GRILL ਗਰਲਿ

33.002 Ribeye Sledk (GR)	,
Served with grilled fomato, mushrooms, salad & fries.	
34.10oz Sirloin Steak (GF)£20)
	-
Served with grilled tomato, mushrooms, salad & fries.	
05 D 6 6 6	
35. Pepper Sauce \ £2.50)
36. Grilled Chicken (GF)£15.95	-
36. Grilled Crickeri (GF))
Tender char-grilled chicken breast served with fries and salad	
Enjoy plain, with pepper sauce or Gali sauce (lemon & herb/	
medium (/hot)).	
modern tyrio, tyri	

BREAD & SIDES ਰੋਟੀ ਅਤੇ ਪਾਸੇ

37. Plain Naan £2.50
38.Garlic Naan£3
38B.Cheese Naan£3.25
39.Mango Peshwari Naan£3
40.Tandoori Roti (V) (DF)£2
41. Pilau rice (v) (DF) (GF)£3.25
42. Boiled rice (v) (DF) (GF)£3
43. Plain Fries (V) (DF) (GF)£3
44.Gali Kitchen Masala Fries (v) (DF) (GF) \$\darksquare. \darksquare.
Tossed in our special homemade spice mix.
44B.Saag Aloo/Paneer/Dal (V) (DF) (GF) £4.50

Mild (V) Vegetarian

Medium (GF) Gluten Free

Hot ***

(DF) Dairy Free

Please Note:- All Food May Contain Nuts, for other allergies & intolerances please ask for details.

DIPS ਡਪਿਾ

A.Mint Sauce
C.Onion Chutney
E.Riata

B.Mango Chutney
D.Tamarind Chutney
80p each

DESSERTS ਮਠਿਾ

54. Vanilla Ice Cream	£3.95
55.Chocolate Cake	£4.95
57.Cheesecake	£4.95

SPECIALS ਵਸਿਸ

Ask to see our seafood + specials board.

BAR SNACKS/LUNCH/KIDS

See our separate menus for details.

Book Online

galikitchen.co.uk

Hooded Ram, Clinch's Courtyard, North Quay, Douglas. Tel. 01624 613036

From 5pm Last kitchen orders 9:30pm Tuesday - Thursday

10pm Friday & Saturday

GIGS]

Galī Kitchen

Authentic Punjabi Indian Cuisine.

ਗਲੀ {Galī} = Street, alley or narrow lane; Punjabi. (Noun) 🔊 g-AH-l-ee

ALSO AVAILABLE TO

TAKE AWAY"

Ask for details!

*Take away available for collection only, availability & waiting times subject to volume of restaurant orders.

KIPK	Sਸਨੈਕਸ
	у лочл

1.Papadums (V) (DF) (GF)	fO 8
2.Mixed Pickle (V) (DF) (GF)	
3. Chutney Tray (GF)	Na. II
Mint Sauce, mango chutney, onion chutney &	LZ.J
tamarind chutney.	
4. Pyaz aur Palak Ke Pakore	11.4
(Onion Bhaji) (v) (GF) (DF)	£5.9
5. Pudina Paneer Tikka (v) (GF)	£4.0
Homemade Paneer marinated with mint, coriander,	
garlic cooked in the Tandoor.	
6. Vegetable Samosa (V) (DF) \	
Crisp fried pastry filled with delicately spiced mixed v 7. Hara Bhara Kebab (v)	
Fresh green vegetables and potato cakes cooked w	M
and deep fried.	- 1
8.Chicken Tikka (GF) (V)	
Boneless chicken breast marinated in yoghurt and sp cooked in the Tandoor.	oices,
9. Murg Malai Kebab (GF)	£6.9
Boneless chicken breast marinated with cheese & cr	
flavoured with cardamom and mace, cooked in the	Tandoor.
10.Chicken Pakora (DF) (GF)	
Tender chicken spiced and fried in a golden batter.	
11. Seekh Kebab (DF) (GF) \\	
cooked in the Tandoor.	
12.Tandoori Lamb Chops (GF) **	
Locally sourced Manx Lamb chops marinated in spic cooked in the Tandoor.	es and
13.Lamb Samosa (DF)	£6.5
Crisp fried pastry filled with spiced minced lamb.	20.0
Mild Medium Hot (V) Vegetarian (GF) Gluten Free (DF)	Dairy Fre
(V) regelation (OI) Globell flee (DI)	Duny He

(DF) Dairy Free

PLATTERS ਬਾਲੀ ਸ਼ੇਅਰ

14.Large Mixed Meat Platter (GF) 11	£40
Chicken Tikka, Malai Tikka, Seekh Kebab, Chicken F	akora,
Lamb Samosa and Lamb Chops served with mint so	auce.
	6 1
15.Small Mixed Meat Platter (GF) 11	
Chicken Tikka, Malai Tikka, Seekh Kebab, Chicken F	
Lamb Samosa and Lamb Chops served with mint so	auce.
16. Vegetable Platter (v) (GF) \	£30
Paneer Tikka, Vegetable Samosa, Onion Bhaji and	
Masala served with mint sauce.	
.8%	
MAINS ਥਾਲੀ	1
Thali served with dal, vegetable side of the day, pilau	rice & salad.
Please state whether Thali or Dish when ordering.	4
17/60. Dhaba Style	Thali/Disl
Chicken Curry (DF) (GF)	£15/£10
Traditional road side recipe.	
17B/60B.Coastal Chicken Curry	
(GF) 11	£15/£10
Chicken cooked with fresh curry leaf, cumin and fini	shed with
coconut cream.	21
18/61. Punjabi Butter Chicken (GF)	£15/£10
Chicken Tikka in tomato, cream and butter flavoure	
with cashew nuts.	
19/62. Shahi Murg Korma (GF)	£15/£10
Chicken cooked in a rich velvety creamy sauce,	w.0, w.o
flavoured with cardamom, almonds and mace.	
20/63.Chana Masala (DF) (GF) (V) 1	£15/£10
Chickpeas in a tangy spicy sauce.	210/210
	015/010
21/64. Subzi (GF) (V) \	the second second second second second
Fresh mixed vegetables in spiced gravy, finished wit	n cream.
22/65.Saag Aloo (GF) (V) 11	£15/£10
Spinach and potato with cumin and fresh garlic.	

Thali/Dish
23/66. Saag Paneer (GF) (V) £15/£10 Spinach and Paneer with cumin and fresh garlic.
24/67. Dal (v) (GF) $$14/9 Blend of lentils, cooked with onion, chilli ,tomato & garlic served with Subzi, rice and salad.
25/68. Pudina Paneer Tikka (v) (GF) £15/£10 Homemade Paneer marinated with mint, coriander, mango & garlic cooked in the Tandoor.
26/69. Chicken Tikka (GF) £15/£10 Boneless chicken breast marinated in yoghurt and spices, cooked in the Tandoor.
27/70. Murg Malai Kebab (GF)£15/£10 Boneless chicken breast marinated with cheese & cream flavoured with cardamom and mace, cooked in the Jandoor.
28/71. Amritsari Lamb Curry (DF) (GF) £16/£11 Succulent Manx Lamb braised with caramelized onions, tomatoes and ground spices.
28B/71B. Lamb Karahi (GF) \£16/£11 Lamb braised with crushed robust spices, peppers and onions.
29/72. Garlic Lamb Masala (GF) 11£16/£11 Delicately balanced with fresh garlic and chilli.
30/73. Keema Matar (DF) (GF) \£16/£11 Minced Manx Lamb curry with fresh green peas.
31. Butter Chicken Biryani £16 Gali Kitchen speciality biryani, combining our famous butter chicken with biryani spices. Served with raita.
31B. Lamb Biryani 11£16 Lamb cooked with rice and biryani spices flavoured with kewra and rose essence served with raita.
31C. Vegetable Biryani (v) £14 Mixed vegetables cooked with rice and biryani spices flavoured with kewra and rose essence served with raita.
32/75. Tandoori Lamb Chops (GF) \ £16/£12 Locally sourced Manx Lamb chops marinated in

spices and cooked in the Tandoor.