

Indian & Bangladeshi Cuisine

WINNING CHEK



Gate Michalia

Restaurant Bar & Grill



15% OFF
COLLECTION
ORDERS
OVER £15

FREE DELIVERY
on orders over £15
within 3 miles radius

ORDER ONLINE: WWW.GATEOFINDIAMORLEY.CO.UK

0113 252 0920 0113 426 4401 Bridge Street, Morley LS27 DEN



OPEN 7 DAYS A WEEK

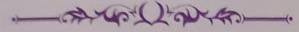
Mon-Sun: 5.30pm-11pm | Open on all Bank Holidays

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

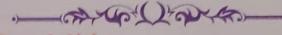
King Prawn Balti	10.25
Gate of India Special Balti	8.50
Lamb Balti	7.95
Chicken Tikka & Garlic Balti	8.50
Chicken & Potato Balti	7.95
Chicken Balti	7.95
Lamb & Potato Balti	7.95
Chicken & Spinach Balti	7.95
Keema Balti	7.95

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, corlander, onion, green pepper

10.25
8.50
7.95
7.95
7.95
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

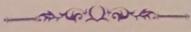
 Chef's	Special	一种人

			8.50
Hariana (Chicken or Lamb) (NEW) Chicken & spinach, cooked together with	8.50	Saag Gosht or Chicken Cooked with spinach herbs & spices. Flavo with fenugreek & fresh coriander (Medium)	oured
combination of hot & mild spices to create sensational flavour. Paiestani (Chicken or Lamb) (NEW)	8.50	Murgh Tikka Sagwala Cube of chicken cooked in Indian style	8.50
Rajestani (Chicken or Lamb) (NEW) Chet's own creation blended of spice to cre mouth watering taste. (Hot)		with spinach & tomatoes (Medium) Deresh Gosht (Medium)	8.50
Mint Bhuna (Chicken or Lamb) (NEW)		Tender lamb cooked with okra, onion,	
Devdas (Chicken or Lamb)	8.50	garlic & tomatoes with herbs & spices & fresh coriander	
(Medium to hot) Cooked in a fairly hot saud		Keema Mattar (Medium)	8.50
with fresh ginger, spring onions, green pep pickled chillies		Mince ment & fresh green peas cooked	
Chicken Tikka Rezala	8.50	with a selection of rich spices garnished with coriander	
Highly spiced, cooked with onions, green peppers & red chillies (Medium to ho	ot)	Masala (Chicken / Lamb or tikka)	8.50
Handi (Chicken or Lamb)	8.50	Highly spiced curry prepared in a specially	vouicu,
Traditional grandma style (Medium to hot)		cooked with a little onion, garlic, garnishe	ed with
Karahi Chop Pieces of spiced chops cooked with green	9.95 pep-	garam masala, bay leaf,	
pers, dry chillies & a special blend of spice		cinnamon & coriander (Medium) Vegetable Masala (Medium)	6.95
(Medium to hot)		Vegetable Masala (Medium) Kala Bhuna (NEW) (Medium-Hot)	8.95
Mouroshi (Chicken or Lamb) Cooked with fried onions & coconut, garnished with honey (Mild)	8.50	Chicken or lamb, homestyle cooked with potato, pepper & onions. A very dry dish	
Keema India	8.50	Joypur (NEW) (Medium-Hot)	8.95
Pieces of chicken tikka, cooked with onions peppers & minced meat (Medium)		Cooked with chicken or lamb. A seasonin of spice from Bangladesh, cooked with w	and the second second
Nihari (Chicken or Lamb)	8.50	pepper & chef's own recipe	No. in contrast of
Cooked with our chef's special recipe of		Mejbani (NEW) (Medium)	8.95
21 ingredients, topped with finely chopped potatoes (Medium to hot)		Cooked with chicken or lamb. A tradition watering dish from Chittagong cooked wown recipe	the contract of
Goa Indian (Chicken or Lamb)	8.50	Banga Dinga Karahi (NEW)	9.95
Cooked in our chef's own preparation of sp	lices &		
herbs (Medium) Bishiwanathi Machli Salon 1	10.25	(Medium-Hot) Chicken, lamb, prawns & king prawn. Cooked with herbs & spices	s piece
(Medium)	0.20	Juhel Special (NEW) (Medium-Hot)	
Chingri Sagwala (Medium)	8.50	Chicken, lamb & chickpeas mashed with	h
King prawns & fresh spinach cooked mainly garlic & cumin & a mixture of herbs & spice	ly with	herbs & spices	
Chorcha (Chicken or Lamb)	8.50		
Sliced chicken or lamb in a very moist saud		the state of	
cooked with spring onions		A-325	1115
& served on a sizzler (Medium)		CONTRACTOR OF THE PERSON OF TH	
South Indian Garlic Chilli	8.50		
(Chicken or Lamb) (Hot)	0.50		Time.
Ginger Special (Medium)	8.50		
histon 9 Most souled in a modified			

Chicken & Meat cooked in a medium spicy sauce with extensive use of ginger

	- 40	Vegetarian Starters	
~ ならいなる		Special Vegetarian Starter For 2	7.95
Stantons		Consists of onion bhaji, veg samosa	
Starters	8.95	& paneer tikka	
Special Platter (for 2 persons) Chicken tikka, chops, sheek kebab, onlor chicken pakora		Mushroom Puree Stir fried mushrooms served on a pancake	3.75
Mix Thali (NEW) (for 2 persons) Tandoori chicken, seekh kebab, fish paka chicken tikka & samosa	10.95 oro,	Aloo Chana Chat Chick peas & potatoes in medium spices with a fried pancakes	3.75
Mixed Kebab Onion bhaji, sheek kebab, chicken tikka	4.10	Garlic Mushrooms Sliced mushroom cooked in garlic	3.75
Chicken Chaat Chicken tikka cooked in medium spices rolled in pancake	4.25	Paneer Tikka Indian cheese mildly spiced cooked in tand	3.75 loori
Chicken Tikka Suka Cooked in a sweet & sour sauce to tantalise your taste buds	4.10	Paneer Pakora Indian cheese deep fried in batter	3.75
Chops Meat on the bone skewered on grill	4.30	Vegetable Samosa Mixed veg in pastry deep fried	3.50
Royal Mix Kebab Seekh kebab, chicken tikka	4.50	Onion Bhaji Vegetable & onion deep fried	3.75
& chops, served on a sizzler		Mushroom Pakora	3.75
Garlic Chicken Tikka	4.25	Mushrooms fried in batter	
Chicken tikka cooked with extra garlic & onions		Seafood Starters	
Chicken Pakora Deep fried in batter	3.75	Please note that all fish dishes may contain bones	
Chicken Tikka Boneless chicken marinated & skewered in tandoori	3.75	Tandoori King Prawns Lightly spiced king prawns fried with	4.95
Seekh Kebab Minced meat shaped like sausage	3.75	onions & green peppers King Prawn Puree	4.95
Meat Samosa Minced meat in pastry	3.50	King prawn cooked in special spices folded in pancakes	
Tandoori Chicken Chicken on the bone marinated	3.95	King Prawns Butterfly Lightly garnished covered in breadcrumbs	4.95
& skewered in tandoori Cheesy Chicken	4.25	King Prawn Suka Cooked in sweet & sour sauce	4.95
Chicken Tikka with Paneer	4.25	Prawn Puree	4.25
Gosht Kebab	4.95	Cooked in special spices folded in pancake	9
Roasted lamb, shredded cooked with garli wrapped in a puree	IC,	Garlic King Prawns	4.95
	200	Tiger prawns cooked with fresh garlic	
- AYOU AYO	-	Machli Biran (Haddock)	4.75
		Spicy grilled fish cooked in chef's selected herbs & spices and onlons	
		Fish Pakora Deep fried in batter	4.50
NAME OF STREET		Fish Shashlik (NEW)	4.95

Gate of India Specialities ---



Moughalian Taste

A cherished recipe from the royal kitchens of subcontinent 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)

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

Royal Bengal Jalfrezi (Hot)

8.50

8.50

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

8.50 Parsi (Chicken or Lamb) (Medium)

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 chilies, 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.

ı	Tandoori King Prawn Shashlik	11.50	Fish Shaslik (NEW)	10.95
	Served with salad		Tikka Shashlik (Chicken or Chop)	10.50
	Tandoori King Prawns	11.50	Cooked with garlic, peppers, herbs & medium spices.	
	Served with salad Tandoori Mixed Grill	11.50	Medium dry dish with salad Chops	10.50
	Served with salad		Served with salad	
	Tandoori Chicken	8.95	Chicken Tikka Served with salad	9.50

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

8.95

Dr Kamaal

8.95

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 rice

Chef's Seafood Specialities

Fish is one of Bangladesh's national dishes

Special King Prawn

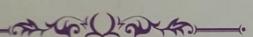
10.25

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 chilies, tomatoes & mixed peppers

Tandoori King Prawn Masala 10.95 Fish Tikka Masala 8.95



Vegetarian Specialities

Palak Aloo Dall

Spinach, potatoes & lentils cook in a medium sauce

Vegetable Makhani

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

6.95

6.95

Green peas & special cheese coated in a medium strength sauce

Mild Dishes

Special Tikka Masala (Mild) 8.95 Chicken Tikka Masala (Mild) 7.95 Vegetable Tikka Masala (Mild) 6.50

Vegetable Tikka Masala (Mild)

Honey Tikka (Chicken or Lamb)

Marinated chicken or lamb cooked with coconut, sugar, dairy cream & honey.

6.50

7.95

(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

Paneer Tikka Masala

7.95

Special cheese cooked in tandoori rich masala.

Mild to medium dish

	Fnelich	Dishes		
		Breaded Scampi	7.50	
Sirloin Steak	10.95	Served With Chips		
Served With Chips & Fried Mushrooms	7.50		7.50	
Chicken Nuggets Served with Chips		Fried Chicken		
Omelette Served With Chips	7.50	Served With Chips		
- ACO	£0,	しまるともなり		
		ice	0.05	
La La Maama & Peas	2.95	Mushroom Pilau	2.95	
Mixed Pilau Keema & Peas	2.95	Egg Pilau	2.95	
Fried Rice	2.95	Peas Pilau	2.95	
Lemon Pilau 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	2.25	
·—AYAYAY	€ >—•	·—ACCONOMIC		
		y 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	
Suile a burya ran				
Poppadoms				
Popadom	0.70	Pickle Tray	2.50	
Topadom	0.70	riodo ilay	2.00	
6)				

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

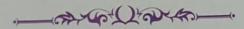
King Prawn Dishes	10.25	Malayan Mild	7.20
All Tikka Dishes	8.50	Vindaloo Very Hot	7.20
Bhuna Medium	7.20	Dupiaza Medium	7.20
Korma Mild	7.20	Vegetable	6.95
Dansak Hot, Sweet & Sour	7.20	Cevlon Medium To Hot	7.20
Madras Fairly Hot	7.20	Spicy with Coconut & Lime Juice	
Pathia Sweet & Sour & Hot	7.20	Rogan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

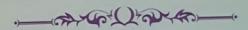




Biryani Dishes

King Prawn Biryani	10.25	Chicken Biryani	8.95
House Special Biryani	10.95	Lamb Biryani	8.95
Chicken Tikka Biryani	9.25		7.05
Fish Birvani	9.50	Vegetable Biryani	7.95





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
ombay Aloo	3.50
Chana Masala	3.50
Saag Paneer Spinach	3.50

