



2022

Bergstaðastræti 13
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Groups

Indian evening adventure

The rates are rack rates. VAT is included.

Indian adventure*

non vegetarian ISK 5.700

Let our chefs surprise you with fish, chicken and vegetarian courses

Poppadoms & mango chutney

Main Chicken Chorma
Main Malabar fish in curry
Main Mixed vegetables

Two kinds of Naan bread (garlic or butter), rahita, daal sauce and rice

The Indian adventure and Vegetarian adventure can be ordered for lunch but then you take out one of the main dishes Price ISK 3.600

*** Indian dessert - Chef's special + Coffee/**

Vegetarian adventure*

vegetarian ISK 5.700

Originating from the Kerala district our chefs can produce a wide variety of vegetarian dishes and we offer this selection for groups.

Poppadoms & mango chutney

Main Alugira
Main Daal fry
Main Vegetable Jal Frezi
Main Mushroom mutter
Main Aloo baingin

Two kinds of Naan bread (garlic or butter), rahita, daal sauce and rice

Amazing flavors of Kerala*

non vegetarian ISK 6.200

Indulge in this feast of exotic flavors. Poppadoms & chutney, fish, prawns, chicken and vegetarian accompanied with nan bread & raitha.

Nadan Chicken Curry
Traditional Kreala masala.

Pappadoms
Crispy lentil wafers flavored with mild spices. Served with chutney.

Malabar Fish Curry
Fish with coconut gravy, tomato, ginger, garlic and tamarind.

Ginger Prawns
Prawns in ginger, cocos and traditional Kerala masala.

Mixed vegetables Koottu curry
Mixed vegetables with a wide variety of spices.

Exclusive flavors of India*

non vegetarian ISK 9.300

Indulge in this feast of exotic flavors. Poppadoms & chutney, fish, prawns, lobster chicken, lamb and vegetarian accompanied with nan bread & raitha.

Pappadoms
Crispy lentil wafers flavored with mild spices. Served with chutney.

Nadan Chicken Curry
Traditional Kreala masala.

Malabar Fish Curry
Fish with coconut gravy, tomato, ginger, garlic and tamarind.

Ginger Prawns
King Prawns in ginger, cocos and traditional Kerala masala.

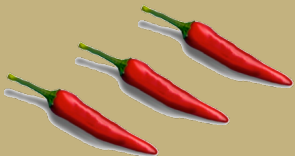
Tandoori Chicken/Lamb/Lobster
Presented in a spicy green chutney sauce
Mixed vegetables Koottu curry
Mixed vegetables with a wide variety of spices.

Because of our experience we need to set the minimum requirements for a group booking, that each person is ordering a meal.

Please note there is a surcharge of ISK 1.000 for any changes made to the menus.

Tell the waiter what you want

- Mild
- Medium
- Hot



Valid 01.01. to 31.12.2019. The rates are rack rates. VAT is included.

Groups long stay

using quality ingredients

Lunch suggestions

Menu solutions price per pers. ISK
3.800

A four day lunch program and for an extended stay our Chefs will come up with additional choices in accordance to each groups wishes and needs.

#1 - 4 = a selection of two courses from our menu (lobster excluded).

Lunch box incl. a fruit and one drink (juice) =
ISK 3.100

Dinner suggestions*

Menu solutions price per pers. ISK
5.400 (3 main) -6.200 (4 main)

A four day dinner program and for an extended stay our Chefs will come up with additional choices in accordance to each groups wishes and needs.

#1 - 4 = a selection of three courses from our menu (lobster excluded).

Side dishes (included)

Pappadoms

Crispy lentil wafers flavored with mild spices. Served with chutney.

Raita

Yogurt with tomato, chili and cucumber.

Rice

Plain white boiled rice.

Naan bread

Two kinds of Naan bread (garlic or butter).

Coffee/tea

*** Indian dessert - Chef's special + Coffee/**

Because of our experience we need to set the minimum requirements for a group booking, that each person is ordering a meal.

Please note there is a surcharge of ISK 1.000 for any changes made to the menus.

Valid 01.01.- 31.12.2019. The rates are rack rates. VAT is included.

Vegetarian food

using quality ingredients - no meat

Lunch suggestions

Menu solutions price per pers. ISK
3.800

A four day lunch program and for an extended stay our Chefs will come up with additional choices in accordance to each groups wishes and needs.

#1 Cabbage Masala; Chole Rajma; Dal Fry

#2 Paneer butter Masala; Urobi Capsicum; Dal Tadka.

#3 Mutter Paneer; Chenna Masala; Dal Fry.

#4 Kadai Vegetable; Rajma Masala; Dal Palak.

Lunch box incl. a fruit and one drink (juice) =
ISK 3.100

Dinner suggestions*

Menu solutions price per pers. ISK
5.400 (3 main) - 6.200 (4 main)

A four day dinner program and for an extended stay our Chefs will come up with additional choices in accordance to each groups wishes and needs.

#1 Mutter Paneer; Chenna Masala; Urobi Capsicum; Dal Fry.

#2 Kadai Vegetable; Rajma Masala; Bagain Vindaloo; Dal Tadka.

#3 Kadai Paneer; Erissery (lukis red Bean Curry); Beans, raw Banana Varattu; Dal Palak.

#4 Paneer butter Masala; Cabbage Masala; Chole Rajma; Dal Fry

Side dishes (included)

Pappadoms

Crispy lentil wafers flavored with mild spices. Served with chutney.

Raita

Yogurt with tomato, chili and cucumber.

Rice

Plain white boiled rice.

Naan bread

Two kinds of Naan bread (garlic or butter).

Coffee/tea

*** Indian dessert - Chef's special + Coffee/tea is included in the dinner menus**

Because of our experience we need to set the minimum requirements for a group booking, that each person is ordering a meal.

Please note there is a surcharge of ISK 1.000 for any changes made to the menus.

Valid 01.01.to 31.12.2019. The rates are rack rates. VAT is included.

Jain food

using no root vegetables and no meat

Lunch suggestions

Menu solutions price per pers. ISK
3.800

A four day lunch program and for an extended stay our Chefs will come up with additional choices in accordance to each groups wishes and needs.

#1 Cabbage Masala; Chole Rajma; Dal Fry

#2 Paneer butter Masala; Urobi Capsicum; Dal Tadka.

#3 Mutter Paneer; Chenna Masala; Dal Fry.

#4 Kadai Vegetable; Rajma Masala; Dal Palak.

Lunch box incl. a fruit and one drink (juice) =
ISK 3.100

Dinner suggestions*

Menu solutions price per pers. ISK
5.400 (3 main) - 6.200 (4 main)

A four day dinner program and for an extended stay our Chefs will come up with additional choices in accordance to each groups wishes and needs.

#1 Mutter Paneer; Chenna Masala; Urobi Capsicum; Dal Fry.

#2 Kadai Vegetable; Rajma Masala; Bagain Vindaloo; Dal Tadka.

#3 Kadai Paneer; Erissery (lukis red Bean Curry); Beans, raw Banana Varattu; Dal Palak.

#4 Paneer butter Masala; Cabbage Masala; Chole Rajma; Dal Fry

Side dishes (included)

Pappadoms

Crispy lentil wafers flavored with mild spices. Served with chutney.

Raita

Yogurt with tomato, chili and cucumber.

Rice

Plain white boiled rice.

Naan bread

Two kinds of Naan bread (plain or butter).

Coffee/tea

*** Indian dessert - Chef's special +
Coffee/tea is included in the
dinner menus**

Because of our experience we need to set the minimum requirements for a group booking, that each person is ordering a meal.

Please note there is a surcharge of ISK 1.000 for any changes made to the menus.

The Kerala district

Kerala is blessed with a long coastline and the state is streaked with rivers and streams. Fish and other seafood are therefore common in Kerala's cuisine, which is also known for its extensive and innovative use of spice. Food in Kerala is vivid and spicy; known for its black pepper, mango, cinnamon, cloves, ginger, tamarind, cardamom and turmeric. Rice and coconuts are the most common accompaniments.

The Green Palm Tree State, Kerala occupies a narrow strip of the southwest coast of India, which the Ghats Hills naturally separate from the interior. From the beginning, Kerala has always had a strong independent streak. The state's people speak Malayalam.

Trivandrum is the capital of Kerala and just eight km to the south of the city lies Kovalam – one of the best beaches in India.

The road northwest out of Trivandrum leads to Quilon, where Roman, Arabic, Portuguese and Dutch ships used to dock. The city of Kottayam further inland is the centre of the India rubber industry. The city boasts a large number of old Syrian churches – a real magnet for Christians.

Gandhi is the first South Indian restaurant in Iceland and our chefs, come from Kerala state in the southwest of India.

Old Christian churches dot the city, including St. Francis's church, which was the first resting place of the Portuguese explorer Vasco Da Gama. Da Gama was the first European to travel to India via the Cape of Good Hope in 1538 and died in the country of a fever. His earthly remains were transported to Portugal in 1538 and buried near Lisbon. St. Francis's is surrounded by beautiful large houses from the Portuguese and Dutch periods.

Hotel Secret Garden is in Fort Cochin, which is the ancient gate into the spice lands of Kerala, and is owned today by Icelanders.

gandhi
Restaurant & Bar

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Pulikali

Also known as Kaduvakali. Performers painted like tigers dance to the loud beats of percussion instruments. Can be seen during festive seasons.