



GANESH

GANESH

Indian Cuisine

South and North Indian Specialties

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**

Some items may be prepared to meet needs you may have~

Vegan ♣ ~ **Gluten Free** ☞

Ask your server.

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

www.ganeshindiancuisine.com

MIDVALE

CLOSED ON MONDAY

TUESDAY - SUNDAY
LUNCH: 11:00 AM TO 3:00 PM
DINNER: 5:00 PM TO 10:00 PM

<https://www.facebook.com/ganeshindiancuisine>

777 East Fort Union Blvd
Midvale, UT 84047
PHONE: 801.569.3800

AMERICAN FORK

CLOSED ON SUNDAY

MONDAY - SATURDAY
LUNCH: 11:00 AM TO 3:00 PM
DINNER: 5:00 PM TO 10:00 PM

<https://www.facebook.com/americanfork.ganeshindiancuisine>

784 East State Road
American Fork, UT 84003
PHONE: 385.265.4126



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APPETIZERS VEGETARIAN

1. **Onion Pakora** ✓ ☞ 4.50
Chickpea dumplings with onions
2. **Paneer Pakora** ☞ 4.99
Chickpea dumplings made with home-made cheese
3. **Assorted Vegetable Pakora** ✓ ☞ 5.99
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 chilies and onions with Indian spices

APPETIZERS NON-VEGETARIAN

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
Boneless chicken tenders seasoned and dipped in a chick pea batter and deep fried
8. **Chicken 65** 6.99
Boneless chicken cooked with yogurt and spices
9. **Chili Chicken** 6.99
Boneless chicken fried with chili peppers
10. **Pepper Chicken** 6.99
Boneless chicken fried with chilli peppers and black pepper
11. **Tandoori Platter** ☞ 9.50
Tandoori chicken, Chicken Tikka Kabob

CHAT SPECIALS

12. **Papdi Chat.** 3.99
Snacks served with chutneys
13. **Chole Bhatura** 5.99
Curry of chickpeas with fried bread
14. **Chole Poori** ✓ 5.99
Curry of chickpeas with puffed flat Indian bread

SOUP / SALAD

15. **Sambar or Rasam** ✓ ☞ 2.99
Lentil based vegetable soups with distinct seasonings

16. **Mulakatani Soup** ☞ 2.99
A South Indian creation made with lentils, onions, chicken, tamarind and spices
17. **Spinach Tomato Soup** ✓ ☞ 2.99
Tomato based soup with spinach
18. **Garden Green Salad** ✓ ☞ 2.50
19. **Chicken Ceasar Salad** ☞ 3.50

SOUTH INDIAN SPECIALTIES

20. **Idli (4 pieces)** ✓ ☞ 5.99
Steamed rice cake served with Sambar and chutneys
21. **Methu Vada (3 pieces)** ✓ ☞ 5.99
Deep fried special pastries made with urad flour
22. **Onion Chili Uttapam** ✓ 6.99
Thick pancake made with onion and pepper

DOSA

- Thin rice and lentil crepe served with tomato and coconut sauces (may contain peanuts)
23. **Plain Dosa** ✓ 6.99
 24. **Paper Dosa** ✓ 6.99
Thin crisp dosa
 25. **Masala Dosa** ✓ 6.99
With potatoes mix
 26. **Onion Dosa** ✓ 6.99
With grilled onion
 27. **Mysore Masala Dosa** ✓ 7.99
Crepe / Mysore spicy chutney with vegetable stuffing
 28. **Rava Crispy Dosa** ✓ 6.99
Crepe made with cream of rice & wheat
 29. **Himalayan Spring Dosa** ✓ 7.99
Cabbage, onion, carrot, potato masala

VEGETARIAN SPECIALITIES

30. **Aloo Gobi** ✓ ☞ 9.99
Potatoes and Cauliflower cooked with special spices
31. **Channa Masala** ✓ ☞ 9.99
Chickpea beans cooked with special herbs and spices
32. **Dal Curry** ✓ ☞ 9.99
Yellow Lentil mildly spiced curry
33. **Dal Makhani** ✓ ☞ 9.99
Black Lentils cooked with onions, tomatoes and spices

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34. Vegetable Coconut Korma ๑	10.99	51. Chicken Karahi ๑	10.99
Vegetable mix cooked with coconut milk and creamy sauce		Chicken cooked with bell peppers, tomatoes and carrots	
35. Vegetable Curry ๒ ๑	9.99	52. Chicken Sag ๑	10.99
Vegetable mix cooked with thick onion sauce		Boneless chicken cooked with spinach, onions, garlic, ginger, cream and spices	
36. Sag Paneer ๑	9.99	53. Butter Chicken ๑	10.99
Creamy Spinach cooked with home made cheese and spices		Sliced Tandoori chicken marinated in fresh herbs and spiced in creamy curry of tomatoes	
37. Aloo Sag ๑	9.99	54. Ginger Chicken ๑	10.99
Potatoes cooked with creamy spinach and spices		Chicken cooked with ginger sauce	
38. Malai Kofta	9.99	55. Chicken Tikka Masala ๑	10.99
Homemade cheese and vegetable balls cooked in a creamy cashew nut sauce		Breast meat barbecued in tandoor oven, then cooked with bell peppers, onion, garlic, ginger, tomatoes, cream and spices	
39. Paneer Tikka Masala ๑	9.99	56. Andhra Chicken Curry ๑	10.99
Homemade cheese cooked with tomatoes and cream sauce		Bone in chicken cooked with special herbs	
40. Shahi Paneer ๑	9.99	LAMB / GOAT SPECIALITIES	
Crushed homemade cheese cooked with exotic masala cream sauce		57. Lamb Rogan Josh ๑	13.99
41. Navrathan Korma ๑	9.99	Lamb cubes simmered in onion & tomato sauce	
Mixed Vegetable cooked with fruit		58. Lamb Sag ๑	13.99
42. Bindi Masala ๒ ๑	9.99	Lamb cooked in creamy spinach sauce	
Okra cut & cooked with garlic, onions and bell peppers		59. Lamb Curry ๑	13.99
43. Mushroom Mutter ๑	9.99	Lamb cooked with special sauce	
Mushroom and green peas cooked with onions and tomatoes in a mild sauce		60. Lamb Vindaloo ๑	13.99
44. Aloo Mutter ๑	9.99	Lamb & Potatoes cooked in spicy sauce	
Potatoes and green peas cooked with creamy sauce		61. Lamb Korma ๑	13.99
45. Baingan Bharatha ๑	10.99	Aromatic saffron cashew nut sauce curry with Lamb	
Roasted Eggplant cooked with green peas, onions, herbs and cream		62. Lamb Coconut Korma ๑	14.99
CHICKEN SPECIALITIES		Lamb cooked with coconut milk	
46. Egg Curry ๑	10.99	63. Lamb Tikka Masala ๑	13.99
3 boiled eggs cooked with tomatoes and onions		Lamb cooked with tomatoes and creamy sauce	
47. Chicken Curry ๑	10.99	64. Goat Curry ๑	13.99
Home style chicken curry with onion sauce		Goat meat (with bones) cooked with spicy sauce	
48. Chicken Korma ๑	10.99	SEAFOOD SPECIALITIES	
Aromatic saffron cashew nut curry with chicken		65. Fish Masala / Shrimp Masala ๑	12.99
49. Chicken Coconut Korma ๑	11.99	Fish (or) Shrimp cooked in special tamarind sauce	
Chicken cooked with coconut milk		66. Fish/Shrimp Coconut Korma ๑	13.99
50. Chicken Vindaloo ๑	10.99	Fish (or) Shrimp with coconut milk onions, garlic, tomatoes, cashews, golden raisins & spices	
Chicken and potatoes cooked in hot tangy sauce			

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- 67. Fish or Shrimp Tikka Masala** ॐ 12.99
Fish (or) Shrimp barbecued in tandoor oven, then cooked with bell peppers, onions, tomatoes, garlic, ginger, cream and spices
- 68. Fish or Shrimp Vindaloo** ॐ 12.99
Fish (or) Shrimp cooked with Potatoes and spicy sauce

TANDOORI SPECIALITIES

- 69. Ganesh Special Mixed Grill** ॐ 14.99
A combination of all the Tandoori dishes and vegetables
- 70. Tandoori Chicken (bone in)** ॐ 11.99
Half Chicken marinated in yogurt, special herbs and spices
- 71. Chicken Tikka Kabab** ॐ 12.99
Boneless Chicken breast marinated in yogurt, special herbs and spices then baked
- 72. Lamb Boti Kabab** ॐ 14.99
Boneless Lamb marinated in Yogurt, special herbs and spices then baked
- 73. Seekh Kabab** ॐ 14.99
Ground Lamb mixed with herbs & spices cooked with Basmati Rice

RICE SPECIALITIES

- 74. Vegetable Biryani** ॐ 10.99
Basmati Rice cooked with Mixed Vegetables
- 75. Egg Biryani** ॐ 10.99
Basmati Rice cooked with Eggs
- 76. Hyderabad Chicken Biryani** ॐ 11.99
Basmati rice cooked with Chicken (with or without bones)
- 77. Shrimp Biryani** ॐ 14.99
Basmati Rice cooked with Shrimp and Spices
- 78. Lamb or Goat Biryani** ॐ 14.99
Basmati Rice cooked with Lamb or Goat and Spices

BREAD SPECIALTIES

- 79. Naan (Butter)** 1.75
Teardrop-shaped flat bread baked in tandoor (clay oven)
- 80. Garlic Naan** 2.99
(Garlic, Onion or Paneer Naan)
- 81. Kabuli Naan** 2.99
Bread stuffed with Raisins, Cashew Nut, Almonds & mixed dry fruits
- 82. Roti (Baked in Clay Oven)** 1.99
Bread made with wholewheat flour

- 83. Paratha (Grilled on Pan)** 2.99
Bread made with wholewheat flour
- 84. Poori (Deep-fried in oil)** 2.99
Bread made with wholewheat flour
- 85. Keema Naan** 3.99
Bread stuffed with ground Lamb
- 86. Aloo Paratha** 3.99
Paratha, stuffed with mildly seasoned mashed potatoes, baked in clay oven

SIDE ORDERS

- 87. Basmati Rice** ॐ 2.50
- 88. Raita** ॐ 2.99
Yogurt with onions, tomatoes & cucumbers
- 89. Papadum** ॐ 2.99
Wafers of lentil flour flavored with black pepper and cumin seed baked in tandoori clay oven

DESSERTS

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

BEVERAGES

- 95. Mango Juice** ॐ 3.00
- 96. Mango or Strawberry Lassi** ॐ 3.50
Yogurt shake or Mango or Strawberry Milkshake
- 97. Sweet or Salt Lassi** ॐ 3.50
Yogurt Shake
- 98. Indian tea or Coffee** ॐ 2.50
Tea with spices or Coffee, boiled with milk
- 99. Soda** ॐ 1.75
Coke products



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