



Junations

Hppelisers
Chat Puri
Garlic Mushrooms £4.50 (D)
Gunpowder Bites £5.50 Chicken bites battered in a mixture of garm flour and various dried herbs and spices.
Jallali Chicken £5.50
Bang Bang Chicken Pakora £5.50
Rustic Samosas £5.50 (G) (D) Mince meat and vegetables.
Patti Kebabs
Sticky Paneer Lollipops £5.50 (D) Cubed Indian cheese in a sticky sweet and sour Achari sauce.
Onion Bhaji £4.50
Dynamite Prawns £6.50

Tandoori Appetisers

King prawns marinated with garlic, ginger, coria	
Chicken Tikka	£5.50 (D)
Tandoori Chicken	£5.50 (D)
Lamb Tikka	£5.50 (D)
Lamb Chops	£7.50 (D)
Sheek Kebabs	£5.50
Tiger Wings	£7.50

Sharing Platters

Kebab Platter £7.95 (D) Sheek kebab, chicken tikka, lamb tikka.

Veg. Platter £6.95 (V) (D) 2 onion bhaji, 1 vegetable samosa,

1 vegetable spring roll, sticky paneer lollipops.

Chicken Specials

Ganges Special Curry £1	9
Minced meat stuffed in chicken breast, marinated with	1
chef's selection of spices and herbs, barbecued to	
perfection and then cooked in a special curry sauce.	

Japori Murg£15.95 A northern Indian dish, a breast piece of chicken cooked in

the tandoori oven, then cooked in a thick tomato based sauce and garnished with fried onion.

Murug Podina £15.95 Slices of chicken tikka cooked in a special minty sauce

Butter Chicken £16.50 (D) Shredded Tandoori chicken breast cooked in a thick aromatic buttery sauce.

Mughlai Chicken £15.95 Chicken, onions, cashews, almonds, ginger-garlic paste, spices, and curd/yogurt. Chicken cooked at low heat making it soft and tender. Gravy made with a paste of brown onions and nuts to add creaminess to this Mughlai dish.

Lamb Specials

Lamb Shank £24.50

Lamb shank cooked in a rich sauce, medium spiced with chickpeas and various herbs and spices to give an authentic taste of Bangladesh. Served with rice and mini garlic naan.

Lamb Haandi £17.50

Tender pieces of lamb on the bone, cooked with shahtkora, a traditional Bangladeshi citrus fruit giving the flavours of a mother's touch with potatoes.

Mince Palak £17.50

Minced lamb and chicken cooked with spinach and tarka garlic, coupled with various herbs and spices and garnished with chopped onions, served with mini garlic naan.

Gucci Lamb / £15.95

Slow cooked lamb, medium spice cooked with red and green peppers, garnished with jalapeño chillies and a hint of Naga pickle, served on a sizzler.

Bhindi Ghosht £15.95 Bhindi in also known as okra and lady fingers in English. Okra wrapped around a meat curry with a little help from whole spices and powdered spices.

Seafood Specials

King Prawn Tawa (Can be served for 2 persons) 1 person £19.50 2 persons £24.50

King prawns marinated in the chef's special garlic paste, which is first cooked in the tandoori oven before being cooked in spicy sauce coupled with peppers and onions, served on a tawa.

Chingri Balachong / £17.50 King prawns and shredded fangash (fish) cooked with garlic, ginger, green chillies and red spinach.

Jinga Joll £17.50 (MU) King prawns marinated in herbs and spices with a touch of mustard seed, cooked firstly in the tandoori oven and then cooked in a dry sauce with peppers

King prawns skewers marinated in garlic and chilli, served with chef's special achari sauce made of lime pickle, mango, garlic and various spices to give a sweet and spicy flavour. Served with a lemon and

Ganges Connoisseur

Chicken Tikka	 £14.50
Lamb Tikka	 £14.50
King Prawn	 £17.50
Vegetable	 £12.50

Bengal Pepper

Chopped peppers and onions with fresh green chillies and coriander to give a rich hot taste.

Garlic Special

Cooked in a rich, thick sauce with fresh garlic and tomatoes.

Garlic Bahar

Cooked with ground garlic, roasted whole garlic, ginger and fairly hot spices.

Harealy 🥒

An aromatic dish cooked with ground spinach, garlic, ginger, herbs and spices.

Morich Masala

Traditional madras style dish, cooked with whole green chillies and a hint of naga pickle to give a hot flavoursome

Naga Saag

Cooked with spinach, mushroom, garlic, ginger and naga pickle to give a mouth watering hot taste.

Pathia /

Sweet and sour dish, cooked in a thick and flavoursome

A rich creamy dish cooked in lightly spiced yoghurt that's flavoured with toasted almonds and peanut butter to give a gorgeously thick delicious sauce. (D) (N)

Cooked in a rich, hot sauce with peppers, tomatoes, onions and various different spices and herbs, served on a sizzler.

Paneer /

Cooked in a medium spiced Bhuna sauce topped with a layer of Cheddar cheese. (D)

Saagwala

Cooked with spinach, various herbs and spices, fresh coriander and topped off with a fresh garlic tarka.

Bombay Chips <u></u> £14.50 (D)

Pan fried chips with chopped chicken tikka along with various different herbs, touch of naga, capsicums, sliced onions and fresh green chillies to give a hot crunchy taste. Ideal for sharing between 2-4 people. Only served with chicken tikka.

Biryani Vishes

Biryani dishes served with a vegetable curry sauce and omelette on top.

Ganges Special £16.50 (E) A mixture of chicken, lamb and prawn cooked with basmati rice and a mixture of medium spices, served with a vegetable

Chicken	£13.55 (E)
Lamb	£13.55 (E)
Prawn	£13.55 (E)
King Prawn	£17.50
Vegetable	£9.50 (V) (VG)



Tandoori Dishes

Marinated in a special tandoori paste made with yoghurt, spices and herbs, that is barbecued in the tandoori oven. *selection of

dishes served with a vegetable curry sauce and fresh salad.	
Chicken Tikka* £15.50 (D)	
Lamb Tikka* £15.50 (D)	
Mixed Tandoori* £19.50 (D) Combination of chicken tikka, lamb tikka and tandoori chicken.	
Salmon Tandoori* £18.50 (MU)	
Shashlick £16.50 (D) Chicken, Lamb or Paneer.	
Tandoori Chicken* £15.50 (D)	
Tandoori King Prawns* £18.50	
Ganges Platter. £24.50 (D) 2 pieces lamb chops, 3 pieces of chicken tikka, 2 pieces Tandoori King prawns, sheek kebab and Tandoori chicken. Served with a special medium sauce, fusion salad and basmati rice or pilau rice.	
Ganges Thal £24.50 (D)	

Tender pieces of lamb chops, marinated and barbecued in the tandoori oven. Served with special medium curry sauce, fusion salad and pilau rice.

Vegetarian & Vegan

Fried paneer cubes tossed in a spicy, salty, tangy and sweet sauce made with green bell peppers, garlic, ginger, green chillies, soy sauce and more seasonings.

Dal Makhani 🥒 £10.50 A popular North Indian dish where whole black lentils & red kidney beans are slow cooked with spices, butter & cream.

Chanawala £15.50 Chana Saag is a classic Indian curry made with chickpeas, spinach, onion, tomato, ginger, garlic, and warm spices. Served with warm paratha or steamed basmati rice.

Selection of items can be served as a side dish or a main dish Side £6.50 Main £9.50

Aloo Gobi (V) Bhindi Bhaji (V) Rombay Aloo (V) Tarka Dhal (VG) Mushroom Bhaji (V) Saag Aloo (V) 🦰 Cauliflower Bhaji (V) 🦰 Saag Bhaji (VG) Saag Paneer (V) (D)

Traditional Dishes

C Dopiaza

🦰 Rogan Josh 🌙

Massala (D) (N)

Chicken	£10.50
Chicken Tikka	£12.50
Lamb	£11.50
Lamb Tikka	£13.50
Prawn	£10.50
King Prawn	£13.95
Vegetable	£9.50
/~ Vindaloo	/ Madras
/ Jalfrezi	Korai 🌙
Ralti 🥖	Company Dansak

Rhuna 🌙

Korma (D) (N)

Rice Basmati £3.50 Pilau.....£3.95 Chilli £4.50 Coconut £4.50 (N) Egg £4.50 (E) Fried £4.50 Garlic.....£4.50 Keema £4.50 Lemon £4.50 Mushroom £4.50 Vegetable £4.50 (VE) Ganges Special £5.50 (E) Prawns, peas and egg. Bengal £5.50 (E) Eggs, green chillis and coriander.

Rotis & Maan

16 (10)	
Tandoori Roti	£2.95 (G)
Paratha	£3.50 (G)
Chapatti	. £2.00 (G)
Plain naan	E3.50 (D) (G)
Chilli naan	£4.50 (D) (G)
Cheese naan	£4.50 (D) (G)
Garlic naan	£4.50 (D) (G)
Keema naan	£4.50 (D) (G)
Peshwari naan	£4.50 (D) (G)
Combination naan	£5.50

Sides

Chips	£3.50
at an additional charge of 50p. Raita (Cucumber or Onion)	C3 50 (D)
Mixed Salad	

1 Food Allergy Warning

If you have any food allergies or dietary requirements please let us know. Vegan, gluten and dairy free items are available.

(D) Dairy (E) Eggs (G) Gluten

(V) Vegetarian (VG) Vegan



