

STARTERS

- 01. Ragara Pattice**£3.75
Bombay's roadside favourite. Shallow fried, stuffed potato cakes, served with spicy chick peas.
- 02. Chicken Pahadi Kebab**£3.95
Chicken marinated in yoghurt, spinach, coriander, mint leaf then cooked in the tandoor oven.
- 03. Chicken Tikka**£3.75
Boneless morsels of chicken, marinated in yoghurt and spices then broiled in a tandoor oven.
- 04. Lamb Tikka**£3.75
Boneless morsels of lamb traditionally marinated in spiced yogurt and cooked in the tandoor oven.
- 05. Sheek Kebab**£3.75
Minced lamb with herbs and spices cooked on a skewer in tandoor oven.
- 06. Squid Chilli Fry**£4.95
Squid tossed with thick spicy gravy, green chilli and curry leaves.
- 07. Tandoori King Prawn**£5.15
King prawn marinated in herbs and spices slowly cooked in the tandoor oven.
- 08. Onion Bhajee**£2.95
Finely sliced onions mixed with basen flour, spices. and deep fried.

TANDOORI SPECIALITIES

Indian clay oven

- 09. Tandoori Chicken**£6.95
Half a chicken marinated and broiled in a tandoor oven. Served with salad & mint sauce.
- 10. Chicken Tikka**£6.85
A dish from the hindu kush mountains, boneless morsels of chicken marinated in spices then cooked in the tandoor oven. Served with salad & mint sauce.
- 11. Kebab Platter**£9.95
A feast for kebab lovers, sheek kebab, lamb tikka, chicken tikka & tandoori chicken. Served with salad & mint sauce.
- 12. Lamb Tikka**£6.85
Lamb pieces marinated in medium spices then cooked in the tandoor oven. Served with salad & mint sauce.
- 13. Chicken or Lamb Shashlick**£6.95
Shashlick literally means meat & vegetables on a skewer. The shashlick method no doubt travelled from the middle east through Iran (where the same method of cooking is called Hasina Kebab) and eventually into india. Served with salad & mint sauce.
- 14. Tandoori King Prawns**£10.95
Marinated and broiled in a tandoor clay oven. Served with salad & mint sauce.



GANGES SPECIALITIES

CHICKEN DISHES

- 15. Kaju Murg Kala Masala**£7.85
This is a thick medium spicy chicken curry with lots of cashew nut, a dish from Mumbai.
- 16. Kozhi Varuthacha Kolambu**£7.95
This dish is from chettinadu region of tamilnadu, the masala is made out of different spices and browned coconut, which in turn gives a spicy and hot touch to the curry.
- 17. Palak Murag**£7.85
Chicken and spinach cooked in a very special way. A delightful dish with the excellence of Indian cooking using a mixture of a few well known spices.
- 18. Makhani Murg**£7.80
This is a classic example of a dish from the northern Indian state of Punjab. Makhani means buttered and murg means chicken and the combination of the two is a perfect example of the Indian chef.

LAMB DISHES

- 19. Nilgiri Korma**£7.85
This recipe is from nilgiri region of tamilnadu. This dish is a spicy combination of coriander leaves, mint leaves, coconut and spinach.
- 20. Malabar Lamb Curry**£7.85
Malabar delight, red-hot spicy lamb curry with rich coconut milk.
- 21. Achar Gosht**£7.95
A Hyderabadi speciality. Pieces of marinated lamb cooked in a tantalising pickle massala. Savour this with paratha.

FISH DISHES

- 22. Konkan Fish Curry**£12.50
This medium hot signature dish of Goa is made with a masala of coconut, spices and vinegar.
- 23. Salmon Molly**£12.35
This is a mild coconut dish from coastal Kerala. Light sauce, tempered with mustard seeds, curry leaf and coconut milk The flavours you desire to experience.
- 24. Fish Mirchifry**£12.95
Boneless pieces of monk fish cooked with onion, red and green pepper, green chillies with fresh coriander.
- 25. Naadan King Prawn Curry**£12.50
This king prawn curry from kerala is a magical blend of tomato, coconut and curry leaves.
- 26. King Prawn Karwari**£12.50
King Prawns cooked with onions, fresh curry leaf , mustard seeds and a fresh green chilli, finished with light coconut milk .

VEGETABLES

- 27. Avial**£6.35
Mild vegetable dish from southern part of India with a heavenly blend of coconut and spices.
- 28. Palak Kootu Curry**£6.50
A curry from tamilnadu which is a blend of spinach coconut and dall flavoured with mustard, garlic and curry leaves.
- 29. Palak Panner**£6.45
Cottage cheese & spinach cooked with cumin, garlic & kasoori methi.
- 30. Mirchi Sabji**£6.50
Mixed vegetable cooked with ginger, green chillies & fresh coriander cooked in a spicy sauce.

TRADITIONAL MAIN COURSE

- 31. Tikka Mossala**£7.30
Tender pieces of chicken or lamb broiled in the Tandoor, then cooked in a creamy sauce.
- 32. Korma**£6.45
Tender pieces of lamb or chicken cooked in a mild and creamy curry sauce.
- 33. Pasanda**£6.85
Fillets of lamb or chicken cooked in a mild yoghurt sauce with almonds and coconut.
- 34. Rogan Josh**£6.55
Tender pieces of lamb or chicken cooked in a traditional masala paste finished with chopped onion, coriander, red and green pepper.
- 35. Jal-Frazi**£6.95
Morsels of chicken or Lamb tikka cooked with green chillies, fresh coriander and lemon juice.
- 36. Garlic Chilli Mossala**£6.45
Pieces of tender chicken or lamb cooked with onions, garlic, green chilli and fresh coriander in a slight tangy sauce.
- 37. Madras**£5.95
Pieces of tender chicken or lamb cooked slightly hot with a dash of lemon juice.
- 38. Vind Aloo**£5.95
Pieces of tender chicken or lamb, very hot cooked with potatoes.

BIRIYANI

Biryani is traditional mogul Indian fare where rice is cooked with Meat, Chicken or Prawns .Served with vegetable curry.

- 39. Chicken or Lamb Biryani**£7.85
- 40. Chicken Tikka or Lamb Tikka Biryani**£8.55
- 41. Prawn Biryani**£7.75
- 42. King Prawn Biryani**£11.95

BALTI

The Balti dishes originate from Pakistan, the spices are rich, highly flavoured and slightly hot.

- 43. Chicken or Lamb Balti**£6.95
- 44. Chicken or Lamb Tikka Balti**£7.95
- 45. Tandoori King Prawn Balti**£11.50



VEGETABLE SIDE DISHES

46. **Palak Motor and Panner**£3.85
Spinach, peas and cheese cooked in a gravy.
47. **Brinjal Bhajee** Spiced aubergine£3.85
48. **Kaju Gobi**£3.95
Cauliflowers cooked with cashunuts
49. **Mixed Fresh Vegetable Curry**£3.60
50. **Bombay Aloo** Spiced potatoes£3.60
51. **Jeera Gobi** Cauliflower in cumin seeds£3.60
52. **Bindi Bhajee** Spiced ladies fingers£3.65
53. **Sag Bhajee** Spinach fried with garlic & butter £3.60
54. **Sag Aloo** Spinach cooked with potatoes£3.60
55. **Mushroom Bhajee** Spiced mushrooms£3.65
56. **Channa Mossala** Spiced chickpeas£3.65
57. **Tarka Dall**£3.60
Red split lentils fried with garlic and butter.

RICE

58. **Boiled Rice** Steamed basmati rice£2.35
59. **Pilau Rice**£2.95
Basmati rice cooked with whole spices.
60. **Vegetable Rice**£3.40
Basmati rice cooked with vegetables.
61. **Mixed Fried Rice**£3.40
Basmati rice cooked with egg & peas.
62. **Lemon Rice**£3.40
Cooked with lemon juice & turmeric.
63. **Mushroom Rice**£3.40
Cooked with mushroom & turmeric.
64. **Coconut Rice**£3.40
Coconut flavoured rice with its simple taste and aroma.

BREAD

65. **Plain Naan**£2.45
66. **Keema Naan** Stuffed with minced lamb ...£2.95
67. **Peshwari Naan** Stuffed with coconut & sultanas £2.95
68. **Kulcha Naan** Stuffed with vegetable£2.95
69. **Garlic Naan**£2.95
70. **Tandoori Roti**£2.25
71. **Chapati**£1.50
72. **Plain Poratha**£1.95
73. **Raita**£1.50
74. **Plain Papadoms**£0.55
75. **Spiced Papadoms**£0.60
76. **Chutney** Per portion£0.55

DESSERT

77. **Gulabjamun**£2.95
78. **Rich Chocolate Pudding**£2.95
79. **Butterscotch & Treacle Pudding** ..£2.95

DRINKS

80. **Coca Cola** 1.5 Litre£2.95
81. **Coke** 330ml£0.95
82. **Diet Coke** 330ml£0.95
83. **Lemonade** 1.5 litre£2.95
84. **J20**£1.55
85. **Bottle Sparkling Water**£1.85
86. **Bottle Still Water**£1.85

Alcoholic drinks are available, please enquire

ORDERING & DELIVERY

Select your dishes and then call us on:
01392 272630 | 01392 412014

Delivery is **FREE**. Minimum delivery order £15.00 within a 3 mile radius. You can receive **10% DISCOUNT** if you choose to collect.

METHODS OF PAYMENT

Cash, credit or debit card.

Our dishes may contain traces of nuts. Most of our dishes are made from low fat natural ingredients without the use of artificial flavour & colour. Ganges restaurant reserves the right to withdraw or amend the menu & price without prior notice.



“Don't Miss Exeter's Most Sumptuous Indian Dining Experience”



And Don't Forget our ganges LUNCH is still only £5.00

From 12-2pm

156 Fore Street
Exeter, EX4 3AT
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www.thegangesrestaurant.com

OPENING HOURS:
Lunch 12-2pm
Dinner: 6-11.00pm
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Last orders taken at 11.00pm
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