



GIFTO'S[®]

London - Dubai

Visit our Southall, London branch

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© Denotes our signature dishes

c contains shellfish e eggs f fish g gluten m milk mus mustard n nuts s sesame seeds soy soya v vegetarian

At Gifto's, our story began in 1968 in the vibrant streets of Southall, London, where we started as an ethnic grocery store. Founded by Arshad Mohammed and Abdul Rahman, Gifto's was born as an Asian grocery store for migrants in the UK, offering the finest spices and groceries from the landscapes of India and Pakistan. Our roots in quality and passion for authentic flavours have propelled us through the years, transforming Gifto's into more than just a restaurant.

In 1994, Gifto's took a leap into the world of Southeast Asian cuisine, opening its doors as a restaurant. What started as a 100-seater restaurant can now house up to 400 guests under one roof. Our commitment to service and attention to detail remains unparalleled, ensuring every guest experiences a dining journey that is second to none.

At Gifto's, each dish is a captivating masterpiece, crafted with the finest homemade masalas and a traditional selection of perfect spices. We use fresh vegetables and succulent cuts of meat which come together to create irresistible and authentic flavours that infuse magic into our karahi and grills.

Our commitment to quality and an unwavering passion for excellence ensures that Gifto's delivers nothing short of an extraordinary experience for your palate.

Driven by a hunger to share our flavours far and wide, Gifto's has expanded into the Middle East while staying true to our principles and commitment to excellence in food and customer service. Immerse yourself in an experience of Indo-Pak flavours - authentic, consistent and heartwarming; where each bite is a nostalgic journey that transports you back home.

Gifto's is not just a restaurant; it's a testament to our journey from a small grocery store to a culinary legacy. As you explore our menu, you're not just selecting dishes, you're choosing a piece of history, a blend of tradition and innovation that promises to delight your taste buds and make every meal a memorable experience. Join us at Gifto's and let the flavours speak for themselves.

SOUPS

Lentil Soup **v**

Our homemade lentil soup.

Chicken Soup **e g**

Our homemade soup with cabbage and carrots.

Chicken and Sweetcorn Soup **e g**

Our homemade soup with chicken and sweetcorn.

SALADS

Salad **v**

Freshly cut cucumber, lettuce, onion and tomato.

© Gifto's Special Salad **v**

A large bowl of freshly cut cucumber, lettuce, onion, carrot and tomato.

Kachumber Salad **v**

Freshly diced cucumber, lettuce, onion and tomato.

© Chicken Tikka Salad **m mus**

3 pieces of chicken tikka served with cucumber, lettuce, onion and tomato.

Fattoush **g v**

Fried pieces of khubz combined with mixed greens, tomatoes, radishes and dressed with olive oil and lemon juice.

Feta and Rocket Salad **g m v**

Baby rocket with crumbled feta drizzled with a balsamic and honey dressing.

Poppadoms and Mango Chutney **v**

4 crispy poppadoms with our homemade mango chutney.

CHAT PATA

© Vegetable Samosa Chaat **g m v**

Two vegetable samosas served with spicy chickpeas, topped with tamarind sauce, yoghurt and finished with fresh onions, tomatoes and a sprinkle of chaat masala.

© Chicken Samosa Chaat **g m**

Two chicken samosas served with spicy chickpeas topped with tamarind sauce, yoghurt and finished with fresh onions, tomatoes and a sprinkle of chaat masala.

© Meat Samosas Chaat **g m**

Two meat samosas served with spicy chickpeas topped with tamarind sauce, yoghurt and finished with fresh onions, tomatoes and a sprinkle of chaat masala.

Aloo Tikki Chana Masala **g m v**

Potato patties served with spicy chickpeas topped with tamarind sauce, yoghurt and finished with fresh onions, tomatoes and a sprinkle of chaat masala.

© Pakora Basket **g m v**

Fresh potatoes, onions, spinach, paneer, egg plant and cauliflower mixed in gram flour and deep fried.

© Onion Bhaji **g v**

Onions coated in gram flour batter and deep fried (6 pieces).

© Papri Chaat **g m v**

Crispy wafers mixed with chickpeas, potatoes, yoghurt, tamarind sauce, topped with fresh onions and tomatoes and finished with a sprinkle of our chaat masala.

Dahi Puri **g m v**

Split crispy puffs filled with chickpeas, potatoes, yoghurt and tamarind sauce.

Pani Puri **g v**

Crispy puffs accompanied with chickpeas, potatoes, tamarind sauce and jaljeera sip.

Vegetable Samosas **g v**

Two homemade triangular fried pastries stuffed with potatoes and peas.

Chicken Samosas **g**

Two homemade triangular fried pastries stuffed with chicken mince.

Meat Samosas **g**

Two homemade triangular fried pastries stuffed with lamb mince and peas.

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BARBEQUE TANDOORI

© Gifto's Special Family Mixed Grill

f m mus soy

2 seekh kebabs, 2 reshmi kebabs, 4 chicken wings, 4 pieces of chicken tikka, 4 pieces of lamb tikka, 3 lamb chops, half tandoori chicken and 3 pieces of fish tikka. Served with a freshly cut cucumber, lettuce, onion and tomato salad.

Tandoori Mixed Grill **m mus soy**

1 seekh kebab, 1 reshmi kebab, 3 pieces of lamb tikka, 3 pieces of chicken tikka, 3 chicken wings and 2 lamb chops. Served with a freshly cut cucumber, lettuce, onion and tomato salad.

Tandoori Mixed Grill - Lamb **m mus soy**

2 seekh kebabs, 3 pieces of lamb tikka, 3 lamb chops. Served with a freshly cut cucumber, lettuce, onion and tomato salad.

Tandoori Mixed Grill - Chicken **m mus**

2 reshmi kebabs, 3 pieces of chicken tikka, 3 chicken wings. Served with a freshly cut cucumber, lettuce, onion and tomato salad.

© Lamb Chops **m mus soy**

Marinated and cooked in a tandoor (5 pieces). Served with a freshly cut cucumber, lettuce, onion and tomato salad.

© Seekh Kebab

Minced lamb cooked over a tandoor (2 pieces).

Reshmi Kebab

Minced chicken cooked over a tandoor (2 pieces).

Behari Kebab

Boneless chicken marinated in yoghurt and traditional behari spices cooked over a tandoor (6 pieces).

Chapli Kebab

Minced lamb seasoned in our special ground spices and house masala, fried to a soft finish. Served with a freshly cut cucumber, lettuce, onion and tomato salad.

Lamb Tikka **m mus soy**

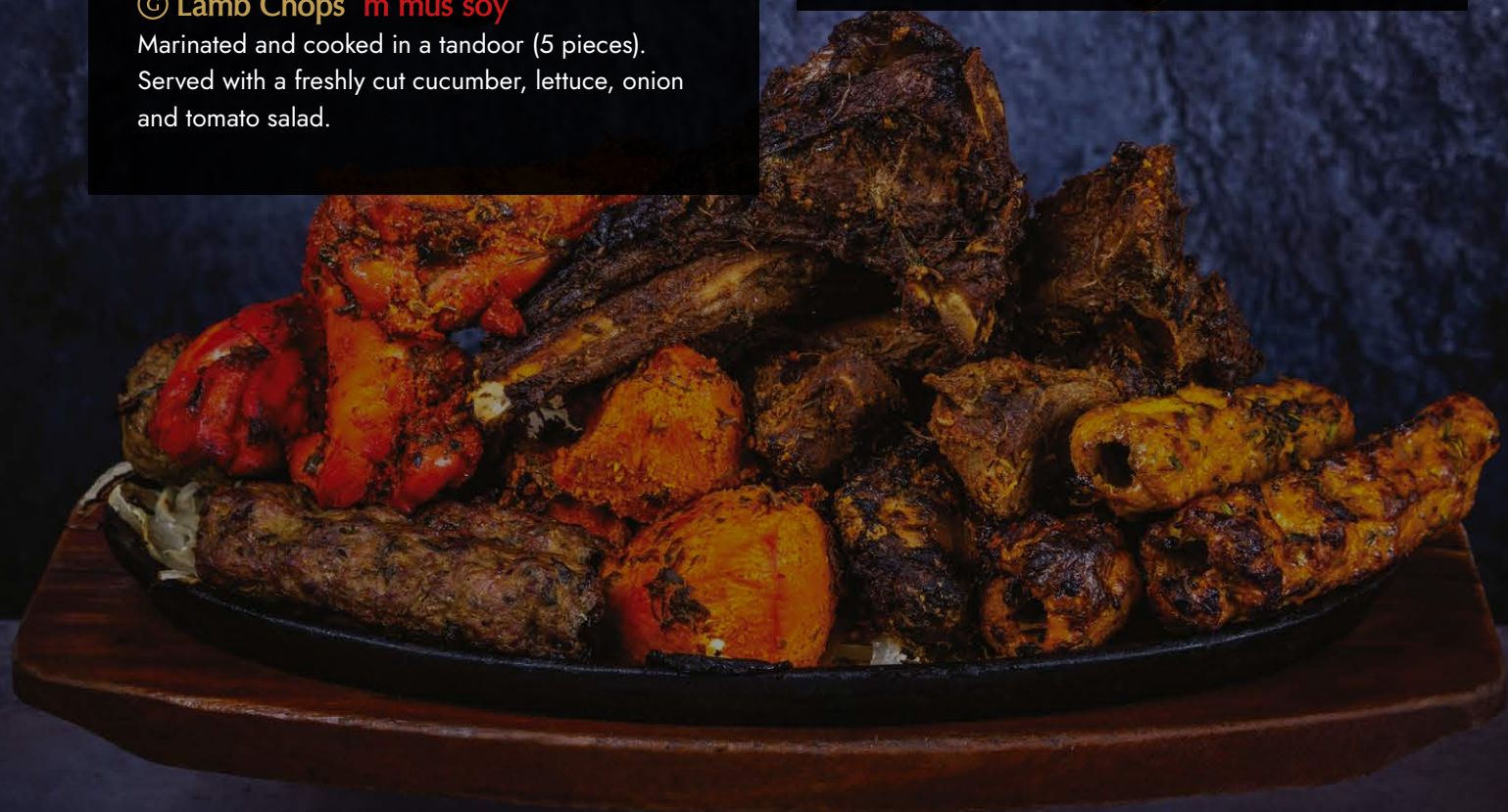
Boneless lamb cubes marinated and cooked over a tandoor (6 pieces).

© Chicken Tikka **m mus**

Boneless chicken breast cubes marinated and cooked over a tandoor (6 pieces).

© Malai Chicken Tikka **m**

Boneless chicken marinated in yoghurt and cooked over a tandoor (6 pieces).



Chicken Tandoori - Whole **m**

Chicken marinated and cooked in a tandoor.
Served with a freshly cut cucumber, lettuce, onion and tomato salad.

Chicken Tandoori - Half **m**

Chicken marinated and cooked in a tandoor.

Chicken Wings **m mus**

Chicken wings marinated and cooked in a tandoor (6 pieces).

Chicken Tikka and Salad **m mus**

6 pieces of chicken tikka served with a bowl of freshly cut cucumber, lettuce, onion, carrot and tomato.

King Prawn Tikka **c m**

King prawns spiced and cooked over a tandoor (8 pieces). Served with a freshly cut cucumber, lettuce, onion and tomato salad.

Masala Fried Fish **e f g**

Fish fillet dusted in a spicy masala coating, fried to a golden finish. Served with a freshly cut cucumber, lettuce, onion and tomato salad.

Fish Tikka **f m**

Chunks of coley fillet tossed in lemon, garlic and ginger, then cooked over a tandoor (6 pieces). Served with a freshly cut cucumber, lettuce, onion and tomato salad. May contain bones.

© Paneer Tikka **m v**

Cottage cheese cubes cooked in a tandoor (6 pieces).

Chilli Paneer **m v**

Cottage cheese cubes sauteed with fresh peppers and onions in our house special chilli sauce.

Chilli Mushroom **v**

Mushrooms sauteed with fresh peppers and onions and tossed in our house special chilli sauce.

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CHEFS' SPECIALS

© Peshwari Chicken **m**

A whole chicken cooked on the bone in our sensational Peshwari masala and spices. Please allow 20 minutes.

© Peshwari Lamb **m**

Succulent spring lamb on the bone simmered in our sensational Peshwari masala and spices. Please allow 20 minutes.

© Charsi Chicken **m**

A whole chicken cooked on the bone in our authentic charsi masala and spices. Please allow 20 minutes.

© Charsi Lamb **m**

Succulent spring lamb on the bone simmered in our authentic charsi masala and spices. Please allow 20 minutes.

HAANDI

Lamb Haandi **m**

Boneless lamb slow cooked in a subtle tomato and cream masala sauce. Served in a Haandi.

Chicken Haandi **m**

Boneless chicken slow cooked in a subtle tomato and cream masala sauce. Served in a Haandi.

TAWA

© Chicken Jalfrezi

Strips of boneless chicken sautéed with fresh onions and capsicum in a jalfrezi sauce.

© Chilli Chicken

Strips of boneless chicken sautéed with fresh onions and chilli in a spicy sauce.

Ginger Chicken

Strips of boneless chicken sautéed with fresh ginger.

Jeera Chicken

Strips of boneless chicken sautéed with cumin and cooked in butter.

Tawa Keema

Minced lamb cooked "taka-tak" style.

Tawa Fish Masala **f**

Chunks of fish cooked on a tawa. May contain bones.

Tawa Prawn Masala **c**

Prawns cooked on tawa.

LAHORI DISHES

© Karahi Gosht (Boneless)

Lamb in a spicy masala sauce.

© Karahi Gosht (On the Bone)

Lamb in a spicy masala sauce.

Bhuna Gosht

Boneless lamb sautéed with fresh tomatoes and capsicum, infused in a masala sauce.

© Saag Ghost mus

Boneless lamb infused with spinach leaves.

Keema Peas

Minced lamb and peas.

Karahi Kofta

Lamb meatballs in a spicy masala sauce.

Achar Gosht

Boneless lamb cooked with a pickled masala sauce.

Kebab Curry

Tandoori lamb seekh kebabs cooked in a curry sauce.

© Lamb Biryani m

Served with a karahi sauce and raita.

© Nihari g

Lamb shank slowly cooked in a thick gravy.

© Haleem g

Slow cooked shredded lamb with crushed lentils.

© Karahi Chicken

Boneless chicken in a spicy masala sauce.

© Karahi Chicken On The Bone

Chicken on the bone in a spicy masala sauce.

© Butter Chicken m n

Boneless chicken in a creamy butter sauce.

© Chicken Tikka Masala m mus

Chicken tikka cooked in our signature tomato sauce.

Bhuna Chicken

Boneless chicken with fresh capsicums and tomatoes.

© Chicken Korma m

Boneless chicken gently simmered in fresh cream.

Saag Chicken mus

Boneless chicken infused with spinach leaves.

King Prawn Masala c

King prawns in a masala sauce.

Fish Curry f

Chunks of coley fillet simmered in our masala sauce. May contain bones.

© Chicken Biryani m

Served with a karahi sauce and raita.

© Butter Chicken Biryani m n

Served with a butter chicken sauce and raita.

© Chicken Tikka Biryani m mus

Served with a chicken tikka sauce and raita.

King Prawn Biryani c m

Served with a karahi sauce and raita.

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VEGETARIAN

© Tarka Dal v

Assorted lentils finished with fried garlic, ginger and tomatoes.

Makhni Dal m v

Whole urid dal cooked in a creamy butter sauce.

© Chana Masala v

Chickpeas cooked in a masala sauce.

Aloo Gobi v

Potatoes and cauliflower cooked with ginger.

© Bombay Potatoes mus v

Potatoes, mustard seeds and tomatoes in a masala sauce.

Aloo Bhurji v

Potatoes cooked with spices.

Mixed Vegetables v

Selection of freshly chopped vegetables.

Veg Kofta Mughlai m v

Mixed vegetables balls stuffed with homemade cottage cheese fried and simmered in a rich mughlai sauce.

© Bhindi Bhaji v

Crispy lady fingers sautéed in onions and our special ground masala.

© Saag Aloo mus v

Spinach leaves and potatoes.

Sarson Ka Saag mus v

Spinach and mustard leaves pureed to a soft finish.

© Saag Paneer m mus v

Spinach cooked with cubes of homemade cottage cheese.

Matar Paneer m v

Cubes of homemade cottage cheese with peas simmered in a masala sauce.

Shahi Paneer m n v

Grated homemade cottage cheese simmered with nuts, peas and tomatoes, finished in fresh cream.

© Karahi Paneer m v

Cubes of cottage cheese in a spicy masala sauce.

Makhni Paneer m v

Paneer simmered in a butter and tomato sauce.

Paneer Bhurji m v

Cottage cheese grated cooked with spices.

Egg Bhurji e

Spicy scrambled eggs cooked with spices.

Vegetable Biryani m v

Served with a karahi sauce and raita.



ACCOMPANIMENTS

Chips v

French fries.

© Masala Chips v

French Fries covered in our special masala sauces.

© Cheesy Chips m v

French Fries covered in cheese.

Keema Chips

French Fries covered in our special lamb or chicken mince.

Plain Yoghurt m v

Homemade yoghurt.

Raita m v

Homemade yoghurt with diced cucumber and carrots.

KIDS' MEALS

(UNDER 12'S ONLY)

Chicken Nuggets and Chips

4 chicken nuggets with French fries and a fresh juice.

Chicken Tikka and Chips m mus

3 pieces of chicken tikka served with a portion of French fries and a fresh juice.

Butter Chicken m n

Boneless chicken in a creamy butter sauce served with basmati boiled rice and a fresh juice.

Chicken Tikka Masala m mus

Chicken Tikka cooked in our signature tomato sauce served with basmati boiled rice and a fresh juice.

Chicken, Lamb or Vegetable Biryani

A non-spicy bowl of biryani and a fresh juice.

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RICE DISHES

© Lamb Biryani **m**

Served with a karahi sauce and raita.

© Chicken Biryani **m**

Served with a karahi sauce and raita.

© Butter Chicken Biryani **m n**

Served with a butter chicken sauce and raita.

© Chicken Tikka Biryani **m mus**

Served with a chicken tikka sauce and raita.

King Prawn Biryani **c m**

Served with a karahi sauce and raita.

Vegetable Biryani **m v**

Served with a karahi sauce and raita.

Basmati Matar Pilau Rice **v**

Fragrant rice and peas with an enticing natural aroma flavoured with spices.

Basmati Mushroom Pilau Rice **v**

Fragrant rice and mushrooms with an enticing natural aroma flavoured with spices.

Basmati Pilau Rice **v**

Fragrant rice with an enticing natural aroma flavoured with spices.

Basmati Boiled Rice **v**

Fragrant rice with an enticing natural aroma.

Basmati Lemon Rice **v**

Fragrant rice tossed in lemon juice.

Lamb Keema Fried Rice **e**

Fragrant rice cooked with lamb mince.

Chicken Keema Fried Rice **e**

Fragrant rice cooked with chicken mince.

Chicken Fried Rice **e**

Fragrant rice cooked with chicken.

Egg Fried Rice **e**

Fragrant rice cooked with egg.

Vegetable Fried Rice **e**

Fragrant rice cooked with vegetables.

BREADS

Naan **g v**

Cooked in a tandoor.

© Butter Naan **g m v**

Naan glazed with butter. Cooked in a tandoor.

Roghni Naan **g m s v**

Naan topped with sesame seeds and glazed with butter. Cooked in a tandoor.

Keema Naan **g m s**

Naan stuffed with minced lamb and glazed with butter. Cooked in a tandoor.

Cheese Naan **g m v**

Naan stuffed with cheese and glazed with butter. Cooked in a tandoor.

© Peshwari Naan **g m n s v**

Naan covered with ground nuts and coriander and glazed with butter. Cooked in a tandoor.

© Garlic Naan **g m v**

Naan topped with garlic and glazed with butter. Cooked in a tandoor.

Chilli Naan **g m v**

Naan topped with chilli and glazed with butter. Cooked in a tandoor.

Garlic and Chilli Naan **g m v**

Naan topped with garlic and chilli and glazed with butter. Cooked in a tandoor.

Tandoori Roti **g v**

Cooked in a tandoor.

© Butter Tandoori Roti **g m v**

Tandoori roti glazed with butter. Cooked in a tandoor.

Tawa Roti **g v**

Roti cooked on a tawa.

Butter Tawa Roti **g m v**

Tawa roti glazed with butter. Cooked on a tawa.

Tawa Paratha **g m v**

Paratha glazed with butter. Cooked on a tawa.

Tandoori Paratha **g m v**

Paratha glazed with butter. Cooked in a tandoor.

Aloo Paratha **g m v**

Paratha stuffed with potatoes and glazed with butter. Cooked on a tawa.

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DRINKS

Mojito

Blend of Mexican limes, mint leaves and lemons.
Mango, Orange, Passion Fruit, Raspberry, Strawberry.

Pina Colada **m**

Blend of pineapple and coconut.

Strawberry Daquiri

Blend of strawberries and Mexican limes.

Margarita

Blend of Mexican limes, lemons and orange juice.

Fresh Juices

Orange, Passion Fruit, Pineapple, Pomegranate,
Watermelon.

Milkshakes **m**

Chocolate, Mango, Vanilla.

Any of the above available by the jug.

Specialty Shakes **m n**

Ferrero Rocher, Kinder Bueno, Lotus Biscoff, Oreo,
Nutella.

Lassi **m**

Sweet, Salty, Mango.

Water

Still Water 330ml

Still Water 750ml

Sparkling Water 330ml

Sparkling Water 750ml

Fizzy Drinks

Coke, Coke Zero, Fanta, Sprite, Sprite Light.

Rubicon Mango, Passion, Lychee, Irn-Bru.

Sparkling Soda with a choice of:

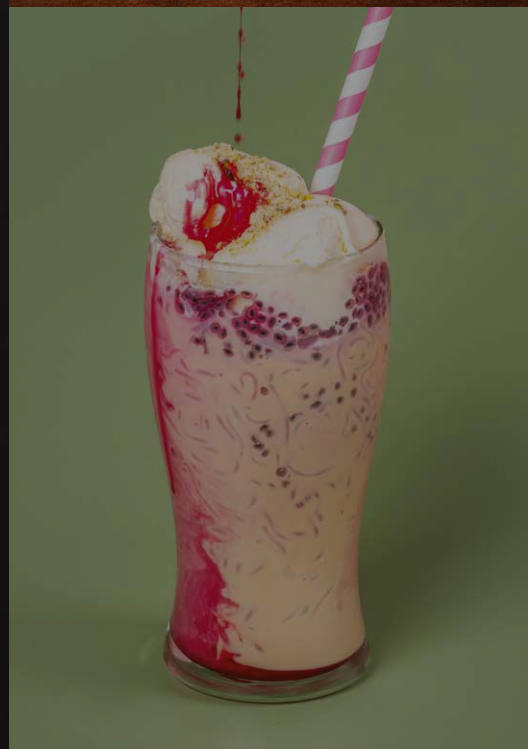
Coconut, Mango, Orange, Passion Fruit, Raspberry,
Strawberry.

Coffee

Traditional or Lahori.

Tea

Traditional, Karak, Charsi Tea.



DESSERTS

© Kulfi m n

Traditional ice cream made with slowly simmered whole milk. Malai or Pistachio.

Ice Cream m

2 scoops of chocolate or vanilla ice cream.

Ice Cream Cone m

Chocolate or vanilla.

© Kulfi Faluda & Rabbdi m n

A house special. Kulfi soaked in ice cold homemade condensed milk (Rabbdi) mixed with vermicelli and topped with a dash of rose syrup.

© Ice Cream Faluda & Rabbdi m n

A house special. A scoop of vanilla ice cream in ice cold homemade condensed milk (Rabbdi) mixed with vermicelli and topped with a dash of rose syrup.

Gajrela m n

Homemade grated carrots slowly cooked in cream and sugar. Served with a scoop of vanilla ice cream.

Kheer m n

Homemade rice pudding.

Rasmalai m n

Homemade cheese balls served in condensed milk (Rabbdi) (2 pieces).

Gulab Jamun m n

Homemade dumplings served in a sweet rose infused sugar syrup (2 pieces). Served with a scoop of vanilla ice cream.

Waffles e g m n

Batter cooked in a waffle iron served with a scoop of vanilla ice cream. Choose any two toppings: Bananas, Fresh Strawberries, Ferrero Rocher, Kinder Bueno, Lotus Biscoff, Oreo, Nutella.

Pancakes e g m n

American style pancakes. Choose any two toppings: Bananas, Fresh Strawberries, Ferrero Rocher, Kinder Bueno, Lotus Biscoff, Oreo, Nutella.

Crepes e g m n

Thin batter French pancake. Choose any two toppings: Bananas, Fresh Strawberries, Ferrero Rocher, Kinder Bueno, Lotus Biscoff, Oreo, Nutella.

© Assorted Dessert Platter m n

A selection of Gajrela, Gulab Jamun, Kheer, Kulfi and Rasmalai.

Celebration Cake e m n

Sponge Cake. Please order on arrival.

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London-Dubai

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Facebook: Gifto's Instagram: giftosdxb TikTok: giftosdxb

WWW.GIFTO.COM

Service Charge is not included and is at the discretion of the customer.

All tips are distributed to the staff.

Food and Drinks purchased from elsewhere may not be consumed on the premises.

The Management reserves the right to refuse service and admission.

The Management is not responsible for the loss or damage to personal property whilst on our premises.