

# *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.

# *A La Carte* MENU

## Starters / Tapas

CHICKEN	
<b>PUDINA MURGH TIKKA*</b> <span><span>🌶️</span></span>	£8.95
Pieces of boneless chicken marinated in a yoghurt, mint & coriander dressing then chargrilled to perfection in the tandoor and served sizzling.	
<b>MURGH 65*</b> <span><span>🌱</span></span> <b>no nuts on request</b>	£7.95
Coated tender pieces of chicken marinated in a blend of special spices & tossed in onions, capsicum & coriander.	
<b>TANDOORI ACHARI CHICKEN TIKKA</b> <span><span>🌶️</span></span>	£12.95
Boneless chicken pieces marinated in a zesty, tangy pickle and chargrilled to perfection. Served sizzling on a bed of onions.	
<b>TANDOORI CHICKEN</b> <span><span>🌶️</span></span> <b>HALF</b> £11.50   <b>FULL</b> £16.95	
Chicken marinated in a special blend of exotic seasonings & herbs, chargrilled in the traditional tandoor to lend it that distinctive smoky flavour & charred finish.	
LAMB	
<b>LAMB SEEKH KEBAB</b> <span><span>🌶️</span></span>	£10.50
Ground mince lamb, spiced, skewered and cooked in our tandoor oven. Served on a bed of onions sizzling on a platter.	
<b>MEAT SAMOSA</b>	£4.65
A deliciously fragrant dish of ground lamb and spiced peas wrapped in our homemade pastry cone, fried until crisp & golden brown.	
SEAFOOD	
<b>AJWANI TANDOORI JHINGA</b> <span><span>🌶️</span></span>	£10.30
Juicy prawns marinated in yoghurt, carom seeds, light spices and cooked in our tandoor. Served sizzling on a bed of onions.	
<b>FISH KOLIWADA</b>	£8.95
Bombay style John Dory. Succulent strips of fish coated in spicy batter and deep fried until golden. Served with fresh onion salad and cool mint & coriander chutney.	
<b>TANDOORI KING SALMON TIKKA</b> <span><span>🌶️</span></span>	£10.95
Fresh salmon chunks marinated in yoghurt and our home ground spice blend. Cooked in the tandoor, served on slices of cooked aubergine.	
<b>FISH PAKORA</b> <span><span>🌶️</span></span>	£6.95
Tender pieces of white fish seasoned in a light batter of gram flour, crunchy on the outside whilst soft & tender inside.	
<b>PRAWN POORI*</b> <b>no nuts on request</b>	£8.10
Spiced tomato and onion prawn curry spooned over two deep fried poori's.	

## Rice dishes

<b>STEAMED BASMATI RICE</b>	£2.50
Steamed basmati rice to complement any dish.	
<b>CUMIN INFUSED RICE</b>	£2.85
Basmati rice cooked with cumin seeds, a delicious addition to any dish.	
TAWA RICE;	
<b>MUSHROOM*</b> <span><span>🌶️</span></span> <b><i>Without nuts or Vegan on request</i></b>	£5.25
Fresh mushrooms tossed with onions, tomato and steamed rice. Perfectly flavoured with Indian spices. Served with raita.	
<b>VEGETABLES</b> <span><span>🌶️</span></span> <span><span>🌱</span></span> <b><i>Vegan on request</i></b>	£5.25
Mixed vegetables tossed with basmati rice and spices.	
<b>CHICKEN*</b> <span><span>🌶️</span></span> <b>Without nuts on request</b>	£6.25
Basmati rice cooked with boneless chicken, spiced and deliciously seasoned.	

## Bay Kids

(12 years and under)

- Murgh Korma\* 🌶️
- Murgh Makani\* 🌶️
- Lamb Korma\* 🌶️
- Breaded chicken nuggets
- Fish Pakora 🌶️
- Vegetable Korma\* 🌶️ ***Vegan on request***

*With*

- Steamed rice
- Cumin rice
- Chips

🌿 *Served with Sweetcorn & peas* 🌿

### VEGETARIAN & VEGAN

<b>PANEER 65*</b> <b>no nuts on request</b>	£6.90
Stir fried cottage cheese marinated in a blend of fragrant spices, coated and tossed in onions, capsicum and coriander.	
<b>TOFU 65*</b> <span><span>🌱</span></span> <b>no nuts on request</b>	£6.95
Coated tender pieces of tofu marinated in a blend of special spices & tossed in onions, capsicum & coriander.	
<b>TANDOORI PANEER</b> <span><span>🌶️</span></span>	£8.10
Soft chunks of our homemade paneer, spiced, skewered with capsicum, onions and then cooked in our tandoor oven.	
<b>GOBI TUKDA</b> <span><span>🌱</span></span>	£6.85
Florets of cauliflower seasoned in spiced batter, tossed with capsicum, onions & coriander.	
<b>ONION BHAJIA</b> <span><span>🌶️</span></span> <span><span>🌱</span></span>	£5.95
Freshly sliced onions, coated in a light batter of gram flour and deep fried to give it that distinctive crunchy exterior.	
<b>ALOO TIKKI CHANA MASALA</b>	£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.	
<b>SAMOSA</b> <span><span>🌱</span></span>	£4.10
A blend of spiced potatoes and green peas wrapped in our homemade pastry cone and fried until golden brown.	

<b>PANI PURI</b> <span><span>🌱</span></span>	£7.50
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 pu s 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*

<b>SIGNATURE VEGETARIAN PLATTER (x2 Persons)</b>	£13.65
Tandoori paneer, samosa, gobi tukda, jaipuri bhindi	
Vegan option with onion bhajia. <span><span>🌱</span></span>	
<b>SIGNATURE SIZZLING</b>	
<b>NON VEGETARIAN PLATTER (x2 Persons)</b> <span><span>🌶️</span></span>	£16.95
Seekh kebab, chicken tikka*, ajwani prawns, salmon tikka.	

## Naans, Rotis & Paranthas

Plain Naan	£2.50
Tandoori Roti <span><span>🌱</span></span> <b><i>Vegan on request</i></b>	£2.50
Butter Naan	£2.80
Garlic & Chilli Butter Naan	£3.60
Peshwari Naan*	£4.60
Cheese Naan	£4.45
Vegan Cheese Naan <span><span>🌱</span></span>	£4.45
Soya Keema Naan <span><span>🌱</span></span>	£4.45
Cheese & Chilli Naan	£5.60
Keema Naan <span><span>🥄</span></span>	£4.60
Laccha Parantha	£3.10
Onion Kulcha	£3.00
Pudina Parantha	£3.05
Poori (3 Pieces)	£3.45
Little Bay Bullet Naan (not for the faint hearted!) <span><span>🌶️</span></span>	£3.55
Chapati <span><span>🌱</span></span> <b><i>Vegan on request</i></b>	£2.50

## Mains

CHICKEN	
<b>MURGH MAKHANI*</b> <span><span>🌶️</span></span>	£12.50
Traditional North Indian style butter chicken simmered in a rich gravy of tomatoes, cream, butter and spices.	
<b>PUNJABI MURGH CURRY*</b> <span><span>🌶️</span></span>	£9.95
Old Delhi style thigh chicken curry simmered in a sauce of browned garlic, tomato, onions & spices.	
<b>MURGH KORMA*</b> <span><span>🌶️</span></span>	£11.75
Tender pieces of chicken tempered by a cool coconut milk, onion, cashew nut and fresh cream curry.	
<b>JEERA MURGH</b> <span><span>🌶️</span></span>	£10.75
Cumin infused boneless chicken thigh chunks in an exotic blend of spices & herbs.	
<b>CHICKEN TIKKA KURCHAN*</b> <span><span>🌶️</span></span>	£16.10
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	
<b>DHABA LAMB CURRY*</b> <span><span>🌶️</span></span>	£13.95
Slow braised lamb chunks marinated in whole and ground spices and slow cooked to perfection in our homemade tomato and onion curry.	
<b>LAMB KORMA*</b> <span><span>🌶️</span></span>	£13.95
Tender pieces of lamb tempered by a cool coconut milk, onion, cashew nut and fresh cream curry.	
<b>TANDOORI LAMB CHOPS</b> <span><span>🌶️</span></span>	£16.95
4 Tasty lamb chops, marinated overnight with Indian ground spices. Chargrilled to perfection.	
<b>DAM KA GOSHT (lamb shank)*</b> <span><span>🌶️</span></span>	£16.95
Slow cooked saffron scented shank of lamb in our homemade spiced tomato, ground onion and cashew nut curry, garnished with silver leaf and coriander.	
<b>SAAG GOSHT*</b> <span><span>🌶️</span></span> <b>no nuts on request</b>	£14.95
Boneless lamb pieces cooked with freshly pureed spinach, perfectly spiced.	
<b>KEEMA MATTAR*</b> <span><span>🌶️</span></span> <b>no nuts on request</b>	£11.35
A classic North Indian dish of spiced minced lamb & fresh green peas sauteed in a thick tomatos, onions & spice infusion with the heady scent of cumin, cloves, cardamom, peppercorns & bay leaves.	
<b>TAWA LAMB*</b> <span><span>🌶️</span></span>	£16.95
Boneless chunks of marinated lamb in a semi-rich gravy of browned cashews & onions, yogurt, cumin, ginger & garlic. Served Sizzling.	
SEAFOOD	
<b>COCONUT FISH CURRY</b> <span><span>🌶️</span></span>	£11.95
White fish with a blend of fragrant spices with plenty of fresh herbs in a coconut based curry.	
<b>MEEN MOILEE</b> <span><span>🌶️</span></span>	£12.95
An opulent Kerala style fish curry with John Dory and cod, in a rich and creamy coconut gravy. Tempered with mustard seeds, curry leaves and garnished with crispy fried garlic.	
<b>PRAWN CURRY*</b> <span><span>🌶️</span></span>	£14.50
Juicy prawns, green chillies, lemon and fresh herbs combined for a zesty curry.	
<b>ANARDANA JHINGA* (pomegranate prawns)</b> <span><span>🌶️</span></span>	£16.95
Tiger prawns cooked in a spiced tomato based sauce with fresh pomegranate, capsicum peppers and coriander. A dish delivering bursts of flavour with every bite.	
<b>CURRIED LOBSTER</b> <span><span>🌶️</span></span>	£27.50
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 & VEGAN	
<b>TOFU MAKHANI*</b> <span><span>🌶️</span></span> <span><span>🌱</span></span>	£10.95
Tender tofu simmered in a rich tradition North Indian style gravy of tomatoes, coconut cream and spices.	

## 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.	

<b>PUNJABI TOFU CURRY*</b> <span><span>🌶️</span></span> <span><span>🌱</span></span>	£9.95
Old Delhi style tofu curry simmered in a sauce of browned garlic, tomato, onions & spices.	
<b>TOFU KORMA*</b> <span><span>🌶️</span></span> <span><span>🌱</span></span>	£10.75
Tofu tempered by a cool coconut milk, onion, cashew nut and coconut cream curry.	
<b>TOFU TIKKA KURCHAN*</b> <span><span>🌶️</span></span> <b><i>Vegan on request</i></b>	£14.95
Sautéed tofu pieces with bell peppers, simmered in a rich tomato, onion and cashew nut gravy. Served on a sizzling hot plate.	
<b>SOYA KEEMA MATTAR*</b> <span><span>🌶️</span></span> <span><span>🌱</span></span>	£10.35
A classic North Indian dish of spiced minced soya & fresh green peas sauteed in a thick tomato, onions & spice infusion with the heady scent of cumin, cloves, cardamom, peppercorns & bay leaves.	
<b>COCONUT TOFU CURRY</b> <span><span>🌶️</span></span> <span><span>🌱</span></span>	£10.95
Tofu with a blend of fragrant spices with plenty of fresh herbs in a coconut based curry.	
<b>DAAL MAKHANI</b> <span><span>🌶️</span></span>	£9.95
A classic staple of North–West India. Slow cooked black lentils infused with plenty of butter and fresh cream.	
<b>TADKA DAAL</b> <span><span>🌶️</span></span> <b><i>Vegan on request</i></b>	£8.95
Yellow toor lentils cooked with turmeric and then finished with an onion, tomato and spice garnish.	
<b>JEERA ALOO</b> <span><span>🌶️</span></span> <b><i>Vegan on request</i></b>	£7.50
A simple yet irresistible dish of diced potatoes spiced with cumin seeds.	
<b>BAINGAN BHARTHA</b> <span><span>🌶️</span></span> <b><i>Vegan on request</i></b>	£8.75
Chargrilled, smoky aubergines cooked with onions, tomatoes & freshly ground spices.	
<b>ALOO GOBI</b> <span><span>🌶️</span></span> <b><i>Vegan on request</i></b>	£7.95
A very popular Punjabi dish. Cauliflower florets and chopped potatoes cooked in spices, turmeric and coriander.	
<b>CHANA MASALA</b> <span><span>🌶️</span></span>	£7.95
A tangy treat for your taste buds. Kabuli chickpeas combined with garam masala & spices give it that distinctive sour citrus note.	
<b>TOFU PALAK</b> <span><span>🌶️</span></span> <span><span>🌱</span></span>	£8.75
Cubes of soft tofu simmered in a pureed spinach curry.	
<b>PALAK PANEER</b> <span><span>🌶️</span></span>	£9.75
Cubes of soft homemade cheese simmered in a pureed spinach curry.	
<b>BHINDI DO PLAZA</b> <span><span>🌶️</span></span> <b><i>Vegan on request</i></b>	£9.50
Okra cut and tossed with onions and indian spices, for a very fresh and aromatic dish.	
<b>SUBZ MILONI</b> <span><span>🌶️</span></span> <b><i>Vegan on request</i></b>	£9.95
Fresh, assorted mixed vegetables. Cooked in a fragrant mix of Indian spices and a rich spinach gravy.	
<b>VEGETABLE JALFREZI</b> <span><span>🌶️</span></span> <b><i>Vegan on request</i></b>	£9.35
Select vegetables cooked with red & green capsicum peppers, onions and juicy tomatoes. Perfectly cooked and finished with coconut cream. Garnished with freshly chopped coriander and ginger.	
<b>VEGETABLE KORMA*</b> <span><span>🌶️</span></span> <b><i>Vegan on request</i></b>	£10.35
Assorted vegetables tempered by a cool coconut milk, onion, cashew nuts and coconut cream curry.	
SALADS	
<b>BAY QUINOA SALAD*</b> <span><span>🌶️</span></span> <span><span>🌱</span></span> <b>no nuts on request</b>	£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.	
<b>CHANA PAPRI CHAAT SALAD</b>	£9.95
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.	
<b>CHANA SALAD</b> <span><span>🌶️</span></span> <span><span>🌱</span></span>	£9.10
Boiled chickpeas tossed with onions, tomatoes, and cucumber. Finished with olive oil, lemon juice and freshly chopped coriander leaves.	

## Desserts

<b>GULAB JAMUN*</b> <b><i>Without nuts on request</i></b>	£5.10
Deep fried waffle balls made of milk powder, flour and milk, then soaked in sugar syrup.	
<b>MANGO DESSERT*</b> <span><span>🌶️</span></span>	£5.10
A rich but refreshing dessert made with condensed milk & mango puree. Garnished with almonds and pistachios.	
<b>DECADENT CHOCOLATE FUDGE CAKE</b> <span><span>🌱</span></span>	£5.10
<b>GAJAR KA HALWA &amp; ICE CREAM</b>	£5.10
Made with grated carrots, whole milk, with a delicious light texture. Garnished with dessicated coconut and served with vanilla ice-cream.	
<b>KULFI*</b> <span><span>🌶️</span></span> A choice of Apple & Cinnamon or Pistachio.	£5.10
<b>ICE-CREAM</b> 1 scoop £1.60   2 scoops £2.95   3 scoops £4.20 <i>(please ask your server for our daily selection)</i>	
<b>VEGAN APPLE PIE</b> <span><span>🌱</span></span>	£5.10

Please tell your server if you require vegan. Please note that all of our mains can be made as spicy as you wish & most can be made mild.Please ask your server: 🌶️contains nuts 🌱 Vegan 🌶️ Gluten Free