

*Welcome To*

*GANESHA*  
**Indian Cuisine**

**Sweets & Catering**

**[Ganeshaindiancuisine.net](http://Ganeshaindiancuisine.net)**

## *Soft Drinks*

Coca Cola, Sprite, Diet Coke	\$2.00
Lassi blended yogurt drink: Mango, Sweet, or Salted	\$4.00
Masala Chai (Darjeeling tea made with milk and herbs)	\$3.00
Coffea/Tea	\$2.00

## *Beer*

Kingfisher 330ml	\$4.00
Flying Horse 750ml	\$6.50
Taj Mahal 750ml	\$6.50
Maharaja 330ml	\$5.25

## *Wine*

Award winning California Bistro select Wines

By the glass    \$5.25                      Bottle    \$15.00

Chardonnay (Balanced, soft and silky finish)

Prima Cuvee (Blend of merlot and cabernet with a sweet finish)

## SOUPS & SALADS

- |    |   |      |
|----|---|------|
| A. | CHICKEN SOUP<br><i>A delicately spiced chicken and lemon soup</i> | 4.50 |
| B. | DAL SOUP<br><i>Spicy lentil soup</i>                              | 4.50 |
| C. | INDIAN TOMATO SOUP<br><i>Spiced tomato soup</i>                   | 4.50 |
| D. | RAITA<br><i>House yogurt and grated cucumbers</i>                 | 2.50 |

## VEGETARIAN APPETIZERS

- |    |  |      |
|----|--|------|
| 1. | VEGETABLE SAMOSA 2pcs.<br><i>Crispy turnovers stuffed with spiced potatoes and peas</i>                      | 3.95 |
| 2. | VEGETABLE PAKORA<br><i>Mixed vegetable fritters cooked with garbanzo batter, sprinkled with mango powder</i> | 3.50 |
| 3. | ALOO TIKKI<br><i>Crispy potato cakes served with mint coriander chutney</i>                                  | 3.50 |
| 4. | SAMOSA CHAAT<br><i>Crisp turnovers filled with potatoes and peas, topped with a tangy tamarind sauce</i>     | 3.95 |
| 5. | PANEER PAKORA<br><i>Home made farmers cheese fritters cooked with garbanzo batter.</i>                       | 6.50 |
| 6. | GOBI PAKORA<br><i>Cauliflower fritters cooked with garbanzo batter.</i>                                      | 3.50 |
| 7. | ASSORTED APPETIZER<br><i>Assortment of samosa, and mixed vegetable pakora</i>                                | 5.95 |

## NON-VEGETARIAN APPETIZERS

- |     |  |      |
|-----|--|------|
| 8.  | CHICKEN PAKORA<br><i>Boneless chicken pieces dipped in garbanzo batter sauce</i> | 4.95 |
| 9.  | LAMB SAMOSA 2pcs.<br><i>Crisp turnovers stuffed with minced lamb and spices</i>  | 4.50 |
| 10. | CHICKEN SAMOSA<br><i>Crisp turnovers stuffed with minced chicken and spices</i>  | 4.50 |

## TANDOORI ENTREES

*Entrees cooked in our mesquite charcoal clay oven Tandoor.*

- |     |  |       |
|-----|--|-------|
| 11. | TANDOORI CHICKEN<br><i>Chicken marinated in yogurt, spices, ginger, and garlic</i>         | 12.00 |
| 12. | CHICKEN TIKKA KABAB<br><i>Filets of chicken marinated in spices</i>                        | 12.95 |
| 13. | BOTI KABAB<br><i>Cubes of lamb marinated in spices</i>                                     | 15.95 |
| 14. | SEEKH KABAB<br><i>Minced Lamb mixed with onions, herbs and spices</i>                      | 12.95 |
| 15. | FISH KABAB<br><i>Selected fish marinated in special blend of yogurt and spices.</i>        | 14.95 |
| 16. | PANEER TIKKA KABAB<br><i>Filets of farmers cheese marinated in fresh greens and spices</i> | 14.95 |
| 17. | *CHICKEN TIKKA SPECIAL<br><i>Filets of chicken marinated in fresh greens and spices</i>    | 15.50 |

**\*Indicates our signature dishes.**

## CHICKEN CURRIES

18.	CHICKEN TIKKA MASALA <i>Chicken broiled in mild tomato butter sauce</i>	11.95
19.	CHICKEN VINDALOO <i>Chicken cooked with potatoes in a hot spicy sauce.</i>	10.95
20.	CHICKEN MASALA <i>The classic North Indian curry</i>	9.95
21.	CHICKEN SAG <i>Chicken cooked with spicy creamed spinach sauce</i>	9.95
22.	CHICKEN KORMA <i>Chicken pieces cooked in a mild cashew cream sauce</i>	10.95
23.	CHICKEN IMLI <i>Chicken sautéed in spicy tamarind sauce</i>	9.95
24.	CHICKEN KARAHI <i>Stir fried chicken with bell peppers, onions, tomatoes and spices</i>	10.95
25.	BUTTER CHICKEN <i>Shredded chicken in a buttery tomato sauce</i>	10.95
26.	*CHICKEN LAZZIZ <i>Tandoori chicken sautéed with vegetables, cooked in onion sauce and spices</i>	14.95

## TRADITIONAL LAMB CURRIES

27.	LAMB ALOO <i>Lamb and potatoes cooked in hot spicy sauce</i>	11.95
28.	LAMB KORMA <i>Lamb cooked in mild cashew sauce</i>	11.95
29.	LAMB PALAK <i>Lamb cooked with spiced creamed spinach</i>	11.95
30.	KARAHI LAMB <i>Stir fried lamb cooked with bell peppers, onions, tomatoes and spices</i>	11.95
31.	MALAI LAMB <i>Lamb cooked in coconut cashew sauce</i>	11.95
32.	ROGAN JOSH <i>Our classic lamb curry</i>	11.95
33.	*LAMB IMLI <i>Lamb sautéed in spicy tamarind sauce.</i>	11.95

## SEAFOOD CURRIES

34.	PRAWN BHUNA <i>Prawns sautéed in spicy gravy</i>	12.95
35.	PRAWN MIRCH MASALA <i>Prawns cooked with fresh green peppers, onions and spices</i>	13.95
36.	PRAWN ALOO <i>Prawns cooked with potatoes in hot spicy sauce</i>	12.95
37.	COCONUT PRAWN <i>Prawns lightly cooked with coconut sauce</i>	12.95
38.	COCONUT MACHI <i>Salmon Fish cubes lightly cooked in coconut sauce</i>	12.95
39.	FISH KABAB MASALA <i>Tandoori Salmon fish cubes cooked in spicy sauce</i>	12.95

**\*Indicates our signature dishes.**

## VEGETARIAN ENTREES

40.	MATTAR PANEER <i>Cubed cheese and peas cooked in spiced gravy</i>	9.95
41.	BENGAN BHARTHA <i>Baked eggplant cooked with onions, tomatoes and spices</i>	9.95
42.	BHINDI MASALA <i>Spiced okra sautéed with onions and tomatoes</i>	9.95
43.	ALOO MATTAR <i>Potatoes and peas cooked in onion curry</i>	8.95
44.	MALAI PANEER <i>Our home made farmers cheese cooked in a mild cream sauce</i>	10.95
45.	MALAI ALOO <i>Potatoes cooked in a mild cream sauce</i>	9.95
46.	CHANNA MASALA <i>Garbanzo beans cooked in a special blend of spices</i>	9.95
47.	GOBI MALAI <i>Cauliflower cooked in a mild onion almond sauce</i>	10.95
48.	MATTAR MALAI <i>Green peas cooked in a mild onion cashew sauce</i>	10.95
49.	ALOO METHI <i>Potatoes sautéed with oregano and onions and spiced with mango masala.</i>	9.95
50.	ALOO GOBI <i>Cauliflower and potatoes cooked with herbs and spices</i>	9.95
51.	DAL MAKHNI <i>Lentils cooked with creamy onion sauce and spices</i>	9.95
52.	YELLOW DAL <i>Slow simmered moong lentils, cooked with herbs and spices</i>	9.95
53.	PALAK ALOO <i>Creamed spinach and potatoes cooked with spices</i>	9.95
54.	PALAK PANEER <i>Creamed spinach and our home made farmers cheese cooked with spices</i>	9.95
55.	MALAI KOFTA <i>Cheese and vegetables dumplings served in a mild cream sauce</i>	9.95
56.	SABZI MASALA <i>Fresh mixed vegetables cooked in dry spicy sauce</i>	8.95
57.	PANEER MAKHNI <i>Our own special farmers cheese lightly cooked in a delicious tomato sauce</i>	10.95
58.	DAHI ALOO <i>Potatoes sautéed with cumin seeds, onions and cayenne pepper</i>	7.95
58.	KARAHI PANEER <i>Paneer sauteed with onions and spices</i>	10.95
59.	*VEGGIE MALAI <i>Fresh vegetables cooked in mild tomato and butter sauce</i>	9.95
60.	*LEMON PANEER <i>Farmers cheese cooked with a medley of bell peppers and onions in a light lemon and vinegar sauce</i>	10.95

**\*Indicates our signature entrees.**

## **BIRYANI**

*Basmati rice slow cooked with meats or vegetables and garnished with nuts, saffron, raisins, parsley, and cashews.*

61.	PRAWN BIRYANI <i>Prawns cooked with saffron flavored rice</i>	14.95
62.	LAMB BIRYANI <i>Lamb cooked with saffron flavored rice and herbs</i>	14.95
63.	CHICKEN BIRYANI <i>Chicken cooked with saffron flavored rice and herbs</i>	14.95
64.	VEGETABLE BIRYANI <i>Mixed vegetables and nuts cooked with saffron flavored rice</i>	10.95
65.	LEMON RICE <i>Basmati rice cooked with fresh lemon juice, nuts and spices</i>	5.95
66.	PILLAU <i>Basmati rice cooked with saffron and green peas</i>	5.95
67.	RICE <i>Plain cooked basmati rice</i>	3.00

## **BREADS**

67.	POORI 2pcs <i>Deep-fried whole wheat bread</i>	3.00
68.	BUTTER NAN <i>Leavened bread prepared in tandoor</i>	3.00
69.	ONION KULCHA <i>Nan stuffed with onions</i>	3.50
70.	GARLIC NAN <i>Nan stuffed with garlic</i>	3.00
71.	KABULI NAN <i>Leavened bread with nuts, raisins and cherries</i>	4.50
72.	METHI NAN <i>Leavened bread with oregano</i>	3.00
73.	CHAPPATI <i>Whole wheat bread</i>	2.00
74.	PARATHA <i>Buttered and layered whole wheat bread</i>	3.00
75.	ALOO PRATHA <i>Whole wheat bread stuffed with potatoes and peas</i>	3.50
76.	PANEER PRATHA <i>Whole wheat bread stuffed with spiced farmers cheese</i>	4.00
77.	KEEMA NAN <i>Leavened bread stuffed with minced lamb</i>	4.50
78.	ASSORTED BREADS <i>One each of onion kulcha, chapatti and aloo paratha</i>	7.50

*We reserve the right to refuse service to anyone.  
18% gratuity on parties of 6 or more.*

**NOW SERVING:**

**LUNCH**

**Monday - Saturday 11:00AM - 2:30PM**

**DINNER DAILY 5:00PM - 10:00PM**

**Sweets, Dine in, Catering  
& Takeout**

***GANESHA INDIAN CUISINE***  
**Sweets & Catering**

<http://ganeshaindiancuisine.net>

1074 Kiely Blvd.

Santa Clara, CA 95051

**Phone: 408-246-7778/Fax: 408-246-7779**

Email: [ganeshasantaclara@gmail.com](mailto:ganeshasantaclara@gmail.com)

Twitter: [@ganesha1074](https://twitter.com/ganesha1074)

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