

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, murgli 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 large, stylized green leaf graphic with white veins, positioned diagonally across the page. The word 'tapas' is written in a green script font, and 'MENU' is written in a large, bold, green serif font. Below 'MENU', the text 'All portions are medium sized' is written in a smaller, dark green serif font.

tapas
MENU
All portions are medium sized

Chicken

PUDINA MURGH TIKKA £6.95

Pieces of boneless chicken marinated in a yoghurt, mint & coriander dressing & chargrilled to perfection in the traditional tandoor oven

MURGH 65 £6.45

Tender pieces of chicken breast marinated in a blend of special spices & tossed in spring onions, red & green chillies & coriander stem

MURGH MAKHANI* £4.85

Old Delhi chicken curry simmered in a sauce of butter, browned garlic, tomato, onions & spices and finished off with cream. Served with a mini naan

KATHI MURGH ROLL £5.95

Pieces of chicken tikka tossed in onions, capsicum, chilli and chutney wrapped in a tandoori roti. Served with yoghurt and salad

Lamb

LAMB SEEKH KEBAB £7.95

Ground lamb kebab, spiced, skewered & cooked in our tandoor & served sizzling on a platter

MEAT SAMOSA £3.95

A deliciously fragrant dish of diced lamb, onions and peas wrapped in two of our homemade pastry cones & fried till crisp & golden brown

LAMB KORMA* £6.45

Tender pieces of lamb tempered by a cool coconut milk & fresh cream curry. Served with a mini naan

KATHI KEBAB ROLL £6.95

A freshly made seekh kebab rolled in a naan with onions, capsicum, chilli and chutney. Served with yoghurt and salad

Seafood

AJWANI TANDOORI JHINGA £9.15

Juicy prawns marinated with carom seeds & light spices, cooked in the clay oven, drizzled with lime. Served sizzling hot

PRAWN POORI £6.75

Spiced tomato prawn curry spooned over two mini poori's

FISH CURRY £4.95

White fish in a blend of fragrant spices with plenty of fresh herbs in a coconut based curry

PRAWN CURRY £6.45

Juicy prawns, green chillies, spring onions, lemon and fresh herbs combined for a zesty curry

KATHI JHINGA ROLL £7.95

Freshly made tandoori prawns tossed in onions, capsicum, chilli and chutney wrapped in a tandoori roti. Served with yoghurt and salad

Vegetarian

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

VEGETABLE PAKORA £5.95

Selection of seasonal vegetables coated with spices, then fried in a light batter of seasoned gram flour

ALOO TIKKI £4.75

Two delicious potato cutlets made with mashed potatoes, onions and spices. Crunchy on the outside but soft within

GOBI TUDKA £4.95

Florets of cauliflower seasoned in spiced gram flour, tossed with capsicum, onions and coriander

VEGETABLE SAMOSA £3.50

A spiced blend of green peas, onions and spiced potatoes wrapped in two of our homemade pastry cones & fried until golden brown

AMRITSARI DAAL £3.95

A CLASSIC STAPLE OF NORTH-WEST INDIA. Slow cooked black lentils infused with butter and fresh cream. Served with a mini naan

JEERA ALOO £3.85

A simple yet irresistible dish of diced potatoes spiced with cumin seeds

BAINGAN BHARTHA £4.45

Chargrilled, smoky aubergines cooked with onions, tomatoes & freshly ground spices

ALOO GOBI £3.95

A very popular Punjabi dish. Cauliflower florets & chopped potatoes cooked in butter with spices, turmeric & coriander

CHANA MASALA £3.95

A tangy treat for your taste buds. Tea powder stained Kabuli chickpeas combined with garam masala & spices give it that distinctive sour citrus note. Served with a mini naan

PALAK PANEER £4.95

Cubes of soft cottage cheese simmered in a pureed spinach curry. Served with a mini naan

KATHI PANEER ROLL £5.95

Homemade paneer (cheese) combined with spices, onions, capsicum and chutney wrapped in a tandoori roti. Served with yoghurt and salad

Desserts

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.