

## **MENU**



#### **Timings**

#### **Wednesday to Monday**

Lunch - 11:00 am to 2:30 pm Dinner - 5:00 pm to 10:00 pm Tuesday Closed

ORDER THROUGH















# Soups & Salads

V Vegan G Gluten Free	SPICE LEVEL
s Swaminarayan 🌶 Spicy	Mild • Medium • Spicy

Tomato Shorba	\$5.99
Rasam Soup © V South Indian soup made with tomato, pepper, cumin	\$5.99
Mulligatawny Soup  G   Traditional Lentil Soup	\$5.99
Sweet Corn Soup Veg   Chicken	5.99   \$6.99
Hot n Sour Soup Veg   Chicken © © Perfect combo of spicy and savory, made with soy sauce and green onions	55.99   \$6.99
House Garden Salad  ©   Fresh local produce sliced topped with chaat masala	\$6.99
Kachumber Salad (Chopped)   Fresh local produced chopped & tossed in chaat masala	\$6.99
Chicken Tikka Salad Chicken tikka pieces mixed with chopped fresh vegetables	\$11.99
Masala Papad	\$6.99
Papad (Roasted   Fried) Roasted or Fried thin, crisp, round flatbread from India	\$3.99







## **Appetizers**





Samosa Veg.   Chicken   Lamb	\$6.99 \$9.99
Mix Veg Pakora  6   A combination of seasonal fresh vegetable fritter's, served with chutneys	\$7.99
Cut Mirchi	\$7.99
Paneer Pakora	\$12.99
Kurkuri Bhindi  Crispy Okra cooked with authentic Indian spices	\$10.99
Mushroom Salt n Pepper	\$10.99
Hara Bhara Kabab Vegetarian Kabab made of Spinach, Chick Peas & aromatic spices	\$10.99
2 Gingers Veg Sampler A delightful combination of samosa, pakora's, aloo tikki and spring rolls	\$15.99







## **Appetizers**



SPICE LEVEL
Mild • Medium • Spicy

65 Gobi   Paneer   Chicken ©  South Indian style deep fried with curry leaves and spices \$10.99   \$	12.99   \$12.99
555 Paneer   Chicken 6 5 masalas used to marinate this paneer / chicken cooked in Andhra style	\$12.99
Chicken Bhuna Ghosh North Indian recipe of Chicken cooked in a bed of roasted whole spices	\$12 <mark>.9</mark> 9
<b>Kozhi Varuval</b> Dry chicken curry originated from the Chettinad region of Tamil Nadu in Southern Inc	<b>\$12.99</b> dia
Madurai Malli Chicken  Boneless chicken sauteed with ground cilantro sauce with regional recipe of Madurai	<b>\$12.99</b> region
Goat Sukha Cubes of goat (w/bone) cooked traditional Indian style	\$15.99
Chettinad Mutton Varuuval Dry goat curry originated from the Chettinad region of Tamil Nadu in Southern India	\$15.99
Fish Amritsari Fish coated in a spiced gram flour batter and deep-fried till the outside is crunchy and fish inside is soft	\$15.99



**Pepper Fry** 



Chicken | Lamb | Goat | Shrimp (6)



\$12.99 | \$15.99

Pepper fry is zesty, spicy dish quite famous in southern parts of India

### **Chaat Corner**





Aloo Tikki Chaat  ©   Potato tikki topped with spices, onion, yogurt and sauces served with cheakpea curry	\$8.99
Samosa Chaat Vegetable samosa topped with spices, onion, yogurt and sauces served with cheakpea curry	\$8.99
Bhel Puri Tangy mixture of puff rice mixed with onion, tomatoes & cilantro topped with chutneys	\$8.99
Papdi Chaat Crunchy base of poori topped with onion, tomatoes, yogurst & chutneys.	\$8.99
Bombay Pav Bhaji Grilled bun served with spicy mixed vegetables in a tantalizing gravy	\$12.99
Channa Bhatura Fried puffy bread served with chickpea curry	\$12.99







## **Indo-Chinese**



Baby Corn Chilli  Baby Corn tossed in soy & chilli sauce with green peppers and onions.	\$10.99
Chilli Paneer  Stir fried paneer tossed with diced onion and pepper in a spicy soy sauce	\$12.99
Manchurian Dry Veg.   Gobi   Chicken Tossed in tangy manchurain sauce & green onions	\$10.99   \$12.99
Fried Rice - Veg.   Chicken  Authentic Indo - chinese fried rice	\$11.99   \$13.99
Chilli Garlic Fried Rice Veg.   Chicken    A spicy version of traditional fried rice with a tinge of garlic flavor	\$11.99   \$13.99
Hakka Noodles Veg.   Egg   Chicken  Hakka style noodles cooked in indo-chinese sauce to your choice	\$11.99   \$13.99
Chilli Chicken   Shrimp   Fish Choice of meat deep fried tossed with diced onion and pepper in a spicy soy sauce	\$13.99   \$15.99







### Tandoori (Clay Oven)



SPICE LEVEL
Mild • Medium • Spicy

Paneer Tikka 6 \$15.99

Cubed paneer marinated in yogurt, skewered in the clay oven with onions and bell peppers

Achari Paneer Tikka \$15.99

Cubed panner marinated with achari masala in yogurt, skewered in the clay oven with onions and bell peppers

Tandoori Vegetables \$14.99

Vegetables marinted with Indain spices, skewered in the clay oven

Tandoori Chicken - Half | Full 6 \$12.99 | \$17.99

Chicken marinated in yogurt blended with fresh ginger, garlic, herbs, spices overnight and then cooked in a tandoor clay oven

Chicken Tikka Kabab 6 \$15.99

Boneless chicken marinated in tikka masala, yogurt, blended with ginger, garlic herbs, spices then grilled in a tandoor clay oven

Malai Kabab 🔞 \$15.99

Boneless chicken pieces marinated in yogurt and mild spices skewered in the clay oven.

Hariyala Chicken Tikka 6 \$15.99

Boneless chicken, marinated in yogurt and green herbs with special spices, grilled on the skewer in the clay oven

Lamb Seekh Kabab §17.99

Minced lamb flavored with fresh herbs and spices, cooked in a clay oven on skewers

Tandoori Jhingha 6 \$17.99

Fresh shrimps in special tandoori spices and grilled on a skewer







## Tandoori (Clay Oven)



SPICE LEVEL
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Tandoori Salmon 6 \$18.99

Fresh salmon marinated in yogurt and spices and char broiled to perfection in the clay oven

Lamb Chops §25.99

Seasoned Lamb chop, marinated with chefs special sauce grilled on the skewers in the clay oven

2 Gingers Kabab Platter 6 \$28.99

Pre-selected combination of tandoori chicken, Chiken Tikka, Seekh kabab, Malai Kabab, Hariyali Kabab, Shrimp cooked in tandoor

## **Egg-O-Mania**

Veg Omlet 
Indian style masala omelet mixed with veggies

\$8.99

Cheese Omlet 59.99

Egg omlet made with shreeded cheese

Chilli Omlet 58.99

Egg omlet made with chopped green chilies

Egg Bhurji 6 \$13.99

Scrambled egg with veggies and masala

Egg Curry 6 \$13.99

Boiled eggs cooked in aromatic Indian spices







## Non-Veg. Entrée

V VeganG Gluten FreeSwaminarayanSpicy

SPICE LEVEL
Mild • Medium • Spicy

(Served with Basmati Rice)

Chicken \$15.99 | Lamb \$17.99 | Goat \$17.99 | Shrimp \$17.99 | Fish \$17.99

2 Gingers Traditional Curry

Pieces of meat cooked with special house sauce, fresh ginger, garlic and spices.

Tikka Masala G

Cooked in rich tomato gravy, enriched with fresh cream with bell pepers and onion

Korma <sub>G</sub>

a thick and aromatic creamy sauce with ground cashew nuts and mild spices

Butter 6

Universally famous dish in a tangy tomato butter sauce with herbs & spices

Saag <sub>6</sub>

Incorporate your choice of meat with cooked fresh spinach, herbs & spices

Vindaloo 6 j

Slowly simmered in fiery cooked in hot spicy sauce with potatoes

Kadai <sub>G</sub>

Cooked with bell peppers, tomato & onion a north western style

Chettinad 

The popular dish from Chettinad region made out of toasted, exotic spices and coconut

Achari 💿 🌶

Cooked on a slow fire with a combination of pickling spices and herbs

Rogan Josh 🕠 🧯

Cooked in freshly ground spices, yogurt and tomato flavored sauce seasoned with paprika







## Non-Veg. Entrée

V Vegan 6 Gluten Free
S Swaminarayan Spicy

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(Served with Basmati Rice)

Chicken \$15.99 | Lamb \$17.99 | Goat \$17.99 | Shrimp \$17.99 | Fish \$17.99

**Amchuri** 



Cooked in a chef's special mango flavored sauce

#### Gongura

South indian style curry cooked with the gongura leaves sauce

Madras



A flavourful traditional south indian curry

**Jalfrezi** 





Cooked with fresh veggies in tangy sauce

Xacuti



Famous curry from Goa cooked with creamy coconut sauce

**Goan Curry** 



Simmered in coconut milk, cooked with ginger, garlic, herbs & spices

#### **Andhra Curry**

The most famous traditional curry in the Andhra region known for its spicyness

#### Makhani

Cooked with rich gravy of butter and heavy cream with tomato curry in North Indain style

Lamb Boti Masala \$17.99

Boneless tender pieces of Lamb cooked in a tomato gravy with spices

Highway Chicken 6 \$15.99

Desi style bone in chicken curry comes from road side stalls on Indian highways

Laal Mas 6 \$18.99

Mutton prepared in Rich Rajashtani sytle with a sauce of yogurt and hot spices such as red Mathania chillies

Koyla Goat \$18.99

Goat curry prepared with chef's spices finished with charcoal dum







# Sabji Bhandaar (Veg Entrée) (Served with Basmati Rice)

G Gluten Free Swaminarayan 🌶 Spicy

SPICE LEVEL Mild • Medium • Spicy

<b>Dal Makhani</b> Whole black lentil, butter and cream slowly cooked overnight with Indian spices	\$13.99
<b>Tadka Dal</b> S G V One of the most traditional Indian dish, Yellow split lentil cooked in tempered oil with fried spices and herbs.	\$12.99
<b>Daal Palak</b> S G V Combination of both the goodness of the tadka dal as well as palak (spinach) leaves.	\$12. <mark>9</mark> 9
Panchratna Dal Five lentils: moong, channa, black masoor, urad, toor dal cooked with Indian spices	\$12.99
Chana masala S S Delicious chick peas cooked in an exotic blend of north Indian spices	\$12.99
Aloo Gobi Masala	\$12.99
Aloo Mutter (3 (9 (0)) Potatoes simmerd with green peas in fresh herbs and spices	\$12.99
Baigan Bartha  Baked and mashed eggplant cooked with onions, tomatoes and green peas fine herbs.	\$13.99
Gutti Vankaya a popular stuffed eggplant curry recipe from Andhra Cuisine	\$13.99
Kadai Bhindi  Okra cooked with tomato, onions and bell pepper blended with special spices	\$13.99
Banjara Bhindi © © Garden fresh okra cooked with garlic, ginger and cilantro	\$13.99
Mutter Mushroom Masala  Sauteed mushrooms and boiled green peas are simmered in spicy onion tomato gravy	\$12.99
Navratna Shahi Korma	\$13.99







# Sabji Bhandaar (Veg Entrée) (Served with Basmati Rice)

G Gluten Free Swaminarayan 🌶 Spicy

SPICE LEVEL Mild • Medium • Spicy

Kaju Curry © © Mildly spiced rich sauce cooked with chunks of cashews.	\$16.99
Malai Kofta © Vegetable and cottage cheese dumplings served in a tangy cashew & tomato based gravy	\$13.99
Mirchi Ka Salan a popular chilli and peanut curry of Hyderabad	\$12.99
Methi Mutter Malai 3 6 A combination of fenugreek and garden peas in rich creamy gravy	\$13.99
Methi Paneer Indian cottage cheese combined with fenugreek leaves in a rich creamy sauce	\$13.99
Veg. Kolhapuri  Veggies cooked sauteed with sesame, coconut and tomato gravy in kolhapuri Sauce	\$12.99
Veg. Makkhanwala  Tasty north Indian style gravy made with mixture of vegetables cooked in a rich creamy sauce	\$13.99
Veg. Kadai Veggies cooked with tomato, onions and bell pepper blended with herbs & spices	\$12.99
Veg. Chettinad  The popular spicy dish from Chettinad region made with fresh vegetables.	\$12.99
Garlic Palak Fresh spinach cooked with Garlic & harvest with Indian Spices	\$12.99
Saag Aloo   Chana   Paneer © © Spinach pleasantly cooked in Indian spices with your choice of homemade cheese/potatoes or chickpeas	\$13.99



Jalfrezi

**Jalfrezi Veg | Paneer 6 V J** Fresh vegetables cooked in a tangy sauce





\$13.99

## Sabji Bhandaar (Veg Entrée) (Served with Basmati Rise)



Paneer Bhurji Shredded paneer sautéed with onion, ginger & tomatoes with spices.	\$15.99
Paneer Makhani (Shreeded Paneer) Shreeded Paneer tossed in creamy tomato based sauce, blended to perfection in spices.	\$15.99
Paneer Pasanada A creamy and rich Punjabi gravy made with shallow fried stuffed paneer in smooth & creamy onion gravy	\$14.99
Paneer Butter Masala	\$13.99
Paneer Tikka Masala Paneer cooked with fresh onions, tomatoes and bell peppers in seasoned curry sauce	\$13.99
Shahi Paneer   Cubes of homemade cottage chesse cooked in a onion & tomato based gravy, finished with butter and cream	<b>\$13.99</b>
Kadai Paneer  Paneer cooked with tomato, onions and bell pepper blended with herbs & spices	\$13.99
Mutter Paneer	\$13.99
Amul Cheese Butter Masala  Gujarat's most popular dish - Made with India's Favorite Amul Cheese & Amul Butter	\$18.99
Amul Cheese Garlic Palak	\$18.99







# South Indian Corner



Idli	\$7.99
Medu Vada © V  Fried lentil donuts served with lentil soup and chutney	\$7.99
Idli Vada Combo  G  Combination of Idli & Medu Vada served with lentil soup and chutney	\$8.99
Garden Fresh Veg Uttapam © V Thick rice & lentil pancake topped with mixed vegetable.	\$12.99
Tomato Uttapam Thick rice and lentil pancake topped with tomatoes	\$12.99
Onion Chilli Uttapam Thick rice & lentil pancake topped with onions & chillies	\$12.99
Paneer Uttapam Thick rice & lentil pancake topped with shreeded paneer	\$13.99
Cheese Onion Uttapam Thick rice & lentil pancake topped with cheese & onions	\$13.99







# South Indian Specialties

V Vegan G Gluten Free
S Swaminarayan Spicy

SPICE LEVEL
Mild • Medium • Spicy

#### Veg. Kothu Paratha

\$12.99

A shredded flaky multi layered Indian flatbread stir fried with assorted vegetables in South Indain street food style

#### **Egg Kothu Paratha**

\$13.99

A shredded flaky multi layered Indian flatbread stir fried with eggs in South Indian street food style

#### **Chicken Kothu Paratha**

\$15.99

A shredded flaky multi layered Indian flatbread stir fried with chicken meat in South Indian street food style

#### **Goat Kothu Paratha**

\$17.99

A shredded flaky multi layered Indian flatbread stir fried with goat meat in South Indain street food style

### **Dosa Corner**

All Dosa served with lentil soup and chutney

Masala Dosa 🛛 🐧 🔞

\$11.99

Thin rice crepe filled with potato stew served with chutney & sambar

**Ghee Masala Dosa** 



\$13.99

Thin rice crepe topped with ghee & filled with potato stew served with chutney & sambar

**Paper Dosa** 



\$11.99

A fermented thin & crisp crepe made from rice served with chutney & sambar.

#### 2 Gingers Special Veg Dosa

\$14.99

Chef's Special Dosa – thin crisp crepe made with ghee and potato stew topped with onion, paneer, peas and cashews served with chutney & sambar







## **Dosa Corner**

V Vegan G Gluten Free
S Swaminarayan Spicy

SPICE LEVEL
Mild • Medium • Spicy

All Dosa served with lentil soup and chutney

Rava Dosa 🔻	\$13.99
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Thin crispy rava crepe mildly spiced served with chutneys and sambar

#### Onion Rava Dosa \$13.99

Thin crispy rava sprinkled with chopped onions served with chutneys and sambar

#### Rava Masala Dosa \$14.99

Thin crispy rava crepe stuffed with mildly spiced mashed potatoes served with chutneys and sambar

#### Onion Rava Masala Dosa \$14.99

Thin crispy rava crepe stuffed with mildly spiced mashed potatoes and onions served with chutneys and sambar

#### 2 Gingers Special Rava Dosa \$15.99

Thin crispy rava crepe cooked with ghee, mildly spiced and stuffed with onions, paneer, green peas, chestnut and potatoes served with chutneys and sambar

#### Mysore Dosa \$11.99

Red chilli chutney spread on thin rice and lentil crepe served with chutneys and sambar

#### Mysore Masala Dosa 6 6 511.99

Red chilli chutney spread on thin rice and lentil crepe filled with mashed potatoes and onions served with chutneys and sambar

#### Mysore Rawa Dosa \$12.99

Red chili chutney spread on thin rice and lentil crepe filled with mashed potatoes and onions served with chutneys and sambar







## **Dosa Corner**

V VeganG Gluten FreeS SwaminarayanSpicy

SPICE LEVEL
Mild • Medium • Spicy

All Dosa served with lentil soup and chutney

All Dosa served with ferrui soup and chutney	
<b>Kara Dosa</b> Spicy thin rice crepe with spices, onions and potatoes served with chutneys and sambar	\$13.99
Special Ghee Podi Dosa  South Indian style rice crepe sprinkled with ghee, filled with a mixture of ground dry spices containing dry chilies, black gram, chickpeas and sesame seeds served with chutneys and sambar	\$14.99
Chettinad Chiken Dosa  Thin rice & lentils crepe filled with South Indian style spicy chicken curry served with chutney & sambar	\$1 <mark>5.99</mark>
Madurai Muttai Dosa  Thin rice & lentils battered crepe stuffed with South Indian Madurai city styled egg spiced served with chutney & sambar	\$13.99
Madurai Mutton Dosa Thin rice & lentils battered crepe stuffed with South Indian Madurai city styled mutton (goat) curry served with chutney & sambar	\$16.99
Spring Masala Dosa  O  Thin rice crepe filled with stir fried vegetables served with chutney & sambar	\$12.99
Cheese Masala Dosa  Thin rice crepe filled with cheese & potato stew served with chutney & sambar	\$15.99



Grated Indian Amul cheese Topping on dosa

**Amul Cheese Dosa** 





\$17.99

## **Breads**



Tandoori Roti Whole wheat flour bread backed in a clay oven or on Tava	\$3.99
Chapati An unleavened whole wheat flour bread	\$4.99
Poori (2 Pieces) © Fried Puffed whole wheat	\$4.99
Batura Fried puffed bread	\$4.99
Naan Warm soft, puffy bread baked in clay oven	\$3.99
Garlic Naan Butter Naan topped off with fire roasted garlic and cilantro	\$4.99
Cheese Naan Stuffed shredded cheese in Warm, soft puffy bread baked in clay oven	\$5.99
Rosemary Naan Fresh Rosemary stuffed bread baked in clay oven	\$4.99
Bullet Naan Naan topped with ground green chilli and cilantro	\$4.99
Chilli Garlic Naan Chef's special bread	\$5.99







## **Breads**





Kashmiri Naan Stuffed with cherry paste and nuts	\$6.99
Amul Cheese Naan Naan prepared in clay oven with stuffed shreeded AMUL Cheese	\$7.99
2 Gingers Special Naan Chef Special Bread	\$5.99
Aloo Paratha  Multi-layered whole wheat bread cooked with butter or stuffed with mashed potatoes (al	<b>\$5.99</b> loo)
Gobi Paratha Multi-layered whole wheat bread cooked with butter or stuffed with seasoned cauliflowe	<b>\$5.99</b> er(gobi)
Onion Kulcha White flour bread stuffed with delicately spiced onions	\$4.99
Chicken Tikka Naan Butter Naan stuffed with Tandori Chicken Tikka	\$6.99
Lamb Keema Naan Butter Naan stuffed with Minced Lamb meat	\$9.99
Bread Basket Assorted breads served for family	\$14.99







# **Rice Specialities**





<b>Veg. Biryani</b> Aromatic Indian basmati rice cooked with mixed vegetables, flavored with saffron	\$12.99
Chilli Paneer Biryani Aromatic Indian basmati rice cooked Indo chinese style paneer, flavored with saffron	\$14.99
Gobi 65 Biryani Aromatic Indian basmati rice cooked with gobi 65, flavored with saffron	\$13.9 <mark>9</mark>
Paneer 65 Biryani Aromatic Indian basmati rice cooked with paneer 65, flavored with saffron	\$14.99
Egg Biryani Aromatic Indian basmati rice cooked with boiled eggs, flavored with saffron	\$13.99
Chicken Biryani (Bone-In) Aromatic Indian basmati rice cooked with bone in chicken, flavored with saffron	\$16.99
Lamb Biryani Aromatic Indian basmati rice cooked with lamb, flavored with saffron	\$17.99
Goat Biryani (Bone-In) Aromatic Indian basmati rice cooked with bone in goat meat, flavored with saffron	\$17.99
Shrimp Biryani Aromatic Indian basmati rice cooked with shrimp, flavored with saffron	\$17.99
2 Ginger's Special Chicken 65 Biryani Aromatic Indian basmati rice cooked with boneless chicken 65, flavored with saffron	\$17.99







# **Rice Specialities**



SPICE LEVEL
Mild • Medium • Spicy

Garden Fresh Veg. Pulav  Aromatic Indian basmati rice cooked with fresh garden picked vegetable	\$12.99
Lemon Rice Aromatic Indian basmati rice cooked with fresh lemon & Indian spices	\$11.99
Coconut Rice Aromatic Indian basmati rice cooked with fresh Coconut & Indian spices	\$11.99
Peas Pulav    Flavoured Basmati Rice cooked with green peas	\$8.99
Jeera Rice   Basmati rice cooked with Jeera & butter	\$8.99
Plain Rice   Basamati rice at its Originty.	\$5.99

## **Sides**

Chutney	\$3.99
Raita	\$4.99
Papad ( Roasted / Fried )	\$3.99
Pickle	\$2.99
Plain Yogut	\$3.99







# Mithai (Desserts)



SPICE LEVEL Mild • Medium • Spicy

Gulab Jamun Dumplings made of milk & mawa soaked in sweet sugary syrup	\$5.99
<b>Gajar Halwa</b> An Indian sweet consisting of carrots boiled with sweetened milk, almonds, and cardamom.	\$5.99
Kheer A Indian rice pudding dessert.	\$5.99
Ras Malai Homemade cottage cheese dumplings soaked in sweetened milk and garnished with pistach	<b>\$7.99</b> nio.
Ice Cream - Paan   Mango   Kesar Pista Indian Ice Cream	\$5.99
Cassata Ice Cream Indian Cassata Ice Cream slice, with layers of sponge cake enveloped by layers of strawberry, vanilla and pistachio ice cream	\$7.99
Kulfi - Mango   Malai   Kesar Pista	\$4.99



Indian style matka kulfi on stick





## Jalpaan (Beverages)

V Vegan G Gluten Free	SPICE LEVEL
Swaminarayan Spicy	Mild • Medium • Spicy

Mango Lassi	\$4.99
Salted Lassi	\$3.99
Butter Milk	\$3.99
Masala Chai	\$3.99
Madras Coffee	\$3.99
Soda	\$2.99
Sweet Tea	\$2.99
Lemoande	\$2.99

### **Kids Menu**

Butter Chicken	\$7.99
Cheese / Chocolate / Strawberry Dosa	\$6.99
Chicken Nuggets	\$6.99
Potato Fries	\$4.99
Mozzarella Sticks	\$6.99
Chicken Tenders	\$6.99







