

THE **GATEWAY** HOTEL
ATHWALINES SURAT



*S*PICE

salad (12:00 hrs - 23:30 hrs)

- leafy lettuce, radicchio, micro greens, cherry tomato and mixed berries, sour wedges on waffle served with honey chili dressing 410
- curried quinoa, grilled watermelon, micro greens, grated cauliflower and olive soaked mozzarella 410
- steamed shrimps, noodles, beetroot and coleslaw greens, pickled radish with wasabi dressing 410
- collard greens, sweet potato, grilled pulled chicken with pinenuts and edam shaves 410

soup (12:00 hrs - 15:00 hrs; 19:30 hrs - 23:30 hrs)

- cauliflower and creamy tahini soup with apple and cheese, mini fried breads floats 325
- wild indian tomato with sorghum, beans broth with kidney bean mash dumpling 325
- karele gosht ka shorba 350 with minced lamb and corn dumpling, served with crispy masala khakhra and grilled lime wedge
- wok seared chicken consommé 350 with peas, zucchini and coconut cream

appetiser (12:00 hrs - 23:30 hrs)

- shredded mix vegetable bhajia with moong dal pakodi 375 served with dry dates and jaggery ke chutney and coriander chutney
- sea food finger basket 775 assorted catch of fish, shrimps, squid served with chili tartar sauce and onion rings
- matcha flavoured fried chicken 675 with chorizo and chimichurri

comfort street food (12:00 hrs - 23:30 hrs)

- whole-wheat pav bhaji 500 an all-time favourite; tawa cooked potatoes, vegetables, fresh chillies, coriander, tomatoes and special spice mix, served with buttered mini bread
- kutchi dabeli 500 sweet, spicy and tangy potato filling inside a bun drizzling with sweet spicy chutney.. a street delicacy
- chole bhature 500 served with dry aloo bhaji ,and masala lachcha pyaz

■ vegetarian ■ non-vegetarian

Please inform our associates if you are allergic to any ingredients.

All prices are in indian rupees (₹) and subject to government taxes.

sandwiches (12:00 hrs - 23:30 hrs)

make your own sandwich -
baguette, whole-wheat, focaccia, white bread and croissant

- vegetable :
cheese, tomato, lettuce, roasted vegetable 500

- meat :
chicken, ham, egg and salami 500

grilled sandwich -
choose from panini, white or whole-wheat

- vegetable :
chatpata surti aloo mix with khakhra 500
or
tomato mozzarella & basil

- meat :
spicy grilled chicken & cheese 500

burgers (12:00 hrs - 23:30 hrs)

- veggie burger 575
with choice of onion marmalade or cheese served pickled gherkins, lettuce, tomato

- chicken burger 575

- veggie club sandwich 575
triple layered toasted multi-grain or white bread sandwich with cheese,
lettuce, tomato, russian salad and pickled cucumber

- gateway club sandwich 680
triple layered multi-grain or white bread sandwich with cheese,
lettuce, tomato, sliced roast chicken, fried egg and onion marmalade

kolkata kathi rolls (12:00 hrs - 23:30 hrs)

- paneer tikka with lachcha sirka onion and peppers 575
- whole wheat kathi roll with sprouts, pepper and lettuce 575
or
- with tandoori chicken and peppers 575

pastas (12:00 hrs - 23:30 hrs)

penne, fusilli, farfalle, spaghetti or whole-wheat penne

choice of sauce

- neapolitan, arrabiata, cheese 550
- carbonara, bolognese, marinara 675

kebabs (12:00 hrs - 15:00 hrs; 19:30 hrs - 23:30 hrs)

kebab bento 800

- multani paneer tikka and dal makhani with roti or rice and phirni

- murg khyber tikka and dal makhani with roti or rice and phirni

- saufiyani mahi tikka and dal makhani with roti or rice and phirni

curry bento 800

- panchpuran subz handi or kashmiri paneer and dal tadka with roti or rice and phirni

- malwani chicken curry or gosht awadhi korma and dal makhani with roti or rice and phirni

western bento 800

- penne pasta neapolitan, herb rice and soft rolls served with
baked berry cheese cake

- honey balsamic glaze roast chicken, pesto pilaf, soft rolls and
baked berry cheese cake

continental (12:00 hrs - 15:00 hrs; 19:30 hrs - 23:30 hrs)

- moussaka with spaghetti aglio e olio served with root vegetables
and micro greens 600

- grilled cottage cheese steak with creole spice, glazed onion and ricotta cheese
savoury fondue, beet root froth and peas risotto 600

- capers & herbs marinated grilled sea bass fillet
a sea bass fish marinated with capers and fresh herbs served with caper sauce,
sauté vegetables and herbs rice 850

- honey mustard marinated grilled boneless leg of chicken served with
sauté vegetables and mashed potato 700

- pan seared peri peri prawns
a traditional mexican dish marinated with mexican spices and toss with
peri peri chili served with parsley rice and sauté vegetables 1200

pan asian (12:00 hrs - 15:00 hrs; 19:30 hrs - 23:30 hrs)

soup

- sour peppery wonton soup 350
- traditional hot 'n' sour 350

appetiser

- crispy spinach with roasted almond 550
spinach tossed with chili, crispy garlic & spring onion
- chili & bell pepper bean curd 550
dices of bean curd tossed with chili & pepper
- ming yang chicken 725
tender chicken sautéed with chili, garlic oyster sauce
- hunan tai chin fish 750
stir fried fish with oyster & soya

main course

- four treasure vegetable 550
asparagus, chinese mushroom, baby corn, water chestnut in chili soya
- assortment of exotic chinese greens 550
in your choice of sauce
hot pepper sauce / black bean sauce / hot szechwan sauce
- diced chicken stir fried with five spice and sweet basil 725

thai curry - red or green
flavoured with galangal, lemongrass and kaffir lime leaves and
thickened with coconut milk
- vegetable 550
- chicken 725
- prawns 1100
- nasi goreng 725
spicy indonesian fried rice served with chicken satay and fried egg

szechwan pepper fried rice
- vegetable 500
- chicken 550
- prawns 750

- hakka noodles
- vegetable 500
- chicken 550

curries and kebabs (12:00 hrs - 15:00 hrs; 19:30 hrs - 23:30 hrs)

- multani paneer tikka 600
homemade cottage cheese stuffed and marinated with red and
yellow chili paste in yoghurt and aromatic spices cooked to perfection in a clay oven
- tawey ke paneer tikka masala 600
char cooked clay oven finished creamy paneer chunks simmered in a tomato based
gravy on iron tawa, enhanced with fenugreek, garam masala and cumin powder
- paneer khatta pyaz 600
cottage cheese cubes with vinegar soaked pickled onions
- gobhi mirch anardana 600
floreets of cauliflower with chili enhanced with dry pomegranate seed powder
- peshawari subz methi 600
seasonal greens in fresh ground traditional five spice mix from kolkata
finished with mustard bhagar
- dal makhani 500
creamy rich black lentil delicacy simmered overnight on a slow fire and
enriched with butter and cream
- chonkawali dal 500
yellow lentils tempered with cumin, whole red chili and asafoetida
- jhinge ke tawa champe 1100
prawns minced cakes marinated with indian spices and cooked on griddle
- nawabi gilafi mutton seekh 750
lamb with suet, royal cumin ,mace and green cardamom and flavoured green mince
to melt to your taste buds finished with a fluffy coating of basil flavoured egg meringue
- mogewala kukad 750
slow cooked spring chicken with fresh mint and fenugreek flavour
- dhania murg 750
chicken morsel in rich fresh coriander gravy
- machhali jaisamandi 750
tender fish pieces are marinated in a green paste, fried and further cooked in
rajasthani spices and finished in a silky texture cream gravy
- gosht awadhi korma 750
a well marinated lamb cooked slowly with spices and yoghurt onion based
gravy with traditional awadhi spices

rice (12:00 hrs - 15:00 hrs; 19:30 hrs - 23:30 hrs)

- tarkari dum lucknowi biryani 600
seasonal vegetables with aromatic rice and served with mirch ka salan and raita
- pulao 375
choice of peas, mixed vegetables or cumin
- steamed rice 250
- gosht dum lucknowi biryani 700
a perfect mélange of rice and young mutton, served with mirch ka salan and raita
- lucknowi murg biryani 700
an aromatic biryani made of boneless chunks of chicken and served with mirch ka salan and raita

bread (12:00 hrs - 15:00 hrs; 19:30 hrs - 23:30 hrs)

- naan 150
plain / butter / garlic
- tandoori roti 150
plain / butter
- paratha 150
plain / pudina
- kulcha 150
plain / aloo / paneer / onion
- phulka (4 pieces per portion) 150
plain / butter
- tawa paratha 150
- roomali roti 150
- multi-grain roti 150
- methi thepla / bajre ka rotla 150

regional home style (12:00 hrs - 15:00 hrs; 19:30 hrs - 23:30 hrs)

- surti papdi muthiya nu shaak 600
a preparation of fresh snap bean with gram flour dumpling tempered with asafoetida and coconut
- lilva methi nu saag (seasonal) 600
fresh pigeon peas and fresh fenugreek mélange cooked with surti spice and fresh herbs
- surti dal dhokli 600
surati lentil infused with sweet jaggery, desiccated coconut, tamarind pulp and raw peanuts and cooked along with chunks of thepla
- surti kadi 570
yoghurt and gram flour emulsion reduced on slow fire and tempered with pure ghee, cinnamon, clove, chopped green chili, fenugreek, curry leaves and asafoetida
- masaledar khichdi 600
rice and split green gram preparation with a tempering of chopped ginger, garlic, fresh green chili, curry leaves and roasted cashewnuts

desserts (12:00 hrs - 23:30 hrs)

- angoori malai chamcham 425
saffron scented sweet dumpling with bengali chamcham- a flavoursome combo
- choice of ice cream 550
vanilla, belgium chocolate, strawberry, almond roasted, american carnival
- mohan thal 375
a traditional delicacy cooked with gram flour mawa and dry fruits
- baked cheese cake with berries 425
a delectable cheese and assorted berries baked delicacy

beverages

- coffee 260
instant / decaffeinated / espresso, / cappuccino
- tea 235
masala / warm ginger honey / lemon / earl grey / darjeeling / assam
- fresh juice 325
sweetlime / watermelon / orange
(as per seasonal availability)
- hot chocolate or bournvita or horlicks 285
- milk shakes 350
vanilla / strawberry / banana / chocolate
- cold coffee 350
with or without ice cream
- lassi 350
plain / salted / sweet
- energy drink 300
- fresh lime soda / water 240
- aerated beverages 240
- aquafina 100
- non alcoholic beer 300
- celebration drink 730
- soda 200