

drinks

Coke 3.45

Diet Coke 3.45

Sprite 3.45

Fanta 3.45

Soda Water 3.45

Tonic Water 3.45

Ginger Ale 3.45

Orange Juice 3.45

Apple Juice 3.45

Mango Juice 3.45

Mango lassi 3.95

Salty lassi 3.95

Continental

Lemonade 4.95

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

Mojito (Mocktail) 5.95

(Non-Alcoholic)

Sparkling Wine 9.95

Red or White Wine 8.95

Beer 2.95

Sparkling Water 4.25

Still Water 4.25

We care about your allergies and intolerances

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

Corkage £2.50 per person

Take away and delivery service available



We deliver

Douglas, Onchan, Lonan, Laxey, Santon,
Union Mills, GlenVine, Crosby.

Delivery charges apply and will vary according to area

gandhi

INDIAN RESTAURANT

gandhi
INDIAN RESTAURANT

SUNDAY BUFFET

**DINE IN
ONLY**

Adults - £19.95
Child Under 8 FREE! 8-12 Half Price
1pm-2.30pm & 5pm -9pm

59 King Edward Road, Onchan
677774

www.gandhiiom.com

Book & Order online
www.gandhiiom.com



popodum (with relishes) 1.95

starters

- chefs assortment for two 15.95
- onion bhajee 6.95
- the ever popular indian starter beyond the need of a description
- chilli chicken 7.45
- strips of chicken in fried flaky pastry
- chicken pakura 6.45
- chicken dipped in gram flour batter & fried
- garlic crab 7.95
- succulent crab with garlic & coriander enveloped in fried flaky pastry
- vegetable or meat samosa 6.45
- deep fried pastries with fillings
- morcha 7.45
- stuffed peppers with cream cheese
- chicken tikka 7.45
- marinated chicken cubes baked in a clay oven
- paneer ka tikka 7.95
- this is an exotic vegetarian kebab of indian cottage cheese
- sheek kebab 7.45
- spicy minced meat cooked on a skewer in a clay oven
- spicy chops 8.95
- marinated lamb chops cooked in a clay oven
- tandoori chicken 7.45
- marinated on the bone chicken cooked in a clay oven
- king prawn suka 7.95
- king prawn in tamarind sauce enveloped in fried flaky pastry

lamb dishes 16.50

- meat belli ram
- an integral part of every banquet ‘crealed’ 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.
- konkani
- 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
- silver kaliya
- a connoisseur’s choice.this cardamom flavoured meat dish originates from punjab. cooked leisurely in freshly blend-ed onion paste with garlic and ginger until a silver glaze is achieved
- dalcha
- 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

chicken dishes 14.95

- chicken tikka mossala (contains nuts)
- chetinadh
- the most popular hot south indian dish. chicken cooked with mustard seeds, peppercorns, green chilli, lime and coconut
- makhanwala
- also known as butter chicken, breast cooked in gravy made from butter, tomatoes, nuts, herbs and garlic
- kalia
- a tangy and hot chicken delicacy, tamarind flavoured and spiced with black cumin, garam mossala and black pepper.
- naga jolokia
- cooked with hot flavoursome peppers from nagaland, onions, capicum & herbs.
- pele pele
- chunks of chicken, onions, peppers, tomatoes marinated in tandoori spices and cooked in the clay oven, served in a medium tandoori sauce.
- mango chicken
- julienne cut chicken, onions, peppers cooked with garlic, ginger, spices and fresh mango.

seafood dishes

- prawn goa mossala
- this dish is a major part of goans everyday diet. prawns cooked in a onion and tomato based gravy with black peppercorns and cloves
- south indian prawn curry
- a coconut flavoured spicy prawn curry redolent with coriander
- anar chingri
- 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
- gulnar jalpari
- 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

- kumb hara dhania
- this dish highlights the importance of coriander in indian cookery. mushroom cooked in a rich coriander and nut sauce
- ponir tawa mossala
- 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

- chicken 13.95
- chicken tikka 14.95
- lamb 14.95
- vegetable 10.95
- king prawn 14.95
- *served with chicken tikka for chicken option
- madras or vindaloo
- bhoona
- onion and tomatoes cooked to a thick sauce
- rogon josh
- thick sauce with extra tomatoes
- dansak
- lentil based curry,fairly hot but subtly sweet with pineapple
- pathia
- sweet, sour and hot with tamarind and lemon juice
- kashmiri
- mild & creamy nut sauce with banana
- korma
- mild and sweet with nuts & coconut
- balti
- highly spiced with fresh herbs
- korai*
- highly spiced with onions, green peppers and tomatoes
- rashoon*
- medium strength with extra garlic
- jhalfraizee*
- fairly hot with green chillies
- tandoori garlic chilli*
- fairly hot with green chillies, garlic and tandoori spice
- sagwala
- medium strength with spinach fresh herbs and garlic
- passanda*
- mild creamy nut sauce with sesame oil and sesame seeds

biryani dishes

- stir-fried with rice and eggs served with vegetable curry sauce
- chicken 15.95
- chicken tikka 16.95
- lamb 16.95
- prawn 16.95
- Vegetable 13.95

vegetable side dishes

- side 5.95
- main 10.95
- sag ponir
- tarka dall
- bombay aloo
- sag aloo
- vegetable bhajee
- mushroom bhajee
- chana bhajee

=HOT =Medium =Mild

tandoori & grill

- served with salad and mossala sauce
- chicken tikka (on the bone) 15.95
- tandoori chicken (on the bone) 16.95
- tandoori king prawn 18.95
- chicken shahlick 17.95
- spicy chops 17.95
- grilled wings (5pcs) 9.50
- peri chicken wrap 9.50
- kebabish doner 9.50
- doner loaded fries 9.50
- chicken loaded fries 9.50
- classic loaded fries 9.50

burgers

- chicken burger 10.50
- 2 grilled chicken breast, lettuce, cheese & peri peri sauce
- gourmet beef burger 10.50
- 2 beef patties, lettuce, cheese & burger sauce
- picante burger 10.50
- 2 beef patties, jalapenos, fresh chillies, lettuce, onions, cheese & chilli sauce
- dulce burger 11.50
- 2 beef patties, smoked beef, lettuce, cheese & BBQ sauce
- smoked burger 11.50
- 2 beef patties, smoked beef, lettuce, cheese & burger sauce
- interno burger 11.50
- 2 beef patties, egg, chicken rashers, jalapenos, caramelised onion, hashbrown(onion rings x 2), cheddar cheese & burger sauce
- veggie burger 9.50
- veggie patty, lettuce, cheese & burger sauce

nans & rice 3.95

- plain nan
- garlic nan
- peshwari nan
- keema nan
- cheese nan
- chips
- boiled rice
- pilau rice
- fried rice
- mushroom rice
- egg fried rice