

Gandhi

Haute Cuisine of India

EST. 2001



FREE DELIVERY

34-14 30TH AVE. ASTORIA, NY 11103
(BET. 34 & 35 STREET)

TEL: 718-956-7555

www.gandhiresaurantny.com

STARTERS

PAPADAM	2
Thin bean wafers	
SOMOSA	3
Triangular pastry stuffed with delicately spiced meat or vegetables	
ONION BHAJEE	3
Onion cooked in chick peas butter with herbs and spices	
ALOO CHOP	4
Spiced potatoes covered with bread crumbs and filled with minced meat	
PRAWN POORI	6
Prawn cooked in bengal fashion served with fluffy bread	
CHANA POORI	5
Sauteed chick peas in spices served with fluffy bread	
CHICKEN TIKKA	5
Boneless pieces of chicken, marinated in yogurt & fresh ground spices, furnished in clay oven	
SHEEK KABAB	5
PAKORA	5
Assorted Vegetable fritters	
ASSORTED HOURS D'OEUVRES	6

SOUPS

MULLIGATAWNY	3
Traditional soup made from lentils and tomatoes, delicately flavored	
COCONUT SOUP	3
Delicious hot coconut in milk	

TANDOOR SPECIALTIES

TANDOORI CHICKEN	10
Spring chicken marinated in yogurt & fresh ground spices, roasted in clay oven	
CHICKEN TIKKA	10
Boneless pieces of chicken, marinated in yogurt & freshly ground spices cooked on in clay oven	
LAMB TIKKA	11
Tender diced lamb marinated in herbs & spices cooked in clay oven	
SHEEK KABAB	10
Ground chicken with onion & herbs rolled on skewers and roasted in clay oven	
TANDOORI KING PRAWN	12
Mildly spiced succulent king prawns cooked in clay oven	
TANDOORI MIXED GRILL	12
Tandoori chicken, chicken tikka, lamb tikka, sheek kabab, tandoori prawn	

SEAFOOD SPECIALTIES

PRAWN CURRY	11
King prawns cooked with a mild curry sauce	
PRAWN VINDALOO	11
King prawns with fiery red hot spices. A goan specialty	
PRAWN SHAG	12
Delicately spiced king prawns with fresh spinach	
PRAWN JALFRAZI	11
Prawn sauted with green peppers, onion, tomatoes & flavored with spices, quite tangy & tasteful	
PRAWN KURMA	12
King prawns cooked in a creamy sauce & garnished with almonds, raisins & coconut	
FISH DUPIAZA	11
Filet fish cooked with onions tomatoes & array of masterful blended spices	
CARB MEAT BHUNA	11
Crab meat cooked in specially prepared herbs & spices with a touch of ginger & garlic	
MIXED SEAFOOD BHUNA	11
Mixed seafood with herbs & spices touch of ginger & garlic	

CHICKEN SPECIALTIES

CHICKEN TIKKA MOSOLLA	10
Diced of barbecued chicken cooked in creamy yogurtsauce with touch of tomato puree	
ROGON CHICKEN	9
Medium hot chicken cooked with tomatoes green peppers & onions	
CHICKEN KURMA	10
Mildly spiced chicken in a creamy sauce garnished with almonds, raisins & coconut	
CEYLON CHICKEN	9
Chicken cooked with coconut in a hot sauce	
MALAYAN CHICKEN	9
Chicken with pineapple in a creamy sauce	
CHICKEN CURRY	9
Chicken with fresh ground spices & light gravy	
CHICKEN VINDALOO	9
Chicken cooked in a fiery red hot curry sauce. A goan specialty	
CHICKEN DUPIAZA	9
Chicken cooked with onions & tomatoes in a spice flavored sauce	
CHICKEN SHAG	10
Chicken with chopped creamy fresh spinach	

LAMB/BEEF SPECIALTIES

GOSHT CURRY	10
Lamb or beef cooked in freshly ground spices & light gravy	
SHAG GOSHT	11
Tender lamb or beef pieces cooked with chopped creamy fresh spinach & traditional spices	
ROGON GOSHT	10
Medium hot lamb or beef cooked with tomatoes, green peppers & onions	
GOSHT VINDALOO	10
Lamb or beef cooked in a fiery vinegar flavored sauce. A specialty of goan	
GOSHT KURMA	11
Lamb or beef cooked in a creamy sauce & garnished with almonds, raisins & coconut	
GOSHT DOPIAZA	10
Lamb or beef cooked with onions & tomatoes in a spice flavored sauce	
KEEMA MOTOR	10
Minced meat cooked with peas, garlic & ginger	

VEGETABLE SPECIALTIES

SUBZI CURRY	8
Garden fresh vegetables with mild spice flavored sauce	
SHAG PONIR	9
Home made cheese cooked with creamed spinach	
ALOO GOBI	8
Spiced potato & cauliflower	
CHANA MASSALLA	8
Chick peas with herbs & spice	
SHAG ALOO	8
Creamed spinach & potatoes with fresh herbs & spices	
MOTOR PONIR	9
Home made cheese with peas in a creamy sauce	
SUBZI JALFRAZI	8
Garden fresh vegetables cooked with fresh chilies, green peppers, coriander, special herbs & spices.	
MALAI KUFTA	9
Mixed vegetable balls with exotic spices & cream of cashew nuts	
PALAK DAL	8

Creamed spinach cooked with lentils	
MUSHROOM OR CHANA SHAG8
Creamed spinach with mushroom or chick peas in spiced flavored sauce	
BINDI BHAJEE8
Fresh okra with onions, tomatoes, herbs & spices	
SUBZI KURMA9
Garden fresh vegetables cooked in a creamy sauce & garnished with almonds, raisins & coconut	
DAL MAKHNI8
Array of beans with spices & fresh garlic	
MUSHROOM OR SHAG BHAJEE8
Mushroom or spinach with herbs & spices	
ALOO CHOLE8
Chick peas & dried potatoes in a home style curry sauce	
BIGHON BHARTA8
Rosted eggplant puree, baby green peas, onions, tomato with delicate spices	
ALOO CHANA PANEER9
Potato chickpeas, homemade chesse with fresh herbs & spices	

BALTI DISHES

Specialty of north west frontier
served in a wok with naan bread & raita

BALTI LAMB14
BALTI CHICKEN14
BALTI BEEF14
BALTI PRAWN15
BALTI VEGETABLES12
BALTI CHICKEN TIKKA14
BALTI FISH WITH MUSHROOM15
BALTI MIXED SEAFOOD15

CHEF'S SELECTION

PANEER MAKHNI10
Home made cheese cooked with exotic spices & cream of cashew nuts	
CHICKEN TIKKA MAKHNI11
Boneless pieces of chicken cooked in a special sauce made with butter, exotic spices & cream of cashew nuts	
CHICKEN SHASHLIK11
Tender pieces of chicken marinated for a day & grilled in oven with green peppers, onions herbs & spices	
CHICKEN TIKKA SHAG11
Tender pieces of grilled chicken with fresh spinach & mild spices	
CHICKEN JALFRAZI10
Spring chicken cooked with fresh chillies, green peppers, coriander special herbs & spices	
LAMB TIKKA MOSOLLA11
Grilled lamb cooked in creamy yogurt sauce with touch of tomato puree	
KORAI GOSHT OR CHICKEN11
Succulent pieces of lamb or chicken cooked with butter, tomatoes, green peppers & cooked in a wok	
CHICKEN TIKKA BIRIYANI11
Saffron flavored basmati rice cooked with barbecued Chicken in a delicate blend of exotic spices & herbs	
PRAWN MOSOLLA11
King prawns cooked in creamy yogurt sauce with touch of tomato puree	
FISH JALFRAZI11
Filet fish cooked with fresh chillies, green peppers, coriander herbs & spices in fairly hot sauce	

RICE SPECIALTIES

CHICKEN BIRIYANI	10
Long grain basmati rice and chicken, richly flavored with saffron, almonds & raisins	
LAMB OR BEEF BIRIYANI	11
Long grain saffron flavored basmati rice cooked with lamb or beef in a dedicate blend of exotic spices & herbs	
PRAWN BIRIYANI	12
Basmati rice & king prawns richly flavored with saffron, almonds & raisins	
SUBZI BIRIYANI	9
Long grain basmati rice flavored with exotic spices & cooked with garden fresh vegetables	
MIXED SEAFOOD BIRIYANI	12
Long grain basmati rice flavored with exotic spices & cooked with mixed seafood	

INDIAN BREADS

NAN	2
Special bread baked in a clay oven	
PARATHA	2
Multi layered flour bread	
POORI	2
Light fluffy bread	
CHAPATI	2
Unleavened bread	
PESHWARI NAN	3
Special bread with almonds & raisins baked in a clay oven	
ALOO NAN	3
Flour bread stuffed with lightly spiced potatoes baked in a clay oven	
ONION OR GARLIC NAN	3
Special bread with garlic or onion baked in a clay oven	
KEEMA NAN	4
Special bread with mildly spiced minced meat baked in a clay oven	
CHEESE NAN	4
Special bread stuffed with homemade cottage cheese baked in a clay oven	
CHICKEN TIKKA NAN	4
Special bread stuffed with chicken tikka baked in a clay oven	

ACCOMPANIMENTS

GREEN SALAD	2
RAITA	2
Whipped yogurt & chopped cucumber and carrots garnished with herbs & spices	
MANGO CHATNEY	2
Sweet/Sour	
MIXED PICKLE	2
Hot & spicy	
DAL	4
Split lentils	

DESSERT

KHEER	3
Indian rice pudding	
KULFI / MANGO ICE CREAM	3
Indian ice cream	
GULAB JAMON	3
Golden fired cheese balls, soaked in a honey syrup	
PINEAPPLE	3
Heavy cream	

HOT & COLD BEVERAGES

SODA	2
SPRING WATER	2
MANGO JUICE	2
LASSI	3
MANGO LASSI	3
SPICED TEA	2
COFFEE	2

ALL DAY DELIVERY SPECIAL

12 PM - 11 PM EVERY DAY

\$12

LUNCH SPECIAL

EAT IN OR TAKE OUT

12 PM - 4 PM EVERY DAY

\$9

DINNER SPECIAL

EAT IN

4 PM - 11 PM EVERY DAY

\$12

APPETIZER + ENTREE + BASMATI RICE OR
NAN BREAD + RICE PUDDING

PICK AN APPETIZER

- VEGETABLE SAMOSA
- ONION BHAJEE
- MULLIGATAWNY SOUP

PICK AN ENTREE

- CHICKEN TIKKA MOSOLLA
- CHICKEN / LAMB / BEEF / VEGETABLE CURRY
- CHICKEN / LAMB / BEEF SHAG
- CHICKEN / LAMB / BEEF / VEG. VINDALOO
- CHICKEN / LAMB / BEEF / VEG. MADRAS
- CHANA SHAG / SHAG PANEER (VEGAN CHOICE)
- ALOO MOTOR Gоби / MALAI KUFTA (VEGAN CHOICE)

PARTY AT HOME

OUR RESTAURANT OFFERS PARTY TRAYS, A TRAY CONTAINS 10 SERVINGS AND IS ACCOMPANIED BY BASMOTI RICE, GREEN SALAD, ASSORTED CONDIMENTS, RICE PUDDING YOU MAY PICK THE ENTREE OF YOUR CHOICE FROM THE MENU. PLEASE GIVE US ONE DAY NOTICE

- ANY VEGETARIAN ENTREE\$60
- ANY CHICKEN ENTREE\$70
- ANY BEEF / LAMB ENTREE\$80
- ANY SEAFOOD ENTREE\$90