

## GAD MENU

THE **GATEWAY** HOTEL  
MG ROAD VIJAYAWADA

# BREAKFAST MENU

## 7:00 am - 11:00 am

### WESTERN BREAKFAST









\* As per the guidelines issued by Food Safety & Standards Authority of India (FSSAI) an average active adult requires 2000 Kcals of energy per day. However the actual calories needed may vary per person\*.

#### Fresh Fruit Juice (Seasonal)

	<b>Watermelon Juice</b>	_____	225
	48.77 Kcal   240 Gms		
	<b>Sweet Lime Juice</b>	_____	225
	65.40 Kcal   240 Gms		
	<b>Pomegranate Juice</b>	_____	225
	131.28 Kcal   240 Gms		
	<b>Pineapple Juice</b>	_____	225
	77.40 Kcal   240 Gms		
	<b>Papaya Juice</b>	_____	225
	57.36 Kcal   240 Gms		

#### Corn Flakes | Wheat Flakes | Choco Flakes

Served with Hot or Cold Milk and Honey

	<b>Corn Flakes</b>	_____	225
	607.51 Kcal   300 Gms   		
	<b>Choco Flakes</b>	_____	225
	607.51 Kcal   300 Gms    		
	<b>Wheat Flakes</b>	_____	225
	584.52Kcal   300 Gms    		

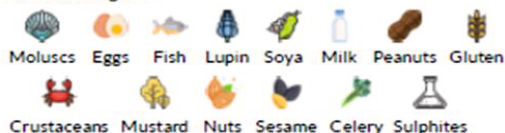
#### Eggs Cooked to order

02 Eggs Boiled Or Fried Fluffy Egg White Or Scrambled

Served with Toast, Hash Brown Potato And Grilled Tomato

	<b>Scrambled Egg</b>	_____	325
	351.51 Kcal   240 Gms     		
	<b>Fried Egg</b>	_____	325
	307.62 Kcal   220 Gms    		
	<b>Boiled Egg</b>	_____	325
	307.62   220 Gms    		

#### List of Allergens:











Kindly inform us if you are allergic to any food ingredients  
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 Vegetarian  Non-Vegetarian

# INDIAN BREAKFAST

Served with Assorted Chutneys & Sambar

<div><div></div><div>IDly - (4 Pcs)</div><div>993.21 Kcal   540 Gms   </div></div>	—————	325
<div><div></div><div>Medu Vada - (04 pcs)</div><div>761.30 Kcal   460 Gms   </div></div>	—————	325
<div><div></div><div>Dosa - Plain / Masala / Onion (02 pcs)</div><div>874.77 Kcal   460 Gms   </div></div>	—————	325
<div><div></div><div>Pesarattu - (02 Pcs)</div><div>816.24 KCal   460 Gms   </div></div>	—————	325
<div><div></div><div>Paneer Paratha (2 Pcs)</div><div>699.81 Kcal   375 Gms    </div></div>	—————	325
<div><div></div><div>Aloo Paratha (02 Pcs)</div><div>524.40 Kcal   375 Gms    </div><div>Served with Plain Curd &amp; Pickle</div></div>	—————	325

List of Allergens:



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Vegetarian

Non-Vegetarian










## STARTERS / SOUPS / SALAD

11:00 am - 11:00 pm


### VEGETARIAN

	<b>Masala Karam Punugulu</b> Fried Dumpling Made of Rice, Urad Dal Tossed With Spice 923.60 Kcal   260 Gms    	325
	<b>Stuffed Mirch Bhajji</b> Batter Fried Stuffed Green Chillies Served with Coconut Chutney 837.42 Kcal   300 Gms	325
	<b>Mini Cocktail Samosa</b> Served With Mint and Tangy Tamarind Chutney 610.72   260 Gms	325
	<b>Assorted Pakoda</b> Batter Fried Assorted Vegetables Or Cottage Chese 618.75 Kcal   260 Gms	325
	<b>Paneer Pakoda</b> Served with Tamarind Chutney 816.13 Kcal   260 Gms   	350





### NON - VEGETARIAN

	<b>Karivepaku Kodi Fry</b> Chef's Signature Dish 413.41 Kcal   240 Gms   	525
	<b>Macchi Amritsari</b> Fish Flavoured Carom Seeds 477.85 Kcal   360 Gms    	595
	<b>Bhuna Gohst Adraki</b> Indina Delicacy Spicy Lamb Cooked With Indian Spices 270.54 Kcal   250 Gms    	615
	<b>Royala Vepudu</b> Spicy Pan Fried Prawns Moistened With Indian Spices And Andhra Delicacies 230.06 Kcal   250 Gms    	715

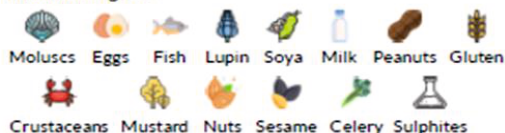
### SOUP

	<b>Tamatar Tulsi Ka Shorba</b> Tomato, Basil, Spices, Clear Soup 74.57 Kcal   180 Gms	225
	<b>Chicken and Vegetable Broth</b> Chicken, Vegetables, Basil 146.18 Kcal   200 Gms	295

### SALADS

	<b>Apple Mayo With Walnut Salad</b> Apple Wedges Tossed With Creamy Mayo and Crunchy Walnuts 294.75 Kcal   200 Gms    	315
	<b>Seasonal Salad</b> Lettuce, Tomatoes, Cucumber and Bell Pepper Tossed in Choice of Lemon, Vinaigrette Or Balsamic Vinaigrette Dressing 90.98 Kcal   200 Gms	345

List of Allergens:







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 Vegetarian  Non-Vegetarian



SANDWICH / KATHI ROLL

<div><div></div><div>Vegetable</div></div>	_____	425
577.97 Kcal   260 Gms    		
<div><div></div><div>Chicken</div></div>	_____	495
Plain, Toasted or Grilled Served with French Fries		
663.04 Kcal   260 Gms    		

KATHI ROLL

<div><div></div><div>Paneer</div></div>	_____	425
625.25 Kcal   310 Gms    		
<div><div></div><div>Tandoori Chicken</div></div>	_____	495
590.13 Kcal   310 Gms    		

List of Allergens:

							
Moluscs	Eggs	Fish	Lupin	Soya	Milk	Peanuts	Gluten
							
Crustaceans	Mustard	Nuts	Sesame	Celery	Sulphites		

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VegetarianNon-Vegetarian

## COMFORT MAIN

### PASTA

	<b>Vegetable Pasta</b>	————	475
	Penne or Spaghetti (Based Arabiata)		
	657.09 Kcal   400 Gms    		
	Penne or Spaghetti (Based Alfredo)		
	811.15 Kcal   400 Gms    		
	<b>Non - Vegetarian Pasta</b>	————	495
	Chicken - Panne or Spaghetti (Based Arabiata)		
	515.89 Kcal   400 Gms    		
	Chicken Penne or Spaghetti (Based Alfredo)		
	783.32 Kcal   400 Gms    		
	<b>Vegetable Lasagne</b>	————	425
	Stuffed Layered Pasta, Cheese, Tomato Sauce		
	742.23 Kcal   410 Gms    		
	<b>Vegetable Augratin</b>	————	425
	751.65 Kcal   380 Gms    		
	<b>Grilled Breast of Chicken</b>	————	525
	Mediterranean Vegetables, Mashed Potatoes, Mushroom Jus		
	847.14 Kcal   450 Gms    		
	<b>Herb Crusted Fish</b>	————	595
	Herb Coated Fish, Sauteed Vegetables, Roasted Baby Potatos		
	830.04 Kcal   450 Gms     		

#### List of Allergens:

         
Moluscs Eggs Fish Lupin Soya Milk Peanuts Gluten  
       
Crustaceans Mustard Nuts Sesame Celery Sulphites

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 Vegetarian  Non-Vegetarian

## REGIONAL & INDIAN

### Lunch & Dinner

12:30 pm - 03:00 pm

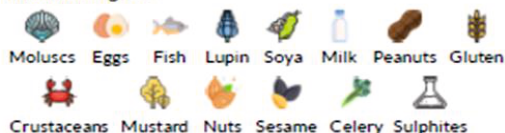
07:00 pm - 11:00 pm

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### VEGETARIAN

	<b>Gutti Vankaya</b>	————	425
	Baby Brinjals Tossed in A Tangy Spicy Andhra Curry 325.67 Kcal   260 Gms   🍌		
	<b>Tomato Mulakayya Jeedipappu Curry</b>	————	425
	Cashew Nut And Drumstick Slow Cooked In Tomato Gravy 278.75 Kcal   260 Gms   🍌 🥛		
	<b>Vegetable Shabnam Curry</b>	————	425
	Mixed Vegetables and Mushroom Slow Cooked in Spicy Tangy Curry 262.58 Kcal   260 Gms   🍌 🥛		
	<b>Dahi Wale Aloo</b>	————	425
	Deep Fried Potatoes in Rich Indian Yoghurt And Tomato Gravy. 573.41 Kcal   260 Gms   🍌 🥛		
	<b>Choice of Panner</b>		
	<b>Palak Paneer</b>	————	495
	Cottage Cheese Cooked With Spinach 395.27 Kcal   260 Gms   🥛		
	<b>Mutter Paneer</b>	————	495
	Cottage Cheese Cooked With Green Peas 427.10 Kcal   260 Gms   🥛		
	<b>Kadai Paneer</b>	————	495
	Cottage Cheese Cooked With Capsicum, Onion 366.44 Kcal   260 Gms   🥛		
	<b>Tomato or Mamidikai Pappu</b>	————	325
	Yellow Lentils Tempered With Either, Tomato Or Raw Mango 275.26 Kcal   260 Gms   🥛		
	<b>Dal Tadka</b>	————	325
	Yellow Lentils Tempered With Onion, Tomato And Indian Spices 389.23 Kcal   260 Gms   🥛		
	<b>Dal Makhani</b>	————	395
	Black Lentil Slow Cooked Overnight, Finished With Butter And Cream 291.19 Kcal   260 Gms   🥛		

#### List of Allergens:



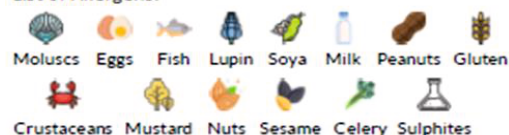
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 Vegetarian  Non-Vegetarian

## NON - VEGTARIAN

	<b>Dum ka Murgh</b> Marinated Chicken Cooked Cashew, Onion Gravy And Indian Spices Finished With Cream 344.34 Kca   280 Gms    	575
	<b>Andhra Kodi Kura</b> Morsels of Chicken Slow Cooked in An Aromatic Gravy 260.65 Kcal   285 Gms	575
	<b>Gongura Mamsum</b> Tangy And Spicy Mutton Made With Sorrel Leaves 288.19 Kcal   280 Gms	675
	<b>Lal Maas</b> Tender Lamb Curry Simmered in Rich Onion Tomato Gravy Flavoured With Kashmiri Chillies 330.73 Kcal   280 Gms   	675
	<b>Bhuna Ghost Saagwala</b> Slow Cooked Mutton in Whole Spices On Griddle With Spinach Gravy 291.12 Kcal   280 Gms   	675
	<b>Nellore Chapala Pulusu</b> Traditional Spicy Andhra Fish Curry 237.64 Kcal   280 Gms   	615
	<b>Jhinga Iguru</b> Prawns Tossed With Pounded Spices, Tomatoes And Carom Seeds 208.75 Kcal   280 Gms   	775
	<b>Hyderabadi Subz Biryani</b> Basmati Rice Slow Cooked With Vegetables And Local spices Served With Raitha And Salan 658.00 Kcal   540 Gms    	550
	<b>Nizami Murgh Biryani</b> Basmati Rice Slow Cooked With Chicken And Local Spices Served With Raitha And Salan 764.72 Kcal   540 Gms    	695

### List of Allergens:



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 Vegetarian  Non-Vegetarian

## ANDHRA PULAO



### VEGTARIAN

- |  |                                   |      |     |
|--|-----------------------------------|------|-----|
|   | <b>Tomato Jeedipappu Pulao</b>    | ———— | 475 |
| Slow Cooked Tomato And Cashew Nut With Basmati Rice Flavoured With Indian Spices with Raita, Salan And Roti Pachadi              |                                   |      |     |
| 774.25 Kcal   540 Gms   🍌 🥛 🥜  |                                   |      |     |
|   | <b>Ulavacharu Vegetable Pulao</b> | ———— | 475 |
| Slow Cooked Vegetables With Basmati Rice Flavoured Indian Spices, Mixed With Horse Gram Gravy With Raita, Salan And Roti Pachadi |                                   |      |     |
| 650.51 Kcal   540 Gms   🍌 🥛  |                                   |      |     |

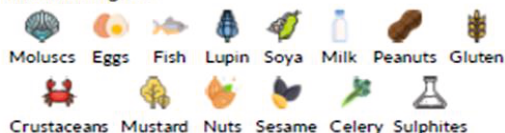
### NON - VEGTARIAN

- |   |                           |      |     |
|---|---------------------------|------|-----|
|    | <b>Tomato Kodi</b>        | ———— | 615 |
| Chicken And Tomatoes Mildly Spiced Cooked With Basmati Rice Flavoured With Indian Spices Served With Raita, Salan And Roti Pachadi      |                           |      |     |
| 775.00 Kcal   540 gms   🍌 🥛 🥜   |                           |      |     |
|    | <b>Ulavacharu Mamsum</b>  | ———— | 695 |
| Slow Cooked Mutton With Basmati Rice Flavoured With Indian Spices Mixed With Horse Gram Gravy Served With Raita, Salan and Roti Pachadi |                           |      |     |
| 775.00 Kcal   540 gms   🍌 🥛 🥜   |                           |      |     |
|    | <b>Bhimavaram Royyalu</b> | ———— | 715 |
| Spicy Traditional Medium Prawns Cooked With Basmati Rice And Flavoured Indian Spices Served With Raita, Salan And Roti Pahcadi          |                           |      |     |
| 795.11 Kcal   540 Gms   🦐 🍌 🥛   |                           |      |     |

## ANDHRA THALI

- |  |                               |      |     |
|--|-------------------------------|------|-----|
|   | <b>Vegetarian Thali</b>       | ———— | 725 |
| A Whole Meal By itself With One Vegetarian Starter, Three Vegetarian Dishes, Sambhar, Rasam, Pappu, Flavoured Rice, Curd, Steamed Rice Pickle, Papad, Chutney, Butter Milk Accompanied With Poori And One Desert.                              |                               |      |     |
| 1583.62 Kcal   1125 Gms   🍌 🥛 🥜 🌾 🥛  |                               |      |     |
|   | <b>Non - Vegetarian Thali</b> | ———— | 825 |
| A Whole Meal By itself With One Non-Vegetarian Starter, Two Non - Vegetarian Dishes, One Vegetarian Dish, Sambhar, Rasam, Pappu, Flavoured Rice, Curd, Steamed Rice Pickle, Papad, Chutney, Butter Milk, Accompanied With Poori And One Desert |                               |      |     |
| 1819.62 Kcal   1195 Gms   🍌 🥛 🥜 🌾 🦐 🥛  |                               |      |     |

#### List of Allergens:



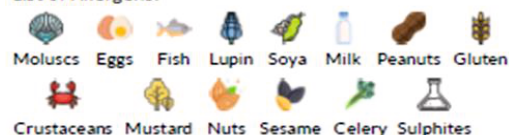
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 Vegetarian  Non-Vegetarian

## SIDES

	<b>Tandoori Roti (2 Pcs)</b>	_____	115
	262.45 Kcal   100 Gms    		
	<b>Butter Naan</b>	_____	115
	355.85 Kcal   120 Gms    		
	<b>Lacha Paratha</b>	_____	115
	262.45 Kcal   100 Gms    		
	<b>Phulka (03 pcs)</b>	_____	115
	236.34 Kcal   100 Gms   		
	<b>Steamed Rice</b>	_____	175
	177.51 Kcal   300 Gms		
	<b>Perugu Annam</b>	_____	295
	Steamed Rice And Yoghurt Tempered Served With Pickle 258.46 Kcal   335 Gms   		
	<b>Bisi Bele Bhat</b>	_____	315
	Rice Cooked With Vegetables And Lentils 393.44 Kcal   355 Gms    		
	<b>Lemon Rice</b>	_____	315
	Served With Raitha, Roti Pachadi, Papad And Pickle 544.55 Kcal   535 Gms    		
	<b>Kothimiri Annam</b>	_____	315
	Served With Raitha, Roti Pachadi, Papad And Pickle 492.58 Kcal   535 Gms   		

### List of Allergens:



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 Vegetarian  Non-Vegetarian

## ASIAN

12:30 pm - 03:00 pm

07:30 pm - 11:30 pm

	<b>Lemon Coriander Soup</b>	—————	225
	65.16 Kcal   240 Gms    		

## MANCHOW













	<b>Vegetarian</b>	—————	225
	201.36 Kcal   270 Gms    		
	<b>Chicken</b>	—————	295
	101.33 Kcal   180 Gms    		

## STARTERS

### VEGETARIAN











	<b>Mushroom Salt And Pepper</b>	—————	425
	187.22 Kcal   260 Gms    		
	<b>Vegetable Spring Roll</b>	—————	425
	529.69 Kcal   360 Gms    		
	<b>Dry Chilly Paneer</b>	—————	425
	495.43 kcal   280 Gms     		

### NON - VEGETARIAN

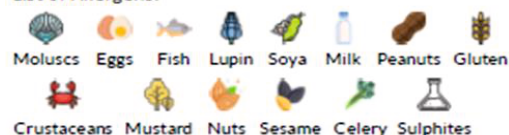
	<b>Cashew Nut Chicken</b>	—————	575
	Chef's Signature Dish 454.19 Kcal   280 Gms     		
	<b>Apollo Fish</b>	—————	595
	Oriental Style Fried Fish With A Regional Touch 274.73 Kcal   280 Gms     		
	<b>Butter Garlic Prawns</b>	—————	775
	Crispy Medium Prawns Tossed With Spices, Garlic And Butter 287.42 Kcal   260 Gms     		

## MIAN COURSE

### VEGETARIAN

	<b>Vegetable Manchurian (Gravy)</b>	—————	425
	Vegetable Dumplings in Manchurian Sauce 187.42 Kcal   280 Gms    		
	<b>Stir - Fried Greens</b>	—————	425
	Szechwan 128.54 Kcal   280 Gms    		
	Chilly Soya 125.13 Kcal   280 Gms    		
	Hot Garlic 131.10 Kcal   280 Gms    		

List of Allergens:



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 Vegetarian  Non-Vegetarian

## NON - VEGETARIAN

 <b>Chicken</b>	_____	595
Kung Pao		
492.89 Kcal   280 Gms      		
Soya Chilli Basil Sauce		
340.91 Kcal   300 Gms      		
 <b>Fish</b>	_____	615
Black Bean		
258.93 Kcal   300 Gms     		
Ginger Soya,		
Oyster Chilli		
275.44 Kcal   300 Gms      		

## RICE & NOODLES

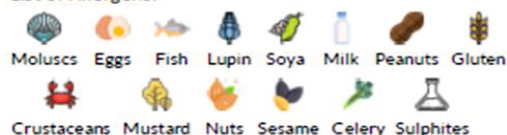
### FRIED RICE

 <b>Vegetarian</b>	_____	275
236.46 Kcal   380 Gms    		
 <b>Egg Fried Rice</b>	_____	325
438.92 Kcal   380 Gms     		
 <b>Chicken Fried Rice</b>	_____	325
277.20 Kcal   380 Gms     		

### NOODLES

 <b>Vegetable Hakka Noodles</b>	_____	275
482 Kcal   450 Gms    		
 <b>Chicken Hakka Noodles</b>	_____	325
538 Kcal   450 Gms    		

#### List of Allergens:






















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 Vegetarian  Non-Vegetarian



## DESSERTS

	<b>Gulab Jamun</b>	————	275
	Milk Dumplings, Deep Fried And Dropped Into Simmering Sugar Syrup 495.96 Kcal   160 Gms     		
	<b>Chocolate Brownie</b>	————	275
	Chocolate Baked With Nutes, Cream Cheese And Chipped Served With One Scoop Of Vanilla Ice Cream 564.81 Kcal   120 Gms      		
	<b>Choice of Ice Cream</b>	————	295
	Vanilla 307.72 Kcal   150 Gms   		
	Strawberry 282.13 Kcal   150 Gms   		
	Butterscotch 464.04 Kcal   150 Gms    		
	Chocolate 356.37 Kcal   150 Gms   		
	<b>Andhra Sweet Platter Of The Day</b>	————	350
	474.71 Kcal   320 Gms     		

List of Allergens:

         
Moluscs Eggs Fish Lupin Soya Milk Peanuts Gluten  
       
Crustaceans Mustard Nuts Sesame Celery Sulphites

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 Vegetarian  Non-Vegetarian

## NIGHT MENU

11:30 pm - 06:00 am

\* As per the guidelines issued by Food Safety & Standards Authority of India (FSSAI) an average active adult requires 2000 Kcal of energy per day. However the actual calories needed may vary per person\*.

### SALAD






	<b>Seasonal Salad</b>	————	345
	Lettuce, Tomatoes, Cucumber And Bell Pepper Tossed In Choice of Lemon, Vinaigrette or Balsamic Vinaigrette Dressing 90.98 Kcal   200 Gms		

### SANDWICH










	<b>Vegetable</b>	577.97 Kcal   260 Gms    	————	425
	<b>Chicken</b>	663.04 Kcal   260 Gms    	————	495

### MAIN COURSE







#### VEGETARIAN

	<b>Dal Tadka</b>	————	325
	Yellow Lentils Cooked With Tomato And Indian Spices 577.97 Kcal   260 Gms   		
	<b>Paneer Makhani</b>	————	495
	Cottage Cheese Cooked With Makhani Gravy 520.86 Kcal   240 Gms    		

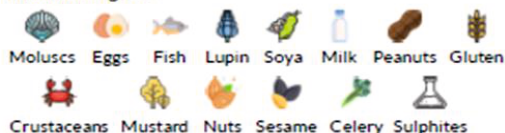
#### NON - VEGETARIAN

	<b>Andhra Kodi Koora</b>	————	575
	Morsels Of Chicken Slow - Cooked In An Aromatic Gravy 260.65 Kcal   285 Gms		
	<b>Perugu Annam</b>	————	295
	Steamed Rice And Yoghurt Tempered Served With Andhra Pickle 258.46 Kcal   335 Gms   		
	<b>Bisi Bele Bhat</b>	————	315
	Rice Cooked With Vegetables And Lentils 393.44 Kcal   335 Gms    		
	<b>Steamed Rice</b>	————	175
	177.51 Kcal   300 Gms		
	<b>Tawa Paratha (2 pcs)</b>	————	115
	598.14 Kcal   240 Gms   		

### BIRYANI

	<b>Hyderabadi Subz Biryani</b>	————	550
	basmati rice slow cooked with vegetables and local spices served with raita and salan 658 Kcal   540 Gms    		
	<b>Nizami Murgh Biryani</b>	————	695
	Basmati Rice Slow Cooked With Chicken And Local spices Served With Raita And Salan 764.72 Kcal   540 Gms    		





List of Allergens:













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 Vegetarian  Non-Vegetarian

## DESSERTS

	<b>Gulab Jamun</b> Milk Dumplings, Deep Fried And Dropped Into Simmering Sugar Syrup 495.96 Kcal   160 Gms	275
	<b>Chocolate Brownie</b> Chocolate Baked With Nuts, Cream Cheese And Chips Served With One Scoop of Vanilla Ice Cream 564.81 Kcal   120 Gms   🍌 🌿 🥛 🍦	275
	<b>Choice of Ice Crem</b> <b>Vanila</b> 307.72 Kcal   150 Gms   🥛 <b>Strawberry</b> 282.13 Kcal   150 Gms   🥛 <b>Chocolate</b> 356.37 Kcal   150 Gms   🥛 <b>Butter Scotch</b> 464.04 Kcal   150 Gms   🥛 🍌	295
	<b>Andhra Sweet Platter Of The Day</b> 747.71 Kcal   320 Gms   🌿 🥛 🍌	350

### List of Allergens:

         
Moluscs Eggs Fish Lupin Soya Milk Peanuts Gluten  
       
Crustaceans Mustard Nuts Sesame Celery Sulphites

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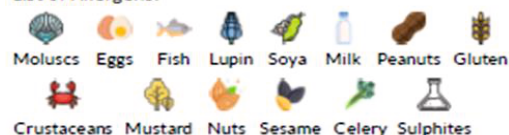
 Vegetarian  Non-Vegetarian



## BEVERAGES

<b>Aerated Water And Service</b> Pepsi, Miranda, 7 Up And Diet Pepsi	150
<b>Water Bottle And Service</b>	150
<b>Himalayan And Service</b>	175
<b>Fresh Lime Water / Soda</b>	175
<b>Chaas</b>	
<b>Salted</b> 141.87 Kcal   240 Gms	195
<b>Plain</b> 137.79 Kcal   240 Gms	195
<b>Tea</b> Our Finest Choice Of Assam, Green Darjeeling, Earl Gray, Flavoured Tea or Chamomile	195
<b>Iced Tea</b> Regular, Mint, Lemon	195
<b>Coffee</b> Choice of Filter Coffe, Espresso, Cappuccino	195
<b>Tender Coconut Water</b> 45.60 Kcal   240 Gms   + (Seasonal) Fresh Fruit Juice	195
<b>Cold Coffee</b>	
<b>Without Ice Cream</b> 405.22 Kcal   240 Gms	250
<b>Hot Chocolate, Bourbon Vita And Horlicks</b>	250
<b>Lassi</b>	
<b>Sweet</b> 263.02 Kcal   240 Gms	250
<b>Salted</b> 171.45 Kcal   240 Gms	
<b>Plain</b> 172.15 Kcal   240 Gms	
<b>Milk Shakes</b>	275
<b>Vanila</b> 358.29 Kcal   240 Gms	
<b>Chocolate</b> 432.66 kcal   240 Gms	
<b>Strawberry</b> 351.30 Kcal   240 Gms	
<b>Energy Drink &amp; Service</b> Red Bull or Monster	295

### List of Allergens:



Kindly inform us if you are allergic to any food ingredients  
All prices are in Indian Rupees and subject to Government taxes.

Vegetarian Non-Vegetarian