

## Dietary Specialities

Using Doctor Atkins dietary programme our chef's have some delicious low carbohydrate meals that are simply a delight for the health conscious

<b>Dr Shaheed</b>	<b>8.95</b>	<b>Dr Kamaal</b>	<b>8.95</b>
Tender strips of succulent chicken, marinated in the finest spices & herbs then grilled on charcoal with the finest cheese & sprinkle of chaat masala. Served with lightly spiced stir fried minced lamb curry		Chicken cooked in low fat yogurt & 0.1% finest olive oil, tomato puree & selected rajas spices to give out the full flavour. A very interesting dish served with sweet potato boiled rice	

## Chef's Seafood Specialities

Fish is one of Bangladesh's national dishes

<b>Special King Prawn</b>	<b>10.50</b>
King prawns delicately spiced & cooked with garlic, ginger, onion, mix pepper & green beans into a delicious bhuna sauce with coriander (medium to hot)	
<b>Machli Kahrai</b>	<b>8.95</b>
Coley fish cooked with ground spices in a fairly hot moist sauce with green chillies, tomatoes & mixed peppers	
<b>Tandoori King Prawn Masala</b>	<b>9.95</b>
<b>Fish Tikka Masala</b>	<b>8.95</b>

## Mild Dishes

<b>Special Tikka Masala</b> (Mild)	<b>8.95</b>
<b>Chicken Tikka Masala</b> (Mild)	<b>7.95</b>
<b>Vegetable Tikka Masala</b> (Mild)	<b>6.50</b>
<b>Honey Tikka</b> (Chicken or Lamb)	<b>7.95</b>
Marinated chicken or lamb cooked with coconut, sugar, dairy cream & honey. (Highly recommended for mild eaters)	
<b>Pasanda</b> (Chicken or Lamb)	<b>7.95</b>
Pieces of sliced chicken or lamb cooked with fresh cream in a special sauce	
<b>Chicken Tikka Makhani</b>	<b>7.95</b>
Tender pieces of chicken tikka cooked with cheese, coconut & sugar. (Mild dish)	
<b>Tandoori Butter Chicken</b>	<b>7.95</b>
Marinated chicken cooked in a rich, creamy butter sauce	
<b>Mango</b> (Chicken or Lamb) <b>(NEW)</b>	<b>7.95</b>
Our chef's own creation, made to suit delicate palate, cooked in mild sauce with lots of flavour & mango pulp	

## Vegetarian Specialities

<b>Palak Aloo Dall</b>	<b>6.50</b>
Spinach, potatoes & lentils cook in a medium sauce	
<b>Vegetable Makhani</b>	<b>6.50</b>
Cooked with coconut, sugar & cheese	
<b>Chana &amp; Paneer Balti</b>	<b>6.50</b>
Chickpeas & special cheese cooked in a spicy balti sauce garnished with coriander	
<b>Mattar Paneer</b>	<b>6.50</b>
Green peas & special cheese coated in a medium strength sauce	
<b>Paneer Tikka Masala</b>	<b>7.50</b>
Special cheese cooked in tandoori rich masala. Mild to medium dish	

## Old Favourites

All These Dishes Are Available In Chicken, Lamb, Prawn, Vegetable, King Prawn & Tikka

<b>King Prawn Dishes</b>	<b>9.95</b>	<b>Malayan Mild</b>	<b>6.85</b>
<b>All Tikka Dishes</b>	<b>7.95</b>	<b>Vindaloo</b> Very Hot	<b>6.85</b>
<b>Bhuna Medium</b>	<b>6.85</b>	<b>Dupiaza</b> Medium	<b>6.85</b>
<b>Korma Mild</b>	<b>6.85</b>	<b>Vegetable</b>	<b>6.50</b>
<b>Dansak</b> Hot, Sweet & Sour	<b>6.85</b>	<b>Ceylon Medium To Hot</b>	<b>6.85</b>
<b>Madras</b> Fairly Hot	<b>6.85</b>	Spicy with Coconut & Lime Juice	
<b>Pathia</b> Sweet & Sour & Hot	<b>6.85</b>	<b>Rogan Josh</b> Medium	<b>6.85</b>

## Biryani Dishes

<b>King Prawn Biryani</b>	<b>10.95</b>	<b>Chicken Biryani</b>	<b>8.50</b>
<b>House Special Biryani</b>	<b>10.95</b>	<b>Lamb Biryani</b>	<b>8.50</b>
<b>Chicken Tikka Biryani</b>	<b>8.95</b>	<b>Vegetable Biryani</b>	<b>7.50</b>
<b>Fish Biryani</b>	<b>9.50</b>		

## Vegetable Side Dishes

<b>Vegetable Bhaji</b>	<b>3.50</b>
<b>Mushroom Bhaji</b>	<b>3.50</b>
<b>Tarka Dhall Pink Lentil</b>	<b>3.50</b>
<b>Saag Bhaji Spinach</b>	<b>3.50</b>
<b>Dhall Masala</b>	<b>3.50</b>
Lentils In Thick Spicy Sauce	
<b>Sag Aloo</b> Spinach & Potato	<b>3.50</b>
<b>Channa Aloo</b> Chickpeas & Potatoes	<b>3.50</b>
<b>Aloo Gobi</b> (Potato & Cauliflower)	<b>3.50</b>
<b>Bhindi Bhaji Okra</b>	<b>3.50</b>
<b>Cauliflower Bhaji</b>	<b>3.50</b>
<b>Bombay Aloo</b>	<b>3.50</b>
<b>Chana Masala</b>	<b>3.50</b>
<b>Saag Paneer Spinach</b>	<b>3.50</b>

## English Dishes

<b>Sirloin Steak</b>	<b>10.95</b>	<b>Breaded Scampi</b>	<b>7.50</b>
Served With Chips & Fried Mushrooms		Served With Chips	
<b>Chicken Nuggets</b>	<b>7.50</b>	<b>Fried Chicken</b>	<b>7.50</b>
Served with Chips		Served With Chips	
<b>Omelette</b> Served With Chips	<b>7.50</b>		

## Rice

<b>Mixed Pilau Keema &amp; Peas</b>	<b>2.75</b>	<b>Mushroom Pilau</b>	<b>2.75</b>
<b>Fried Rice</b>	<b>2.75</b>	<b>Egg Pilau</b>	<b>2.75</b>
<b>Lemon Pilau</b>	<b>2.75</b>	<b>Peas Pilau</b>	<b>2.75</b>
<b>Chilli Rice</b>	<b>2.75</b>	<b>Keema Pilau</b>	<b>2.75</b>
<b>Ginger Rice</b>	<b>2.75</b>	<b>Kashmiri Pilau</b>	<b>2.75</b>
<b>Garlic Pilau</b>	<b>2.75</b>	<b>Pilau Rice</b>	<b>2.25</b>
<b>Vegetable Pilau</b>	<b>2.75</b>	<b>Boiled Rice</b>	<b>2.05</b>

## Freshly Baked

<b>Large Garlic Nan</b>	<b>4.25</b>	<b>Plain Nan</b>	<b>2.05</b>
<b>Large Nan</b>	<b>3.95</b>	<b>Keema Paratha</b>	<b>2.50</b>
<b>Garlic Nan</b>	<b>2.50</b>	<b>Aloo Paratha</b>	<b>2.50</b>
<b>Danya Nan</b>	<b>2.50</b>	<b>Vegetable Paratha</b>	<b>2.50</b>
<b>Peshwari Nan</b>	<b>2.50</b>	<b>Chips</b>	<b>1.95</b>
<b>Keema Nan</b>	<b>2.50</b>	<b>Tandoori Roti</b>	<b>1.95</b>
<b>Cheese &amp; Onion Nan</b>	<b>2.50</b>	<b>Mix Raita</b>	<b>1.50</b>
<b>Cheese &amp; Garlic Nan</b>	<b>2.50</b>	<b>Raita</b>	<b>1.50</b>
<b>Garlic &amp; Danya Nan</b>	<b>2.50</b>	<b>Chappati</b>	<b>0.75</b>

## Poppadoms

<b>Popadom</b>	<b>0.60</b>	<b>Pickle Tray</b>	<b>2.50</b>
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# Gate Of India

Restaurant Bar & Grill  
Indian & Banglashi Cuisine

TEL: 01132 520920 / 01134 264401



Bridge Street, Morley LS27 0EN

[www.gateofindiamorley.co.uk](http://www.gateofindiamorley.co.uk)

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(Collection order only)

## Outside Catering

Call the experts for all your party requirements.  
We will come to the location of your choice and prepare and serve your ideal meal.



## Starters

<b>Special Platter</b> (for 2 persons)	<b>7.95</b>
Chicken tikka, chops, sheek kebab, onion bhaji, chicken pakora	
<b>Mixed Kebab</b>	<b>3.95</b>
Onion bhaji, sheek kebab, chicken tikka	
<b>Chicken Chaat</b>	<b>3.95</b>
Chicken tikka cooked in medium spices rolled in pancake	
<b>Chicken Tikka Suka</b>	<b>3.95</b>
Cooked in a sweet & sour sauce to tantalise your taste buds	
<b>Chops</b>	<b>4.25</b>
Meat on the bone skewered on grill	
<b>Royal Mix Kebab</b>	<b>4.50</b>
Seekh kebab, chicken tikka & chops, served on a sizzler	
<b>Garlic Chicken Tikka</b>	<b>4.25</b>
Chicken tikka cooked with extra garlic & onions	
<b>Chicken Pakora</b>	<b>3.25</b>
Deep fried in batter	
<b>Chicken Tikka</b>	<b>3.50</b>
Boneless chicken marinated & skewered in tandoori	
<b>Seekh Kebab</b>	<b>3.50</b>
Minced meat shaped like sausage	
<b>Meat Samosa</b>	<b>3.25</b>
Minced meat in pastry	
<b>Tandoori Chicken</b>	<b>3.50</b>
Chicken on the bone marinated & skewered in tandoori	
<b>Cheesy Chicken (NEW)</b>	<b>3.95</b>
<b>Chicken Tikka with Paneer (NEW)</b>	<b>3.95</b>
<b>Gosht Kebab (NEW)</b>	<b>4.95</b>
Roasted lamb, shredded cooked with garlic, wrapped in a puree	

### FOOD ALLERGIES & INTOLERANCES.

Before you order your food, please speak to our staff if you want to know about our ingredients. THANK YOU.

## Vegetarian Starters

### Special Vegetarian Starter For 2 6.95

Consists of onion bhaji, veg samosa & paneer tikka

<b>Mushroom Puri</b>	<b>3.50</b>
Stir fried mushrooms served on a pancake	
<b>Aloo Chana Chat</b>	<b>3.50</b>
Chick peas & potatoes in medium spices with a fried pancakes	
<b>Garlic Mushrooms</b>	<b>3.50</b>
Sliced mushroom cooked in garlic	
<b>Paneer Tikka</b>	<b>3.50</b>
Indian cheese mildly spiced cooked in tandoori	
<b>Paneer Pakora</b>	<b>3.50</b>
Indian cheese deep fried in batter	
<b>Vegetable Samosa</b>	<b>3.25</b>
Mixed veg in pastry deep fried	
<b>Onion Bhaji</b>	<b>3.50</b>
Vegetable & onion deep fried	
<b>Mushroom Pakora</b>	<b>3.50</b>
Mushrooms fried in batter	

## Seafood Starters

Please note that all fish dishes may contain bones

<b>Tandoori King Prawns</b>	<b>4.75</b>
Lightly spiced king prawns fried with onions & green peppers	
<b>King Prawn Puri</b>	<b>4.75</b>
King prawn cooked in special spices folded in pancakes	
<b>King Prawns Butterfly</b>	<b>4.75</b>
Lightly garnished covered in breadcrumbs	
<b>King Prawn Suka</b>	<b>4.75</b>
Cooked in sweet & sour sauce	
<b>Prawn Puree</b>	<b>3.95</b>
Cooked in special spices folded in pancake	
<b>Garlic king prawns</b>	<b>4.75</b>
Tiger prawns cooked with fresh garlic	
<b>Machli Biran (Haddock)</b>	<b>4.50</b>
Spicy grilled fish cooked in chef's selected herbs & spices and onions	
<b>Shenar Fish Biran (NEW)</b>	<b>4.50</b>
<b>Fish Pakora</b> Deep fried in batter	<b>3.95</b>

## Special Garlic Dishes

Fried garlic cooked with special spices & plum tomatoes, this dish will blow your taste buds

<b>King Prawns Garlic</b>	<b>9.95</b>
<b>Gate of India Special Garlic</b>	<b>7.95</b>
<b>Chicken Tikka Garlic</b>	<b>7.50</b>
<b>Lamb Garlic</b>	<b>7.50</b>
<b>Chicken Garlic</b>	<b>7.50</b>
<b>Prawn Garlic</b>	<b>7.50</b>
<b>Vegetable Garlic</b>	<b>6.50</b>

## Special Mix Balti dishes

Another classic & famous dish cooked with garlic, tomatoes, onions, bullet chilli, fresh coriander & freshly ground spices in a special balti sauce.

Served medium to hot	
<b>King Prawn Balti</b>	<b>9.95</b>
<b>Gate of India Special Balti</b>	<b>7.95</b>
<b>Lamb Balti</b>	<b>7.50</b>
<b>Chicken Tikka &amp; Garlic Balti</b>	<b>7.95</b>
<b>Chicken &amp; Potato Balti</b>	<b>7.95</b>
<b>Chicken Balti</b>	<b>7.95</b>
<b>Lamb &amp; Potato Balti</b>	<b>7.95</b>
<b>Chicken &amp; Spinach Balti</b>	<b>7.95</b>
<b>Keema Balti</b>	<b>7.95</b>

If you have any special request, please do not hesitate to discuss with our staff. We will try our best to meet your requirement at all the times.

## Jalfrezi Dishes

Served medium to hot. Specially cooked with bullet chillies, herbs & spices, coriander, onion, green pepper

<b>King Prawn Jalfrezi</b>	<b>9.95</b>
<b>Special Jalfrezi</b>	<b>7.95</b>
<b>Prawn Jalfrezi</b>	<b>7.50</b>
<b>Chicken Jalfrezi</b>	<b>7.50</b>
<b>Lamb Jalfrezi</b>	<b>7.50</b>
<b>Vegetable Jalfrezi</b>	<b>6.50</b>

## Specialities

<b>Garlic Chilli Chicken</b>	<b>7.50</b>
Spring chicken cooked with fresh garlic sprinkled with green chillies, coriander & fresh herbs	
<b>Sylheti</b> (Chicken or Lamb)	<b>7.50</b>
A classic Bangladeshi dish prepared with specially selected spices. A fair amount of ginger, garlic, mix peppers, chopped onions & fenugreek to give it some aroma with garam masala.	
<b>Nagha Tarkaari</b> (Chicken or Lamb)	<b>7.50</b>
Cooked with mince meat with a combination of the finest Indian spices with hot chilli paste & fresh garlic	
<b>Chicken or Lamb Achari</b>	<b>7.50</b>
Cooked with mixed pickles.	

## Karahi Dishes

Served medium to hot. Another classic & favourite dish. Here the meats are cooked with onions, mix peppers, green chillies, spice & coriander

<b>King Prawn Karahi</b>	<b>9.95</b>
<b>Special Karahi</b>	<b>7.95</b>
<b>Chicken Tikka Karahi</b>	<b>7.95</b>
<b>Prawn Karahi</b>	<b>7.50</b>
<b>Chicken Karahi</b>	<b>7.50</b>
<b>Lamb Karahi</b>	<b>7.50</b>
<b>Vegetable Karahi</b>	<b>6.50</b>

## Chef's Special

<b>Devdas</b> (Chicken or Lamb) (NEW)	<b>8.50</b>	<b>Murgh Tikka Sagwala</b>	<b>7.95</b>
Cooked in a fairly hot sauce with fresh ginger, spring onions, green peppers & pickled chillies		Cube of chicken cooked in Indian style with spinach & tomatoes	
<b>Chicken Tikka Rezala</b> (NEW)	<b>8.50</b>	<b>Deresh Gosht</b>	<b>7.95</b>
Highly spiced, cooked with onions, green peppers & red chillies (Medium hot)		Tender lamb cooked with okra, onion, garlic & tomatoes with herbs & spices & fresh coriander	
<b>Handi</b> (Chicken or Lamb) (NEW)	<b>8.50</b>	<b>Keema Mattar</b>	<b>7.95</b>
Traditional grandma style (Medium to hot)		Mince meat & fresh green peas cooked with a selection of rich spices garnished with coriander	
<b>Karahi Chop</b> (NEW)	<b>9.95</b>	<b>Masala</b> (Chicken/Lamb or tikka)	<b>7.95</b>
Pieces of spiced chops cooked with green peppers, dry chillies & a special blend of spices (Medium to hot)		Highly spiced curry prepared in a specially selected blend of spices, moist & tasty, well flavoured, cooked with a little onion, garlic, garnished with garam masala, bay leaf, cinnamon & coriander	
<b>Mouroschi</b> (Chicken or Lamb) (NEW)	<b>8.50</b>	<b>Vegetable Masala</b>	<b>6.50</b>
Cooked with fried onions & coconut, garnished with honey (Mild)			
<b>Keema India</b> (NEW)	<b>8.50</b>		
Pieces of chicken tikka, cooked with onions, peppers & minced meat (Medium)			
<b>Nihari</b> (Chicken or Lamb) (NEW)	<b>8.50</b>		
Cooked with our chef's special recipe of 21 ingredients, topped with finely chopped crispy potatoes			
<b>Goa Indian</b> (Chicken or Lamb) (NEW)	<b>8.50</b>		
Cooked in our chef's own preparation of spices & herbs (medium to hot)			
<b>Bishwanathi Machli Salon</b>	<b>8.95</b>		
(NEW) (Medium to hot)			
<b>Chingri Sagwala</b>	<b>9.95</b>		
King prawns and fresh spinach cooked mainly with garlic & cumin & a mixture of herbs & spices			
<b>Chorcha</b> (Chicken or Lamb)	<b>7.95</b>		
Sliced chicken or lamb in a very moist sauce cooked with spring onions & served on a sizzler			
<b>South Indian Garlic Chilli</b>	<b>7.95</b>		
(Chicken or Lamb)			
<b>Ginger Special</b>	<b>7.95</b>		
Chicken & Meat cooked in a medium spicy sauce with extensive use of ginger			
<b>Saag Gosht or Chicken</b>	<b>7.95</b>		
Cooked with spinach herbs & spices. Flavoured with fenugreek & fresh coriander			

## Gate of India Specialities

<b>Moughalian Taste</b>	<b>8.50</b>	<b>Gate of India Flavour</b>	<b>8.50</b>
A cherished recipe from the royal kitchens of sub-continent Kashmir, Sylheti & Bombay. Lamb or chicken marinated spiced & grilled in clay oven & re-cooked with fresh tomatoes, capsicum, spring onions, green chilli & dry red bullet chillies, hot & lively		An amazing mixture of tender lamb, curried with minced meat chicken, spinach & tomatoes. This dish is spiced with garlic, ginger & garnished with scrambles egg.	
<b>Kashmiri Rogan Josh</b>	<b>8.50</b>	<b>Bengal Styles</b>	<b>7.95</b>
(Chicken or Lamb) Undoubtedly the prince among curries topped with fresh tomatoes, capsicum & green chillies		A classic Bengali dish compressively lamb or chicken which considering the effort involved is normally cooked only for royalty, cooked very gently in a rich sauce finely chopped spring onions, cucumber & tomato, flavoured with saffron	
<b>Tawa Chicken Lahori</b>	<b>8.50</b>	<b>Sitara Special</b>	<b>8.95</b>
Chicken breast cooked in dices onion & peppers with tomato, fresh coriander & extensive use of garlic & tandoori sauce		Chicken, meat, prawn, king prawns, mushrooms, cooked with selected herbs & spices	
<b>Royal Bengal Jalfrezi</b>	<b>8.50</b>	<b>Hyderabadi</b> (Chicken or Lamb)	<b>7.95</b>
Cooked with chicken, lamb & king prawn, onions, capsicum & marinated with special naga from Bangladesh. Garnished with herbs & coriander		Cooked with onion, fresh tomatoes, yogurt, cream, spices & herbs (Mild to medium)	
<b>Parsi</b> (Chicken or Lamb)	<b>8.50</b>	<b>Afghani</b> (Chicken or Lamb)	<b>7.95</b>
A famous Persian dish lavishly garnished with fresh garlic, ginger, chana dall & fresh lemon		Cooked with green pepper, onion, bullet chillies, coriander, tomatoes & chef's special spices (Medium to hot)	

## Gate of India Tandoori Specialities

These dishes are cooked on charcoal in a speciality designed clay oven. The meat, chicken or king prawn have been previously marinated in our special mixes. Tandoori dishes are among the outstanding delicacies of India & Bangladesh.

<b>Tandoori King Prawn Shashlik</b>	<b>9.95</b>	<b>Tandoori Kursan</b> (NEW)	<b>9.95</b>
Served with salad		<b>Tikka Shashlik</b> (Chicken or Chop) <b>9.95</b>	
<b>Tandoori King Prawns</b>	<b>9.95</b>	Cooked with garlic, peppers, herbs & medium spices. Medium dry dish with salad	
Served with salad		<b>Chops</b>	<b>9.95</b>
<b>Tandoori Mixed Grill</b>	<b>10.95</b>	Served with salad	
Served with salad		<b>Tandoori Chicken</b>	<b>7.95</b>
<b>Tandoori Chicken</b>	<b>7.95</b>	Served with salad	
Served with salad		<b>Chicken Tikka</b>	<b>8.50</b>
		Served with salad	