



a la carte
MIENU



LITTLE BAY
BAR & RESTAURANT

indian tapas & dining

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

Rice dishes

STEAMED BASMATI RICE £2.10
Steamed basmati rice to complement any dish

CUMIN INFUSED RICE £2.65
Basmati rice cooked with butter and cumin seeds, a delicious addition to any dish

TAWA RICE;

MUSHROOM* 🍛 **Without nuts on request** £4.95
Fresh mushrooms tossed with onions, tomato and steamed rice. Perfectly flavoured with Indian spices. Served with raita.

VEGETABLES 🍛 🌱 **Vegan on request** £4.95

CHICKEN* 🍛 £5.95
Basmati rice cooked with either vegetables or chicken, spiced and deliciously flavoured

Bay Kids (12 years and under.

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

With
- Steamed rice
- Cumin rice
- Chips
🌱 *Served with Sweetcorn & peas*

Dessert
1 Scoop of Movenpick Vanilla,
Strawberry or Chocolate Ice cream

£8.95

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

PANI PURI 🌱 7.10
A common street snack in several regions of India. This beautiful dish consists of 5 round, hollow puri. Crispy fried and filled with a mixture of diced potatoes and puffs of salted chickpeas with tamarind sauce and finished with Imli Pani - mint, coriander and tamarind water. Simply fill the puris with the water and enjoy the experience whole.

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

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** £12.00

Please tell your server if you require vegan. Please note that all of our mains can be made as spicy as you

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 paste. 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

Sides

FRESH SEASONAL SALAD £3.40

A colourful salad made up of a selection of seasonal vegetables

ONION & GREEN CHILLI £2.30

For those who simply need more heat

RAITA £2.60

A cooling yoghurt flavoured with toasted cumin seeds and fresh coriander

MIXED RAITA £3.00

Perfectly refreshing with finely diced tomatoes, cucumber, onions, toasted cumin seeds, coriander & mint

POPPADOMS £1.35

A basket of poppadoms with our homemade chutney

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 BHARTHA **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.

Desserts

GULAB JAMUN* *Without nuts on request* £5.10

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

MANGO DESSERT* £5.10

A rich but refreshing dessert made with condensed milk, ripe mango pieces & mango puree. Garnished with almonds and pistachios

GAJAR KA HALWA & ICE CREAM* *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

KULFI* £5.10

A choice of Apple & Cinnamon or Pistachio

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

VEGAN APPLE PIE £5.10

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.

