



The GATE HOUSE

DEV'S INDIAN DINNER EXPERIENCE

Offered every Thursday | 4pm – 8pm

Starters

Punjabi Samosa | \$15

Potato and Pea filling, Served with Cilantro and Date Chutneys

Mumbai-Style Onion Bhajjiya | \$14

Served with Tamarind & Date Chutney

Chicken '65' | \$21

Fried Chicken Thigh, Curry Leaves, Smoked Chilli Chutney, Pickled Onion

Tandoori Tiger Prawns | \$26

Kachumbar Salad, Cilantro Mint Yogurt

Sides

Naan | \$6

Butter or Chilli Garlic

Steamed Basmati Rice | \$6

Kachumbar Salad | \$7

Cucumber Raita | \$6

Mains

Beef Cheek Nihari | \$32

Bone Marrow Curry, Burnt Onion Butter, Fresh Ginger

Dal Makhani | \$24

Braised Black Lentils, Caramelized Onion

Dhaba Style Butter Chicken | \$28

Roasted Chicken Breast in a Spiced Tomato Cream

Chicken 'Kolhapuri' | \$30

Charred Chicken Thigh, Dried Red Chilli, Chilli Oil

Fried Cod Meen Moilee | \$32

Coconut and Ginger Broth, Crispy Garlic, Curry Leaves

Hyderabadi Goat Dum Biryani | \$34

Layered with Rice, Coal Smoked and Served with Cucumber Raita

Desserts

Milk Bread 'Shahi Tukra' | \$12

Fried Milk Bread, Cardamom Custard, Roasted Cashew

Saffron and Pistachio 'Phirni' | \$12

Saffron Rice Pudding, Toasted Pistachio

Available for Dine In or Take Out from The Gate House

To Order: treadwellcuisine.lightspeedordering.com
or call 905.934.9797