



GAYLORD RESTAURANT LONDON

Serving finest Indian cuisine since 1966...

INDIAN FOOD offers a mesmerizing blend of spices and intricate aromas. For over 52 years, Gaylord has provided London the opportunity to be transported to the plains of North India, to the North-west Frontier and to India's urban street food, on a culinary journey spiced with splendor, history and rich unforgettable flavours.

We have been rated as one of the top five Indian restaurants in Britain and have earned multiple nominations as finalists of the British Curry Awards, including for the last five years running. It is our continuing endeavor to live up to the appreciation and accolades of our honored guests and critics.

THE MENU will take you through the authentic recipes as served in our restaurants in India since the 1940s and at Gaylord London since 1966... Our set menu is an attempt to give you a complete meal experience from Northern India that may also serve as a guideline for a course-wise selection from the a la carte menu.

Our host team shall be more than happy to recommend the time-tested favourites for your dining pleasure...



A TRIBUTE TO ROYALTY

A complete meal recommendation – Royal Set Menu



MAHARAJA FEAST £ 30.00

FIRST COURSE

Best of Gaylord kebabs – Tandoori Chicken, Lamb Seekh Kebab, Fish Tikka served with Piazi Kulcha

SECOND COURSE

Lamb Rogan Josh or Butter Chicken and Bombay Aloo or Dal Bukhara served with Saffron Jeera Pulao and Cucumber Raita

Optional add on: Tandoori Tiger Prawn – £4 Lamb Chop – £5

THIRD COURSE

Gulab Jamun or Rasmalai or Scoop of Ice-cream



MAHARANI FEAST – A ROYAL DELIGHT FOR VEGETARIANS £ 27.00

FIRST COURSE

Golgappa Shot, Vegetable Samosa, Tandoori Paneer Tikka

SECOND COURSE

Three different selections of vegetables of your choice from the menu served with Raita, Salad, Rice, and Naan or Lachha Paratha

Optional add on: Onion Bhajia – £ 2.00 Bombay Bhel Puri – £ 2.00

THIRD COURSE

Gulab Jamun or Rasmalai or Scoop of Ice-cream



STARTERS

Snacks from the streets of India and more



GOLGAPPA SHOTS – £ 6.50

ADD SHOT OF GREY GOOSE – £ 5.00

Puffed savouries, Coriander-chickpea tabbouleh, potato-cubes, date and jaggery sauce, spiced aromatic water



TACOS

Indian Twist to the Mexican street favorite – Built up with accompaniments like ruby chard, avocado or mint dip, spring onion

Tacos with choice of:

PULLED CHICKEN – £8.50

LAMB SEEKH KEBAB – £9.50

PANEER JALFREZI – £7.50

SPICY RAJMA (KIDNEY BEANS) – £7.50



MIX VEGETABLE AND ONION BHAJIA – £ 7.50

Popular tea time snack fritters – assortment of – onion, cauliflower florets, spinach, potato and aubergine in gram flour batter



ALOO PAPRI CHAAT – £ 7.50

Crisp flour pancake spheres, chickpea-potato tabbouleh, yoghurt, imli chutney





PAO BHAJI – £ 10.00

Soft buttered pao buns with the classic mashed potato-vegetable curry, chopped onion and coriander, served in fondue pot



BOMBAY BHEL PURI – £ 6.00

Puffed rice and gramflour straws in tangy sauce, red onion, plum tomatoes, nylon sev



VEGETABLE SAMOSA – £ 7.25

Potato and green peas filled crisp patty, Peshawari chana, tamarind chutney



PRAWN PURI – £ 10.00

King Prawns jalfrezi, wheat flour unleavened Indian Puffed bread



GOAN SOFT SHELL CRAB – £ 7.00

Crisp baby crab with spicy Goan masala in light batter



MURG GILAFI SEEKH – £ 7.50

Minced chicken, smoked, topped with bell-peppers and char-grilled on skewers



LAMB SHAMMI KEBAB (GAYLORD SPECIALITY) – £ 9.00

Tender minced lamb patties served with light mint sauce



AMRITSARI MACCHI (PUNJABI STYLE) – £ 9.50

Gram-flour batter-fried Tilapia fish, flavored with carom seeds, paprika



MINI STARTER SAMPLER: NON VEGETARIAN – £ 12.00

Mini versions of Lamb Shammi Kebab, Murg Malai Tikka,
Murg Gilafi Seekh and Amritsari Fish



MINI STARTER SAMPLER: VEGETARIAN – £ 10.00

Mini versions of Vegetable Samosa, Paneer Tikka, Onion Bhajia and Gulgappa Shot



SIGRI – MIX GRILL

(most popular sharing platter)



MIXED GRILL – NON VEGETARIAN SELECTION – £ 26.00

2 pcs each of Tandoori Tiger Prawns, Tandoori Tilapia Fish, Murg Gilafi Seekh
and Lamb Seekh Kebab, served with Piazi Kulcha, Greens



MIXED VEGETARIAN SELECTION – £ 20.00

2 pcs each of Tandoori Paneer Tikka, Tandoori Cauliflower, vegetable samosa
and Onion Bhajia, served with Piazi Kulcha, Greens





TANDOORI KEBABS & MORE

Charcoal oven grilled specialties



GAYLORD GRILL – £13.00

Tandoori Tiger Prawn, Tandoori Tilapia Fish, Murg Gilafi Seekh and Lamb Seekh Kebab



TANDOORI TIGER PRAWNS – £9.50

Jumbo Tiger Prawns marinated with saffron, aromatic spices and grilled in a charcoal fired clay oven



FISH TIKKA – £8.50

Fillet of Tilapia fish, Kashmiri chilli oil spiced marinade, char-grilled, pink-peppercorn ryta



MURG TANDOORI – £8.50 1 Pc / £ 15.50 2 Pcs.

The fire and spice of India – spring chicken marinated overnight in saffron, ground spices and yoghurt, roasted in traditional charcoal oven



CHICKEN TIKKA ZAFFRANI – £8.50

Chicken tikka marinated in our special spice mix with saffron and char-grilled



MURG MALAI TIKKA – £8.50

Tandoor roasted very mild chicken tikkas, marinated in creamed cheese, yoghurt and aromatic spices



LAMB CHOPS ANARDANA – £11.00

Lamb chops marinated in traditional spices and pomegranate seeds juice and bar-be-qued on charcoal



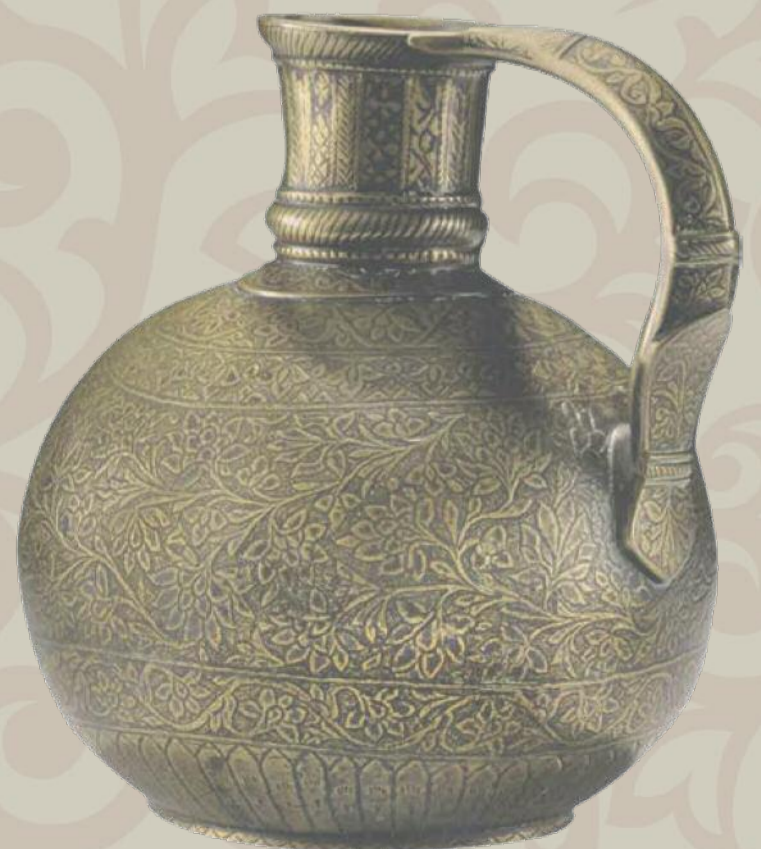
LAMB SEEKH KEBAB – £8.00

Minced leg of lamb, spiced, skewered and grilled over live charcoal



TANDOORI PANEER TIKKA – £6.50

Cottage cheese chunks in spiced marinade, char-grilled with peppers, onions and plum tomatoes





MAINS

Charcoal oven grilled specialties



PRAWN COCONUT CURRY – £ 18.00

King Prawns in delicate mild coconut curry with fresh flavours of lime and aromatic spices.



PRAWN TIKKA MASALA – £ 18.00

King Prawns marinated, grilled and simmered in our famous creamy tomato curry.

Recommended with Garlic Naan or steamed Basmati Rice



GOAN FISH CURRY – £ 16.50

Fillet of Tilapia in classic Goan curry, steeped in tamarind, Kashmiri chilli powder, turmeric and coconut milk with spices



LAMB SHANK – £19.00

Lamb shank tenderized in Gaylord spice mix, spicy red onion and plum tomato curry, Kashmiri red chili oil



LAMB ROGAN JOSH – £ 15.50

The hot lamb curry – perfectly spiced for that fiery zing. Ask the chef to make it extra hot if you wish



BUTTER CHICKEN – £ 15.50

Tandoori chicken deboned and cooked in classic tomato gravy with butter and cream. Also known as murg makhani



C.T.M. – GOOD OL' CHICKEN TIKKA MASALA – £ 15.50

India's most popular export – spiced chicken tikkas simmered in herb-rich creamy onion-tomato gravy



DHABA CHICKEN – £ 14.50

Boneless spring chicken in highway style Punjabi spicy curry





VEGETARIAN SPECIALITIES

Fresh vegetables in curry and spice



MAKHANI PANEER – £ 10.00

Cubes of our home made fresh cottage cheese, simmered and softened in Gaylord's famous creamy tomato gravy. Old favourite since 1966...



KADHAI PANEER – £ 10.00

Home made fresh cottage cheese, tossed with bell peppers in classic onion-tomato gravy, spiced with dry coriander seeds and dried red chillies



PALAK PANEER – £ 10.00

Cottage cheese cubes in pureed spinach gravy, flavoured with ginger and royal cumin



BAINGAN KA BHARTA – £ 9.00

Baked aubergine, smoked, mashed and cooked with plum tomatoes, onions and fresh green chillies



VEGETABLE JALFREZI – £ 9.00

A colourful mix of vegetable salan – potatoes, green peas, peppers, button mushrooms, carrots, tossed with cumin seeds and Indian cilantro



CHANA PESHAWARI – £ 9.50

The Gaylord speciality – our famous chickpeas cooked with secret spice mix. A must try, recommended with Bhaturas (add on- bhatura £ 2.50)



BHINDI MASALA – £ 9.50

Okra, sautéed onion, spiced with dry mango powder



GOBHI ALOO – £ 8.50

Cauliflower florets and potatoes stir-fried with royal cumin and dry masala



DAL BUKHARA – £ 9.70

House speciality – black lentils (urad dal) slow cooked overnight on charcoal, creamy and earthy. Recommended accompaniment to Tandoori kebabs



YELLOW DAL TADKA – £ 9.70

Yellow dal tempered with garlic, red onion, cumin and clarified butter



SIDES

Fresh vegetables in curry and spice



SAAG ALOO / BOMBAY ALOO – £ 6.00



BAINGAN HYDERABADI / PANEER BHURJI – £ 6.00



DAL BUKHARA / DAL YELLOW TADKA – £ 5.00



LASSI LAJAWAB – £ 5.25

Yoghurt drink from the villages of Punjab – served cold. Choice of mango, saffron, masala, salted or sweet



RAITA – £ 2.50

Yoghurt dip served as per your choice – mixed, mint, boondi or cucumber



MIRCHI PYAZ – £ 3.00

Sliced onions with green chillies, coriander and spices



KACHUMBER SALAD / GREEN SALAD – £ 3.00



POPPADUM ROASTED / FRIED – £ 1.00



CHILLI GARLIC NAAN TRIANGLES – £ 4.25





BIRYANI

All our biryanis are served with raita



KING PRAWNS BIRYANI – £ 21.00

Tiger Prawns cooked with finest long grain basmati rice and spiced with saffron



HYDERABADI GOSHT BIRYANI – £ 18.50

Long grain basmati rice cooked with tender lamb cubes, saffron and authentic spice mix on 'dum'



MURG ZAFFRANI BIRYANI – £ 18.50

Tender chicken chunks and finest basmati rice spiced with saffron and almond slivers cooked on 'dum'



RICE AND BREADS



MUSHROOM PULAO – £ 6.00

Button mushroom cooked with fragrant long grain basmati rice



LEMON RICE – £ 6.00

Basmati rice cooked with mustard seeds and curry leaves, with scent of fresh lemon



SAFFRON MATAR PULAO – £ 4.25

Long grain basmati rice. royal cumin, garden peas, saffron



STEAMED BASMATI RICE – £ 3.75



TANDOORI ROTI – £ 3.00

Unleavened wheat flour charcoal-oven baked bread



NAAN – £ 3.25

Leavened baked bread made from refined flour



KEEMA NAAN / CHEESE NAAN – £ 6.25

Leavened bread stuffed with cooked minced lamb / topped with cheddar cheese



LACHHA / PUDINA PARATHA – £ 4.00

Butter rich whole wheat bread made in layers, served plain or mint flavoured



PIAZI KULCHA – £ 3.75

Leavened bread stuffed with onion and coriander



PESHAWARI NAAN – £ 4.75

Leavened bread stuffed with nuts and raisins



GARLIC NAAN – £ 4.25

Leavened bread flavoured with garlic and topped with butter



ROOMALI ROTI – £ 4.00

Thin and soft bread, looks like handkerchief – hence the name...



BHATURA – £ 4.25

Leavened Indian bread, deep fried to a healthy puff.

Recommended with our world-famous chana peshawari



BREAD BASKET – £ 12.50

Basket of Garlic Naan, Piazi Kulcha, Naan, Tandoori Roti





We levy a cover charge of £ 1.50
Includes papad, pickle, chutneys and salad

12.5% Recommended service charge shall be added to your bill

All prices are inclusive of V.A.T.

Take away and home delivery services available

Special orders for a variety of Indian foods and sweets are welcome at short notice

Outdoor catering for parties undertaken
Please mail at sales@gaylordlondon.com

The management does not accept any responsibility for the belongings of customers

Food may contain nuts or traces of nuts. We do not work in a nut free environment

Kindly consult your order taker for allergens and gluten free options.
Copy of listed allergens available upon request.

www.gaylordlondon.com

79-81 Mortimer Street, London
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Kwality

The Kwality Group
www.kwalitygroup.com

the Village

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