appetisers / snacks

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

street snacks* - £6.00 / 2 of each pieces **bonda** - spiced potato balls in chickpea flour batter/ **parippu vadai** - ground chana patties / coconut + tomato chutneys

five bean uttappam* - £6.25 / 2 pieces high fibre + protein pancakes made from ground brown + white chickpeas, kidney beans, mung beans, whole ullundu garnished with spices + red onion / tomato chutney

kingfish fry + masala chips / coconut vinegar - £7.50 spiced deep fried kingfish with spiced chips / vinegar on the side

main meals

veg

masala dosa* - £9.75

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

mathan vegetable curry* - £9.75 home style green lentils with pumpkin + green beans, coriander, green chilli, coconut milk

thovalai vegetable curry* - £9.75 carrot, large green chilli + button mushrooms in a creamy ground almond, coconut + lemon masala, flavoured with gingelly (nuts, mustard seeds, sesame oil)

ooty aubergine curry* - £9.75 small aubergines + fresh fennel in a tomato, chilli + tamarind masala (mustard seeds) spinach dal * - £8.75 our classic lentil + spinach curry infused with coconut, red chilli + fennel (*mustard seeds*)

tomato rice meal* - £11.75 spiced tomato basmati rice served with dal (mustard seeds), poppadoms, mung bean salad + house pickle (pickle contains gluten + mustard seeds)

non veg

kayal fish curry - £12.50

sea bass fillet cooked in a sauce of fresh coriander, green chilli, ground fennel seed + lemon juice

pacha manga prawn curry - £12.50 king prawns with green mango, tomato, kashmiri chilli, ginger, garlic

villoor chicken curry - £12.50 free range chicken breast cooked with onion, tomato, beetroot, fennel, black pepper

kattappa chicken curry / hot - £12.50 free range chicken breast in masala of coconut, green chillies, garam masala, ginger, garlic

lamb ishtoo - £13.50 lamb cooked with cardamom, cinnamon, curry leaves, black pepper, potato, coconut milk

chicken biriyani - £13.50 classic layered spiced basmati rice + *free* range chicken leg made south indian style (*contains dairy*) with dal (*mustard seeds*) / raita, (*dairy*) / poppadoms / house pickle (*gluten* + *mustard seeds*)

rice + bread plain basmati rice* - £3.10

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

iddiappam* - £3.50 / 4 pieces rice flour and coconut steamed noodle "nests" a great alternative to rice **kerala paratha*** - £3.50 flaky layered flatbread (*gluten*)

side dishes

carrot, broccoli, green pea thoran* - £7.50 stir fried with fresh coconut + curry leaves (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 (*qluten* + *mustard seeds*)

raita - £3.50 our own made yogurt with cucumber, carrot, pomegranate + beetroot (*dairy*)

house pickle* - £1.10 pineapple + lemon pickle (gluten + mustard seeds)

chopped green chillies* - £0.70

sweet things

gulab jamun - £5.75 / 4 pieces (**gluten + dairy**) / crème fraiche (**dairy**)

dark chocolate, chilli + cardamom cake - £6.00 (eggs, nuts + gluten) / crème fraiche (dairy)

drinks

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

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

* 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.

wines

white

colomba bianca zibibbo 'vitese' - £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

bodegas martinez laorden 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

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.

ganapati pickles - 170g net weight beetroot - £4.25 (gluten, mustard seeds) garlic - £4.25 (gluten)

ganapati tea towels - design pam williams
red turbaned man, green lotus lady
purple kaleidoscope ganesh
£7 each or £18 set of 3

ganapatitakeaway.com

contact

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