

## Rice dishes

<b>STEAMED BASMATI RICE</b>	£2.10
Steamed basmati rice to complement any dish	
<b>CUMIN INFUSED RICE</b>	£2.65
Basmati rice cooked with butter and cumin seeds, a delicious addition to any dish	
<b>TAWA RICE:</b>	
<b>MUSHROOM*</b> 🥜 Without nuts on request	£4.95
Fresh mushrooms tossed with onions, tomato and steamed rice. Perfectly flavoured with Indian spices. Served with raita.	
<b>VEGETABLES</b> 🌱 🥬 Vegan on request	£4.95
Mixed vegetables tossed with basmati rice and spices	
<b>CHICKEN*</b> 🥜	£5.95
Basmati rice cooked with boneless chicken, spiced and deliciously seasoned	

## Naans, Rotis & Paranthas

Plain Naan	£2.10
Tandoori Roti 🌱 Vegan on request	£2.00
Butter Naan	£2.30
Garlic & Chilli Butter Naan	£3.10
Peshwari Naan*	£4.10
Cheese Naan	£4.65
Cheese & Chilli Naan	£5.10
Keema Naan 🥘	£4.10
Laccha Parantha	£2.50
Onion Kulcha	£2.50
Pudina Parantha	£2.55
Poori (3 Pieces)	£2.65
Little Bay Bullet Naan (not for the faint hearted!) 🌶️	£3.05
Chapati 🌱 Vegan on request	£2.00

## Bay Kids (12 years and under)

- Chicken Korma\*
- Murgh Makani\*
- Lamb Korma\*
- Breaded chicken nuggets
- Fish Pakora
- Vegetable Korma\*

### Dessert

- 1 Scoop of Movenpick
- Vanilla
- strawberry or Chocolate
- Ice-cream

### With

- Steamed rice
- Cumin rice
- Chips

£8.95

🌿 Served with Sweetcorn & peas 🌱

## Sides

<b>FRESH SEASONAL SALAD</b>	£3.40
A colourful salad made up of a selection of seasonal vegetables	
<b>ONION &amp; GREEN CHILLI</b>	£2.30
For those who simply need more heat	
<b>RAITA</b> £2.60	
A cooling yoghurt flavoured with toasted cumin seeds and fresh coriander	
<b>MIXED RAITA</b> £3.00	
Perfectly refreshing with finely diced tomatoes, cucumber, onions, toasted cumin seeds, coriander & mint	
<b>POPPADOMS</b>	£1.35
A basket of poppadoms with our homemade chutney	

## Desserts

<b>GULAB JAMUN*</b> Without nuts on request	£5.10
Deep fried wa e balls made of milk powder, flour, butter and milk, then soaked in sugar syrup	
<b>MANGO DESSERT*</b>	£5.10
A rich but refreshing dessert made with condensed milk, ripe mango pieces & mango puree. Garnished with almonds and pistachios	
<b>GAJAR KA HALWA &amp; ICE CREAM*</b> Without nuts on request	£5.10
Made with grated carrots, whole milk, dried fruit and nuts and vanilla ice cream with a delicious light texture	
<b>KULFI*</b> A choice of Apple & Cinnamon or Pistachio	£5.10
<b>VEGAN APPLE PIE</b>	£5.10

  
**LITTLE BAY**  
BAR & RESTAURANT  
indian tapas & dining

Sail 2.2 Ocean Village Promenade - Gibraltar

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*Take Away*

**MENU**

  
**LITTLE BAY**  
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# Starters / Tapas

## CHICKEN

**PUDINA MURGH TIKKA** 🌶️ £8.10  
Pieces of boneless chicken marinated in a yoghurt, mint & coriander dressing then chargrilled to perfection in the tandoor and served sizzling

**MURGH 65\*** £7.60  
Coated tender pieces of chicken marinated in a blend of special spices & tossed in spring onions, capsicum & coriander

**TANDOORI CHICKEN** 🌶️ HALF £10.65 | FULL £16.10  
Chicken marinated in a special blend of exotic seasonings & herbs, chargrilled in the traditional tandoor to lend it that distinctive smoky flavour & charred finish

## LAMB

**LAMB SEEKH KEBAB** £9.95  
Ground mince lamb, spiced, skewered and cooked in our tandoor oven. Served on a bed of onions sizzling on a platter

**MEAT SAMOSA** £4.65  
A deliciously fragrant dish of ground lamb and spiced peas wrapped in two of our homemade pastry cones, fried until crisp & golden brown

## SEAFOOD

**AJWANI TANDOORI JHINGA** 🌶️ £10.30  
Juicy prawns marinated in carom seeds, light spices and cooked in our tandoor. Served sizzling on a bed of onions and drizzled with lime

**TANDOORI KING SALMON TIKKA** 🌶️ £10.95  
Fresh salmon chunks marinated in cumin and our home ground spice blend. Dipped in yoghurt and cooked in the tandoor. Served with slices of cooked aubergine

**FISH PAKORA** 🌶️ £6.95  
Tender pieces of white fish seasoned in a light batter of gram flour, crunchy on the outside whilst soft & tender inside

**PRAWN POORI** £7.75  
Spiced tomato prawn curry spooned over two deep fried poori's

## VEGETARIAN

**PANEER 65\*** £6.90  
Stir fried cottage cheese marinated in a blend of fragrant spices, coated and tossed in onions, capsicum and coriander

**TANDOORI PANEER** 🌶️ £8.10  
Soft chunks of our homemade paneer, spiced, skewered with capsicum, onions and then cooked in our tandoor oven

**GOBI TUKDA** 🌱 £6.10  
Florets of cauliflower seasoned in spiced gram flour, tossed with capsicum, onions & coriander

**ONION BHAJIA** 🌱 🌶️ £5.95  
Freshly chopped Onions, coated in a light batter of gram flour and deep fried to give it that distinctive crunchy exterior.

**ALOO TIKKI CHANA MASALA** £8.95  
Smooth mashed potato cutlets, made with chopped ginger, chili & ground spices. Topped with delicious chickpeas, sweet yoghurt & tamarind chutney. Garnished with pomegranate seeds

**SAMOSA** 🌱 £4.10  
A blend of spiced potatoes and green peas wrapped in two of our homemade pastry cones and fried until golden brown

## STARTER SHARING PLATTERS:

*For those who can't decide, we offer a selection of our starters on one platter*

**SIGNATURE VEGETARIAN PLATTER (x2 Persons)** £12.90  
Tandoori paneer, samosa, gobi tukda, jaipuri bhindi

Vegan option with onion bhajia 🌱

**SIGNATURE SIZZLING NON VEGETARIAN PLATTER (x2 Persons)** £16.95  
Seekh kebab, chicken tikka\*, ajwani prawns, salmon tikka

# Mains

## CHICKEN

**MURGH MAKHANI\*** 🌶️ £12.10  
Traditional North Indian style butter chicken simmered in a rich gravy of tomatoes, cream, butter and spices

**PUNJABI MURGH CURRY\*** 🌶️ £10.10  
Old Delhi thigh chicken curry simmered in a sauce of browned garlic, tomato, onions & spices

**MURGH KORMA\*** 🌶️ £11.10  
Tender pieces of chicken tempered by a cool coconut milk & fresh cream curry

**JEERA MURGH** 🌶️ £10.10  
Cumin infused boneless chicken thigh chunks in an exotic blend of spices & herbs

**CHICKEN TIKKA KURCHAN\*** 🌶️ £14.10  
Charcoal grilled chicken tikka pieces with bell peppers, simmered in a rich tomato, onion and cashew nut gravy. Garnished with grated egg (optional) Served on a sizzling hot plate

## LAMB

**DHABA LAMB CURRY\*** 🌶️ £13.60  
Slow braised lamb chunks marinated in whole spices and slow cooked to perfection in our homemade tomato and onion curry

**LAMB KORMA\*** 🌶️ £13.10  
Tender pieces of lamb tempered by a cool coconut milk & fresh cream curry

**DAM KA GOSHT (lamb shank)\*** 🌶️ £16.95  
Slow cooked shank of lamb in our homemade spiced tomato curry, garnished with silver leaf and coriander

**SAAG GOSHT** 🌶️ £14.00  
Boneless lamb pieces cooked with freshly pureed spinach, perfectly spiced

**KEEMA MATTAR** 🌶️ £10.60  
A classic North Indian dish of spiced minced lamb & fresh green peas sauteed in a thick tomato & spice infusion with the heady scent of cumin, cloves, cardamom, peppercorns & bay leaves

**TAWA LAMB\*** 🌶️ £16.95  
Boneless chunks of marinated lamb in a semi-rich gravy of browned cashews & onions, yogurt, cumin, ginger & garlic. Served Sizzling

## SEAFOOD

**COCONUT FISH CURRY\*** 🌶️ £11.40  
White fish with a blend of fragrant spices with plenty of fresh herbs in a coconut based curry

**PRAWN CURRY\*** 🌶️ £13.40  
Juicy prawns, green chillies, lemon and fresh herbs combined for a zesty curry

**ANARDANA JHINGA\*** (pomegranate prawns) 🌶️ £16.10  
Tiger prawns cooked in a spiced tomato based sauce with fresh pomegranate and coriander. A dish delivering bursts of flavour with every bite

**CURRIED LOBSTER** 🌶️ £27.10  
Half lobster tail sauteed in ginger, green chillies, curry leaves & ground spices. Cooked with coconut milk & served on a bed of pan fried potatoes. Garnished with crushed chillies & fresh lime

## VEGETARIAN

**DAAL MAKHANI** 🌶️ £9.05  
A classic staple of North-West India. Slow cooked black lentils infused with plenty of butter and fresh cream

**TADKA DAAL** 🌶️ 🌱 **Vegan on request** £8.65  
Yellow toor lentils cooked with turmeric and then finished with an onion and spice garnish

**JEERA ALOO** 🌶️ 🌱 **Vegan on request** £7.10  
A simple yet irresistible dish of diced potatoes spiced with cumin seeds

**BAINGAN BHARATHA** 🌶️ 🌱 **Vegan on request** £8.50  
Chargrilled, smoky aubergines cooked with onions, tomatoes & freshly ground spices

**ALOO GOBI** 🌶️ 🌱 **Vegan on request** £7.40  
A very popular Punjabi dish. Cauliflower florets and chopped potatoes cooked in spices, turmeric and coriander

**CHANA MASALA** 🌶️ £7.40  
A tangy treat for your taste buds. Kabuli chickpeas combined with garam masala & spices give it that distinctive sour citrus note

**PALAK PANEER** 🌶️ £9.10  
Cubes of soft homemade cheese simmered in a pureed spinach curry

**BHINDI DO PIAZA** 🌶️ 🌱 **Vegan on request** £9.10  
Okra cut and tossed with onions and indian spices, for a very fresh and aromatic dish

**SUBZ MILONI** 🌶️ 🌱 **Vegan on request** £9.60  
Fresh, assorted mixed vegetables. Cooked in a fragrant mix of Indian spices and a rich spinach gravy

## SALADS

**BAY QUINOA SALAD\*** 🌶️ 🌱 **Vegan on request** £10.50  
Fluffy quinoa with diced red and green bell peppers, sultanas, onions and pistachio. Finished with lemon juice, oregano and curry powder. Eating healthy never tasted so good.

**CHANA PAPRI CHAAT SALAD** 🌶️ £7.40  
A classic Indian street dish. With spiced boiled chickpeas and flat crisp papri's (crisp, fried, dough wafers), layered with sweet tamarind chutney and sweet yoghurt. Garnished with juicy pomegranate.

**CHANA SALAD** 🌶️ 🌱 **Vegan on request** £9.10  
Boiled chickpeas tossed with onions, tomatoes, and cucumber. Finished with olive oil, lemon juice and freshly chopped coriander leaves.

**TRICOLOR HOUSE SALAD** 🌶️ 🌱 **Vegan on request** £9.10  
A deliciously healthy and very colourful mix of sweetcorn, bell peppers and asparagus. Tossed with lemon juice and black pepper. Refreshingly cool.