

## OUR MENU

### SHERBET SOUPS

- |  |              |
|--|--------------|
| <b>1. DAL SOUP</b>   | <b>€4.80</b> |
| Strong Indian-style lentil soup  |              |
| <b>2. TOMATO SOUP</b>  | <b>€4.90</b> |
| Tomato soup, delicately seasoned with coconut  |              |
| <b>3. MURG SHORBA</b>  | <b>€5.50</b> |
| Indian chicken soup (spicy)  |              |
| <b>4. SHORBA "GANGA"</b>   | <b>€5.50</b> |
| Spicy soup made from ground chickpeas, seasoned with Kashmir spices (not vegetarian) |              |

### APPETIZERS

- |  |               |
|--|---------------|
| <b>6. PAPER</b>  | <b>€2.90</b>  |
| Thin, oriental flavored lentil flour flat cakes  |               |
| <b>7. VEGETABLE PAKORA</b>   | <b>€4.90</b>  |
| Fresh mixed vegetables in chickpea flour batter  |               |
| <b>12. ONIONS BHAJI</b>  | <b>€5.50</b>  |
| Spicy seasoned onions baked in chickpeas   |               |
| <b>14. MIXED STARTER FOR 2 PEOPLE (VEG.)</b>   | <b>€10.90</b> |
| Five different fresh vegetables fried in chickpea batter                                   |               |
| <b>15. MIXED STARTER FOR 2 PEOPLE</b>  | <b>€12.90</b> |
| Five different vegetables, pieces of chicken, homemade cheese and pieces of fish (pakoras) |               |
| <b>10. MURG PAKORA</b>   | <b>€5.50</b>  |
| Chicken pieces in batter made from chickpea flour  |               |
| <b>11. PANEER PAKORA</b>   | <b>€5.20</b>  |
| Homemade cheese baked in chickpeas   |               |
| <b>13. FISH PAKORA</b>   | <b>€5.50</b>  |
| Pieces of fish fried with Indian spices  |               |

### INDIAN BREADS

- |   |              |
|---|--------------|
| <b>17. BUTTER NAN</b>                                 | <b>€3.50</b> |
| Multi-layered flatbread                               |              |
| <b>18. CHEESE PARATHA</b>                             | <b>€4.50</b> |
| Flatbread filled with homemade cheese                 |              |
| <b>19. VEGETABLE PARATHA</b>                          | <b>€4.50</b> |
| Coarse wheat flour bread filled with fresh vegetables |              |

<b>20. CHAPATI</b>	<b>€2.00</b>
Plain bread made from whole wheat flour	
<b>21. NAN</b>	<b>€2.90</b>
Oval bread made from yeast dough	
<b>22. KEEMA NAN</b>	<b>€4.90</b>
Flatbread filled with minced meat - (spicy)	
<b>23. LASAN NAN</b>	<b>€3.50</b>
Bread made from yeast dough with garlic	
<b>24. PISHWARI NAN</b>	<b>€4.50</b>
Yeast dough with raisins almonds and coconuts	
<b>08. ONIONS KULCHA</b>	<b>€3.90</b>
Yeast dough filled with onions	
<b>09. CHILLI GARLIC NAN</b>	<b>€3.50</b>
Yeast Dough Bread With Garlic And Green Chilli (Hot)	

### VEGETARIAN SPECIALTIES

<b>30. MALEI KUFTA</b>	<b>€12.50</b>
Cheese dumplings filled with dried fruit and nuts in curry cream sauce	
<b>31. MIXED VEGETABLES</b>	<b>€11.90</b>
Indian style mixed vegetables	
<b>32. NAVRATTAN KORMA</b>	<b>€12.50</b>
A mix of fresh garden vegetables, with nuts and raisins in a white sauce	
<b>33. CHANA MASALA</b>	<b>€11.90</b>
Chickpeas with onions and ginger	
<b>34. PALAK PANELS</b>	<b>€12.90</b>
Indian cheese with spinach	
<b>35. VEGETABLE JALFAREZI</b>	<b>€12.90</b>
Mixed vegetables with peppers, tomatoes and Indian cheese (spicy)	
<b>36. GHAR KI DAL</b>	<b>€11.90</b>
Lentil dish specially prepared according to an Indian recipe	
<b>37. PANEER MASALA</b>	<b>€12.90</b>
Homemade Cheese in Ginger, Paprika and Garam Masala Spiced Sauce (Hot)	
<b>38. SHAHI PANEER</b>	<b>€12.90</b>
Indian cheese with almonds, cashews and tomato cream sauce	
<b>239. PUNJABI THALI 2 PERSONS</b>	<b>€26.00</b>

Vegetables, lentils, cucumber yoghurt, bread and rice

## SALADS AND YOGHURT DISHES

**25. SALAD "SEASON" €5.50**

Fresh mixed salad

**26. GANGA SALAD €6.50**

Mixed salad with chicken breast strips and yoghurt sauce

**27. KHEERA KA RAITA €3.90**

cucumber yogurt

**29. SALAD PUNJABI €6.50**

Mixed salad with Indian cheese, chickpeas and onions (finely seasoned)

**28. CHANACHAT €5.50**

spicy chickpeas with onions, tomatoes and fresh herbs

## THALIS

**39. PUNJABI THALI 1 PERSON €13.50**

Vegetables, lentils, cucumber yoghurt, bread and rice

**239. PUNJABI THALI 2 PERSONS €26.00**

Vegetables, lentils, cucumber yoghurt, bread and rice

**40. BOMBAY THALI 1 PERSON €15.90**

Chicken tikka masala, butter chicken, cucumber yoghurt with bread and rice

**240. BOMBAY THALI 2 PEOPLE €29.90**

Chicken tikka masala, butter chicken, cucumber yoghurt with bread and rice

**42. NAWABI THALI 1 PERSON €15.50**

Lamb bhuna, spinach with cheese, cucumber yoghurt with bread and rice

**242. NAWABI THALI 2 PERSONS €29.90**

Lamb bhuna, spinach with cheese, cucumber yoghurt with bread and rice

**44. SHAHI THALI 1 PERSON €15.50**

Multi-layered flatbread

**244. SHAHI THALI 2 PERSONS €29.00**

Chicken korma, lamb bhuna, raita, nan and rice

**45. FISH THALI 1 PERSON €15.50**

Fish fillet bhuna, fish pasanda, cucumber yoghurt with nan and rice

**245. FISH THALI 2 PEOPLE €29.90**

Fish Bhuna, Fish Pasanda, Cucumber Yoghurt with Bread and Rice

**445. VEG THALI 1 PERSON €14.50**

veg Korma, spinach with cheese cucumber yoghurt, bread and rice

**445. VEG THALI 2 PERSONS** €28.00

veg Korma, spinach with cheese, cucumber yoghurt, bread and rice

### TANDOORI SPECIALTIES

**47. TANDOORI MURG** €12.90

Chicken leg marinated in yoghurt, with fresh vegetables and rice

**48. CHICKEN TIKKA** €13.90

Chicken fillet with fresh spices, marinated in yoghurt, with vegetables and rice

**50. PANEER TIKKA** €13.90

Marinated homemade cheeses grilled in a clay oven

**51. GANGA GRILL PLATE 1 PERSON** €15.90

Chicken on the bone, chicken fillet, beef and lamb fillet, with vegetables and rice

**51. GANGA GRILL PLATE 2 PEOPLE** €29.90

Chicken on the bone, chicken fillet, beef and lamb fillet, with vegetables and rice

**52. FISH TIKKA** €14.90

Fish from the clay oven marinated in fine spices and herbs with vegetables and rice

**53. BOMBAY GRILL PLATE** €15.50

Fish and scampi from the clay oven marinated in fine spices and herbs with vegetables and rice

**54. JHENGHA TANDOORI** €20.90

Scampi marinated in fresh spices, with vegetables and rice

### CHICKEN CURRY SPECIALTIES

**55. CHICKEN VINDALU** €12.90

Chicken in garlic - curry sauce (very hot)

**56. CHICKEN JALFAREZI** €13.90

Spicy chicken fillet with mixed vegetables - (spicy)

**57. MURGH PALAK** €13.90

Tender chicken in spinach

**58. MANGO CHICKEN** €14.50

Fried chicken fillet with fresh mango and green chilli in a sweet and sour sauce

**59. CHICKEN TIKKA MASALA** €15.50

Chicken breast fillet grilled in a clay oven, prepared in almond sauce

**60. BUTTER CHICKEN** €15.90

Grilled chicken with almonds, cashews, cream in butter tomato sauce

**61. CHICKEN BOTI MASALA** €14.90  
Grilled chicken fillet in ginger, paprika and garm masala seasoned sauce (Indian spice mix)

**62. CHICKEN KORMA** €14.50  
Chicken in saffron almond sauce

**63. CHICKEN BADAM PASANDA** €14.50  
Tender chicken in nut sauce with coconut flakes and ground almonds

**263. KARAH CHICKEN** €14.50  
Fried chicken with yoghurt, tomatoes and ginger prepared in karahi

**64. PUNJABI CHICKEN** €13.90  
Chicken in garlic, ginger, curry sauce (strongly seasoned)

**264. BANANA CHICKEN** €14.50  
Tender chicken, fresh bananas in nut sauce with coconut flakes and ground almonds

### JHENGHA CURRY SPECIALTIES

**65. JHENGHA-PUNJABI** €15.90  
Scampi in ginger, paprika and garm masala seasoned sauce (Indian spice mix)

**66. JHENGHA JALFAREZI** €18.90  
Indian-style king prawns with mixed vegetables

**67. JHENGHA KORMA** €18.90  
Scampi in saffron almond sauce

**68. JHENGHA MASALA** €18.90  
Scampi in garlic, ginger, curry sauce (strongly seasoned)

**268. JHENGHA VINDALU** €18.90  
Scampi in garlic, curry, sauce (very hot)

### FISH CURRY SPECIALTIES

**265. FISH PUNJABI** €12.90  
Fish fillet in garlic, ginger, curry sauce (strongly seasoned)

**69. FISH MANGO** €13.50  
Pollock pieces in a spicy cream sauce with fresh mango pieces

**70. FISH BHUNA** €13.50  
White halibut pieces fried with onions, ginger, garlic, herbs and spices

**71. FISH PASANDA** €13.90  
Pollock pieces in nut sauce with coconut flakes and ground almonds

**72. FISH JALFAREZI** €13.90  
Spicy fish fillet with mixed vegetables - (spicy)

**272. FISH VINDALU** €13.50  
Spicy fish fillet in garlic curry sauce (very spicy)

### LAMB CURRY SPECIALTIES

**73. LAMB CURRY** €14.90  
Tender lamb in a rich sauce

**74. LAMB BOTI MASALA** €14.90  
Lamb in ginger, paprika and garam masala seasoned sauce

**75. LAMB VINDALU** €14.90  
Lamb with potatoes, spicy (very spicy)

**76. BHUNNA GOASHT** €14.90  
Lamb in garlic, ginger and curry sauce, strongly seasoned

**77. PALAK GOASHT** €14.90  
Tender lamb in spinach

**78. LAMB KORMA** €14.90  
Lamb in saffron almond sauce

**79. LAMB JALFAREZI** €14.90  
Spicy lamb with mixed vegetables

**80. DAL GOASHT** €14.90  
Lamb with lentils, specially prepared according to an Indian recipe

**380. KARAHI GOASHT** €14.90  
tender lamb with yoghurt, tomatoes and ginger, in Karahi

### BIRYANIS

**81. CHICKEN BIRYANI OR LAMB BIRYANI** €13.90  
Chicken with almonds and raisins

**82. "GANGA" BIRYANI** €15.50  
Lamb, beef and chicken in curry sauce with almonds and raisins

**83. VEGETABLE BIRYANI** €12.90  
Fresh mixed vegetables with almonds and raisins

**84. JHENGHA BIRYANI** €18.90  
King prawns and pollock pieces in curry sauce with almonds and raisins

### BEEF CURRY SPECIALTIES

**85. BEEF CURRY** €13.90  
Tender beef in curry sauce

**86. BEEF JALFAREZI** €13.90

Tender beef with mixed vegetables (spicy)

**87. BEEF PALAK** €13.90

Tender beef in a spicy spinach sauce

**88. BEEF VINDALU** €13.90

Tender beef with potatoes, spicy (very spicy)

**89. BEEF BHUNNA** €13.90

Tender beef in garlic, ginger and curry sauce (strongly seasoned)

**90. BEEF BOTI MASALA** €13.90

Tender beef in ginger, paprika and garam masala seasoned sauce (Indian spice mix)

### SIDE DISHES

**280. PILAW RICE** €4.80

Fried rice with peas, almonds and onions

**281. DAL** €5.50

Lentil dish specially prepared according to an Indian recipe

**282. BOMBAY POTATOES** €5.50

Indian style spicy potatoes

**283. PALAK** €5.50

Indian-style creamed spinach

**284. SAFFRON RICE FOR 2 PERSONS** €3.90

### DESSERTS

**285. MANGO CREAM WITH VANILLA ICE CREAM** €4.50

**289. KULFI** €4.50

Homemade ice cream made from honey milk, corn flour, almonds and pistachios

**290. GULAB JAMUN** €3.90

Balls of milk and cottage cheese, baked in honey

**390. GAJRELA** €4.50

Grated carrots prepared with almonds and raisins

You can also enjoy the hospitality of North India during your lunch break at GANGA. Between 11.30 a.m. and 2.30 p.m. we offer you an additional selection of refined and inexpensive dishes in addition to the dishes from our menu. Welcome! of North Indian cuisine. Our classics and the large selection of vegetarian dishes will inspire you!

### LUNCH CARD

**MAIN MONDAY TO FRIDAY FROM 11:30 A.M. TO  
2:30 P.M**

<b>198. MIXED VEGETABLES</b>	<b>€7.90</b>
Fresh mixed vegetables in curry sauce	
<b>199. CHICKEN CURRY</b>	<b>€7.90</b>
Chicken in curry sauce	
<b>200. CHANA PALAK</b>	<b>€7.90</b>
Chickpeas in a spicy spinach creation with ginger	
<b>201. FISH MASALA</b>	<b>€8.50</b>
Spicy pollock fillet in garlic, ginger curry sauce	
<b>202. CHICKEN PALAK</b>	<b>€8.50</b>
Chicken in spinach, Indian style	
<b>206. ROGNI THALI</b>	<b>€9.50</b>
Lamb curry, fresh mixed vegetables, raita, papaar and rice	
<b>203. AKBER THALI</b>	<b>€9.50</b>
Chicken curry, fresh mixed vegetables, raita, papaar and rice	
<b>204. LAMB CURRY</b>	<b>€8.90</b>
Tender lamb in curry sauce	
<b>205. LAMB PALAK</b>	<b>€9.50</b>
Tender lamb in spicy spinach	
<b>207. CHICKEN MASALA</b>	<b>€8.50</b>
Spicy chicken in garlic ginger curry sauce (spicy)	
<b>208. PALAK PANEL</b>	<b>€8.90</b>
Strong creamed spinach with homemade paneer cheese	
<b>209. CHICKEN VINDALOO</b>	<b>€8.50</b>
Chicken in garlic curry sauce (very spicy)	
<b>210. PUNJABI THALI</b>	<b>€8.50</b>
Fresh mixed vegetables, lentils, raita, papaar and rice	
<b>211. VEGETABLE KORMA</b>	<b>€8.50</b>
Fresh vegetables with nuts and raisins in a creamy almond sauce	
<b>212. CHICKEN KORMA</b>	<b>€8.90</b>
Chicken in saffron almond sauce	
<b>214. BEEF BHUNA</b>	<b>€9.50</b>
Tender beef in spicy garlic ginger curry sauce	
<b>213. MANGO CHICKEN</b>	<b>€8.90</b>
Chicken with fresh mango in a creamy sweet and sour sauce	

**215. NAN** €2.00  
Freshly baked flatbread in the clay oven

## OUR BEVERAGE CARD

### WINE LIST

#### OPEN WHITE WINES

**120. GRÜNER VELTLINER 0.2L** €5.50  
Klosterberg Winery, Lengenfeld Austria (light, fruity, fresh)

**121. PINOT GRIGIO 0.2L** €4.90  
Villa Santa Flavia, Veneto Italia, 100% Pinto Grigio Mild, fresh, with aromas of apples, thyme and rosemary

**122. TREBBIANO D'ABRUZZO DOC 0.2L** €4.50  
Farnese Vini, Abruzzo, Italia 100% Trebbiano Well balanced, intense, with aromas of bananas and figs

**123. SAUVIGNON BLANC 0.2L** €5.50  
Sacchetto, Veneto IGP, 100% Sauvignon Blanc. Fresh and lively, soft structure, dry

### WINE LIST

#### OPEN ROSÉ WINES

**128. MONTEPULCIANO D'ABRUZZO DOC 0.2L**  
€4.20  
Farnese Vini, Abruzzo, Italia, 100% Montepulciano. Strong, intensely fruity, full-bodied

**129. SANGIOVESE IGT 0.2L** €4.20  
Farnese Vini, Abruzzo, Italia, 100% Sangiovese. Intense, fruity-vinous note.

**130. CABERNET SAUVIGNON 0.2L** €4.50  
Fantini Farnese, Daunia, Italy, 100% Sangiovese. Fruity on the nose, nice aroma.

**131. FANTINI PRIMITIVO PUGLIA IGP 0.2L** €4.90  
Farnese Vini, Apulia, Italia, 100% Primitivo. Harmonious, gentle tannins, intensely fruity, dry.

**132. WINE SPRITZER 0.2 L** €4.00

**132. WINE SPRITZER 0.4 L** €6.00

**133. PROSECCO 0.1L** €3.90

**134. SPRAY HUGO** €5.50

### WINE LIST

#### BOTTLED ROSÉ WINES

**1126.COTES DE PROVENCE 0.75 L** €22.90  
France, Cuvee de Lices. Fruity, dry.

### WINE LIST

## BOTTLED RED WINES

**1129. MONTEPULCIANO D'ABRUZZO DOC 0.75L €21.90**

Farnese Vini, Abruzzo. Strong aromas of wild berries, full-bodied.

**1130. NERO D'AVOLA SICILIA IGT 0.75 €24.90**

Roccaperciata, Sicily, 100% Nero D'Avola. Opulent, well balanced with soft tannins.

**1131. TORCICODA PRIMITIVO SALENTO IGT 0.75L**

**€29.90**

Farnese Vini, Apulia, 100% Primitivo. Aromatic, soft tannins, aged in barrel for 12 months.

## WINE LIST

### BOTTLED WHITE WINES

**1122. L'ALFIERE BIANCO DI CUSTOZA DOC 0.75L**

**€21.90**

Sacceto – Veneto, Ganganega & Trebiano. Lively color, refreshing taste with spicy-aromatic notes, smooth.

**124. LUGANA SANTA CHRISTINA DOC 0.75L €29.90**

Veneto, Trebiano di Lugana, Dry, fine and soft

**120. GRÜNER VELTLINER 0.75 L 19.90**

**1123. GAVI DEL COMUNE DI GAVI DOC 0.75L €24.90**

Bersano, Piermont, 100% Cortese. Dry, fresh, elegant with a nice acidity

**1124. PINOT BLANC DOC 0.75 L UPON REQUEST**

## WINE LIST

### PROSECCO

**1133. FILI PROSECCO DOC BRUT VSQA 0.75 L €22.90**

Saccheto, Venetia, dry, sparkling pleasure