



BONJOUR!

Welcome to La Porte des Indes. We are happy to share with you some of our love for Indian Cuisine. Literally translated, "La Porte des Indes" means "Gateway to India". Exceptional regional dishes reflecting the taste of the diverse communities of India, take you on a gastronomic tour that extends from Pondichéry to the other regions of this fascinating country.

There has been a French presence in India for several hundred years and the influences of their culture lives on today. Pondichéry, Chandernagore, Yanaon, Mahé and Karikal were the main settlements, with Pondichéry being the major one. In fact, the French did not quit Pondichéry until 1954, seven years after India gained its independence.

Our executive chef Mehernosh Mody and his wife Sherin, have spent several months in Pondichéry researching the traditional cuisine of French-Créole communities, who have been persuaded to part with some of their jealously guarded family recipes. These "Grandes Dames" of Pondichéry have given them a unique set of original recipes; some very French, some Tamil and some typically Créole. The resulting menu brings you a unique culinary experience, a taste of the traditional cuisine of the Indian subcontinent and specialities of Pondichéry.

Truly an Indian Cuisine with a difference!

Bon Appétit!

We look forward to seeing you again soon at "La Porte des Indes".

 MEDIUM HOT  HOT  VERY HOT

LA PORTE DES INDES LONDON - 455 Av. Louise, 1050 Brussels, Belgium Tel: +32 2 647 86 51 Fax: +32 2 640 30 59



MENU PRINCIER

STARTERS

Murgh Tikka

Grilled filets of chicken marinated in garlic, yogurt and spices.

Samosa d'Agneau

Lamb samosa served with mango and tamarind sauce.

Makhi Palak Pakara

The Punjabi passion! Fritters of chick pea flour, leaf spinach and corn.
Accompanied by a tangy chutney.

MAIN COURSES

Poulet Rouge

Shredded chicken steeped in yogurt and red spices, then grilled and served in a buttery cream sauce.

Roganjosh

The classic lamb curry of Kashmir, undoubtedly a prince among sauce.

Niligiri Machi

Salmon steaks in a sauce of onion, garlic, paprika, tamarind and cumin.

ACCOMPANIMENTS

Kadai Subzi

Seasonal vegetables tossed in kadai spices.

Kesaria Pilau

Saffron flavoured aromatic pilau rice, the perfect companion to your meal.

Naan

Tandoori baked bread of leavened dough.

DESSERT

Flan au coco

An exotic creamy honey and coconut flan.

37.50 € per person (minimum 2 cover)

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La Porte des Indes

MENU ROYAL

STARTERS

Luknowi Seekh Kebab

Minced lamb kebabs with soft cheese and herbs.

Crabe Malabar

A warm salad of flaked crabmeat and corn kernels, presented in its own shell.

Pondichéry Roll

Flaky pastry filled with fresh vegetables and home made cheese, served with tomato sauce.

Mumbai Jhinga

Prawns cakes with corn, fresh coriander green chillies patties pan fried and served with mango chutney.

Shingora

The ever popular vegetable samosa with tamarind sauce.

SORBET

Lime Sorbat

MAIN COURSES

Khurma Ghosh

Boneless lamb cooked in a mace and almond sauce.

Niligiri Machi

Almon steaks in a sauce of onion, garlic, paprika, tamarind and cumin.

Tandoori Jhingai

Jumbo prawns in garlic and herbs, grilled in our clay oven.

Vindaloo

Chicken breast with fiery chillies, garlic and red vinegar.

ACCOMPANIMENTS

Sag

Leaf spinach sauté in butter with green chilles and ginger.

Kesaria Pilau

Saffron flavoured aromatic pilau rice, the perfect companion to your meal.

Naan

Tandoori baked bread of leavened dough.

DESSERT

Kulfi et Gulab Jamun topped with cointreau.

An exotic creamy honey and coconut flan.

48.00 €per person (minimum 2 cover)



MEDIUM HOT



HOT



VERY HOT

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