



Green Gates

INDIAN RESTAURANT

The Indian Street Food

These dishes serve as a starter size

Veg Samosa 2pcs (Home Made)	£6.50
Triangle deep fried patties, spicy potato stuffed served with tamarind sauce	
Panipuri Gol Gappe 6pcs	£7.99
Deep fried plain flour made small bread, served with flavoured spicy water	
Aloo Tikki 2pcs	£6.50
Made with boiled mashed potatoes, Indian spices and shallow fried, served with tamarind mint chutney & sweet yoghurt	
Gobhi Manchurian	£6.50
Made with cauliflower, sweet, slightly spicy chilli sauce, vinegar, ginger & garlic	
Chilli Paneer	£6.99
Made with crisp crisp cottage cheese, mild and slightly hot sauce, vegetables and spices	
Masala Dosa	£6.95
Pancake made with lentils and rice, served with mashed potatoes masala, coconut chutney and tomatoes chutney	
Paneer Dosa	£7.95
Pancake made with lentils, paneer and rice, served with coconut chutney and tomatoes chutney	
Chilli Chicken Dosa	£7.95
Pancake made with lentils, chicken and rice, served with coconut chutney	
Aloo Kulcha	£5.00
Indian flat bread made with all purpose flour, stuffed with spiced potato mix served with butter slice	
Paneer Paratha	£5.00
Indian flat bread made with wheat flour, stuffed with spiced mashed paneer mix served with butter	
Onion Paratha	£5.00
Indian flat bread made with wheat flour, stuffed with spiced fine chopped onion served with butter	
Papdi Chaat	£5.00
Deep fried plain flour made small bread, served with sweet yoghurt, tamarind and mint sauce.	
Kesar Mango Lassi	£4.00
Made with blend yoghurt, mango pulp, sugar, saffron strings	
Jeera Salty Lassi	£4.00
Made with blend yoghurt, roasted cumin seed powder and salt	
Sweet Lassi	£3.50
Made with blend yoghurt, with sugar	
Masala Tea	£3.50
Indian tea made with mix of masala, serve in clay cup	



Green Gates INDIAN RESTAURANT

Green Gates Special Dishes

STARTERS

Mushroom Tikka £6.50

Freshly mushroom marinated in special spices cooked in clay oven, served with mint sauce

Seekh Kebab £6.80

Minced lamb mixed with spices and cooked in a clay oven with roasted paprika, served with coriander chutney

Tawa Jinga £7.50

Jumbo king prawns cooked on the griddle with variety of Indian spices, served with coriander chutney

Paneer Pakora £6.50

Indian cottage cheese dipped in gram flour & deep fried

Chilli Fish Pakora *Very Popular* £6.95

Fish marinated in garlic pickle flavour spices and Deep fried

Mussels £6.50

Mussels cooked with roasted pepper and basil

Murgh Malai Tikka £6.95

Chicken marinated in cream cheese and ginger, garlic, served with mint sauce

Pepper Calamari Rings £6.95

Deep fried squid in battered gram flour with pepper & spices



MAINS

Green Gates Mix Grill £19.95

A mixture of chicken tikka, malai tikka, prawns, shish kebab & lamb chops, served with curry sauce, salad, fried rice

Raan For Two *Green gates speciality* £34.95

Half leg of lamb cooked in slow heat with green gates spices. Served with fried rice and naan bread

Mix Seafood Curry *Green gates speciality* £15.50

Prawns, mussels, fish cooked in creamy sauce touch of tamarind with onion tomato and garlic

King Prawn Chattinad £15.50

King prawn cooked with coconut, black pepper, fresh curry leaves, mustard touch of onion and tomato with garlic.

Tandoori Seabass £16.50

Whole seabass marinated with Indian spices and cooked in charcoal clay oven. Main course served with rice, salad and sauce.

Lamb Shanks *Green gates speciality* £16.50

Baking the meat in flavour filled bag makes this lamb shank recipe beautifully juicy and tender

Haddock Masala £14.95

Haddock fish cooked in variety of green gates spices touch of tomatoes and garlic touch.

Mutton Masala Fry £12.95

Lamb cooked in tomato cream garlic and curry leaf with special masala

Dal Makhani £10.95

Black lentil cooked with ginger and garlic

Chicken Tikka Masala £12.95

Chicken breast cooked in creamy sauce and mild spices

Chicken Tikka Korma £12.95

Chicken tikka cooked in creamy mild coconut sauce

CHUTNEYS & SIDES

Poppadom
Raita

£1.15
£1.75

Spiced onion
Mango chutney

£1.75
£1.75

Mixed Pickle
Plain Yoghurt

£1.75
£1.50

STARTERS

Vegetable Pakora	£5.00
Deep fried mixture of seasonal vegetables with gram flour	
Chicken Pakora	£6.95
Chicken battered in gram flour & deep fried	
Onion Bhaji	£5.95
Onion mix with spices and deep fried	
Mixed Pakora	£6.50
A mixture of vegetable pakora, chicken pakora, fish pakora	
Chicken Tikka Mushroom Pakora	£5.95
Chicken tikka diced with mushrooms, dipped in gram flour batter and deep fried	
Aubergine Fritters	£5.50
Aubergine slices battered in gram flour & deep fried	
Ginger Prawn Poori	£5.95
Ginger flavoured prawn served in a poori	
Lamb Chops	£7.50
Lamb chops mix with spices and cooked in clay oven served with mint sauce	
Spiced Haddock & Roasted Tomatoes	
Haddock oven baked with variety of Punjabi spices	
	sm/£7.50/ £13.80
Paneer Tikka <i>Chef's special</i>	£7.50
Indian cheese marinated in spices, cooked in clay oven, served with mint sauce	
Chana Chaat	£5.50
Chick peas with Indian spices	
Tandoori Broccoli	£6.50
Fresh broccoli marinated with spices and cooked in clay oven, served with mint sauce	

VEGETABLE DISHES

Paneer Butter Masala	£9.50
Indian cheese cooked with onions, tomatoes & spices	
Saag Paneer <i>Chef's special</i>	£9.95
Indian cheese cooked with spinach, onions and tomatoes	
Mutter Paneer	£9.95
Indian cheese cooked with peas, onions, tomato & spices	
Mix Vegetable	sm/£6.50/ £9.50
Classic north Indian dish made from mixed vegetables	
Daal Tadka	sm/£6.50/ £9.50
Yellow lentils cooked with spices	
Chana Aloo Masala	sm/£6.50/ £9.50
Chickpeas & potato cooked with Punjabi masala	
Began Masala	£9.95
Aubergine with masala sauce & special Indian spices	
Bhindi Dopiazza	£9.95
Okra cooked in sliced onions & peppers	
Punjabi Tinda Masala	£9.95
Round gourd cooked with Indian spices	
Aloo Gobi Mutter	£9.95
Potato, cauliflower & peas with Indian exotic spices	
Paneer Lababdar	£9.95
Cottage cheese cooked in tomato sauce mix with green cardamom flavour and topped with fresh cottage cheese	

MAIN COURSES

Tandoori Chicken <i>On the bone</i>	£14.95
A whole baby chicken on the bone marinated with Indian spices & cooked in charcoal clay oven. Main course served with rice, salad & sauce.	
Chicken Tikka <i>Off the bone</i>	£13.50
Chicken marinated then barbecued. Main course served with rice, salad and sauce.	
Chicken Biryani <i>Served in clay pot</i>	£12.95
Chicken cooked with basmati rice & Indian spices	
King Prawn Biryani <i>Served in clay pot</i>	£15.95
King Prawn cooked with basmati rice & Indian spices	
Vegetable Biryani	£11.95
Mixed veg cooked with rice & Indian spices served with sauce	
Goan Fish Curry	sm/£8.50/ £14.50
Haddock cooked with coconut milk & tamarind	
Tandoori King Prawn Shahliq	£16.95
King prawns cooked in clay oven served with rice salad & sauce	
Chicken Saag	sm/£7.95/ £11.50
Diced chicken cooked with spinach	
Chilli Garlic Chicken	sm/£7.95/ £11.50
Chicken cooked in garlic pickle sauce	
Chicken Tikka Chasni	sm/£7.95/ £11.95
Chicken cooked in creamy sweet and sour sauce	
Butter Chicken <i>(King Of Green Gate)</i>	£12.95
Chicken cooked in buttery sauce with flavour or cloves, Green cardamom	
Lamb Pasanda	sm/£7.95/ £12.50
Lamb cooked with coconut cream and yoghurt	
Lamb Pardesi	sm/£7.95/ £12.50
Succulent spinach, pan fried onions, mushrooms simmered in a rich sauce	
Lamb Karahi <i>Green gate special</i>	£12.50
Lamb cooked in a rich onion & tomato masala	
Chicken Bhoona	£11.95
Chicken cooked with tomato & exotic spices	
Lamb Bhoona	£12.50
Lamb cooked with tomato & exotic spices	
Lamb Saag	£12.50
Tender Lamb cooked in spinach sauce & exotic spices.	

RICE & BREADS

Plain Naan	£2.95
Butter Naan	£3.50
Garlic Naan	£3.95
Peshwari Naan	£4.50
Keema Naan	£4.95
Plain Paratha	£3.50
Mint Paratha	£3.95
Laccha Paratha	£3.95
Tandoori Roti	£2.75
Chapati	£2.75
Boiled Rice	£2.95
Basmati Fried Rice	£3.99
Lemon Rice	£3.75
Keema Rice	£4.50
Mushroom Rice	£4.50
Cumin Pulao Rice	£3.99