

TAKEAWAY MENU

Ginger Garlic

Indian Restaurant (BYO) & Takeaway

FIVE TIMES

WINNERS

OF

BEST RESTAURANT AWARD

(Small Business Awards)

THEME NIGHTS

WED: BALTI FOOD.
THURS: NAKHAS KI BOTI.
SUN: INDIA ON A BANANA LEAF

\$14.00

LUNCH
SPECIAL

Every
Thursday

JOIN A SMALL GROUP TRAVELLING TO INDIA FROM GINGER GARLIC

Home to a billion people and visited by countless travellers, India... a country which enchants you with her beauty and diversity, delights you with her colorful pageantry, enriches you with her culture, stuns you with her modernity, embraces you with her warmth, and overwhelms you with her hospitality.

Since 1992, **GINGER GARLIC** in Eltham, has been, and continues to, serve 'CUSINES FROM INDIA' introducing you to a variety of theme nights and dishes from across the country, like no other.

Annually, for the last few years we have been forming small groups and accompany them to India, a visit that gives you 'TRUE TASTE OF INDIA'.

(CLOSED MONDAYS)

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SHOP 9, 9 DUDLEY ST, ELTHAM, VIC 3095

(BEHIND COLES)

(PRICES SUBJECT TO CHANGE WITHOUT NOTICE)

www.gingergarlic.com.au

AN INDIAN DRINK TO START - LASSI

Sweet or mango\$4.50

SOUPS

TAMATAR KA SHORBA\$4.50

Tomato soup, garnished with rice flakes.

DAL KA SHORBA\$4.50

Soup made of a fine blend of lentils.

ENTREES

1. ALU KI TIKKI\$5.50

Mashed potatoes stuffed with green peas, made into roundels done to a golden brown, served with dahi & imli chutney.

2. PUNJABI SAMOSA\$3.50

Pasty stuffed with green peas and potatoes, lightly flavoured.

3. VEGETABLE PAKORA\$3.50

Fresh green vegetables dipped in a lightly spiced batter, served with a tamarind dip.

4. LASUNI JHINGE\$15.00

Shelled jumbo prawns, marinated, tempered with mustard seeds, curry leaves and garnished with coriander.

Served on a sizzling platter.

5. AMBARSARI MACHLI KE TIKKE\$15.00

Chunks of tender fish marinated with methi, cooked to perfection in a tandoor, served on a sizzler with a mint dip.

6. BEVDE DA KEBAB\$12.50

Tender chicken fillets, marinated and cooked in a tandoori oven, tossed with fenugreek, served on a sizzler.

7. KAKORI KEBAB\$12.00

Roasted kebabs of finely minced meat, marinated and finished in a tandoori oven.

8. ADRAKI CHAAMP\$19.00

Lamb ribs, tenderly marinated in ginger, cooked in a clay oven, garnished with fresh coriander.

MAIN COURSES

9. MACHLI KHAS MIRCHIWALLA\$21.00

Cubes of fish, marinated with ginger and garlic, cooked in a tandoori oven, finished off in a mirchiwalla sauce.

Cannot afford to miss out on this dish.

10. YAAG-E-MAHI\$16.50

Tender cubes of marinated fish in a finger-licking rogan gravy - Mughlai style.

11. GARLIC PRAWNS\$18.50

Shelled jumbo prawns tossed in garlic based Mughlai sauce, garnished with fresh green coriander.

12. KERALA-KE - JHINGE\$18.50

Jumbo prawns, shelled and cooked to perfection in a mild coconut based sauce.

13. KARAVALI JHINGE\$22.00

Jumbo prawns, tempered with mustard seeds, methi and curry leaves in a coconut based sauce, garnished with spinach.

CHICKEN

14. MURGH KANDHARI

Half portion\$13.00

Full portion\$21.00

Tandoori chicken marinated and spiced, cooked in the tandoori oven.

15. TANDOORI PLATTER\$20.00

A mixed tandoori platter containing a choice selection of kebabs, deliciously marinated and prepared.

16. HOSHIARPUR-DA-KUKARH\$15.00

Boneless pieces of marinated chicken cooked in a yogurt based curry sauce with methi, tomatoes, ginger and garlic.

17. CHICKEN TIKKA MASALA\$15.50

Diced marinated chicken cooked in a tandoori oven, then tossed in a kadhai with red and green capsicums in a tomato-based sauce.

18. TAMATARI MURGH\$15.50

Dices of tender chicken marinated and cooked in a finger licking rogan sauce garnished with fresh coriander.

19. MURGH MAHARANI\$14.00

Tandoori oven roasted chicken in delicious chopped-tomato sauce.

20. MURGH PASANDA LAJAWAB\$14.00

Succulent pieces of chicken simmered in an oriental spiced saffron gravy, garnished with cashew nuts.

LAMB

21. LAMB ROGAN JOSH.....\$14.50

Tender diced lamb cooked in a sauce full of flavours from the Kashmiri Valley.

22. LAMB KORMA\$14.50

Mild lamb curry in a coconut-based gravy.

23. RAAN-E-JHANSI-KI-RANI\$20.50

Lamb, marinated overnight, then cooked in the tandoori oven, served on a sizzler on a bed of sliced capsicums and onions in a tomato-based sauce.

A DISH FIT FOR ROYALTY!

24. LAMB GOL MIRCH PIAZA\$15.00

Tender lamb pieces cooked with a typical tang of Mughlai cuisine in a golden gravy with capsicums.

25. GOSHT VINDALOO\$14.50

Lamb pieces cooked in a sauce of exotic herbs and coconut milk, garnished with chopped cashews.

26. GOSHT PALAK\$15.00

Tender pieces of lamb cooked

BEEF

- 27. BEEF MADRAS**\$14.50
Selected diced beef cooked in a coconut sauce with curry leaves, garnished with fresh coriander.
- 28. BEEF AUR ALU KI SABZI**\$14.50
Tender cubes of beef with potatoes in a curry sauce.
- 29. BEEF-E-AVADH**.....\$14.50
Succulent pieces of beef cooked in an exotic gravy.

VEGETARIAN MAIN COURSES

- 30. TANDOORI SABZI**\$14.00
Capsicum stuffed with a mouth watering mixture of masala alu, panir and nuts, roasted and served on a sizzler with mushrooms, diced tomatoes and onions with the chef's special sauce.
- 31. GANGA DIN KE GOLE**\$12.00
Homemade cottage cheese, mashed potatoes and nuts rolled into balls & cooked in an exotic sauce.
- 32. PALAK PANIR**\$12.50
Home made cottage cheese in a spinach based sauce.
- 33. ALU BAIGAN KI SABZI**\$12.50
Eggplant and potatoes cooked with sliced onion and tomato in the Mughlai style.
- 34. VEGETABLE JAL FRAZIE**\$11.50
An interesting combination of seasonal vegetables sauteed in a tomato-based gravy with capsicums.
- 35. KADHAI CHOLE**\$10.50
Chickpeas tenderized overnight, cooked in an exotic blend of spices, tossed with diced tomatoes and spring onion tips.
WE HAVE SOLD MORE OF THIS DISH IN AUSTRALIA, THAN WE HAVE IN INDIA.
- 36. ALU MATAR**\$11.50
A traditional 'home style' potato and pea curry.
- 37. DAL MAKHANI**\$10.50
A harmonious concoction of lentils.

RICE SPECIALITIES

- 38. CHAWAL NOOR MAHAL**\$4.50
Saffron-flavored basmati rice.
- 39. MATAR KA PULAO**\$5.50
Basmati rice cooked with green peas, garnished with golden fried onions and fresh coriander.
- 40. MEWA PULAO**.....\$5.50
Fried rice blended with fresh tropical vegetables, fruits and nuts.
- 41. HARA PULAO**.....\$5.50
A mouth watering basmati rice pulao of fresh mint, coriander leaves, fenugreek and tomato.
- 42. MURGH BIRYANI**\$12.50
Traditional Mughlai style basmati rice cooked with tender pieces of chicken in oriental spices.

FRESHLY BAKED BREADS

- 43. TANDOORI NAAN**.....\$2.50
Baked bread of superfine flour roasted in a tandoori clay oven.
- 44. GARLIC NAAN**\$3.50
Roasted bread of plain flour with a fresh garlic flavor.
- 45. KEEMA NAAN**\$4.00
Baked bread of superfine quality flour stuffed with seasoned minced meat.
- 46. AJWAIN KA PARATHA**\$2.50
A rich herb-flavored bread in layers, made from whole wheat flour.
- 47. ALU KA PARATHA**\$4.00
Layered bread of whole wheat flour stuffed with a potato mixture & cooked in the tandoori oven.
- 48. ROGANI KULCHA**\$4.50
Naan stuffed with home-made cottage cheese and freshly roasted cumin seeds.
- 49. KASHMIRI NAAN**\$4.50
A Naan blended with dry fruits, finished in the tandoori oven.
- 50. PUDINA PARATHA**\$3.50
Whole wheat bread made in the Tandoori oven with fresh mint and coriander.

ACCOMPANIMENTS

- 51. RAITA**\$4.50
Cool, lightly spiced plain yogurt blended with finely chopped tomato and cucumber.
- 52. KACHUMBER**\$5.00
Finely chopped tomatoes, cucumber, onions and spring onion tips tossed in a lemon dressing, sprinkled with masala and garnished with chopped coriander.
- 53. POPPADUMS**\$0.75
Lightly spiced Indian crisps.

DESSERTS

- 54. GAJJAR KA HALWA**\$4.50
A rich carrot pudding garnished with sultanas and pista nuts - one of the most popular desserts in Northern India.
- 55. GULAB JAMUN**\$4.50
Home-made golden brown sweet dumplings with a light cardamom flavor.
- 56. PISTACHIO NUT, MANGO OR COCONUT KULFI**\$4.50
Homemade traditional Indian ice-creams.

REVIEWS & COMMENTS

“Ginger Garlic’s cosy dining room, dominated by large Moghul Court paintings and the elephant headed god Ganesh, might be lost in a mini arcade off Eltham’s Dudley Street, but locals have been trooping here since 1992”
MATT PRESTON

“In a suburb better known for its mud-brick houses than a haven for foodies, Ginger Garlic is an Eltham Institution.” “Ginger Garlic has been delighting Eltham locals for 19 years as well as drawing customers from much afar.” “ A swag of local business awards and accolades from food critics are just the start. I can’t think of another restaurant that takes its regulars on a food tour of India....”
THE WEEKLY REVIEW

“With its vibrant setting and extensive menu, with dishes from far-flung corners of India, the pungent aromas of curries draws patrons to Ginger Garlic.” “Owners Ashok & Ritu welcome those who worship Indian cuisine, as well as those who have yet to experience it, to a foodie trip to India....”
BANYULE & NILLUMBIK WEEKLY

“Grab your guidebook and pack your passport. From an unassuming corner of Eltham Coles car park, Ginger Garlic whirls you through a subcontinent-sized menu. Your tour guides are the warm, gracious owners-who also run bi-annual tours to India” “
BEST IN ITS CLASS”
THE AGE, CHEAP EATS GUIDE

“innovations earn GINGER GARLIC much praise and many loyal patrons”
LONELY PLANET, OUT TO EAT.

“A Suburban Eatery that stands out from the crowd.”
THE AGE.

“In the heart of leafy Eltham and far removed from the hustle & bustle of Punjab, Ginger Garlic is not your average Indian Eatery. The food is as diverse & eclectic as India itself. The owners....will soon take a group of Ginger Garlic regulars on a tour to India, complete with games of polo on elephant back, moonlit banquets in sand dunes and staying in palaces, to get a true “Taste of India”.
Melbourne Weekly East Dis.

“Do you dress up in eighties garb or as Captain Stubbing from *The Love Boat*? At tiny, elegant GG ‘Theme Night’ means a rolling list of tailored menus”
The Age Cheap Eats