

Welcome to Little Bay

BAR & INDIAN RESTAURANT.

Our aim is to serve you authentic North Indian cuisine in comfortable yet elegant surroundings. North Indian food hailing from the Punjab region is by default seasoned well with spices to enhance the flavours of the dish and not give an overpowering taste of chilli.

The food is cooked in unique clay ovens, karahis and sauce pans to ensure the vegetables, meats, daals and breads give that fresh flavour every time. Our team of chefs have come to us from India & Nepal and their passion of cooking is tasted in every dish.

Our lunch menu offers a selection of delightful Indian tapas dishes. All tapas dishes are half portions which give you the flexibility to sample an array of dishes such as chicken tikka, fish pakora, seekh kebab, mirchi paneer, murgh makhani and chana masala amongst many more. Our evening a la carte menu offers a wide array of tandoori dishes and curries flavoured to perfection. Not forgetting our vegetarian guests we offer a wide selection of dishes all to be accompanied by a variety of Indian breads and rice dishes.

The unique central bar creates a vibrant area for those wishing to enjoy a leisurely drink or cocktail. Our skilled bar team make the best cocktails in Gibraltar and can create drinks as unique as yourself, just let them know your preferred flavours and they will surprise you without doubt.

We hope you enjoy your dining experience with us and look forward to welcoming you back time and time again.


LITTLE BAY
BAR & RESTAURANT

indian tapas & dining

a la carte **MENU**


LITTLE BAY
BAR & RESTAURANT

indian tapas & dining

Starters

CHICKEN	
PUDINA MURGH TIKKA	£6.95
Pieces of boneless chicken marinated in a yoghurt, mint & coriander dressing then chargrilled to perfection in the tandoor and served sizzling	

MURGH 65	£6.45
Coated tender pieces of chicken marinated in a blend of special spices & tossed in spring onions, capsicum & coriander	

TANDOORI CHICKEN	HALF £9.25 FULL £15.95
Chicken marinated in a special blend of exotic seasonings & herbs, chargrilled in the traditional tandoor to lend it that distinctive smoky flavour & charred finish	

MURGH BHAJIA	£5.85
Succulent pieces of boneless chicken coated in a light batter of gram flour & deep fried to give it that distinctive crunchy exterior	

LAMB	
LAMB SEEKH KEBAB	£7.95
Ground mince lamb, spiced, skewered and cooked in our tandoor oven. Served on a bed of onions sizzling on a platter	

MEAT SAMOSA	£3.95
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	£9.15
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	£9.95
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	£5.95
Tender pieces of white fish seasoned in a light batter of gram flour, crunchy on the outside whilst soft & tender inside	

PRAWN POORI	£6.75
Spiced tomato prawn curry spooned over two deep fried poori's	

Rice dishes

STEAMED BASMATI RICE	£1.95
Steamed basmati rice to complement any dish	

CUMIN INFUSED RICE	£2.50
Basmati rice cooked with butter and cumin seeds, a delicious addition to any dish	

TAWA RICE;	
VEGETABLES	£3.95
CHICKEN	£5.45
LAMB	£6.75
Basmati rice cooked with either vegetables, chicken or lamb, spiced and deliciously flavoured	

VEGETARIAN	
PANEER 65	£6.75
Stir fried cottage cheese marinated in a blend of fragrant spices, coated and tossed in onions, capsicum and coriander	

TANDOORI PANEER	£7.45
Soft chunks of our homemade paneer, spiced, skewered with capsicum, onions and then cooked in our tandoor oven	

PAKORA	£5.95
Selection of seasonal vegetables coated with seasonings & spices & fried in a light batter of seasoned gram flour	

GOBI TUKDA	£4.95
Florets of cauliflower seasoned in spiced gram flour, tossed with capsicum, onions & coriander	

ALOO TIKKI	£4.75
A delicious potato cutlet made with mashed potatoes, onions and spices. Crunchy on the outside but soft within	

SAMOSA	£3.50
A blend of spiced potatoes and green peas wrapped in two of our homemade pastry cones and fried until golden brown	

JAIPURI BHINDHI	£6.95
Thinly sliced pieces of okra, dusted with spiced gram flour, shallow fried and garnished with mango powder. A crunchy yet zesty finish and simply delicious	

STARTER SHARING PLATTERS:	
<i>For those who can't decide, we offer a selection of our starters on one platter</i>	

SIGNATURE VEGETARIAN PLATTER (x2 Persons)	£12.75
Tandoori paneer, samosa, gobi tudka, aloo tikki	

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

Naans, Rotis & Paranthas

Plain Naan	£1.90
Tandoori Roti	£1.85
Butter Naan	£1.95
Garlic & Chilli Butter Naan	£2.00
Peshwari Naan*	£3.25
Keema Naan	£3.75
Laccha Parantha	£2.35
Onion Kulcha	£2.35
Pudina Parantha	£2.40
Poori (3 Pieces)	£2.50
Little Bay Bullet Naan (not for the faint hearted!)	£2.90

Mains

CHICKEN	
MURGH MAKHANI*	£10.35
Traditional North Indian style butter chicken simmered in a rich gravy of tomatoes, cream, butter and spices	

PUNJABI MURGH CURRY	£9.35
Old Delhi chicken curry simmered in a sauce of browned garlic, tomato, onions & spices	

MURGH KORMA*	£9.65
Tender pieces of chicken tempered by a cool coconut milk & fresh cream curry	

JEERA MURGH	£8.95
Cumin infused boneless chicken chunks in an exotic blend of spices & herbs	

LAMB	
DHABA LAMB CURRY	£12.90
Slow braised lamb chunks marinated in whole spices and slow cooked to perfection in our homemade tomato and onion curry	

LAMB KORMA*	£12.95
Tender pieces of lamb tempered by a cool coconut milk & fresh cream curry	

DAM KA GOSHT (lamb shank)*	£15.95
Slow cooked shank of lamb in our homemade spiced tomato curry, garnished with silver leaf and coriander	

SAAG GOSHT	£12.85
Boneless lamb pieces cooked with freshly pureed spinach, perfectly spiced	

KEEMA MATTAR	£10.45
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	

Sides

FRESH SEASONAL SALAD	£3.25
A colourful salad made up of a selection of seasonal vegetables	

ONION & GREEN CHILLI	£2.15
For those who simply need more heat	

RAITA	£2.45
A cooling yoghurt flavoured with toasted cumin seeds and fresh coriander	

MIXED RAITA	£2.85
Perfectly refreshing with finely diced tomatoes, cucumber, onions, toasted cumin seeds, coriander & mint	

POPPADOMS	£1.20
A basket of poppadoms with our homemade chutney	

SEAFOOD	
COCONUT FISH CURRY*	£9.25
White fish with a blend of fragrant spices with plenty of fresh herbs in a coconut based curry	

PRAWN CURRY	£12.85
Juicy prawns, green chillies, lemon and fresh herbs combined for a zesty curry	

ANARDANA JHINGA (pomegranate prawns)	£14.95
---	---------------

Tiger prawns cooked in a spiced tomato based sauce with fresh pomegranate and coriander. A dish delivering bursts of flavour with every bite

VEGETARIAN	
AMRITSARI DAAL	£7.90
A classic staple of North-West India. Slow cooked black lentils infused with plenty of butter and fresh cream	

TARKA DAAL	£6.95
Yellow toor lentils cooked with turmeric and then finished with an onion and spice garnish	

JEERA ALOO	£6.95
A simple yet irresistible dish of diced potatoes spiced with cumin seeds	

BAINGAN BHARTHA	£8.35
Chargrilled, smoky aubergines cooked with onions, tomatoes & freshly ground spices	

ALOO GOBI	£7.25
A very popular Punjabi dish. Cauliflower florets and chopped potatoes cooked in spices, turmeric and coriander	

CHANA MASALA	£7.25
A tangy treat for your taste buds. Kabuli chickpeas combined with garam masala & spices give it that distinctive sour citrus note	

PALAK PANEER	£8.95
Cubes of soft homemade cheese simmered in a pureed spinach curry	

BHINDI DO PIAZA	£8.95
Okra cut and tossed with onions and indian spices, for a very fresh and aromatic dish	

Desserts

GULAB JAMUN	£4.95
Deep fried waffle balls made of milk powder, flour, butter and milk, then soaked in sugar syrup	

GAJAR KA HALWA*	£3.95
Made with grated carrots, whole milk, dried fruit and nuts with a delicious light texture	

KULFI*	£4.50
A choice of Almond or Pistachio	

Ice cream 1 scoop £1.60 | 2 scoops £2.95 | 3 scoops £4.20 (please ask your server for our daily selection)

Additionally we have a selection of many other desserts £4.75 (please ask your server for our daily selection)

Please note most of our dishes can be made vegan or gluten free if required and as spicy or mild as you wish. Please ask your server. *contains nuts