

GANESH

Indian Cuisine

South and North Indian Specialties



2007 5 2012

YEARS

We are very happy to and take great pride in offering fresh, healthy, authentic cuisine of India. Our flavors and quality can only come from the finest fresh ingredients, exotic spices and the knowhow of timeless tradition.

Lunch Buffet - Dine in - Take out
Banquet - Parties - Full Catering

Home-style Cooking and Service

We can prepare any dish to your liking:

Mild - Medium - Hot

Thali Traditional South Indian Dinners include:

Main Entrée served with Basmati Rice, Sambar (soup), Vegetable

Curry of the day, Raita (yogurt sauce),

Naan (bread) and Dessert of the day

Entrée is served with Basmati Rice

Vegan ♪ ~ Gluten Free ♪

Many find themselves coming back to Ganesh, again and again.

Tues - Fri 11:00 to 2:30 / 5:00 to 10:00

Sat - Sun 11:00 to 3:00 / 5:00 to 10:00

www.ganeshindiancuisine.com

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Phone 801.569.3800

777 East Fort Union Boulevard, Midvale 84047

APPETIZERS

1. **Onion Pakora** 4.50
✔ 9 Chickpea dumplings with onions, potatoes, spinach, egg-plant & chillies
2. **Paneer Pakora** 4.99
9 Chickpea dumplings made with home-made cheese
3. **Assorted Vegetable Pakora** 5.99
✔ 9 Seasoned mixed vegetables mixed with chickpea flour and deep-fried
4. **Vegetable Samosa (2)** 4.25
✔ Deep-fried crispy patties stuffed with potatoes & green peas
5. **Gobi Manchuria** 6.99
✔ Cauliflower battered and cooked with green chillies and onions with Indian spices
6. **Lamb Somosa (2)** 6.99
Crisp patties stuffed with ground lamb, green peas and spices wrapped in a home made flour pastry dough and deep fried
7. **Chicken Pakoras** 5.99
9 Boneless chicken tenders seasoned and dipped in a chick pea batter and deep fried
8. **Chicken 65** 6.99
9 Boneless chicken cooked with yogurt and spices
9. **Chili Chicken** 6.99
9 Boneless chicken grilled with chili peppers
10. **Tandoori Platter** 9.50
9 Tandoori chicken, Chicken Tikka Kabob
11. **Papdi Chat.** 3.99
Snacks served with chutneys
12. **Chole Bhatura** 5.99
✔ Curry of chickpeas with fried bread
13. **Chole Poori** 5.99
✔ Curry of chickpeas with puffed flat Indian bread

SOUP

14. **Sambar or Rasam** 2.99
✔ 9 Lentil based vegetable soups with distinct seasonings
15. **Mulakatani Soup** 2.99
9 A South Indian creation made with lentils, onions, chicken, tamarind and spices
16. **Spinach Tomato Soup** 2.99
✔ 9 Tomato based soup with spinach

SALAD

17. **Garden Green Salad** 2.50
✔ 9
18. **Chicken Ceasar Salad** 3.50
9

SOUTH INDIAN SPECIALTIES

19. **Ganesh Special Combo** 7.99
✔ 9 Includes Idli, Vada and Masala Dosa)
20. **Idli (4 pieces)** 5.99
✔ 9 Steamed rice cake served with Sambar and chutneys
21. **Methu Vada (3 pieces)** 5.99
✔ 9 Deep fried special pastries made with urad flour
22. **Onion Chili Uttapam** 6.99
✔ Thick pancake made with onion and pepper
23. **Dosa / Plain - Paper / Masala or Onion** 6.99
✔ Thin rice and lentil crepe served with tomato and coconut sauces (may contain peanuts)
24. **Mysore Masala Dosa** 7.99
✔ Crepe / Mysore spicy chutney with vegetable stuffing
25. **Rava Crispy Dosa** 6.99
Crepe made with cream of rice & wheat

- 26. Himalayan Spring Dosa** 7.99
 ✓ Cabbage, onion, carrot, potato masala
- 27. Cheese Dosa** 6.99
 Thin crepe with cheese
- 28. Egg Dosa** 8.99
 Rice crepe with egg, onion & chilies on the top
- 29. Chicken Dosa** 8.99
 Crepe with chicken

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VEGETARIAN SPECIALITIES

- | | Entrée | Thali |
|---|--------|-------|
| 30. Aloo Gobi | 9.99 | 12.99 |
| ✓ 9 Potatoes and Cauliflower cooked with special spices | | |
| 31. Channa Masala | 9.99 | 12.99 |
| ✓ 9 Chickpea beans cooked with special herbs and spices | | |
| 32. Dal Curry | 9.99 | 12.99 |
| ✓ 9 Yellow Lentil mildly spiced curry | | |
| 33. Dal Makhani | 9.99 | 12.99 |
| ✓ 9 Black Lentils cooked with onions, tomatoes and spices | | |
| 34. Vegetable Coconut Korma | 10.99 | 13.99 |
| ✓ 9 Vegetable mix cooked with coconut milk and creamy sauce | | |
| 35. Vegetable Curry | 9.99 | 12.99 |
| ✓ 9 Vegetable mix cooked with thick onion sauce | | |
| 36. Sag Paneer | 9.99 | 12.99 |
| 9 Creamy Spinach cooked with home made cheese and spices | | |
| 37. Aloo Sag | 9.99 | 12.99 |
| ✓ 9 Potatoes cooked with creamy spinach and spices | | |
| 38. Malai Kofta | 9.99 | 12.99 |
| Homemade cheese and vegetable balls cooked in a creamy cashew nut sauce | | |
| 39. Paneer Tikka Masala | 9.99 | 12.99 |
| 9 Homemade cheese cooked with tomatoes and cream sauce | | |

- 39. Shahi Paneer** 9.99 12.99
 9 Crushed homemade cheese cooked with exotic masala cream sauce
- 40. Navrathan Korma** 9.99 12.99
 9 Mixed Vegetable cooked with fruit
- 41. Bindi Masala (fried)** 9.99 12.99
 ✓ 9 Okra cut & cooked with garlic, onions and bell peppers
- 42. Mushroom Mutter** 9.99 12.99
 9 Mushroom and green peas cooked with onions and tomatoes in a mild sauce
- 43. Aloo Mutter** 9.99 12.99
 9 Potatoes and green peas cooked with creamy sauce
- 44. Baingan Bharatha** 10.99 13.99
 ✓ 9 Roasted Eggplant cooked with green peas, onions, herbs and cream

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CHICKEN SPECIALITIES

- | | Entrée | Thali |
|--|--------|-------|
| 45. Egg Curry | 10.99 | 13.99 |
| 9 3 boiled eggs cooked with tomatoes and onions | | |
| 46. Chicken Curry | 10.99 | 13.99 |
| 9 Home style chicken curry with onion sauce | | |
| 47. Chicken Korma | 10.99 | 13.99 |
| 9 Aromatic saffron cashew nut curry with chicken | | |
| 48. Chicken Coconut Korma | 11.99 | 14.99 |
| 9 Chicken cooked with coconut milk | | |
| 49. Chicken Vindaloo | 10.99 | 13.99 |
| 9 Chicken and potatoes cooked in hot tangy sauce | | |
| 50. Chicken Karahi | 10.99 | 13.99 |
| 9 Chicken cooked with bell peppers, tomatoes and carrots | | |
| 51. Chicken Sag | 10.99 | 13.99 |
| 9 Boneless chicken cooked with spinach, onions, garlic, ginger, cream and spices | | |

52. Butter Chicken 10.99 13.99

🍴 Sliced Tandoori chicken marinated in fresh herbs and spiced in creamy curry of tomatoes

53. Ginger Chicken 10.99 13.99

🍴 Chicken cooked with ginger sauce

54. Chicken Tikka Masala 10.99 13.99

🍴 Breast meat barbecued in tandoor oven, then cooked with bell peppers, onion, garlic, ginger, tomatoes, cream and spices

55. Andhra Chicken Curry 10.99 13.99

🍴 Bone in chicken cooked with special herbs



LAMB/GOAT SPECIALITIES

Entrée Thali

56. Lamb Rogan Josh 13.99 15.99

🍴 Lamb cubes simmered in onion & tomato sauce

57. Lamb Sag 13.99 15.99

🍴 Lamb cooked in creamy spinach sauce

58. Lamb Curry 13.99 15.99

🍴 Lamb cooked with special sauce

59. Lamb Vindaloo 13.99 15.99

🍴 Lamb & Potatoes cooked in spicy sauce

60. Lamb Korma 13.99 15.99

🍴 Aromatic saffron cashew nut sauce curry with Lamb

61. Lamb Coconut Korma 14.99 16.99

🍴 Lamb cooked with coconut milk

62. Lamb Tikka Masala 13.99 15.99

🍴 Lamb cooked with tomatoes and creamy sauce

63. Goat Curry 13.99 15.99

🍴 🌱 Goat meat (with bones) cooked with spicy sauce



SEAFOOD SPECIALITIES

Entrée Thali

64. Fish Masala / Shrimp Masala 12.99 15.99

🍴 Fish (or) Shrimp cooked in special tamarind sauce

65. Fish/Shrimp Coconut Korma 13.99 16.99

🍴 Fish (or) Shrimp cooked with coconut milk onions, garlic, tomatoes, cashew nuts, golden raisins and spices

66. Fish or Shrimp Tikka Masala 12.99 15.99

🍴 Fish (or) Shrimp barbecued in tandoor oven, then cooked with bell peppers, onions, tomatoes, garlic, ginger, cream and spices

67. Fish or Shrimp Vindaloo 12.99 15.99

🍴 Fish (or) Shrimp cooked with Potatoes and spicy sauce



TANDOORI SPECIALITIES

Entrée Thali

68. Ganesh Special Mixed Grill 14.99 16.99

🍴 A combination of all the Tandoori dishes and vegetables

69. Tandoori Chicken(bone in) 11.99 13.99

🍴 Half Chicken marinated in yogurt, special herbs and spices

70. Chicken Tikka Kabab 12.99 14.99

🍴 Boneless Chicken breast marinated in yogurt, special herbs and spices then baked

71. Lamb Boti Kabab 14.99 16.99

🍴 Boneless Lamb marinated in Yogurt, special herbs and spices then baked

72. Seekh Kabab 14.99 16.99

🍴 Ground Lamb mixed with herbs & spices cooked with Basmati Rice



RICE SPECIALITIES

- 73. Vegetable Biryani** 10.99
 V 9 Basmati Rice cooked with Mixed Vegetables
- 74. Egg Biryani** 10.99
 9 Basmati Rice cooked with Eggs
- 75. Hyderabad Special Biryani** 11.99
 9 Basmati rice cooked with Chicken (with or without bones)
- 76. Shrimp Biryani** 14.99
 9 Basmati Rice cooked with Shrimp and Spices
- 77. Lamb or Goat Biryani** 14.99
 9 Basmati Rice cooked with Lamb or Goat and Spices
- 78. Chicken Dum Biryani** 29.99
 9 Family Size (enough for 3 people)
- 79. Lamb - Goat - or Shrimp Biryani** 33.99
 9 Family Size (enough for 3 people)



BREAD SPECIALTIES

- 80. Naan** 1.75
 Teardrop-shaped flat bread baked in tandoor (clay oven)
- 81. Garlic Naan** 2.99
 (Garlic, Onion or Paneer Naan)
- 82. Kabuli Naan** 2.99
 Bread stuffed with Raisins, Cashew Nut, Almonds & mixed dry fruits
- 83. Roti (Baked in Clay Oven)** 1.99
 Bread made with wholewheat flour
- 84. Paratha (Grilled on Pan)** 2.99
 Bread made with wholewheat flour
- 85. Poori (Deep-fried in oil)** 2.99
 Bread made with wholewheat flour
- 86. Keema Naan** 3.99
 Bread stuffed with ground Lamb
- 87. Aloo Paratha** 3.99
 Paratha, stuffed with mildly seasoned mashed potatoes, baked in clay oven



SIDE ORDERS

- 88. Raita** 2.99
 9 Yogurt with onions, tomatoes & cucumbers
- 89. Papadum** 2.99
 V 9 Wafers of lentil flour flavored with black pepper and cumin seed baked in tandoori clay oven
- 90. Mango Chutney** 2.50
 V 9 Mango preserve with indian seasonings



DESSERTS

- 91. Gulab Jamun (2)** 3.00
 Light pastry made from milk and flour - in thick sweet syrup
- 92. Kheer** 2.50
 9 Homemade rice pudding
- 92. Khulfi** 3.00
 9 Ice cream made with Mango and Pistachios
- 93. Vanilla Ice Cream** 3.00
 9
- 94. Fruit Salad** 3.00
 V 9



BEVERAGES

- 95. Mango Juice** 3.00
 V 9
- 96. Mango or Strawberry Lassi** 3.50
 9 Yogurt shake or Mango or Strawberry Milkshake
- 97. Sweet or Salt Lassi** 3.50
 9 Yogurt Shake
- 98. Indian tea or Coffee** 1.75
 9 Tea with spices or Coffee, boiled with milk
- 99. Soda** 1.75
 V 9 Coke products



BEER

TAJ MAHAL	7.25
King Fisher	4.75
Heinekin	4.50
Michelob	2.95
Budweiser	2.95
Bud Light	2.95



WHITE WINE

	Glass	Bottle
Chardonnay [Jacob Creek] Washington	5.99	24.00
Chardonnay [Glen Ellen] California	5.99	24.00
Sauvignon Blanc [Wood Bridge]	5.99	24.00



RED WINE

	Glass	Bottle
Carbernet [14 Hands] Washington	5.99	24.00
Carbernet Sauvignon [Glen Ellen] California	5.99	24.00
Merlot [Glen Ellen] California	5.99	24.00
Pinot Noir [Glen Ellen] California	5.99	24.00
Shiraz [Alice White] Australia	5.99	24.00
Shiraz [Yellow Tail] S.E. Australia	5.99	24.00
Old Vine Zinfandel [Bogle] California	5.99	24.00
Catalunya (house red) [Rene Barbier] Mediteranian	5.99	n/a

Corkage fee \$7.00