



La Porte des Indes

32 Bryanston Street, London, W1H 7EG

Tel: 020 7224 0055 Fax: 020 7224 1144


Website: www.pilondon.net

Email: london.reservation@laportedesindes.com

BONJOUR!

Welcome to La Porte des Indes. We are happy to share with you some of our love for Indian Cuisine. La Porte des Indes is celebrating both classic and progressive cooking with favourite recipes from its recently launched cookbook, matched with a selection of fine wines.

Chef Mehernosh Mody and his team have brought together their favourite classic dishes as well as combining their collective experiences, to develop new recipes whilst remaining true to their Indian roots. The resulting menu brings you a unique culinary experience, a taste of traditional classic cuisine of the Indian sub-continent and some specialities of Pondicherry with other dishes especially created for this occasion.

You will find the symbol  marked on the menu to indicate the level of spiciness. Our staff will be happy to make suggestions taking into account your personal taste preferences. All you have to do is ask!

Indulge in fresh fruit cocktails from the Jungle Bar

- **Mantra**
Plymouth Gin, Fresh tender Coconut juice, Lychee, Lime
- **Pondicherry Passion**
Remy Martin, Fresh Passion Fruit, Ginger
- **Ginger Mango Mohito**
Angostura Dark Rum, Alphonso Mango, Fresh Basil
- **Gold Martini**
Sky Vodka, Blue Curacao, Honey, Red Peppercorns.

Dine with us this season and you can win interesting prizes from our sponsors.

Truly an Indian Cuisine with a difference!

Bon Appétit!





La Porte des Indes

32 Bryanston Street, London, W1H 7EG

Tel: 020 7224 0055 Fax: 020 7224 1144

Website: www.pilondon.net

Email: london.reservation@laportedesindes.com

MENU DEGUSTATION

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

STARTERS

TANDOORI SEARED FOIE GRAS

Tandoori seared foie gras, served with, fresh tamarind and medjool dates chutney and a crisp floral honey naan.

SEA SCALLOPS PONDICHERRY

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



ROASTED CHILLI SEEKH KEBAB

Luscious minced lamb kebabs with smoked red chilli, garlic and herbs, complemented with fruit chutney.

CRUNCHY CHARD PAKORAS

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

2002 Semillon Woodcutter's White, Torbreck, Barossa Valley, Australia

SOUP

NALLI KA SHORBA

A rich meaty lamb shank soup with cinnamon, cloves, garlic and fresh mint.



LOBSTER PERI PERI

Half a tandoori grilled lobster served with garlic naan.

2004 Rovereto de Gavi, Michele Chiarlo, Piemonte, Italy

MAIN COURSES



ROGANJOSH

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

ACHARI SALMON

Salmon steaks rolled in mustard, fennel, chillies, aniseed, fenugreek and grilled in the tandoor.

POULET ROUGE

Shredded chicken in yoghurt and red spices, grilled and served in a buttery sauce.



TAWA SUBZI

Seasonal vegetables stir fried with kadai spices.

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.


DESSERT

L'ASSIETTE DU CHEF

Inspired by the cookbook.

2003 Goldackerl, Beerenauslese, Willi Opitz, Illmitz, Austria

The price is £35 for three courses without soup and £39 with soup.

£29 for three courses without  | £15 Tandoori Lobster | £25 Wine Supplement



MEDIUM HOT



HOT



VERY HOT



La Porte des Indes

32 Bryanston Street, London, W1H 7EG

Tel: 020 7224 0055 Fax: 020 7224 1144

Website: www.pilondon.net

Email: london.reservation@laportedesindes.com

STARTERS

- | | | |
|---|--|-------|
| 1. | SHRIMP DOSA
Petit golden brown rice flour crepes served with savoury shrimps stir fried with aromatic spices and curry leaves. | 6.90 |
|  | 3. PEPPER CRABS
Semolina crusted soft shell crabs marinated with fresh herbs and served with a ginger and green mango dip. | 9.50 |
| 4. | SEA SCALLOPS PONDICHERRY
Lightly grilled king scallops with a hint of garlic in a mild saffron sauce. | 9.50 |
|  | 5. CRISPY FRIED WHITEBAIT
Whitebait marinated in lime and chilli, served crisp with a tangy tamarind dip. | 8.90 |
| 7. | SAMOSA
Golden triangles of minced chicken and shredded vegetables. Served with mango chutney. | 5.90 |
| 8. | TANDOORI SEARED FOIE GRAS
A creation from Chef Mehernosh Mody. Tandoori seared foie gras, served with, fresh tamarind and medjool dates chutney and a crisp floral honey naan. | 11.90 |
| 9. | PARSEE FISH
A Parsee speciality of fillets of sole encased in a mint and coriander chutney. Gently steamed in banana leaves. | 9.00 |
|  | 10. RUBIYAN 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. | TANDOORI SALAD
A medley of grilled peppers, artichoke hearts, courgette, baby corn, aubergine, and buffalo cheese with a grain mustard and chilli dressing. | 5.90 |
| 12. | BOMBAY CHAAT
Popular vegetarian melt-in-the-mouth snacks with yoghurt, chutneys and gram flour crisps. | 6.50 |
| 13. | CHANDI MURGH KEBAB
Chicken tikkas marinated with cream cheese, mace and fresh green peppercorns, grilled in the tandoor and served with silver leaf. | 7.00 |



La Porte des Indes

32 Bryanston Street, London, W1H 7EG

Tel: 020 7224 0055 Fax: 020 7224 1144

Website: www.pilondon.net

Email: london.reservation@laportedesindes.com



- 14. ROASTED CHILLI SEEKH KEBAB** **7.00**
Luscious minced lamb kebabs with smoked red chilli garlic and herbs, complemented with a fruit chutney.

- 15. PERLES DES INDES** **11.00**
Selection of our chef's favourite starters

SOUPS



- 17. NALLI KA SHORBA** **6.50**
A rich meaty lamb shank soup with cinnamon, cloves, garlic and fresh mint.

- 18. PUMPKIN AND ROASTED GARLIC SOUP** **5.50**
Roasted garlic and pumpkin soup, garnished with fresh chives.

- 19. SMOKED TOMATO AND PEPPER SOUP** **5.50**
Tandoori smoked peppers and plum tomatoes spiked with an infusion of herbs and spices.

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** **11.90**
The classic grilled chicken marinated in traditional spices, perfumed with mustard oil and fenugreek.

- 21. BARRA LAMB CHOPS** **17.50**
Best end of British lamb marinated with browned onions, yoghurt and garam masala; char grilled to perfection, served with mint chutney.

- 22. TANDOORI PRAWNS** **18.50**
King Prawns rolled in caramelised garlic, garam masala and grilled in the tandoor.

- 23. ACHARI SALMON** **14.50**
Salmon steaks rolled in mustard, fennel, chillies, aniseed, fenugreek and grilled in the tandoor.

- 24. LOBSTER PERI PERI** **29.00**
Whole lobster marinated in natural yoghurt, garlic, chilli flakes and garam masala, char grilled to perfection

- 25. TANDOORI MIXED GRILL PLATTER** **22.00**
A selection of our popular grills served with accompanying dips and naan bread.





La Porte des Indes

32 Bryanston Street, London, W1H 7EG

Tel: 020 7224 0055 Fax: 020 7224 1144

Website: www.pilondon.net







Email: london.reservation@laportedesindes.com

OUR HOUSE THALIS

Our thalis offer delightful little portions of a connoisseur's selection of main courses enabling you to discover the intricacies of our cuisine. Beautifully presented on an extravagant golden platter!

- | | | |
|-----|---|-------|
| 30. | PLATEAU DES INDES
Chef's selection of our choicest main courses, served with lime rice and Garlic Naan | 22.00 |
| 33. | SHAKAHARI THALI
A selection of our vegetarian main courses accompanied with saffron rice and tandoori roti. | 20.00 |

MAIN COURSES

- | | | |
|---|---|-------|
| 41. | ROAST BLACK COD
Black cod marinated in cream cheese, mustard, fresh dill and honey, wrapped in banana leaves and delicately finished in the oven. | 21.00 |
|  | 42. PARSEE PRAWN CURRY
King prawns simmered in a rich curry of coconut, onions, tomatoes, cinnamon, cloves and chillies. | 19.50 |
|  | 50. LASOONI JHINGA
A royal marriage of king prawns and green garlic and tossed with dry red chillies and whole "kadai" spices. | 16.00 |
|  | 51. KERALA RED FISH CURRY
Monkfish steaks and black smoked tamarind in a spicy red hot curry. | 16.50 |
|  | 43. MAGRET DE CANARD PULIVAAR
Tender Barbary duck breast fillets served pink with a spicy tamarind sauce unique to the Creole community of Pondicherry. | 15.00 |
| 44. | POULET ROUGE
Shredded chicken in yoghurt and red spices, grilled and served in a buttery sauce. | 15.90 |
|  | 45. CHETTINAD STYLE GUINEA FOWL
Dry roasted spices stir fried with fillets of guinea fowl with shallots and curry leaves by Chef Anand. | 16.00 |
|  | 52. CHICKEN TIKKA MASALA
Our unique version of chicken tikkas in cumin and turmeric flavoured sauce enlivened with red and green chillies. | 14.90 |





La Porte des Indes

32 Bryanston Street, London, W1H 7EG

Tel: 020 7224 0055 Fax: 020 7224 1144

Website: www.pilondon.net

Email: london.reservation@laportedesindes.com



54.

DHABA MURGH PATIALA

14.90

A fiery hot chicken curry with chillies, poppy seed, cashewnuts, turmeric and tomatoes.



55.

ROGANJOSH

16.90

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

56.

HYDERABADI BIRYANI

16.90

Leg of lamb marinated with dill, coriander and pomegranate seeds, cooked with Basmati rice in an earthenware pot with fried onions, saffron and quail egg.



57.

PORK VINDALOO "ORDINAIRE"

13.00

An extra ordinary dish of pickled pork with fiery chillies, garlic and rice vinegar prepared by our Goan chef Francisco Marques.



MEDIUM HOT



HOT



VERY HOT





La Porte des Indes

32 Bryanston Street, London, W1H 7EG

Tel: 020 7224 0055 Fax: 020 7224 1144

Website: www.pilondon.net

Email: london.reservation@laportedesindes.com

VEGETARIAN MENU DEGUSTATION

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

STARTERS

BANANA FLOWER FRITTER

An exotic fritter of banana flower and green papaya, served with tamarind chutney.

GRILLED PANEER KEBABS

Tandoori grilled cottage cheese with three different marinades.

Served with a sweet and spicy dip.

CRUNCHY CHARD PAKORAS

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

SQUARE SAMOSA

Red mustard, crumbed cottage cheese and green peas with red onions and cumin enveloped in a delightful rustic flaky pastry, accompanied with tamarind chutney.

SOUP

PUMPKIN AND ROASTED GARLIC SOUP

Roasted garlic and pumpkin soup, garnished with fresh chives.

MAIN COURSES

TAWA SUBZI

Seasonal vegetables stir fried with kadai spices.

DAHI ALOO

New potatoes simmered in tempered yoghurt with mustard seeds, curry leaves, whole red chillies.

ROUGAIL D' AUBERGINE

Roasted aubergine puree with chilli, ginger and fresh green lime from Pondicherry.

SAAG PANEER

Leaf spinach and fresh cottage cheese sautéed in butter with green chillies and ginger.

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,

£27 for three courses without 

 MEDIUM HOT

 HOT

   VERY HOT





La Porte des Indes

32 Bryanston Street, London, W1H 7EG


Tel: 020 7224 0055 Fax: 020 7224 1144

Website: www.pilondon.net

Email: london.reservation@laportedesindes.com

VEGETARIAN

STARTERS

- | | | |
|---|--|------|
| 70. | BANANA FLOWER FRITTER
An exotic fritter of banana flower and green papaya, served with tamarind chutney. | 5.50 |
|  71. | GRILLED PANEER KEBABS
Tandoori grilled cottage cheese with three different marinades. Served with a sweet and spicy dip. | 6.00 |
| 72. | CRUNCHY CHARD PAKORAS
Green and red chard and water chestnut pakoras with Bengal gramflour, green chillies, coriander, turmeric and caraway seeds. | 5.50 |
| 73. | SQUARE SAMOSA
Red mustard, crumbed cottage cheese and green peas with red onions and cumin enveloped in a delightful rustic flaky pastry, accompanied with tamarind chutney. | 5.50 |
| 74. | PANCH RATAN
Selection of our chef's favourite vegetarian starters. | 9.90 |

MAIN COURSES

The following main courses are also available as side dishes at £6.90.

- | | | |
|---|---|-------|
|  80. | TAWA SUBZI
Seasonal vegetables stir fried with kadai spices. | 10.90 |
|  81. | DAHI ALOO
New potatoes simmered in tempered yoghurt with mustard seeds, curry leaves, whole red chillies. | 10.90 |
|  82. | LOTUS ROOT JAIPURI
Crisp fried lotus root with chives, chillies and dry mango powder. | 12.90 |
|  83. | ROUGAIL D' AUBERGINE
Roasted aubergine puree with chilli, ginger and fresh green lime from Pondicherry. | 10.90 |





La Porte des Indes

32 Bryanston Street, London, W1H 7EG

Tel: 020 7224 0055 Fax: 020 7224 1144

Website: www.pilondon.net

Email: london.reservation@laportedesindes.com

- | | | |
|--|--|-------|
| 84. | PINDI CHANNA
Chickpeas cooked Punjabi home style with garam masala and tinged with tamarind. | 11.90 |
|  | 85. NAINTARA DO PYAZ
Green okras sautéed with tomatoes, onions and a touch of spice. | 10.90 |
|  | 86. SAAG PANEER
Leaf spinach and fresh cottage cheese sautéed in butter with green chillies and ginger. | 10.90 |
|  | 87. MIRCHI KA SALAN
Large green and red chillies in a nutty coconut sauce with yoghurt and roasted fennel and peppercorns. | 10.90 |
|  | 88. VEGETABLE BIRYANI
A delicate infusion of Basmati rice, crunchy vegetables, horse gram and fresh herbs. | 10.90 |

ACCOMPANNIMENTS

- | | | |
|-----|--|------|
| 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. | 3.00 |

RICE AND BREADS

- | | | |
|-----|---|------|
| 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. | RED RICE
Nutty and full flavoured steamed red rice. | 4.00 |



La Porte des Indes

32 Bryanston Street, London, W1H 7EG

Tel: 020 7224 0055 Fax: 020 7224 1144

Website: www.pilondon.net

Email: london.reservation@laportedesindes.com

- | | | |
|-----|---|------|
| 94. | KHASTA ROTI
Tandoori baked crisp whole wheat and semolina bread with aniseed. | 3.50 |
| 95. | LE CREPE ROUGE
Pan fried lacy red rice flour pancakes. Best enjoyed with a spicy curry. | 3.50 |
| 96. | NAAN
Tandoori baked leavened bread in a classic tear drop shape. | 3.20 |
| 97. | TANDOORI ROTI
Whole meal unleavened bread, baked in a tandoor oven. | 3.20 |
| 98. | MINT PARATHA
A rich flaky fresh mint 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 |

 MEDIUM HOT

 HOT

 VERY HOT





La Porte des Indes

32 Bryanston Street, London, W1H 7EG

Tel: 020 7224 0055 Fax: 020 7224 1144

Website: www.pilondon.net

Email: london.reservation@laportedesindes.com

COOKING DEMONSTRATION

Take a peek into the heart of La Porte des Indes and join award winning Chef Mehernosh Mody and his talented team as they unravel the secrets of Indian food with live cooking demonstrations.

Insight and expert advice will be given on the numerous herbs and spices, as well as how to prepare them by roasting, grinding, pounding, etc - the successful basis of any Indian meal.

When

The last Friday of the month.

Time

12.00noon - 1.30pm and Lunch at 1.30 pm.

Price

£22.00 per person inclusive of VAT.

A 12.5% service charge will be added to your total bill.

What does it include?

- Welcome Drink
- Tour of the Kitchens
- Three course Lunch
- Certificate of Participation
- Complimentary Spice Basket

** La Porte des Indes reserves the right to cancel any class due to insufficient enrolment. If a class is cancelled, we will contact you by telephone and transfer your fee to another class of your choice or refund your fee.*

NEW FOR 2006 LUNCH WITH A DIFFERENCE FROM 12NOON TO 2.30PM MONDAY TO FRIDAY

£10.00 for 2 courses

£15.00 for 3 courses

Ideal for those in a hurry who love curry or those simply looking for good value lunchtime experience.

