











STARTERS

VEGETARIAN

Samosa 	£5.99
4 in portion. Deep fried pastry filled with mixed vegetables	
Onion Bhajiya 	£6.50
Deep fry crispy onion dumpling	
Crispy Potato Bhajiya 	£6.50
Sliced potatoes coated in gram flour and deep fried	
Kurkuri Bhindi 	£6.99
Crispy crunchy okra coated in spiced batter	
Tandoori Broccoli  DP	£8.00
Broccoli cooked over tandoor, topped with mozzarella cheese & cream	
Papdi Chaat   DP	£7.50
Crispy round puffs, topped with yoghurt and a sweet tangy sauce, garnished with coriander	
Chilli Garlic Mushrooms  	£8.99
Mushrooms coated in GK Special sauce	
Chilli Paneer  DP	£10.00
Crispy fried Indian cheese tossed in our special garlic chilli sauce	
Paneer Tikka  DP	£10.50
Cubes of Indian cheese & veggies marinated with yoghurt and spices, cooked in a tandoor	
Chilli Mogo   GF	£9.00
Casava chips with garlic & chilli powder served with fresh lemon & salad	
Chilli Garlic Mogo   GF	£9.50
Casava chips tossed in GK chilli sauce with chopped onions	
Indo Chinese Manchurian  	£9.50
Fried vegetable balls, tossed in our Indo Chinese sauce, garnished with coriander	
Indo Chinese Chilli Mushroom  	£9.00
Crispy mushrooms, tossed in our Indo Chinese sauce	
Tandoori Soya Chaap  DP	£9.95
Marinated in a mixture of yoghurt & spices, cooked in our tandoor	
Garlic Soya Paneer Fry  DP	£9.99
Golden crispy cubes of paneer fried with corn flour, chopped onion & garlic garnished with green chillies	
GK Schezwan Vegetarian Chicken  DP	£10.95
Soya chaap tossed in GK schezwan sauce with diced capsicum & onions	
Salt n Pepper Crispy Babycorn  DP	£9.50
Deep fried babycorn tossed in garlic & pepper	
Chilli Cheese Chips  DP	£9.50
Masala Chilli fries served with melted cheese	
Veggie Sizzler  DP	£19.95
Samosa, Paneer Tikka, Tandoori Soya Chaap, Chilli Garlic Mogo & Masala Chips	

NON-VEGETARIAN

Lamb Samosa 	£5.99
4 in portion. Deep fried pastry filled with spicy minced lamb	
Chilli Chicken 	£6.50
Chicken pieces with GK chilli sauce with dice onions & capsicum	
Achari Chicken Wings 	£6.50
Wings made with aromatic and pickling spices. Served on a sizzler	
Malai Chicken Tikka  DP	£6.99
Boneless chicken pieces marinated in yoghurt and cooked in a tandoor	
Tandoori Chicken Tikka 	£8.00
Boneless chicken pieces marinated with yoghurt and special spices, cooked in a tandoor	
Jeera Chicken Nibbles 	£7.50
Chicken nibbles with chopped garlic, onions with indian spices	
Jeera Chicken 	£8.99
Boneless chicken made with fresh garlic, ginger, and a bunch of whole and ground aromatic spices.	
Haryali Chicken Tikka 	£10.00
Boneless chicken pieces made with fresh herbs and spices cooked in a tandoor	
Lamb Seekh Kebab 	£10.50
Minced lamb, infused in Indian spices, cooked in a tandoor	
Lamb Chops 	£9.00
Marinated lamb chops with indian spices	
Masala Fish Pakora 	£9.50
Fresh-water fish marinated with carom seeds, gram-flour and Punjabi spices, deep fried	
Butter Garlic Prawns  DP	£9.50
Prawns tossed in butter with chopped garlic & onions	
GK Special Mixed Grill  DP	£9.00
Selection of Chicken tikka, Achari chicken wings, Lamb chops, Sheek kebab & Masala fish pakora	
GK Special Mixed Grill  DP	£9.95
Selection of Chicken tikka, Achari chicken wings, Lamb chops, Sheek kebab & Masala fish pakora	

MAINS

VEGETARIAN

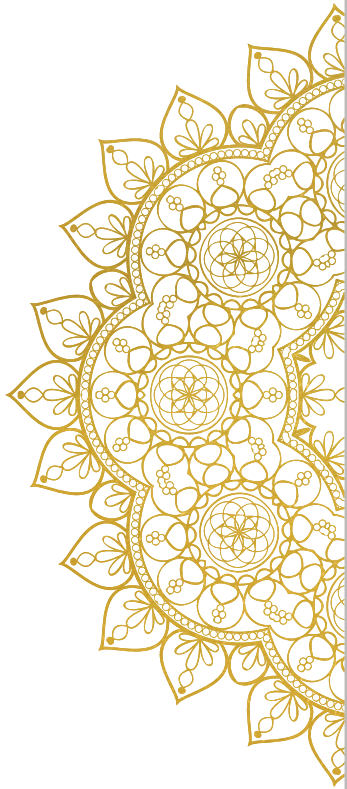
Bombay Aloo (dry) 	£6.50
Traditional Indian dish with cooked potatoes infused with Mumbai spices with chopped garlic & mustard seeds	
Bombay Aloo (gravy) 	£10.50
Traditional Indian dish with cooked potatoes infused with Mumbai spices with chopped garlic & mustard seeds with onion & tomato gravy	
Bindi Do Pyazaa 	£9.99
Okra cooked in onion & tomato gravy with mustard seeds	
Baingan Bharta 	£8.50
Tandoor roasted aubergine cooked in onion & tomato gravy & mustard seeds	
Methi Corn Masala 	£9.50
Fresh fenugreek and sweet corn infused in masala gravy	
Mutter Paneer  DP	£10.50
Green peas and cottage cheese cubes cooked with spices in tomato and onion gravy with a light touch of Indian spices and cashew paste	
Paneer Butter Masala  DP	£10.50
Cubes of Indian cottage cheese simmered in a buttery tomato gravy and cashew paste	
Palak Paneer  DP	£9.99
Paneer cooked with spinach with masala gravy with a touch of cream & spices	
Karahi Paneer  DP	£12.50
Paneer cooked with diced onions, capsicums with GK Special Gravy	
Malai Kofta  DP	£8.99
Malai Kofta is a delicious dish of fried balls of potato and paneer in a rich creamy mild gravy	
Channa Masala 	£12.99
Chickpeas cooked and napped in a semi-dry spicy masala with garlic and carom seeds	
GK Tarka Daal 	£22.99
Yellow lentil tempered with ginger, cumin and whole chilli	
GK Daal Makhani  DP	
Rich buttery black lentil with a touch of cream	
Egg Masala 	
Boiled eggs cooked in a traditional pan with long green chillies & mixed spices	
Soya Chaap Masala 	
Soya chaap with masala gravy & indian spices	
Makhni Soya Chaap 	
Roasted soya chaap with creamy makhni gravy. Contains cashew nut paste	

RESTAURANT MENU





NON-VEGETARIAN

Butter Chicken  DP	£9.00
A classic North Indian curry. Chicken tikka in a rich buttery tomato and cream-based sauce with dry fenugreek and cashew paste	
Chicken Tikka Masala 	£10.99
Marinated boneless chicken pieces cooked in tandoor served with Indian spices & onion tomato gravy and cashew paste	
Methi Chicken 	£8.99
Chicken cooked with fresh spinach, tempered with garlic	
Karahi Chicken 	£9.99
Chicken curry with diced onion, capsicum & GK Special Gravy	
GK Special Desi Chicken Curry 	£9.00
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 	£11.00
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 	£3.99
Boil rice served hot	
Pilau Rice 	£4.99
Fragrantly cooked rice with aromatic Indian Spices	
Jeera Rice 	£4.99
Boiled rice tossed with cumin seed	
Egg Fried Rice	£5.50
Boiled rice tossed with spring onions & eggs with soya sauce	
Vegetarian Parda Biryani 	£9.99
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	
Chicken Parda Biryani	£10.99
Tender chicken pieces cooked with basmati rice infused with saffron & rose water. Finished in a pot with a naan to seal the biryani	
Lamb Parda Biryani	£13.99
Tender lamb pieces cooked with basmati rice infused with saffron & rose water. Finished in a pot with a naan to seal the biryani	

NAAN

Tandoori Roti  W	£2.50
A soft crusty flat bread made from wheat flour	
Butter Roti  W DP	£2.99
A soft crusty flat bread made from wheat flour with butter	
Plain Naan W	£2.50
A chew bread made from a mix of wheat flour & white flour	
Butter Naan W DP	£2.99
A chew bread made from a mix of wheat flour & white flour with butter	
Garlic Naan W	£3.25
A naan topped with chopped garlic, some spices	
Garlic Chilli Naan W	£3.25
A naan topped with chopped garlic, some spices, and chopped chillies	
Peshwari Naan W	£4.00
Naan with coconut and mixed nuts powder	
Cheese Naan W DP	£3.50
Naan stuffed with cheese	

EXTRAS

Poppadom Basket (2 in a portion)	£3.00
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

DESSERTS

Gulab Jamun & Ice Cream	£3.99
Gajar Ka Halwa & Ice Cream	£3.50
Rasmalai	£2.99
Kulfi (Pista/Malai)	£4.50

