

## STARTERS

- 01. Ragara Pattice** .....£4.95  
Bombay's roadside favorite. Shallow fried potato cakes, served with spicy chick peas.
- 02. Chicken Pahadi Kebab** .....£5.35  
Chicken marinated in yogurt, spinach, coriander, mint leaf then cooked in the tandoor oven.
- 03. Chicken Tikka** .....£5.35  
Boneless morsels of chicken, marinated in yoghurt and spices then broiled in a tandoor oven.
- 04. Lamb Tikka** .....£5.35  
Small morsels of lamb in a marinade of ginger, garlic, yogurt, spices and cooked in the clay oven.
- 05. Sheek Kebab** .....£5.35  
Minced Lamb, with herbs and spices cooked on a skewer in tandoor oven.
- 06. Squid Chilli Fry** .....£5.35  
Squid tossed with thick spicy gravy and green chillies crushed garlic and ground pepper.
- 07. Tandoori King Prawn** .....£7.50  
King Prawn marinated in yogurt, ginger-garlic, cumin, tandoori masalas and braised on a skewer in the Tandoor oven.
- 08. Onion Bhajee** .....£4.25  
Finely sliced onions in a ball mixed with chickpea flour and spices.

## TANDOORI SPECIALITIES

- Indian clay oven.
- 09. Tandoori Chicken** .....£10.95  
Half a chicken marinated and broiled in a tandoor oven. Served with salad mint sauce.
- 10. Chicken Tikka** .....£10.95  
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** .....£13.95  
A feast for kebab lovers, sheek kebab, lamb tikka, chicken tikka & tandoori chicken. Served with salad, mint sauce.
- 12. Lamb Tikka** .....£10.95  
Lamb pieces marinated in medium spices then cooked in the tandoor oven. Served with salad, mint sauce.
- 13. Chicken or Lamb Shashlik** ....£10.95  
Shashlik literally means meat & vegetables on a skewer. The Shashlik 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** .....£14.85  
Marinated and broiled in a tandoor clay oven. Served with salad, mint sauce.



## GANGES SPECIALITIES

### CHICKEN DISHES

- 15. Kaju Murg Kala Masala** .....£11.95  
This is a thick nutty curry of chicken with lots of cashew nut, a dish from Mumbai.
- 16. Kozhi Varuthacha Kolambu** ...£11.95  
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 Murgh** .....£11.95  
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.
- 18. Makhani Murgh** .....£11.95  
This is a classic example of a dish from the northern Indian state of Punjab. Makhani means buttered and murgh 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.

### LAMB DISHES

- 19. Nilgiri Korma** .....£11.95  
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** .....£11.95  
Malabar delight, spicy lamb curry cooked with ginger, onion, spices, coconut milk and Kashmiri chillies.
- 21. Achar Gosht** .....£12.95  
A Hyderabad speciality, Pieces of marinated lamb cooked in a tantalising pickle massala. Savour this with Naan.

### FISH DISHES

- 22. 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.
- 23. Salmon Molly** .....£14.50  
Fillet of salmon curried in the classic south Indian sauce of coconut milk, ginger, garlic, curry leaves and ground mustard seeds.
- 24. Fish Mirchifry** .....£14.95  
Boneless pieces of monk fish cooked onion, red and green peppers, green chillies with fresh coriander.
- 25. 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.
- 26. King Prawn Karwari** .....£14.50  
King Prawns cooked in onion, curry leaves, coconut milk, mustard seeds with touch of lemon juice.

### VEGETABLES

- 27. Palak Kootu Curry** .....£9.15  
A curry from tamilnadu, Mix of spinach, coconut and dal cooked with mustard, garlic and curry leaves.
- 28. Palak Panner** .....£9.15  
Cottage cheese & spinach cooked with cumin, garlic & kasoori methi.
- 29. Mirchi Sabji** .....£9.15  
Mixed vegetable cooked with ginger, green chillies, fresh coriander cooked in a spicy sauce.

## TRADITIONAL MAIN COURSE

- 30. Tikka Mossala** .....£10.95  
Tender pieces of chicken or lamb broiled in the Tandoor and then cooked in a creamy mossala sauce, decorated with fresh cream.
- 31. Korma** .....£10.85  
Meat cooked with fresh cream, coconut, very mild sauce with subtle hint our own blend off spices.
- 32. Rogan Josh** .....£10.95  
Tender pieces of meat cooked in a traditional masala paste with tomatoes, onion and peppers.
- 33. Jal-Frazi** .....£10.85  
Morsels of chicken or Lamb tikka cooked with ginger, green chillies, fresh coriander, curry leaves, tomatoes.
- 34. Garlic Chilli Mossala** .....£10.95  
Pieces of tender meat cooked with garlic, onions, green chilli and fresh coriander in a slight tangy sauce.
- 35. Madras** .....£10.85  
Pieces of tender meat cooked in a spicy & hot sauce with a dash of lemon juice.
- 36. Vind Aloo** .....£10.85  
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 (contains nut), virtually a meal in itself. Served with vegetable curry.

- 37. Chicken or Lamb Biryani** .....£10.95
- 38. Chicken Tikka or Lamb Tikka Biryani** .....£11.95
- 39. Prawn Biryani** .....£10.55
- 40. King Prawn Biryani** .....£14.95
- 41. Vegetable Biryani** .....£10.55

“TRUE TASTE OF INDIA”



## VEGETABLE SIDE DISHES

42. **Palak Motor and Panner** . . . . .£5.25  
Spinach, peas and cheese cooked in a gravy.
43. **Brinjal Bhajee** Spiced aubergine . . . . .£5.25
44. **Kaju Gobi** . . . . .£5.25  
Cauliflowers cooked with cashewnuts.
45. **Mixed Fresh Vegetable Curry** . . .£5.25
46. **Bombay Aloo** Spiced potatoes . . . . .£5.25
47. **Jeera Gobi** Cauliflower in cumin seeds . . .£5.25
48. **Bindi Bhajee** Spiced ladies fingers . . . . .£5.25
49. **Sag Bhajee** Spinach fried with garlic & butter £5.25
50. **Sag Aloo** Spinach cooked with potatoes . .£5.25
51. **Mushroom Bhajee** Spiced mushrooms . .£5.25
52. **Channa Mossala** Spiced chickpeas . . .£5.25
53. **Tarka Dhal** . . . . .£5.25  
Red split lentils fried with garlic and butter.

## RICE

54. **Boiled Rice** Steamed basmati rice . . . . .£3.10
55. **Pilau Rice** . . . . .£3.25  
Basmati rice cooked with whole spices.
56. **Vegetable Rice** . . . . .£3.85  
Basmati rice cooked with vegetables.
57. **Mixed Fried Rice** . . . . .£3.85  
Basmati rice cooked with egg & peas.
58. **Lemon Rice** . . . . .£3.85  
Cooked with lemon juice & turmeric.
59. **Mushroom Rice** . . . . .£3.85  
Cooked with mushroom & turmeric.
60. **Coconut Rice** . . . . .£3.85  
Coconut flavoured rice with its simple taste and aroma.

## BREAD

61. **Plain Naan** . . . . .£3.15
62. **Keema Naan** Stuffed with minced lamb . .£3.55
63. **Pashwari Naan** Stuffed with coconut . . .£3.55
64. **Kulcha Naan** Stuffed with vegetable . . .£3.55
65. **Garlic Naan** . . . . .£3.55
66. **Tandoori Roti** . . . . .£3.35
67. **Plain Poratha** . . . . .£2.50
68. **Raita** . . . . .£1.50
69. **Plain Papadom** . . . . .£0.75
70. **Spiced Papadom** . . . . .£0.85
71. **Chutney** Per portion . . . . .£0.65

## DRINKS

72. **Coca Cola** 1.5 Litre . . . . .£2.95
73. **Coke** 330ml . . . . .£1.25
74. **Diet Coke** 330ml . . . . .£1.25
75. **Lemonade** 1.5 litre . . . . .£2.95
76. **J20** . . . . .£1.95

Alcoholic drinks are available, please enquire

## ORDERING & DELIVERY

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

Minimum order for delivery is £18.00. Delivery charges apply for all delivery orders. You can receive **10% DISCOUNT** if you choose to collect.

## METHODS OF PAYMENT

Cash, credit or debit card.

**PLEASE NOTE:** 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. The management reserves the right of service. All prices are inclusive of VAT. 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, Menu price and Vouchers may be changed or withdrawn at anytime without any prior notice. If for any reason you are not satisfied please tell a member of staff. We operate takeaway and delivery service. Please ask a member of staff and we cater for outside functions.



**“Ganges is Exeter’s longest established Indian Restaurant”**

**Fine Indian dining  
in the heart of Exeter**

156 Fore Street  
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T: 01392 272630  
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[www.thegangesrestaurant.com](http://www.thegangesrestaurant.com)  
DECEMBER 2022

**OPENING HOURS:**  
Sun - Thur: 5.30-10.30pm  
Fri & Sat: 5.30-11.00pm  
  
Last Delivery 10.00pm  
Prices inclusive of VAT

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Indian Dining Experience”**