Welcome
to
Gandhi
Ciișine of India



150 W. Fort Lowell Rd. Tucson, AZ 85705

520-292-1738

Gandhicuisineofindia.com Owner - Mukhtiar Singh

SHURUAT - APPETIZERS

All appetizers are gluten free EXCEPT for the Vegetarian and Lamb Samosas. Our vegan options are indicated with an *

VEGETARIAN SAMOSAS*

Hand stuffed pastries with peas and potatoes 4.25

KEEMA SAMOSAS

Hand stuffed pastries with peas and lamb 4.99

VEGETABLE PAKORAS*

An assortment of vegetables dipped in a garbanzo bean flour and deep fried 3.99

CHICKEN PAKORAS

Chicken dipped in garbanzo bean flour and deep fried 5.50

SHRIMP PAKORAS

Shrimp dipped in garbanzo bean flour and Deep fried 6.50

MIRCH PAKORAS*

Chilies dipped in a garbanzo bean flour and deep fried 5.99

PANEER PAKORAS

Cheese dipped in a garbanzo bean flour and deep fried 6.99

TANGRI KEBAB

Grilled Tandoori Chicken marinated with mint and spices. Served on a hot skillet over peppers, onions and mushrooms 7.99

SPINACH AND ONION BHAJI*

Spinach and onion dipped in a garbanzo bean flour and deep fried 4.25

VEGETABLE CUTLET*

Shredded vegetables and paneer molded into heart shapes and deep fried 3.99

CURRY CRAWFISH PIE

Un-shelled crawfish in creamy tomato sauce with fresh herbs served on a pie crust 6.99

SIZZLER

Chicken and lamb sausage kebabs served on a hot skillet over peppers, onions and mushrooms 6.99

VEGETARIAN SAMPLER*

A combination of the most popular vegetarian appetizers: Samosas, Cutlet and Vegetable Pakoras 6.99

NON-VEGETARIAN SAMPLER

A combination of the most popular nonvegetarian appetizers: Samosas, Sizzler and Chicken Pakoras 7.99

GANDHI SPECIAL*

Chilled Iceberg lettuce, tomatoes, carrots, and cucumbers served with an onion vinaigrette dressing 4.50

VEGETABLE SOUP*

Lentil and mixed vegetable soup 3.50

CHICKEN SOUP

Lentil and chicken soup 4.50

VEGETARIAN DELIGHTS

Served with Basmati Rice and your choice of hotness. Our hotness levels are: MILD, MEDIUM, HOT, VERY HOT or CRAZY HOT. Our vegan options are indicated with an *.

NAVRATTAN*

An assortment of vegetables in a thin curry sauce 10.99

VEGETABLE KORMA

An assortment of vegetables in a creamy tomato based sauce 10.99

ALOO GOBI*

Potatoes and cauliflower marinated with fresh herbs and tomatoes 10.99

DUM ALOO*

Baby potatoes cooked in a thin tomato based curry 10.99

ALOO MUTTER*

Baby potatoes and peas cooked in a thin tomato based curry 10.99

ALOO CHOLLE*

Baby potatoes and garbanzo beans cooked in fresh onions with Punjabi spices 10.99

KHUMB MASALA

Mushrooms and fresh herbs in a tomato based gravy 10.99

BHENGAN DA BHARTA

Baked eggplant in a creamy sauce 11.99

SAAG PANEER

Paneer cubes in a creamed spinach 11.99

MUTTER PANEER

Peas and paneer in a thin tomato based curry 11.99

SHAHI PANEER

Paneer cubes in a creamy tomato based curry 11.99

BHENDI MASALA

Fried okra and caramelized onions 11.99

MALAI KOFTA

Round stuffed vegetable koftas in a creamy curry 11.99

DAL SAAG

Lentils, herbs, and spices cooked in a creamed spinach 11.99

ALOO SAAG

Potatoes marinated in a creamed spinach 11.99

PUNJABI KADHI PAKORA

Vegetarian pakoras in a yogurt sauce 11.99

DAL MAHARANI*

A mix of assorted lentils, herbs and spices 11.99

YELLOW DAL*

Yellow lentils with a blend of Punjabi spices 11.99

CHANNA SAAG

Spinach and garbanzo beans 11.99

CHICKEN

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 12.99

CHICKEN CURRY

Chicken cooked in tomato and onion gravy 12.99

CHICKEN JHAL FREAZI

Chicken, veggies and fresh herbs in a curry sauce 12.99

CHICKEN KORMA

Chicken cooked in a sweet, creamy tomato sauce and drizzled with nuts and raisins 12.99

MURGH MIRCHI

Boneless chicken blended with chilies, bell peppers and onions 12.99

MURGH MAKHANI (BUTTER CHICKEN)

Tandoori chicken in a creamy, tomato butter sauce 12.99

CHICKEN BALCHAO

Boneless chicken in a sweet and sour sauce 12.99

CHICKEN VINDALOO

Chicken cooked with potatoes in a thin, spicy tomato based curry 12.99

SHAHI MURGH

Chicken breast stuffed with paneer and fresh herbs in a creamy tomato based sauce 12.99

CHICKEN ROGAN JOSH

Chicken infused with tomatoes, onions and Punjabi spices in a thin curry 12.99

CHICKEN SAAGWALA

Chicken marinated in a creamed spinach 12.99

TIKKA SAAG

Boneless chicken marinated in a creamed spinach 12.99

CHICKEN MADRAS

Chicken cooked in a coconut curry 12.99

FOIL CHICKEN

Chicken breast blended with bell peppers and onions in a sweet creamy sauce 12.99

LAMB

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

LAMB MEATBALLS

Lamb meatballs in a tomato based curry with fresh herbs 13.99

LAMB KORMA

Lamb cooked in a sweet, creamy tomato sauce and drizzled with nuts and raisins 13.99

LAMB MASALA

Lamb marinated in a tomato cream sauce 13.99

KESARI CHOPS

Marinated lamb chops in a curry sauce 14.99

LAMB CURRY

Lamb cooked in tomato and onion gravy 13.99

LAMB JHAL FREAZI

Lamb, veggies and fresh herbs in a curry sauce 13.99

MUTTER KEBAB

Lamb and peas cooked in a thin, tomato based curry sauce 13.99

LAMB BALCHAO

Lamb in a sweet and sour sauce 13.99

LAMB ROGAN JOSH

Lamb infused with tomatoes, onions and Punjabi spices in a thin curry 13.99

LAMB SAAGWALA

Lamb marinated in creamed spinach 13.99

LAMB VINDALOO

Lamb cooked with potatoes in a thin, spicy tomato based curry 13.99

NARGISI GHOSHT

Baked tender lamb stuffed with spinach, paneer, and fresh herbs and served with curry 13.99

SIND KI JAAN

Lamb and shrimp cooked in an onion and tomato curry 13.99

LAMB MADRAS

Lamb cooked in a coconut curry 13.99

LAMB BHUNA

Lamb cooked with bell peppers, onions, and mushrooms 13.99

TREASURES OF THE TANDOOR

Served with Basmati Rice, grilled bell peppers, onions, mushrooms, and your choice of hotness. Our hotness levels are: MILD, MEDIUM, HOT, VERY HOT or CRAZY HOT.

TANDOORI MURGH

Chicken marinated in a special blend of Punjabi spices 12.99

MURGH TIKKA

Boneless chicken breast, delicately spiced 12.99

SEEKH KEBAB

Ground lamb sausage with fresh herbs and spices 13.99

LAMB KEBAB

Choice cuts of fresh Colorado lamb 13.99

SHRIMP KEBAB

Shrimp marinated in a special blend of Punjabi spices 14.99

MACCHI TIKKA

Boiled filet of seasoned fish 14.99

TANDOORI MIXED GRILL

An assortment of chicken, fish, lamb and shrimp 14.99

SEAFOOD ENTREES

We use red snapper and gulf fish.

SHRIMP MASALA

Shrimp marinated in a tomato cream sauce 14.99

FISH CURRY

Fish cooked in a thin curry with various Indian spices 14.99

CRAWFISH MALABAR

Crawfish marinated in coconut, tomato sauce 14.99

JALPARI MACCHI

Grilled filet of fish, shrimp and crawfish in an onion and tomato gravy 14.99

SHRIMP JHAL FREAZI

Shrimp, veggies and fresh herbs in a curry sauce 14.99

SHRIMP MADRAS

Shrimp cooked in a coconut curry 14.99

SHRIMP VINDALOO

Shrimp cooked with potatoes in a thin, spicy tomato based curry 14.99

FISH MASALA

Fish marinated in a tomato cream sauce 14.99

SHRIMP SAAGWALA

Shrimp marinated in creamed spinach 14.99

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

Vegetables 10.99

MURGH BIRYANI

Chicken and vegetables 11.99

GHOSHT BIRYANI

Lamb and vegetables 13.99

DINNER FOR TWO

GOVINDA

The Best of the Best Vegetarian Dinner for Two

Vegetarian Samosas & Vegetarian Pakoras

Soup or Salad

Malai Kofta

Dal Maharani

Bhengan Da Bharta

Navrattan

Dal Saag

Naan or Lasuni Naan

Basmati Rice

Gulab Jamun or Kheer

35.00

SHRIMP BIRYANI

Shrimp and vegetables 14.99

AKBARI BIRYANI

Fish, shrimp, and vegetables 14.99

SHAHJEHAN BIRYANI

Chicken, lamb, fish, shrimp, and vegetables 14.99

NAWAB

The Best of the Best from the Sea Dinner for Two

Sizzler

Soup or Salad

Sind Ki Jaan

Crawfish Malabar

Macchi Tikka

Navrattan

Dal Saag

Naan or Lasuni Naan

Basmati Rice

Gulab Jamun or Kheer

40.00

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 KUICHA

Bread stuffed with onions and fresh herbs 2.50

PAPAD

Crackers made out of lentils and cumin seed 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

GULAB JUMUN

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

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

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 Iced Tea, Coke and Diet Coke 2.00

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.