

Treasures Of The Tandoor

Served with Basmati rice and your choice of hotness.

The entrées from the tandoor are served with grilled bell peppers, onions, and mushrooms.
Our hotness levels are: MILD, MEDIUM, HOT, VERY HOT, or CRAZY HOT

- Tandoori Murgh**
Chicken marinated in a special blend of Punjabi spices \$11.99
- Murgh Tikka**
Boneless chicken breast, delicately spiced\$11.99
- Seekh Kebab**
Ground lamb sausage with fresh herbs and spices\$12.99
- Lamb Kebab**
Choice cuts of fresh Colorado lamb\$12.99
- Shrimp Kebab**
Shrimp marinated in a special blend of Punjabi spices ..\$13.99
- Macchi Tikka**
Broiled filet of seasoned fish\$13.99
- Tandoori Mixed Grill**
An assortment of chicken, fish, lamb, and shrimp\$13.99

Seafood Entrées

We use red snapper and gulf fish.

- Shrimp Masala**
Shrimp marinated in a tomato cream sauce\$13.99
- Fish Curry**
Fish cooked in a thin curry with various Indian spices\$13.99
- Crawfish Malabar**
Crawfish marinated in coconut, tomato sauce\$13.99
- Jalpari Macchi**
Grilled filet of fish, shrimp, and crawfish in an onion and tomato gravy\$13.99
- Shrimp Jhal Freazi**
Shrimp, veggies, and fresh herbs in a curry sauce\$13.99
- Shrimp Madras**
Shrimp cooked in a coconut curry\$13.99
- Shrimp Vindaloo**
Shrimp cooked with potatoes in a thin, spicy tomato based curry\$13.99
- Fish Masala**
Fish marinated in a tomato cream sauce\$13.99
- Shrimp Saagwala**
Shrimp marinated in creamed spinach\$13.99

Dinner For Two

The dinners for two include all the items listed below

Govinda

The best of the best vegetarian entrées

Vegetarian samosas and vegetable pakoras

- Soup or Salad
- Malei Kofta
- Dal Maharani
- Bhengan Da Bharta
- Navrattan
- Dal Saag
- Naan or Lasuni Naan
- Basmati Rice
- Gulab Jamun or Kheer

\$30

Nawab

The best of the best from the sea

- Sizzler
- Soup or Salad
- Sind Ki Jaan
- Crawfish Malabar
- Macchi Tikka
- Navrattan
- Dal Saag
- Naan or Lasuni Naan
- Basmati Rice
- Gulab Jamun or Kheer

\$35

Indian Breads

- Naan**
Traditional Indian bread made in the tandoor oven\$2.00
- Lasuni Cheese Naan**
Bread stuffed with fresh garlic and cheese\$3.25
- Lasuni Naan**
Bread stuffed with fresh garlic and herbs\$2.35
- Aloo Naan**
Traditional naan stuffed with potatoes and spices\$2.50
- Kashmiri Naan**
Bread stuffed with nuts and raisins\$2.50
- Chicken Naan**
Bread stuffed with minced chicken and fresh herbs\$2.99
- Keema Naan**
Bread stuffed with ground lamb and fresh herbs\$2.99
- Cheese Naan**
Bread stuffed with cheese\$3.25
- Paratha**
Layered whole wheat bread brushed with butter\$2.50
- Aloo Paratha**
Whole wheat bread stuffed with potatoes and spices.....\$2.50
- Pyaz Kulcha**
Bread stuffed with onions and fresh herbs\$2.50
- Papad**
Crackers made out of lentils and cumin seeds\$2.00
- Poori**
Whole wheat bread deep fried\$2.00
- Roti**
Traditional whole wheat bread\$2.00
- Bhatura**
Naan bread deep fried\$2.00

Indian Desserts

Our Indian desserts are unique in themselves.
They are labor intensive, yet well worth the effort.

- Gulab Jamun**
Milk based dumplings soaked in rose flavored syrup\$2.50
- Kheer**
Homemade Indian rice pudding\$2.25
- Combo**
A combination of hot Gulab Jamun and cold Kheer\$2.99
- Kulfi**
Homemade Indian pistachio ice cream.\$2.50
- Kulfi Cake**
Homemade Indian ice cream sandwiched between pound cake\$4.50
- Mango Mousse Pie**
Sweet tropical fruit mousse\$3.50

Indian Beverages

Try one of our famous Indian drinks.

- Mango Lassi**
Mango, milk, and yogurt smoothie\$3.00
- Punjabi Lassi**
A homemade yogurt shake blended with cardamom and ice. Available in a sweet or salty flavor.\$2.50
- Mango Milkshake**
Mango and milk blended with ice.\$2.50
- Maaza**
Indian mango juice\$2.50
- Masala Chai**
Spiced milk tea made with cardamom seeds. Available as a hot chai or an iced chai.
(1 free refill)\$2.00
- Fountain Drinks**
Sprite, Dr. Pepper, Lemonade,
Unsweetened Ice Tea, Coke, and Diet Coke\$2.00



Welcome to Gandhi Cuisine of India



150 W. Fort Lowell Rd.
Tucson, AZ 85705

520-292-1738

Gandhicuisineofindia.com
Owner - Mukhtiar Singh

Appetizers

All appetizers are gluten free EXCEPT the vegetarian and lamb samosas. Our vegan options are indicated with an *

Vegetarian Samosas*	
Hand stuffed pastries with peas and potatoes.....	\$3.25
Keema Samosas	
Hand stuffed pastries with peas and lamb.....	\$3.99
Vegetable Pakoras*	
An assortment of vegetables dipped in garbanzo bean flour and deep fried.....	\$2.99
Chicken Pakoras	
Chicken dipped in garbanzo bean flour and deep fried.....	\$4.50
Shrimp Pakoras	
Shrimp dipped in garbanzo bean flour and deep fried.....	\$5.50
Mirch Pakoras*	
Chilies dipped in garbanzo bean flour and deep fried.....	\$4.99
Paneer Pakoras	
Cheese dipped in garbanzo bean flour and deepfried.....	\$5.99
Tangri Kebab	
Grilled tandoori chicken marinated with mint and spices. Served over peppers, onions, and mushrooms.....	\$6.99
Spinach and Onion Bhaji*	
Spinach and onions dipped in garbanzo bean flour and deep fried.....	\$3.25
Vegetable Cutlet*	
Shredded vegetables and paneer molded into heart shapes and deep fried	\$2.99
Curry Crawfish Pie	
Un-shelled crawfish in a creamy tomato sauce with fresh herbs served on a pie crust	\$5.99
Sizzler	
Chicken and lamb sausage kebabs served over peppers, onions, and mushrooms	\$5.99
Vegetarian Sampler*	
A combination of the most popular vegetarian appetizers: vegetable samosas, cutlet, and vegetable pakoras	\$5.99
Non-Vegetarian Sampler	
A combination of the most popular non-vegetarian appetizers: keemasamosas, sizzler, and chicken pakoras ...	\$6.99
Gandhi Special*	
Chilled iceberg lettuce, tomatoes, carrots, and cucumbers served with an onion vinaigrette dressing	\$3.50
Vegetable Soup*	
Lentil and mixed vegetable soup	\$2.50
Chicken Soup	
Lentil and chicken soup	\$3.50

Vegetarian Delights

Served with Basmati rice and your choice of hotness. Our hotness levels are: MILD, MEDIUM, HOT, VERY HOT, or CRAZY HOT. We have a wide variety of vegan dishes, which are indicated with an *

Navrattan*	
An assortment of vegetables in a thin curry sauce	\$9.99
Vegetable Korma	
An assortment of vegetables in a creamy tomato based sauce	\$9.99
Aloo Gobi*	
Potatoes and cauliflower marinated with fresh herbs and tomatoes	\$9.99
Dum Aloo*	
Baby potatoes cooked in a thin tomato based curry	\$9.99
Aloo Mutter*	
Baby potatoes and peas cooked in a thin tomato based curry	\$9.99
Aloo Cholle*	
Baby potatoes and garbanzo beans cooked in fresh onions with Punjabi spices	\$9.99
Khumb Masala	
Mushrooms and fresh herbs in a tomato based gravy	\$9.99
Bhengan Da Bharta	
Baked eggplant in a creamy sauce	\$10.99
Saag Paneer	
Paneer cubes in a creamed spinach	\$10.99
Mutter Paneer	
Peas and paneer in a thin tomato based curry	\$10.99
Shahi Paneer	
Paneer cubes in a creamy tomato based curry	\$10.99
Bhendi Masala	
Fried okra and caramelized onions	\$10.99
Malai Kofta	
Round stuffed vegetable koftas in a creamy curry	\$10.99
Dal Saag	
Lentils, herbs, and spices cooked in a creamed spinach ..	\$10.99
Aloo Saag	
Potatoes marinated in a creamed spinach	\$10.99
Punjabi Kadhi Pakora	
Vegetarian pakoras in a yogurt sauce	\$10.99
Dal Maharani*	
A mix of assorted lentils, herbs, and spices	\$10.99
Yellow Dal*	
Yellow lentils with a blend of Punjabi spices	\$10.99
Chana Saag	
Spinach and garbanzo beans.....	\$10.99

Chicken Entrées

Served with Basmati rice and your choice of hotness. Our hotness levels are: MILD, MEDIUM, HOT, VERY HOT, or CRAZY HOT

Chicken Tikka Masala	
Boneless chicken marinated in a tomato cream sauce.....	\$11.99
Chicken Curry	
Chicken cooked in tomato and onion gravy	\$11.99
Chicken Jhal Freazi	
Chicken, veggies, and fresh herbs in a curry sauce	\$11.99
Chicken Korma	
Chicken cooked in a sweet, creamy tomato sauce and drizzled with nuts and raisins	\$11.99
Murgh Mirchi	
Boneless chicken blended with chilies, bell peppers, and onions	\$11.99
Murgh Makhani (Butter Chicken)	
Tandoori chicken in a creamy, tomato butter sauce	\$11.99
Chicken Balchao	
Boneless chicken in a sweet and sour sauce	\$11.99
Chicken Vindaloo	
Chicken cooked with potatoes in a thin, spicy tomato based curry	\$11.99
Shahi Murgh	
Chicken breast stuffed with paneer and fresh herbs in a creamy tomato based sauce	\$11.99
Chicken Rogan Josh	
Chicken infused with tomatoes, onions, and Punjabi spices in a thin curry	\$11.99
Chicken Saagwala	
Chicken marinated in a creamed spinach	\$11.99
Tikka Saag	
Boneless chicken marinated in a creamed spinach.....	\$11.99
Chicken Madras	
Chicken cooked in a coconut curry	\$11.99
Foil Chicken	
Chicken breast baked with bell peppers and onions in a sweet, creamy sauce	\$11.99

Biryani

Our biryanis are rice-based dishes that contain an assortment of vegetables. Biryani can solely be made with vegetables or a wide variety of meats.

Veshnu Biryani	Shrimp Biryani
Vegetables	Shrimp and vegetables ...
\$9.99	\$13.99
Murgh Biryani	Akbari Biryani
Chicken and vegetables.....	Fish, shrimp, and vegetables
\$10.99	\$13.99
Ghosht Biryani	Shahjehan Biryani
Lamb and vegetables	Chicken, lamb, fish, shrimp, and vegetables ..
\$12.99	\$13.99

Lamb Entrées

Served with Basmati rice and your choice of hotness. Our hotness levels are: MILD, MEDIUM, HOT, VERY HOT, or CRAZY HOT

Lamb Meatball	
Lamb meatballs in a tomato based curry with fresh herbs	\$12.99
Lamb Korma	
Lamb cooked in a sweet, creamy tomato sauce and drizzled with nuts and raisins.....	\$12.99
Lamb Masala	
Lamb marinated in a tomato cream sauce	\$12.99
Kesari Chops	
Marinated lamb chops in a curry sauce	\$13.99
Lamb Curry	
Lamb cooked in tomato and onion gravy	\$12.99
Lamb Jhal Freazi	
Lamb, veggies, and fresh herbs in a curry sauce	\$12.99
Mutter Kebab	
Lamb and peas cooked in a thin, tomato based curry sauce	\$12.99
Lamb Balchao	
Lamb in a sweet and sour sauce	\$12.99
Lamb Rogan Josh	
Lamb infused with tomatoes, onions, and Punjabi spices in a thin curry	\$12.99
Lamb Saagwala	
Lamb marinated in creamed spinach	\$12.99
Lamb Vindaloo	
Lamb cooked with potatoes in a thin, spicy tomato based curry	\$12.99
Nargisi Ghosht	
Baked tender lamb stuffed with spinach, paneer, and fresh herbs. Served with curry.	\$12.99
Sind Ki Jaan	
Lamb and shrimp cooked in an onion and tomato curry	\$12.99
Lamb Madras	
Lamb cooked in a coconut curry	\$12.99
Lamb Bhuna	
Lamb cooked with bell peppers, onions and mushrooms	\$12.99