



## RESTAURANT MENU

# VEGETARIAN STARTERS

Samosa 🍷 £5.99

4 in portion. Potato stuffed into pastry sheets that turn flaky and crispy when deep fried

Onion Bhajiya 🌿 🍷 £5.99

Deep fry crispy onion dumpling

Crispy Potato Bhajiya 🌿 🍷 £5.99

Deep fry crispy potato dumpling

Kurkuri Bhindi 🌿 🍷 £6.99

Crispy crunchy okra coated in spiced batter

Tandoori Broccoli 🍷 DP £6.99

Broccoli over tandoor with mozzarella cheese & cream

Papdi Chaat 🌿 🍷 DP £7.50

Flat crispy bread mixed with spices, sweet and tangy sauces and sweet whisked yoghurt

Aloo Tikki Channa Chat 🍷 DP £7.50

Deep fried potato patties served on the bed of chick peas topped with tamarind, sweet yoghurt & mint chutney

Avocado Chaat 🍷 DP £8.50

Avocado and chick-peas drizzled with a sweet spicy and sour tangy yoghurt with a mixture of chutneys

Chilli Garlic Mushrooms 🌿 🍷 £8.99

Mushrooms coated in GK Special sauce

Chilli Paneer 🍷 DP £9.49

Indian cottage cheese cubes and capsicum tossed in a homemade garlic-chilli sauce

Paneer Tikka 🍷 DP £8.99

Cottage cheese, onion and capsicum marinated in yoghurt and exotic spices and cooked in tandoor

Chilli Mogo 🌿 🍷 GF £8.50

Casava chips with garlic & chilli powder served with fresh lemon & salad

Chilli Garlic Mogo 🌿 🍷 GF £8.50

Casava chips tossed in GK chilli sauce with chopped onions

Indo Chinese Manchurian 🌿 🍷 £8.99

A wonderful creation of matchstick veg spheres tossed in a ginger, garlic, and coriander sauce

Indo Chinese Chilli Mushroom 🍷 £8.99

Crispy mushroom tossed with capsicum & onion in garlic-chilli sauce

Indo Chinese Paneer 🍷 DP £8.99

Indian cottage cheese cubes and capsicum tossed in a homemade garlic-chilli sauce



# NON-VEGETARIAN STARTERS

Chicken Samosa 》	£6.50
4 in portion. Home made pastry filled with chicken mince	
Lamb Samosa 》	£6.50
4 in portion. Home made samosa with mince lamb	
Chilli Chicken 》》	£9.99
Chicken pieces with GK chilli sauce with dice onions & capsicum	
Achari Chicken Wings 》	£9.99
North Indian dish made by chicken wings with pickling spices	
Malai Chicken Tikka 》 DP	£8.50
Boneless chicken marinated in yoghurt	
Creamy Black Pepper Chicken 》 DP	£9.99
Chicken marinated with cream/cheese & crushed black pepper	
Half Tandoori Chicken 》》 DP	£11.99
Marinated chicken with Indian spices & yoghurt	
Full Tandoori Chicken 》》 DP	£18.99
Marinated chicken with Indian spices & yoghurt	
Tandoori Chicken Tikka 》》	£8.50
Marinated chicken breast cooked in tandoori oven	
Jeera Chicken 》	£9.50
Boneless chicken made with fresh garlic, ginger, and a bunch of whole and ground aromatic spices.	
Haryali Chicken Tikka 》》	£9.99
Boneless chicken in a green herb marinade – blend of coriander, mint, fenugreek and green chilli. Clay-oven grilled	
Chicken Lollipop 》》	£9.99
Deep fried chicken lollipops tossed in GK chilli sauce with chopped onions	
Lamb Seekh Kebab 》》	£9.99
Minced lamb kebabs with herbs, pepper & onion, cooked in the clay oven	
Chilli Lamb Chops 》》	£12.99
Marinated lamb with spices tossed with chopped onions & garlic with GK chilli sauce	
Masala Fish Pakora 》	£8.99
Fresh-water fish marinated with carom seeds, gram-flour and Punjabi spices, deep fried	
Butter Garlic Prawns 》	£12.99
Prawns tossed in butter with chopped garlic & onions	
GK Special Mixed Grill 》》	£22.99
Selection of Chicken tikka, Achari chicken wings, Lamb chops, Sheek kebab & Masala fish pakora	





# VEGETARIAN MAINS

Bombay Aloo (dry)   £8.99

Traditional Indian dish with cooked potatoes infused with Mumbai spices with chopped garlic & mustard seeds

Bombay Aloo (gravy)   £8.99

Traditional Indian dish with cooked potatoes infused with Mumbai spices with chopped garlic & mustard seeds with onion & tomato gravy

Bindi Do Pyazaa   £8.99

Okra cooked in onion & tomato gravy with mustard seeds

Baingan Bharta   £9.99



Tandoor roasted aubergine cooked in onion & tomato gravy & mustard seeds

Methi Corn Masala   £8.50


Fresh fenugreek and sweet corn infused in masala gravy

Mutter Paneer   £9.50

Green peas and cottage cheese cubes cooked with spices in tomato and onion gravy with a light touch of Indian spices

Paneer Butter Masala   £9.50

Cubes of Indian cottage cheese simmered in a buttery tomato gravy

Palak Paneer   £9.99

Paneer cooked with spinach with masala gravy with a touch of cream & spices

Malai Kofta Haryali   £9.99


Potato & paneer dumplings with spinach

Channa Masala   £8.50


Chickpeas cooked and napped in a semi-dry spicy masala with garlic and carom seeds

GK Tarka Daal   £8.50

Yellow lentil tempered with ginger, cumin and whole chilli

GK Daal Makhani  £8.50

Rich buttery black lentil with a touch of cream

Egg Masala  £9.50

Boiled eggs cooked in a traditional pan with long green chillies & mixed spices





# NON-VEGETARIAN MAINS

Butter Chicken 🍛 DP £9.50

A classic North Indian curry. Chicken tikka in a rich buttery tomato and cream-based sauce with dry fenugreek

Chicken Tikka Masala 🍛 £10.99

Marinated boneless chicken pieces cooked in tandoor served with Indian spices & onion tomato gravy

Methi Chicken 🍛 £9.90

Chicken cooked with fresh spinach, tempered with garlic

GK Special Desi Dhaba Style Chicken Curry 🍛 £12.99

Marinated tandoori chicken with chopped onion & tomato gravy

GK Special Desi Chicken Curry 🍛 £10.99

Chicken curry made in punjabi style in an onion & tomato gravy

Chicken Madras 🍛 £10.99

Chicken curry cooked with coconut & mustard seed (south Indian style)

Fish Masala 🍛 £11.50

Tilapia fish cooked with masala gravy.

Prawn Masala 🍛 £12.50

Prawns cooked in tomato, onions masala

Kachche Pyaaz Ka Ghost 🍛 £10.50

Boneless lamb cubes made in punjabi style in an onion & tomato gravy and roasted spices

Lamb Karahi 🍛 £11.99


Lamb cooked with Indian spice & diced capsicum & onions

Lamb Madras 🍛 £12.99

Lamb curry cooked with coconut & mustard seed (south Indian style)

Lamb Keema 🍛 £12.99

Lamb Keema cooked with chopped onion tomatoes & Indian spices (option peas or potato)





# RICE

## Steam White Rice

Boil rice served hot

£3.99

## Pilau Rice

Fragrantly cooked rice with aromatic Indian Spices

£4.99

## Jeera Rice

Boiled rice tossed with cumin seed

£4.99

## Egg Fried Rice

Boiled rice tossed with spring onions & eggs with soya sauce

£5.50

## Vegetarian Parda Biryani

Steam cooked seasoned rice with a blend of Indian aromatic spices and mixed vegetables. Finished in a pot with a naan to seal the biryani

£9.99

## Chicken Parda Biryani

Tender chicken pieces cooked with basmati rice infused with saffron & rose water. Finished in a pot with a naan to seal the biryani

£10.99

## Lamb Parda Biryani

Tender lamb pieces cooked with basmati rice infused with saffron & rose water. Finished in a pot with a naan to seal the biryani

£13.99

# NAAN

## Tandoori Roti W

A soft crusty flat bread made from wheat flour

£2.50

## Butter Roti W DP

A soft crusty flat bread made from wheat flour with butter

£2.99

## Plain Naan W

A chew bread made from a mix of wheat flour & white flour

£2.50

## Butter Naan W DP

A chew bread made from a mix of wheat flour & white flour with butter

£2.99

## Garlic Naan W

A naan topped with chopped garlic, some spices

£3.25

## Garlic Chilli Naan W

A naan topped with chopped garlic, some spices, and chopped chillies

£3.25

## Peshwari Naan W

Naan with coconut

£3.50

## Cheese Naan W DP

Naan stuffed with cheese

£3.50



## EXTRAS


Popaddum Basket (2 in a portion)	£2.50
Mixed Raita	£2.99
Masala Papad	£2.50
Chilli Onion Salad	£2.50
GK Green Salad	£4.99
Plain Yoghurt	£2.50
Mint Chutney	£1.00
Mango Chutney	£1.00
GK Special Green Chutney	£1.50

## KIDS MENU

Furfur	£2.50
Chicken Nuggets	£3.50
Chips	£2.50
Margherita Pizza	£3.50
Veg Fingers	£3.00
Fish Fingers	£3.00
Egg Fried Rice	£5.50

## DESSERTS

Gulab Jamun & Ice Cream	£3.99
Gajar Ka Halwa & Ice Cream	£3.50
Rasmalai	£2.99
Kulfi (Pista/Malai)	£3.50
GK Biscoff Cheese Cake	£6.50
Served with caramel ice cream with chocolate drizzle	
Sweet Street Baked New York Cheese Cake	£6.50
Served with a choice of salted caramel/Biscoff/vanilla ice cream with strawberry drizzle	
GK Chocolate Fudge Cake	£6.50
Served with salted caramel ice cream with a drizzle	





› Mildly spicy

» Spicy

»» Very spicy

🌿 Can be made vegan

DP Contains dairy products

GF Gluten free

W Contains wheat