

appetisers / snacks

veg

pappadoms + pickles* - £4.75

our selection of own made pickles + chutneys.

(pickles contain a small quantity of gluten)

vegetarian street snacks* - £5.75

bonda - spiced potato balls in chickpea flour batter.

parippu vadai - ground chana dal, ginger, curry leaf + chilli patties + chutneys / 4 pieces.

vegetable pakoras* - £5.75

with onion, potato, carrot, ginger, beetroot, spinach, green chilli + chutney / 4 pieces.

paneer vegetable rolls - £6.50

own made paneer, courgette, carrot in pastry roll (contains dairy + gluten) + chutney / 3 pieces.

non veg

crab thoran - £7.25

fresh crab meat stir fried with onions, ginger, curry leaves, fresh coconut + spiced yoghurt chutney.

(chutney contains dairy)

meen adipoli - £7.50

pieces of tuna fish marinated in black pepper, garlic, ginger + chilli, pan fried with red onion, green capsicum, tomatoes + curry leaves.

main meals

veg

garden vegetable masala* - £9.50

carrot, parsnip, leek + sprouting broccoli cooked in masala of coconut, cumin, green chilli + tomato.

tanjore vegetable curry* - £9.50

home style butter bean, green lentil, potato + flat green bean curry with tomatoes, mustard seeds + curry leaves.

sweet potato + button mushroom

masala* - £9.50

sweet potato + button mushrooms in a richly spiced roasted coconut, red chilli + coriander masala.

thirumalai aubergine curry* - £9.50

baby aubergines cooked in masala of tomato, tamarind, onion + red chilli.

chickpea, beetroot + coconut masala* - £8.50

spiced chickpeas + beetroot cooked with sliced coconut pieces, tomato + mustard seeds / a dry dish.

dal + spinach* - £8.00

lentil + spinach curry infused with coconut, red chilli + fennel masala.

masala dosa* - £9.50

rice + lentil flour pancake stuffed with spiced mashed potato, sambar (*veg + lentil stew*) + chutneys. (*sambar contains a small quantity of gluten*)

non veg

munambam fish curry - £12.50

sea bream fillet cooked in spicy roasted red pepper + tomato masala.

vellayil fish - £12.50 / *mild*

sea bass fillet cooked in coriander, coconut, green chilli + lemon juice masala.

theeram prawn curry - £12.00

king prawns in coconut, cumin, red chilli, tamarind + tomato masala.

varkala chicken - £12.00 / *mild*

free range chicken breast in masala of green chilli, tomato, poppy seed + garam masala.

trichur chicken curry - £12.00 / *spicy*

free range chicken breast cooked in masala of cinnamon, green chilli, red chilli + tomato.

tannur lamb - £13.50

tender pieces of lamb cooked with onion, garam masala, coriander, ginger + red chilli.

chicken biriyani - £12.50

classic layered spiced basmati rice + free range chicken leg, made south indian style (*contains dairy*) with dal, raita, (*contains dairy*) pappadoms + house pickle. (*contains gluten*)

pumpkin + jackfruit biriyani - £11.50

spiced basmati rice cooked with butternut squash, green beans, jackfruit, and potato (*contains dairy*) served with with dal, raita (*dairy*), poppadoms + house pickle. (*contains gluten*)

rice + bread

plain basmati rice* - £3.00

ganapati coconut rice* - £3.30

basmati rice cooked with onions, fenugreek seeds + coconut milk.

lemon rice* - £3.50

brown basmati tempered with chana dal, ginger, green chilli + lemon juice.

idiappam* - £3.00 / 4 pieces

rice flour + coconut steamed noodle 'nests', a great alternative to rice.

kerala paratha - £3.50

flaky layered flatbread. (*contains wheat flour + egg*)

chapatti* - £2.50

wholemeal flour flat bread. (*contains wheat flour*)

side dishes

ganapati dal* - £6.50

our classic lentil curry made from moong dal, toor dal + masoor dal.

sambar* - £6.50

south indian lentil + vegetable stew soured with tamarind. (*contains a small quantity of gluten*)

thoran* - £6.50

classic kerala vegetable stir fry with fresh coconut + curry leaves.

raita - £3.50

our own made yoghurt with onion, cucumber, tomato, pumpkin + cumin. (*contains dairy*)

house pickle* - £0.90

pineapple + date pickle. (*contains a small quantity of gluten*)

chopped green chillies* - £0.50

* vegan dishes

our chicken + lamb are free range + halal / our goat is halal.

Many south indian dishes contain **mustard seeds**. If you have an allergy / intolerance to mustard seeds, please ask staff to advise.

ganapati lassi *(all contain dairy)*

mango lassi - £3.50

own made yoghurt, milk, sugar + mango puree.

savoury lassi - £3.00

own made yoghurt, ginger, curry leaf, coriander leaf, green chilli + salt.

sweet lassi - £3.00

classic, own made yoghurt + sugar.

wines

white

sula sauvignon blanc - £15.00

nashik, india.

aromas of cut grass + green peppers,
gooseberry palate, good acidity, great with spices.

red

bodegas martinez laorden rioja - £16.00

spain.

a fruit driven young rioja with concentrated
raspberry fruits, a hint of pepper + a warm finish.

beer

kingfisher indian lager - £2.75

4.8% / 330ml

soft drinks selection - £1.50

coca cola / diet coke / ginger beer
330ml can

sweet things

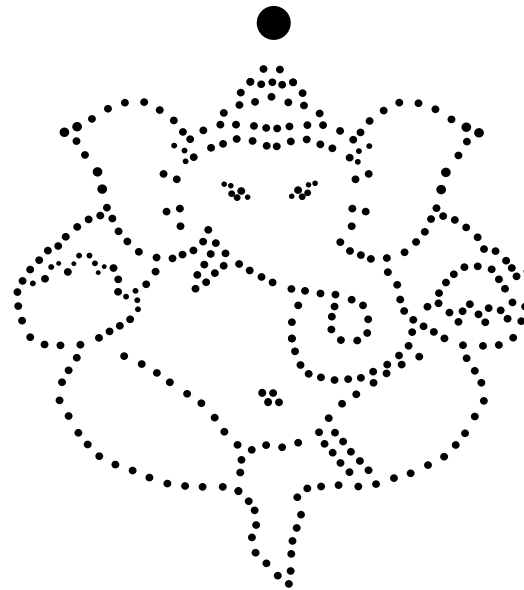
gulab jamun / 4 pieces - £5.50

(contains dairy + gluten)

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ganapati

take
away kitchen

4 maxted road london se15 4ll



we deliver to most local postcodes,
please check our website or give us a call.

free delivery on orders £15.00 + over.

10% discount on orders collected in person.

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order online
ganapatitakeaway.com

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delivery + collection

020 7207 3558

collection only

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opening hours

monday	<i>closed</i>
tuesday	5.30 - 10.30pm
wednesday	5.30 - 10.30pm
thursday	5.30 - 10.30pm
friday	5.30 - 10.30pm
saturday	5.30 - 10.30pm
sunday	5.00 - 10.00pm

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Our dishes are cooked to order,
using fresh quality ingredients.

Where possible we use local suppliers.
Fish from Southbank Fresh Fish and meat from
W. Bunting in Peckham.