

## drinks

Coke 2.85

Diet Coke 2.85

Sprite 2.85

Fanta 2.85

Soda Water 2.85

Tonic Water 2.85

Ginger Ale 2.85

Orange Juice 2.85

Apple Juice 2.85

Mango Juice 2.85

Mango lassi 3.50

Salty lassi 3.50

Mojito (Mocktail) 5.50

Continental Lemonade 4.50

(Made with Fresh Lemon, Mint, Ginger, Honey)

(Non-Alcoholic)

Sparkling Wine 9.95

Red or White Wine 8.95

Beer 2.95

Sparkling Water 3.90

Still Water 3.90

We care about your allergies and intolerances

Please let us know if you have any food allergies and intolerances

Corkage £2.00 per person

Book online

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59 King Edward Road, Onchan

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# gandhi

INDIAN RESTAURANT

**gandhi**  
INDIAN RESTAURANT

## 2 FOR 1

Every Tuesday and Wednesday

Buy 2 Main Dishes Get The  
Cheapest One FREE!

Dine in Only

1 Dish Per Person \*Terms & Conditions Apply

**DINE IN  
ONLY**

**gandhi**  
INDIAN RESTAURANT

## SUNDAY BUFFET

Adults - £15.00

Child Under 8 FREE!

1 till 3 & 5 till 9

**DINE IN  
ONLY**



## popodum (with relishes) 1.95

### starters

<b>chefs assortment for two</b>	<b>13.95</b>
<b>onion bhajee</b>	<b>5.95</b>
the ever popular indian starter beyond the need of a description	
<b>chilli chicken</b>	<b>6.95</b>
strips of chicken breast in hot sauce	
<b>chicken pakura</b>	<b>5.95</b>
chicken dipped in gram flour batter & fried	
<b>garlic crab</b>	<b>6.95</b>
succulent crab with garlic & coriander enveloped in fried flaky pastry	
<b>vegetable samosa</b>	<b>5.95</b>
deep fried pastries with fillings	
<b>morcha</b>	<b>6.95</b>
stuffed peppers with cream cheese	
<b>chicken tikka</b>	<b>6.95</b>
marinated chicken cubes baked in a clay oven	
<b>paneer ka tikka</b>	<b>7.45</b>
this is an exotic vegetarian kebab of indian cottage cheese	
<b>sheek kebab</b>	<b>6.95</b>
spicy minced meat cooked on a skewer in a clay oven	
<b>spicy chops</b>	<b>7.95</b>
marinated lamb chops cooked in a clay oven	
<b>tandoori chicken</b>	<b>6.95</b>
marinated on the bone chicken cooked in a clay oven	
<b>king prawn suka</b>	<b>7.55</b>
king prawn in tamarind sauce enveloped in fried flaky pastry	

## lamb dishes 14.95

<b>meat belli ram</b> 🌶️🌶️
an integral part of every banquet 'created' by lahore's master chef belli ram the undisputed king of punjabi cooking prior to partition, was this lamb delicacy cooked in a spicy sauce with yoghurt, peppers and onions.
<b>konkani</b> 🌶️🌶️
tender lamb cubes cooked with potatoes, tomatoes, fresh and dry herbs. garlic ginger and spices. finally coconut is added to create a delicious maharastrian flavour
<b>silver kaliya</b> 🌶️🌶️
a connoisseur's choice. this cardamom flavoured meat dish originates from punjab. cooked leisurely in freshly blended onion paste with garlic and ginger until a silver glaze is achieved
<b>dalcha</b> 🌶️🌶️
a popular hydrabadi dish. lamb chunks and minced meat cooked in lentil gravy with garlic, ginger, spices and herbs. finally fresh lime is added to create a sour taste

🌶️🌶️ =HOT   🌶️ =Medium   🌿 =Mild

## chicken dishes 13.95

<b>chicken tikka mossala</b> 🌿 (contains nuts)
<b>chetinadh</b> 🌶️🌶️
the most popular hot south indian dish. chicken cooked with mustard seeds, peppercorns, green chilli, lime and coconut
<b>makhanwala</b> 🌿
also known as butter chicken, this easily the most popular indian poultry delicacy after tandoori chicken. barbecued chicken breast cooked in gravy made from butter, tomatoes, nuts, herbs and garlic
<b>kalia</b> 🌶️🌶️
a tangy and hot chicken delicacy, tamarind flavoured and spiced with black cumin, garam mossala and black pepper. the literal meaning of kalia is 'dark' the characteristics of spices used in this dish such as garam mossala and black pepper together with tamarind helps to achieve the desired colour
<b>naga jolokia</b> 🌶️🌶️
cooked with hot flavoursome peppers from nagaland, onions, capicum & herbs.
<b>pele pele</b> 🌶️🌶️
chunks of chicken, onions, peppers, tomatoes marinated in tandoori spices and cooked in the clay oven. flash-fried further with garlic ginger and coriander and served in a medium tandoori sauce.
<b>mango chicken</b> 🌿
julienne cut chicken, onions, peppers cooked with garlic, ginger, spices and fresh mango.

## seafood dishes

<b>prawn goa mossala</b> 🌶️🌶️	<b>13.95</b>
this dish is a major part of goans everyday diet. prawns cooked in a onion and tomato based gravy with black peppercorns and cloves	
<b>south indian prawn curry</b> 🌶️🌶️	<b>13.95</b>
a coconut flavoured spicy prawn curry redolent with coriander	
<b>anar chingri</b> 🌶️🌶️	<b>13.95</b>
sweet and tangy king prawn dish with the perfect combination of prawns and pineapple. A touch of tamarind is also added to intensify the flavour	
<b>gulnar jalpari</b> 🌶️🌶️	<b>15.50</b>
a delicacy of succulent jumbo prawns marinated in a unique batter and deep dried, whilst a thick spicy sauce consisting of garlic, ginger, onions, star anise, fenugreek leaves and spinach is prepared to create a bedding for the tantalising prawns	

## vegetarian dishes

<b>kumb hara dhania</b> 🌶️🌶️	<b>11.95</b>
this dish highlights the importance of coriander in indian cookery. mushroom cooked in a rich coriander and nut sauce	
<b>ponir tawa mossala</b> 🌶️🌶️	<b>11.95</b>
a delectable vegetarian dish made from ponir (indian cottage cheese). ponir is simmered in a rich gravy and flavoured with ajwain	

## old curry house favourites

<b>madras or vindaloo</b> 🌶️🌶️🌶️	<b>balti</b> 🌶️🌶️
<b>bhoona</b> 🌶️🌶️	highly spiced with fresh herbs
onion and tomatoes	<b>korai*</b> 🌶️🌶️
cooked to a thick sauce	highly spiced with onions, green peppers and tomatoes
<b>rogon josh</b> 🌶️🌶️	<b>rashoon*</b> 🌶️🌶️
thick sauce with extra tomatoes	medium strength with extra garlic
<b>dansak</b> 🌶️🌶️	<b>jhalfraizee*</b> 🌶️🌶️🌶️
lentil based curry, fairly hot but subtly sweet with pineapple	fairly hot with green chillies
<b>dopiaza</b> 🌶️🌶️	<b>tandoori garlic chilli*</b> 🌶️🌶️🌶️
medium strength with a maximum addition of onion and peppers	fairly hot with green chillies, garlic and tandoori spice
<b>pathia</b> 🌶️🌶️	<b>sagwala</b> 🌶️🌶️
sweet, sour and hot with tamarind and lemon juice	medium strength with spinach fresh herbs and garlic
<b>kashmiri</b> 🌿	<b>passanda*</b> 🌿
mild & creamy nut sauce with banana	mild creamy nut sauce with sesame oil and sesame seeds
<b>korma</b> 🌿	
mild and sweet with nuts & coconut	
<b>chicken</b>	<b>12.50</b>
<b>chicken tikka</b>	<b>13.95</b>
<b>vegetable</b>	<b>9.95</b>
*served with chicken tikka for chicken option	
<b>lamb</b>	<b>13.95</b>
<b>king prawn</b>	<b>13.95</b>

## biryani dishes 🌶️🌶️

stir-fried with rice and eggs served with vegetable curry sauce			
<b>chicken</b>	<b>14.95</b>	<b>prawn</b>	<b>15.95</b>
<b>chicken tikka</b>	<b>15.95</b>	<b>Vegetable</b>	<b>12.95</b>
<b>lamb</b>	<b>15.95</b>		

## tandoori dishes 🌶️🌶️

served with salad and mossala sauce

<b>chicken tikka</b>	<b>14.95</b>	<b>tandoori king prawn</b>	<b>17.95</b>
(off the bone)		<b>chicken shahlick</b>	<b>16.95</b>
<b>tandoori chicken</b>	<b>15.95</b>	<b>spicy chops</b>	<b>16.95</b>
(on the bone)			

## traditional indian vegetarian dishes 🌶️🌶️

	main 10.55	side 5.55	
<b>sag ponir</b>	<b>sag aloo</b>	<b>chana bhajee</b>	
<b>tarka dall</b>	<b>vegetable bhajee</b>		
<b>bombay aloo</b>	<b>mushroom bhajee</b>		

## nans & rice 3.95

<b>plain nan</b>	<b>boiled rice</b>
<b>garlic nan</b>	<b>pilau rice</b>
<b>peshwari nan</b>	<b>fried rice</b>
<b>keema nan</b>	<b>mushroom rice</b>
<b>cheese nan</b>	<b>egg fried rice</b>
<b>chips</b>	