



Flavor That You Never Miss Home

Da Nang

Hoi An

Mui Ne

Nha Trang

Ho Chi Minh

Phu Quoc

Hai Phong

Phong Nha

Ganesh Menu



www.indianrestaurantganesh.com

✉ info@indianrestaurantganesh.com

Menu

SOUPS

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|----|-----------------------|------------|
| 1. | Tomato Soup | 50,000 VND |
| 2. | Lemon Coriander soup | 50,000 VND |
| 3. | Vegetable Soup | 50,000 VND |
| 4. | Chicken Mushroom Soup | 55,000 VND |
| 5. | Seafood Soup | 70,000 VND |

RALTA & SALADS

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| 6. | Garden Green Salad/Olive salad | 85,000 VND |
| 7. | Raita
(A cooling combination of
yoghurt, onion, tomato, cucumber) | 49,000 VND |
| 8. | Dhai (plain yoghurt) | 45,000 VND |

APPETIZERS

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| 9. | Papadam (2) Roasted or Fried
Deliciated crispy thin lentil wafers | 29,000 VND |
| 10. | Masala (2) Papadam (Roasted)
(Delivered crispy thin lentil wafers
served with chopped onion, tomato,
cucumber & spices, with herbs & lime
juice) | 50,000 VND |
| 11. | Veg. Samosa (2pcs)
Deep fried pastry filled with green peas,
mashed potato & spices | 60,000 VND |
| 12. | Chicken Samosa (2pcs)
Deep fried pastry filled with green peas,
mashed potato, chicken and spices | 75,000 VND |
| 13. | Lamb Samosa (2pcs)
Deep fried pastry filled with green peas,
mashed potato, lamb and spices | 90,000 VND |

APPETIZERS

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| 14. | Mix Vegetable Pakora
Deep fried assorted fresh vegetable fritters | 85,000 VND |
| 15. | Onion Bhaji (8pcs)
Deep fried fresh onion dipped in gram flour, Indian spices & herbs | 85,000 VND |
| 16. | Paneer Pakora (8pcs)
Home made fresh cottage chesse, deep-fried with spices | 105,000 VND |
| 17. | Chicken Pakora (8pcs)
Deep fried boneless chicken, dipped in gram flour with Indian spices and herbs | 99,00 VND |
| 18. | Fish Pakora (8pcs)
Boneless fish cubes deep-fried in gram flour with spices | 99,000 VND |
| 19. | Aloo Chana Chat
Diced potatoes and chickpeas in a tangy dressing | 85,000 VND |
| 20. | Aloo 65 (8pcs)
Potatoes marinated with coriander, cumin, curry leaves, red spices, star aniseed in golden fried (South Indian style) | 85,000 VND |
| 21. | Chicken 65 (8pcs)
Spicy marinated boneless chicken, with coriander, cumin, curry leaves, red spices, star aniseed in golden fried (South Indian style) | 115,000 VND |
| 22. | Chicken MoMo (8pcs) | 145,000 VND |
| 23. | Veg. MoMo (8pcs) | 120,000 VND |

TANDOORI STARTER (BBQ) VEGETARIAN

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| 24. | Tandoori Veg Platter
Seasonable mixed vegetable
& cottage cheese marinated in
ginger, garlic, lemon juice & spices
then grilled in the traditional clay oven. | 185.000 VND |
| 25. | Paneer Tikka Shashlik (4pcs)
Cottage cheese marinated in ginger, garlic,
lemon juice, spices & seasoning then grilled in
the traditional clay oven. | 125.000 VND |
| 26. | Achari Paneer Tikka (4pcs)
Cottage cheese cubes marinated in
pickle & grilled in the traditional clay oven | 125.000 VND |
| 27. | Gobi Manchurian (dry/gravy) | 125.000 VND |
| 28. | Chili Paneer
Cottage cheese cubes sauteed with
garlic, onion, capsicum & chilies Minced
vegetable ball cooked with garlic, onion, capsicu | 125.000 VND |

TANDOORI STARTER (BBQ) NON-VEGETARIAN

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| 29. | Chicken Garlic Kabab (6pcs)
Chicken breasts marinated in
garlic, spices & fresh cream
then grilled in the traditional clay oven. | 120.000 VND |
| 30. | Chicken - Tikka Kalimiri (6pcs)
Chicken breasts marinated in
garlic, black paper spices & fresh cream
then grilled in the traditional clay oven. | 125.000 VND |
| 31. | Chicken Sheek Kabab (6pcs)
Chicken minced with onion,
fresh ginger, garlic, coriander & herbs, showered
& frilled in the traditional clay oven. | 125.000 VND |

All above dishes are served with mango chutney & mint sauce

TANDOORI STARTER (BBQ) NON-VEGETARIAN

32. **Hariyali Chicken Tikka (6pcs)** 125.000 VND
Tender breast pieces of chicken marinated with an intoxicating taste, made with fresh mint and coriander and then grilled in the traditional clay oven.
33. **Hariyali Chicken Tikka (6pcs)** 125.000 VND
Tender breast pieces of chicken marinated with an intoxicating taste, made with fresh mint and coriander and then grilled in the traditional clay oven.
34. **Mix Tandoori Platter** 385.000 VND
Chicken, Lamb, Fish, Prawn marinated in ginger, garlic, lemon juice & spices, then grilled in the traditional clay oven.
35. **Tandoori Chicken (Half/Full)** 170/325.000 VND
Perhaps one of the India's most famous chicken dishes, marinated in rare spices & yoghurt, then baked in the tandoor to enhance its subtle flavor.
36. **Chicken Tikka (6pcs)** 120.000 VND
Succulent boneless pieces of chicken lightly marinated in ginger, garlic, lemon juice & spices, then grilled in the traditional clay oven.
37. **Achari Chicken Tikka (6pcs)** 125.000 VND
Chicken cubes marinated in pickle & grilled in the traditional clay oven.
38. **Banjara Kabab (6pcs)** 125.000 VND
Chicken breasts marinated garlic, ginger mint, chili, yoghurt heard, skewered then grilled in the traditional tandoori clay oven.

All above dishes are served with mango chutney & mint sauce

TANDOORI STARTER (BBQ) LAMB & SEAFOOD

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| 39. | Lamb Tikka (6pcs)
Succulent cubes of lamb delicately
marinated and grilled in the traditional clay oven. | 199.000 VND |
| 40. | Garlic Fish Tikka (6pcs)
Succulent cubes of fresh fish delicately
marinated and grilled in the traditional clay oven. | 135.000 VND |
| 41. | Tandoori Prawns (8pcs)
Prawns marinated with garlic & chilly butter,
then grilled in the traditional clay oven. | 235.000 VND |

NORTH INDIAN VEGETABLE DISHES

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| 42. | Mattar Paneer
Peas and cottage cheese
in tomato Sautee gravy | 115.000 VND |
| 43. | Aloo Gobi Mattar
Cauliflower, potato & peas cooked
in tasty masala gravy | 105.000 VND |
| 44. | Aloo Jeera
Sweet potatoes spiced with coriander
& dry cumin seeds | 99.000 VND |
| 45. | Baigan Masala
Fried egg plant delicately spiced
in thick masala gravy | 99,000 VND |
| 46. | Malai Kofta
Minced cottage cheese balls
with spices, cooked in milk creamy gravy | 115.000 VND |

** Dishes can be made suitable for Vegans on request*

SOUTH INDIAN VEGETABLE DISHES

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| 47. | Vegetable Coconut Curry
Mixed vegetables cooked with
ginger, garlic, tomato onion, mustard seeds,
curry leaves with coconut milk & spices | 99.000 VND |
| 48. | Vegetable Chettinad
Mixed vegetable cooked with
ginger, garlic, tomato, onion, and tamarind
with coconut milk and spices | 105.000 VND |
| 49. | Vegetable Vindaloo
(not for the faint hearted)
Mixed vegetable and potato cooked
with ginger, garlic, tomato, onion, dry chilly,
lime juice and spices | 105.000 VND |
| 50. | Vhindi Masala (dry)
Fresh fried okra/lady finger delicately
cooked in a medium Heat with masala gravy. | 105.000 VND |
| 51. | Veg. Pineapple Curry | 105.000 VND |
| 52. | Veg. Mango Curry | 105.000 VND |

NORTH INDIAN VEGETARIAN DISHES

Vegetarian, a lifestyle common in India is now a growing trend around the world. Our vegetables are carefully chosen from the market & cooked fresh to delight your palate

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| 53. | Tadka Daal
Yellow lentils cooked with butter,
Tomato, onion, garlic & spices | 98.000 VND |
| 54. | Dhaba daal (Punjabi Special)
Mix lentils cooked with butter,
tomato, onion, garlic & spices | 105.000 VND |

** Dishes can be made suitable for Vegans on request*

NORTH INDIAN VEGETARIAN DISHES

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| 55. | Ganesh Makhani Daal
Black lentils & red beans simmered
in a light spiced tomato gravy | 115.000 VND |
| 56. | Punjabi Chana Masala
An Indian classic, Chickpeas simmered
in a light spiced tomato and onion gravy. | 115.000 VND |
| 57. | Mixed Vegetable Curry
Mix vegetable curry with Indian spices.
Mixed vegetable cooked with garlic, ginger,
onion, tomato with spices | 99.000 VND |
| 58. | Vegetable Jalfrazi | 99.000 VND |
| 59. | Navratan Korma
Mixed vegetable cooked in
a mild cream of saffron & cashew nut gravy | 99.000 VND |
| 60. | Paneer Bhurzi
Cottage cheese simmered
in light Sautee onion. | 115.000VND |
| 61. | Vhindi Dopiyaja
Okra/lady fingers sautéed with
onions in a delicate blend of spices | 99.000VND |
| 62. | Paneer Tikka Masala
Charcoal grilled, pieces of
cottage cheese cooked in an exotic gravy | 115.000 VND |
| 63. | Shahi Paneer
Cottage cheese cooked in
butter with mild tomato gravy | 115.000 VND |
| 64. | Kadai Paneer
Cottage cheese pieces cooked
in a host of herbs, coriander seeds and spices | 115.000 VND |

** Dishes can be made suitable for Vegans on request*

65. **Palak Paneer** 120.000 VND
Cottage cheese cooked in fresh puree of spinach with mild spicy, a specialty from North India
66. **Paneer Butter Masala** 125.000 VND
Cottage cheese in tomato sautee gravy

NORTH INDIAN Chicken Dishes

67. **Chicken Curry** 105.000VND
Chicken curry with Indian spices
68. **Chicken Rogan Juice** 120.000 VND
Chicken leg a delicacy from Kashmir, cooked in clarified butter at intense heat
69. **Rada Chicken** 125.000VND
Chicken cooked in thick minced gravy with spices
70. **Chicken Tikka Masala** 115.000 VND
One of the United Kingdom's most popular Indian dish, Free range boneless chicken marinated then grilled in our traditional tandoor, The tasty chicken is then simmered in a sauce, flavored with sautéed onion and tomato.
71. **Chicken Tikka Jalfrazi** 115.000 VND
Charcoal grilled pieces of chicken cooked with tomato, onion, capsicum and green chill
72. **Butter Chicken** 120.000 VND
Boneless tandoor chicken cooked in butter & mild tomato gravy
73. **Chicken Kadai** 115.000VND
Boneless chicken pieces cooked in a host of herbs and coriander seeds with tomatoes and capsicum

All above dishes are prepared bonelees

NORTH INDIAN Chicken Dishes

74. **Chicken Saagwala** 115.000VND
Tender pieces of chicken spiced & served with a spinach puree
75. **Chicken Korma** 115.000VND
Chicken cubes cooked in a mild cream of saffron and cashew nut gravy
76. **Ganesh House Special** 125.000 VND
Chef's specialty: boneless pieces of chicken in a rich North Indian style gravy, complimented with cashew nut & egg.

EGG DISHES

77. **Egg Curry** 99.000 VND
Egg curry with spices
78. **Egg Bhurzi** 99.000 VND
Egg simmered in a light Sautee onion
79. **Egg Masala** 99.000 VND
Boiled egg in masala gravy

SOUTH INDIAN Chicken Dishes

80. **Chicken Coconut Curry** 120.000VND
Chicken cooked with ginger, garlic, tomato, onion, coconut milk and spices.
81. **Chicken Vindaloo** 120.000 VND
(not for the faint hearted)
Chicken and potato cooked with ginger, garlic, tomato, onion, dry chili, lime juice and spices (Goa's specialty)
82. **Chicken Madras** 120.000 VND
Tender pieces of chicken cooked with onion, tomato, coconut and spices.
(A specialty of Madras/Chennai)

All above dishes are prepared bonelees

NORTH INDIAN LAMB DISHES

(Imported Australian Lamb)

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| 83. | Lamb Curry
Lamb curry with Indian spices | 190.000 VND |
| 84. | Lamb Tikka Masala
Charcoal grilled pieces of lamb cooked in an exotic gravy of tomato, butter, onion & green chili, then complimented with a dash of fresh cream. | 199.000VND |
| 85. | Lamb Punjabi
Juicy lamb pieces cooked in a host of herbs & coriander seed with tomato and capsicum. | 199.000 VND |
| 86. | Lamb Saagwala
Tender pieces of lamb cooked with spices served with spinach puree. | 205.000 VND |
| 87. | Lamb Rogan Juice
Rogan Juice is an aromatic lamb delicacy from Kashmir, cooked in clarified butter at intense heat. | 199.000 VND |
| 88. | Lamb Korma
Lamb cubes cooked in a mild gravy of saffron & cashew nut. | 199.000 VND |
| 89. | Keema Mattar
Lamb minced & green peas in thick gravy with spices | 199.000 VND |
| 90. | Lamb Coconut Curry
Lamb pieces cooked with ginger, garlic, tomato, onion, tamarind with coconut milk and spices. | 199.000 VND |
| 91. | Lamb Masala
(not for the faint hearted)
Lamb cubes cooked in an exotic masala gravy with spices. | 199.000 VND |

All above dishes are prepared boneless

NORTH INDIAN LAMB DISHES

(Imported Australian Lamb)

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| 92. | Lamb Vindaloo
Lamb & potato cooked with ginger, garlic, tomato, onion, dry chili, lime juice and spices (Goa's specialty). | 194.000 VND |
| 93. | Lamb Madras
Lamb cubes cooked with onion, tomato, coconut & spices (Specialty of Madras/Chennai) | 199.000 VND |
| 94. | Lamb Mango Curry | 199.000 VND |
| 95. | Lamb Pineapple Curry | 199.000 VND |

NORTH INDIAN Fish & Prawn Dishes

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| 96. | Ganesh Fish Masala
Fresh fish cubes & green peas cooked in exotic masala gravy with spices (Chef's Specialty) | 125.000 VND |
| 97. | Fish Saagwala
Tender pieces of fish cooked with special spices served with spinach puree | 135.000 VND |
| 98. | Fish Korma
Fresh fish cubes cooked in mild gravy of saffron and cashew nuts | 130.000 VND |
| 99. | Prawn Curry
Prawn curry with Indian spices | 170.000 VND |
| 100. | Prawn Saagwala
Fresh prawn cooked with special spices served with spinach puree | 170.000 VND |
| 101. | Prawn Tikka Masala
Charcoal grilled pieces of prawn cooked in an exotic gravy | 175.000 VND |

All above dishes are prepared bonelees

SOUTH INDIAN Fish & Prawn Dishes

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| 102. | Goa Fish Curry
A Goa specialty, made with a spicy blend of coconut and spices | 135.000 VND |
| 103. | Fish Madras
Hot fish curry cooked in an assortment of spices with ginger, tomato, onion, tamarind, coconut milk & mustard seeds. | 135.000 VND |
| 104. | Fish Mango Curry
Fish curry cooked to perfection in a special blend of spices, a must for fish. | 135.000 VND |
| 105. | Prawn Mango Curry
Prawn curry cooked to perfection in a special blend of spices, a must for prawn. | 170.000VND |
| 106. | Prawn Masala
Prawn cooked in an assortment of spices with tomato, onion, ginger, curry leaves and spices | 170.000VND |
| 107. | Prawn Vindaloo
(not for the faint hearted)
Prawn and potato cooked with ginger, garlic, tomato, onion, dry chilly, lime juice and spices (Goa's Specialty) | 170.000 VND |

TANDOORI NAAN / BREADS

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| 108. | Plain Naan
Whole wheat flat bread | 42.000 VND |
| 109. | Garlic Naan/ Butter Naan
Fresh from the tandoor, a tradition naan topped with garlic/butter | 55.000 VND |
| 110. | Chili Garlic Naan
Fresh from the tandoor, a traditional naan topped with fresh chilli, garlic and butter. | 65.000 VND |

TANDOORI NAAN / BREADS

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| 111. | Ganesh Special Naan
(not for the faint hearted)
Naan stuffed with spiced Paneer
(cotta 70.000 ge cheese) & topped with garlic,
fresh chili & coriander, enriched with butter. | 65.000 VND |
| 112. | Cheese & Gralic Naan
Naan stuffed with spiced Paneer
(cottage cheese) & topper with garlic. | 65.000 VND |
| 113. | Peshwari Naan
Naan stuffed with spiced Paneer
(cottage cheese) nuts & raisins | 70.000 VND |
| 114. | Chapati
Whole wheat flour flat bread,
baked on a hot plate | 35.000 VND |
| 115. | Tandoori Roti
Unleavened flour bread | 32.000 VND |
| 116. | Tandoori Paratha
Multi-layered whole wheat bread
enriched with butter | 45.000 VND |
| 117. | Pudina Paratha
Multi-layered whole wheat bread
enriched with butter & mint | 49.000 VND |
| 118. | Aloo Gobi Paratha
Flat bread, filled with potato,
cauliflower & spices | 50.000 VND |
| 119. | Aloo Onion Kulcha
Flat bread filled with spices onion,
potato & herbs | 45,000 VND |

SOUTH INDIAN BREADS

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| 120. | Plain Paratha
Multi-layered whole wheat bread
enriched with butter, baked on hot plate | 45.000 VND |
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SOUTH INDIAN BREADS

121. **Egg Paratha** 55.000 VND
Multi-layered whole wheat bread
stuffed with egg and butter, baked on hot plate

NORTH INDIAN RICE DISHES

122. **Steamed Rice** 40.000 VND
Steamed basmati rice
123. **Saffron Rice** 49.000 VND
Saffron flavored basmati rice
124. **Jeera Rice** 55.000 VND
Basmati rice cooked with
dry cumin seeds
125. **Peas Pulao** 57.000 VND
Basmati rice cooked with peas
126. **Pulao Rice** 55.000 VND
Basmati rice with mixed vegetables
and saffron
127. **Kashmiri Pulao** 65.000 VND
Sweet saffron basmati rice cooked
with raisin, nuts, fresh pineapple
and spices
128. **Ganesh Tiranga Rice** 60.000 VND
Special preparation by our chefs

SOUTH INDIAN RICE DISHES

129. **Coconut Rice** 59.000 VND
Basmati rice cooked with
coconut, mustard seeds and spices.
130. **Lemon Rice** 59,000 VND
Basmati rice cooked with lemon juice,
mustard seeds & spices.

*All the biryani dishes served with
a separate curry sauce or mix raita*

SOUTH INDIAN RICE DISHES

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| 131. | Tomato Rice
Basmati rice cooked with onion, tomato, green chili and spices | 59.000 VND |
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BIRYANI DISHES

Biryani is a traditional Hyderabad delicacy, which derives its name from the Persian word “Biryan”, which means fried before cooking. It’s from the royal kitchen of “Nizams & Nawabs” of Hyderabad.

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| 132. | Vegetarian Biryani
Mixed vegetable cooked with spices and herbs in basmati rice. | 110.000 VND |
| 133. | Egg Biryani
Egg cooked with spices and herbs in basmati rice. | 115.000 VND |
| 134. | Chicken Biryani
Chicken leg cooked with spices and herbs in basmati rice. | 135.000VND |
| 135. | Lamb Biryani
Lamb cooked with spices and herbs in basmati rice. | 185.000 VND |
| 136. | Prawn Biryani
Prawn cooked with spices and herbs in basmati rice | 175.000 VND |
| 137. | Vegetarian Thali (Set Chay)
Mix veg curry, Tarka Dal, palak Paneer, Basmati rice, Garlic Naan, Raita, Gulab Jamun | 185.000 VND |
| 138. | Chicken Thali (Set Gà)
Chicken curry, Chicken tikka, Tarka daal, Basmati rice, Garlic Naan, Raita, Gulab Jamun | 225.000 VND |
| 139. | Lamb Thali (Set Cừu)
Lamb curry, chicken tikka, Tarka daal, Basmati rice, Garlic naan, Raita, Gulab Jamun | 265.000 VND |

BIRYANI DISHES

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| 140. | Seafood Thali (Set Hải Sản) | 250.000 VND |
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DESERTS

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| 141. | Fruits Salad | 75.000 VND |
| 142. | Mixed Fruits
Mixed fruits served with our special
homemade yogurt and honey | 85.000 VND |
| 143. | Banana split | 50,000VND |

DESERTS

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| 144. | Gulab Jamun (2 pcs)
Fresh cottage cheese and maize flour
roundels deep-fried and soaked
in sugar syrup | 55.000 VND |
| 145. | Mix fruits salad
The combination of fresh seasonable fruits | 85.000 VND |

ICE-CREAM BY SCOOP

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| 146. | Vanilla One Scope | 30.000/55.000 VND |
| 147. | Chocolate Ice Cream | 30.000/55.000 VND |

SOFT DRINKS TEA & COFFEE

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| 148. | Indian masala Tea (pot) | 55.000 VND |
| 149. | Vietnamese Tea
(hot / with ice) | 25.000 VND |
| 150. | Green Tea with ginger
(hot / with ice) | 30.000 VND |
| 151. | Vietnamese black cofee
(hot / with ice) | 25.000 VND |
| 152. | Vietnamese coffee
(with milk and ice) | 35.000 VND |

BEERS

153.	Huda	Can	25.000 VND
154.	Tiger	Bottle	30.000 VND
155.	Heineken	Bottle	35.000 VND
156.	Saigon	Bottle	25.000 VND
157.	Larue	Bottle	25.000 VND

INDIAN DRINKS (Yogurt Based Drinks)

158.	Mango Lassi	50.000 VND
159.	Banana Lassi	45.000 VND
160.	Pineapple Lassi	50.000 VND
161.	Mix Fruits Lassi	55.000 VND
162.	Pudina Lassi / Sweet Lassi / Salty	40.000 VND
163.	Honeey Lassi	45.000 VND

FRESH JUICE

164.	Orange Juice	50.000 VND
165.	Mango Juice	50.000 VND
166.	Pineapple Juice	50.000 VND
167.	Water Melon Juice	45.000 VND
168.	Mix Fruits Juice	55.000 VND
169.	Lemon Soda (Sweet / Salty)	40.000 VND
170.	Lemon Juice / Coconut Juice	45.000 VND
171.	Pasion Fruits Juice	50.000 VND

MOCKTAILS

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| 172. | Mojito Dead
Mint Leaf, Sugar, Soda | 55.000 VND |
| 173. | Ganesh Special
Malibu, passion fruit juice,
fresh mint, Soda | 60.000 VND |

COOCKTAILS

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| 174. | Mango Margarita
Manago, Tequila, Cointreau, Lim juice | 80.000 VND |
| 175. | Ganesh Mojito
Bacardi Rhum, Mint Leaf, honey, Soda | 75.000 VND |
| 176. | Pina Colada
Bacardi, Malibu, Pineapple juice,
Coconut cream | 75.000 VND |
| 177. | Cuba Libre
Bacardi, Coke, Lime juice | 75.000 VND |
| 178. | Magarita
Tequila, cointreau, Lime juice | 75.000 VND |
| 179. | White Russian
Baileys, Kahlua | 75.000 VND |
| 180. | Black Russian
Kahlua, Vodka | 75.000 VND |
| 181. | Caipiroska
Lime juice, Vodka, Sugar | 75.000 VND |
| 182. | Caipirinha
Bacardi, Lime juice, Sugar | 75.000 VND |
| 183. | Pineapple Mojito
Bacardi, Pineapple fuice, Mint leaf | 75.000 VND |

SPRITS / LIQUORS

		30 ml	Bottle
184.	Waiker Red Lable, Jamesom, Smirnoff Vodka, Stolichnaya Vodka, Tequila, Gordons Gin, Kim	50.000	550.000 VND
185.	J. Wallker Black Lable, Chivas Regal 12, Jack Daniels, Bombay Sapphire Gin, Absolut Vodka, Baileys	60.000	800.000 VND

LOCAL SPIRITS

		30 ml	Bottle
186.	Whisky, Rhum, Gin	40.000	230.000 VND
187.	Vodka Ha Noi	40.000	230.000 VND

DOSA SPECIAL

188.	Plain Dosa Rice and lentil pancake	95.000 VND
189.	Rava Onion Dosa Rice and l lentil pancake mixed with fresh onion	140.000 VND
190.	Paper Dosa Rice and lentil pancake with some ghee	140.000 VND
191.	Masala Dosa Rice & lentil pancake filled with potato and onion masala	125.000 VND
192.	Mysore Masala Dosa Rice & lentil pancake baked with spicy chutney and filled with potato and onion masala	130.000 VND

DOSA SPECIAL

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| 193. | Paneer Masala Dosa
Rice & lentil pancake filled with potato, onion and cottage cheese blends together | 165.000 VND |
| 194. | Rava Plain Dosa
A thin crisp fried crepe make with semolina, rice flour, spices and ghee | 105.000 VND |
| 195. | Rava Masala Dosa
Semolina & rice flour pancake filled with potato and onion | 140.000 VND |
| 196. | Rava Plain Dosa
A thin crisp fried crepe make with semolina, rice flour, spices and ghee | 105.000 VND |
| 197. | Rava Masala Dosa
Semolina & rice flour pancake filled with potato and onion | 140.000 VND |
| 198. | Rava Mysore Masala Dosa
Semolina & rice flour pancake baked with spicy chutney then filled with potato and onion | 150,000 VND |
| 199. | Mysore Plain Dosa | 105.000 VND |
| 200. | Chicken Dosa | 145.000 VND |
| 201. | Egg Dosa | 115.000 VND |
| 202. | Butter Masala Dosa | 130.000 VND |

UTHAPAM SPECIAL

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| 203. | Plain Uthapam
Rice-lentil pancake | 80,000VND |
| 204. | Vegetables Uthapam
Rice-lentil pancake topped with mixed vegetable | 90,000 VND |

UTHAPAM SPECIAL

- | | | |
|------|--|------------|
| 205. | Onion & Chilly Uthapam
Rice-lentil pancake topped with tomato, onion, green peas, capsicum & chilly | 90,000 VND |
| 206. | Coconut Uthapam | 90,000 VND |
| 207. | Tomato Uthapam | 90,000 VND |
| 208. | Mix Uthapam | 95,000 VND |

VADA SPECIAL

- | | | |
|------|---|------------|
| 209. | Sambar Vada/Medu Vada (2pcs)
Savory lentil doughnut dipped in tamarind soup | 95,000 VND |
| 210. | Dahi Vada (2pcs)
Savory lentil doughnut dipped in yogurt | 95,000 VND |
| 211. | Batata Vada (2pcs)
Crispy and savory deep fried fritter make from chana daal and spice | 95,000 VND |

IDLI/UPMA SPECIAL

- | | | |
|------|---|------------|
| 212. | Idli (2pcs)
Soft, light, fluffy steamed round cake made with a ground, fermented rice and lentil batter. | 90,000 VND |
| 213. | Rava Idli (2pcs)
Steamed cakes made with semolina, yogurt, spices, veggies & a leavening agent | 90,000 VND |
| 214. | Upma
Semolina flour mixed with lentils, veggies, herbs and spices | 80,000 VND |

All above dishes are served with veg – lentil soup and chutneys

UTHAPAM SPECIAL

- | | | |
|------|--|------------|
| 205. | Onion & Chilly Uthapam
Rice-lentil pancake topped with tomato, onion, green peas, capsicum & chilly | 90,000 VND |
| 206. | Coconut Uthapam | 90,000 VND |
| 207. | Tomato Uthapam | 90,000 VND |
| 208. | Mix Uthapam | 95,000 VND |

VADA SPECIAL

- | | | |
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Steamed cakes made with semolina, yogurt, spices, veggies & a leavening agent | 90,000 VND |
| 214. | Upma
Semolina flour mixed with lentils, veggies, herbs and spices | 80,000 VND |

All above dishes are served with veg – lentil soup and churtneys



Flavor That You Never Miss Home

Da Nang - 187 Le Quang Dao St, Ngu Hanh Son
☎ 0777 400 709

Hoi An - 99 Tran Hung Dao St. ☎ 0235 386 4536

Mui Ne - 57 Nguyen Dinh Chieu St ☎ 0252 374 1330

Nha Trang - 186 Hung Vuong St ☎ 0258. 3526776

Ho Chi Minh - R4/54 6P Tan Phong St
Hung Phuoc 3. Dist. 7 ☎ 028 54101627 - 541 1628

Phu Quoc - 97A Tran Hung Dao St ☎ 078 781 6755

Hai Phong - 130 Van Cao St Ngo Quyen ☎ 0937. 322721

Phong Nha - 170 1/4 St Cat Ba Island Cat Hal ☎ 0937. 322721

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