



La Porte des Indes

32 Bryanston Street, London W1H 7EG
Tel: +44 20 7224 0055 Fax: +44 20 7224 1144

Menu Maison

*For your pleasure and enjoyment, we suggest that you try this menu,
by sampling "a little of everything"!*

STARTERS

Parsee Fish

Fillets of sole encased in a mint and coriander chutney and lightly steamed in banana leaves.

Demoiselles de Pondichéry

Large juicy grilled king scallops with a hint of garlic in a mild saffron sauce.

Murgh Malai Kebab

Chicken tikkas marinated with cream cheese, mace and fresh green peppercorns,
grilled in the tandoor.

Chard Pakoras

Crunchy green and red chard and water chestnut pakoras with Bengal gramflour,
green chillies, coriander, turmeric and caraway seeds.

2004 Viognier, Domaine de Triennes, VDP du Var, France

SOUP OR SORBET

Dakshin

A Southern lentil soup, enhanced with roasted spices, curry leaves and fresh lime.

Tamaind Sorbet

LOBSTER PERI PERI

Half a tandoori grilled lobster served with garlic naan.

2004 Rovereto de Gavi, Michele Chiarlo, Piemonte, Italy

MAIN COURSES

Tandoori Prawns

King Prawns rolled in caramelised garlic, garam masala and grilled in the tandoor.

Poulet Rouge

Shredded chicken marinated in yoghurt and red spices, grilled and served in a creamy sauce.
Spécialité de notre maison.

Roganjosh

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

Saag Paneer

A traditional dish of leaf spinach and cottage cheese sautéed in butter
with green chillies and ginger.

2002 Zinfandel, Héritage Vines, Rancho Zabaco, California, USA

ACCOMPANIMENTS

Kesaria Pillav Rice

Saffron flavoured aromatic Basmati rice.

Pomegranate Raita

Natural yoghurt with pomegranates with a touch of cumin and paprika.

Multani Naan

Buttered tandoori baked bread with onion seeds, melon seeds and sesame.

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DESSERT

L'Assiette du Chef

The chefs selection of his favourite desserts.

2003 Goldackerl, Beerenauslese, Willi Opitz, Illmitz, Austria

The price is **£34** for three courses without soup and **£38** with soup or sorbet.
£29 for three courses without  | **£15** Tandoori Lobster | **£25** Wine Supplement

 MEDIUM HOT

 HOT

 VERY HOT

 MAY CONTAIN NUTS



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Royal Vegetarian Menu

*For your pleasure and enjoyment, we suggest that you try this menu,
by sampling "a little of everything"!*

STARTERS

Dahi Bhalle

White lentil dumpling with ginger and chillies, raisins, cashew nuts and doused in a cool yoghurt sauce with tamarind chutney.

Tandoori Paneer Kebabs

Home made cottage cheese wedges marinated in caramelised onion and garlic, stuffed with a tangy mint and mango relish and char grilled.

Shingora

The ever popular vegetable samosa with a " khata-meeta" tamarind sauce.

Crunchy Chard Pakoras

Green and red chard and water chestnut pakoras with Bengal gramflour, green chillies, coriander, turmeric and caraway seeds.

SOUP or SORBET

Dakshin

A Southern lentil soup, enhanced with roasted spices, curry leaves and fresh lime.

Tamaind Sorbet

MAIN COURSES

Saag Paneer

A traditional dish of leaf spinach and cottage cheese sautéed in butter with green chillies and ginger.

Aloo Dum

Whole stuffed potatoes steeped in a buttery tomato sauce, spiced to perfection.

Naintara do Pyaz

Green okras sautéed with onions, tomatoes and a touch of spice.

Tadka Dhal

Our supreme dish of tempered yellow lentils to enhance your meal.

ACCOMPANIMENTS

Kesaria Pillav Rice

Saffron flavoured aromatic Basmati rice.

Pomegranate Raita

Natural yoghurt with pomegranates with a touch of cumin and paprika.

Multani Naan

Buttered tandoori baked bread with onion seeds, melon seeds and sesame.

DESSERT

L'Assiette du Chef

Inspired by the cookbook.

£32 for three courses without soup £36 for four courses with soup or sorbet

£27 for three courses without 

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A La Carte Menu

STARTERS

LES INDES FRANÇAISES: *Merci aux "Grandes Dames" de Pondichéry, for their invaluable contributions*

	1	Rasoul Flaky pastry with lamb and green peas, served with a sweet and spicy créole sauce.	5.90
	2	Beignets d' Aubergine Fried eggplant roundels filled with a cheese and herb "pâté".	5.00
	3	Pepper Crabs Soft shell crabs with garlic and black pepper with a ginger and green mango sauce.	9.90
	4	Demoiselles de Pondichéry Large juicy grilled king scallops with a hint of garlic in a mild saffron sauce.	9.90
	5	Salad du Métis A salad of mixed leaves, tomatoes, mushrooms, banana flower and strips of chicken breast in a tamarind dressing.	6.00
	6	Souvenirs des Indes Simply delicious! A chance to savour all of the above starters.	12.00

INDIA...A VOYAGE OF DISCOVERY!

	7	Sunhere Samosa Golden triangles of minced chicken and vegetables. Served with mango chutney.	5.90
	8	Chard Pakoras Crunchy green and red chard and water chestnut pakoras with gramflour, green chillies, coriander, turmeric and caraway seeds.	5.50
	9	Parsee Fish Fillets of sole encased in a mint and coriander chutney and lightly steamed in banana leaves. Chef Mehernosh Mody's speciality.	9.50
	10	Rubiyen Jhinga King prawns marinated with garlic, star anise and coriander. Smoked in the tandoor and served with a fresh red chilli sauce.	11.90
	11	Crab Malabar A warm salad of crabmeat and corn, spiked with mustard, turmeric and fresh curry leaves. Presented in its own shell.	8.50
	12	Bombay Chaat Popular vegetarian roadside fare of melt-in-the-mouth snacks, drizzled with yoghurt, chutneys and gram flour crisps.	6.50
	13	Murgh Malai Kebab Chicken tikkas marinated with cream cheese, mace and fresh green peppercorns, grilled in the tandoor.	7.00
	14	Roasted Chilli Seekh Kebab Luscious lamb kebabs with smoked chilli, sun-dried tomatoes, and herbs, complemented with a fruit chutney.	7.00
	15	Perles Des Indes A panorama of our finest starters recommended by the chef.	11.00

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SOUPS

A selection of aromatic soups, best accompanied by our freshly baked Tandoori breads.

	16 Couside A rich broth of lamb and coconut milk, flavoured with a 'bouquet garni' of spices and herbs - home cooking to any Pondicherian.	6.00
	17 Mizoram Rich wholesome soup of chicken and vegetables garnished with coriander leaves.	6.00
	18 Dakshin A Southern lentil soup, enhanced with roasted spices, curry leaves and fresh lime.	5.50
	19 Smoked Tomato and Pepper Soup Tandoori smoked red peppers and plum tomatoes spiked with an infusion of herbs and spices.	5.50





MAIN COURSES : TANDOORI GRILLS

In keeping with the North-West Frontier traditions, choice cuts of meat or seafood are steeped in special marinades and grilled in traditional clay tandoori ovens.

	20 Chicken Tandoori The classic grilled chicken marinated in traditional spices, perfumed with mustard oil and fenugreek.	11.90
	21 Barra Lamb Chops Best end of British lamb marinated with browned onions, yoghurt and garam masala; char grilled to perfection, served with mint chutney.	17.50
	22 Tandoori Prawns King Prawns rolled in caramelised garlic and garam masala.	18.50
	23 Achari Salmon Salmon steaks rolled in mustard, fennel, chillies, and aniseed.	14.50
	24 Lobster Peri Peri Whole lobster marinated in natural yoghurt, garlic, chilli flakes, garam masala and char grilled.	29.00
	25 Tandoori Mixed Grill Platter A selection of our popular grills served with accompanying dips and naan bread.	22.00

MAIN COURSES : OUR HOUSE THALIS

Our thalis offer small portions of main courses enabling you to discover the intricacies of our cuisine.

	30 Plateau Des Indes  An 'assiette' composed from a selection of our best Franco-Indian dishes.	23.50
	31 Shahi Thali  A royal feast of tantalising curries and tandoori specialities.	23.00
	32 Samudri Thali  A galaxy of seafood for the adventurous.	23.00
	33 Shakahari Thali  For our vegetarians, a voyage of promise and discovery.	20.00

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MAIN COURSES : LES INDES FRANÇAISES

	40 Cassoulet de Fruits de Mer A rich seafood stew simmered with local 'vindai' spices equivalent of the French Bouillabaise, often eaten in Pondichéry with rice.	14.00
	41 Policha Meen Grilled sea bass marinated with green pepper, garlic and shallots, enveloped in banana leaves and served with tomato 'rougail'. A recipe from the house of Mme Blanc, the "Grande Dame" of Pondichéry	19.00
	42 Crevettes Assadh Prawns simmered in a mild coconut curry with green mangoes, tumeric, chillies and ginger.	15.90
	43 Magret de Canard Pulivaar Tender Barbary duck breast fillets served pink with a spicy tamarind sauce unique to the Creole community of Pondicherry. Mme Lourde Swamy's ancestral recipe.	14.90
	44 Poulet Rouge Shredded chicken marinated in yoghurt and red spices, grilled and served in a creamy sauce. Spécialité de notre maison.	15.90
	45 Chumude Karaikal Searched rare beef tenderloin. Served with a roasted cinnamon, aniseed, cloves and black pepper sauce.	16.90
	46 Kari de Boulettes Minced lamb 'koftas' in a fresh tomato sauce with red peppers and mushrooms. Mme David Annuswamy's cherished family recipe.	12.90
	47 Kath Kozhi Mahe Stir fried guinea fowl with dry red chillies, roasted spices, shallots and curry leaves.	15.90

MAIN COURSES: INDIA..AVOYAGE OF DISCOVERY!

	50 Lasooni Jhinga A royal marriage of king prawns and green garlic and tossed with dry red chillies and whole 'kadai' spices.	15.90
	51 Nilgiri Machi Monkfish simmered in a green herb curry of coconut, chillies, coriander and roasted spices.	16.90
	52 Roast Black Cod Black cod marinated in cream cheese, fresh dill, fennel, garlic, and honey wrapped in banana leaves and delicately finished in the oven.	22.00
	53 Chicken Tikka Masala Where the humble tikka masala varies from one home to another, we present our own exclusive recipe of succulent chicken tikkas in masala.	14.90
	54 Dhaba Murgh Exquisite Punjabi country fare of tender chicken braised with tomatoes, red onions, herbs and native spices.	14.90
	55 Kohe Kashmiri 🍴 Slow braised lamb shanks with aromatic spices. Undoubtedly a prince among curries!	16.90
	56 Hyderabadi Biryani Leg of lamb marinated with mint, coriander and pomegranate seeds, cooked with Basmati rice in an earthenware pot with fried onions, saffron and quail egg.	16.90
	57 Pork Vindaloo "Ordinaire" An extra ordinary dish of pickled pork with Goan red chillies, garlic and malt vinegar prepared by our chef Francisco Marques.	12.90

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	58 Xacuti De Galinha 'Black leg' chicken cooked in a rich aromatic curry of roasted coconut and fiery spices.	15.90
ACCOMPANIMENTS - BREADS & RICE		
	60 Rougail d' Aubergine A speciality of smoked crushed aubergine, chilli, ginger and fresh green lime from Pondicherry	6.90
	61 Naintara do Pyaz Green okras sautéed with onions, tomatoes and a touch of spice.	6.90
	62 Bombay Aloo Seed potatoes tossed with smoked red chillies, tomatoes and fresh coriander.	6.90
	63 Saag Paneer A traditional dish of leaf spinach and cottage cheese sautéed in butter with green chillies and ginger.	6.90
	64 Coorgi Mushroom Curry Earthy mushrooms in a green herb curry from the Coorg region of South India.	6.90
	65 Tadka Dhal Home style tempered yellow lentils.	6.90
	66 Pomegranate Raita Natural yoghurt with pomegranates with a touch of cumin and paprika.	3.90
	67 Desi Salad Spring onions, plum tomatoes, greens, lime and fresh green chillies.	3.50
	90 Steamed Basmati Rice Fluffy white long grained Basmati rice.	3.00
	91 Kesaria Pillav Rice  Saffron flavoured aromatic Basmati pillav rice.	4.00
	92 Lime Rice  Festive pillav tinged with green lime, fresh curry leaves and nuts.	4.00
	93 Riz au Coco  Riz sauvage scented with fragrant curry leaves and coconut.	4.00
	94 Missie Roti Gram flour bread with green herbs and dry spices baked in the tandoor.	3.50
	95 "Le Pain Créole" Pan-fried lacy rice flour pancakes, a speciality from Pondichery.	3.50
	96 Naan Tandoori baked bread of leavened dough in a classic teardrop shape.	3.20
	97 Tandoori Roti Wholemeal unleavened bread.	3.20
	98 Laccha Paratha Rich flaky bread enriched with butter.	3.50
	99 Kulcha Naan breads with a filling of your choice. • Mango and Coconut • Onion and Garlic • Chilli and Coriander • Three Cheese • Fruit and Nuts  • Herb Potatoes • Spiced Lamb	3.75



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Vegetarian Menu








STARTERS

	2	Beignets d' Aubergines Fried aubergine roundels filled with a sensational cheese and herb 'pâté'. A speciality from Pondicherry	5.00
	12	Bombay Chaat Popular vegetarian street fare of melt-in-mouth snacks, drizzled with yoghurt, home made chutneys and gram flour crisps.	6.50
	70	Dahi Bhalle  White lentil dumpling with ginger and chillies, raisins, cashew nuts and doused in a cool yoghurt sauce with tamarind chutney.	5.50
	71	Tandoori Paneer Kebabs Home made cottage cheese wedges marinated in caramelised onion and garlic, stuffed with a tangy mint and mango relish and char grilled.	6.00
	72	Farsaan Steamed yellow lentil cakes layered with green herb chutney and tempered with mustard seeds. Pan fried colocassia leaf roulades garnished with fresh coriander. Served with a fresh garlic and chilli dip.	6.00
	73	Shingora From East to West, the ever popular vegetable samosa, with a 'khata-meeta' tamarind sauce.	5.50
	74	Panch Ratan  Our chef recommends his choice of starters.	9.50

SOUPS

	18	Dakshin A Southern lentil soup, enhanced with roasted spices, curry leaves and fresh lime.	5.50
	19	Smoked Tomato and Pepper Soup Tandoori smoked red peppers and plum tomatoes spiked with an infusion of herbs and spices.	5.50

MAIN COURSES

	33	Shakahari Thali  Our selection of small portions of main courses, beautifully presented on a golden platter.	20.00
	80	Tawa Subzi Seasonal vegetables stir fried with kadai spices.	10.90
	81	Aloo Dum  Whole stuffed potatoes steeped in a buttery tomato sauce, spiced to perfection.	10.90
	82	Lotus Root Jaipuri Crisp fried lotus root with chives, chillies and dry mango powder.	12.90
	83	Rougail d' Aubergine A speciality of smoked crushed aubergine, chilli, ginger and fresh green lime from Pondicherry	10.90
	84	Punjabi Chole Chickpeas cooked Punjabi home style with garam masala and tinged with tamarind.	10.90
	85	Naintara Do Pyaz Green okras sautéed with onions, tomatoes and a touch of spice.	10.90

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	86	Saag Paneer Leaf spinach and fresh cottage cheese sauteed in butter with green chillies and ginger.	10.90
	87	Coorgi Mushroom Curry Earthy mushrooms in a green herb curry from the Coorg region of South India.	10.90
	88	Water Chestnuts Masala Crunchy water chestnuts and snow peas with crushed red chillies, tomatoes, onion and coriander.	10.90
	89	Vegetable Biryani A delicate infusion of Basmati rice, crunchy vegetables, horse gram and fresh herbs.	
ACCOMPANIMENTS - BREADS & RICE			
	65	Tadka Dhal Home style tempered yellow lentils.	6.90
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