

SOUP

1. **Mulligatawny** 2.50
Delicious lentil Soup Cooked with Tomatoes, Lemon, herbs & mild spices.
2. **Coconut Soup** (Delicious Coconut in Hot Milk) 2.75
3. **Vegetables Soup** 2.75
Mixed Fresh Vegetables With Mild Spices Lentil Base.
4. **Palak Soup** (Spinach Soup) 2.75

APPETIZERS

5. **Papadam** (Thin Bean Wafers) 2.00
6. **Samosa** (Vegetable or Meat or Coconut) (2 in One Order) 3.00
Turnover filled with vegetable or meat or coconut.
7. **Onion Bhaji** (4 in One Order) 3.00
8. **Banana Pakora** (Banana fritters) (4 in One Order) 3.00
9. **Begun Pakora** (Spiced Eggplant Fritters) (4 in One Order) 3.00
10. **Cheese Poori** (Deep fried Poori Bread Stuffed with Cheese) 3.00
11. **Coconut Poori** (Deep fried Poori Bread Stuffed with Coconut) 3.00
12. **Chana Poori** (Fried Chick Peas Served with Light Fluffy Bread) 4.50
13. **Fresh Shrimp Poori** 5.50
(Shrimp Cooked in Bengal Fashion Served with Light Fluffy Bread)
14. **Bombay Liver** 4.50
(Chicken Liver Sautéed with Herbs and Spices Served with Light Fluffy Bread)
15. **Kati Kabab** 4.50
(Marinated Tiny Pieces of Chicken Sautéed in Butter with onion, green pepper & tomatoes served with light fluffy bread)
16. **Assorted Indian Horsd Oeuvres** 4.75
(Served with samosa bhujia banana pakora eggplant parkora with house condiment)
17. **Tandoori Mixed Grill** (a Variety of Tandoori from our clay oven) 5.25

SALAD

18. **Green Salad** 3.25
(Crisp lettuce with tomatoes cucumber & green pepper served with house dressing)
19. **Mushroom Salad** (Mushroom Lettuce tomatoes) 3.50
cucumber & green pepper served with house dressing

CONDIMENTS

20. **Mango Chutney** (Sweet and Sour) 2.75
21. **Mango or Lemon Pickle** (Hot and Spicy) 2.75
22. **Rayta** 2.75
Whipped yogurt and chopped cucumber garnish with herbs & mild spices

(MEDIUM SPICES CURRY)

VEGETABLE SPECIALTIES

23. **Mixed Vegetable Curry** 8.00
Daily fresh vegetables cooked with mild spices
24. **Vegetable Vindaloo** 8.00
Fresh mixed vegetable cooked with hot pepper and highly spiced
25. **Aloo Mottor Gobi** 8.00
Potatoes, peas, cauliflower cooked with delicate spices
26. **Bhindi Masalla** (Okra cooked in herbs and Indian spices) 8.00
27. **Chana Shag** 8.00
Chick peas and spinach cooked in a spice flavored sauce
28. **Chana Masalla** 8.00
Chick peas cooked with diced onion, green pepper and tomatoes
- 28A. **Traka Dall** 8.00
29. **Vegetable Dhansak** 8.00
Mixed vegetable cooked with lentils & spices Persian style
- 29B. **Dall Makni** 8.00
30. **Mushroom Shag** 8.00
Mushroom cooked with spinach in a spice flavored sauce.
31. **Palok Ponir or Mottor Panir** 8.95
Fried cottage cheese cooked with green peas or fresh spinach tastefully blended with tomatoes
32. **Aloo Palok** (Potatoes and spinach cooked in a Indian style) 8.00
33. **Bhaji** (For Side Dishes Only) 4.95
Bhindi, mushroom or spinach tastefully blended w. tomatoes & onions
34. **Bombay Aloo** (Potatoes cooked to medium spices) 8.00
35. **Malai Kofta** (Fresh Mixed Vegetables Balls Cooked in Mild Creamy Sauce) 8.95
36. **Begune Bhartha** 8.95
Whole Eggplant Roasted in Clay Oven Blended with Herbs Sautéed Onions Tomatoes and Peas
37. **Vegetarian Thali** (Assortment of vegetarian platter with roti bread) 9.95

(MEDIUM SPICES CURRY)

CURRY SPECIALTIES CHICKEN - LAMB OR BEEF

*All Entrees are Served with Pilof Rice or Brown Rice House Condiments
(Dall & Cabbage Serve on Request)*

38. **Curry** (Choice of Chicken Lamb or Beef Cooked in Mildly Curry Sauce) 8.95
39. **Bhoona** 8.95
(Choice of Chicken Lamb or Beef Cooked with Tomato, Green Pepper Onion and Thick Gravy)
40. **Dupiaza** 8.95
Choice of Chicken, Lamb or Beef Cooked with Onion and Tomatoes in a Spice Flavored Sauce
41. **Vindaloo** 8.95
(Choice of Chicken, Lamb or Beef Where Eagles Dere Very Hot with Potatoes)
42. **Madras** 8.95
Choice of Chicken Lamb or Beef Medium Hot and Sour with green pepper, onion, tomatoes
43. **Dhansak** 8.95
(Choice of Chcken Lamb or Beef MediumSpice Cooked with Lentils and Spinach)
44. **Sagwala** 8.95
(Choice of Chicken, Lamb or Beef Cooked with Spinach in Medium Curry Sauce)
45. **Sabjee** 8.95
(Choice of Chicken, Lamb or Beef Cooked in mild Gravy with Fresh Mixed Vegetable)
46. **Mushroom** 8.95
(Choice of Chicken Lamb or Beef Cooked with Tomato Onion in Mild Spice with Mushroom)
47. **Dildar** 8.95
(Choice of Chicken Lamb or Beef Cooked with Garlic, Ginger in Mild Curry Sauce with Chickpeas)
48. **Keema Mottor** 8.95
(Ground Meat Cooked with Tomatoes Onion, Green Pepper, Herbs & Green Peas)
49. **Bombay** 8.95
(Choice of Chicken Lamb or Beef Cooked in Medium Curry Sauce with Egg)
50. **Ro Gon Gosht** 8.95
Choice of Chicken Lamb or Beef Cooked with Tomatoes Onion, Green Pepper Garlic in Medium Curry Sauce
51. **Jalfrazie** 8.95
(Choice of Chicken, Lamb or Beef Cooked with Tomato, Onion in Chef's Special Sauce)

(MILD & SWEET CURRY)

MALAI & KURMA SPECIALTIES

52. **Chicken Kurma** 9.25
(Cooked with cream and almond, sweet spices - Mughlai style)
53. **Chicken Malai** 9.25
(Spiced chicken cooked with coconut, almond and cream sauce)
54. **Chicken Kashmir** (Chicken cooked w. pineapple & sweet spices) 9.25
55. **Lamb or Beef Kurma** 9.25
(Cooked with cream, almond, sweet spices in Mughlai style)
56. **Butter Chicken** (Chicken cooked w. cream, almond & butter) 10.95
57. **Lamb or Beef Malai** (Gentle spiced lamb or beef cooked w. coconut) 9.25
58. **Vegetable Kurma** 8.95
(Mixed vegetable cooked with cream and almond sweet spices)
59. **Vegetable Malai** 8.95
(General spiced mixed vegetable cooked with coconut - banana)
60. **Shrimp Kurma** 9.95
(Cooked with cream and almond, sweet spices - Mughlai style)
61. **Shrimp Malai** (Shrimp cooked w. coconut, almond & sweet spiced) 9.95

(MEDIUM SPICES)

SEAFOOD SPECIALTIES

62. **Shrimp Curry** (Shrimp cooked with spices flavored sauce) 8.95
63. **Shrimp Vindaloo** 9.50
(Cooked in a very hot sauce with potatoes - Madras style)
64. **Shrimp Sabjee** 9.50
(Fresh shrimp cooked w. fresh vegetable with mild cream sauce)
65. **Shrimp Shag** (Shrimp cooked with spinach with mild cream sauce) 9.50
66. **Shrimp Dupiaz** 9.50
(Shrimp cooked w. onion, tomatoes, green pepper in a special flavored sauce)
67. **Crabmeat Curry** 9.50
(Cooked in specially prepared herb & spices w. a touch of ginger & garlic)
69. **Fish Masalla** 9.50
(Fried fish cooked with diced onion, tomatoes and green pepper)

(MEDIUM SPICES)

HOUSE SPECIAL

70. **Balti Gosht Choice of Chicken, Lamb or Beef** 9.95
Cooked with onions tomatoes green pepper and herbs served on sizzling
71. **Goat Vindaloo** 9.95
(Goat Cooked in Chef Special sauce with Potatoes Very Hot)

(MEDIUM AND MILD SPICES)

BIRYANI SPECIALTIES

Serve with vegetable currys

72. **Banarasi Pillau** 8.50
Distinct flavored basmati Indian rice cooked with fresh vegetables and nut suffused with the aroma of saffron
73. **Chicken Biryani** 9.50
(Chicken cooked w. Indian Basmat rice & spices)
74. **Lamb or Beef Biryani** 9.50
Lamb or beef cooked with Indian basmati rice & 20 exotic spcies
75. **Mixed Biryani** 10.95
(Combination of lamb, beef, chicken & shrimp)
76. **Shrimp Biryani** 9.95
Fresh shrimp sautéed in herbs & spices cooked with basmati rice
- 76a. **Chicken Tikka Biryani** 10.95
White meat chicken mixed with rice & herbs

(MILD SPICES)

TANDOORI DELIGHT

*Mildly Spiced (w. eight Watchers Delight) Lean Meat Marinated in
Yogurt Ginger Garlic Herbs Roasted in Traditional Indian Clay Oven*

77. **Chicken Tandoori (Half)** 9.50
(Spring Chicken Marinated in Yogurt and freshly mild spice Roasted in clay oven)
78. **Chicken Tikka (Boneless)** 9.50
Chicken Marinated in Yogurt, Ginger, Garlic, and Mild Spices Roasted in Clay Oven
79. **Chicken Malai Kabab** 9.50
(Suppemes Marinated in Cream Cheese)
80. **Chicken Kalim Kabab** 9.50
Chicken Buffalo Wings Marinated in Yougrt, Fresh Mint, and Coriander Roasted in Clay Oven
81. **Lamb Tikka** 9.95
(Cubes of Lamb Marinated in Yougrt, Ginger, Garlic with Mild Spices Roasted in Clay Oven)
83. **Sheek Kabab** 9.95
Minced Meat with Onion, Green Pepper, Herbs and Mild Spices Roasted in Clay Oven (with Skewer)
84. **Shrimp Tandoori** 12.95
Jumbo Shrimps Marinated in Lemon, Yogurt Ginger, Garlic with Mild Spices Roasted in Clay Oven
85. **Fish Tikka** 9.50
(Sword fish Marinated in Yogurt Ginger, Garlic, Lemon and Mild Spices Roasted in Clay Oven)
86. **Tandoori Vegetable** 8.95
(fresh Vegetable Marinated in Lemon, Ginger Garlic with Mild Spices Roasted in Clay Oven)
88. **Tandoori Mixed Grill** 13.95
Tandoori Chicken, Chicken Tikka, Lamb Tikka Tandoori Shrimp and Sheek Kabab

(MILD CURRY)

TANDOORI - MASAIA

*Mildly Spices for Those who Love Romantic Aroma Tandoori Cooked Items
Further Meticulously Seasoned in Mildly Delicious Gravy*

89. **Chicken or Lamb Tikka Masala** 10.95
90. **Tandoori Chicken Masala** (with Bone) 10.95
91. **Tandoori Shrimp Masala** (Jumbo Shrimp) 12.95
92. **Chicken or Lamb Tikka Masalam** 10.95
(Tikka Cooked with Added Herbs Cream and Almonds (Mild))
93. **Tandoori Chicken Masalam** (with Bone) 10.95
94. **Chicken or Lamb Pasanda** 10.95
(Cooked with Herbs, Cream Almonds and Red Wine)
95. **Combination Masala** (Chicken, Lamb and Shrimp) 11.95
96. **Chicken Tikka Sag** 10.95
(cubes chicken tikka cooked with chefs special gravy with fresh spinach)

97. SET MEAL For One Person (Meat) .. 13.95

Appetizer: Samosa, Bhujia - Padadam, with house condiments
Main Course: Choice of Chicken Tandoori or Chicken, Lamb or Beef Curry
 Served with Basmati Rice, Naan Bread Lentil Sauce Cabbage
 Dessert and Tea or Coffee

98. Set Meal for One Person (Vegetarian) .. 12.95

Appetizer: Soup, Samosa Bhujia Padadam with house Condiment
Main Course: Choice of Two Vegetable Curry Served with Basmati Rice,
 Naan Bread, Lentil Sauce, Cabbage, Dessert and Tea or Coffee

99. Set Meal for One Person (Seafood) .. 14.95

Appetizer: Samosa, Banana Pakora Padadam with House condiment
Main Course: Choice of Shrimp or Crabmeat Curry Served with Basmati Rice
 Naan Bread, Lentil Sauce, Cabbage, Dessert, Tea or Coffee

HOME MADE BREAD

Baked to Order in Our Clay Oven

- 100. Naan (Unleavened Bread Freshly Baked in Clay Oven) 2.00
- 101. Paratha (Multi Layered Grilled with Flour Bread Topped with Melted Butter) 2.50
- 102. Onion Kulcha (Naan Stuffed with Spiced Onions) 3.50
- 103. Garlic Naan (Unleavened Naan with Garlic Baked in Clay Oven) 3.50
- 104. Roti (Whole Wheat Bread Baked in Clay Oven) 2.00
- 105. Aloo Paratha (Stuffed Bread Mashed and Spice Potatoes) 3.00
- 106. Poori (This is the Fluffy One) 2.00
- 107. Peshwari Naan 3.50
(Unleavened Naan Stuffed with Coconut, Almonds, Rasians Baked in Clay Oven)
- 108. Mughlai Paratha 3.95
(Stuffed with Spice Flavored Minced Meat, Egg, Peas, Green Pepper, and Chopped Onion)
- 109. Tikka Bread Chicken (Stuffed with Onion Herbs Roasted in Clay Oven) 3.95
- 110. Mint Naan (Fresh Mint Stuffed with Naan Roasted in Clay Oven) 3.50
- 111. Keema Nan (Stuffed with minced meat, onion & herbs, roasted in clay over) 3.95
- 111a. Chesse Nan 3.95

BEVERAGES

- 112. Soft Drinks, Coke, Diet Coke,
7 Up, Ginger Ale, Club Soda 2.00
- 113. Juices Mango 2.50
- 114. Ginger Beer Perrier S. Pellegrino 2.75
- 115. Lassi Yogurt Flavored Drink with Rose Water 2.75
- 116. Mango or Banana Lassi 3.00
- 117. Ice Tea 1.50
- 118. Tea or Coffee 1.00

DESSERTS

- 119. Firdi (Indian Pudding with Rose Flavored) 2.50
- 120. Kulfi (Light Indian Ice Cream) 2.75
- 121. Rasi Malai (Cottage cheese cooked w. cream & almond sauce) 2.50
- 122. Gulab Jamon (Fried rounds of cheese dipped in honey syrup) 2.50
- 123. Mango Ice Cream 2.50

INDONESIAN DISHES

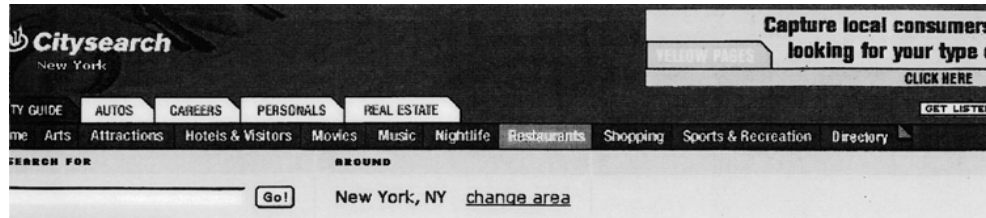
Served with ground meat fried rice

- 1. Nasi - Goreng 9.30
(indonesian fried rice with minced meat garnish with egg)
- 2. Sate Ayam 9.30
(Spicy grilled chicken on skewers with peanut sauce)
- 3. Sate Kambina (Spicy grilled lamb on skewers) 9.30
- 4. Por Ayam 9.30
(Chicken with pineapple and coconut in creamy sauce)
- 5. Kambing Bamboo Vindaloo 9.30
(very hot and spicy lamb in curry sauce)

LUNCH

*12:00 noon to 3:00 pm
 Served with Rice & House Condiments*

- 1. Vegetable Curry 5.25
(daily fresh vegetable cooked w. mild spices)
- 2. Chicken Curry 5.95
(Boneles chicken cooked w. mild spices)
- 3. Chicken Tandoori 5.95
Spring chicken marinated in yogurt & freshly ground spices in Tandoor.
- 4. Chicken Tikka 6.50
Filet of chicken marinated in spices subly flavored w.
spices & cooked in Tandoor.
- 4a. Chicken Tikka Masala 7.50
- 5. Lamb or Beef Curry 5.95
Spring lamb or beef cooked in freshly ground spices.
- 6. Chicken, Lamb or Beef Kurma 6.50
Cooked with cream, almond, sweet spices.
- 7. Chicken, Lamb or Beef Biryani 6.50
Cooked with Indian Basmati rice and 20 exotice spices.
- 8. Shrimp Curry (Shrimp cooked w. spice flavored sauce) 6.50
- 9. Aloo Motor Gobi 5.95
- 10. Chana Shag 5.95
Chick peas and spinach cooked in a spice flavored suace.



Ghandi Cafe
 283 Bleecker St. Fl 1
 New York, NY 10014-4107
 Phone: (212)645-1456

MAP PRINT INVITE FRIENDS
 Avg. user rating: ★★★ (3 reviews)
 Current avg. rating: ★★★ (3 reviews)
 Write your own user review

The best Indian delivery (NOT) in my hood!

(★★★★)
 Posted by An Anonymous User on Jan, 31, 2002

I live in Nolita and I could get Indian from 6th st. BUT how to find a good one short of sampl all? And delivery is different than eating there. I saw these guys on a food delivery web sit: the reviews here AND tried them. AM I GLAD I DID! I had an orgasm with the Veggie Combo delivered (on an off night they will deliver past the W Village boundaries.) Plus I have lefto days. THANK YOU for finding my bldg!

Closest to England

(★★★)
 Posted by Ruby Murray on Jan, 30, 2002

The Indian owners hail from Northampton in England, so the food is Anglo-Indian and there's good. I'd say the biryani is a bit soggy, but other than that, thumbs aloft!

Great.

Posted by doowot on 11/14/2003

Its the best Anglo Indian curry hut in Manhattan and I have been to them all. The only thing I wouldn't have is the Biryani, everything else is Pukka! (The owner is from Nothampton England)

• Overall user rating: Highly Recommended



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Greenwich Village
We Have Hallal Meat