

A unique name, which provides an exclusive service, sophisticated, stylish and will endeavour to meet your needs. Ganges Restaurant is Exeter's longest established Indian restaurant. We have developed a range of menus and style of food that we believe presents you with the widest choice of any Indian restaurant in the region. You can be sure that two things will never change - the excellence of our food and the standard of our service.



And, most important of all we care passionately about food. Each and every meal is prepared to order using only the freshest, finest and most delicious ingredients. Our cooking is authentic and based on tradition, whilst creative and thoughtful at the same time. We have succeeded through word-of-mouth and personal recommendations and we want our cuisine to impress you, because we would like you to return again and again.

The Menu takes you on a journey across the different regions of Indian Subcontinent to present a superb combination of vibrant dishes. And from the many regional variations of Indian cooking that provide a wide choice of cooking styles, the head chef has matched each dish with a style to bring out the distinct flavours and fragrances of the dish to tantalise the senses. Our Chef's have an obsession for cooking and serving exciting and delicious food from the extensive range of sub-continental recipes. Ganges features a luxurious restaurant with a warm ambience. It boasts a large bar with a friendly atmosphere and an excellent selection of wines and spirits. The managements will be delighted to have the pleasure of your company.



Wine and Drinks Menu

HOUSE WINES

By the glass £4.75 (175ml)

By the glass £5.75 (250ml)

Please note: Our house wines 'by the glass' are available in 125ml measures. Please ask if required.

1. Ganges Sauvignon Blanc, Chile..... £17.35

Tropical fruit flavours with citrus hints and a beautifully balanced finish.

2. Ganges Merlot, Chile.....£17.35

Dense, dark and purple-black, this Merlot is packed with blackberry and ripe plum flavours with notes of mocha and dark chocolate on the finish.

3. Ganges Rosé, IGP Pays d'Oc, France.....£17.35

Rose petal and light strawberry fruit with hints of mint on the bouquet, deliciously crisp with delicate strawberry fruit on the palate.

White Wines by the Bottle

4. Vetricano Pinot Grigio~Garganega, Veneto, Italy.....£18.30

Light, fresh and filled with pear, apple and citrus fruit flavours.

5. Freedom Cross, Chenin Blanc, Franschhoek, South Africa.....£19.65

Full, ripe apple fruit mingles with tropical flavours leading to a clean, dry finish.

6. Astor, Riesling~Chardonnay, Pfalz, Germany.....£20.55

The perfect balance between scented slightly spicy fruit & natural acidity.

7. Arjona Rioja Blanco, Spain£21.75

This white Rioja is produced from 100% Viura grapes and has a light fruity and floral aroma and a delicate fruity dry palate.

8. Southern Dawn, Sauvignon Blanc, Marlborough, New Zealand..... £22.85

Excellent Marlborough Sauvignon Blanc with passion fruit, citrus, nettles, cut grass and hints of capsicum. These aromas light the path to a soft, well rounded palate with a luscious mouth feel and pronounced fruit characters.

9. Mâcon Villages, Terres Secrètes, Union Blasons, Burgundy..... £23.25

A very clean wine that has floral overtones in with an aroma that hints at citrus too. The palate is very well balanced with a good rounded mouth-feel and harmonious finish.

Rosé Wines by the Bottle

10. Route 66 White Zinfandel, California, USA.....£18.60

The famous blush style, packed with strawberry fruit flavours, with a touch of sweetness.

Red Wines by the Bottle

11. Pampas del Sur Malbec Shiraz, Mendoza, Argentina.....£18.95

A full, meaty wine with lots of spicy plum fruit and soft tannins providing the structure. Nice weight and good length in this perfect blend of Malbec and Shiraz.

12. Freedom Cross, Cinsault Cabernet Sauvignon, Franschhoek, South Africa.....£19.85

Making the most of the Cape's wonderful growing conditions, two French grape varieties are used to make a fabulously good red. Juicy blackcurrant t is complemented by an attractive pepperiness.

13. Xavier Roger, Old Vine Carignan, Carcassonne, France.....£20.95

This juicy wine has a beautiful cherry red colour. The nose shows an abundance of intense red berry fruit and hints of vanilla flavours. The palate is soft, full flavoured with a smooth easy drinking finish.

14. Arjona Rioja Sin Crianza, Spain.....£22.25

A bright ruby-red colour, with shades of violet typical in its youth. The aroma is open and fruity with light touches of vanilla and other spices.

15. Klippenkop, Pinot Noir, Robertson, South Africa.....£23.45

Purple hints with delicious flavours of ripe strawberry and rich red cherry. Produced in an early drinking style with a touch of wood and a soft smooth finish.

16. Beaujolais, Terrasse des Pierres Dorées, France.....£24.50

Juicy and vibrant Beaujolais packed with strawberry aromas displaying a youthful charm.

Sparkling Wines & Champagne

17. Il Follo Prosecco, Extra Dry, Valdobbiadene, Italy.....£25.65

Aromas of fresh apples, pears and hints of lemon with a zesty and lasting palate.

18. Il Follo Cuvee Rosé Brut, Italy.....£25.65

Delicately pink, attractive and quaffable “aperitivo”

19. Baron de Beaupre, Brut NV, France.....£43.00

A good characterful Champagne offering white flowers and honeyed notes, a fine mousse, a full fruity flavour and a toasty finish.

Soft Drink

Coke - £2.65
Diet Coke - £2.65
Orange juice - £2.75
J2O - £2.95
Apple Appetiser -£2.95
Minerals - £1.85
Lassi - £3.95
Mango Lassi -£4.95

Beers

Kingfisher - £4.75 pint.
Cobra - £4.75 pint.
King Cobra - £8.95 (750ml)
Bangla Beer - £5.65 (660 ml)
Old Peculier- £4.80 (500 ml)
Magners cider - £4.95 (568 ml)
Cobra Non Alcoholic Beer - £2.95 (330 ml)

Spirits

Smirnoff Vodka - £4.70
Southern Comfort - £4.70
Captain Morgan’s - £4.70
Jack Daniels - £4.70
Jameson’s - £4.70
Famous Grouse - £4.70
Bacardi - £4.70
Gordon’s Gin - £4.70
Bombay Sapphire -£ 4.95

Liqueurs

Archers- £4.60
Amaretto - £4.60
Baileys - £4.60
Cointreau - £4.60
Malibu - £4.60
Tia Maria - £4.60
Sambuca - £4.60

Cognac

Courvoisier - £4.80
Remy matin - £4.95
Hine -£5.95
Martell Xo -£8.95
Other Special - £8.75

Aperitifs & Vermouth

50ml
Campari.....£4.60
Cinzano Bianco..... £4.60
Martini Dry £4.60
Pimm’s £4.60
Port £4.60

We stock a wide variety of brands, please ask your server if there is something in particular that you would like.



Food Menu

Starter

Ragara Pattice - £4.95

Bombay's roadside favorite. Shallow fried potato cakes, served with spicy chick peas.

Mix Panner Tikki £4.90

Panner Tikki is a most famous Indian street food. Cottage cheese served in different flavours.

Onion Bhajee - £4.45

Finely sliced onions in a ball mixed with chickpea flour and spices and deep fried.

Chicken Pahadi kebab -£5.35

Chicken marinated in yogurt, spinach, coriander, mint leaf then cooked in the tandoor oven.

Lamb Tikka - £5.55

Small morsels of lamb in a marinade of ginger, yogurt, paprika spices and cooked in the clay oven.

Sheek Kebab - £5.45

Minced Lamb, with herbs and spices cooked on a skewer in our clay oven.

Squid Chilly Fry - £5.35

Squid tossed with thick spicy gravy and green chillies crushed garlic and ground pepper.

Scallops with lime -£5.90

Pan grilled Scallop cooked with garlic, curry leaves with mango sauce.

Dhonia ke King Prawn -£7.45

King prawns cooked in our tandoor with coriander, ginger – garlic, mint, chillies.

Tandoori King Prawn -£7.45

King Prawn marinated in yogurt, ginger-garlic, cumin, tandoori masalas and braised on a skewer in the Tandoor oven.

Tandoori Specialities

Indian clay oven

Tandoori Chicken - £8.95

Half a chicken marinated in spices and broiled in a tandoor oven. Served with Salad.

Chicken Tikka - £8.95

A dish from the hindu kush mountains, boneless morsels of chicken marinated in spices then cooked in the tandoor oven. Served with salad.

Chicken Pahadi kebab - £9.45

Chicken marinated in yogurt, spinach, coriander, mint leaf then cooked in the tandoor oven. Served with salad.

Kebab Platter - £13.50

A feast for kebab lovers, sheek kebab, lamb tikka, chicken tikka & tandoori chicken. Served with salad.

Lamb Tikka -£9.30

Lamb pieces marinated in medium spices then cooked in the tandoor oven. Served with salad.

Chicken or Lamb Shashlick - £10.95

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.

Tandoori King Prawns - £14.50

King Prawn marinated in yogurt, ginger-garlic, tandoor mossla then cooked in a tandoor clay oven. Served with salad.

Special Main Course

Chicken Dishes

Kaju Murg Kala Masala - £9.95

This is a thick nutty medium spicy curry of chicken with lots of cashew nut, a dish from Mumbai.

Kozhi Varuthacha Kolambu - £10.50

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.

Palak Murag - £9.85

A delightful dish with the excellence of Indian cooking using a mixture of a few well known spices. Chicken cooked with spinach,garlic, fenugreek leaves cooked in a mild sauce.

Makhani Murg - £9.95

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. Chicken cooked with butter, tomato, coconut with a mild creamy gravy.

Meat Dishes

Nalli Gosht - £14.75

Medium spicy lamb shank cooked in a rich thick gravy, not particularly spicy but aromatic with spices.

Spicy Lamb Shank - £14.75

Spicy lamb shank, infusion of aromatic spices curry cooked with ginger, onion, spices and Kashmiri chillies.

Nilgiri Korma -£9.95

This recipe is from nilgiri region of tamilnadu this dish is a spicy combination of coriander leaves mint leaves, coconut and spinach.

Malabar Lamb Curry – £9.95

Malabar delight, spicy lamb curry cooked with ginger, onion, spices, coconut milk and Kashmiri chillies.

Achar Gosht - £10.50

A Hyderabadi speciality, Pieces of marinated lamb cooked in a tantalising pickle massala. Savour this with Naan.

Fish Dishes

Sea Bass Molly - £14.85

Fillet of sea bass curried in the classic south Indian sauce of coconut milk, ginger, garlic, curry leaves and ground mustard seeds.

Sea Bass Curry- £14.85

Succulent sea bass pan fried with a mouth-watering combination of ginger, garlic, fenugreek leaves, chillies, coriander, cumin seeds cooked in a onion & tomatoes sauce.

Konkan Fish Curry - £14.85

This medium spicy signature dish of Goa. Fillet of salmon cooked with ginger, garlic, curry leaves, cooked in a onion & tomatoes sauce.

Raw Mango Fish Curry. - £14.95

This is a creamy dish with an intriguing sourness created by slices of unripe mango. it comes from alleppey, a coastal town in Kerala. so it is also known as alleppey fish curry. Monk fish cooked in coconut milk with ginger, garlic, turmeric and a chili.

Fish Mirchifry - £14.95

Boneless pieces of monk fish cooked onion, red and green paper, green chillies with fresh coriander.

Naadan King Prawn Curry- £14.95

This medium king prawn curry dish is from kerala. Cooked in a magical blend of tomato, coconut and curry leaves.

Jingha Nariel -£14.85

King prawns cooked in coconut and onion, coriander, mint and green chillies.

King Prawn Karwari -£14.85

King Prawns cooked in onion, curry leaves, coconut milk, mustard seeds with touch of lemon juice.

Vegetable Dishes

Palak Kootu Curry - £8.20

A curry from tamilnadu, Mix of spinach, coconut and dal cooked with mustard, garlic and curry leaves.

Meloni Tarkari - £8.30

Mixed vegetable cooked with spinach, garlic, fenugreek leaves in a mild sauce.

Mirchi Sabji - £8.50

Mixed vegetable cooked with ginger, green chillies, fresh coriander cooked in a spicy sauce.

Paneer Shaslick- £8.55

Cottage cheese cooked in the tandoor with tomatoes, green and red pepper, onions.

Traditional Main Course

Tikka Mossala - £9.95

Tender pieces of chicken or lamb broiled in the Tandoor and then cooked in a creamy mossala sauce, decorated with fresh cream.

Korma - £9.35

Meat cooked with fresh cream, coconut, very mild sauce with subtle hint our own blend off spices.

Rogan Josh - £9.50

Tender pieces of meat cooked in a traditional masala paste with tomatoes, onion and paper.

Jal-Frazi - £9.50

Morsels of chicken or Lamb tikka cooked with ginger, green chillies, fresh coriander, curry leaves, tomatoes.

Garlic Chilli Mossala - £9.50

Pieces of tender meat cooked with garlic, onions, green chilli and fresh coriander in a slight tangy sauce.

Madras - £9.50

Pieces of tender meat cooked in a spicy & hot sauce with a dash of lemon juice.

Vind Aloo - £9.50

Pieces of tender meat cooked in a very spicy & hot sauce with potatoes.

Biryani

May be ordered as a main course or as an extra dish. A famous Muslim pilau speciality, virtually a meal in itself. Served with vegetable curry.

Chicken Biryani	£9.50	Lamb Biryani	£9.50
Prawn Biryani	£9.25	King Prawn Biryani	£14.95
Lamb or Chicken Tikka Biryani -£10.95			

Vegetable Side Dishes

Palak motor and panner -£5.25

(Spinach, peas and cheese cooked in a gravy.)

Baigun Bortha -£5.45

(Roasted aubergine massed and tempered with cashu nuts, garlic and coriander.)

Branjal bhajee. Spiced aubergine. -£5.45

Kaju Gobi - £5.35

(Cauliflowers cooked with cashunuts.)

Mixed fresh vegetable curry. - £5.25

Bombay aloo. Spiced potatoes.- £5.25

Jerra Gobi. Spiced cauliflowers. - £5.25

Bindi bhajee. Spiced ladies fingers. - £5.25

Sag bhajee. - Spinach fried with garlic and butter. - £5.25

Sag aloo. Spinach cooked with potatoes. - £5.25

Mushroom bhajee. Spiced mushrooms. -£5.45

Channa mossala. Spiced chickpeas. - £5.35

Tarka Dali. Red split lentils fried with garlic and butter. - £5.25

Food Allergies and Intolerances: Before ordering please speak to our staff about your requirements. For any questions regarding the allergen contents of specific dishes. Some dishes may contain traces of the following allergens: Wheat, Gluten, Nuts, Sesame Seeds, Milk, Eggs, Mustard, Fish.

Rice

Boiled Rice	£3.15
Pilau Rice (Basmati rice cooked with whole spices)	£3.60
Vegetable Rice Basmati rice cooked with vegetables)	£3.95
Mixed Fried Rice (Basmati rice cooked with egg & peas.)	£3.95
Lemon Rice (Cooked with lemon juice & turmeric.)	£3.95
Mushroom Rice (Cooked with mushroom & turmeric.)	£3.95
Cocunut Rice (Coconut flavoured basmati rice with its simple taste and aroma.)	£3.95

Bread

Plain Naan	£3.35
Kemma Naan (stuffed with minced lamb)	£3.85
Pashwari Naan (stuffed with coconut & sultana)	£3.70
Garlic Naan	£3.70
Chili Naan (stuffed with chili)	£3.70
Tandoori Roti	£2.65
Plain Poratha	£2.55

Accompaniments

Plain Papadoms	.75p
Spiced Papadoms	.80p
Chutney per portion	.65p
Chutney Mix tray	£1.60
Raita	£1.50



Prices inclusive of VAT – Last orders taken at 11.10 p.m.

Minimum order per person has to be one main course or two side dishes.

Small charges apply if changes are made to certain dishes.

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The management reserves the right of service. No service or cover charge is added, gratuities are at customers discretion, but reserves the right to charge cover in exceptional circumstances. Ganges Restaurant has a non-refund policy. Special offers and Vouchers may be changed or withdrawn at any time without any prior notice. If for any reason you are not satisfied please tell a member of staff. We operate takeaway and delivery service. and also cater for outside functions please ask a member of staff.

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