

THE **GATEWAY** HOTEL
BEACH ROAD VISAKHAPATNAM

G A D
gateway all day



A whole lot of wholesome!

If variety is the spice of your life, then GAD is glad to present a menu that features a wide selection of culinary delights from the Far Far East, the Wild Wild West and of course, from our own backyard.

While our master chefs have perfected the art of recreating International fare using the finest produce.

Think there's nothing better than good home-cooked food? We agree! That's why we brought in homemakers to do the chef's cap. They're eager to bring to your table cuisine prepared using fresh-off-the-market ingredients and flavours that are characteristic of this part of the world.

If that's too hot to handle. There's an assortment of classics that's pretty much in your comfort zone.

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all-day breakfast



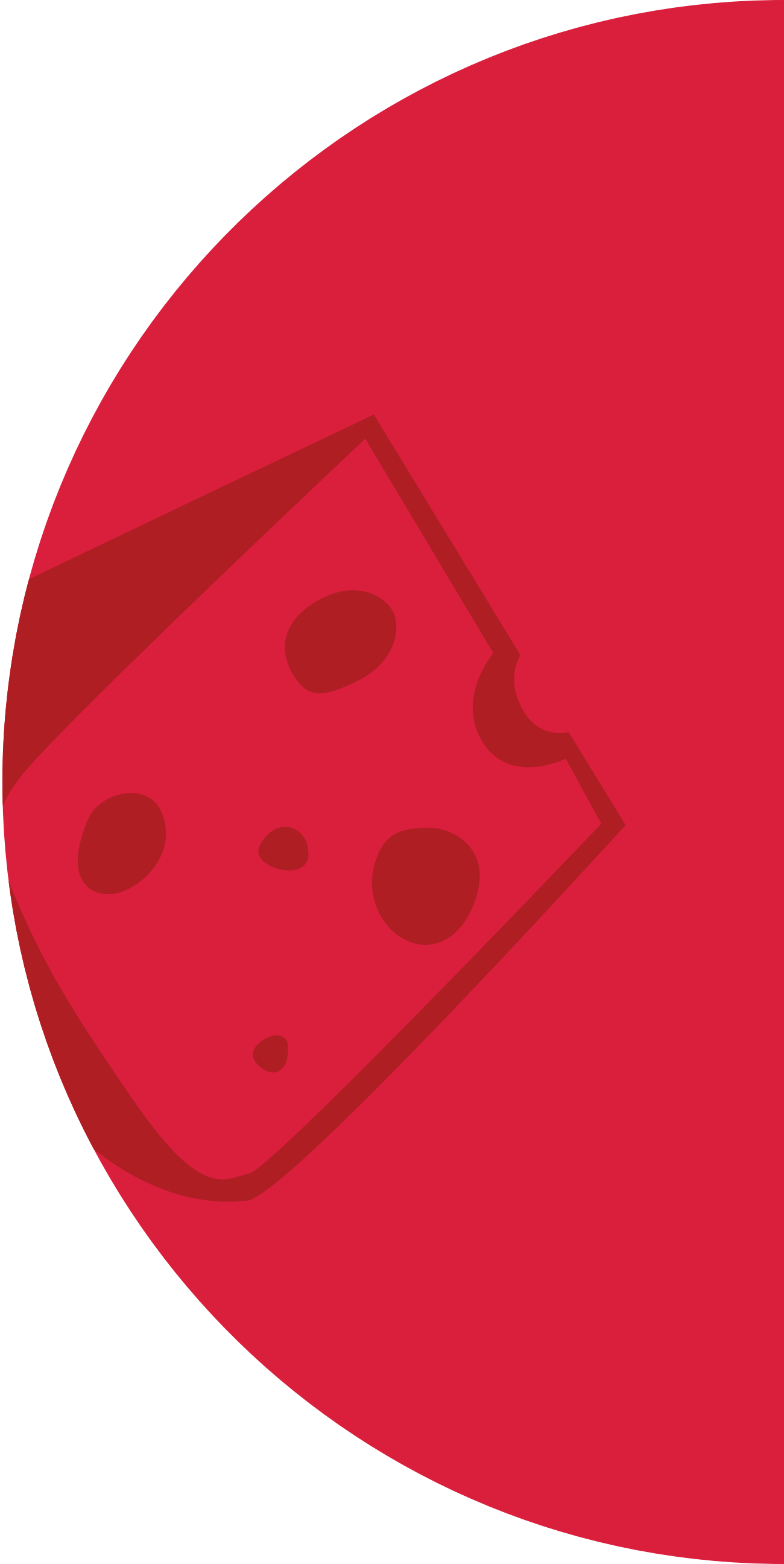
07:00 hrs - 23:00 hrs

all-day breakfast

- good-to-eat seasonal fruits **255**
choice of seasonal freshly cut fruits
- cereals **185**
corn flakes, wheat flakes, chocos and all-bran,
served with hot or cold milk
- freshly baked breads and morning pastries **245**
choose any three: croissant, danish pastry, muffin or whole-wheat bread,
served with butter, fruit preserves and honey
- pancake, waffles or french toast **245**
choice of plain, cinnamon or banana,
served with maple syrup or honey and melted butter
- eggs cooked to order **285**
choice of scrambled, fried, poached, boiled or omelette,
served with grilled tomato, hash browns, sausage, bacon or ham






A large, solid red semi-circle is positioned on the right side of a white background. The flat edge of the semi-circle is on the left, and the curved edge is on the right. The text "breakfast the indian way" is centered within the semi-circle in a white, lowercase, sans-serif font.

breakfast the indian way



07:00 hrs - 10:00 hrs

breakfast the indian way

- ✂️  idli **245**
steamed rice and lentil cake,
served with sambhar and chutney
-  dosa **245**
traditional rice and lentil pancake - plain or masala,
served with sambhar and chutney
-  uttappam **245**
south indian savoury pancake made with lentils and rice,
served plain or topped with tomatoes or onions
-  poori with aloo bhaji **245**
a mildly spiced potato curry, served with fried indian bread
-  aloo paratha **245**
griddle-cooked whole-wheat bread
filled with mildly spiced potatoes,
served with yoghurt and pickle



regional home-style food



11:00 hrs - 23:00 hrs

regional home-style food

■ medu vada 245

served with sambhar and chutney

✶ ■ pesaruttu 245

andhra special dosa made with green moong dal
served with sambhar and chutney

■ mla pesaruttu 245

local special dosa made with green moong dal,
stuffed with upma, served with sambhar and chutney

■ rawa dosa 245

special dosa made with rawa, rice flour, refined flour with jeera,
green chilli and curry leaves stuffed with or without onion,
served with sambhar and chutney

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active food







07:00 hrs - 23:00 hrs

breakfast




- ☞ choice of freshly squeezed seasonal juice 195
pineapple, watermelon, grape, orange, sweet lime, carrot or papaya
- ☞ chef's special vegetable juice 195
special concoction of vegetable, herbs and spices
- ☞ good-to-drink smoothie 195
banana, blueberry or seasonal fruit with yoghurt
- ☞ homemade muesli 195
served with soy milk, low-fat milk or yoghurt
- ☞ oat meal porridge 195
served with fruits and honey
- ☞ multi-grain bread 245
served with low-fat butter and homemade preserves
- ☞ gateway multi-grain dosa 295
an all-time favourite with chef's special touch,
made with nine types of lentils and grains,
flavoured with red and green chutney
with an irresistible tomato, bell pepper and
potato stuffing, spiked with olive oil and basil fragrance
- ☞ broken-wheat upma 245
fibre rich savoury broken-wheat variation
of the traditional semolina upma with vegetables
- ☞ fluffy egg white omelette 295
served with broccoli, tomatoes and whole-wheat toast

11:00 hrs - 23:00 hrs

soups and salads

-   oven-roasted tomato and burnt pepper soup with basil 175
-  lemon coriander vegetable soup 175
-  almond and spinach broth 175
healthy spinach extract, flavoured with almonds
-  caesar salad - vegetarian 315
crisp lettuce with garlic toast, parmesan and caesar dressing
made with vegetarian mayonnaise
-  char-grilled vegetable with crispy chickpeas 315
char-grilled vegetables with crispy chickpeas
in pesto lemon dressing with garlic toast
-  roasted beet salad 315
green moong sprouts tossed with bell peppers, lettuce,
tomatoes, pickled onion and vinaigrette dressing

light and long lasting light alternate
sandwiches and burgers

-  whole-wheat veggie sandwich 415
double-layered, toasted, whole-wheat bread sandwich
with grilled bell pepper, lettuce and tomato
-  multi-grain soft baguette 445
with spicy chicken sausages
-  whole-wheat veggie burger 415
with an assortment of spinach, garlic, gherkins,
olives, lettuce and tomato

pizzas and pastas

🍴🇮🇳 multi-grain pizza with corn and mushroom 385

🍴🇮🇳 whole-wheat penne arrabbiata 385
penne with spicy tomato sauce with garlic and basil

🍴🇮🇳 whole-wheat spaghetti pesto 385
with pesto, sun-dried tomato, olives and chilli flakes

kebabs

🍴🇮🇳 palak dahi kebab 325
kebab made with assortment of spinach, curd, cottage cheese, kaju powder and besan cooked on the griddle, served with mint chutney

🍴🇮🇳 gateway active kebabs 375
an assortment of spinach, curd, cheese and chickpea kebabs griddle-cooked, served with chef's-style salsa and mint chutney

🍴🇮🇳 ajwaini macchi tikka 435
chunks of fresh fish marinated with mustard oil, ajwaini and aromatic spices, cooked in a clay oven

🍴🇮🇳 masala fried fish 435
home-style marinated fish cooked on tawa

curries








🍴🇮🇳 khumb palak 325
button mushroom cooked in garlic and cumin-flavoured spinach with indian spices

🍴🇮🇳 dal tadka 245
yellow lentils tempered with cumin and red chillies






🍴🇮🇳 fish curry 445
spicy home-style fish curry, finished with coconut milk

12:30 hrs - 14:45 hrs; 19:00 hrs - 23:30 hrs

international

-   grilled tofu with vegetable creole sauce 395
grilled tofu marinated with oregano and basil,
served with creole sauce
-   polenta filled with creamy vegetables 395
served with bell peppers and tomato coulis
-    fillet of fish 465
herb-crusted oven-baked fish with sautéed greens
and grain mustard sauce

rice and breads

-  steamed basmati rice 215
-   multi-grain khichdi 315
brown rice, broken-wheat and barley,
cooked with lentil, broccoli and spices
-   breads from tandoor 110
roti, phulka, multi-grain roti or bajara chapati

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indulge







12:30 hrs - 14:45 hrs; 19:00 hrs - 23:30 hrs

appetisers and salads






-   chilli pesto paneer **385**
homemade cottage cheese marinated in yoghurt, green chilli, basil and aromatic spices, cooked in tandoor
-   fish cake with danish remoulade sauce **415**
fish cake made with grilled fish, onion, oregano, basil and crumb with remoulade sauce
-  singapore chicken satay **415**
grilled chicken skewers, served with sweet and tangy peanut sauce
-  caesar salad **315**
crisp lettuce with garlic toast, parmesan and caesar dressing made with vegetarian mayonnaise and anchovies or grilled chicken
-  grilled chicken with apple and walnut salad **395**
shredded grilled chicken with cream and mayonnaise, black and green olives topped with apple and walnut

soups

-  cream of mushroom and almond **175**
-  chicken corn chowder **175**
a fine combination of chicken and corn cream based soup
- lemon coriander soup **175**
 -  vegetables
 -  chicken

15:00 hrs - 19:00 hrs




comfort street food

-  samosa **225**
savoury pastry filled with spiced potato and peas, served with tamarind chutney
-  mirchi bhaji **225**
batter-fried big chilli filled with chopped onion, mixed with lemon juice and seasoning
-  dahi papdi chaat **225**
papdi, potatoes, onions and green chillies, topped with dahi, tamarind chutney and mint chutney, finished with sev and coriander leaves
-  masala vada **225**
chana dal vada with onion, green chilli, red chilli and coriander leaves, served with chutney
-  french fries **225**



11:00 hrs - 23:00 hrs

sandwiches

make your own sandwiches
baguette, whole-wheat, focaccia, white bread or croissant

-  cheese, tomato, lettuce, roasted vegetables 415
-  chicken, tuna, ham, egg, salami 445
-  veggie club sandwich 415
triple-layered, toasted multi-grain or white bread sandwich,
with cheese, lettuce, tomato, russian salad and pickled cucumber
-  gateway club sandwich 445
triple-layered, toasted multi-grain or white bread sandwich,
with cheese, lettuce, sliced tomato, roasted chicken,
fried egg and onion marmalade
-  multi-grain soft baguette 445
with spicy chicken tikka salad

burgers

-  veggie burger 415
with choice of onion marmalade or cheese,
served with pickled gherkins, lettuce and tomato
-  chicken burger 445
with choice of onion marmalade or cheese,
served with pickled gherkins, lettuce and tomato

wraps

-  paneer kathi roll 395
cottage cheese, peppers and onion,
tossed in indian masala, rolled in indian bread
-  chicken kathi roll 445
slivers of chicken tikka, peppers and onion,
tossed in indian masala, rolled in indian bread

11:30 hrs - 23:00 hrs

pizzas

-  margherita 385
an all-time favourite, buffalo mozzarella, tomato and basil
-  veggie paneer 385
onion, capsicum, mushroom, paneer and golden corns topped with indian spices
-  hot chicken tikka pizza 415
special pizza topped with chicken tikka, capsicum, onion and red chillies adds an extra punch

pastas

spaghetti, whole-wheat penne, fettuccine or fusilli

sauces

-  alfredo 385
a cheesy cream sauce
-   arrabbiata 385
spicy tomato sauce with garlic and basil
-  mac ‘n’ cheese
baked macaroni and cheese with crumbs
-  mushroom 385
-  prawns 565
-  bolognaise 445
lamb sauce and freshly grated parmesan cheese
-  a la romana 415
in cream sauce with chicken, spinach, mushroom and basil

risotto

-  emerald green risotto 410
asparagus, zucchini, broccoli and spinach risotto
-  spicy creamy pumpkin risotto 410
risotto with red pumpkin and chilli flake
-  an excellent combination of arborio rice and chicken 425
-  prawns 565



combo set platter and
international



12:30 hrs - 14:45 hrs; 19:00 hrs - 23:30 hrs

combo set platter

kebabs 625

- ☒ tomato soup, paneer tikka, dal makhani, tandoori or tawa paratha, served with rasmalai or
- ☐ tomato soup, chicken tikka, dal makhani, tandoori or tawa paratha, served with rasmalai

curry 625

- ☒ tomato soup, khumb palak or paneer makhani and dal with roti or rice, served with gulab jamun or
- ☐ tomato soup, dhania murg or gosht bhagar and dal with roti or rice, served with gulab jamun

italian 625

- ☒ tomato soup, lettuce and roasted vegetable salad, penne alfredo with mushroom, served with chocolate mousse or
- ☐ tomato soup, lettuce and roasted vegetable salad, penne alfredo with chicken, served with chocolate mousse

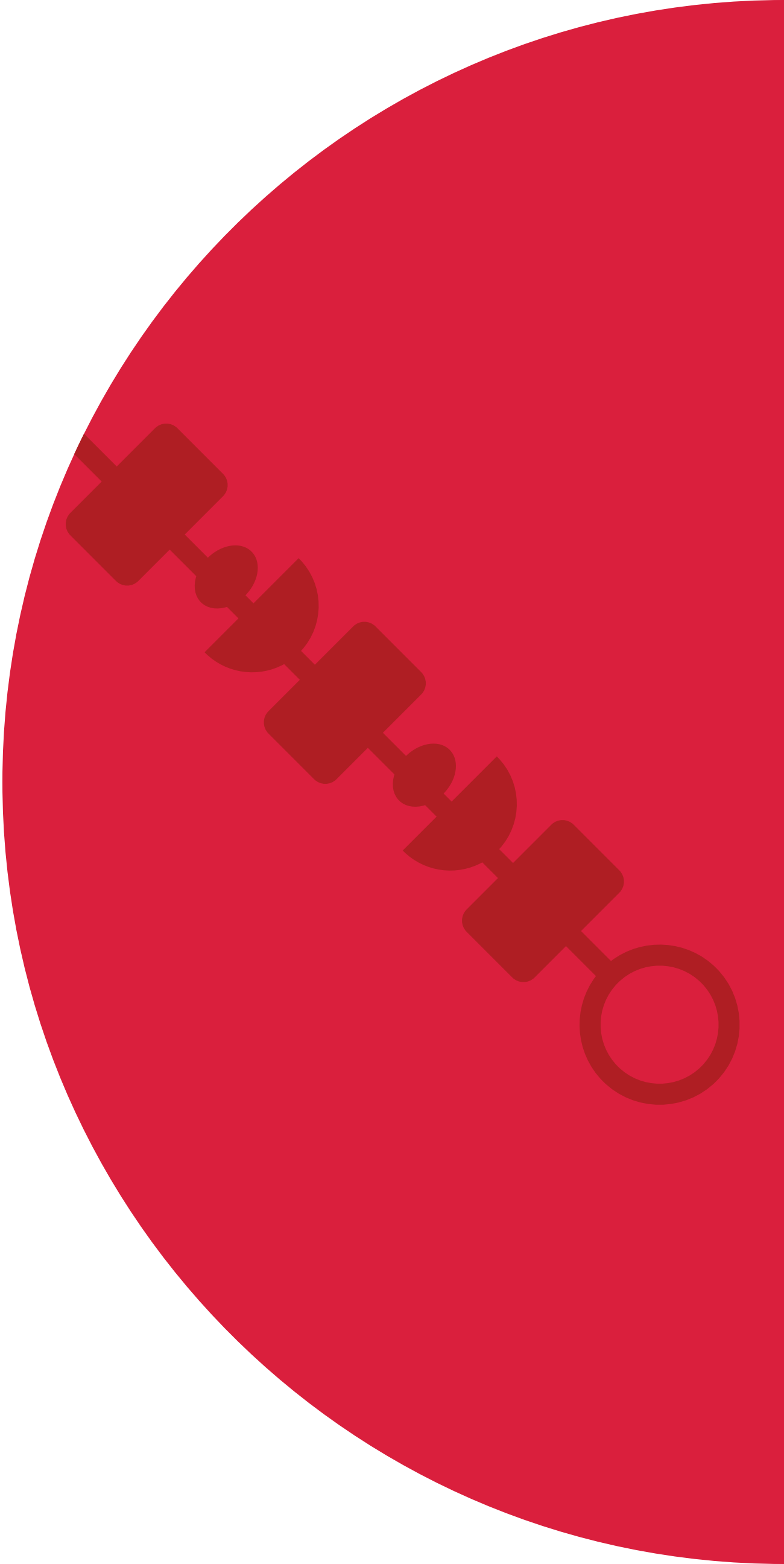
12:30 hrs - 14:45 hrs; 19:00 hrs - 23:30 hrs

international

- cottage cheese, eggplant and zucchini parmigiana 385
layers of cottage cheese, eggplant and zucchini with tomato concasse and baked golden brown
- char-grilled medium prawns tossed in garlic butter sauce 765
grilled medium prawns tossed in garlic butter sauce, served with sauteed vegetables and mashed potato
- fish ‘n’ chips 465
served with tartar sauce
- spanish roasted chicken 465
with roasted mediterranean vegetable and mushroom jus
- pork chop with barbecue sauce 485
grilled pork chop with barbecue sauce



kebabs, curries, rice,
breads and kids' menu



11:30 hrs - 14:30 hrs; 19:30 hrs - 23:00 hrs

kebabs

-  hara bhara kebab 385
mildly spiced patties of fresh vegetables, green peas, potato and spinach, cooked on a tawa
-  vegetable seekh kebab 385
spiced, minced vegetable kebab skewered and cooked in a clay oven
-  tandoori jhinga 765
medium prawns marinated in a mixture of yoghurt and spices cooked in the clay pot to make this delicious seafood
-  tandoori murg 445
a highly popular indian chicken preparation in tandoor
-  lal mirch chicken tikka 425
juicy chunks of chicken marinated in yoghurt, aromatic spice with a ting of red chilli cooked to the perfection in a tandoor
-  murg malai kebab 425
juicy morsels of chicken marinated in yoghurt, cheese, cream and cashew paste with aromatic spice mix, and made to perfection in a clay oven
-  lasooni tangdi kebab 425
a famous north indian delicacy made with chicken drumsticks, marinated in garlic, yoghurt, spices and tandoori masala in the tandoor
-  mughlai mutton seekh kebab 475
minced lamb with aromatic spices skewered, cooked with a coat of egg in a clay oven
-  mutton shami kebab 475
an all-time favourite fried kebab made from minced mutton, chana dal and aromatic spices

curries

- paneer makhani 385
delicately cooked cottage cheese simmered in fenugreek-flavoured tomato gravy, finished with butter and cream
- aloo gobi 325
aloo and gobi cooked in onion-tomato masala
- capsicum corn carrot masala 325
a combination of capsicum, american corn and mushroom cooked to perfection with spices
- kadhai vegetables 325
seasonal vegetable cooked in kadhai masala
- dal makhani 245
black lentil, simmered overnight on slow fire, enriched with fresh cream and butter
- dal tadka 245
yellow lentils tempered with cumin and red chillies
- jhinga masala 765
medium prawns home-style preparation with onion, tomato and spices
- dhania murg 445
a very home-style, rich chicken curry with indian fine herbs and predominant flavour of fresh coriander
- murg tikka lababdar 445
chicken tikka morsels simmered in tomato gravy, enriched with cream, spices and fenugreek
- mutton masala 475
delicacy of mutton cooked with onion-tomato masala
- mutton hyderabadi korma 475
mutton cooked in a mildly spiced rich korma gravy

rice

- vegetable biryani 415
basmati rice dum cooked with vegetables, served with raita
- steamed rice 215
- pulao 225
choice of peas, mushrooms, mixed vegetables or cumin
- murg biryani 485
basmati rice dum cooked with marinated chicken, saffron, cardamom, mace and mint, served with raita
- hyderabadi gosht ki biryani 525
basmati rice dum cooked with lamb, served with raita
- nasi goreng 485
spicy indonesian fried rice, served with chicken satay and fried egg

11:30 hrs - 14:30 hrs; 19:30 hrs - 23:00 hrs

breads

- breads from tandoor 110
naan, paratha, roomali roti or stuffed kulcha

12:30 hrs - 23:30 hrs

kids’ menu

- kids power house 275
spaghetti or penne with spinach and cheese sauce
- mini pizza 275
tomato sauce, mozzarella cheese and oregano
- chicken nuggets 335
chicken nuggets with french fries
- hot chocolate brownie 225
served with vanilla ice cream










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desserts, hot and
cold beverages



11:30 hrs - 23:30 hrs

desserts

-  moong dal halwa **245**
traditional halwa made with split yellow moong dal and sugar, enriched with nuts
-  qubani ka meetha **215**
a hyderabadi delicacy made from dried apricots and traditionally garnished with malai
-  rasmalai **235**
-  choice of ice cream **175**
vanilla, chocolate, mango, strawberry, butterscotch or fig and honey
-   dark chocolate combo **245**
a delectable dark chocolate mousse, walnut brownie and chocolate ice cream
-  caramel custard **235**
-  panna cotta served sugar-free with fresh fruits **235**
-  trio of cheese cake **235**
triple-layered cheese cake consisting of mocha, lemon and chocolate with a thin layer of sponge

hot and cold beverages

☐ coffees 175
instant, decaffeinated, espresso or cappuccino

✂☐ teas 175
masala, ginger, lemon, earl grey, green tea, herbal or chamomile

☐ hot chocolate, bournvita or horlicks 185

☐ milkshakes 200
vanilla, strawberry or banana

☐ cold coffee 200
with or without ice cream

✂☐ lassi 200
plain, salted or sweet

✂☐ seasonal fresh juices 195

☐ chilled tetra pack juices 145

☐ energy drink 275
red bull

☐ fresh lime soda or water 125

☐ aerated beverages 115

bottled water

☐ aquafina 95

☐ himalayan 115

 vegetarian  non-vegetarian  gateway's signature dishes  active

Please inform our associates if you are allergic to any ingredients.

Some food preparations contain mono sodium glutamate.

Please inform our associates in case you would like
your food prepared without it.

All prices are in Indian rupees (₹) and subject to government taxes.