



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



ENTRÉES VÉGÉTARIENNES - VEGETARIAN STARTERS



- 25 **SHINGORA** **8.00**
Les traditionnels triangles feuilletés aux légumes et pommes de terre, avec une sauce au tamarin.
The ever popular vegetable samosa, with tamarind sauce.
- 27 **DAHI WADA** **8.50**
Beignets de lentilles servis dans une sauce au yaourt aromatisée au grains de moutarde et feuilles de curry fraîche.
Crisp fried white lentil dumplings accompanied by a tangy yogurt sauce.
- 28 **MAKAI PALAK PAKORA** **8.00**
Beignets de maïs, branches d'épinards et farine de pois chiche. Sauce au tamarin.
The Punjabi passion! Fritters of chick pea flour, leaf spinach and corn. Accompanied by a tangy chutney.
- 29 **PONDICHÉRY ROLL** **8.50**
Aumônières de pâte feuilletée, farcies de légumes et fromage indien paneer. Chutney de tomates.
Flaky pastry filled with fresh vegetable and home made cheese, Served with tomato sauce.
- 30 **OIGNONS BHAJIYA** **7.00**
Beignets d'oignons servis avec un chutney de tamarin.
Deep fried onions fritters with tamarind sauce.
- 31 **KABAB VÉGÉTARIEN** **8.00**
Croquettes de légumes grillées au tandoor. Sauce à la menthe.
Root vegetables, wild mushrooms kebab grilled in tandoor with mint sauce.
- 12 **DÉLICES du GUJRAT** **15.00**
Assortiment de différentes entrées végétariennes.
A delightful array of five of our favourite starters.

PLATS VÉGÉTARIENNES - VEGETARIAN MENU

- 80 **KADAI SUBZI** **11.00**
Composition croquante de légumes de saison, sautés dans des épices spéciales pour kadai.
Seasonal vegetable tossed in Kadai spices.
- 81 **KOFTA KASHMIRI** **12.00**
Pommes de terre farcies au fromage, raisins secs et noix de cajou, arrosées d'une sauce douce.
Potatoes, dry fruits, spices steeped in a buttery sauce spiced to perfection.
- 82 **ALOO GOBI** **12.00**
Chou-fleur et pommes de terres parfumés au masala et parsemés de coriandre fraîche.
Cauliflower and potatoes with home made spices and fresh coriander.
- 83 **BAIGAN BHARTA (ROUGAIL d' aubergines)** **13.00**
Aubergines grillées au tandoor et préparées ensuite avec des oignons, des piments et du gingembre.
A melange of smoked aubergines, chillies, ginger and fresh lime.
- 84 **PINDI CHANA** **12.00**
Curry de pois chiches aux oignons, piments verts, tomates et gingembre relevé de tamarin et garam masala.
Chickpeas simmered with sun dried mango and aromatic spices.



MEDIUM HOT



HOT



VERY HOT



- 85 **Naintara Do Pyaz** **14.50**
Green okras sautéed with onions, tomatoes and a touch of spice.
Okras sautés à l'huile de graines de moutarde et aromatisés au curcuma et au cumin.
- 86 **Sag** **12.00**
Riche mélange d'épices et épinards sautés au beurre, rehaussés par une pointe de crème.
Leaf spinach sauté in butter with green chillies and ginger.
- 87 **Kadai Paneer** **12.50**
Cottage cheese tossed in kadai spices, red capsicum, green beans,
Fresh green pepper and tomatoes.
Fromage indien paneer sauté avec poivrons rouges, haricots et poivre vert dans
un coulis de tomates.
- 88 **Tadka Dhal** **9.50**
Mélange de cinq types de lentilles que parfument ghee, ail, piment rouge
et feuilles de curry fraîches.
Our supreme dish of tempered yellow lentils to enhance your meal.



MEDIUM HOT



HOT



VERY HOT