

BIRIYANI SPECIALS...

** All Biriyanis are served with Saalan (Vegetarian curry sauce) **

Shahi Vegetable Biryani	£ 8.95
Basmati rice prepared with special steam technique with mixed vegetables and special Hyderabad style spices.	
Hyderabadi Murg Dum Ki Biryani	£ 9.95
Basmati rice prepared with special steam technique with marinated Chicken and special Hyderabad style spices.	
Hyderabadi Murg Dum Tikka Ki Biryani	£ 10.95
Basmati rice prepared with special steam technique with Chicken Tikka pieces and special Hyderabad style spices.	
Hyderabadi Kacche Gosht Ki Biryani	£ 10.95
Basmati rice prepared with special steam technique with marinated Lamb and special Hyderabad style spices.	
Zinga (King Prawns) Lazeez Biryani	£ 12.95
Basmati rice prepared with special steam technique with marinated King Prawns and special Hyderabad style spices.	

COLOURS OF WHEAT (INDIAN BREADS/ACCOMPANIMENTS)...

Chapatti	£ 1.75
Whole wheat thin bread baked on a skillet.	
Tandoori Roti	£ 1.95
Whole wheat bread baked in our clay oven.	
Plain Naan	£ 1.95
Traditional flat leavened bread.	
Garlic Naan	£ 2.45
Traditional bread topped with mildly spiced fresh garlic.	
Kheema Naan	£ 2.95
Traditional naan bread stuffed with mildly spiced minced lamb and onions.	
Cheese and Chilli Naan	£ 2.95
Traditional naan bread stuffed with cheese and chillies.	
Peshawari Naan	£ 2.95
Traditional naan bread stuffed with sesame seeds, nuts and raisins.	

BASMATI RICE DELIGHTS...

Plain Rice	£ 2.25
Plain boiled rice	
Jeera Rice	£ 2.75
Rice flavoured with cumin seeds.	
Saffron Rice	£ 2.95
Rice flavoured with saffron.	
Mango Rice	£ 2.95
Rice flavoured with fresh mangos.	
Mushroom Rice	£ 2.95
Rice flavoured with fresh mushrooms.	

ACCOMPANIMENTS...

Poppadoms	£ 0.70
Chutney or Pickle	£ 0.70
Mixed Pickles, Chutneys, Mint Sauce & Onion Salad Tray	£ 3.50
Cucumber - Onion, tomato and cucumber salad	£ 1.25
Natural Yogurt	£ 1.25
Bowl of chips	£ 2.00

DESSERTS...

Kulfi (Seasonal) - Mango, Rose, Coconut, Pista or Malai (Cream)	£ 3.95
A traditional Indian ice cream made with milk and nuts.	
Gulab Jamun	£ 3.95
North Indian dessert made with dough of milk solids in sugar syrup.	
Gulab Jamun with Ice Cream	£ 4.45
Gulab Jamuns as described above served with a Kulfi of your choice.	

HOT DRINKS...

Filter Coffee	£1.95
Masala Chai (Tea)	£1.95

DRINKS FROM INDIA...

Sweet Lassi	£ 2.50
Stirred sweet yogurt drink.	
Salt Lassi	£ 2.25
Stirred sweet yogurt drink.	
Mango Lassi	£ 2.75
A refreshing yogurt Mango drink.	
Rose Sherbet	£ 3.50
Rose flavoured refreshing cold drink.	
Khus Sherbet	£ 3.50
Khus flavoured refreshing cold drink. (Khus is a rare Indian root with ample health benefits)	

LUNCHES...

Enjoy our lunch time special Thali.

A Thali is a selection of different dishes, usually served in small bowls on a round tray OR in a special Thali plate. A typical Thali dish includes a portion of rice, daal, naan, raita and poppadom with chosen Vegetarian OR Non Vegetarian curry option.

Vegetarian Thali	£5.95
Chicken Thali	£6.95
Lamb Thali	£7.95
Fish Thali	£8.95



Ganesha
Authentic Indian Cuisine

Some dishes may contain traces of nuts. Please ask a member of staff for details.



Ganesha
Authentic Indian Cuisine

Menu

Ganesha Authentic Indian cuisine... flows with authentic flavours of traditional Indian style cooking for a relishing experience of tasteful Indian cuisine.

Our menu consists of mouth-watering recipes specially created with ample choice to suit your appetite. Every dish is meticulously prepared using fresh ingredients and is visually appealing for you to enjoy and experience the "Real taste of India".

We thank you for being with us. We hope you enjoy your meal as much as we enjoy preparing it for you.

Opening Times

Lunch : 12 Noon To 2 p.m. (Tuesdays to Saturdays)

Dinner : 5:30 p.m. to 11:30 p.m. (Tuesdays to Sundays)

CLOSED MONDAYS

Tel: 0117 9533990
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Bedminster, Bristol - BS3 4HS

www.ganeshaindiancuisine.com

STARTERS

APPETIZERS (VEGETARIAN) ...

** All starters served with mint chutney **

Vegetable Samosa Golden crisped triangles filled with vegetables.	£ 2.95
Onion Bhaji (Pakora) Sliced onions dipped in a spiced batter and then deep-fried.	£ 3.25
Aloo Bonda Deep fried battered light spicy potato balls.	£ 3.50
Hara-Bhara Kebab Shallow fried minced vegetables and spinach patties.	£ 3.75
Chilli Paneer (Dry) Paneer marinated in a blend of spices then stir fried with chillies, peppers & onions.	£ 3.95
Chef Special – Vegetarian Mixed Platter Combination of vegetarian starters - excellent to share.	£ 6.95

APPETIZERS (NON -VEGETARIAN) ...

** All starters served with mint chutney **

Chicken Samosa (Mild) Golden crisped triangles filled with minced Chicken.	£ 3.25
Chicken Chilli Fry (Medium) Cubes of Chicken stir fried with green chillies, peppers and Indian spices.	£ 4.95
Meen Malabari (Medium) Batter fried Tilapia fish pieces seasoned with coconut oil – A Kerala speciality.	£ 5.95
Bhagara Prawn (Medium) Stir fried jumbo prawns marinated in ginger, garlic, herbs and mild spices.	£ 5.95
Lamb Chat (Medium) Cubes of lamb and juicy tomatoes seasoned with chat masala and cooked with peppers and Indian spices.	£ 5.95

FROM THE HEAT OF THE TANDOOR...

** All starters served with mint chutney **

	Half	Full
Tandoori Chicken (Medium) Popular Indian dish from North India. Chicken marinated in yoghurt, aromatic spices and slowly cooked in Tandoor Oven.	£5.95	£9.95
Chicken Tikka (Medium) Cubes of boneless Chicken marinated in yoghurt and blend of spices.	£4.95	£7.95
Tandoori Wings (Medium) Chicken wings marinated in yogurt and blend of spices.	£4.95	
Sheek Gilafi Kebab (Medium) Minced lamb kebabs with ginger, coriander & spices.	£5.95	
Tandoori Fish Tikka (Medium) King Fish marinated in a rich special Punjabi spices.	£ 8.95	
Tandoori King Prawn (Mild) Jumbo King prawns marinated in Indian herbs and spices.	£ 10.95	
Chef Special – Non-Vegetarian Mixed Platter Combination of the above tandoori starters - great to share.	£ 16.95	

GANESHA SPECIAL TIFFINS...

Plain Dosa Indian style pan cake served with coconut chutney & sambhar (mildly spicy vegetarian curry sauce).	£ 3.50
Masala Dosa Indian style pan cake stuffed with potato bhaji served with coconut chutney & sambhar (mildly spicy vegetarian curry sauce).	£ 3.95
Onion Uttappam Thick pan cake made with chopped onions & served with coconut chutney & sambhar.	£ 3.95
Murg Dosa Indian style pan cake served with authentic Chicken Masala.	£ 4.95
Gosht Dosa Indian style pan cake served with authentic Lamb Masala.	£ 5.95
Extra Sambhar/Chutney - £0.50	

MAIN COURSES

FROM THE DEEP BLUE SEA...

Aleppy King Prawn (Mild) Jumbo King Prawns cooked in a special sauce with raw mango, coconut milk & coriander.	£ 13.95
Goan Fish Masala (Medium) Tilapia Fish cooked in Goan style along with Indian spices, coconut milk & curry leaves.	£ 8.95
Fish Tikka Masala (Medium) King Fish Tikka pieces cooked in a rich medium spicy sauce.	£ 8.95
Prawn Masala (Medium) Jumbo King Prawns cooked in medium spicy sauce.	£ 10.95
Prawn Saagwala (Medium) Jumbo King Prawns cooked with fresh spinach in a medium spicy sauce.	£ 10.95
Prawn Kadhai (Medium) Jumbo King Prawns cooked with onions, tomatoes, ginger, garlic & spices.	£ 10.95

MAGIC OF CHICKEN...

Murg Makhani (Mild) Boneless chicken Tikka pieces cooked in a rich creamy sauce.	£ 7.95
Murg Kadhai (Medium) Boneless chicken cooked with onions, tomatoes, ginger, garlic & spices.	£ 7.95
Murg Mughlai (Mild) Boneless chicken along with beaten egg cooked in a rich creamy aromatic sauce.	£ 8.45
Andhra Chilli Murg (Hot) Boneless Chicken cooked in Andhra style hot spicy sauce.	£ 8.45
Murg Adraki - Ginger Chicken (Medium) Boneless Chicken cooked with ginger and Indian spices.	£ 7.95
Murg Saagwala (Medium) Boneless Chicken cooked with fresh spinach in a medium spicy sauce.	£ 8.45

FEAST OF LAMB...

Gosht Kolhapuri (Hot) Boneless lamb cooked with special Kolhapuri Indian spices from Maharashtra.	£ 8.95
Gosht Nilgiri (Medium) Boneless Lamb cooked in mint, coriander and other Indian spices.	£ 8.95
Gosht Malabar Masala (Mild) Boneless Lamb cooked in rich creamy sauce along with Indian spices and coconut milk.	£ 8.95
Gosht Kadhai (Medium) Boneless lamb cooked with onions, tomatoes, ginger, garlic & spices.	£ 8.95
Gosht Saagwala (Medium) Boneless Lamb cooked with fresh spinach in a medium spicy sauce.	£ 8.95

GANESHA CHEF SPECIALS...

Peshawari Gosht Chops (Medium) Succulent Lamb chops cooked in Tandoor and served along with minced Lamb curry.	£ 11.95
Gosht Dahiwala (Medium) Boneless tender lamb pieces marinated in yoghurt and then cooked in a Hyderabadi style spices.	£ 9.95
Murg Chettinad (Medium) A speciality of Tamilnadu – Chicken cooked in a spicy south Indian sauce.	£ 8.95
Kozhi Varutha Curry (Hot) Typical Kerala home style Chicken curry cooked in onion, tomato, herbs, spices and curry leaves.	£ 8.95
Murg Shahi Korma (Mild) Cubes of boneless Chicken cooked in almond and cashew sauce.	£ 7.95
Murg Pahadi (Medium) Boneless Chicken cooked with corn and mushrooms in a medium spicy sauce.	£ 8.95

THE TREASURE OF FIELDS...

Veg Kolhapuri (Hot) Mixed vegetables cooked with special Kolhapuri Indian spices from Maharashtra.	£ 5.50
Mutter Mushroom (Medium) Fresh mushrooms cooked along with green peas in a medium spicy sauce.	£ 5.50
Saag Aloo (Medium) Pureed fresh spinach cooked with whole baby potatoes in a medium spicy sauce.	£ 5.50
Kashmiri Dum Aloo (Medium) Whole baby potatoes cooked in a rich medium fruity sauce.	£ 4.50
Veg Kadhai (Medium) Mixed vegetables cooked with onions, tomatoes, ginger, garlic and spices.	£ 5.50
Palak Paneer (Medium) Pureed fresh spinach cooked with diced cubes of marinated paneer (soft cheese) in a medium spicy sauce.	£ 5.50
Mutter Paneer (Medium) North Indian delicious curry made with mutter (green peas) and diced cubes of marinated paneer (soft cheese) in a medium spicy sauce.	£ 5.50
Paneer Butter Masala (Mild) Freshly diced cubes of marinated paneer (soft cheese) cooked in a rich creamy tomato sauce.	£ 5.50
Chilli Paneer (Medium) Freshly diced cubes of marinated paneer (soft cheese) cooked with mixed peppers in a medium spicy sauce.	£ 5.50
Bhagara Baigan (Medium) Aubergines cooked in a peanut and thick onion tomato sauce.	£ 4.50
Bhendi Masala (Medium) Delicious stir fried Okra cooked in a medium spicy sauce.	£ 4.50
Navratan Korma (Mild) Mixed vegetables cooked in a rich creamy sauce.	£ 4.50
Chole Masala (Medium) Chick peas cooked in a medium spicy sauce.	£ 4.50
Tadka Daal (Medium) Lentils cooked with a hint of cumin and mustard.	£ 3.95
Daal Makhani (Mild) Lentil delicacy flavoured with tomatoes, ginger, garlic and cream.	£ 3.95
Palak Daal (Medium) Lentils and spinach cooked in Indian spices.	£ 3.95
Raita Chopped onion and cucumber in yoghurt.	£ 2.00
Fresh Garden Salad Slices of cucumber, tomatoes and onions.	£ 2.00

