

**SMALL PLATES**  
All dishes are served with fresh homemade mint chutney.

**VEGETARIAN**

**Vegetable Samosas** (2 pieces) **£5**  
Crispy golden pastry parcels filled with spiced mixed vegetables.

**Onion Bhaji** (3 pieces) **£5.50**  
Shredded onions fried to perfection in a spiced chickpea batter.

**Aloo Bonda** (3 pieces) **£5.50**  
Golden-fried potato balls infused with a fragrant spiced masala.

**Gobi 65** **£5.50**  
Crispy cauliflower florets coated in a spiced chickpea batter & tossed with curry leaves.

**Vada Pav/Indian Slider** **£6.50**  
2 spicy potato fritters tucked in soft buns; India's take on the burger.

**Chilli Paneer Dry** **£6**  
Paneer stir-fried with chillies, peppers, & onions for a bold Indo-Chinese flavour.

**Mixed Vegetarian Platter for 2** **£14**  
A sharing selection of four vegetarian starters.

**NON –VEGETARIAN**

**Chicken 65** **£6**  
A South Indian classic – crispy fried chicken tossed with curry leaves & spices.

**Chilli Chicken** **£6.50**  
Boneless chicken, marinated in spices, fried & tossed with onions & peppers.

**Chilli Fish** **£6.50**  
White fish fried and coated in a tangy Indo-Chinese garlic & chilli sauce.

**Fish Amritsari** **£6.50**  
Crispy Punjabi-style batter-fried fish, light yet packed with flavour.

*Full allergens list available,  
any special dietary requirements,  
please ask member of the team.*

**GANESHA**  
INDIAN CUISINE



**FROM OUR CLAY OVEN (TANDOOR)**  
Slow cooked in our traditional clay oven for smoky, authentic flavours.

**Tandoori Chicken** –Half/Full **£8/£16**  
On-the-bone chicken marinated overnight in yoghurt & spices, then chargrilled to perfection.

**Chicken Tikka** **£7**  
Tender boneless chicken cubes, marinated & roasted in the tandoor.

**Paneer Tikka** **£6.50**  
Cubes of paneer with peppers & onions, marinated in spiced yoghurt & cooked in the tandoor.

**Mutton Chops** (3 pieces) **£9.50**  
Succulent mutton chops marinated with ginger, garlic, spices, & lemon, slow roasted in the tandoor.

**Sharer Mixed Meat Platter** **£19**  
A hearty platter of tandoori favourites – chicken tikka, chilli chicken, fish amritsari, & mutton chops, served with salad & chutney.

**MAINS**

**Alleppey Prawn** **£14**  
Fresh water prawns simmered in a coconut & raw mango sauce, delicately spiced with coriander.

**Prawn Jalfrezi** **£14**  
Fresh water King prawns stir-fried with onions, tomatoes, & peppers in a tangy spiced sauce.

**Prawn Chettinad** **£14**  
Fresh water prawns cooked in the traditional South Indian style,packed with freshly ground spices.

**Chicken Kadai** **£12**  
Chicken tossed in a kadai with ginger, garlic & spices.

**Chicken Tikka Masala** **£12**  
A UK favourite – clay oven roasted chicken in a rich tomato and cream sauce.

**Butter Chicken** **£12**  
Tender chicken in a silky butter & tomato gravy.

**Chicken Chettinad** **£12**  
An aromatic South Indian specialty with peppercorns, cardamon and chillies. Our own version of Madras.

**Chicken Jalfrezi** **£12**  
Stir-fried chicken with onions, peppers, tomatoes in a medium-spiced sauce.

**Chicken Korma** **£12**  
Creamy, mildly spiced chicken curry – a family favourite.

**Murgh Saagwala** **£12**  
Chicken cooked with fresh spinach in a medium-spiced sauce.

**Lamb Chettinad** **£14**  
A fiery South Indian lamb curry with roasted spices & chillies. Our own version of Madras.

**Lamb Jalfrezi** **£14**  
Tender lamb stir-fried with peppers, onions & tomatoes.

**Lamb Kadai** **£14**  
Lamb tossed in a kadhai with ginger, garlic & spices.

**Gosht Nilgiri** **£14**  
A fragrant lamb curry with mint, coriander & warming spices.

**Lamb Coconut Fry** **£14**  
Semi-dry lamb curry with coastal spices.

**CHEF’S SPECIAL DISHES**  
Served with Indian breads & salad.

**Kodai Fried Fish Masala** **£17**  
Whole sea bream fried & finished with a spiced masala, inspired by Chef Asai’s South Indian roots.

**Lamb Shank Paya Korma** **£19**  
Slow-cooked Mughlai-style lamb shank, rich & indulgent.

**Andhra Style Chicken Wings** **£15**  
Crispy, fiery chicken wings bursting with red chillies, garlic & lemon-bold & unforgettable. Not for the faint hearted!

**BIRYANIS**

All biryanis are served with a raita & Indian aubergine ratatouille, as accompaniments.

**Chicken Dum Biryani** **£14**  
Aromatic layered basmati rice & marinated chicken, slow steamed to perfection.

**Lamb Dum Biryani** **£16**  
Tender lamb layered with spiced rice in Hyderabadi style.

**Prawn Biryani** **£16**  
Fragrant rice cooked with prawns, herbs & spice powders.

**Vegetable Biryani** **£13**  
A colourful medley of vegetables with spiced basmati rice.

**VEGETARIAN MAINS**

**Veg Jalfrezi** **£9**  
Mixed vegetables in a tangy, spiced Kolhapuri sauce.

**Veg Korma** **£9**  
Mildly spiced, creamy vegetables curry-perfect for all ages.

**Saag Paneer** **£9**  
Paneer with fresh spinach in a medium-spiced sauce.

**Paneer Tikka Masala** **£9.50**  
Chargrilled paneer in a spiced tomato & onion gravy.

**Baigan Masala** **£9.50**  
Aubergine curry with a rich, spiced sauce.

**VEGETARIAN SIDES**

**Saag Aloo** **£6**  
Potatoes cooked with spinach & spices.

**Bhindi Masala** **£6.50**  
Okra stir-fried with onions, tomatoes & spices.

**Chole Masala** **£6**  
Hearty chickpeas in a rich onion-tomato gravy.

**Tarka Dal** **£6**  
Yellow lentils tempered with garlic, cumin & spices.

**Dal Makhani** **£6.50**  
Black lentils slow-cooked with cream & butter.

| TANDOORI BREADS |       | RICE     |       |
|-----------------|-------|----------|-------|
| Tandoori Roti   | £3    | Plain    | £3    |
| Butter Naan     | £3.50 | Ghee     | £3    |
| Garlic Naan     | £3.50 | Mushroom | £3.50 |
| Chilli & Cheese | £3.50 |          |       |
| Peshawari Naan  | £3.50 |          |       |

**ACCOMPANIMENTS**

**Plain Poppadom** **£1**

**Indian Green Salad** **£3.50**

**Natural Yoghurt** **£1.50**

**Chips** **£2.50**

**Mix Tray** **£3**  
(Mango & Mint Chutney, Lime Pickle & Salad)

**Raita** **£4**  
(Cucumber, tomato & onion in yoghurt with chaat masala)