

# Gangadin Restaurant

12067 Ventura Pl

Studio City, CA 91604

Btwn Laurel Canyon Blvd & Radford Ave

818 509-0722

Fax: 818 509-0830

YOUR AD HERE

MenuPages **PRIME** Advertising

for more info: [www.menupages.com](http://www.menupages.com)

## Appetizers

- Rice Pudding *Freshly made with crashed rice drenched in sweet milk and laced with Pista chips.*
- Gulab Jamun *Milk Dumplings served warm in rose savored Syrup.*
- Kulfi *Traditional homemade Indian Ice cream with pistachio flavor.*
- Mango Ice Cream *Prepared with choice mango pulp.*
- Saffron Ice Cream *Prepared with saffron flavoring.*
- Null

## Tempting Delicacies

- Vegetable Samosas *Indian pastry stuffed with mildly delicately spiced mashed potatoes and peas*
- Keema Samosas *Indian pastry stuffed with mildly spiced lamb meat.*
- Onion Pakoras *Onion rings dipped in spiced gram flour, fried.*
- Paneer Pakoras *Slices of home made cheese dipped in gram flour, fried.*
- Aloo Chat Pappri *Cold appetizer consisting of crunchy bread, tomatoes, potatoes and topped with homemade yogurt.*
- Chicken Chaat *Tender slice of roast chicken with cucumber, tomatoes marinated in spices, served cold.*
- Amrisari Fish *A delicacy of Punjab-fish marinated in mild spices, batter, fried*
- Papadam *Spiced crisp Indian wafer, baked on open flame.*
- Papadam Rolls *Chef's special- seasoned mash potatoes rolled in papadam.*

## Tandoori

- Tandoori Chicken Wings *Chicken wings marinated, bar-b-queed in the Tandoor*
- Seekh Kabab Tandoori *Minced lamb meat blended with spices and herbs, cooked over flame in the Tandoor*
- Tangri Kabab *chicken drumsticks, marinated and bar-b-queed in the Tandoor*
- Mixed Tandoori Appetizers *pieces of Tandoori chicken wings, piece of Seekh Kabab, pieces of Tangri Kabab*

## Soups and Salads

- Chicken Soup *Mildly spiced chicken broth with vegetables*
- Mulligtawny Soup *Favorite of the BRITISH RAJ, mildly spiced soup made with lentils, served with lemon wedge.*
- Tomato Soup *All time favorite with mild spices and herbs*
- Chicken Tikka Salad *Chicken Tikka served over bed of mixed green salad with house dressing*
- Shrimp Tandoori Salad *Shrimp Tandoori served over bed of mixed green salad with house dressing*

## Side Orders

- Raita *Cool refreshing homemade yogurt blended with diced cucumber, tomatoes and freshly seasoned.*
- Mango Chutney *Prepared with choice mango pulp.*
- Pickles *-lemon or Mango Specially imported from India*
- Garden Green Salad *Mixed greens with house dressing.*

## Savory Delights - Tandoori Breads

- Naan *Indian style pastry flour bread baked in the Tandoor.*
- Pesha Wari Naan *King of Naans -Naan garnished with dried fruit and nuts-mildly spiced baked in the Tandoor.*
- Garlic Naan *Naan garnished with freshly chopped garlic and baked in the Tandoor.*
- Onion Kulcha *Leavened bread stuffed with chopped onion and baked in the Tandoor.*
- Parantha *Multi-layered Indian style whole wheat bread, baked in the Tandoor.*
- Paneer Paratha *Parantha stuffed with mildly spiced, home made cheese, baked in the Tandoor*

- Aloo Parantha *Parantha stuffed with mildly spiced potatoes and peas, baked in the Tandoor*
- Spinach Parantha *Parantha stuffed with rich leafy spinach*
- Gob Hi Parantha *Parantha stuffed with mildly seasoned grated cauliflower and baked in the Tandoor*
- Tandoori Chapati *Whole wheat bread baked in the Tandoor*
- Puri *Whole wheat bread, deep-fried*
- Bread Bonanza *Combination of 3 breads -Garlic Naan, Peshwari Naan and spinach parantha*

## Connoisseur's Delight - Tandoori Specialties

- Tandoori Chicken *Half chicken marinated in homemade yogurt and fresh ground spice and cooked over flame in our traditional clay oven -The Tandoor imported from India*
- Chicken Tikka *Boneless juicy chicken marinated in homemade yogurt and spices, bar-b-queed over flame in the Tandoor*
- Reshmi Chicken Kabab *White piece. of chicken marinated in ginger cooked in the Tandoor*
- Seekh Kabab *(Three) Minced lamb meat blended with spice and herbs, cooked over flame in the Tandoor*
- Mixed Grill *Two piece of seekh kabab, two of chicken tikka, and one piece of Tandoori chicken*
- Lamb Chops *(Three) Succulent marinated lamb chops bar-b-queed over flame in the Tandoor*
- Fish Tandoori *Boneless swordfish marinated and cooked on skewers in the Tandoor*
- Shrimp Tandoori *Jumbo shrimp tastefully spiced and cooked in the Tandoor*
- Vegetable Shaslik Tandoori *Selection of marinated fresh vegetables and homemade cheese bar-b-queed over flame in the Tandoor*
- Chicken Tikka Salad *Chicken tikka served over bed of mixed green salad with house dressing.*
- Shrimp Tandoori Salad *Shrimp Tandoori served over bed of mixed green salad with house dressing*

## Vegetarian Delight

- Shahi Paneer *Homemade cheese cubes cooked in aromatic creamy tomato sauce with mild spices.*
- Matter Paner *Cube of homemade cheese and tender peas cooked in mildly spiced gravy.*
- Bharta *Tender roasted eggplant pulp, sautéed with peas, onions, tomatoes and fresh seasoning.*
- Saag Paneer *Cubes of homemade cheese and spinach cooked in mouth-watering sauce.*
- Daal Makhani *Split lentils cooked with spice and creamy sauce*
- Aloo Gobhi *Cauliflower and potatoes sautéed with tomatoes, ginger and special ground spice.*
- Vegetable Korma *Combination of mixed vegetables cooked in creamy Yogurt sauce, garnished with cashews, Almonds and raisins.*
- Saag Aloo *Spinach and potatoes sautéed with onions, ginger, tomatoes and mildly spiced*
- Vegetable Curry *Mixed vegetable cooked in flavorful sauce*
- Channa Masala *Chick peas cooked with mild ground spices, tomatoes and onions.*
- Bombay Aloo *Potatoes cooked in gravy with bell peppers, onions and tomatoes.*
- Tofu Curry *Cubes of firm Tofu cooked in mildly spiced sauce.*
- Bhindi Masala *Okra prepared with onions and cumin seeds and lightly spiced.*

## Exciting Rice Introductions Biryanis

- Vegetable Biryani *Aromatic Basmati rice with mixed vegetables.*
- Chicken Biryani *Aromatic Basmati rice with mildly spiced chicken pieces.*
- Lamb Biryani *An exciting combination of lamb and aromatic Basmati rice.*

- Shrimp Biryani *An exciting combination of shrimp and aromatic Basmati rice.*
- Kashmiri Pullav *Basmati rice cooked with dried fruits, and nuts.*
- Peas Pullav *Basmati rice cooked with sautéed cumin and peas.*

## Festival of Curries

- Rice Pudding *Freshly made with crashed rice drenched in sweet milk and laced with Pista chips.*
- Gulab Jamun *Milk Dumplings served warm in rose savored Syrup.*
- Kulfi *Traditional homemade Indian Ice cream with pistachio flavor.*
- Mango Ice Cream *Prepared with choice mango pulp.*
- Saffron Ice Cream *Prepared with saffron flavoring.*

## Lamb

- Rogan Josh *Choicest pieces of leg of lamb cooked in tomato and onion sauce.*
- Lamb Vindaloo *Spicy and hot lamb meat cooked in special vindaloo sauce.*
- Lamb Saag *Pieces of lamb meat marinated in spices and cooked with spinach and ginger.*
- Karhai Gosht *Lamb meat stir-cooked in iron karhai (wok) with North Indian spices.*
- Lamb Korma *Tender pieces of marinated lamb meat, spiced mildly and cooked with onions, yogurt, and assorted nuts.*
- Keema Aloo *Finely minced lamb cooked with herbs, spices and potatoes.*

## Poultry

- Chicken Curry *Chicken cooked in a sauce of fresh onions, tomatoes garlic and ginger.*
- Chicken Saag *Chicken in spinach, onion and tomatoes.*
- Chicken Vindaloo *Spicy and hot chicken cooked in special vindaloo sauce.*
- Chicken Tikka Masala *Pieces of tender boneless chicken bar-b-queed in the Tandoor and cooked in a delicately seasoned sauce.*
- Karhai Chicken *Chicken stir cooked in iron karhai (wok) with North Indian spices.*
- Chicken Korma *Tender pieces of marinated chicken, spiced mildly and cooked with onions, yogurt, and assorted nuts.*
- Chicken Makhani *Tandoori chicken pieces cooked in aromatic creamy tomato sauce with mild spices.*
- Chicken Jalfrezi *Tender pieces of chicken cooked with vegetables*

## Seafood

- Shrimp Masala *Jumbo shrimps cooked in mildly seasoned sauce.*
- Shrimp Korma *Shrimps cooked in mildly spiced yogurt sauce.*
- Shrimp Vindaloo *Shrimps cooked in spicy hot vindaloo sauce with potatoes.*
- Karhai Shrimp *Shrimps stir cooked in iron karhai (wok) with North Indian spices.*
- Lobster Masala *Cubes of lobster cooked in delicately seasoned sauce.*
- Fish Curry *Boneless fish prepared in delicate blend of spices and herbs*
- Fish Saag *Boneless fish- cooked with onions, tomatoes and spinach*

## Sweet Imaginations - Desserts

- Rice Pudding *Freshly made with crashed rice drenched in sweet milk and laced with Pista chips.*
- Gulab Jamun *Milk Dumplings served warm in rose savored Syrup.*
- Kulfi *Traditional homemade Indian Ice cream with pistachio flavor.*
- Mango Ice Cream *Prepared with choice mango pulp.*
- Saffron Ice Cream *Prepared with saffron flavoring.*



Menu Items and Prices subject to change. Information related to this restaurant is provided solely for informational purposes only and is not an endorsement or guarantee by MenuPages.com or any Listed Restaurant.  
© 2008 Slick City Media, Inc. [www.MenuPages.com](http://www.MenuPages.com)

MENUPAGES