



GANESHA

AUTHENTIC INDIAN CUISINE

Food & Drinks Menu

STARTERS

Vegetarian

Vegetable Samosa 🍷	£4.95
Golden crisped triangles filled with vegetables.	
Onion Bhaji (Pakora) 🍷	£4.95
Sliced onions dipped in a spiced batter & then deep fried.	
Aloo Bonda 🍷	£4.95
Deep fried battered light spicy potato balls.	
Spring Roll 🍷	£4.95
Light pastry filled with mixed vegetables	
Chilli Paneer Dry 🍷🍷	£5.95
Paneer marinated in a blend of spices then stir fried with chillies, peppers and onions.	
Chef's Special Vegetarian Mixed Platter 🍷	£11.95
Combination of the vegetarian starters - Suitable for 2 people to share.	

** All starters served with mint chutney **

Non-Vegetarian

Chicken Samosa 🍷🍷	£5.45
Golden crisped triangles filled with minced chicken.	
Chicken Pakora 🍷🍷	£5.95
Deep fried boneless chicken marinated in yoghurt and Indian spices.	
Chicken Chilli Fry 🍷🍷🍷	£5.95
Cubes of chicken stir fried with green chillies, peppers and Indian spices.	
Meen Malabari 🍷🍷	£5.95
Fried battered Tilapia fish pieces seasoned with coconut oil and medium spices. A Kerala specialty.	
Bhagara Prawn 🍷🍷	£6.95
Stir fried jumbo king prawns marinated in ginger, garlic, herbs and spices.	
Lamb Chaat 🍷🍷	£5.95
Cubes of lamb and tomatoes seasoned with chaat masala then cooked with peppers and Indian spices.	

STARTERS | FROM THE HEAT OF THE TANDOOR

	Half £9.95	Full £15.95
Tandoori Chicken 🍷🍷		
A north Indian specialty. Chicken (on the bone) marinated in yoghurt, aromatic of spices and slowly cooked in tandoor clay oven.		
Chicken Tikka 🍷🍷	£5.95	£8.95
Cubes of boneless chicken marinated in yoghurt, blend of spices and slowly cooked in tandoor clay oven.		
Paneer Tikka 🍷🍷	£5.95	£7.95
Cubes of paneer (soft cheese), peppers and onions marinated in yoghurt, blend of spices and slowly cooked in tandoor clay oven.		
Sheek Gilafi Kebab 🍷🍷		£5.95
Minced lamb kebabs prepared with blend of ginger, coriander and spices then slowly cooked in tandoor clay oven.		
Tandoori King Prawn 🍷🍷		£12.95
Jumbo king prawns marinated in Indian herbs, spices, yoghurt then slowly cooked in tandoor clay oven.		
Chef's Special Non Vegetarian Mixed Platter 🍷🍷		£16.95
Combination of some of the above tandoori appetizers - Suitable for 2 to 3 people to share.		

MAINS

| FROM THE DEEP BLUE SEA

Aleppy King Prawn 🍷	£13.95
Jumbo king prawns cooked in a special sauce with raw mango, coconut milk and coriander.	
Goan Fish Masala 🍷🍷	£13.95
Tilapia fish cooked in Goan style along with Indian spices, coconut milk and curry leaves.	
Prawn Jalfrezi / Prawn Kadhai 🍷🍷	£13.95
Jumbo king prawns cooked with onions, tomatoes, ginger, garlic & spices.	
Prawn Masala 🍷🍷	£13.95
Jumbo king prawns cooked in medium spiced sauce.	
Prawn Madras 🍷🍷🍷	£13.95
Jumbo King Prawns cooked in fairly hot spices, tomato and cumins and finally dressed with chopped coriander.	
Prawn Saagwala 🍷🍷	£13.95
Jumbo king prawns cooked with fresh spinach in a medium spicy sauce.	
Prawn Dhansak 🍷🍷	£13.95
Jumbo king prawns cooked with lentils and Indian spices to get a sweet and sour taste.	
Prawn Vindaloo 🍷🍷🍷	£13.95
Jumbo king prawns cooked with potatoes, vinegar & Goan spices.	

MAINS | MAGIC OF THE CHICKEN

Murg Shahi Korma 🍷	£13.95	Murg Adraki - Ginger Chicken 🍷🍷	£13.95
Cubes of boneless chicken cooked in almond and cashew sauce.		Cubes of boneless chicken cooked with ginger and Indian spices.	
Chicken Tikka Masala / Murg Makhani 🍷	£13.95	Andhra Chilli Murg 🍷🍷🍷	£13.95
Boneless chicken roasted in a clay oven and then cooked in a rich creamy sauce. A specialty from northern India.		Spiced boneless chicken cooked in Andhra style hot spicy sauce.	
Murg Mughlai 🍷	£13.95	Murg Saagwala 🍷🍷	£13.95
Boneless chicken along with beaten egg cooked in a rich creamy aromatic sauce.		Boneless chicken cooked with fresh spinach in a medium spicy sauce.	
Chicken Madras 🍷🍷🍷	£13.95	Murg Dhansak 🍷🍷	£13.95
Boneless Chicken cooked in fairly hot spices, tomato and cumins and finally dressed with chopped coriander		Boneless chicken cooked with lentils and Indian spices to get a sweet and sour taste.	
Chicken Jalfrezi / Murg Kadhai 🍷🍷	£13.95	Murg Vindaloo 🍷🍷🍷	£13.95
Boneless chicken cooked in a kadhai with onions, tomatoes, ginger, garlic and spices.		Boneless chicken cooked with potatoes, vinegar and Goan spices.	

MAINS | THE FEAST OF THE LAMB

Gosht Kolhapuri 🍷🍷🍷	£14.95	Lamb Madras 🍷🍷🍷	£14.95	Gosht Malabar Masala 🍷	£14.95
Boneless lamb cooked with special kolhapuri Indian spices from Maharashtra.		Boneless Lamb cooked in fairly hot spices, tomato and cumins and finally dressed with chopped coriander.		Boneless lamb cooked in rich creamy sauce along with Indian spices and coconut milk.	
Gosht Niligiri 🍷🍷	£14.95	Lamb Jalfrezi / Gosht Kadhai 🍷🍷	£14.95	Gosht Saagwala 🍷🍷	£14.95
Boneless lamb cooked with mint, coriander and other Indian spices.		Boneless lamb cooked with onions, tomatoes, ginger, garlic and spices. 🍷🍷		Boneless lamb cooked with fresh spinach in a medium spicy sauce.	
Gosht Dhansak 🍷🍷	£14.95	Gosht Vindaloo 🍷🍷🍷	£14.95	Gosht Vindaloo 🍷🍷🍷	£14.95
Boneless lamb cooked with lentils and Indian spices to get a sweet & sour taste.		Boneless lamb cooked with lentils and Indian spices to get a sweet & sour taste.		Boneless lamb cooked with potatoes, vinegar and Goan spices.	

Tips

Vegetables are low in calories and fat and high in fibre and nutrients. Lentils & chickpeas based dishes are high in protein and fibre. Yoghurt is very good for your stomach wall and is consumed a lot all over India in different forms.

So, a balanced Indian meal is one where in you have either a Vegetable side dish or a Daal (Lentils) or a Raita in your order.

The correct way of enjoying an Indian meal is always to start your curries with the naan first and finish off the remaining curry with the rice.



"A service charge of 10% will be added to your final bill".

MAINS

CHEF'S RECOMMENDATIONS

Murg Musallam ♦♦	£14.95
A royal Hyderabad dish prepared with marinated chicken on the bone cooked in tandoor clay oven	
Peshawari Gosht Chops ♦♦	£14.95
Succulent lamb chops cooked in tandoor clay oven and served along with a minced lamb curry.	
Gosht Dahiwalla ♦♦	£14.95
Boneless tender lamb pieces marinated in yoghurt and then cooked in a Hyderabad style spices.	
Murg Chettinad ♦♦	£14.95
A speciality of Tamilnadu. Chicken cooked in a medium spicy south Indian sauce.	
Kozhi Varutha Curry ♦♦♦	£14.95
Typical Kerala home style chicken curry cooked with onion, tomato, herbs, spices and curry leaves.	
Murg Pahadi ♦♦	£14.95
Boneless chicken cooked with corn and mushrooms in a medium spicy sauce.	

VEGETARIAN | TREASURES FROM THE FIELDS

	Half	Full
Veg Kolhapuri ♦♦	£8.95	£9.95
Mixed vegetables cooked with special Kolhapuri Indian spices from Maharashtra. (PANEER OPTIONAL EXTRA)		
Mutter Mushroom ♦♦	£8.95	£9.95
Fresh mushrooms cooked along with green peas in a medium spicy sauce.		
Saag Aloo ♦♦	£8.95	£9.95
Pureed fresh spinach cooked with whole baby potatoes in medium spicy sauce.		
Kashmiri Dum Aloo ♦♦	£8.95	£9.95
Cubes of whole baby potatoes cooked in a rich medium spicy sauce.		
Veg Kadhai ♦♦	£8.95	£9.95
Mixed vegetables cooked with onions, tomatoes, ginger, garlic and spices. (PANEER OPTIONAL EXTRA)		
Paneer Tikka Masala ♦♦	£8.95	£9.95
A royal Hyderabad dish where in paneer (soft cheese) tikka pieces are slowly cooked in a medium spicy sauce.		
Palak Paneer ♦♦	£8.95	£9.95
Pureed fresh spinach cooked with diced cubes of marinated paneer (soft cheese) in a delicious sauce.		
Mutter Paneer ♦♦	£8.95	£9.95
North Indian delicious curry made with mutter (green peas) and diced cubes of marinated paneer (soft cheese)		
Paneer Butter Masala ♦♦	£8.95	£9.95
Fresh diced cubes of marinated paneer (soft cheese) cooked in a rich creamy tomato sauce.		
Chilli Paneer ♦♦	£8.95	£9.95
Freshly diced cubes of marinated paneer (soft cheese) cooked with mixed peppers in a medium spicy sauce.		

GANESHA'S BIRYANI

Shahi Vegetable Biryani	£14.95
Basmati rice prepared with special steam technique using mixed vegetables and Hyderabad style spices.	
Hyderabad Murg Dum Ki Biryani	£14.95
Basmati rice prepared with special steam technique using marinated chicken and Hyderabad style spices.	
Hyderabad Kacche Gosht Ki Biryani	£14.95
Basmati rice prepared with special steam technique using marinated lamb and Hyderabad style spices.	
Hyderabad Murg Dum Tikka Ki Biryani	£14.95
Basmati rice prepared with special steam technique using chicken tikka pieces and Hyderabad style spices.	
Jhinga Lazeez Biryani (Jumbo King Prawns)	£15.95
Basmati rice prepared with special steam technique using marinated King Prawns and Hyderabad style spices.	
BIRYANIS ARE ALL SERVED WITH SALAN, A SPECIAL CURRY SAUCE, A TRUE CLASSIC INDIAN DISH.	



GANESHA
AUTHENTIC INDIAN CUISINE

order online at
www.ganeshaindiancuisine.com

BREADS

Tandoori Roti	£2.75
Plain Naan	£2.75
Garlic Naan	£2.95
Kheema Naan	£2.95
Cheese & Chilli Naan	£2.95
Peshawari Naan	£2.95

RICE

Plain Rice - Plain boiled rice.	£3.25
Jeera Rice - flavored with cumin seeds.	£3.50
Saffron Rice - flavored with saffron.	£3.50
Mango Rice - flavored with mango.	£3.50
Mushroom Rice - with fresh mushroom.	£3.50

ACCOMPANIMENTS

Plain Poppadom	£0.75	Chips	£2.50
Masala Poppadom	£1.00	Mix Tray	£3.50
Mango Chutney	£0.75	MANGO CHUTNEY, MINT CHUTNEY MIXED & LIME PICKLE, SALAD	
Mint Chutney	£0.75	Salad	£1.50
Mixed Pickle	£0.75	ONION, TOMATO & CUCUMBER WITH A CHAAT MASALA	
Lime Pickle	£0.75		
Natural Yoghurt	£1.50		

HOW HOT IS YOUR CURRY OF CHOICE?

♦ Mild ♦♦ Medium ♦♦♦ Hot ♦♦♦♦ Very Hot

LIQUEURS & SPIRITS

	25ml	50ml
Johnnie Walker Black Label	£3.95	£4.95
Glenfiddich 12 Yrs	£3.95	£4.95
Smirnoff	£3.95	£4.95
Gordon's Gin	£3.95	£4.95
Bombay Sapphire	£3.95	£4.95
Bacardi	£3.95	£4.95
Captain Morgan	£3.95	£4.95
Jack Daniels	£3.95	£4.95
Courvoisier	£3.95	£4.95
Baileys	£3.95	£4.95
Archers	£3.95	£4.95
Malibu	£3.95	£4.95

BEERS

	Bottle	Half	Pint
Cobra		£3.50	£5.50
Corona	330ml	£3.95	

CIDERS

Thatchers Gold	£5.50
Kopparberg Mixed Fruit	£5.95
Thatchers Haze	£5.50

WINE LIST

WHITE WINES & ROSÉ

	175ml	250ml	Bottle
Pinot Grigio	£5.95	£6.95	£16.95
Sauvignon Blanc	£5.95	£6.95	£18.95
Chardonnay	£5.95	£6.95	£18.95
White Zinfandel	£5.95	£6.95	£18.95

SPARKLING WINE

	20cl	
Prosecco	£6.95	£19.95

RED WINE

	175ml	250ml	Bottle
Montepulciano	£5.95	£6.95	£16.95
Merlot	£5.95	£6.95	£18.95
Rioja	£5.95	£6.95	£18.95
Shiraz	£5.95	£6.95	£18.95
Malbec			£18.95

CHAMPAGNE

Mumm Cordon Rouge Brut N.V.	£39.95
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SOFT DRINKS

	Reg	Large
Coke/ Diet Coke	£2.95	£3.95
Sprite/ Fanta	£2.95	£3.95
Sparkling Water		£3.50
Soda	£1.95	£2.95
Tonic Water	£1.95	£2.95
J2O	£3.50	
Mixers for Spirits	£1.25	

GO FOR LASSI

Sweet Lassi	£3.95
Stirred sweet yoghurt drink.	
Salt Lassi	£3.95
Lightly salted yoghurt drink with Indian masala.	
Mango Lassi	£4.50
A refreshing yoghurt Mango drink.	

PLEASE NOTE : Some dishes may contain NUTS or small BONES. Please ask a member of staff for more details.