

STARTERS  
All starters 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) £6  
Shredded onions fried to perfection in a spiced chickpea batter.
- Aloo Bonda (3 pieces) £6  
Golden-fried potato balls infused with a fragrant spiced masala.
- Gobi 65 £6  
Crispy cauliflower florets coated in a spiced chickpea batter & tossed with curry leaves.
- Vada Pav/Indian Slider £8  
2 spicy potato fritters tucked in soft buns; India's take on the burger.
- Chilli Paneer Dry £7  
Paneer stir-fried with chillies, peppers, & onions for a bold Indo-Chinese flavour.
- Mixed Vegetarian Platter for 2 £16  
A sharing selection of four vegetarian starters.

NON –VEGETARIAN

- Chicken 65 £7  
A South Indian classic – crispy fried chicken tossed with curry leaves & spices.
- Chilli Chicken £8  
Boneless chicken, marinated in yoghurt & spices, fried & tossed with onions & peppers.
- Chilli Fish £7.50  
White fish fried and coated in a tangy Indo-Chinese garlic & chilli sauce.
- Fish Amritsari £7  
Crispy Punjabi-style batter-fried fish, light & 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 £10/£18  
On-the-bone chicken marinated overnight in yoghurt & spices, then chargrilled to perfection.
- Chicken Tikka £9  
Tender boneless chicken cubes, marinated & roasted in the tandoor.
- Paneer Tikka £8  
Cubes of paneer with peppers & onions, marinated in spiced yoghurt & cooked in the tandoor.
- Mutton Chops (3 pieces) £12  
Succulent lamb chops marinated with ginger, garlic, spices, & lemon, slow roasted in the tandoor.
- Sharer Mixed Meat Platter £24  
A hearty platter of tandoori favourites – chicken tikka, chilli chicken, fish amritsari, & mutton chops, served with salad & chutney.

MAINS

- Alleppey Prawn £14.50  
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 £14.50  
Fresh water prawns cooked in the traditional South Indian style,packed with freshly ground spices.
- Chicken Kadai £13.50  
Chicken tossed in a kadai with ginger, garlic & spices.
- Chicken Tikka Masala £14.50  
A UK favourite – clay oven roasted chicken in a rich tomato and cream sauce.
- Butter Chicken £13.50  
Tender chicken in a silky butter & tomato gravy.
- Chicken Chettinad £13.50  
An aromatic South Indian specialty with peppercorns, cardamon and chillies. Our own version of Madras.

- Chicken Jalfrezi £13.50  
Stir-fried chicken with onions, peppers, tomatoes in a medium-spiced sauce.
- Chicken Korma £13.50  
Creamy, mildly spiced chicken curry - a family favourite.
- Murgh Saagwala £13.50  
Chicken cooked with fresh spinach in a medium -spiced sauce.
- Lamb Chettinad £15  
A fiery South Indian lamb curry with roasted spices & chillies. Our own version of Madras.
- Lamb Jalfrezi £14.50  
Tender lamb stir-fried with peppers, onions & tomatoes.
- Lamb Kadai £14.50  
Lamb tossed in a kadhai with ginger, garlic & spices.
- Gosht Nilgiri £14.50  
A fragrant lamb curry with mint, coriander & warming spices.
- Lamb Coconut Fry £14.50  
Semi-dry lamb curry with coastal spices.

CHEF’S SPECIAL DISHES

Served with Indian breads & salad.

- Kodai Fried Fish Masala £19  
Whole sea bream fried & finished with a spiced masala, inspired by Chef Asai’s South Indian roots.
- Lamb Shank Paya Korma £21  
Slow-cooked Mughlai-style lamb shank, rich & indulgent.

- Andhra Style Chicken Wings £16  
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 £17  
Aromatic layered basmati rice & marinated chicken, slow steamed to perfection.

- Lamb Dum Biryani £19  
Tender lamb layered with spiced rice in Hyderabadi style.
- Prawn Biryani £19.50  
Fragrant rice cooked with prawns, herbs & spice powders.
- Vegetable Biryani £15  
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

- Tandoori Roti £3
- Butter Naan £3.50
- Garlic Naan £3.50
- Chilli & Cheese £3.50
- Peshawari Naan £3.50

RICE

- Plain £3
- Ghee £3
- Mushroom £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)