

appetisers / snacks

poppadoms + pickles* - £4.95
our selection of own made pickles + chutneys
*beetroot pickle + ginger tamarind (mustard seeds),
beetroot + garlic pickle (gluten)*

veggie bondas* - £6.00 / 4 pieces
spiced potato, carrot, pea, chopped date bondas
in chickpea batter / tamarind chutney

parippu vadai* - £6.00 / 4 pieces
classic street snack of spiced chana dal patties /
coconut chutney (*mustard seeds*)

main meals

veg
masala dosa* - £10.25
classic rice + lentil pancake stuffed with spiced
mashed potato masala, sambar (*veg + lentil stew*)
(*gluten*) / chutneys (*mustard seeds in potato
masala, sambar + chutneys*)

kidney bean + sweet potato curry* - £9.75
home style dish cooked in onions, tomato,
ginger + chilli (*mustard seeds*)

kerala sunset vegetable curry* - £9.75
beetroot, carrot, potato + green beans in
masala of roast coconut + coriander (*mustard seeds*)

nilakadala aubergine curry* - £9.75
aubergines in tamarind, chilli, cumin,
jaggery + roasted peanuts (*peanuts*)

mushroom + tofu masala* - £9.75
button mushrooms + tofu cooked with
coconut, black pepper, tomatoes, chilli (*soya*)

dal makhani - £9.00
our version of classic north indian comfort dish
of black lentils with garlic, ginger, tomatoes, cream
(*dairy*)

non veg

calicut fish curry - £12.50
sea bass fillet in masala of ground coconut,
turmeric, curry leaves, green chilli, kodampuli

mattanchery prawn curry - £12.50
king prawns cooked in masala of roasted
coriander, black pepper, ginger, tamarind, shallots

travancore chicken - £12.50
free range chicken breast in masala of coconut,
fresh coriander, black pepper, lemon

vattappalli chicken curry / fairly hot - £12.50
free range chicken breast in masala of cumin,
tomato, chilli, bayleaf + garam masala

nadan lamb curry - £13.50
lamb cooked home style with onions, tomatoes,
fennel, black pepper + fenugreek

chicken biriyani - £14.00
classic layered spiced basmati rice + *free range*
chicken leg made south indian style (*dairy*) with
dal (*mustard seeds*) / raita, (*dairy*) / poppadoms
/ house pickle (*gluten + mustard seeds*)

rice + bread

plain basmati rice* - £3.20

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

kerala paratha* - £3.75
flaky layered flatbread (*gluten*)

* *vegan dishes*

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

side dishes

ganapati greens* - £7.00
kale, spinach, broccoli, green beans, chana dal
with mustard seeds, garlic, coconut vinegar
(*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 pumpkin, onion,
tomato, cucumber (*dairy*)

house pickle* - £1.20
lemon pickle (*gluten + mustard seeds*)

chopped green chillies* - £0.75

sweet things

gulab jamun - £6.00 / 4 pieces
(*gluten + dairy*) / crème fraiche (*dairy*)

drinks

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

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

wines

white

colomba bianca zibibbo 'vites' - £16.00
notes of white peach combine with floral aromatics
orange blossom + jasmine / sicily

sula vineyards sauvignon blanc - £19.00
notes of gooseberries + grapefruit through to a dry
crisp finish / nashik, india

lake chalice 'the falcon' riesling - £22.00
refreshing style of riesling with citrus aromas, great
balance, structure + lingering finish /
marlborough, new zealand

red

sula vineyards shiraz - £19.00
ripe fruit mingles with warm, sweet + smoky
spice - experience the rich terroir of the indian
highlands / nashik, india

rivallana rioja - £19.00
fruit driven young rioja full of concentrated
raspberry fruits, a hint of pepper + warm finish /
rioja, spain

beer

kingfisher indian lager - £3.75
4.8% / 330ml

soft drinks

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

ganapati pickles

170g net weight

beetroot / £4.25
(gluten, mustard seeds)

garlic / £4.25
(gluten)

opening hours

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

we are providing a delivery service with our own
drivers. Order online at ganapatitakeaway.com
for delivery or collection, or come into the shop
to order collection.

if you are not able to order online or have any
queries please call the shop on **020 7642 5566**.

we deliver to most local postcodes,
please check our website.

delivery time is likely to be over 60 minutes at busy
times. It is not possible to give you a specific delivery
time in advance of ordering.

if you wish to have a clearer idea before
ordering online, please contact us and we will advise.
we have a small space if you would like to eat in.

catering

we can cater for birthdays, anniversaries, weddings,
business meetings and anything else!
email ganapati.takeaway@gmail.com with your
requests for events of 15 people and over

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