

*“A customer is the most important visitor on our premises.  
He is not dependent on us. We are dependent on him.  
He is not an interruption in our work. He is the purpose of it.  
He is not an outsider in our business. He is part of it.  
We are not doing him a favour by serving him. He is doing  
us a favour by giving us the opportunity to do so.”*

*Mahatma Gandhi*



### Opening Hours

Mon to Sat : 12 Noon to 3pm & 5pm to 11:30pm

Sunday : 12 Noon to 2:30pm & 5pm to 11pm

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[www.gopalsofsoho.co.uk](http://www.gopalsofsoho.co.uk)

### BRANCHES IN INDIA (BENGALURU)

**Gopal's (Navrang)**

**Gopal's Upahar (Gandhi Nagar)**

**Annapoorna Dose Bhavan (Majestic)**

**Sri Krishna Sagar (Sampangi Rama Nagar)**



*Established since 1988*

*London & Bengaluru*

PRARAMBH (Appetisers)	
Papadum	£1.20
Thin crisps made from lentils, choose plain or spicy	
Salmon Tikka	£6.50
Salmon packed with flavours from spices, lemon and butter	
Somosa Chat	£4.50
Somosa garnished with chick pea, yoghurt, tamarind chutney and sev	
Cochin Calamari Fry	£5.50
Squids battered with black pepper and deep fried	
Broccoli Pakora	£4.50
Broccoli dipped in spice batter and deep fried	
Prawn Puri	£5.95
Prawns cooked in medium spicy sauce and rolled in a puri	
Sheek Kebab	£4.50
Minced lamb with garam masala, coriander and cooked in a tandoor	
Onion Bhaji	£4.50
Onion fried with gramflour and spices	
Mangalorean Crab	£5.50
Flaked crab meat cooked with coconut and several rare spices	
Tandoori Battera	£5.50
Whole quail marinated and roasted in tandoor	
Kaleja	£4.95
Chicken liver cooked with fresh herbs and spices	
Chat	£4.95
Pieces of chicken spiced with chat masala	
Patties	£4.50
Mashed potato stuffed with lentils	
Aloo Chana Chat	£4.50
Potatoes and chick peas cooked with chat masala	
Lamb Tikka	£4.95
Tender pieces of lamb marinated in medium spices & cooked in a tandoor	
Samosa	£4.50
Choose Meat or Vegetable	
MITTI KE BHATTI SE (All these dishes are cooked in a Clay Oven and served on a sizzler)	
Tandoori Murg	£9.95
Half a tender chicken marinated in yoghurt and spices	
Hariyali Murg Ke Tikke	£9.95
Pieces of chicken marinated with herbs and spices	
Tandoori Lamb Chops	£12.50
Tender lamb chops, marinated with medium spices	
Sheek Kebab	£9.95
Minced lamb with special garam masala, onions and coriander	
Bada Jhinga	£14.95
King prawns grilled to our special recipe	
Maharaja's Mixed Grill	£12.95
A selection of tandoori delicacies	
Lamb Tikka	£9.95
Tender pieces of lamb marinated in medium spices & cooked in a tandoor	
THALIS	
An Age-old traditional concept of a complete balanced diet; served in small metal bowls (katoris). Thalís provide a combination of different flavours, textures, colours, fibres and tastes	
House Thali	£16.95
Selection of non vegetarian specialities, Chicken Tikka, Lamb Chop, King Prawn, Rogon Josh, Chicken Tikka Masala, Chana Masala, Pulao Rice, Mixed Raitha and Naan.	
Vegetarian Thali	£15.95
Selection of vegetarian specialities, Patties, Mix Veg, Tarka Dall, Kadu Bhaji, Chana Masala, Pulao Rice, Mixed Raitha and Roti	
SOME DISHES MAY CONTAIN NUTS & DAIRY PRODUCTS - PLEASE ASK STAFF	

KHAAS BAAT (Specialities of the House)	
Garlic & Jeera Chicken Masala	£9.95
Chicken cooked with garlic, cumin seeds in medium hot sauce	
Fish Hara Masala	£9.95
Fish cooked with coriander, coconut milk curry leaves	
Bombay Lamb Curry	£9.95
Lamb cooked with ginger, fresh tomatoes and rare roasted spices	
Goan King Prawns	£12.95
King Prawn cooked in a medium sauce with okra in goan style	
Butter Chicken	£11.95
Tandoori chicken cooked in butter - a Dehli delicacy	
Mutton Xacutti	£9.95
Hot Lamb cooked with fresh coconut, vinegar and rare spices. Very famous Goan dish	
Chicken / Lamb Chettinad	£9.95
Chicken or Lamb cooked in 23 different Chettinad spices. Very famous wedding dish	
SAMUNDAR GODH SE (From the Sea Shore)	
Meenu Curry	£9.95
Meenu means fish in Karnataka where the fish curry is very famous, cooked with coconut and several rare spices	
Bada Jhinga Makhani	£12.95
King Prawns cooked according to Gopal's own special recipe	
Fish Kerala	£10.95
Fish spiced in kerala spices	
Bada Jhinga Bhuna	£12.95
King Prawns cooked in a spicy medium sauce	
Fish Mango Curry	£9.95
Fish cooked with raw mangoes in sour sauce in a Bangalore style	
Cochin Jhinga Curry	£9.95
Prawn cooked in hot spices, cocum, ginger, garlic and garnished with curry leaves	
GOSHT (Lamb Dishes)	
Lamb Kali Mirch	£9.95
Lamb cooked with crushed peppers in medium hot sauce	
Lamb Kolhapuri	£9.95
Pungent with black cardamon, pepper, star anise	
Lamb Puli Munchi	£9.95
Lamb cooked with Kashmiri chillies and tamarind, hot & sour sauce	
Mangalorean Mutton Curry	£9.95
Lamb cooked with coconut and several herbs and spices	
Rogon Josh	£9.95
Medium hot lamb cooked in tomatoes, green peppers, herbs and spices	
Keema Masala / Keema Peas	£9.95
Minced lamb cooked with chopped garlic, ginger, tomatoes and freshly ground spices	
Lamb Hara Masala	£9.95
Lamb cooked with fresh coriander, green chilli, ginger and garlic in medium to hot sauce	
Dal Gosht	£9.95
Lamb and lentils cooked in medium spices	
12.5% SERVICE CHARGE WILL BE ADDED	

MURGI (Poultry Dishes)	
Chicken Kali Mirch	£9.95
Chicken cooked with crushed peppers in medium hot sauce	
Chicken Kolhapuri	£9.95
Pungent with black cardamon, pepper, star anise	
Chicken Puli Munchi	£9.95
Chicken cooked with Kashmiri chillies and tamarind, hot & sour sauce	
Koli Varta Curry	£9.95
Chicken cooked according to the Fisher Man Recipe	
Chilli Chicken	£10.95
Chicken toasted with ginger, garlic, capsicum, chilli, onion in hot & sour sauce	
Goa Murg	£9.95
Chicken made with coconut and a blend of several rare spices	
Murg Tikka Makhani	£9.95
Barbecued pieces of chicken tikka cooked in tomatoes and creamy sauce	
Murg Peshwari	£9.95
Pieces of chicken cooked with tomatoes, onion & crushed coriander seeds	
Kerala Chicken Curry	£9.95
Chicken cooked with coconut milk, fresh coriander, curry leaf and cloves	
ALL TIME FAVOURITES PLEASE CHOOSE LAMB, CHICKEN or PRAWN	
Korma	£9.95
Cooked with coconut, nuts and fresh cream in mild sauce	
Dhansak	£9.95
Cooked in dill, pumpkin, fenugreek, lentils in hot & sweet sauce, A speciality of Mumbai, Parsee Community	
Pasanda	£9.95
Cooked in fresh cream, cultured yoghurt and mixed nuts	
Kashmiri	£9.95
Cooked in a creamy fruity sauce, Kashmiri style	
Bhuna	£9.95
Cooked in a spicy thick sauce	
Kadai	£9.95
Cooked in spices and tossed in an iron souk	
Goan Vindaloo	£9.95
Cooked with hot spices, goan vinegar & potato - very famous Goan dish	
Jalfrezi	£9.95
Cooked in fresh herbs and green chillies with very hot spices	
Madras	£9.95
Cooked in madras hot spices	
Pathia	£9.95
Cooked with spices in hot sweet and sour sauce	
Do Pyaza	£9.95
Cooked with onions in a thick medium hot sauce	
Sag	£9.95
Cooked with spinach, ginger and fenugreek	
Balti	£9.95
Uniquely cooked with plenty of herbs & spices to give a very aromatic flavour	
BASMATI KE KHAZANE (Basmati Rice Delights)	
Gopal's Special Dum Biryani	£14.50
This biryani is cooked with chicken or lamb, rice and egg, kept for dum with covered whole wheat flour dough in tandoori and served with sauce	
Subzi Biryani	£12.50
Mixed vegetable biryani	
Pulao	£3.50
Rice cooked with saffron	
Chawal	£2.95
Steamed plain rice	
Nariyal Pulao	£3.95
Fresh coconut & rice cooked in South Indian style	
Lemon Rice	£3.95
Rice with fresh lemon flavour	
Mushroom Rice	£3.95
Rice cooked with mushrooms	
Medium Hot Very Hot	

SUBZI (Side Dishes) (Vegetable Dishes)	
Broccoli Tandoori	£4.95
Broccoli spiced and cooked in tandoori	
Kadai Paneer	£7.95
Cooked in spices and tossed in an iron souk	
Saag Aloo	£4.95
Potatoes cooked with spinach	
Saag Paneer	£5.50
Indian cottage cheese cooked with spinach	
Chana Masala	£4.95
Chick peas cooked with medium spice	
Kadu Ghasi	£4.95
Pumpkin cooked in medium spices	
Paneer Peshwari	£5.50
Indian cottage cheese cooked with chopped tomatoes, onions and crushed coriander seeds	
Mutter Paneer	£5.50
Cheese and peas cooked in a mild sauce	
Aloo Gobi	£4.95
Potatoes and cauliflower cooked with medium spices	
Bombay Aloo	£4.95
Potatoes cooked with sweet and sour spicy sauce	
Tarka Dal	£4.95
Mixed lentils cooked with herbs and spices	
Fresh Bhindi	£4.95
Okra (ladies fingers) cooked with spices	
Mushroom Bhaji	£4.95
Cooked with mild spices	
Subzi	£4.95
Mixed vegetables cooked with medium spices	
Baingan Masala	£4.95
Aubergines cooked with mild spices	
Paneer Makanwala	£5.50
Indian cottage cheese in a tangy tomato based sauce	
Chilli Paneer	£7.95
Paneer toasted with ginger, garlic, capsicum, chilli, onion in hot & sour sauce	
Mixed Raita	£2.50
Mildly spiced yoghurt with cucumber, onions and tomatoes	
All served as main dishes on request	£7.95
Fresh Salad	
£2.50	
ROTI KI FARMAISH (Indian Breads)	
Naan	£2.50
Enriched plain bread flavoured with onion seeds	
Peshwari Naan	£3.50
Stuffed with almonds and sultanas	
Masala Kulcha	£2.95
Stuffed with spices and herbs	
Paratha Lachedar	£2.95
Whole wheat flaky bread	
Keema Naan	£2.95
Stuffed with mince lamb	
Garlic Naan	£3.50
Plain bread cooked with fresh Garlic	
Paneer Naan	£2.95
Bread stuffed with spicy Indian cottage cheese	
Tandoori Roti	£1.95
Whole wheat flour bread	
Chapatti	£2.50
Wholewheat flour bread	
WE CAN MAKE DISHES ON REQUEST THAT ARE NOT IN THE MENU	