

## SMALL PLATES

All starters are served with fresh homemade mint chutney(D).

## VEGETARIAN

**Pani Puri(5 Flavors) (Vg,G)** £5.00  
**Add a Vodka Kick with** £2.50

Puffed semolina shell, chickpeas Served with 5 Flavors – Mint, Tamarind, Amchur, jal jeera, Pineapple water

**Vegetable Samosa (2 pieces) (G)** £5.50

Crispy golden pastry parcels filled with spiced mixed vegetables.

**Onion Bhaji (3 pieces) (Vg)** £6.00

Shredded onions fried to perfection in a spiced chickpea batter.

**Aloo Bonda (3 pieces) (Vg)** £6.00

Golden-fried potato balls infused with a fragrant spiced masala.

**Gobi 65 🌶️ (Vg)** £6.00

Crispy cauliflower florets coated in a spiced chickpea batter and tossed with curry leaves.

**Chilli Paneer Dry 🌶️🌶️ (D)** £6.50

Paneer stir-fried with chillies, peppers, and onions for a bold Indo-Chinese flavour.

**Mixed Vegetarian Platter for 2 🌶️** £15.00

A sharing selection of four vegetarian starters.

## NON - VEGETARIAN

**Chicken 65 🌶️** £6.50

A South Indian classic – crispy fried chicken tossed with curry leaves and spices.

**Chilli Chicken 🌶️🌶️** £7.00

Boneless chicken, marinated in spices, fried and tossed with onions and peppers.

**Spicy Chicken Wings 🌶️🌶️** £7.00

Chicken wings marinated in traditional south Indian Arcot spices; drizzled with a chilli and garlic sauce

**Prawn Pataka 🌶️🌶️ (B,G)** £7.00

Prawns marinated with curry leaf, ginger and garlic, and deep fried then tossed in spicy chilli garlic sauce.

**Chilli Fish 🌶️🌶️** £7.00

White fish fried and coated in a tangy Indo-Chinese garlic and chilli sauce.

**Fish Amrītsari** £7.00

Crispy Punjabi-style batter-fried fish, light yet flavour-packed.



**PLEASE CHECK THE BLACK BOARD FOR TODAY'S CHEF'S SPECIALS**

# GANESHA

## INDIAN CUISINE



## FROM OUR CLAY OVEN (TANDOOR)

Slow cooked in our traditional clay oven for smoky, authentic flavours.

**Tandoori Chicken – Half / Full 🌶️ (D)** £9.00 / £18.00

On-the-bone chicken marinated overnight in yoghurt and spices, then chargrilled to perfection.

**Chicken Tikka 🌶️ (D)** £8.00

Tender boneless chicken cubes, marinated and roasted in the tandoor.

**Paneer Tikka 🌶️ (D)** £7.50

Cubes of paneer with peppers and onions, marinated in spiced yoghurt and cooked in the tandoor.

**Mutton Chops (3 pieces) 🌶️** £10.50

Succulent mutton chops marinated with ginger, garlic, spices, and lemon, slow roasted in the tandoor.

**Lamb Seekh Kabab 🌶️🌶️ (D)** £10.50

Aromatic, spicy skewers of minced Lamb mixed with herbs and spices, formed around skewers (seekh) and grilled in a tandoor until smoky and tender.

**Sharer Mixed Meat Platter 🌶️🌶️** £20.00

A hearty platter of tandoori favorites – chicken tikka, chilli chicken, Fish amrītsari, and mutton chops, served with salad and chutney.

## MAINS

**Chicken - £13.00 Lamb - £15.00 Veg - £10.00**

**Korma (D)**- A mild, creamy, smooth texture flavorful dish from the Indian subcontinent, is rich sauce made from yogurt or cream and fragrant spices. – a family favourite.

**Dhansak 🌶️** - Flavorful, hearty Parsi curry from India, made with slow cooked lentils seasoned with a spice blend for a distinctive sweet, sour, and spicy taste.

**Saag 🌶️** - Mild-spiced smooth, creamy curry and focuses on deep, savory notes from the greens (Spinach) rather than intense heat.

**Kadai 🌶️** - A bold, aromatic, and medium spiced flavor curry cooked in a thick, tomato, ginger, garlic-based gravy.

**Jalfrezi 🌶️🌶️** - Stir-fried curry with onions, peppers, and tomatoes in a medium-spiced sauce.

**Vindaloo 🌶️🌶️🌶️** - A fiery, tangy Portuguese Goan curry known for its intense flavor and heat, adapted with local Indian spices.

**Chettinadu 🌶️🌶️🌶️ (D,N)** - An aromatic South Indian specialty with peppercorns, cardamom, and chillies. Our own version of Madras.

**Chicken Tikka Masala 🌶️ (D)** £13.00

A UK favourite – clay oven roasted chicken in a rich tomato and cream sauce.

**Butter Chicken 🌶️ (D)** £13.00

Tender chicken in a silky butter and tomato gravy.

**Gosht Nilgiri 🌶️** £15.00

A fragrant lamb curry with mint, coriander, and warming spices.

**Lamb Coconut Fry 🌶️🌶️** £15.00

Semi-dry lamb curry with coastal spices.

**Malabar Fish Curry 🌶️🌶️** £15.00

Coconut milk-based curry with intense tanginess, moderate-to-high heat with aromatic creaminess.

**Paneer Tikka Masala 🌶️🌶️ (D)** £10.00

Chargrilled paneer in a spiced tomato and onion gravy.

**Paneer Butter Masala 🌶️ (D)** £10.00

Tender Paneer in a silky butter and tomato gravy.

**Saag Paneer 🌶️🌶️ (D)** £10.00

Paneer with fresh spinach in a medium-spiced sauce.

**Baigan Masala 🌶️🌶️ (Vg)** £10.00

Aubergine curry with a rich, spiced sauce.

## BIRYANIS

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

**Chicken Dum Biryani 🌶️ (D)** £15.00

Aromatic layered basmati rice and marinated chicken, slow steamed to perfection.

**Lamb Dum Biryani 🌶️ (D)** £17.00

Tender lamb layered with spiced rice in Hyderabad style.

**Vegetable Biryani 🌶️ (D)** £14.00

A colorful medley of vegetables with spiced basmati rice.

## VEGETARIAN SIDES

**Saag Aloo / Bombay Aloo (Vg)** £6.50

Potatoes cooked with spinach and spices.

**Panner Bhurji 🌶️ (D)** £6.50

Scrambled or crumbled paneer cooked with onions, tomatoes, ginger and aromatic spices

**Bhindi Masala 🌶️🌶️ (Vg)** £7.00

Okra stir-fried with onions, tomatoes, and spices.

**Chole Masala 🌶️🌶️ (Vg)** £6.50

Hearty chickpeas in a rich onion-tomato gravy.

**Tadka Dal 🌶️🌶️ (Vg)** £6.50

Yellow lentils tempered with garlic, cumin, and spices.

**Dal Makhani 🌶️🌶️ (D)** £7.00

Black lentils slow-cooked with cream and butter.

## TANDOORI BREADS

Tandoori Roti (D,G) £3.00  
Plain Naan (D,G) £3.00  
Butter Naan (D,G) £3.50  
Garlic Naan (D,G) £3.50  
Cheese & Chilli Naan (D,G) £3.50  
Peshawari Naan (D,G) £3.50  
Keema Naan (D,G) £4.25

## RICE

Plain Rice (Vg) £3.25  
Ghee Rice (D) £3.50  
Mushroom Rice (Vg) £3.50  
Coconut Rice (Vg) £3.50

## ACCOMPANIMENTS

**Plain Poppadom (G)** £1.00

**Mango Chutney/Mint Chutney/Lime Pickle (D)** £0.75

**Indian Green Salad (Vg)** £3.50

**Natural Yoghurt (D)** £1.75

**Chips (Vg)** £2.75

**Mix Tray (D)** £3.00

(Mango chutney, mint chutney & lime pickle with salad)

**Raita (D)** £4.00

(Cucumber, tomato & onion in yoghurt with chaat masala)

## DESSERTS

**Gulab Jamun (D)** £4.75

Soft milk dumplings in rose-flavoured syrup.

**Rasamalai (D,N)** £5.75

Soft paneer dumplings soaked in sweet, creamy milk.

**Kulfi Ice Cream (Mango or Pistachio) (D)** £4.75

India's traditional frozen delight.

**Chef's Special Dessert** £4.75

Please check the chef's special black board

## ALLERGEN NOTICE:

Please be advised that all our food is prepared in a kitchen where dairy, nuts, gluten and other known allergens may be present. Please note that we take all possible precautions to prevent cross-contamination, however, any product may contain traces as our entire menu is produced in the same kitchen. If you have a food allergy, please speak to your server before you place an order. Your server can advise on all ingredients used. Full allergen information is available upon request  
Allergens : Dishes marked with the following contain:

(Vg) Vegan, (G) Contains Gluten, (D) Contains Dairy, (N) Contains Cashew (P) Contains Peanut (Se) Contains Sesame, (B/A2) Crustacean.