



Gandhi
RESTAURANT



Introduction to our new menu

Since we opened our restaurant in 1987, we have pioneered new approaches to Indian food using techniques inspired by other cuisines.

We hope that we will continue to excite our customers with new dishes and carry on exceeding your expectations.

Special requests/Nut allergies

All our food is prepared fresh. If you have a specific request, please inform the waiter/manager. Many of our dishes include nuts.

Please inform your waiter if you have a nut allergy.

Party Menus

Gandhi is an ideal venue for large parties and our expertise allows us to cater for groups perfectly. Please contact the manager for further information regarding the variety of packages available.

Please note there is a minimum charge of £15 per person.

A discretionary service charge of 10% will be added to your bill.

We ask that reservations made for large parties are confirmed prior to the date of your booking. If numbers are changed without prior notification, we reserve the right to charge a nominal fee.

The management reserves the right to refuse admission without any reason.

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| Plain/Spiced Poppadoms | £1.00 |
| Pickles – per person. | £1.00 |

Signature starters

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| Mixed Special Platter <i>(n,d)</i> Consists of lamb chop, makhani chicken tikka, lamb tikka and onion bhaji. | £11.95 | Sea Food Platter <i>(n,g,d)</i> Jafrani prawns, salmon tikka, scallops and chilli fried squid. | £11.95 |
| Zaffarani Jhinga <i>(n,d)</i> Grilled Jumbo King Prawns marinated with cashew nuts, mace, ginger and saffron. | £11.45 | Crab Cakes <i>(s)</i> Indian style crab and prawn with green chillies and coriander. | £9.95 |
| Grilled Adraki Lamb Cutlets <i>(n,d)</i> Tender lamb chop marinated with yoghurt, clove mace, crushed green chillies and coriander. | £11.45 | Seared Scallops <i>(s)</i> Spice crusted, curried cauliflower puree and cauliflower fritters. | £10.95 |
| Makhani Chicken Tikka <i>(n,d)</i> Marinated chicken with cashew nut yoghurt and cheese. | £9.25 | Calamari Chat <i>(s)</i> Crispy chilli fried, dried mango, coriander mint chutney. | £10.25 |
| Hariyali Chicken Tikka <i>(n,d)</i> Basil, mint and coriander marinated chicken. | £9.25 | Tandoori Salmon <i>(d)</i> Dill and aniseed infused salmon grilled in the tandoor. | £10.25 |
| Lasooni Macchi Spice crusted sea bass, pan fried with coconut milk and garlic flavoured sauce. | £11.25 | Samosa Chat <i>(d)</i> Indian street food, with sweet yoghurt and tamarind sauce. | £9.95 |
| Chilli Panir <i>(d)</i> Indian cheese, onion pepper with spicy chilli sauce. | £8.95 | Garlic Prawns Crispy prawns with garlic and chilli sauce. | £9.45 |
| | | Mixed Pakora <i>(v)</i> Classic indian finger food of assorted vegetables in spicy batter and fried for golden finish. | £8.45 |

Classic Starters

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| Peanut Chicken/Lamb Stick <i>(n)</i> | £8.45 | Chicken Chat with Puri <i>(g)</i> | £9.95 |
| Samosa <i>(Lamb)</i> | £7.45 | Chicken/Lamb Tikka <i>(d)</i> | £9.45 |
| Onion Bhaji <i>(v)</i> | £7.45 | Tandoori Chicken on the Bone <i>(d)</i> | £8.45 |
| Prawn Patia on Puri <i>(g)</i> | £9.95 | Shik Kebab | £8.95 |



House Specials

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|--|--------|---|--------|
| Chicken Tikka Masala <i>(n,d)</i> | £14.45 | King Prawn Tikka Masala <i>(n,d)</i> | £18.25 |
| The popular dish with special Indian tikka spices in an onion, tomato and mild cream, almond and coconut sauce. | | The popular dish with king prawn tikka spices in an onion, tomato and mild cream sauce. | |
| Duck Rossa 🌶️ | £14.45 | Chicken/Lamb Jhalfrezi 🌶️🌶️ | £14.95 |
| Tender duck breast grilled in the tandoor and cooked with an earthy medium spiced sauce with hints of cinnamon. | | Cooked with tomatoes, green chillies, mixed peppers and herbs – fairly hot. | |
| Karahi Murgh/Gosht (Chicken or Lamb) 🌶️ | £14.95 | King Prawn Jhalfrezi 🌶️🌶️ | £18.25 |
| Exquisite country fayre of tender chicken or lamb braised in a spicy masala of garlic, ginger, onions, tomatoes with a hint of mint. | | As above but with king prawns. | |
| King Prawn Karahi 🌶️ | £18.25 | Chicken Kurma <i>(d)</i> | £14.45 |
| As above but with our fresh water jumbo king prawns. | | Chicken cooked with fresh cream and coconut very mild. | |
| Butter Chicken <i>(d)</i> | £14.45 | Murgh Makhani <i>(d)</i> | £14.45 |
| Old style Delhi chicken tikka with tomato, fenugreek and cream. | | Chicken cooked with mint yoghurt and spices with butter. | |
| Railway Lamb Stew 🌶️ | £14.95 | Methi Gosht 🌶️ | £14.95 |
| Lamb stewed in coconut milk with ginger, green chillies and potato. | | Spiced lamb with fresh fenugreek. | |

From the Tandoor

These dishes are marinated with special spices and prepared in the tandoor, our charcoal oven to give a special grilled and smoked flavour.

All served with salad.

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| Chicken/Lamb Tikka <i>(d)</i> | £16.25 | Tandoori Mixed Grill <i>(d)</i> | £19.50 |
| | | Tandoori chicken, chicken tikka, lamb tikka and shish kebab. | |
| Chicken Milan Shashlik <i>(d)</i> | £17.50 | Hariyali Chicken Tikka <i>(n,d)</i> | £16.95 |
| Chicken tikka grilled with onion, tomato and capsicum. | | Marinated with basil, mint and coriander. | |
| Tandoori Chicken on the Bone <i>(d)</i> | £13.95 | Makhani Chicken Tikka <i>(n,d)</i> | £16.95 |
| | | Marinated chicken with cashew nut yoghurt and cheese. | |
| Shik Kebab | £14.50 | Trio of Grilled Chicken <i>(n,d)</i> | £18.45 |
| | | Classic chicken tikka, hariyali chicken and makhani chicken tikka. | |
| Tandoor Salmon <i>(d)</i> | £16.95 | | |
| Dill and aniseed infused Salmon, grilled in the tandoor. | | | |



Signature Collection

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|--|--------|---|--------|
| Goan Tamari Prawns  | £19.45 | Nisha Chhingri  | £19.45 |
| Jumbo freshwater king prawns with coconut and tamarind sauce. | | Jumbo king prawn, coconut, curry leaf, saffron and mace and green cardamom sauce. | |
| Lasooni Macchi Masala  | £17.45 | Duck Leg Malaikari  | £16.95 |
| Pan fried sea bass with coconut milk and garlic flavoured vegetable sauce. | | Confit crispy duck leg with butternut squash, spinach and coconut sauce. | |
| Beef Kala Fry   | £17.95 | Daalcha Gosth  | £19.45 |
| Firey beef with rustic flavour cooked with garlic, ginger, dried red chilli and coconut sauce. | | Slow roasted shoulder of mutton, chickpeas, potato, green chilli, curry leaf spiced curry. | |
| Garlic Chilli Chicken/Lamb <i>(d)</i>   | £17.95 | Bengal Fish  | £18.45 |
| Chicken/Lamb cooked with fresh garlic, onion and pepper, served with green salad and spicy sauce. | | Spiced halibut, green chilli, tomato and spinach sauce. | |
| Spice Crusted Venison  | £21.75 | Malbar Fish  | £21.45 |
| Spice crusted loin of venison, wild mushrooms, spinach and caramelised onion sauce. | | King prawn, monk fish, scallops, halibut, tamarind, tomato and coconut curry. | |
| Monk Fish  | £19.45 | Gandhi Special <i>(n,d)</i> | £16.95 |
| Spiced marinated monk fish tikka, lentils, chickpeas, spinach and crispy potatoes. | | Chicken tikka cooked with almond, coconut, sultana, cashew nut sauce and yoghurt. Served with an omelette. | |
| Rack of Lamb <i>(n,d)</i>  | £19.95 | Hariyali Khali Murgh <i>(n,d)</i> | £16.95 |
| Three Hampshire lamb cutlets, with caramelised onion, tomato sauce and Masala mashed potatoes. | | Green herb chicken with chilli, ginger, garlic and Kahari spices. | |
| Chettina Chicken <i>(g)</i>   | £16.45 | Chicken Andhara <i>(n,d)</i> | £16.95 |
| Crispy chicken, onion, mustard seed, tomato and chilli sauce. | | Yoghurt marinated chicken with tomato, cashew and chilli sauce. | |
| Kashmiri Lamb Shank   | £19.45 | Lamb Kalapuri <i>(d)</i> | £20.95 |
| Slow roast lamb shank, spiced caramelised onion, tomato sauce and crushed new potatoes. | | Tandoor rump of lamb served with aubergine, potato and spinach, with mint and coriander chutney. | |
| Beef   | £19.45 | Prawn Fry Masala   | £17.45 |
| Spiced ox cheek marinated for 24 hours, then slow cooked with caramelised onion and tomatoes with a tempered of chillies and jeera potatoes. | | Tiger prawn with Kashmiri chilli paste, black pepper fry with curry leaf and coconut. | |
| Kali Mirch Murgh <i>(d)</i> | £15.45 | Kodu Chana Salon <i>(v)</i> | £13.45 |
| Black pepper crusted chicken with onions, tomato, black cardamom and fennel sauce. | | Roasted butternut squash, chickpeas and fresh spinach with spiced coconut sauce. | |
| Pista Badam Murgh <i>(n,d)</i> | £15.95 | Vegetable Panir Makani <i>(v)</i> | £13.45 |
| Grilled makhani chicken with pistachio, cashew nut, almond sauce and crispy straw potatoes. | | Mixed vegetables, homemade panir in a mild yoghurt sauce. | |



Vegetarian



Medium



Fairly Hot



Hot



Authentic Dishes

- Made with -

| | |
|-------------------|--------|
| Lamb | £14.95 |
| Chicken | £13.95 |
| King Prawn | £18.45 |
| Prawn | £15.45 |
| Vegetables | £13.45 |

Kashmiri *[d]*

An exotic and fruity dish made using banana, lychee and pineapple.

Pasanda *[n,d]*

A mild creamy dish with ground almonds, nuts and red wine sauce.

Rogon

A dish prepared with tomato, ginger and onion sauce.

Bhoona */*

A dish prepared with fried mixed spices using a technique to maximise flavour, garnished with bell peppers and shredded onions.

Curry */*

Medium strength

Sagwalla

Spinach cooked with garlic and ginger tomato sauce.

Dupiaza */*

An onion based dish with mixed spices and herbs.

Shali */*

A dish cooked in a thick spicy sauce, with crispy straw potato topping.

Chilli Masala *//*

A spicy dish with fresh green chillies, tomatoes with a touch of ginger and onion sauce.

Madras *//*

A hot fiery dish using chilli powder and ground chilli in a thick onion and tomato sauce.

Vindaloo *///*

A hot fiery dish using chilli powder and ground chilli in a thick onion and tomato sauce.

Biryani and Pershee Dishes

- Made with -

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|---------------------------|--------|
| Chicken/Lamb Tikka | £18.50 |
| Chicken/Lamb | £17.95 |
| King Prawn | £21.95 |
| Prawn | £18.50 |
| Vegetables | £16.95 |

Biryani *[d]*

An aromatic rice dish where long grains of basmati pilau rice are stir fried with various accompaniments using light mixed spices including turmeric, garam Masala and Indian seasoning. Served with a mixed vegetable sauce.

Dansak *[d]*

A Persian dish prepared using lentils in a sweet and sour medium strength sauce with a touch of lemon juice and various other eastern spices. Served with pilau rice.

Mixed Biryani (Lamb, Chicken & Prawn) *[d]* £18.95



Vegetable Dishes

Side Dish £6.95/ Main Dish £13.45

Mixed Vegetable Bhaji

Tossed seasonal vegetables stir fried with dry spices.

Mushroom Bhaji

Stir fried spiced mushrooms.

Cauliflower Bhaji

Sag Bhaji *(d)*

Sauteed spinach and garlic.

Bhindi Bhaji

Stir fried okra (lady's fingers) prepared with dry spices.

Bringle Bhaji

Whole baby slices of aubergine in a spicy sauce.

Bombay Potato Bhaji

Gently spiced potatoes cooked with chopped onions and tomatoes.

Hari Pyazi

Spring onions, potato and tomatoes stir fried in a light sauce.

Aloo Gobi

Potato and cauliflower in a light sauce.

Tarka Dhall *(d)*

Lentils with garlic and a touch of coriander.

Aloo Baigan

Potato and aubergines in a lightly spiced sauce.

Vegetable Curry

Tossed seasonal vegetables in a lightly spiced sauce.

Chana Bhaji

Stir fried chick peas.

Mutter Panir *(d)*

Peas and cheese.

Sag Panir *(d)*

Spinach lightly fried with diced Indian cheese.

Sag Aloo *(d)*

Spinach with potato.

Dal Palak *(d)*

Lentils with spinach.

Dal Makhani *(d)*

Black lentils.

Mathi Mutter Malai *(d)*

Fenugreek leaves with peas in a light spicy sauce.

Mushroom Mutter

Mushroom with peas.

Subzy Thoran *(n)*

Mixed vegetables, coconut, cashew nuts tempered with mustard seeds and curry leaves.

Rice and Bread

Steamed White Rice

£4.00

Basmati Pillau Rice *(d)*

£5.00

Mushroom Pillau Rice *(d)*

£6.95

Egg Fried Pillau Rice *(d)*

£6.95

Mixed Rice *(d)*

£6.25

Prawn Rice *(d)*

£7.95

Lemon Rice *(d)*

£6.95

Garlic and Onion Fried Rice *(d)*

£6.95

Plain Nan *(g,d)*

£4.50

Peswari Nan

Coconut and ground almond. *(g,d)*

£5.00

Keema Nan

Mincemeat filling. *(g,d)*

£5.00

Garlic Nan *(g,d)*

£5.00

Cheese and Chilli Nan *(g,d)*

£5.00

Chapati *(g)*

£2.50

Poratha

Plain/Stuffed. *(g,d)*

£5.00

Puri

Thin crispy flat bread. *(g)*

£2.50

Tandoori Roti

Thin grilled flat bread. *(g)*

£4.00

Raeta

Raeta (Plain/Onion/Cucumber)

£4.00

Onion Kachumber

£4.00



Vegetarian



Medium



Fairly Hot



Hot

(g) gluten *(n)* nuts *(d)* dairy *(s)* shellfish

