



Gandhi
RESTAURANT



Introduction to our new menu

Since we first started in 1987, we have pioneered new approaches to Indian food using techniques inspired by other cuisines.

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

Special Requests/Nut Allergies

All of our food is prepared fresh therefore if you have any requests, please inform the Waiter/Manager of any amendments to a dish.

Many Indian dishes include nuts in the recipe. Please inform your waiter if you have an allergy to any kind of nut.

Party Menus

As the Gandhi is an ideal venue for large parties, our expertise allows us to cater for groups perfectly and we have a variety of packages available, please ask our Management for further details.

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

Service charge generally not included, however, up to 10% maybe added on tables of greater than 6 persons.

We always appreciate politeness, but where large reservations are made and numbers are changed without prior notification, we reserve the right to charge a nominal fee.

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Plain/Spiced Poppadoms	£0.70
Pickles – per person.	£0.70

Signature Starters

Mixed Special Platter

Consists of lamb chop, makhani chicken tikka, lamb tikka and onion bhaji.

£7.95

Sea Food Platter

Jafrani prawns, salmon tikka, scallops and chilli fried squid.

£8.95

Zaffarani Jhinga

Grilled Jumbo King Prawns marinated with cashew nuts, mace, ginger and saffron.

£6.95

Crab Cakes

Indian style crab and prawn with green chillies and coriander.

£6.95

Grilled Adraki Lamb Cutlets

Tender lamb chop marinated with yoghurt, clove mace, crushed green chillies and coriander.

£6.95

Seared Scallops

Spice crusted, curried cauliflower puree and cauliflower fritters.

£7.45

Makhani Chicken Tikka

Marinated chicken with cashew nut yoghurt and cheese.

£6.95

Calamari Chat

Crispy chilli fried, dried Mango, coriander mint chutney.

£6.25

Hariyali Chicken Tikka

Basil, mint and coriander marinated chicken.

£6.95

Tandoori Salmon

Dill and aniseed infused salmon grilled in the Tandoor.

£6.95

Lasooni Macchi

Spice crusted Sea bass, pan fried with coconut milk and garlic flavoured sauce.

£6.95

Wood Pigeon

Grilled wood pigeon, chicory green leaf salad, spiced walnut and yoghurt dressing.

£7.45

Classic Starters

Peanut Chicken/Lamb stick

£5.95

Chicken Chat with Piri

£4.95

Samosa (Lamb)

£4.95

Chicken/Lamb Tikka

£5.45

Onion Bhaji

£4.95

Tandoori Chicken on the Bone

£5.45

Prawn Patia on Puri

£4.95

Shik Kebab

£5.45

King Prawn Butterfly

£5.95

Mixed Kebab

£6.45



House Specials

Chicken Tikka Massala

The popular dish with special Indian tikka spices in an onion, tomato and mild cream sauce. £9.25

Duck/Murgh Rossa

Tender duck breast or chicken grilled in the tandoor and cooked with an earthy medium spiced sauce with hints of cinnamon. £9.75

Karahi Murgh/Gosht (Chicken or Lamb)

Exquisite country fayre of tender chicken or lamb braised in a spicy masala of garlic, ginger, onions, tomatoes with a hint of mint. £9.75

King Prawn Karahi

As above but with our fresh water Jumbo King Prawns. £12.75

King Prawn Tikka Massala

The popular dish with King Prawn tikka spices in an onion, tomato and mild cream sauce. £13.95

Chicken/Lamb Jhalfrezi

Cooked with tomatoes, green chillies, mixed peppers and herbs – fairly hot. £8.95

King Prawn Jhalfrezi

As above but with King Prawns. £12.75

Chicken Kurma

Chicken cooked with fresh cream and coconut – very mild. £8.95

Murgh Makhani

Chicken cooked with mint yoghurt and spices with butter. £8.95

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.

Chicken/Lamb Tikka

£8.45

Tandoori Mixed Grill

£11.45

Chicken Milan Shahlik

Chicken tikka grilled with onion, tomato and capsicum. £10.25

Hariyali Chicken Tikka

Marinated with basil, mint and coriander. £8.95

Tandoori Chicken on the Bone

£8.95

Makhani Chicken Tikka

Marinated chicken with cashew nut yoghurt and cheese. £8.95

Shik Kebab

£8.95

Tandoor Salmon

Dill and aniseed infused Salmon, grilled in the tandoor. £9.25

Trio of Grilled Chicken

Classic chicken tikka, hariyali chicken and makhani chicken tikka. £10.45



Signature Collection

Goan Tamari Prawns /

Jumbo freshwater King Prawns with coconut and tamarind sauce.

£13.45

Lasooni Macchi Massala /

Pan fried sea bass with coconut milk and garlic flavoured vegetable sauce.

£12.50

Garlic Chilli Chicken/Lamb //

Chicken/Lamb cooked with fresh garlic, onion and pepper, served with green salad and spicy sauce.

£9.75

Spice Crusted Venison /

Spice crusted loin of venison, wild mushrooms, spinach and caramelised onion sauce.

£15.95

Monk Fish /

Spiced Marinated monk fish tikka, lentils, chickpeas, spinach and crispy potatoes.

£14.95

Rack of Lamb /

Hampshire rack of lamb, caramelised onion and tomato sauce with massala mashed potatoes.

£14.95

Gressingham Duck

Seared duck breast, spiced roast squash, squash puree and chard.

£13.95

Kashmiri Lamb Shank //

Slow roast lamb shank, spiced caramelised onion, tomato sauce and crushed new potatoes.

£13.95

Beef //

Spiced ox cheek marinated for 24hrs, then slow cooked with caramelised onion and tomatoes with a tempered of chillies and jeera potatoes. £15.45

Kali Mirch Murgh /

Black pepper crusted chicken with onions, tomato, black cardamom and fennel sauce. £9.95

Pista Badam Murgh

Grilled Makhani chicken with pistachio, cashew nut, almond sauce and crispy straw potatoes. £9.95

Nisha Chhingri /

Jumbo king prawn, coconut, curry leaf, saffron and mace and green cardamom sauce. £13.45

Daalcha Gosth /

Slow roasted shoulder of mutton, chickpeas, potato, green chilli, curry leaf spiced curry. £13.45

Bengal Fish /

Spiced halibut, green chilli, tomato and spinach sauce. £12.50

Gandhi Special

Chicken tikka cooked with almond, coconut, sultana, cashew nut sauce and yoghurt. Served with an omelette. £9.95

Vegetable Panir Makani V

Mixed vegetables, homemade panir in a mild yoghurt sauce. £8.95

Chef's Recommendation...

Let our Chef come up with something special for you.
If you are a little inventive with food but have not got a dish in mind -
Then let us surprise you! Or create your own dish,
just choose the ingredients, style & strength. Starting from £10.95.



Vegetarian



Medium



Fairly Hot



Hot



Authentic Dishes

- Made with -

Chicken/Lamb Tikka	£9.25
Chicken/Lamb	£8.45
King Prawn	£12.25
Prawn	£9.95
Vegetables	£8.45

Kashmiri

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

Pasanda

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 and garnished with bell peppers and shredded onions.

Curry /

Medium strength

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 Massala //

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

Madras //

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

Vindaloo ///

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

Biryani and Pershee Dishes

- Made with -

Chicken/Lamb Tikka	£12.95
Chicken/Lamb	£10.95
King Prawn	£13.95
Prawn	£12.95
Vegetables	£10.95

Biryani

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

Dansak

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

Mixed Biryani (Lamb, Chicken & Prawn) £13.95



Vegetable Dishes

Side Dish £4.75/Main Dish £7.45

Mixed Vegetable Bhaji

Tossed seasonal vegetables stir fried with dry spices.

Mushroom Bhaji

Stir fried spiced mushrooms.

Cauliflower Bhaji

Sag Bhaji

Sauteed spinach and garlic.

Bhindi Bhaji

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

Bengan Masala

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 & Cauliflower in a light sauce.

Tarka Dhall

Lentils with garlic and a touch of coriander.

Aloo Baigan

Potato & aubergines in a lightly spiced sauce.

Massala Dhall

Vegetable Curry

Tossed seasonal vegetables in a lightly spiced sauce.

Chana Bhaji

Stir fried chick peas.

Mutter Panir

Peas and cheese.

Sag Panir

Spinach lightly fried with diced Indian cheese.

Sag Aloo

Spinach with potato.

Dal Palak

Lentils with spinach.

Dal Makhani

Black lentils.

Mathi Mutter Malai

Fenugreek leaves with peas in a light spicy sauce.

Mushroom Mutter

Mushroom with peas.

Rice and Bread

Steamed White Rice	£3.00	Plain Nan	£2.95
Basmati Pillau Rice	£3.25	Peswari Nan Coconut & ground almond.	£2.95
Mushroom Pillau Rice	£4.45	Keema Nan Mincemeat filling.	£2.95
Egg Fried Pillau Rice	£4.45	Garlic Nan	£2.95
Mixed Rice	£4.45	Cheese and Chilli Nan	£2.95
Prawn Rice	£5.25	Chapati	£1.95
Lemon Rice	£4.45	Poratha Plain/stuffed.	£2.95
Garlic and Onion Fried Rice	£4.45	Puri Thin crispy flat bread.	£1.95
		Tandoori Roti Thin grilled flat bread.	£2.95

Raeta

Raeta (Plain/Onion/Cucumber)

£2.50



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Fairly Hot



Hot

