroom & Indian spices.

31) Curry
Traditional north Indian style tomato & onion based sauce. Garnished with fresh coriander.

SIGNATURE DISHES

In this section we list some exclusive dishes which have been researched & perfected by our award-winning chefs of international acclaim. Often copied but never replicated to our standards outside of India Gate! We do not customise OR alter these dishes to demand, as we believe they are best served 'as we make them'.

32) Saag Special — €14.50
People have commented that they 'sense spices dancing in their mouths' after tasting our authentic Punjabi Masala. Try it, it never disappoints. Combination of chicken & lamb.

33) India Gate Special Curry (2) — €14.50
Chicken and Lamb combined in a delicious preparation in a traditional Indian curry sauce with a touch of India Gate's secret spice blend.

34) India Gate Balti Special (14) — €14.50
Chicken tikkas, noisettes of lamb & warm water prawns combined in India Gate's secret Balti blend. Specially prepared in a Karahi (heavy-bottomed iron wok) using fresh garlic, ginger, coriander, onions, tomatoes & mixed peppers.

35) Chicken Punjabi Masala (2) — €14.00
It has been commented that diners 'sense spices dancing in their mouths' after tasting our authentic Punjabi Masala. Try it, it never disappoints.

36) Chicken Karahi (2) — €14.00
Chicken tikkas in tomato & garlic sauce from central India with a kick of coarsely pounded toasted peppercorns, fennel & coriander seeds.

37) Garlic South Indian Curry (10,14) — €14.50
This is a very authentic gravy style from South India. Fresh minced garlic, curry leaves mustard seeds, green chilli & coconut milk.

38) Himalayan Curry (2,4,10,14) — €14.50
Chef's special sauce (yoghurt, ginger garlic, cashew nut, garam masala, mint, coriander & green chilli) made of seven spices, all is to pick any two (chicken, lamb, prawn or vegetables).

BIRYANI DISHES

A luxurious and aromatic rice dish, Biryani is a delightful blend of basmati rice, succulent meat or fresh vegetables, and a medley of fragrant spices and herbs. Each Biryani is slow cooked to perfection, ensuring a rich and flavourful experience. Served with a side of curry sauce.

39) Chicken Tikka Biryani (2)	€13.50
40) Lamb Biryani	€14.50
41) Prawn Biryani (14)	€15.00
42) Vegetable Biryani	€12.00
43) Combo Biryani (14) (Combination of all meats)	€15.00

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