

Ganesha ek Sanskriti, an authentic Indian restaurant chain that started its journey in June 2003 with its first restaurant in BRI, Sudirman, Jakarta (Indonesia). Ek sanskriti, means a culture.

Ganesha ek Sanskriti has restaurants operating in multiple locations within Indonesia. The menu consists of renowned and appetizing Indian dishes and includes new creations by our chefs. We look forward to providing you with an authentic taste of India.

At Ganesha ek Sanskriti, food is prepared by highly experienced chefs from India. The food is cooked by following traditional Indian recipes, which will provide you with the true flavors of India and leave a lasting taste in your mouth and mind.

Delicately crafted food requires cooking with patience and passion. We appreciate your patience and hope you enjoy our ambience. We at Ganesha are driven by a mission to bring Authentic Indian food to all corners of the world. Your patronage brings us one step closer to accomplishing our long-term goals. Along our journey we add value to the economy and create jobs at every place that we operate as restaurants are labour intensive.

Please let the waiter know your personal preferences for levels of spiciness and alert us of any food allergies.

*Welcome,
and experience
an Indian hospitality
at Ganesha.*



Papdi Chaat



Samosa



Delhi ki Chaat

Papdi Chaat

Round savory chips and spicy potato, blanketed under a tangy tamarind and fresh yogurt sauce.

40

Bhel Poori

Puffed rice mixed with chopped onion, tomato, potato, mint and tamarind chutney topped with lentil vermicelli.

40

Pani Poori

Hollow fried crisps stuffed with spicy potato topped off with mint water.

40

Sev Poori

Puffed dumplings stuffed with chickpeas and potatoes lightly drizzled with yogurt and tamarind sauce, topped with lentil vermicelli.

42

Appetizer

Samosa

Crispy pyramid shaped pastry, stuffed with potatoes and green peas.

40

Chicken 65

Spicy deep fried chicken sauteed with onion, green chilli and yogurt.

85

Mix Vegetable Pakoda

Sliced onion, eggplant, green chilli and potato dipped in a spicy lentil batter and deep fried to make fabulous fritters.

48

Shami Kebab

Deep fried kebabs made of minced lamb and bengal gram lentil.

90

Hariyali Kebab

Deep fried cutlets stuffed with spinach and fresh cottage cheese.

50

Amritsari Macchi

Fish fillet coated in a spicy batter made of gram flour, eggs, and lemon juice then deep fried.

85

Chilli Paneer

Fresh cottage cheese chunks stirfried with capsicum, chilli, onion, and garlic coated in a delicious spicy soya sauce.

79

 Signature Dish

All prices are in thousand Rupiah, excluding Tax and Service Charge



Non-veg Platter & Veg Platter

Tandoori Delicacies

These dishes are meticulously prepared in our clay oven (tandoor) and served on hot sizzlers, accompanied with mint chutney.

Paneer Tikka

Mint stuffed cottage cheese slices marinated in yogurt and spices.

89

Seekh Kebab

Tender minced lamb meat, seasoned with ginger, coriander and other spices, cooked on skewers over charcoal.

115

Vegetable Seekh Kebab

Minced seasonal vegetables marinated with spices, ginger, and coriander, cooked on a skewer in a charcoal oven.

80

Fish Tikka

Spicy fish fillet marinated with turmeric, yogurt, lime juice and mustard seeds.

90

Chicken Tikka

Boneless chicken marinated in yogurt, ginger-garlic paste, and chili powder.

105

Tandoori Prawn

Prawn dipped in a creamy, carom seed laced yogurt.

195

Tandoori Murgh

Whole chicken marinated in a mixture of yogurt, ginger-garlic paste, red and yellow chillies, skewered and cooked in the tandoor.

Full 145

Half 110

Veg Platter

Vegetable platter consisting of :
Tandoori Gobhi, Paneer Tikka, Hariyali Kebab and Vegetable Seekh Kebab.

129

Murgh Malai Tikka

Boneless chicken marinated in creamy yogurt, cheddar cheese, and garlic paste, grilled to perfection.

95

Non-Veg Platter

Non-veg platter consisting of :
Chicken Tikka, Seekh Kebab, Fish Tikka, Murgh Malai Tikka and Tandoori Prawn.

189

Soup

Cream of Tomato

Puree of fresh tomato with a dash of cream, served with bread croutons.

37

Sweet Corn Soup (Vegetable / Chicken)

Mixed vegetable / chicken broth cooked with corn.

45

Hot & Sour Soup (Vegetable / Chicken)

A spicy, tangy Chinese style soup loaded with mixed vegetables or chicken.

45

 Signature Dish

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South Indian Delicacies

★ Served with Sambar, a lentil and vegetable stew, accompanied with coconut and tomato chutney

Rasam

Traditional South Indian soup prepared using tamarind, tomato, chilli pepper, cumin and other spices.

40

Uthappam ★

A thick pancake made from fermented lentil and rice, topped with tomato, bell peppers, and onion.

89

Idli ★

Savory cakes steamed using a batter of fermented lentil and rice.

65

Plain / Masala Dosa ★

A crispy crepe made from a batter of fermented lentil and rice.

80 / 89

Main Course

Mutton Vindaloo

Lamb and potatoes cooked in Indian spices and a dash of vinegar.

125

Prawn Pepper Fry

Sauteed prawn with black pepper.

165

Fish Curry

Fish fillet cooked in spicy curry sauce.

90

Rice

Bisi Bele Bath

Traditional Karnataka recipe of hot lentil rice prepared using lentils, vegetables, and rice.

75

Lemon Rice

Steamed Rice tempered with mustard seeds, curry leaves and fresh lemon.

75

Curd Rice

Rice fused with yogurt, tempered with mustard seeds, curry leaves and ginger.

70

 Signature Dish

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A photograph of a meal on a rustic wooden table. In the foreground, a black bowl filled with yellow Hakka Noodles, topped with sliced red and green vegetables, sits on a decorative red plate with colorful patterns. In the background, a white bowl contains a red vegetable Manchurian dish. Festive decorations, including a gold and red tinsel garland and a green and gold 'MAY' sign, are scattered around the dishes.

Vegetable Manchurian

Hakka Noodles

Indian Chinese Style Delicacies

Vegetable Manchurian 🍽️

House special of golden fried vegetable dumplings covered with a mildly spiced soya garlic sauce, tossed with fresh cilantro, chilies, ginger and spring onion.

80

Hakka Noodles

(Vegetable / Chicken)

Noodles tossed with variety of chopped vegetables or chicken.

Vegetable 69

Chicken 88

Fried Rice

(Vegetable / Chicken)

Fried rice cooked with shredded cabbage, carrots, and bell peppers or chicken.

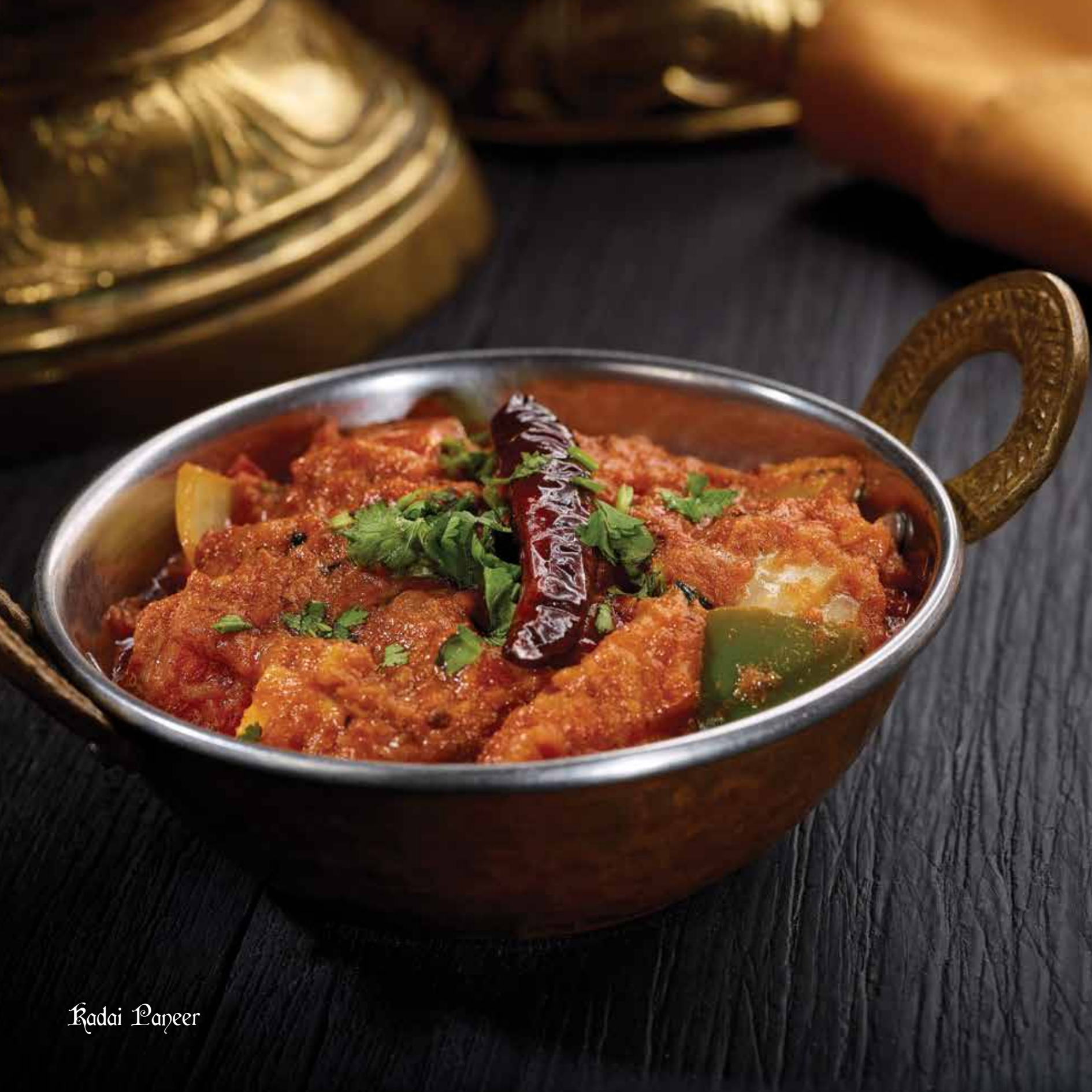
Vegetable 75

Chicken 88

Chilli Chicken

Deep fried chicken sauteed with capsicum, chillies, onion, garlic and a delicious spicy soya sauce.

95



Kadai Paneer

North Indian Delicacies

Vegetarian Main Course

Malai Kofta Curry

Cottage cheese dumplings stuffed with dry fruits, simmered in rich cashew nut gravy.

85

Raju Dhilliri Mattar

A combination of green peas and mushroom cooked in a creamy gravy with cashew nut.

85

Jaipuri Kurkuri Bhindi

Batter coated deep fried okra.

80

Bhindi Do Piazza

Okra cooked with tomato, onion and green chili.

77

Baingan Ka Bharta

Eggplant roasted on a low flame, mashed and sauteed with chopped onion, green chillies, tomato, ginger and spices.

70

Veg Jalfrezi

Assortment of seasonal vegetables cooked with home ground spices in a curry sauce.

77

Paneer Tikka Butter Masala

Tender chunks of cottage cheese cooked in buttered tomato gravy.

90

Saag Paneer

Cubes of cottage cheese in spinach gravy.

93

Kadai Paneer

Cottage cheese, peppers, coriander seeds, and red chillies cooked in chopped onion and tomato gravy.

90

Aloo Gobhi

Potato and florets of cauliflower simmered in onion, tomato, and spices.

75

Sarson Ka Saag

Ground mustard leaves and spinach, cooked with Indian spices.

78

Ganesh's Special

Chef's choice of yellow lentils tempered with asafetida and coriander leaves.

82

Dal Makhni


Black lentils cooked with garlic and tomatoes, simmered overnight over a clay oven and enriched with butter and cream.

88

Chole Bhature

Combination of spicy chickpeas curry and fried bread.

110

 Signature Dish

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Rogan Josh

Non-vegetarian Main Course

Butter Chicken

Boneless chicken roasted in the tandoor and then
cooked in a creamy tomato based gravy.
119

Rogan Josh

Lamb cooked in mild spiced and
nutmeg flavored tomato onion curry.
138

Dhaba Murgh

Chicken cooked in spicy onion tomato gravy.
100

Keema Mattar

Minced lamb cooked with tomato, onion,
and green peas.
125

Kadai Murgh / Kadai Prawn

Cube of chicken / prawn cooked with onion, tomato,
bell peppers, and seasoned with red chillies
and coriander seeds.
100 / 160

Creamy Prawn Curry

Prawns cooked with home-ground spices,
in a rich creamy sauce.
177

Side Dish

Raita

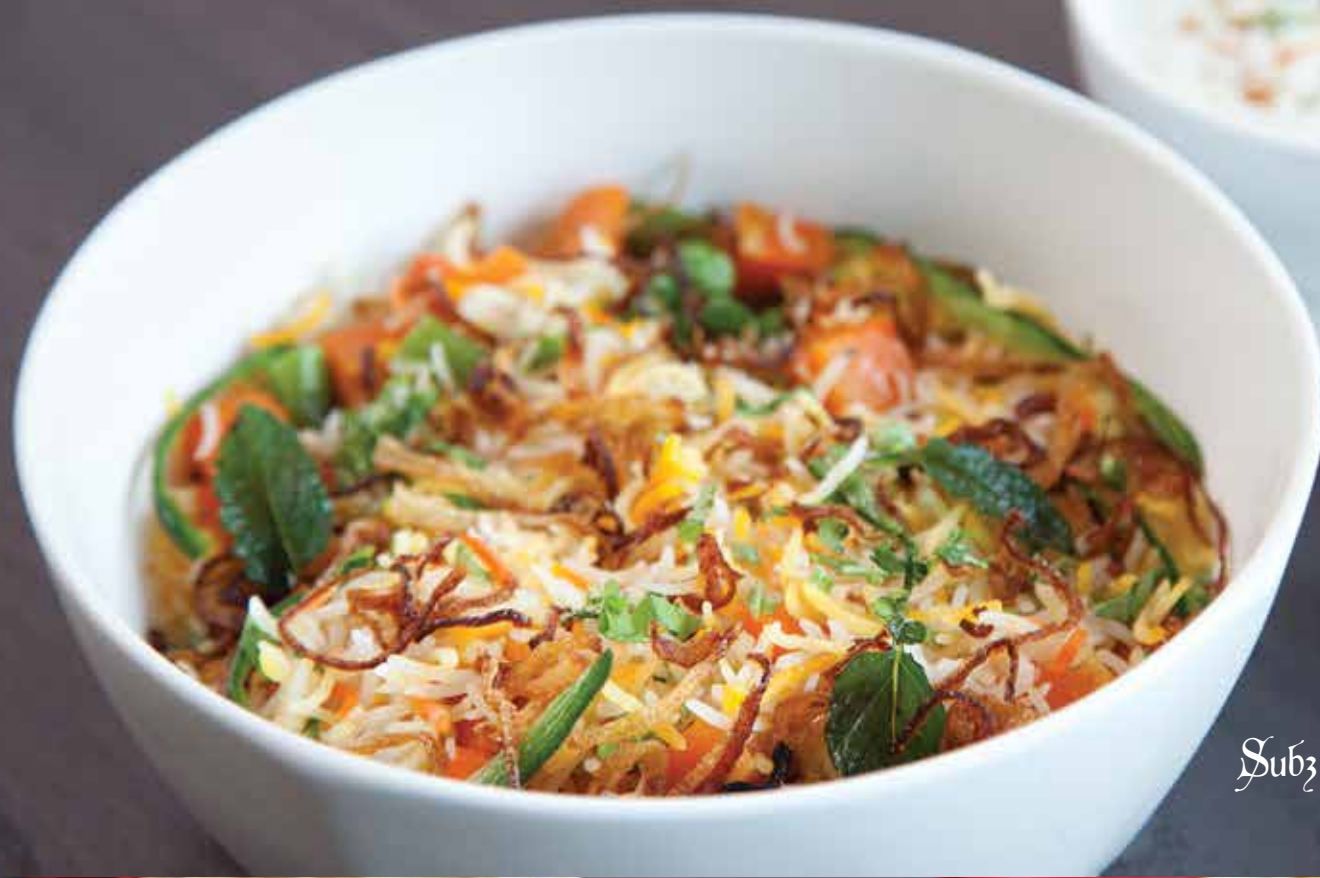
Yogurt with choice of cucumber / mix vegetable / boondi / plain
35

Kachumber Salad

Fresh chopped tomatoes, cucumbers, onions, and chili peppers.
26

Plain / Masala Papad

Plain lentil crackers or garnished with chopped onion, tomato & lemon juice.
28 / 32



Subz Biryani



Tandoori Bread

Rice

Saada Chawal

Plain Steamed Rice
Local Rice 45
Basmati Rice 62

Subz Biryani

Mixed vegetables cooked in rice served
with raitha.
107

Peas' Pulao

Basmati rice cooked with green peas.
78

Murgh Biryani

Chicken cooked in rice served with raitha.
125

Jeera Rice

Cumin flavored basmati rice.
70

Gosht Biryani

Lamb cooked in rice served with raitha.
139

Tandoori Bread

Chapati

Whole wheat bread baked on a skillet.
24

Lachha Pudina Parantha

A multi layered bread from the tandoor
topped with butter and dry mint powder.
32

Tandoori Roti

Wheat flour bread baked in clay oven.
28

Aloo / Paneer Masala Kulcha

Soft round bread stuffed with potatoes or cottage cheese.
37 / 39

Plain Naan / Butter Naan

Leavened bread made from refined wheat flour
served plain or with a splash of butter.
24 / 25

Rumali Roti

Handkerchief thin folded flatbread
cooked on an inverted skillet.
32

Cheese / Garlic Naan

Famous Indian staple of leavened bread stuffed with
cheddar cheese or topped with fresh garlic.
35 / 32

Bread Basket

Bouquet of assorted Indian breads (Butter Naan,
Tandoori Roti, Masala Kulcha, and Lachha Parantha).
89



Gulab Jamun



Mango Kullfi

Desserts

Gulab Jamun 🍪

Deep fried milk balls dipped in sugar syrup.

49

Rasmalai

Cottage cheese dumpling immersed in cardamom and saffron flavored milk.

55

Rasgulla

Spongy cottage cheese balls in rose flavored sugar syrup.

43

Mango Kulfi

Mango flavored homemade Indian ice cream.

49

Kesar Pista Kulfi

Saffron flavored Indian ice cream garnished with pistachio.

49

Gajar Ka Halwa

Shredded carrot cooked with cardamom, milk and sugar.

49

Moong Dal Ka Halwa 🍪

Lentil pudding cooked with cardamom and sugar.

52

🍪 Signature Dish

All prices are in thousand Rupiah, excluding Tax and Service Charge

Ganesha Sweets



	1 kg nett	0.5 kg nett	0.25 kg nett
Anjeer Sweets			
Anjeer Roll	420	210	105
Anjeer Burfi	420	210	105
Badam Sweets**			
Badam Apple	420	210	105
Badam Burfi	420	210	105
Panch Meva Burfi	420	210	105
Kaju Sweets			
Kaju Kalash	360	180	90
Kaju Roll	360	180	90
Kaju Burfi	360	180	90
Kaju Kesar Burfi	375	188	94
Kaju Kesar Roll	375	188	94
Kaju Box	360	180	90
(Burfi, Roll, Kalash)			

Milk Sweet**

	1 kg nett	0.5 kg nett	0.25 kg nett
Milk Cake	300	150	75
Khalakand	300	150	75
Khoyapeda	300	150	75
Chocolate Burfi	350	175	88
Coconut Burfi	350	175	88

Ladoo

	1 kg nett	0.5 kg nett	0.25 kg nett
Boondi Ladoo	225	113	57
Besan Ladoo	225	113	57

Others**

	1 kg nett	0.5 kg nett	0.25 kg nett
Fruit Roll	350	175	88
Besan Ki Chakki	250	125	63
Balu Shai	220	110	55
Jaleebi	220	110	55
Ghujia	250	125	63
Chena Murki	250	125	63

Namkeen**

Mixture	80 /box
Masala Peanut	50 (250g) /box
Masala Cashewnut	150 (250g) /box
Dal Katchori	15 /pcs

Sweet with Sugar Syrup*

Gulab Jamun	22 /pcs
Rasgulla	23 /pcs
Rasmalai	24 /pcs
Rabri Ghewar	300 (1kg)
	150 (0.5kg)
	75 (0.25kg)



* For Sweet with Sugar Syrup minimum order is 10 pcs
* Valid only for take away order

** Only for special order

Drinks & Refreshments

Soft Drinks

Coca cola	30
Diet Coke	30
Sprite	30
Coke Zero	30
Ginger Ale	30
Tonic Water	30
Soda Water	30

Juices

Fresh Squeezed Orange Juice	40
Fresh Water Melon	35
Fresh Honey Dew Melon	35
Fresh Pineapple	35
Orange	30
Mango	30
Pineapple	30
Guava	30
Apple	30
Lemon Squash	35
Lemonade	35
Coconut	30

Health Boosters

Orange Rabbit with a Twist	38
Fresh juice of carrot, orange, pineapple and a dash of ginger	
Energizer	40
Carrot, apple, mint, and ginger	
Hangover Cure	40
Orange, celery, beetroot, and lemon	
Eye & Skin Cleanser	40
Orange, carrot, ginger, and tumeric	
The Veggie Blast	30
Mixed juice of carrot, tomato and beetroot	
Cholesterol Killer	40
Green apple, papaya, cucumber, and mint	
Antioxidant Aid	40
Tomatoes, celery, carrot, pineapple, and green chilli	

Water

Mineral Water	15
Natural Mineral Water	37
Sparkling Water	40



Mango Lassi & Ganesha Breeze

Tea & Coffee

Selection of Tea

Ice Tea	27
Ice Lemon Tea	30
Darjeeling	30
English Breakfast	30
Earl Grey	30
Chamomile	30
Peach	30
Peppermint	30
Jasmine	30
Masala Tea	35

(Indian tea with milk & fresh ground spices)

Selection of Coffee

Espresso	25
Long Black	30
Americano	30
Cappuccino	30
Café Latte	30

Indian Beverages

Jaljeera	30
Appetizing thirst quencher made from roasted cumin, lemon & mint.	

Lassi	35
Homemade yoghurt sweet / salted.	

Mango Lassi	40
Homemade yoghurt mixed with special mango pulp from India.	

Masala Chaas	32
Summer cooler made with homemade yogurt, coriander, ginger and Indian spices.	

🍷 Signature Dish

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Sunset on Ganga, Ocean Breeze & Delhi Crush

Mocktails

Shirley Temple	55
Virgin Colada	55
Virgin Mary	55
Virgin Mojrito	60
Ganesha Breeze	60

A mixture of brown sugar, mint leaf, lime fruit with a splash of ginger ale.

Cocktails

Sunset on Gangga	125	Long Island	130
Myers rum, campari, lemon juice pineapple juice.		Gin, vodka, tequila, rum, triple sec, lime juice, coke.	
Ocean Breeze	90	Pina Colada	115
Vodka, lychee essence, blue curacao, sweet & sour.		Rum, coconut liquor, pineapple juice, coconut milk, lemon juice.	
Delhi Crush	75	Gin Fiz	115
Gin, infused with cucumber and corriander, chilli, and lemon.		Gin, lime juice, soda.	
Tequila Sunrise	125	Mojito	115
Tequila, orange juice, grenadine syrup.		Rum, mint leaf, lime cordial, sugar, soda water.	
Margarita	110	Martini	125
Tequila, bols triple sec, lime juice.		Gin, sweet martini.	
Bloody Mary	95	Daiquiri	125
Tomato juice, vodka, lime cordial, salt & pepper, lea perrins & tabasco.		Rum, triple sec, lime juice.	
Screwdriver	90	Mai Tai	125
Vodka & orange juice.		Myers dark, bacardi, orange, and pineapple juice and grenadine syrup.	

🍷 Signature Dish

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Moods

LIQUERS

Baileys	105
Kahlua	105
Tia Maria	105
Midori Melon	120
Malibu	120
Grand Marnier	120
Bols Blue Curacao	120
Bols Crème de Cacao White	120

Bols Triple Sec	120
Southern Comfort	120
Amaretto Disarono	120
Cointreau	120
Campari	120
Jagermeister	120
Frangelico	120
Sambuca	120

APERITIF

Martini Bianco	120
Martini Extra Dry	120
Martini Rosso	120

PORT

Cockburns Fine Tawny Port	120
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Moods by shot

VODKA

Smirnoff Red	90
Absolut Blue	105
Grey Goose Original	150
Belvedere	160

GIN

Gordon's	90
Bombay Sapphire	120

RUM

Myers Dark	105
Bacardi Light	105
Captain Morgan	45

BOURBON WHISKY

Jim Beam White	105
Jack Daniels	120

SCOTCH WHISKY

Johnnie Walker Red Label	105
Chivas Regal 12 Years	150
Johnnie Walker Black Label	150
Chivas Regal Royal Salute	250

SINGLE MALT

Glenfiddich	155
Macallan 12	180
Macallan 18	250
Chivas Regal 18 Years	200

COGNAC

Remy Martin VSOP	120
Remy Martin XO	350
Hennessy XO	350

BRANDY

St. Remy Napoleon	120
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TEQUILA

Jose Cuervo Gold Reposado	105
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Spiked Coffee

Amaretto Coffee	110
Hot coffee, amaretto, whipped cream, sugar.	
Kahlua Coffee	110
Hot coffee, kahlua, whipped cream, sugar.	
Irish Coffee	110
Hot coffee, whisky, whipped cream, sugar.	
Jamaican Coffee	110
Hot coffee, tia maria, whipped cream, sugar.	

Smirnoff

Smirnoff Ice Lemon	45
Smirnoff Ice Cola	45
Smirnoff Ice Raspberry	45
Smirnoff Ice Apple	45

Wine by Glass

Red Wine	100
White Wine	100

Beers

Local

Bintang	
Bottle Small	45
Bottle Large	58
Pitcher	200
Tower	360

Imported

Heineken	
Draught Regular	50
Draught Large	75
Pitcher	235
Tower	400

Carlsberg	
Bottle	55
Bucket	220
Pitcher	250

San Miguel	
Bottle	48
Bucket	180
Pitcher	220

San Miguel Light	
Bottle	48
Bucket	180
Pitcher	220

Corona Bottle	85
Guinness Bottle	50

Our Outlets



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