



**G A D**

gateway all day

12:30 hrs - 14:45 hrs; 19:00 hrs - 23:30 hrs

## appetisers and salads

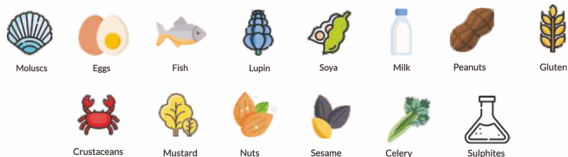
- chilli pesto paneer 583 kcal 475  
homemade cottage cheese marinated in yoghurt, green chilli, basil and aromatic spices, cooked in tandoor
- peri peri fish fingers 830 kcal 595  
served with cottage cheese dip or roasted tomato pasta sauce
- singapore chicken satay 344 kcal 540  
grilled chicken skewers, served with sweet and tangy peanut sauce
- grilled chicken with apple and walnut salad 359 kcal 475  
shredded grilled chicken with cream and mayonnaise, black and green olives topped with apple and walnut

12:30 hrs - 14:45 hrs; 19:00 hrs - 23:30 hrs

## soups

- cream of mushroom and almond 139 kcal 235
- chicken corn chowder 193 kcal 265  
a fine combination of chicken and corn cream based soup
- lemon coriander soup 235 / 265
  - vegetables 65 kcal
  - chicken 101 kcal

As per the guidelines issued by Food Safety & Standards Authority of India (FSSAI) an average active adult requires 2000 kcals of energy per day. However, the actual calories needed may vary per person.



## curries

- paneer makhani 520 kcal 510  
delicately cooked cottage cheese simmered in fenugreek-favoured tomato gravy, finished with butter and cream
- aloo gobi 208 kcal 390  
aloo and gobi cooked in onion-tomato masala
- capsicum corn carrot masala 248 kcal 390  
a combination of capsicum, american corn and mushroom cooked to perfection with spices
- kadhai vegetables 265 kcal 390  
seasonal vegetable cooked in kadhai masala
- dal makhani 291 kcal 350  
black lentil, simmered overnight on slow fire, enriched with fresh cream and butter
- dal tadka 389 kcal 350  
yellow lentils tempered with cumin and red chillies
- jhinga masala 208 kcal 910  
medium prawns home-style preparation with onion, tomato and spices
- dhania murgh 454 kcal 570  
a very home-style, rich chicken curry with indian fine herbs and predominant flavour of fresh coriander
- murgh tikka lababdar 367 kcal 570  
chicken tikka morsels simmered in tomato gravy, enriched with cream, spices and fenugreek
- lamb masala 270 kcal 630  
delicacy of lamb cooked with onion-tomato masala
- lamb hyderabadi korma 437 kcal 630  
lamb cooked in a mildly spiced rich korma gravy

11:30 hrs - 14:30 hrs; 19:30 hrs - 23:00 hrs

## bread

- breads from tandoor 355 / 598 / 262 kcal 150  
naan, paratha, roomali roti or stuffed kulcha

## rice

- vegetable biryani 658 kcal 540  
basmati rice dum cooked with vegetables, served with raita
- steamed rice 177 kcal 290
- pulao 359 kcal 300  
choice of peas, mushrooms, mixed vegetables or cumin
- murgh biryani 764 kcal 630  
basmati rice dum cooked with marinated chicken, saffron, cardamom, mace and mint, served with raita
- hyderabadi gosht ki biryani 642 kcal 690  
basmati rice dum cooked with lamb, served with raita
- nasi goreng 289 kcal 630  
spicy indonesian fried rice, served with chicken satay and fried egg

12:30 hrs - 14:45 hrs; 19:00 hrs - 23:30 hrs

## international

- cottage cheese, eggplant and zucchini parmigiana 420 kcal 510
- grilled tofu with vegetable creole sauce 171 kcal 510
- char-grilled medium prawns tossed in garlic butter sauce 171 kcal 910
- fish 'n' chips / fillet of fish 550 kcal 630
- spanish roasted chicken 240 kcal 630
- pork chops with barbecue sauce 240 kcal 630

11:30 hrs - 14:30 hrs; 19:30 hrs - 23:00 hrs

## kebabs



-  hara bhara kebab 338 kcal  mildly spiced patties of fresh vegetables, green peas, potato and spinach, cooked on a tawa 475
-  vegetable seekh kebab 120 kcal   spiced, minced vegetable kebab skewered and cooked in a clay oven 475
-  tandoori jhinga 132 kcal  medium prawns marinated in a mixture of yoghurt and spices cooked in the clay pot to make this delicious seafood 910
-  tandoori murgh 195 kcal  a highly popular indian chicken preparation in tandoor 570
-  lal mirch murgh tikka 138 kcal  juicy chunks of chicken marinated in yoghurt, aromatic spice with a ting of red chilli cooked to the perfection in a tandoor 540
-  murgh malai kebab 270 kcal   juicy morsels of chicken marinated in yoghurt, cheese, cream and cashew paste with aromatic spice mix, and made to perfection in a clay oven 540
-  lasooni tangdi kebab 199 kcal  a famous north indian delicacy made with chicken drumsticks, marinated in garlic, yoghurt, spices and tandoori masala in the tandoor 540
-  mughlai gosht seekh kebab 181 kcal  minced lamb with aromatic spices skewered, cooked with a coat of egg in a clay oven 660
-  gosht shami kebab 272 kcal  an all-time favourite fried kebab made from minced lamb, chana dal and aromatic spices 660

11:00 hrs - 23:00 hrs

## sandwiches

-   make your own sandwiches 475  
baguette, whole-wheat, focaccia, white bread or croissant
-  cheese, tomato, lettuce, roasted vegetables 577 kcal 510
-  chicken, tuna, ham, egg, salami 663 kcal   535
-  veggie club sandwich 824 kcal  510
-  gateway club sandwich 663 kcal   535
-  multi-grain soft baguette 140 kcal  with spicy chicken tikka salad 535

## wraps

-  paneer kathi roll 625 kcal   cottage cheese, peppers and onion, tossed in indian masala, rolled in indian bread 510
-  chicken kathi roll 590 kcal    slivers of chicken tikka, peppers and onion, tossed in indian masala, rolled in egg coated indian bread 535

15:00 hrs - 19:00 hrs

## comfort street food






-  samosa 610 kcal   savoury pastry filled with spiced potato and peas, served with tamarind chutney 300
-  mirchi bhaji 837 kcal 300  
batter-fried big chilli filled with chopped onion, mixed with lemon juice and seasoning
-  dahi papdi chaat 573 kcal   papdi, potatoes, onions and green chillies, topped with dahi, tamarind chutney and mint chutney, finished with sev and coriander leaves 300
-  masala vada 221 kcal 300  
chana dal vada with onion, green chilli, red chilli and coriander leaves, served with chutney
-  french fries 250 kcal 300

11:30 hrs - 23:00 hrs

## pizzas

-   margherita 360 kcal 510  
an all-time favourite, buffalo mozzarella, tomato and basil
-  veggie paneer 347 kcal 510  
onion, capsicum, mushroom, paneer and golden corns topped with indian spices
-  hot chicken tikka pizza 381 kcal 540  
special pizza topped with chicken tikka, capsicum, onion and red chillies adds an extra punch

## pastas

-   spaghetti, whole-wheat penne, fettuccine or fusilli 350 / 37 / 270 kcal
- ### sauces
-  alfredo 811 kcal 540  
a cheesy cream sauce
-   arrabbiata 515 kcal 540  
spicy tomato sauce with garlic and basil

-  mac 'n' cheese 250 / 380 kcal  
baked macaroni and cheese with crumbs
-  mushroom 540
-  prawns  675
-  bolognaise 313 kcal 570  
lamb sauce and freshly grated parmesan cheese
-  a la romana 783 kcal 570  
in cream sauce with chicken, spinach, mushroom and basil

## burgers

-  veggie burger 237 kcal 510
-  chicken burger 535 kcal  535

11:30 hrs - 23:00 hrs

### risotto 🍷

- 🟢 emerald green risotto 345 kcal 540  
asparagus, zucchini, broccoli and spinach risotto
- 🟢 spicy creamy pumpkin risotto 250 kcal 540  
risotto with red pumpkin and chilli flake
- 🟠 chicken 242 kcal 570  
an excellent combination of arborio rice and chicken
- 🟠 prawns 🍷 190 kcal 675

12:30 hrs - 14:45 hrs; 19:00 hrs - 23:30 hrs

### combo set platter

- kebabs 🍷 🍷 🍷 810
- 🟢 tomato soup, paneer tikka, dal makhani, 50 / 183 / 134 / 331 kcal  
tandoori or tawa paratha, served with rasmalai  
or
- 🟠 tomato soup, chicken tikka, dal makhani, 150 / 150 / 134 / 331 kcal  
tandoori or tawa paratha, served with rasmalai
- curry 🍷 🍷 🍷 810
- 🟢 tomato soup, khumb palak or paneer makhani 150 / 456 / 134 / 175 kcal  
and dal with roti or rice, served with gulab jamun  
or
- 🟠 tomato soup, dhania murg or gosht bhagar and 150 / 192 / 134 / 175 kcal  
dal with roti or rice, served with gulab jamun
- italian 🍷 🍷 🍷 810
- 🟢 tomato soup, lettuce and roasted vegetable salad, 150 / 165 / 220 / 355 kcal  
penne alfredo with mushroom, served with chocolate mousse  
or
- 🟠 tomato soup, lettuce and roasted vegetable salad, 150 / 165 / 349 / 355 kcal  
penne alfredo with chicken, served with chocolate mousse

12:30 hrs - 23:30 hrs

### kids' menu

- 🍷 🟢 kids power house 🍷 🍷 457 kcal 360  
spaghetti or penne with spinach and cheese sauce
- 🟢 mini pizza 🍷 🍷 200 kcal 360  
tomato sauce, mozzarella cheese and oregano
- 🟠 chicken nuggets 🍷 🍷 296 kcal 450  
chicken nuggets with french fries
- 🟠 hot chocolate brownie 🍷 🍷 🍷 466 kcal 330  
served with vanilla ice cream

11:30 hrs - 23:30 hrs

### desserts

- 🟢 moong dal halwa 🍷 🍷 287 kcal 330  
traditional halwa made with split yellow moong dal and sugar,  
enriched with nuts
- 🟢 qubani ka meetha 🍷 🍷 211 kcal 330  
a hyderabadi delicacy made from dried apricots and  
traditionally garnished with malai
- 🟢 rasmalai 🍷 🍷 331 kcal 330
- 🟢 choice of ice cream 🍷 🍷 307 / 256 / 282 / 464 kcal 290  
vanilla, chocolate, mango, strawberry, butterscotch or fig and honey
- 🍷 🟠 🟠 dark chocolate combo 🍷 🍷 441 kcal 330  
a delectable dark chocolate mousse,  
walnut brownie and chocolate ice cream
- 🟠 caramel custard 🍷 🍷 146 kcal 330
- 🟠 panna cotta served sugar-free with fresh fruits 🍷 🍷 🍷 390 kcal 330
- 🟠 trio of cheese cake 🍷 🍷 🍷 322 kcal 330  
triple-layered cheese cake consisting of mocha,  
lemon and chocolate with a thin layer of sponge

### hot and cold beverages

- 🟢 coffees 🍷 6 kcal 220  
instant, decaffeinated, espresso or cappuccino
- 🍷 🟢 teas 🍷 1 kcal 220  
masala, ginger, lemon, earl grey, green tea, herbal or chamomile
- 🟢 hot chocolate, bournvita or horlicks 🍷 190 / 172 / 187 kcal 240
- 🟢 milkshakes 🍷 351 kcal 240  
vanilla, strawberry or banana
- 🟢 cold coffee 🍷 405 kcal 240  
with or without ice cream
- 🍷 🟢 lassi 🍷 172 kcal 240  
plain, salted or sweet
- 🍷 🟢 seasonal fresh juices 167 kcal 240
- 🟢 chilled tetra pack juices 200
- 🟢 energy drink 275
- 🟢 butter milk 137 kcal 125
- 🟢 fresh lime soda or water 113 kcal 145
- 🟢 aerated beverages 155
- 🟢 himalayan water bottle 135
- 🟢 bottled water 115

11:00 hrs - 23:00 hrs

## soups and salads

- oven-roasted tomato and burnt pepper soup with basil 101 kcal 235
- chicken corn chowder 237 kcal 265
- almond and spinach both 203 kcal 235
- caesar salad 330 / 470 kcal 400 / 450  
crisp lettuce with garlic toast, parmesan and caesar dressing  
made with vegetarian mayonnaise / anchovies and grilled chicken
- char-grilled vegetable with crispy chickpeas 325 kcal 400  
char-grilled vegetables with crispy chickpeas in  
pesto lemon dressing with garlic toast
- roasted beet salad 43 kcal 400  
green moong sprouts tossed with ball peppers, lettuce,  
tomatoes, picidced onion and vinaigrette dressing

## kebabs

- palak dahi kebab 85 kcal 420  
kebab made with assortment of spinach, curd, cottage  
kaju powder and besan cooked on the griddle,  
served with mint chutney
- gateway active kebabs 257 kcal 450  
an assortment of spinach curd, cheese and  
chickpea kebabs griddle-cooked,  
served with chef's-style salsa and mint chutney
- masala fried fish 254 kcal 540  
home-style marinated fish cooked on tawa

## curries

- khumb palak 101 kcal 390  
button mushroom cooked in garlic and  
cumin-flavoured spinach with indian spices
- dal tadka 389 kcal 350  
yellow lentils tempered with cumin and red chillies
- fish curry 217 kcal 570  
spicy home-style fish curry, finished with coconut milk

## rice and breads

- steamed rice 177 kcal 290
- dal khichdi 120 / 218 / 360 kcal 420  
plain / vegetable / masala
- breads 285 kcal 150  
pulka-tawa paratha

11:00 hrs - 23:00 hrs

## regional food home-style

sakhaharam - vegetarian

- kakarakaya vepudu 110 kcal 390
- bendakaya jeedipappu vepudu 169 kcal 390
- vankaya batani koora 112 kcal 390
- mulakkada jeedipappu koora 278 kcal 390
- bendakaya majjiga pulusu 142 kcal 390

12:30 hrs - 14-45 hrs | 19:00 hrs - 23:00 hrs

## regional food home-style

mamsaharam - non-vegetarian

- rooyalu vepudu 230 kcal 910
- miriyaalu mamsam 289 kcal 630
- chepala vepudu 260 kcal 610
- allam kodi vepudu 413 kcal 570
- chepala pulusu 237 kcal 610
- kodi koora 260 kcal 570
- peethalu igguru 352 kcal 600

## regional food home-style

- pulihora 277 kcal 300  
traditinoal tamarind rice
- nimmakai annam 175 kcal 300  
lemon rice
- tomato annam 132 kcal 300  
tomato rice

vegetarian non-vegetarian gateway's signature dishes active

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

Some food preparations contain mono sodium glutamate.  
Please inform our associates in case you would like  
your food prepared without it.

All prices are in Indian rupees ( ₹ ) and subject to government taxes.  
Prices quoted are exclusive of a voluntary service charge of 5%



THE **GATEWAY** HOTEL  
BEACH ROAD VISAKHAPATNAM