

# Gandhi

Indian Cuisine



163 HIGH STREET, WINCHESTER, HANTS

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## Starters



1. ZAFFRANI JHINGA (Jambu - king prawn marinated with mace, ginger, cream & saffron) 6.25
2. ADRAKI LAMB CHOP (Tender lamb chop marinated with cream, cloves, mace & cheese) 6.25
3. MAKANI CHICKEN TIKKA (Marinated chicken with Cashew nut yoghurt & cheese) 6.25
4. LASOONI MACCHI (Pan Fried sea bass with coconut cream & garlic flavoured sauce) 6.25
5. CRAB CAKES (Indian style crab and prawn with green chillies, coriander & sweet chilli sauce) 6.25
6. ORI PRAWN (Tiger prawn spiced mayonnaise and mango salsa) 6.25
7. PEANUT LAMB OR PEANUT CHICKEN STICK 5.25
8. MIXED SPECIAL PLATTER (Consists of Lamb chop, Makani Chicken Tikka, Lamb Tikka and Onion Bhaji) 6.95
9. SOUP OF THE DAY 4.25
10. SAMOSA (deep fried meat patties) 4.25
11. ONION BHAJI (fried onions in batter) 4.25
12. PRAWN COCKTAIL 4.25
13. PRAWN PATIA ON PURI 4.25
14. KING PRAWN BUTTERFLY 5.25
15. STUFFED MUSHROOM (Mushroom stuffed with spicy mince meat) 4.25
16. CHICKEN CHAT 4.25

## Tandoori Starters



Tandoori is a method of cooking using a traditional clay oven called Tandoor. All preparations are marinated in fresh yoghurt together with herbs and spices and served with salad.

1. TANDOORI CHICKEN 4.65
2. CHICKEN TIKKA 4.65
3. LAMB TIKKA 4.65
4. SHIK KEBAB 4.65
5. MIXED KEBAB 5.65

## Savouries



1. POPPADOMS (plain) 0.60
2. SPICED POPPADOMS 0.60

## House Special



1. GOAN PRAWN (Jambu king prawn with coconut & tamarind sauce) 12.50
2. PATHILA SHAHI MURGH (Grilled chicken, creamed fresh tomatoes, flavoured with Fenugreek leaves) 8.25
3. GREEN FISH CURRY (Halibut with coriander, mint green chilli & mustard sauce) 10.50
4. BIRAN MACCHI (Grilled Halibut with coconut, ginger & vegetable sauce) 10.50
5. LASOONI MACCHI MASSALA (Pan Fried sea bass with coconut cream & garlic flavoured vegetable sauce) 10.50
6. MALAI PRAWN CURRY (Tiger prawn with mustard & green sauce) 10.50
7. MUGAL LAMB (tender lamb cooked with coconut milk) 7.95
8. CHICKEN STICK MASSALA (chicken stick cooked in almond and fresh herb spice tomato sauce) 7.95
9. GARLIC CHILLI LAMB (Lamb cooked with fresh garlic, chilli, onion and pepper, served with green salad and spice sauce) 7.95
10. GARLIC CHILLI CHICKEN (Chicken cooked with fresh garlic, chilli, onion and pepper, served with green salad and spice sauce) 7.95
11. VEGETABLE PANIR MAKANI 6.45

## Tandoori Dishes



Tandoori dishes are marinated in special spices, roasted in a clay oven and served with a salad on a sizzler.

1. TANDOORI CHICKEN 6.45
2. CHICKEN TIKKA 6.45
3. LAMB TIKKA 6.45
4. SHIK KEBAB 6.45
5. TANDOORI MIXED GRILL 9.65
6. CHICKEN MILAN (Chicken tikka grilled with onion, tomato and capsicum) 6.95
7. NAN 2.20

## Tandoori Massala Dishes



These dishes are cooked in a special sauce prepared with special Indian spice and fresh cream.

1. CHICKEN TIKKA MASSALA 7.25
2. LAMB TIKKA MASSALA 7.25
3. KING PRAWN TIKKA MASSALA 10.50

## *Authentic Indian Dishes* \_\_\_\_\_

1.	DUCK ROSSA (Roasted duck cooked with spices and cinnamon)	7.95
2.	KARAHİ GOSHT (Spiced lamb prepared sizzling from a metal pot)	7.25
3.	KARAHİ MURGH (Spiced chicken prepared sizzling from a metal pot)	7.25
4.	MUGHİLA MURGH (Saute chicken with cashews, almonds, spices, egg sauce and cream)	7.25
5.	CUCUPAKA (Tandoori baked chicken and mince meat cooked with spices and fresh cream)	7.25
6.	MURAG ROSSA (Tandoori baked chicken cooked with spices and cinnamon served in a metal pot – medium strength)	7.25
7.	KASHMİRİ CHICKEN (With banana, lychee and pineapple – mild)	6.45
8.	LAMB PASANDA (Slices of lamb marinated in yoghurt then fried in ghee with spices)	6.45
9.	CHICKEN PASANDA	6.45
10.	CHICKEN ZHALEFREZI (Cooked with tomatoes, green chillies and herbs – fairly hot)	6.45
11.	LAMB ZHALEFREZI (Cooked with tomatoes, green chillies and herbs – fairly hot)	6.45
12.	CHICKEN KURMA (Chicken cooked with fresh cream, almonds and raisins – very mild)	6.45
13.	GANDHI SPECIAL (Chicken cooked with almond, coconut, sultana and cashew nuts in a special sauce with spices and yoghurt, served with an omelette)	7.45
14.	MURAG MAGHAN (Chicken cooked with mint yoghurt and spices with butter)	6.45
15.	SAG GOSHT (Lamb with Spinach)	6.45

## *Poultry Dishes* \_\_\_\_\_

1.	CHICKEN BHOONA (Various spices fried together to provide a clay dish of medium strength)	6.45
2.	CHICKEN CURRY (Medium strength)	6.45
3.	CHICKEN DUPIAZA (Chicken stir fry with onions and spices – medium)	6.45
4.	CHICKEN ROGON (Chicken marinated in spices then cooked with tomatoes)	6.45
5.	CHICKEN MASSALA (Chicken cooked in a very spicy sauce – medium)	6.45
6.	CHICKEN MADRAS (Fairly hot)	6.45
7.	CHICKEN VINDALOO (Very hot)	6.45
8.	CHICKEN CHILLI MASSALA (Cooked with spices, green chillies and tomatoes)	6.45

## Biryani Dishes



Served with vegetable curry

1. CHICKEN BIRYANI	7.95
2. MEAT BIRYANI	7.95
3. PRAWN BIRYANI	7.95
4. KING PRAWN BIRYANI	9.95
5. MIXED BIRYANI	9.95
6. CHICKEN TIKKA BIRYANI	9.95
7. VEGETABLE BIRYANI	7.45

## Meat Dishes



1. LAMB BHOONA (Various spices fried together to provide a clay dish of medium strength)	6.45
2. LAMB CURRY (Medium)	6.45
3. LAMB DUPIAZA (Meat stir fried with onions and spices – medium)	6.45
4. ROGON JOSH (Meat marinated in spices then cooked with tomatoes)	6.45
5. METHI GOSHT (Meat cooked with spices and fenugreek leaves)	6.45
6. LAMB MASSALA (Meat cooked in a very spicy sauce)	6.45
7. LAMB MADRAS (Fairly hot)	6.45
8. LAMB VINDALOO (Very hot)	6.45

## Pershee Dishes



Sweet, sour and hot – served with pilau rice

1. CHICKEN DANSAK	7.95
2. MEAT DANSAK	7.95
3. PRAWN DANSAK	7.95
4. KING PRAWN DANSAK	9.95

## Sea Food



1. KING PRAWN ROSSA (king prawns cooked with spices and cinnamon)	9.95
2. KING PRAWN BHOONA (Various spices fried together to provide a clay dish of medium strength)	9.95
3. KING PRAWN MASSALA (King prawns cooked in a very spicy sauce)	9.95
4. KING PRAWN CURRY (Medium)	9.95
5. KING PRAWN MADRAS (Fairly hot)	9.95
6. SAG PRAWNS (Prawns cooked with spinach and various spices)	7.25
7. PRAWN CURRY (Medium)	7.25
8. PRAWN BHOONA (Various spices fried together to provide a clay dish of medium strength)	7.25
9. PRAWN MASSALA (Prawns cooked in a very spicy sauce)	7.25
10. PRAWN MADRAS (Fairly hot)	7.25

## Vegetable Dishes



1. MIXED VEGETABLE BHAJI	3.95
2. MUSHROOM BHAJI	3.95
3. CAULIFLOWER BHAJI	3.95
4. SPINACH BHAJI	3.95
5. BHINDI BHAJI	3.95
6. BRINJAL BHAJI	3.95
7. BOMBAY POTATO BHAJI	3.95
8. ALOO PEAS BHAJI	3.95
9. ALOO GOBI	3.95
10. TARKA DHALL	3.95
11. MASSALA DHALL	3.95
12. VEGETABLE CURRY	3.95
13. BEANS BHAJI	3.95
14. CAPSICUM BHAJI	3.95
15. CHANA BHAJI	3.95
16. MUTTER PANIR	3.95
17. SAG PANIR	3.95
18. SAG ALOO	3.95
19. DALL SAG	3.95

## Rice Dishes

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1. BOILED RICE	2.30
2. BASMATI PILLAU RICE	2.40
3. MIXED RICE	3.75
4. MUSHROOM PILLAU	3.75
5. EGG RICE	3.75
6. PRAWN RICE	4.65
7. LEMON RICE	3.75

## Sundries

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1. NAN	2.20
2. PORATHA	2.20
3. STUFFED PORATHA	2.20
4. CHAPATI	1.20
5. PURI	1.20
6. PESWARI NAN	2.30
7. KEEMA NAN	2.30
8. GARLIC NAN	2.30

## Raeta

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Fresh yoghurt appetizers

1. ONION RAETA	2.00
2. CUCUMBER RAETA	2.00
3. RAETA	2.00
4. PICKLES – PER PORTION	0.60

**Many Indian dishes include nuts in the recipe.  
Please inform your waiter if you have an allergy to nuts.**

V.A.T. INCLUSIVE

The Management reserves the right to refuse admission without reason.

