

# Gandhis

*Kennington*  
*Est. 1982*

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*Restaurant Menu*

APPETIZER

<b>Onion Bhaji</b>	<b>£3.25</b>
<i>Popular Maharashtrian Indian street food snack, fine slices of onions fried in a spiced batter.</i>	
<b>Paneer Tikka</b>	<b>£4.50</b>
<i>Soft, juicy chunks of paneer marinated in Tandoori masala and then grilled in Gandhis Tandoori clay oven.</i>	
<b>Paneer Fry</b>	<b>£4.50</b>
<i>Mildly spiced batter coated paneer deep fried until golden.</i>	
<b>Samosa</b>	<b>£3.25</b>
<i>Crisp, light, hot and bursting with flavour this classic fried pastry containing delicately spiced minced lamb or vegetables.</i>	
<b>Chicken Tikka</b>	<b>£4.25</b>
<i>Boneless cubes of chicken authentically marinated in spices and yoghurt and then grilled in Gandhis Tandoori clay oven.</i>	
<b>Tandoori Chicken Wings</b>	<b>£4.25</b>
<i>Chicken wings authentically marinated in yoghurt, freshly squeezed lemon juice and aromatic spices and then grilled in Gandhis Tandoori clay oven.</i>	
<b>Tandoori Murgh Chaat</b>	<b>£4.25</b>
<i>Boneless shredded Tandoori grilled chicken served with a spicy, hot and sour sauce.</i>	
<b>Tandoori Murghi</b>	<b>£4.25</b>
<i>Quarter Chicken authentically marinated in yoghurt, freshly squeezed lemon juice and aromatic spices and then grilled in Gandhis traditional Tandoori clay oven.</i>	
<b>Shami Kebab</b>	<b>£4.25</b>
<i>Silky smooth minced lamb kebab stuffed with just a little finely chopped onion, mint, and green chilli.</i>	
<b>Prawn Puri</b>	<b>£5.75</b>
<i>Deliciously tender prawns prepared in a lightly spiced sauce and presented on Indian Puri bread.</i>	
<b>King Prawn Butterfly</b>	<b>£6.95</b>
<i>Whole butterflyed king prawn coated in spiced breadcrumbs and fried until golden.</i>	
<b>Prawn Cocktail</b>	<b>£4.25</b>
<i>Retro seafood classic of juicy prawns served traditionally in Marie Rose sauce.</i>	

TANDOORI

*All these dishes are specially grilled on charcoal in Gandhis traditional Tandoori Clay Oven and are expertly prepared by Gandhis Tandoori Master; Chef Muhib.*

<b>Tandoori Lamb Chops</b>	<b>£7.50</b>
<i>Tender succulent Lamb chops prepared in Gandhis secret marinade and grilled in Gandhis traditional Tandoori clay oven.</i>	
<b>Tandoori Murghi</b>	<b>Whole £11.50    Half £7.50</b>
<i>Chicken authentically marinated in yoghurt, freshly squeezed lemon juice and aromatic spices and then grilled in Gandhis traditional Tandoori clay oven.</i>	
<b>Lamb Tikka</b>	<b>£7.50</b>
<i>Tender juicy lamb cubes traditionally prepared and marinated in Gandhis Tikka marinade and grilled to perfection.</i>	
<b>Chicken Tikka</b>	<b>£7.50</b>
<i>Tender juicy chicken cubes traditionally prepared and marinated in Gandhis Tikka marinade and grilled to perfection.</i>	
<b>Sheek Kebab</b>	<b>£7.50</b>
<i>Minced lamb prepared with onions and a unique blend of herbs and spices, grilled on an authentic Sheek.</i>	
<b>Tandoori King Prawn</b>	<b>£12.95</b>
<i>Ocean fresh succulent king prawns mildly spiced to retain and enhance the freshness of the king prawn grilled in Gandhis traditional Tandoori clay oven.</i>	
<b>Chicken Shaslick</b>	<b>£9.95</b>
<i>Tender succulent cubes of chicken marinated in Gandhis unique blend of spices and herbs, grilled in the clay oven with onions, peppers and tomatoes.</i>	
<b>Gandhis Signature Mixed Grill</b>	<b>£12.95</b>
<i>A mouth-watering selection from Gandhis Tandoori menu; Tandoori Murghi, Chicken Tikka, Lamb Tikka, Lamb Chops and the authentic Sheek kebab.</i>	

These dishes have been developed specially with the unique customers of Gandhis Kennington in mind by Chef Basith

## Gandhis set menu for 2 - Served with Rice and Nan. £35.95

A selection of starters prepared in Gandhis Traditional Tandoori Clay Oven:

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| <ul style="list-style-type: none"> <li>• Tandoori Murghi</li> <li>• Sheek Kebab</li> <li>• Chicken Tikka</li> <li>• King Prawns</li> </ul> | <p><b>Main dishes:</b></p> <ul style="list-style-type: none"> <li>• Rogan Josh</li> <li>• Chingri Bhuna</li> <li>• Mixed Vegetable Curry</li> </ul> |
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Vanilla ice cream and coffee will be served for dessert.

### Gandhis Traditional Indian Thali – Served with Raita, Pulao Rice and Nan.

Thali is a traditional Indian meal served on a round platter dating back centuries, made up of a selection of dishes, the various dishes being served in small round bowls along the outside of the round platter (Thali) called Katoris.

#### Vegetarian Thali £11.95

Mutter Paneer, Chana masala, Saag and tarka Dhal

#### Non Vegetarian Thali £13.95

Tandoori Murghi, Sheek Kebab, Rogan Josh, Murgh Makhani and Saag.

#### Methi Gosht £8.50

Tender lamb cooked and infused with aromatic methi leaves.

#### Murgh Makhani £8.50

Pulled boneless Tandoori chicken marinated and grilled in Gandhis Tandoori clay oven, flavoured with fenugreek cooked in fresh tomatoes, a unique spice blend and a spiced butter.

#### Boal Bhuna £8.50

Bangladeshi Fresh water fish coated in a dry spice rub, fried and then served in a slow cooked Bhuna gravy.

#### Lamb Pasanda Nawabi £8.50

Tender flavoursome strips of lamb cooked in a fresh cream and cultured yoghurt base and served with a mix of ground nuts. A very mild dish.

#### Lamb Chop Masala £8.50

Tender succulent lamb chops slowly cooked in a special blend of aromatic herbs and spices for an intense flavour.

#### Chicken Tikka Masala £8.50

A very British Indian dish. This is Gandhis take on the classic. Juicy cubes of chicken grilled in the Tandoori clay oven served in Gandhis own Tikka Masala sauce.

#### Jalfrezi £8.50

Classic South Indian dish, the meat is prepared using a dry rub and then cooked with a flavoursome blend of spices and green chillies. Can be served using Lamb, Chicken or Prawns please specify.

#### Vegetable Dhansak £5.95

Fresh mixed vegetables cooked with lentils in a hot, sour and sweet sauce.

#### Dopiaza £8.50

A staple of Hyderabad Cuisine, Dopiaza simply means "two onions". The meat is cooked with an aromatic blend of spices and onions and served with fried onions to garnish. Can be served using Lamb, Chicken or Prawns please specify.

#### Signature Biryani Served with vegetable curry £10.95

Gandhis Signature Biryani is cooked authentically using Basmati rice and a unique blend of freshly prepared spices. Can be served using Lamb, Chicken, Prawns or a special mix of all three.

#### Signature Balti – Served with Rice or Nan £9.95

Balti simply means "Bucket". It is a traditional Indian steel or iron pot used in cooking and serving meat dishes in. Gandhis Balti method of cooking intensifies the flavours and creates a unique flavour. Can be served using Lamb, Chicken or Prawns please specify.

#### Butter Chicken £8.50

Chicken breast delicately spiced and cooked using a butter based sauce for a rich depth of flavour.

## SEAFOOD

<b>Chingri Jhol</b>	<b>£7.95</b>
<i>A classic Bengali prawn dish mildly spiced.</i>	
<b>Chingri Bhuna</b>	<b>£7.95</b>
<i>Juicy Prawns served in a traditional slow cooked Bhuna sauce.</i>	
<b>Sagwala Prawn</b>	<b>£8.50</b>
<i>Sagwala prawn simply meaning "prawns with saag". Prawns cooked in spinach a medium spiced dish.</i>	
<b>Prawn Dhansak</b>	<b>£8.25</b>
<i>An authentic hot, sweet and sour succulent prawn dish cooked with lentils.</i>	
<b>King Prawn Bhuna</b>	<b>£12.95</b>
<i>Succulent juicy king prawns uniquely spiced and served in a traditional slow cooked Bhuna sauce.</i>	
<b>King Prawn Masala</b>	<b>£13.95</b>
<i>Succulent king prawns charcoal grilled in Gandhis traditional Tandoori clay oven and served in a unique spiced butter sauce.</i>	

## CLASSIC GANDHIS DISHES

The following dishes are available using **chicken or lamb**.

<b>Madras</b>	<b>£6.95</b>
<i>An hot dish originating from the South of India prepared using Gandhis unique freshly roasted blend of spices including dried chillies, coriander seeds, cumin, cinnamon and aniseed to name a few.</i>	
<b>Vindaloo</b>	<b>£8.25</b>
<i>A Goan dish made popular by the British. Gandhis Vindaloo is a fiery spicy dish prepared by our Chefs for the heat seekers.</i>	
<b>Dhansak</b>	<b>£8.25</b>
<i>A pleasure for the senses, this hot, sweet and sour dish is cooked in lentils with an aromatic blend of herbs and spices.</i>	
<b>Bhuna</b>	<b>£8.25</b>
<i>An intense full of flavour dish, Bhuna is a method of slow cooking to bring out the highest depths of flavour from the spices and herbs.</i>	
<b>Karahi</b>	<b>£8.25</b>
<i>Stir fried with tomatoes, onions and an aromatic medium spice blend.</i>	
<b>Korma</b>	<b>£8.25</b>
<i>A mild fresh cream and dried nuts based dish delicately spiced.</i>	
<b>Sagwala</b>	<b>£8.50</b>
<i>Sagwala simply meaning "with saag" an authentic aromatically spiced dish cooked with spinach</i>	
<b>Rogan Josh</b>	<b>£8.25</b>
<i>An aromatic lamb dish of Persian origin, a signature of Kashmiri cuisine. Tender succulent lamb cooked with tomatoes, green peppers and served in a medium spiced Persian sauce.</i>	
<b>Shah Gustaba</b>	<b>£8.25</b>
<i>A classic Kashmiri dish. Tender succulent lamb flavoured with authentic Kashmiri herbs and cooked in fresh cream for a smooth silky taste.</i>	

VEGETABLES

The following dishes are also available as main dishes **£5.95**

<b>Bhindi Masala</b> <i>Fresh okra masala.</i>	<b>£4.25</b>
<b>Mushroom Bhaji</b> <i>Fresh mushrooms cook in delicately spiced sauce.</i>	<b>£4.25</b>
<b>Mixed Vegetable Curry</b> <i>A selection of mixed vegetables cooked in a spicy curry sauce.</i>	<b>£4.25</b>
<b>Bombay Aloo</b> <i>Classic Bombay Potatoes cooked in aromatic spices.</i>	<b>£4.25</b>
<b>Mutter Paneer</b> <i>Gandhis in-house freshly made Paneer cooked with peas in a rich curry sauce.</i>	<b>£5.25</b>
<b>Saag</b> <i>An Indian staple spinach cooked in butter, onions and fresh herbs.</i>	<b>£4.25</b>
<b>Aloo Gobi</b> <i>Potato and cauliflower cooked with aromatic spices.</i>	<b>£4.25</b>
<b>Tarka Dhal</b> <i>An Indian staple Lentils cooked with fresh herbs and a unique blend of spices.</i>	<b>£4.25</b>
<b>Chana Masala</b> <i>Chick pea masala cooked in a spicy butter sauce.</i>	<b>£4.25</b>
<b>Brinjal Bhaji</b> <i>Fresh sliced aubergines served in a delicately spiced sauce.</i>	<b>£4.25</b>
<b>Saag Aloo</b> <i>Spiced spinach and potatoes cooked in butter, onions and fresh herbs.</i>	<b>£4.25</b>
<b>Cauliflower Bhaji</b> <i>Fresh cauliflower florets cooked in an aromatic spice blend.</i>	<b>£4.25</b>
<b>Saag Paneer</b> <i>Gandhis in-house freshly made Paneer cooked with spinach in butter, onions and fresh herbs.</i>	<b>£5.25</b>

SUNDRIES

<b>Special Fried Rice</b>	<b>£4.50</b>
<b>Mushroom Rice</b>	<b>£4.50</b>
<b>Plain Rice – Steamed Basmati Rice</b>	<b>£2.50</b>
<b>Pulao Rice – Fried Basmati Rice</b>	<b>£2.95</b>
<b>Nan – Indian bread baked in Tandoori Clay Oven</b>	<b>£2.50</b>
<b>Peshwari Nan – Indian bread with coconut, fine almonds, and raisins baked in Clay Oven</b>	<b>£2.95</b>
<b>Garlic Nan – Indian bread with garlic baked in Clay Oven</b>	<b>£2.95</b>
<b>Keema Nan – Indian bread with spiced mince lamb baked in Clay Oven</b>	<b>£2.95</b>
<b>Paratha – Traditional Indian flatbread folded, layered and fried with ghee for a flaky texture</b>	<b>£2.50</b>
<b>Stuffed Paratha – Traditional Indian Paratha stuffed with mixed vegetables</b>	<b>£2.95</b>
<b>Roti – Traditional unleavened Indian flatbread</b>	<b>£2.50</b>
<b>Chapatti</b>	<b>£1.50</b>
<b>Papadums – Spicy or Plain</b>	<b>£0.60</b>
<b>Pickles &amp; Chutneys – per portion</b>	<b>£0.60</b>
<b>Raitha</b>	<b>£1.50</b>

## CHAMPAGNE

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<b>Moet &amp; Chandon</b>	<b>£44.95</b>
<b>Bollinger</b>	<b>£54.95</b>

## SPARKLING WINE

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<b>Veuve-du-vernay</b>	<b>£15.95</b>
<b>Asti Spumante</b>	<b>£15.95</b>

## RED BORDEAUX

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<b>Minervois</b>	<b>£15.95</b>
<b>Morguis</b>	<b>£15.95</b>
<b>St. Emilion</b>	<b>£16.95</b>
<b>Cahors Malbec</b>	<b>£15.95</b>

## RED SOUTHERN BURGUNDY

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<b>Beaujolais</b>	<b>£14.95</b>
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## RHONE

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<b>Chateauneuf-du-pape</b>	<b>£28.95</b>
<b>Cotes du Rhone AC</b>	<b>£14.95</b>

## WHITE BURGUNDY

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<b>Chablis</b>	<b>£22.95</b>
<b>Macon Blanc Village</b>	<b>£16.95</b>

## LOIRE

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<b>Muscadet</b>	<b>£13.95</b>
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## CHILE

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<b>Chilean Merlot (Red)</b>	<b>£15.95</b>
<b>Chilean Chardonnay</b>	<b>£15.95</b>

## SOUTH AFRICA

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<b>Pinotage (Red)</b>	<b>£15.95</b>
<b>Sebida Chenin Blanc (White)</b>	<b>£15.95</b>

## AUSTRALIA

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<b>Shiraz Cabernet (Red)</b>	<b>£15.95</b>
<b>Semillon Chardonnay</b>	<b>£15.95</b>

## ROSE

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<b>Mateus Rose</b>	<b>£13.95</b>
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## HOUSE WINES

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<b>Bottle Red or White</b>	<b>£11.95</b>
<b>Wine by the glass</b>	<b>£3.50</b>

## APERITIFS

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<b>Sherry, Campari, Pernod, Cinzano Bianco, Dubonnet, Martini</b>	<b>£3.50</b>
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## SPIRITS

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<b>Gordens Gin, Smirnoff Vodka, Bacardi, Chivas Regal, Teachers, Black Label, Malibu, Navy Rum</b>	<b>£3.50</b>
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## LIQUEURS

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<b>Benedictine, Cointreau, Tia Maria, Grand Manier, Crème de Menthe, Drambuie, Sambuca, Kummel</b>	<b>£3.75</b>
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## BRANDY

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<b>Courvoisier***</b>	<b>£3.50</b>
<b>Remy Martin VSOP</b>	<b>£4.50</b>

## PORT

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<b>Cockburns Special Reserved</b>	<b>£3.50</b>
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## LAGERS

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	<b>Half Pint</b>	<b>Pint</b>
<b>Kingfisher</b>	<b>£2.25</b>	<b>£4.40</b>
<b>Cobra</b>	<b>£2.25</b>	<b>£4.40</b>
<b>Cobra (non-alcoholic)</b>	<b>£2.25</b>	<b>£4.40</b>

## JUICES & SOFT DRINKS

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<b>Mango Lassi</b>	<b>£2.50</b>
<b>Sweet or Salted Lassi</b>	<b>£2.00</b>
<b>Juices</b>	<b>£2.50</b>
<b>Soft Drinks</b>	<b>£1.95</b>
<b>Mineral Water Bottle</b>	<b>£2.95</b>
<i>(Still or Sparkling)</i>	

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## TEA & COFFEE

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<b>Coffee</b>	<b>£1.95</b>
<b>Liqueur Coffee</b>	<b>£3.95</b>
<b>Pot of Tea</b>	<b>£2.50</b>

