



The Gandhi presents to you a taste of India, allowing you to savour its clever blend of exotic spices, delicate herbs, meats and vegetables.

Both traditional styles of cooking and modern finesse are celebrated with our menu, allowing us to offer classic dishes to satisfy and innovative meals to delight.

The authentic flavours of our dishes have been achieved through the use of the finest ingredients and cooking techniques.

Simply relax and enjoy the dining experience.



**Papadom** £0.70  
**Chutney and Pickle Trays** (per person) £0.50

## Starters

**Salmon Tikka** £5.25  
Chunks of pink Scottish salmon matured in a rich, spicy marinade of dill, fennel, ginger and a trace of mustard oil and then pan-fried.

**Gandhi's Assorted Kebab** £4.95  
A selection of lamb, chicken, fish and vegetables kebabs prepared in our clay oven.

**Gandhi Grill** £4.95  
Mixed kebab served with salad and mint sauce.

**Samosa** £3.25  
Deep fried stuffed meat pastries served with salad and sauce.

**Chicken Tikka** £4.25  
Diced chicken kebab served with salad.

**Lamb Tikka** £4.50  
Diced lamb kebab served with salad.

**Paneer Tikka Shashlik** £4.95  
Freshly prepared cubes of cheese, pepper and tomato marinated with ginger, garlic, lemon juice and freshly ground spices skewered and then grilled.

**Sheek Kebab** £4.50  
Tender minced lamb with onions and spices, fresh mint and herbs grilled on skewers, served with salad and mint sauce.

**Shamee Kebab** £4.75  
Tender minced lamb with onions and spices, fresh mint and herbs lightly fried, served with omelette, salad and mint sauce.

**Tandoori Murgh** £4.25  
Quarter of spring chicken marinated in yoghurt with delicate herbs and spices, served with salad and mint sauce.

**Onion Bhajee** £3.25  
Crispy fried onions.

**King Prawn Butterfly** £4.95  
King prawns deep fried in batter with herbs and spices.

**Prawn Puree** £4.25  
Prawns lightly spiced, served over a puree.

**King Prawn Puri** £5.50  
King prawn lightly spiced, served over a puree.

**Chicken Chat** £4.50  
Small pieces of chicken cooked with tomatoes and cucumber in a dry and spicy sour sauce.

**Aloo Chat** £3.95  
Small juicy pieces of potato, chick peas spiced with a sour sauce.

**Chicken Pakora** £4.50  
Chicken tikka deep fried with pakura sauce, served with salad and mint sauce.

## Chef's Specials

**Chefs Special Roast** £10.95  
Spring chicken marinated and infused with spices, char grilled and then slowly cooked in a rich massala . . . truly authentic and highly recommended.

**Goan Lamb Shank** £10.95  
A supreme cut of lamb given the traditional Goan treatment, full of flavour, cooked with red wine, tomatoes and coriander . . . not to be missed.

**Gandhi Special Chicken - £7.50 Lamb - £7.75**  
A popular dish from east of Bengal. Garnished with garlic, onion, ginger and tomato, topped with crispy potato. Medium hot.

**Achar Gosht** £7.75  
A hyderbadi speciality. Pieces of marinated lamb cooked in a tantalising pickle massalla, laced with whole green chillies.

**Murgh Masalla** £9.95  
Tender pieces of chicken breast stuffed with minced lamb and spinach, cooked with fresh cream and masalla sauce.

**Boal Masalla** £9.95  
A traditional Bengal fish curry in medium sauce cooked with mixed vegetables.

**Shatkora Murgh** £6.95  
A very popular dish in Sylhet region of Bangladesh. Chicken cooked in Shatkora fruit (Bengal lemon) and our own blend of spices. Highly recommended.

**Kadai Chicken** £7.50  
Kadi cooked in native to the Sind, which was formerly part of the Bombay province. Boneless pieces of chicken stir-fried in the Kadai (similar to Chinese wok) with chopped onion, tomato garlic and coriander.

**Chilli Chicken** £7.50  
A hot dish, chicken cooked with green chillies, garlic, ginger and coriander.

**King Prawn Bhujon** £12.95  
King prawns marinated in garlic and special tandoori spices.

**Razala** £7.25  
Tandoori chicken and minced lamb cooked together in a special medium sauce.

**Karahi Chicken - £7.50 Lamb - £7.75**  
Chicken or lamb prepared with special sauce and cooked in an iron stove.

**Bendi Gosht** £7.75  
Tender lamb cooked with fresh okra - medium strength.

## Tandoori Specialities

### Tandoori Murgh **£7.50**

Half spring chicken marinated in yoghurt with delicate herbs and spices, tandoori barbecued and served with salad and sauce.

### Chicken Tikka **£7.50**

Boneless chicken grilled on skewers, served with salad and sauce.

### Lamb Tikka **£7.95**

Lamb grilled on skewers, served with salad and sauce.

### Chicken Tikka Massala **£7.95**

Boneless chicken in a creamy sauce of butter and cream.

### Lamb Tikka Massala **£8.25**

Tender lamb in a creamy sauce of butter and cream.

### Tandoori Mixed **£11.95**

Tandoori chicken, lamb tikka, chicken tikka and sheek kebab, served with salad and nan.

### Chingri Tandoori **£11.95**

King Prawn marinated and roasted in our clay oven, served with mint sauce.

### Tandoori King Prawn Massalla **£12.95**

King prawn in a creamy sauce of butter and cream.

### Passanda Chicken - **£7.95** Lamb - **£8.25**

Tender pieces of lamb or chicken marinated with spices and cooked with red wine, cream and herbs - a very mild dish.

### Chicken Shashlik **£9.95**

Served sizzling with tomato, onions and green peppers. Served with salad and mint sauce.

### Mixed Shashlik **£10.95**

Chicken and Lamb Tikka served sizzling with tomato, onions and green peppers. Served with salad and mint sauce.

## Main Dishes

### Kurma

A delicate portion of yoghurt, cream & spices, producing a very mild but rich creamy texture - a flavour palatable to every kind of constitution.

### Vindaloo

A south Indian dish widely known for its fiery, fabulous rich hot taste. Black pepper, lemon, ginger and red chilli are a few of the the spices added to qualify this dish as the most extravagantly hot - only suitable for those with a strong constitution!

### Bhuna

A thoroughly garnished dish with onion, garlic and a few other specially selected spices, extensively treated to provide a dish of medium strength - a little condensed but very tasty!

### Dupiaza

A maximum quality of fresh onion, seasoned and added to dozens of specially selected spices to produce a taste that is medium hot - a suitable dish to complement chapati, paratha or puri.

### Pathia

This dish contains copious quantities of garlic, onion, tomato puree, red chilli and black pepper producing a sour and hot taste - a light alternative to Vindaloo and Madras dishes. Puree, red chilli and black pepper producing a sour and hot taste - a light alternative to Vindaloo and Madras dishes.

### Rogan Josh

A special preparation with pimento and garlic, garnished with tomato - hot.

### Madras

This popular dish is of South Indian origin and has a rich, hot and sour taste - exclusively prepared with garlic, chilli, lemon juice and tomato.

### Dansak

A popular dish of Persian origin, this ia a beautiful combination with lentils and garlic producing sweet and sour taste.

<b>Chicken</b>	<b>£6.50</b>
<b>Meat</b>	<b>£6.95</b>
<b>Prawn</b>	<b>£7.50</b>
<b>Chicken Tikka</b>	<b>£7.95</b>
<b>King Prawn</b>	<b>£9.95</b>

<b>Sag Gosht</b>	<b>£7.75</b>
Meat produced with spinach, garlic, onion and other selected herbs and spices - medium.	
<b>Methi Gosht</b>	<b>£7.75</b>
Meat cooked with herbs and fragrant spices giving a medium - exclusive and delectable.	
<b>Jalfreizi - Chicken - £7.75</b>	<b>Meat - £7.95</b>
A classic hot, moist curry to make your palate dance.	

## Biryani

Central Asian in origin, biryani is a very aromatic but mild dish. Special Basmati Rice is treated together with chicken, meat, fish or vegetables in spices served with vegetable curry to suit your taste. A comprehensive preparation of delicate character, biryani suits almost every kind of palate - suitable for beginners.

<b>Chicken</b>	<b>£9.95</b>
<b>Meat</b>	<b>£10.95</b>
<b>Chicken Tikka</b>	<b>£10.95</b>
<b>Prawn</b>	<b>£10.95</b>
<b>King Prawn</b>	<b>£12.95</b>
<b>Mixed Special</b>	<b>£12.95</b>
<b>Mixed Vegetables</b>	<b>£7.50</b>

## Balti Dishes

A mouth watering Kashmiri dish which is becoming ever popular in the South East region. Cooked with fresh garlic, green chillies, tomatoes and specially selected herbs and spices, this is a truly delicious dish - medium to hot taste, but can be cooked to Madras or Vindaloo strength.

<b>Chicken or Lamb</b>	<b>£6.95</b>
<b>Prawn</b>	<b>£7.95</b>
<b>King Prawn</b>	<b>£9.95</b>
<b>Chicken Tikka</b>	<b>£7.50</b>
<b>Lamb Tikka</b>	<b>£7.75</b>

## Vegetable Main Dishes

<b>Sabzi Kofta</b>	<b>£5.95</b>
Vegetable ball cooked in medium sauce.	
<b>Sabzi Kurma</b>	<b>£5.50</b>
A delicate preparation of yoghurt, cream and spices producing a very mild but rich creamy texture - A flavour palatable for every constitution.	
<b>Sabzi Sag</b>	<b>£5.50</b>
Vegetable produced with spinach, garlic, onion and other selected herbs and spices - medium hot taste.	
<b>Sabzi Dupiaza</b>	<b>£5.50</b>
A maximum quantity of fresh onion, seasoned and added to dozens of specially selected spices to produce a taste that is medium.	
<b>Sabzi Methi</b>	<b>£5.50</b>
Vegetables cooked with herbs and fenugreek spices - exclusive and delectable - medium hot.	
<b>Sabzi Masalla</b>	<b>£6.50</b>
Vegetables cooked with herbs and spices topped with fresh cream and masalla sauce.	
<b>Sabzi Jalfrezi</b>	<b>£6.95</b>
A classic hot, moist curry to make your palate dance.	

## Sabzi Side Dishes

Our vegetables and rice dishes are made with the finest fresh produce from the garden of England and abroad, together with delicate oriental spices.


<b>Vegetables Special Bhajee</b>	<b>£3.95</b>
<b>Niramish Bhajee</b> (Beans and Potato)	<b>£3.75</b>
<b>Sag Aloo</b> (Spinach and Potato)	<b>£3.75</b>
<b>Mixed Vegetable Curry</b>	<b>£3.75</b>
<b>Mixed Vegetable Bhajee</b>	<b>£3.75</b>
<b>Bindi Bhajee</b> (Ladies Finger)	<b>£3.75</b>
<b>Spinach Bhajee</b>	<b>£3.75</b>
<b>Mushroom Bhajee</b>	<b>£3.75</b>
<b>Cauliflower Bhajee</b>	<b>£3.75</b>
<b>Bombay Potato</b>	<b>£3.75</b>
<b>Aloo Peas Bhajee</b>	<b>£3.75</b>
<b>Brinjal Bhajee</b> (Aubergine)	<b>£3.75</b>
<b>Tarka Dall</b> (with Garlic)	<b>£3.75</b>
<b>Chana Massalla</b>	<b>£3.75</b>
<b>Sag Panir</b> (Spinach with Indian Cheese)	<b>£3.75</b>
<b>Motor Panir</b> (Peas with Indian Cheese)	<b>£3.75</b>
<b>Onion Bhajee</b> (Crispy fried onions)	<b>£2.95</b>
<b>Alumotor</b> (Potatoes and Chicken Peas)	<b>£3.75</b>
<b>Alugobi</b> (Potatoes and Cauliflower)	<b>£3.75</b>
<b>Green Salad</b>	<b>£2.95</b>
<b>Mixed Raitha</b>	<b>£1.95</b>

## Chawal Rice Dishes

<b>Plain Rice</b> (Steamed Rice)	<b>£2.10</b>
<b>Pulao Rice</b> (Basmati Rice)	<b>£2.40</b>
<b>Peas Pulao</b>	<b>£2.90</b>
<b>Vegetable Pulao</b>	<b>£2.90</b>
<b>Mushroom Pulao</b> (Basmati Rice fried with Mushrooms)	<b>£2.90</b>
<b>Keema Pulao</b>	<b>£2.90</b>
<b>Egg Pulao</b>	<b>£2.90</b>
<b>Special Fried Rice</b> Shrimps, onion and egg	<b>£3.90</b>

## From our Bakery

<b>Chapati</b>	<b>£1.50</b>
Thin unleavened wholemeal bread.	
<b>Paratha</b>	<b>£2.50</b>
Fried layered whole wheatbread.	
<b>Tandoori Roti</b>	<b>£1.80</b>
<b>Nan</b>	<b>£2.10</b>
Leavened bread baked in our clay oven.	
<b>Desi Nan</b>	<b>£2.95</b>
Topped with peppers, spring onion, prawns and cheese.	
<b>Keema Nan</b>	<b>£2.50</b>
Leavened bread baked in our clay oven stuffed with minced meat.	
<b>Garlic Nan</b>	<b>£2.50</b>
Leavened bread baked in our clay oven with fresh garlic and coriander.	
<b>Peshwari Nan</b>	<b>£2.50</b>
Leavened bread baked in our clay oven with almond and sultana.	
<b>Kulcha Nan</b>	<b>£2.50</b>
leavened bread baked in our clay oven stuffed with vegetables.	
<b>Cheese Nan</b>	<b>£2.50</b>
Leavened bread baked in our clay oven stuffed with cheese.	



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