

FOOD HYGIENE RATING

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Indian & Bangladeshi Cuisine

AWARD
WINNING
CHEF

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Gate Of India

Restaurant Bar & Grill



15% OFF
COLLECTION
ORDERS
OVER £15

FREE DELIVERY
on orders over £15
within 3 miles radius

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0113 252 0920

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Bridge Street, Morley LS27 0EN

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**FOOD
HUB**

OPEN 7 DAYS A WEEK

Mon-Sun: 5.30pm-11pm | Open on all Bank Holidays

Outside catering available, please contact us for more info

Special Garlic Dishes (Medium)

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

King Prawns Garlic	10.25
Gate of India Special Garlic	8.50
Chicken Tikka Garlic	7.95
Lamb Garlic	7.95
Chicken Garlic	7.95
Prawn Garlic	7.95
Vegetable Garlic	6.95

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

King Prawn Balti	10.25
Gate of India Special Balti	8.50
Lamb Balti	7.95
Chicken Tikka & Garlic Balti	8.50
Chicken & Potato Balti	7.95
Chicken Balti	7.95
Lamb & Potato Balti	7.95
Chicken & Spinach Balti	7.95
Keema Balti	7.95

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

King Prawn Jalfrezi	10.25
Special Jalfrezi	8.50
Prawn Jalfrezi	7.95
Chicken Jalfrezi	7.95
Lamb Jalfrezi	7.95
Vegetable Jalfrezi	6.95

Specialities

Garlic Chilli Chicken (Hot) 7.95
Spring chicken cooked with fresh garlic, green chillies, coriander & fresh herbs

Sylheti (Chicken or Lamb) (Medium) 7.95
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.

Nagha Tarkaari (Chicken or Lamb) 7.95
(Hot) Cooked with mince meat with a combination of the finest Indian spices with hot chilli paste & fresh garlic

Chicken or Lamb Achari 7.95
(Medium) 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

King Prawn Karahi	10.25
Special Karahi	8.50
Chicken Tikka Karahi	8.50
Prawn Karahi	7.95
Chicken Karahi	7.95
Lamb Karahi	7.95
Vegetable Karahi	6.95



Chef's Special

Hariana (Chicken or Lamb) (NEW)	8.50	Saag Gosht or Chicken	8.50
Chicken & spinach, cooked together with combination of hot & mild spices to create a truly sensational flavour.		Cooked with spinach herbs & spices. Flavoured with fenugreek & fresh coriander (Medium)	
Rajestani (Chicken or Lamb) (NEW)	8.50	Murgh Tikka Sagwala	8.50
Chef's own creation blended of spice to create a mouth watering taste. (Hot)		Cube of chicken cooked in Indian style with spinach & tomatoes (Medium)	
Mint Bhuna (Chicken or Lamb) (NEW)	8.50	Deresh Gosht (Medium)	8.50
Devdas (Chicken or Lamb)	8.50	Tender lamb cooked with okra, onion, garlic & tomatoes with herbs & spices & fresh coriander	
(Medium to hot) Cooked in a fairly hot sauce with fresh ginger, spring onions, green peppers & pickled chillies		Keema Mattar (Medium)	8.50
Chicken Tikka Rezala	8.50	Mince meat & fresh green peas cooked with a selection of rich spices garnished with coriander	
Highly spiced, cooked with onions, green peppers & red chillies (Medium to hot)		Masala (Chicken/Lamb or tikka)	8.50
Handi (Chicken or Lamb)	8.50	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 (Medium)	
Traditional grandma style (Medium to hot)		Vegetable Masala (Medium)	6.95
Karahi Chop	9.95	Kala Bhuna (NEW) (Medium-Hot)	8.95
Pieces of spiced chops cooked with green peppers, dry chillies & a special blend of spices (Medium to hot)		Chicken or lamb, homestyle cooked with potato, pepper & onions. A very dry dish	
Mourosi (Chicken or Lamb)	8.50	Joypur (NEW) (Medium-Hot)	8.95
Cooked with fried onions & coconut, garnished with honey (Mild)		Cooked with chicken or lamb. A seasoning mix of spice from Bangladesh, cooked with whole red pepper & chef's own recipe	
Keema India	8.50	Mejbani (NEW) (Medium)	8.95
Pieces of chicken tikka, cooked with onions, peppers & minced meat (Medium)		Cooked with chicken or lamb. A traditional mouth watering dish from Chittagong cooked with chef's own recipe	
Nihari (Chicken or Lamb)	8.50	Banga Dinga Karahi (NEW)	9.95
Cooked with our chef's special recipe of 21 ingredients, topped with finely chopped crispy potatoes (Medium to hot)		(Medium-Hot) Chicken, lamb, prawns & 1 piece king prawn. Cooked with herbs & spices	
Goa Indian (Chicken or Lamb)	8.50	Juhel Special (NEW) (Medium-Hot)	8.50
Cooked in our chef's own preparation of spices & herbs (Medium)		Chicken, lamb & chickpeas mashed with herbs & spices	
Bishwanathi Machli Salon	10.25		
(Medium)			
Chingri Sagwala (Medium)	8.50		
King prawns & fresh spinach cooked mainly with garlic & cumin & a mixture of herbs & spices			
Chorcha (Chicken or Lamb)	8.50		
Sliced chicken or lamb in a very moist sauce cooked with spring onions & served on a sizzler (Medium)			
South Indian Garlic Chilli	8.50		
(Chicken or Lamb) (Hot)			
Ginger Special (Medium)	8.50		
Chicken & Meat cooked in a medium spicy sauce with extensive use of ginger			



Starters

Special Platter (for 2 persons)	8.95
Chicken tikka, chops, sheek kebab, onion bhaji, chicken pakora	
Mix Thali (NEW) (for 2 persons)	10.95
Tandoori chicken, seekh kebab, fish pakora, chicken tikka & samosa	
Mixed Kebab	4.10
Onion bhaji, sheek kebab, chicken tikka	
Chicken Chaat	4.25
Chicken tikka cooked in medium spices rolled in pancake	
Chicken Tikka Suka	4.10
Cooked in a sweet & sour sauce to tantalise your taste buds	
Chops	4.30
Meat on the bone skewered on grill	
Royal Mix Kebab	4.50
Seekh kebab, chicken tikka & chops, served on a sizzler	
Garlic Chicken Tikka	4.25
Chicken tikka cooked with extra garlic & onions	
Chicken Pakora	3.75
Deep fried in batter	
Chicken Tikka	3.75
Boneless chicken marinated & skewered in tandoori	
Seekh Kebab	3.75
Minced meat shaped like sausage	
Meat Samosa	3.50
Minced meat in pastry	
Tandoori Chicken	3.95
Chicken on the bone marinated & skewered in tandoori	
Cheesy Chicken	4.25
Chicken Tikka with Paneer	4.25
Gosht Kebab	4.95
Roasted lamb, shredded cooked with garlic, wrapped in a puree	

Vegetarian Starters

Special Vegetarian Starter For 2	7.95
Consists of onion bhaji, veg samosa & paneer tikka	
Mushroom Puree	3.75
Stir fried mushrooms served on a pancake	
Aloo Chana Chat	3.75
Chick peas & potatoes in medium spices with a fried pancakes	
Garlic Mushrooms	3.75
Sliced mushroom cooked in garlic	
Paneer Tikka	3.75
Indian cheese mildly spiced cooked in tandoori	
Paneer Pakora	3.75
Indian cheese deep fried in batter	
Vegetable Samosa	3.50
Mixed veg in pastry deep fried	
Onion Bhaji	3.75
Vegetable & onion deep fried	
Mushroom Pakora	3.75
Mushrooms fried in batter	
Seafood Starters	
Please note that all fish dishes may contain bones	
Tandoori King Prawns	4.95
Lightly spiced king prawns fried with onions & green peppers	
King Prawn Puree	4.95
King prawn cooked in special spices folded in pancakes	
King Prawns Butterfly	4.95
Lightly garnished covered in breadcrumbs	
King Prawn Suka	4.95
Cooked in sweet & sour sauce	
Prawn Puree	4.25
Cooked in special spices folded in pancake	
Garlic King Prawns	4.95
Tiger prawns cooked with fresh garlic	
Machli Biran (Haddock)	4.75
Spicy grilled fish cooked in chef's selected herbs & spices and onions	
Fish Pakora Deep fried in batter	4.50
Fish Shashlik (NEW)	4.95

Gate of India Specialities

Moughalian Taste

8.50

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 (Medium to hot)

Kashmiri Rogan Josh

8.50

(Chicken or Lamb) Undoubtedly the prince among curries topped with fresh tomatoes, capsicum & green chillies (Hot)

Tawa Chicken Lahori (Medium)

8.50

Chicken breast cooked in dices onion & peppers with tomato, fresh coriander & extensive use of garlic & tandoori sauce

Royal Bengal Jalfrezi (Hot)

8.50

Cooked with chicken tikka, lamb & king prawn, onions, capsicum & marinated with special naga from Bangladesh. Garnished with herbs & coriander

Parsi (Chicken or Lamb) (Medium)

8.50

A famous Persian dish lavishly garnished with fresh garlic, ginger, chana dall & fresh lemon

Gate of India Flavour (Medium) 8.95

An amazing mixture of tender lamb, curried with minced meat chicken, spinach.

This dish is spiced with garlic, ginger & garnished with scramble egg.

Bengal Styles (Medium)

8.50

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

Desi Mix (Medium)

8.95

Chicken, meat, prawn, king prawns, chicken tikka, mushrooms, cooked with selected herbs & spices

Hyderabadi (Chicken or Lamb)

7.95

Cooked with onion, fresh tomatoes, yogurt, cream, spices & herbs (Mild to medium)

Afghani (Chicken or Lamb)

7.95

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.

Tandoori King Prawn Shashlik 11.50

Served with salad

Tandoori King Prawns 11.50

Served with salad

Tandoori Mixed Grill 11.50

Served with salad

Tandoori Chicken 8.95

Served with salad

Fish Shashlik (NEW) 10.95

Tikka Shashlik (Chicken or Chop) 10.50

Cooked with garlic, peppers, herbs & medium spices.

Medium dry dish with salad

Chops 10.50

Served with salad

Chicken Tikka 9.50

Served with salad

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

Dr Shaheed

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

8.95

Dr Kamaal

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 rice

8.95

Chef's Seafood Specialities

Fish is one of Bangladesh's national dishes

Special King Prawn

10.25

King prawns delicately spiced & cooked with garlic, ginger, onion, mix pepper & green beans into a delicious bhuna sauce with coriander (medium to hot)

Machli Kahrai

8.95

Coley fish cooked with ground spices in a fairly hot moist sauce with green chillies, tomatoes & mixed peppers

Tandoori King Prawn Masala

10.95

Fish Tikka Masala

8.95

Vegetarian Specialities

Palak Aloo Dall

6.95

Spinach, potatoes & lentils cook in a medium sauce

Vegetable Makhani

6.95

Cooked with coconut, sugar & cheese

Chana & Paneer Balti

6.95

Chickpeas & special cheese cooked in a spicy balti sauce garnished with coriander

Mattar Paneer

6.95

Green peas & special cheese coated in a medium strength sauce

Paneer Tikka Masala

7.95

Special cheese cooked in tandoori rich masala. Mild to medium dish

Mild Dishes

Special Tikka Masala (Mild)

8.95

Chicken Tikka Masala (Mild)

7.95

Vegetable Tikka Masala (Mild)

6.50

Honey Tikka (Chicken or Lamb)

7.95

Marinated chicken or lamb cooked with coconut, sugar, dairy cream & honey. (Highly recommended for mild eaters)

Pasanda (Chicken or Lamb)

7.95

Pieces of sliced chicken or lamb cooked with fresh cream in a special sauce

Chicken Tikka Makhani

7.95

Tender pieces of chicken tikka cooked with cheese, coconut & sugar. (Mild dish)

Tandoori Butter Chicken

7.95

Marinated chicken cooked in a rich, creamy butter sauce

Mango (Chicken or Lamb) (NEW)

7.95

Our chef's own creation, made to suit delicate palate, cooked in mild sauce with lots of flavour & mango pulp



English Dishes

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

Rice

Mixed Pilau Keema & Peas	2.95	Mushroom Pilau	2.95
Fried Rice	2.95	Egg Pilau	2.95
Lemon Pilau	2.95	Peas Pilau	2.95
Chilli Rice	2.95	Keema Pilau	2.95
Ginger Rice	2.95	Kashmiri Pilau	2.50
Garlic Pilau	2.95	Pilau Rice	2.25
Vegetable Pilau	2.95	Boiled Rice	

Freshly Baked

Large Garlic Nan	4.50	Plain Nan	2.25
Large Nan	4.25	Keema Paratha	2.95
Garlic Nan	2.75	Aloo Paratha	2.95
Danya Nan	2.75	Vegetable Paratha	2.95
Peshwari Nan	2.75	Chips	1.95
Keema Nan	2.75	Tandoori Roti	1.95
Cheese & Onion Nan	2.75	Mix Raita	1.50
Cheese & Garlic Nan	2.75	Raita	1.50
Garlic & Danya Nan	2.75	Chappati	0.95

Poppadoms

Popadom	0.70	Pickle Tray	2.50
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Food Allergy Notice:

If you have a food allergy or a special dietary requirement please inform a member of our staff before you place your order

Old Favourites

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

King Prawn Dishes	10.25	Malayan Mild	7.20
All Tikka Dishes	8.50	Vindaloo Very Hot	7.20
Bhuna Medium	7.20	Dupiaza Medium	7.20
Korma Mild	7.20	Vegetable	6.95
Dansak Hot, Sweet & Sour	7.20	Ceylon Medium To Hot	7.20
Madras Fairly Hot	7.20	Spicy with Coconut & Lime Juice	
Pathia Sweet & Sour & Hot	7.20	Rogan Josh Medium	7.20

Biryani Dishes

King Prawn Biryani	10.25	Chicken Biryani	8.95
House Special Biryani	10.95	Lamb Biryani	8.95
Chicken Tikka Biryani	9.25	Vegetable Biryani	7.95
Fish Biryani	9.50		

Vegetable Side Dishes

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

