

### CHAWAL RICE DISHES

Plain Rice (Boiled rice) . . . . .	£1.95	Pulao Rice (Basmati rice) . . . . .	£2.10
Peas Pulao . . . . .	£2.50	Vegetable Pulao . . . . .	£2.50
Mushroom Pulao (Basmati rice fried with mushroom) . . . . .	£2.50		
Keema Pulao . . . . .	£2.50	Egg Pulao . . . . .	£2.50

### CHUTNEY & PICKLE

Mixed Pickle . . . . .	50p per portion	Mango Chutney . . . . .	50p per portion
Onion Salad . . . . .	50p per portion	Mint Sauce . . . . .	50p per portion

### VEGETABLE MAIN DISHES

<b>Sabzi Kofta</b> Vegetable ball cooked in mild sauce, cashew nuts and cream . . . . .	£5.90
<b>Sabzi Passanda</b> . . . . .	£5.60
<i>Cooked with red wine and cream with herbs. Very mild dish</i>	
<b>Sabzi Kashmir</b> Prepared in a sauce with tropical fruit and exotic spices . . . . .	£4.60
<b>Sabzi Kurma</b> . . . . .	£4.60
<i>A delicate preparation of yogurt, cream and spices producing a very mild but rich creamy texture. A flavour palatable for every constitution</i>	
<b>Sabzi Madras</b> . . . . .	£4.60
<i>This popular dish is of South Indian origin. A rich hot and sour sauce taste. Extensively prepared with garlic, chilli, lemon juice and tomato puree</i>	
<b>Sabzi Vindaloo</b> . . . . .	£4.60
<i>South Indian dish widely known for its fiery, fabulous rich hot taste, lemon juice and red chilli are few of the spices added to qualify this dish as the most extravagantly hot. Only suitable for people with a strong constitution.</i>	
<b>Sabzi Sag</b> . . . . .	£4.60
<i>Vegetables produced with spinach, garlic, onion and other selected herbs and spices, medium hot taste</i>	
<b>Sabzi Dupiaza</b> . . . . .	£4.60
<i>A maximum quantity of onions seasoned and fresh applied with dozens of spices to produce a taste that is medium hot</i>	
<b>Sabzi Pathia</b> Vegetables cooked in sweet and sour sauce, fairly hot . . . . .	£4.60
<b>Sabzi Dansak</b> . . . . .	£4.60
<i>A beautiful combination of lentils with garlic, sweet and sour taste</i>	
<b>Sabzi Rogon</b> . . . . .	£4.60
<i>Mixed vegetables extremely prepared with pimento, garlic and garnished with tomato, medium hot</i>	
<b>Sabzi Methi</b> Vegetables cooked with herbs & fenugreek spices. Exclusive & delectable. Medium hot . . . . .	£4.60
<b>Sabzi Massalla</b> . . . . .	£5.60
<i>Vegetables cooked in a mild flavoured sauce with herbs &amp; spices</i>	
<b>Sabzi Tarka Dall</b> . . . . .	£5.60
<i>Vegetables cooked with herbs, lentils &amp; fried with garlic on top</i>	

### 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>Niramish Bhajee</b> (Beans & Potato) . . . . .	£2.95	<b>Sag Allo</b> (Spinach & Potato) . . . . .	£2.95
<b>Mixed Vegetable Curry</b> . . . . .	£2.95	<b>Mixed Vegetable Bhajee</b> . . . . .	£2.95
<b>Bindi Bhajee</b> (Ladies finger) . . . . .	£2.95	<b>Spinach Bhajee</b> . . . . .	£2.95
<b>Mushroom Bhajee</b> . . . . .	£2.95	<b>Cauliflower Bhajee</b> . . . . .	£2.95
<b>Bombay Potato</b> . . . . .	£2.95	<b>Allo Peas Bhajee</b> . . . . .	£2.95
<b>Brinjal Bhajee</b> (Aubergine) . . . . .	£2.95	<b>Tarka Dall (with Garlic)</b> . . . . .	£2.95
<b>Chana Mossala</b> . . . . .	£2.95	<b>Onion Bhajee</b> . . . . .	£2.95
<b>Sag Panir</b> (Spinach with Indian Cheese) . . . . .	£2.95	<b>Motor Panir</b> (peas with Indian Cheese) . . . . .	£2.95
<b>Alumotor</b> (Potatoes & Chick Peas) . . . . .	£2.95	<b>Alugobi</b> (Potatoes & Cauliflower) . . . . .	£2.95
<b>Green Salad</b> . . . . .	£2.20	<b>Onion Raittha</b> . . . . .	£1.95
<b>Cucumber Raittha</b> . . . . .	£1.95		

### FROM OUR BAKERY

<b>MOSOLLA PAPADOM</b> . . . . .	£0.80
<b>PAPADOM</b> . . . . .	£0.70
<b>CHAPATI</b> Thin unleavened wholemeal wheatbread. . . . .	£1.20
<b>PARATHA</b> Fried layered whole wheatbread . . . . .	£1.95
<b>LACHA PARATHA</b> A rich wholewheat bread with soft flaky layer . . . . .	£2.10
<b>NAN</b> Leavened bread baked in our clay oven . . . . .	£1.80
<b>KEEMA NAN</b> Stuffed with mince meat . . . . .	£1.95
<b>TANDOORI ROTI</b> . . . . .	£1.50
<b>GARLIC NAN</b> Leavened bread coated with fresh garlic & coriander . . . . .	£1.95
<b>PESWARI NAN</b> with almond & sultana . . . . .	£1.95
<b>KULCHA NAN</b> Stuffed with vegetables . . . . .	£1.95

### SET MEALS

(For two people)

**Dinner A £30.95**

- ❖ Chicken Tikka, Sheek Kebab
- ❖ Chicken Tikka Mossala, Balti Lamb Bhuna, Keema Rice, Pulao Rice, Sagaloo, Aloo Gobi & Nan
- ❖ Dessert & Coffee

**Dinner B £32.90**

- ❖ Tandoori Murgh, Sheek Kebab
- ❖ Chicken Tikka Bhuna, Balti Lamb Bhuna, Cauliflower Bhajee, Mushroom Bhajee, Vegetable Rice, Mushroom Rice & Nan
- ❖ Dessert & Coffee

**Try our Special Sunday Lunch: "EAT AS MUCH AS YOU LIKE"**

Menu changes every week.

10 dishes to choose from:- Meat, Chicken, Vegetables plus side dishes  
Adults £7.95 Children (under 12) £6.95 Under five no charge

**GIFT VOUCHERS AVAILABLE**

www.thegandhi.co.uk



## TAKE AWAY MENU

**OPEN**

(including Bank Holidays)

Sunday to Thursday

12 noon - 2.30pm & 5.30pm - 11pm

Friday & Saturday

12 noon - 2.30pm & 5.30pm - 11.30pm

**Tel:**

**01474 535757**

**01474 536066**

**Fax:**

**01474 532487**

Payment by

VISA/MASTERCARD/SWITCH/DELTA

on orders over £10.00

NO CHEQUES PLEASE



## STARTERS

<b>Gandhi's Assorted Kebab</b> . . . . .	£4.50
<i>A selection of lamb, chicken, fish and vegetable kebabs prepared in our clay oven</i>	
<b>Gandhi Grill</b> . . . . .	£4.40
<i>Mixed kebabs served with salad &amp; mint sauce</i>	
<b>Samosa</b> . . . . .	£2.65
<i>Deep fried stuffed meat pasties with salad &amp; sauce</i>	
<b>Chicken Tikka</b> . . . . .	£2.95
<i>Diced chicken kebab served with salad &amp; sauce</i>	
<b>Lamb Tikka</b> . . . . .	£2.95
<i>Diced lamb kebab served with salad &amp; sauce</i>	
<b>Sheek Kebab</b> . . . . .	£2.95
<i>Tender minced lamb with onion &amp; spices, fresh mint &amp; herbs grilled on skewers, served with salad &amp; mint sauce</i>	
<b>Shamee Kebab</b> . . . . .	£2.95
<i>Tender minced lamb with onions &amp; spices, fresh mint &amp; herbs lightly fried, served with omelette, salad &amp; mint sauce</i>	
<b>Tandoori Murgh</b> . . . . .	£2.95
<i>Quarter spring chicken marinated in yogurt with delicate herbs &amp; spices, served with salad &amp; mint sauce</i>	
<b>Onion Bhajee</b> . . . . .	£2.65
<i>Gram flour, onion, curd, spiced with ghee (clarified butter)</i>	
<b>Prawn Cocktail</b> <i>Prawn mixed with salad &amp; a seafood sauce</i> . . . . .	£3.10
<b>King Prawn Butterfly</b> . . . . .	£4.10
<i>King prawn deep fried in batter with herbs &amp; spices</i>	
<b>Prawn Puri</b> <i>Prawn puffed deep fried in batter</i> . . . . .	£3.20
<b>King Prawn Puri</b> <i>King prawn puffed deep fried in batter</i> . . . . .	£4.25
<b>Chicken Chat</b> . . . . .	£2.95
<i>Small pieces of chicken cooked with tomatoes &amp; cucumber in a dry &amp; spicy sour sauce</i>	
<b>Aloo Chat</b> . . . . .	£2.65
<i>Small juicy pieces of potatoes, spiced with a hot &amp; sour sauce served in a puri</i>	
<b>Chot Pote</b> . . . . .	£2.90
<i>Small juicy pieces of potatoes, chick peas, mashed egg spiced with a sour sauce</i>	
<b>Chicken Pakura</b> . . . . .	£3.50
<i>Chicken tikka, deep fried with pakura sauce, served with salad and mint sauce</i>	
<b>Panir Tikka</b> . . . . .	£3.90
<i>Panir cheese cubes marinated in a spicy sauce then glazed golden in a charcoal oven</i>	

## TANDOORI SPECIALITIES

<b>Tandoori Murgh</b> . . . . .	£6.90
<i>Half spring chicken marinated in yogurt with delicate herbs &amp; spices. Tandoori barbecued &amp; served with salad &amp; sauce</i>	
<b>Chicken Tikka</b> . . . . .	£6.90
<i>Boneless chicken grilled on skewers, served with salad &amp; sauce</i>	
<b>Lamb Tikka</b> . . . . .	£6.90
<i>Lamb grilled on skewers, served with salad &amp; sauce</i>	
<b>Chicken Tikka Massalla</b> . . . . .	£7.50
<i>Kebabs cooked in a mild flavoured sauce with herbs &amp; spices</i>	
<b>Lamb Tikka Massalla</b> . . . . .	£7.50
<i>Kebabs cooked in a mild flavoured sauce with herbs &amp; spices</i>	
<b>Tandoori Mixed</b> . . . . .	£9.50
<i>Consists of tandoori chicken, lamb tikka, chicken tikka, sheek kebab, served with salad &amp; nan</i>	
<b>Chingri Tandoori</b> . . . . .	£10.95
<i>King Prawn marinated and roasted in our clay oven, served with mint sauce</i>	
<b>Tandoori King Prawn Massalla</b> . . . . .	£12.50
<i>Kebabs cooked in mildly flavoured sauce with herbs and spices</i>	
<b>Lamb or Chicken Passanda</b> . . . . .	£7.50
<i>Tender pieces of lamb or chicken marinated with spices, cooked with red wine, cream and herbs. Very mild dish</i>	
<b>Chicken Shashlik</b> . . . . .	£7.90
<i>Served sizzling with tomato, onions and green peppers</i>	
<b>Tandoori Trout</b> . . . . .	£7.95
<i>Trout grilled on skewers, served with salad</i>	

## MACH DISHES - FISH DISHES

<b>Roop Chandra</b> . . . . .	£8.95
<i>A whole pomphret fish fried with spices and coriander in traditional Bangladeshi style</i>	
<b>Tandoori Roop Chandra</b> . . . . .	£7.95
<i>A whole pomphret fish cooked in clay oven with spices and coriander in traditional Bangladeshi style, served with salad</i>	

## CHEFS SPECIALS

<b>Gandhi Special-Chicken or Meat</b> . . . . .	£6.95
<i>A popular dish from the East of Bengal. Garnished with garlic, onion, ginger and tomato, topped with crispy potato. Medium hot</i>	
<b>Sizzler Juliett</b> . . . . .	£11.95
<i>Diced chicken or lamb, cooked with brandy and special tandoori sauces</i>	
<b>Achar Gosht</b> . . . . .	£6.50
<i>A Hyderbadi speciality. Pieces of marinated lamb cooked in a tantalising pickle masala, laced with whole green chillies</i>	
<b>Shatkora Murgh</b> . . . . .	£6.95
<i>A very popular dish in the Sylhet region of Bangladesh. Chicken cooked with the shatkora fruit (Bengal lemon) and our own blend of spices. Highly recommended.</i>	
<b>Kadai Chicken</b> . . . . .	£6.50
<i>Kadai cooking is native to the Sind, which was formerly part of the Bombay province. Boneless, pieces of chicken are stir fried in the Kadai (similar to the Chinese Wok) with chopped onion, tomato, garlic and coriander</i>	
<b>Chilli Chicken</b> . . . . .	£6.50
<i>A hot dish. Cooked with green chillies, garlic, ginger and coriander.</i>	
<b>King Prawn Bhujon</b> . . . . .	£11.95
<i>King prawns marinated in garlic and special tandoori spices, superbly decorated</i>	
<b>Razala</b> . . . . .	£6.50
<i>Tandoori chicken and mince meat cooked together in a special medium sauce.</i>	
<b>Tandoori Makunee</b> . . . . .	£6.90
<i>Chicken cooked in ghee with special herbs</i>	
<b>Chicken or Meat Karahi</b> . . . . .	£6.95
<i>Chicken or lamb prepared with special sauce cooked in iron stove</i>	
<b>Chicken Tikka Rogon</b> . . . . .	£6.95
<i>A special preparation with pimento, garlic and garnished with tomato, medium hot, a little dry</i>	
<b>Ginger Murgh</b> . . . . .	£6.50
<i>A fairly hot chicken kebab dish cooked in a ginger sauce with lots of coriander</i>	
<b>Sarisha Murgh</b> . . . . .	£6.50
<i>Diced chicken kebab cooked with ground mustard and green herbs in a medium strength sauce</i>	

## BALTI DISHES

*A mouthwatering pakistani dish which is becoming ever popular in the south-east region. Cooked with fresh garlic, coriander, green chillies, tomatoes and specially selected herbs and spices to create this delicious dish. Medium to hot taste, can be cooked to madras or vindaloo strength*

<b>Chicken or Lamb</b> . . . . .	£5.95	<b>Prawn</b> . . . . .	£6.95
<b>King Prawn</b> . . . . .	£9.25	<b>Tandoori King Prawn</b> . . . . .	£9.95
<b>Chicken or Lamb Tikka</b> . . . . .	£6.50	<b>King Prawn Massalla</b> . . . . .	£10.50
<b>Chicken or Lamb Tikka Massalla</b> . . . . .	£7.90		
<b>Chicken or Meat Bhuna</b> . . . . .	£6.25	<b>Prawn Bhuna</b> . . . . .	£6.90
<b>King Prawn Bhuna</b> . . . . .	£9.25	<b>Chicken or Meat Rogon</b> . . . . .	£6.25
<b>Prawn Rogon</b> . . . . .	£6.95	<b>King Prawn Rogon</b> . . . . .	£9.95
<b>Chicken or Meat Moglai</b> . . . . .	£6.50	<b>Prawn Moglai</b> . . . . .	£6.95
<b>King Prawn Moglai</b> . . . . .	£9.95	<b>Chicken or Meat Dupiaza</b> . . . . .	£6.25
<b>Prawn Dupiaza</b> . . . . .	£6.95	<b>King Prawn Dupiaza</b> . . . . .	£9.25
<b>Chicken or Meat Methi</b> . . . . .	£7.25	<b>Prawn Methi</b> . . . . .	£7.50
<b>King Prawn Methi</b> . . . . .	£9.95	<b>Chicken or Meat Dansak</b> . . . . .	£6.25
<b>Prawn Dansak</b> . . . . .	£6.95	<b>King Prawn Dansak</b> . . . . .	£9.25
<b>Chicken or Meat Pathia</b> . . . . .	£6.25	<b>Prawn Pathia</b> . . . . .	£6.95
<b>King Prawn Pathia</b> . . . . .	£9.25	<b>Chicken or Meat Sag</b> . . . . .	£6.70
<b>Prawn Sag</b> . . . . .	£6.95	<b>King Prawn Sag</b> . . . . .	£9.95
<b>Chicken or Meat Jalfreizi</b> . . . . .	£7.25	<b>Prawn Jalfreizi</b> . . . . .	£7.95
<b>King Prawn Jalfreizi</b> . . . . .	£10.25	<b>Chicken Tikka Korahi</b> . . . . .	£8.95
<b>Lamb Tikka Korahi</b> . . . . .	£8.95	<b>Tandoori King Prawn Korahi</b> . . . . .	£11.95

## MAIN DISHES

<b>KASHMIR</b> <i>Prepared in a sauce with fresh mixed tropical fruit and exotic spice, a sweet tasting surprise</i>			
<b>Chicken or Meat</b> . . . . .	£4.95	<b>Prawn</b> . . . . .	£6.50
<b>Chicken Tikka</b> . . . . .	£5.95	<b>King Prawn</b> . . . . .	£8.95
<b>KURMA</b> <i>A delicate portion of yogurt, cream and spices producing a very mild but rich creamy texture, a flavour palatable to every kind of constitution.</i>			
<b>Chicken or Meat</b> . . . . .	£4.95	<b>Prawn</b> . . . . .	£6.50
<b>Chicken Tikka</b> . . . . .	£5.95	<b>King Prawn</b> . . . . .	£8.95
<b>JALFREIZI</b> <i>A hot moist classic curry to make your palate dance</i>			
<b>Chicken or Lamb Tikka</b> . . . . .	£6.95	<b>Prawn</b> . . . . .	£7.90
<b>King Prawn</b> . . . . .	£9.25		
<b>SAG GOSHT</b> . . . . . £6.50			
<i>Meat produced with spinach, garlic, onion and other selected herbs and spices, medium hot taste</i>			
<b>VINDALOO</b> <i>South Indian dish widely known for its fiery, fabulous rich hot taste. Black pepper, lemon, ginger and red chilli are a few of the spices added to qualify this dish as the most extravagantly hot. Only suitable for the people with a strong constitution.</i>			
<b>Chicken or Meat</b> . . . . .	£4.95	<b>Chicken Tikka</b> . . . . .	£5.95
<b>Prawn</b> . . . . .	£6.50	<b>King Prawn</b> . . . . .	£8.95
<b>BHUNA</b> <i>A thoroughly garnished dish, onion, garlic and a few selected spices, extensively treated to provide a dish of medium strength, a little condensed, but most tasteful dish</i>			
<b>Chicken or Meat</b> . . . . .	£4.95	<b>Chicken Tikka</b> . . . . .	£5.95
<b>Prawn</b> . . . . .	£6.50	<b>King Prawn</b> . . . . .	£8.95
<b>MOGLAI</b> <i>A typical combination of Central Asian and Indian spices. Cream, raisins and coconut prepared with all rich spices. The compound mixture makes this dish suitable to one who prefers a medium to sweet taste</i>			
<b>Chicken or Meat</b> . . . . .	£5.95	<b>Prawn</b> . . . . .	£6.95
<b>Chicken Tikka</b> . . . . .	£6.95	<b>King Prawn</b> . . . . .	£9.50
<b>DUPIAZA</b> <i>A maximum quantity of onion, seasoned and fresh applied with dozens of spices to produce a taste that is medium hot, a suitable dish to go with Chappati, Paratha or Puri origin</i>			
<b>Chicken or Meat</b> . . . . .	£4.95	<b>Chicken Tikka</b> . . . . .	£5.95
<b>Prawn</b> . . . . .	£6.50	<b>King Prawn</b> . . . . .	£8.95
<b>PATHIA</b> <i>In which extensively used garlic, onion, tomato puree, red chilli and black pepper. A sour and hot taste, a good alternative for one who likes Madras or Vindaloo dishes</i>			
<b>Chicken or Meat</b> . . . . .	£4.95	<b>Prawn</b> . . . . .	£6.50
<b>Chicken Tikka</b> . . . . .	£5.95	<b>King Prawn</b> . . . . .	£8.95
<b>METHIGUSHT</b> . . . . . £6.90			
<i>Meat cooked with herbs and fragrant spices, exclusive and delectable, medium hot taste.</i>			
<b>ROGON JOSH</b> <i>A special preparation with pimento, garlic and garnished with tomato, hot, but not quite Vindaloo, a little dry</i>			
<b>Chicken or Meat</b> . . . . .	£4.95	<b>Prawn</b> . . . . .	£6.50
<b>King Prawn</b> . . . . .	£8.95		
<b>MADRAS</b> <i>This popular dish is of South Indian origin. Rich, hot &amp; sour taste. Extensively prepared with garlic, chilli, lemon juice &amp; tomato</i>			
<b>Chicken or Meat</b> . . . . .	£4.95	<b>Prawn</b> . . . . .	£6.50
<b>Chicken Tikka</b> . . . . .	£5.95	<b>King Prawn</b> . . . . .	£8.95
<b>DANSAK</b> <i>a beautiful combination with lentils and garlic, producing sweet and sour taste. A popular dish of persian origin.</i>			
<b>Chicken or Meat</b> . . . . .	£4.95	<b>Prawn</b> . . . . .	£6.50
<b>Chicken Tikka</b> . . . . .	£5.95	<b>King Prawn</b> . . . . .	£8.95
<b>BIRIYANI</b>			
<i>Central Asian Origin, very aromatic but mild dishes. Consists of Special Basmati rice, treated together with meats or chicken, fish or vegetables in spiced ghee with almonds, sultanas, coconut and rose water, served with vegetable curry suitable to your taste. A comprehensive preparation of delicate character, suits almost every kind of palate- specially recommended for beginners</i>			
<b>Chicken or Meat</b> . . . . .	£7.95	<b>Chicken Tikka</b> . . . . .	£8.95
<b>Prawn</b> . . . . .	£8.50	<b>King Prawn</b> . . . . .	£9.95
<b>Mixed Special</b> . . . . .	£10.95	<b>Mixed Vegetables</b> . . . . .	£6.50

**20% Off Voucher**

\*Please present to receive 20% off your food bill on take-away orders

On take away orders over £20 cannot be used in conjunction with any other offer.

**Free Wine Voucher**

\*Please present to receive your FREE bottle of wine when you dine in.

When 4 persons dine. Cannot be used in conjunction with any other offer.

**15% Off Voucher**

\*Please present to receive 15% off your food bill when you dine in.

On orders over £20. Cannot be used in conjunction with any other offer.

**Cobra Voucher**

\*Please present to receive your 2 FREE COBRA

On take away orders over £20. Cannot be used in conjunction with any other offer.