

*All dishes cooked without MSG, butter/ghee, sugar or animal fat.
 Please specify Mild, Medium or Hot
 Please notify us of any Allergies
 Any changes welcome with a nominal charge

VEGETARIAN DELIGHTS (Vegan menu available)

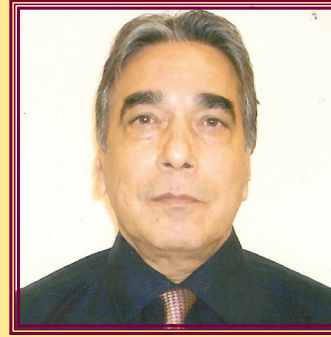
- Gangadin's Green Chili Paneer/Tofu Curry**- Spicy homemade cheese/tofu cooked in green chili, cilantro & special herbs & spices.....\$ 10.50
- Shahi Paneer**- Homemade cheese cubes cooked in aromatic creamy tomato sauce with mild spices.....\$ 10.50
- Mattar Paneer**- Cubes of home made cheese and tender peas cooked in a mildly spiced gravy.....\$ 10.50
- Saag Paneer**- Cubes of homemade cheese and spinach cooked in mouth watering sauce.....\$ 10.50
- Saag Aloo**- Spinach and potatoes sautéed with tomatoes, ginger and special ground spices.....\$ 10.50
- Saag Tofu**- Spinach and tofu cooked in spinach, onion and tomatoes.....\$ 10.50
- Tofu Curry**- Cubes of firm organic tofu and peas cooked in mildly spiced sauce.....\$ 10.50
- Okra**- Okra prepared with onions and cumin seeds and lightly spiced.....\$ 10.50
- Vegetable Curry**- Mixed vegetable cooked in flavorful sauce.....\$ 10.50
- Vegetable Korma**- Combination of mixed vegetables cooked in yogurt sauce, garnished with cashews, Almonds and raisins.....\$ 10.50
- Aloo Gobhi**- Cauliflower and potatoes sauted with tomatoes, ginger and special ground spices.....\$ 10.50
- Bhartha**- Tender roasted eggplant pulp, sauted with peas, onions, tomatoes and fresh seasoning.....\$ 10.50
- Channa Masala**- Chick Peas cooked with mild ground spices, tomatoes and onions.....\$ 10.50
- Channa Saag**- Chick Peas cooked in spinach, onions and tomatoes.....\$ 10.50
- Malai Kofta**- Cheese and vegetable dumplings cooked in a rich aromatic sauce.....\$ 10.50
- Daal**- Split lentils cooked with spice and delicious sauce.....\$ 7.50
- Yellow Daal**- Mung Daal cooked with exotic spices.....\$ 7.50

EXOTIC RICE INTRODUCTIONS-BIRYANIS

- Vegetable Biryani**- Aromatic Basmati Rice with mixed vegetables.....\$ 6.50
- Kashmiri Pullav**- Basmati rice cooked with dried fruits and nuts.....\$ 6.50
- Chicken Biryani**- Aromatic Basmati rice with mildly spiced chicken.....\$ 8.50
- Lamb Biryani**- An exciting combination of lamb and Basmati rice.....\$ 11.50
- Shrimp Biryani**- An exciting combination of shrimp and Basmati rice.....\$ 12.50
- Basmati Rice Pullav**- Basmati rice cooked with sautéed cumin and peas.....\$ 3
- Brown Bismati Rice Pullav**- Brown Basmati rice with sautéed cumin and peas.....\$ 5.50

SWEET IMAGINATIONS-DESSERTS

- Rice Pudding** -Freshly made with crushed rice drenched in sweet milk and laced with pistachios chips.....\$ 3.50
- Gulab Jamun** -Milk Dumplings served warm in rose flavored Syrup.....\$ 3.50
- Kulfi**- Traditional homemade Indian Ice cream with pistachio flavor.....\$ 3.50
- Mango Ice Cream**-Prepared with choice mango pulp.....\$3.50
- Saffron Ice Cream** -Prepared with saffron flavoring.....\$3.50



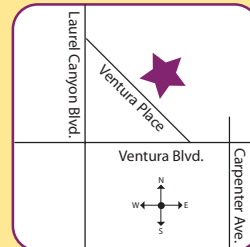
Owner Manmeet Sahni started Gangadin Restaurant in 1984 in this location. Now in its 25th year, Gangadin has become an integral part of Studio City. Manmeet and his family's mission is to bring you authentic and healthy Indian cuisine. Come join us with your family and friends in the spirit of fine gourmet dining. Also offering a new vegan menu. Here's what some critics are saying...

"If you find a better Indian Restaurant I'd like to know about it"
 — Eric Boardman, L.A. Weekly

"A great restaurant, like hooking up with a new lover"
 — L.A. Times

"A curry and tandoori house that serves good food in a clean, modern atmosphere, without the froufrou and silliness so popular at too many of L.A.'s Indian eateries"
 — Merrill Shindle, L.A. Herald Examiner

VEGAN MENU AVAILABLE.



* 18% gratuity added to party of 6 or more. *

Gangadin
 indian cuisine



We hope you will enjoy the gourmet fare and unite with us in the spirit of fine food and service.

Since 1984

12067 Ventura Place
 Studio City • (818) 509-0722

Dine-In | Take-Out | Delivery | Catering

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TEMPTING DELICACIES-APPETIZERS (Served with condiments)

<i>Vegetable Samosas</i> - Indian pastry stuffed with delicately spiced mashed potatoes and peas.....	\$ 4
<i>Lamb Samosas</i> - Indian pastry stuffed with mildly spiced lamb meat.....	\$ 6
<i>Onion Pakoras</i> - Onions dipped in spiced gram flour, fried.....	\$ 6
<i>Paneer Pakoras</i> - Slices of home made cheese dipped in spiced gram flour, fried.....	\$ 6
<i>Papadams</i> - Spicy crisp Indian wafers, baked on open flame.....	\$ 2
<i>Seekh Kabob</i> - Minced lamb meat blended with spices and herbs, cooked over flame in the Tandoor.....	\$ 9
<i>Chicken Tikka</i> - Boneless juicy chicken marinated in mild spices Barb-b-qued over flame in the Tandoor.....	\$ 8
<i>Chicken Wings</i> - Chicken wings marinated, bar-b-qued in the Tandoor.....	\$ 8
<i>Aloo Chaat Papri</i> - Cold appetizer consisting of crunchy bread, tomatoes, potatoes and topped with homemade yogurt.....	\$ 6

SOUPS and SALADS

<i>Rasam</i> - Tomato soup with south Indian spices.....	\$ 4
<i>Maulligtawny Soup</i> - Favorite of British Raj - Mildly spiced soup made with pureed lentils, served with lemon wedge.....	\$ 4
<i>Tofu-Mung Salad</i> - Special Indian salad with mung daal - cucumbers, chopped onions with tangy dressing and topped with grilled tofu	\$ 8.50
<i>Chicken Tikka / Tandoori Chicken Salad</i> - Tandoori Chicken served over bed of mixed green salad with house dressing	\$ 9
<i>Shrimp Tandoori Salad</i> - Shrimp Tandoori served over bed of mixed green salad with house dressing.....	\$ 11
<i>Fresh Garden Salad</i> - Mixed greens with house dressing.....	\$ 4.50

SIDE ORDERS

<i>Raita</i> - Cool refreshing homemade yogurt blended with diced cucumber, tomatoes and freshly seasoned.....	\$ 3
<i>Marble Raita</i> - Tiny balls of chic pea flour served in flavored yogurt.....	\$ 3
<i>Mango Chutney</i> - Prepared with choice mango pulp.....	\$ 2
<i>Mango or Lemon Pickle</i> - Specially imported from India.....	\$ 2
<i>Vegetable Pickle</i> - Pickled mixed vegetables.....	\$ 2

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SAVORY DELIGHTS- TANDOORI BREADS

<i>Naan</i> - Indian style pastry flour bread baked in the Tandoor.....	\$ 2.50
<i>Garlic Naan</i> - Naan garnished with freshly chopped garlic and cilantro, baked in the Tandoor.....	\$ 3
<i>Onion Kulcha</i> - Leavened bread garnished with chopped onions, baked in the Tandoor.....	\$ 3
<i>Peshwari Naan</i> - King of Naans- Naan garnished with dried fruit and nuts- mildly spiced and baked in the Tandoor.....	\$ 3.50
<i>Keema Naan</i> - Leavened bread stuffed with mildly spiced minced lamb, baked in the Tandoor	\$ 4.50
<i>Parantha</i> - Multi-layered Indian style whole wheat bread baked in the Tandoor.....	\$ 3
<i>Tandoori Chapati</i> - Whole wheat bread baked in the Tandoor.....	\$ 2.50
<i>Aloo Parantha</i> - Parantha stuffed with mildly spiced potatoes and peas, baked in the Tandoor.....	\$ 3.50
<i>Spinach Parantha</i> - Parantha stuffed with rich leafy spinach, baked in the Tandoor.....	\$ 3.50
<i>Gobhi Parantha</i> - Parantha stuffed with mildly seasoned cauliflower, baked in the Tandoor.....	\$ 3.50

CONNOISSEUR'S DELIGHT- TANDOORI SPECIALTIES

<i>Tandoori Chicken</i> (2) - Half chicken marinated in homemaade yogurt and fresh ground spices and cooked over flame in our traditional clay oven, Tandoor, imported from India.....	\$ 12
<i>Chicken Tikka</i> - Boneless juicy chicken marinated in mild spices Barb-b-qued over flame in the Tandoor.....	\$ 13
<i>Reshmi Chicken</i> - White pieces of chicken marinated in ginger cooked in the Tandoor.....	\$ 13
<i>Gangadin's Green Chili Chicken Tikka</i>	\$ 13
<i>Lamb Tikka</i> - Tender pieces of lamb marinated in exotic spices, cooked in Tandoor.....	\$ 15
<i>Lamb Chops</i> - Succulent marinated lamb chops bar-b-qued over flame in the Tandoor.....	\$ 15
<i>Seekh Kabob</i> - Minced lamb meat blended with spices and herbs, cooked over flame in the Tandoor.....	\$ 13
<i>Fish Tikka</i> - Fish marinated in delicious herbs and spices, cooked in Tandoor.....	\$ 16
<i>Shrimp Tandoori</i> - Jumbo Shrimp tastefully spiced and cooked in the Tandoor	\$ 16

*Extra charge applied for All White Meat

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FESTIVAL OF CURRIES LAMB

<i>Gangadin's Green Chili Lamb</i> (Special Gangadin Recipe) - Spicy Lamb cooked in green chili, cilantro and special Herbs and Spices.....	\$ 13
<i>Rogan Josh</i> - Choicest pieces of leg of lamb cooked in tomato and onion sauce.....	\$ 13
<i>Lamb Vindaloo</i> - Spiced lamb meat cooked in special vindaloo sauce.....	\$ 13
<i>Lamb Saag</i> - Pieces of Lamb meat marinated in spices and cooked with spinach and ginger.....	\$ 13
<i>Karahi Gosht</i> - Lamb meat stir-cooked in iron Karahi (wok) with North Indian Spices.....	\$ 13
<i>Lamb Korma</i> - Tender pieces of marinated lamb meat, spiced mildly and cooked with onions, yogurt, and assorted nuts.....	\$ 13
<i>Keema Kofta</i> - Minced lamb cutlets cooked in delicate sauce.....	\$ 13
<i>Keema Aloo</i> - Finely minced lamb cooked with herbs, spices and potatoes.....	\$ 13

POULTRY

<i>Gangadin's Green Chili Chicken</i> (Special Gangadin Recipe)- Spicy chicken cooked in green chili, cilantro and special Herbs and Spices.....	\$ 13
<i>Chicken Curry</i> - Chicken cooked in a sauce of fresh onions, tomatoes, garlic and ginger.....	\$ 13
<i>Chicken Saag</i> - Chicken cooked in spinach, onion and tomatoes.....	\$ 13
<i>Chicken Vindaloo</i> - Spiced chicken cooked in special vindaloo sauce.....	\$ 13
<i>Chicken Tikka Masala</i> - Pieces of tender boneless Chicken Tikka bar-b-qued in the Tandoor and cooked in a delicately seasoned sauce.....	\$ 13
<i>Chicken Makhani</i> - Tandoori Chicken pieces cooked in aromatic creamy tomato sauce with mild spices.....	\$ 13
<i>Chicken Korma</i> - Tender pieces of marinated chicken, spiced mildly and cooked with onions, yogurt, and assorted nuts.....	\$ 13
<i>Karahi Chicken</i> - Chicken stir cooked in iron Karahi (wok) with North Indian spices.....	\$ 13

SEAFOOD

<i>Gangadin's Green Chili Shrimp</i> (Special Gangadin Recipe) - Spicy Shrimps cooked in green chili, cilantro and special Herbs and Spices.....	\$ 14
<i>Shrimp Masala</i> - Jumbo shrimps cooked in mildly seasoned sauce.....	\$ 14
<i>Shrimp Korma</i> - Shrimps cooked in mildly spiced yogurt sauce and assorted nuts.....	\$ 14
<i>Shrimp Vindaloo</i> - Shrimps cooked in spiced vindaloo sauce with potatoes.....	\$ 14
<i>Karahi Shrimp</i> - Shrimp stir cooked in iron Karahi (wok) with North Indian spices.....	\$ 16
<i>Shrimp Saag</i> - Shrimp cooked in spinach, onion and tomatoes.....	\$ 16
<i>Fish Curry</i> - Boneless fish prepared in delicate blend of spices and herbs.....	\$ 14
<i>Karahi Fish</i> - Fish stir cooked in iron Karahi (wok) with North Indian spices.....	\$ 14
<i>Fish Saag</i> - Fish cooked in spinach, onions and tomatoes.....	\$ 16