

appetisers / snacks

poppadoms + pickles* - £4.75

our selection of own made pickles + chutneys
(*beetroot pickle + ginger tamarind contain **mustard seeds**, beetroot + garlic pickle contain **gluten***)

tofu, butternut squash + pea samosa* - £6.00 /
3 pieces / green chutney

vegetable pakoras* - £6.00 / 4 pieces
potato, carrot, beetroot, spinach, chickpea +
rice flour, spices / tomato chutney (***mustard seeds***)

ganapati sardines - £7.00
marinated spiced sardines pan fried

main meals

veg

masala dosa* - £9.75
classic rice + lentil pancake stuffed with spiced
mashed potato masala, sambar (veg + lentil stew)
(***gluten***) / chutneys (***mustard seeds*** in potato
masala, sambar + chutneys)

pacha vegetable curry* - £9.75
potato, carrot, tender stem broccoli, cumin in
a green spinach masala with twist of lemon

roasted aubergine masala* - £9.75
roasted aubergine, onion, tomato, chana dal,
tamarind, curry leaves (***mustard seeds***)

angaadi vegetable curry* - £9.75
butterbean, pumpkin + cauliflower curry spiced
with green chilli + paprika (***mustard seeds***)

dal + fenugreek leaves* - £9.00
our classic lentil curry with fresh fenugreek leaves
(***mustard seeds***)

jackfruit + mushroom biriyani* - £12.50
spiced basmati rice layered with jackfruit,
mushrooms, potato, green peas, served with dal
(***mustard seeds***), poppadoms, + house pickle
(***gluten + mustard seeds***)

non veg

cochin fish curry - £12.50
sea bass fillet cooked in masala of tomato,
coconut, chilli + smoked tamarind

spiced salmon fillet - £13.00
with carrot + tender stem broccoli, cooked
on the griddle

samudra prawn curry - £12.50
king prawns in masala of ginger, coconut, tomato,
curry leaves + green chilli (***mustard seeds***)

wayanad chicken curry - £12.50
free range chicken breast cooked with coriander,
green chilli, garam masala, coconut

poongalam chicken curry / hot - £12.50
free range chicken breast in masala of red chilli,
black pepper, roasted garam masala, tomato

thekkady lamb - £13.50
tender pieces of lamb cooked with cashew, black
pepper, fennel, green chilli, ginger, garlic (***cashews***)

goat biriyani - £14.50
classic layered spiced basmati rice + goat made
south indian style with dal, raita, poppadoms +
house pickle (***gluten, dairy + mustard seeds***)

rice + bread

plain basmati rice* - £3.10

ganapati coconut rice* - £3.50
basmati rice cooked with onions,
curry leaves, fenugreek seeds + coconut milk

chapatti* - £3.00 / 2 pieces
flat breads made with wholemeal flour cooked
on the griddle (***gluten***)

kerala paratha* - £3.50
flaky layered flatbread (***gluten***)

side dishes

green bean + carrot thoran* - £7.50
stir fried with fresh coconut + curry leaves
(***mustard seeds***)

ganapati dal* - £6.75
our classic lentil curry made from moong dal,
toor dal + masoor dal (***mustard seeds***)

sambar* - £7.50
south indian lentil + vegetable stew soured
with tamarind (***gluten + mustard seeds***)

raita - £3.50
our own made yogurt with cucumber, carrot,
pomegranate + beetroot (***dairy***)

house pickle* - £1.00
pineapple + lemon pickle (***gluten + mustard seeds***)

chopped green chillies* - £0.60

sweet things

gulab jamun - £5.75 / 4 pieces
(***gluten + dairy***) / crème fraiche (***dairy***)

dark chocolate, chilli + cardamom cake - £6.00
(***eggs, nuts, dairy + gluten***) / crème fraiche (***dairy***)

drinks

mango lassi - £3.50 (***dairy***)
homemade yogurt, milk, sugar + mango puree

savoury lassi - £3.00 (***dairy***)
homemade yogurt, coriander leaf,
ginger, curry leaf, green chilli + salt

* *vegan dishes*

*our chicken, lamb + goat are free range, British + halal.
our dishes are cooked to order, using fresh, quality
ingredients / where possible we use local suppliers.*

wines

white

colomba bianca zibibbo 'vites' - £13.00
notes of white peach combine with floral aromatics
orange blossom + jasmine / sicily

sula vineyards sauvignon blanc - £15.00
notes of gooseberries + grapefruit through to a dry
crisp finish / nashik, india

lake chalice 'the falcon' riesling - £19.00
refreshing style of riesling with citrus aromas, great
balance, structure + lingering finish /
marlborough, new zealand

red

sula vineyards shiraz - £15.00
ripe fruit mingles with warm, sweet + smoky
spice - experience the rich terroir of the indian
highlands / nashik, india

bodegas martinez laorden rioja - £16.00
fruit driven young rioja full of concentrated
raspberry fruits, a hint of pepper + warm finish /
rioja, spain

manolesakis estate exis - £17.00
indigenous grape varieties xinomavro + limnio create
an aromatic, delicate, harmonious wine / greece

rose

kayra beyaz kalecik karazi - £17.00
delicate pink colour mirrored in the strawberry
+ cherry flavours of this off dry delicious wine /
anatolia, turkey

beer

kingfisher indian lager - £3.50
4.8% / 330ml

soft drinks

coca cola / diet coke / ginger beer - £1.50
330ml can

opening hours

thursday - saturday 5.30 - 10.00pm
sunday 5.00 - 9.30pm

at present we are offering a contactless delivery
service with our own drivers. please order online
at ganapatitakeaway.com and make your payment
online. You can collect but we still request an
online payment.

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time in advance of ordering.

If you wish to have a clearer idea before
ordering online, please contact us and we will advise.
we are unable to offer an eat in service at the moment.

ganapati pickles - 170g net weight
beetroot - £4.25 (gluten, mustard seeds)
garlic - £4.25 (gluten)

ganapati tea towels - design pam williams
red turbaned man, **green** lotus lady
purple kaleidoscope ganesh
£7 each or £18 set of 3

ganapatitakeaway.com

contact

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ganapati

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