

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.*



Drinks & Refreshments

SOFT DRINKS

Coca-cola, Sprite, Coke Zero, 30
Tonic Water, Soda Water

MILK SHAKE

Vanilla 50
Chocolate 50
Strawberry 50

WATER

Mineral Water 16
Natural Mineral Water 30
Sparkling Water 35

JUICES

Fresh Squeezed Orange Juice 50
Fresh Water Melon 40
Fresh Honey Dew Melon 40
Fresh Pineapple 40
Fresh Coconut Water 40
Orange Rabbit with a Twist 40
Fresh juice of carrot, orange, pineapple and
a dash of ginger
Energizer 45
Carrot, apple, mint, and ginger
Eye & Skin Cleanser 45
Orange, carrot, ginger, and tumeric
The Veggie Blast 35
Mixed juice of carrot, tomato and beetroot



Fruit Punch

Mocktails

Fruit Punch 50
Virgin Colada 55
Virgin Mary 55
Virgin Mojito 55
Ganesha Breeze 55

A mixture of brown sugar, mint leaves,
lime fruit, fresh ginger juice and topped up
with soda water



Mojito

Drinks & Refreshments

Indian Beverages

Jaljeera Appetizing thirst quencher made from roasted cumin, lemon & mint	30	Masala Chaas Summer cooler made with homemade yogurt, coriander, ginger and Indian spices	35
Lassi Homemade yoghurt sweet / salted	40	Ganesha Lemonade	35
Mango Lassi Homemade yoghurt mixed with special mango pulp from India	45		



Tea & Coffee

SELECTION OF TEA

Ice Tea	30
Ice Lemon Tea	35
Ice Lychee Tea	40
Masala Tea	30
Indian tea with milk & fresh ground spices	
Ayurvedic Tea	30
Regular Black Tea	25

SELECTION OF PREMIUM TEA

Darjeeling, English Breakfast, Earl Grey, Chamomile, Peach, Peppermint, Jasmine	40
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SELECTION OF COFFEE

Indian Cold Coffee	50
South Indian Filter Coffee	40
Espresso Single / Double	30 / 45
Long Black	40
Cappuccino	40
Mochaccino	40
Latte	40
Extra Shoot	15



Ayurvedic Tea



Lychee Tea



Indian Cold Coffee

Beer

Bintang	
Bottle Small / Large	38 / 60
Bucket	190
Bintang Crystal	45
Heineken	
Draught Regular	55
Pitcher	270
Tower	490
Carlsberg	50
San Miguel	45
San Miguel Light	45
Corona	100
Prost	
Bottle Small	32
Bottle Large	48

Wine by Glass

Please ask your server for our wine selections !

Red Wine	70
White Wine	70



Sunset on Ganga

Ocean Breeze

Delhi Crush



Tequila Sunrise



Bloody Mary



Gin & Tonic



Old Fashioned



Whisky Sour

Cocktails

Signature

Ocean Breeze 90
Vodka, lychee essence, blue curacao, sweet and sour

Delhi Crush 75
Gin, infused with cucumber and coriander, chilli, and lemon

Sunset on Ganga 125
Myers rum, campari, lemon juice, pineapple juice

Classic

Martini	125	Margarita	120
Gin, sweet vermouth		Tequila, Bols triple sec, lime juice	
Roselle Margarita	100	Tequila Sunrise	125
Roselle tea, tequila, tripple sec, lime juice		Tequila, orange juice, grenadine syrup	
Mint and Watermelon	96	Long Island	135
Vodka, watermelon, mint, lime		Gin, vodka, tequila, rum, triple sec, lime juice, coke	
Screwdriver	90	Long Island by Pitcher	550
Vodka & orange juice		Old Fashioned	130
Bloody Mary	95	Bourbon, sugar, bitters	
Tomato juice, vodka, lime cordial, salt & pepper, worchestershire sauce and tabasco		Whisky Sour	130
Gin Fizz	120	Bourbon, lemon juice, sugar syrup, egg white	
Gin, lime juice, soda		Sangria	100
Mojito	120	Red Wine, mix fruit	
Rum, mint leaf, lime cordial, sugar, soda water		Sangria by Pitcher	450
Pina Colada	120		
Rum, coconut liquor, pineapple juice, coconut milk			

All prices are in thousand Rupiah, excluding 10% Government Tax

Moods by Shot

VODKA

Smirnoff Red	80
Absolut Blue	110
Grey Goose Original	135

GIN

Beefeater	80
Gordon's	80
Bombay Sapphire	110
Hendricks	120

RUM

Myers Dark	75
Bacardi Light	100
Captain Morgan	80

BOURBON WHISKY

Jim Beam White	120
Jack Daniels	120

SCOTCH WHISKY

Ballantines	80
Johnnie Walker Red Label	80
Johnnie Walker Black Label	120
Chivas Regal 12 Years	130
Chivas Regal 18 Years	200

INDIAN WHISKY

Sterling Rosesne	50
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SINGLE MALT

Glenfiddich	185
Glenlivet 12	145
Macallan 12	245

COGNAC

Remy Martin VSOP	185
Hennessy XO	325

TEQUILA

Jose Cuervo Gold Reposado	115
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1.800 /bottle

1.800 /bottle

1.900 /bottle

2.100 /bottle

3.500 /bottle

Moods

LIQUERS

Baileys	70
Kahlua	70
Tia Maria	70
Midori Melon	70
Malibu	85
Amaretto Disaronno	85
Cointreau	85
Campari	85
Frangelico	85
Sambuca	85

APERTIF

Martini Bianco	85
Martini Extra Dry	85
Martini Rosso	85

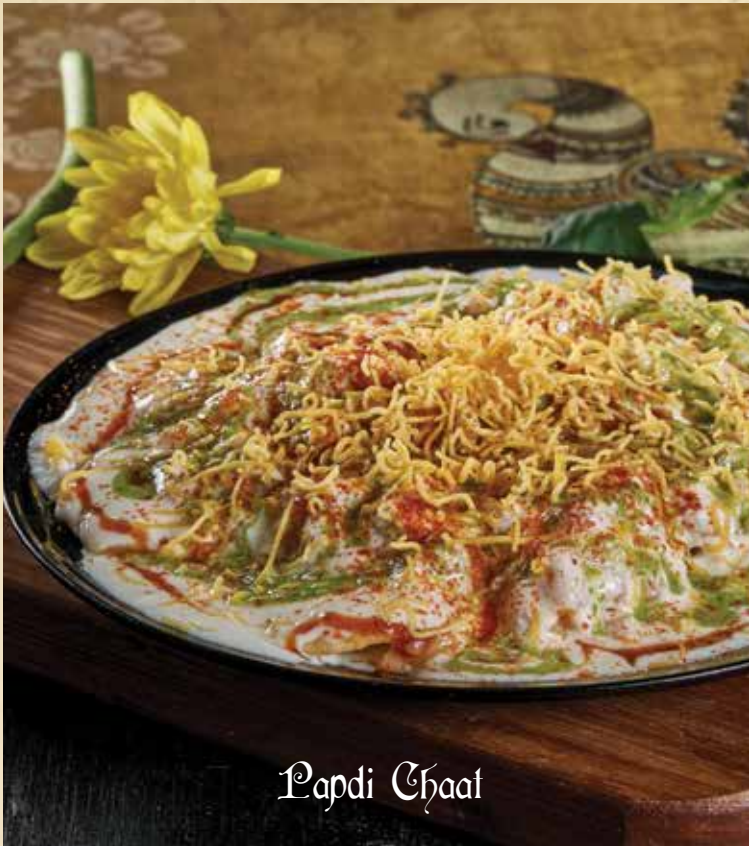
Spiked Coffee

Amaretto Coffee 110
Hot coffee, amaretto, whipped cream, sugar

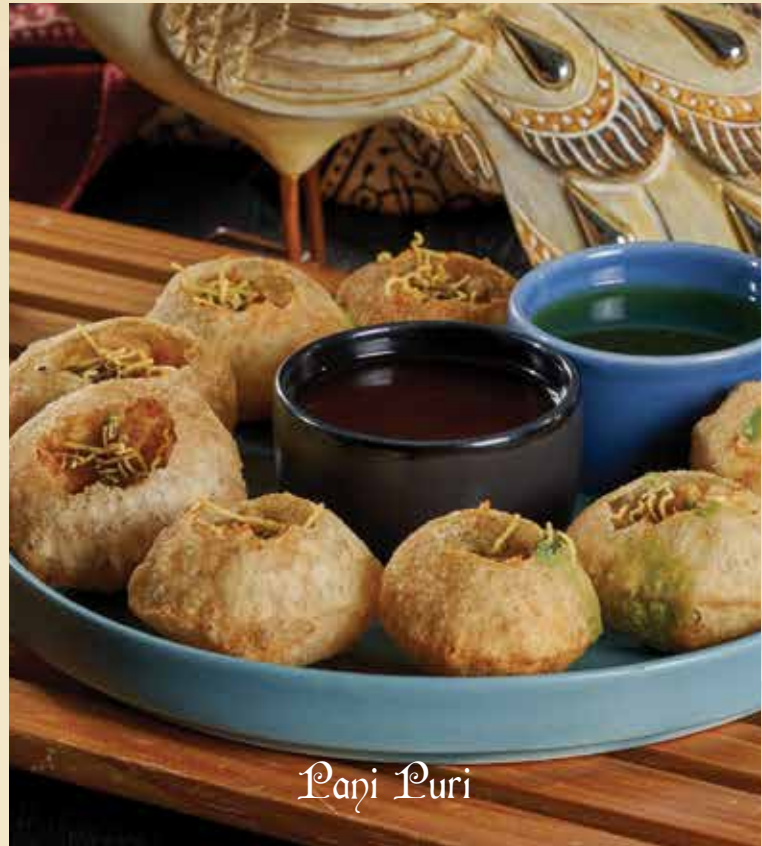
Kahlua Coffee 110
Hot coffee, kahlua, whipped cream, sugar

Irish Coffee 110
Hot coffee, whisky, whipped cream, sugar

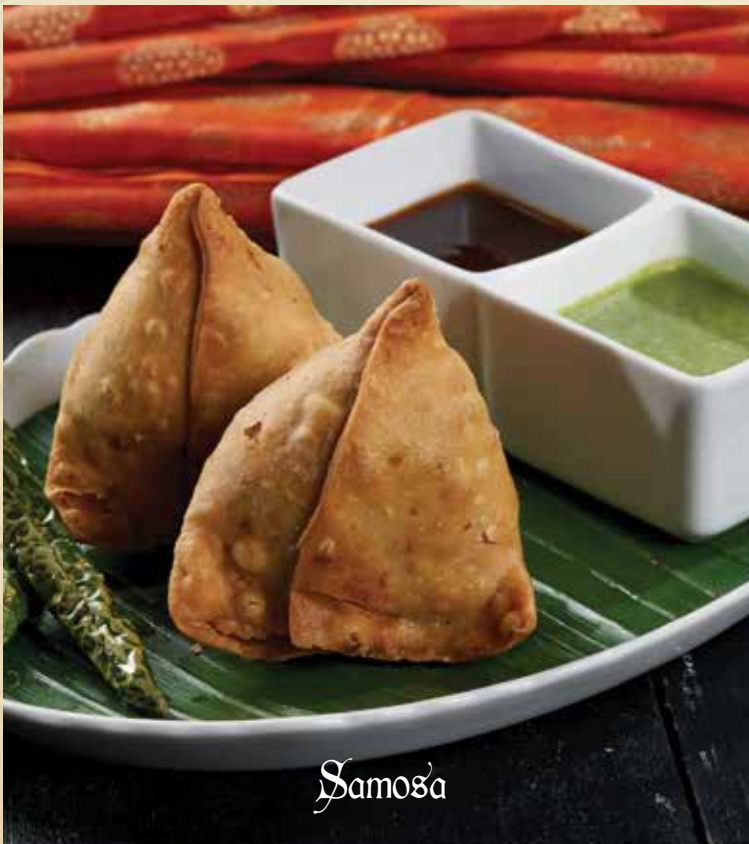
Jamaican Coffee 110
Hot coffee, tia maria, whipped cream, sugar



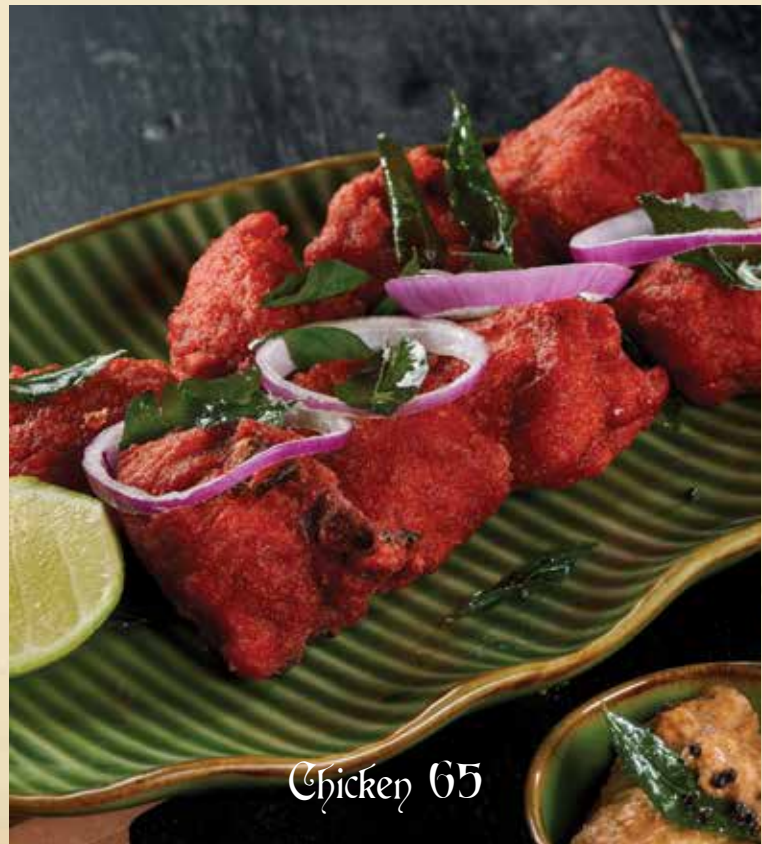
Papdi Chaat



Pani Puri



Samosa



Chicken 65

Delhi ki Chaat

Papdi Chaat

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

50

Chole Chaat

Tasty and tangy snack made from white chickpeas, onions, tomatoes and lemon

50

Pani Puri

Hollow fried crisps stuffed with spicy potato, sweet chutney filled with mint water

50

Bhel Puri

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

50

Sev Puri / Dahi Puri

Crispy fried flour discs topped with potato, tomato, onion lightly drizzled with yogurt and tamarind sauce, sprinkled with lentil vermicelli

50

Appetizer

Samosa

Crispy pyramid shaped pastry, stuffed with potatoes and green peas

50

Paneer / Chicken 65

Spicy deep fried cottage cheese / chicken sauteed with onion, green chilli and yogurt

95 / 98

Mix Vegetable Pakoda

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

55

Shami Kebab

Deep fried kebabs made of minced lamb and bengal gram lentil

100

Hariyali Kebab

Deep fried patty made with spinach and fresh cottage cheese

55

Amritsari Macchi


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

95

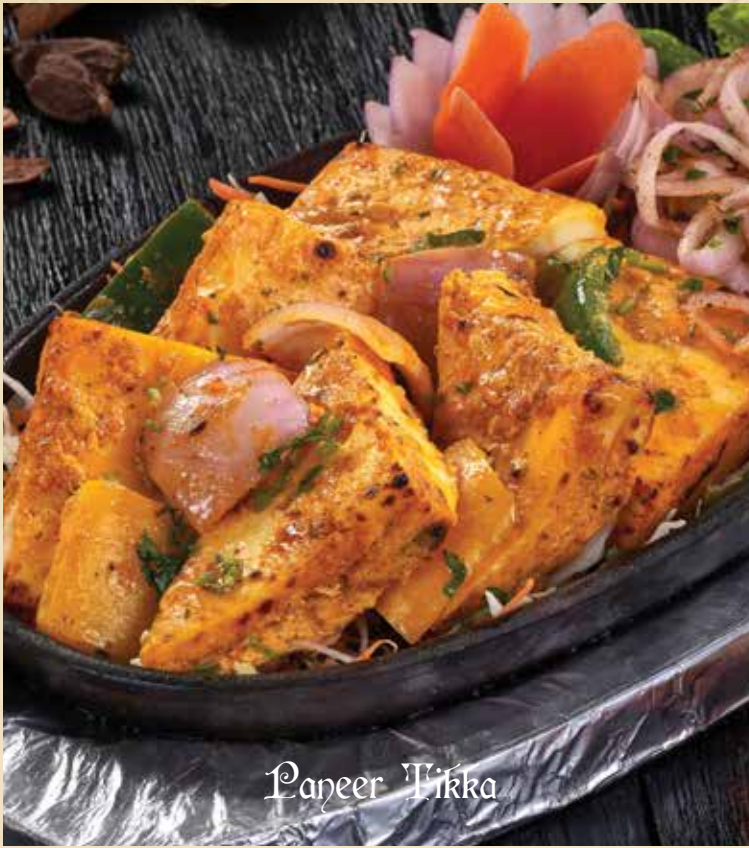
Chilli Paneer / Chicken

Fresh cottage cheese / chicken chunks stir fried with capsicum, chilli, onion, and garlic coated in a delicious spicy soya sauce

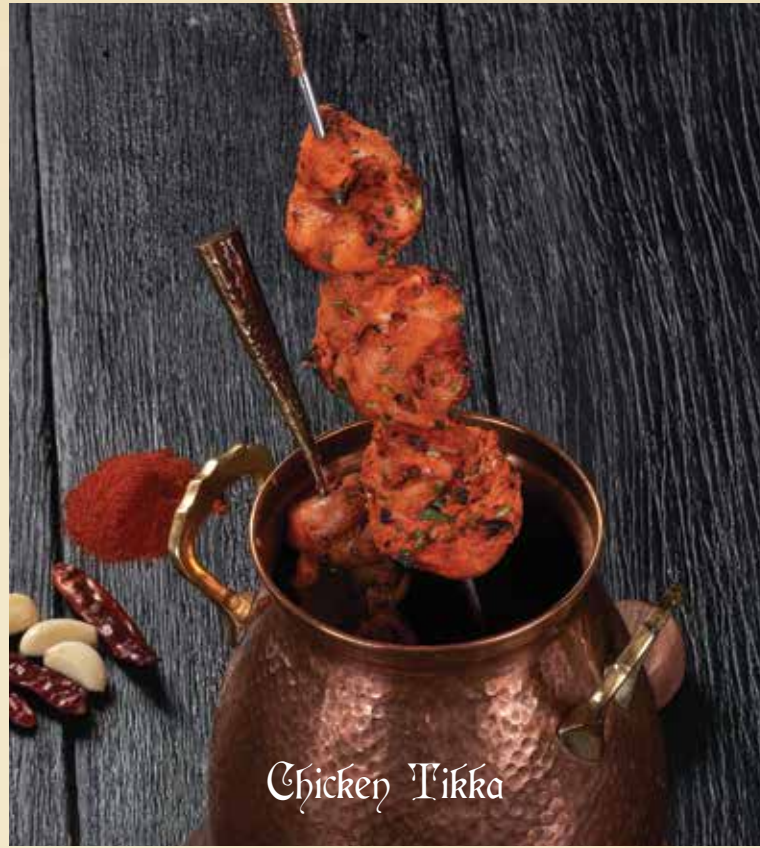
90

 Signature Dish

All prices are in thousand Rupiah, excluding 10% Government Tax



Paneer Tikka



Chicken Tikka



Tandoori Prawn

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 cubes
marinated in yogurt and spices
95

Chicken / Mutton Seekh Kebab

Tender minced meat, seasoned with ginger,
coriander and spices, cooked on skewers over charcoal
120 / 130

Makhmali Seekh Kebab

Minced seasonal vegetables marinated with spices,
ginger and coriander, cooked on a skewer in a charcoal oven
90

Tandoori Prawns

Prawns marinated in a creamy,
carom seed laced yogurt marinade
215

Chicken Tikka

Boneless chicken marinated in yogurt,
ginger-garlic paste, and chili powder
120

Fish Tikka

Spicy fish fillet marinated with turmeric, yogurt,
lime juice and mustard seeds
100

Tandoori Murgh

Whole chicken marinated in a mixture of yogurt, ginger-garlic paste,
red and yellow chillies, skewered and cooked in the tandoor
Full 160 Half 120

Veg Platter


Vegetable platter consisting of :
Tandoori Gobhi, Paneer Tikka, Hariyali Kebab,
and Vegetable Seekh Kebab
160

Murgh Malai Tikka

Boneless chicken marinated in creamy yogurt,
cheddar cheese and garlic marinade, grilled to perfection
105

Non-Veg Platter

Non-veg platter consisting of :
Chicken Tikka, Seekh Kebab, Fish Tikka,
Murgh Malai Tikka and Tandoori Prawn
250

 Signature Dish

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Soup

Cream of Tomato

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

50

Sweet Corn Soup

A broth cooked with corn kernels, choice of :

Veg 45 Chicken 50

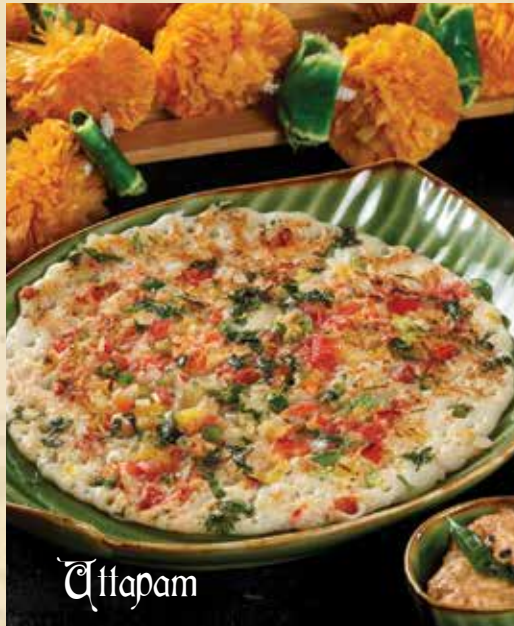
Manchow Soup

An Indo-Chinese soup made with
chopped vegetable flavored with soy sauce
served with fried noodles

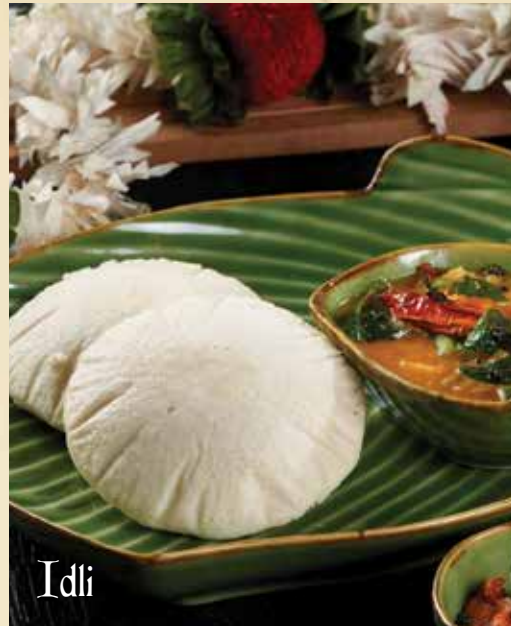
Veg 50 Chicken 55



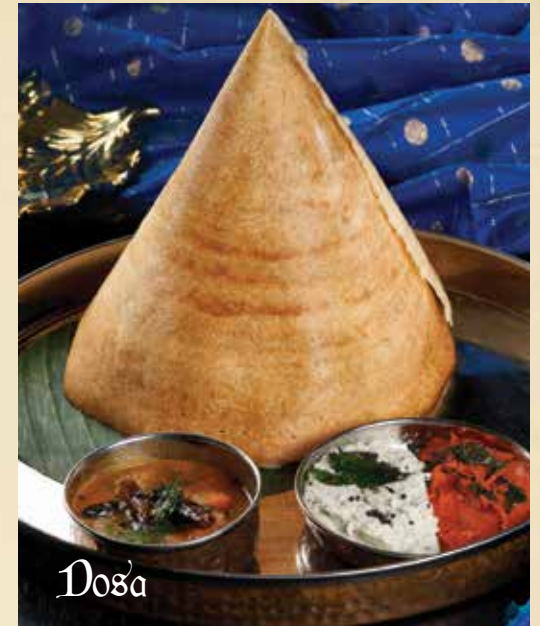
Cream of Tomato



Athappam



Idli



Dosa

South Indian Delicacies

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

Rasam

Traditional South Indian soup prepared using toor dal, tamarind, tomato, chilli pepper, cumin and spices
50

Athappam *

A savory pancake with crispy golden edges and soft center topped with tomato onion / vegetables / paneer
95

Idli *

Soft, pillowy steamed savory cake made from rice and lentil batter
80

Dosa *

A crispy crepe made from a batter of fermented lentil and rice
Plain 85 Masala 95

Rice

Bisi Bele Bath

Traditional Karnataka recipe which is flavourful, spicy, and slightly tangy made with lentil, rice, mix vegetables and aromatic spice powder
80

Curd Rice

Rice mix with yogurt, tempered with mustard seeds, curry leaves and ginger
75

Lemon Rice

Steamed Rice tempered with mustard seeds, curry leaves and fresh lemon
80

 Signature Dish

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A photograph of a meal featuring vegetable manchurian and hakka noodles. In the foreground, a black bowl filled with yellow hakka noodles is topped with sliced red bell peppers, green onions, and green beans. This bowl sits on a decorative, reddish-brown ceramic plate with intricate patterns and colorful gemstones. In the background, a white bowl contains vegetable manchurian, which consists of round, breaded vegetable balls in a red sauce, garnished with green onions. The entire scene is set on a dark wooden table, decorated with colorful, ornate metal pieces. The text 'Vegetable Manchurian' is written in a white, elegant script font in the upper right area of the image.

Vegetable Manchurian

Hakka Noodles

Indian Chinese Style Delicacies

Vegetable Manchurian

House special of golden fried vegetable dumplings
tossed in a mild spiced soya garlic sauce,
fresh cilantro, chillies, ginger and spring onion

90

Hakka Noodles

Stir fried noodles tossed with choice of :

Veg 80

Chicken 100

Fried Rice

Fried rice cooked with shredded cabbage,
carrots with choice of :

Veg 80

Chicken 100

Momo

Steamed / tandoori / fried dumplings

Veg 55

Non-veg 65

 Signature Dish

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Aloo Gobhi



Dal Makhni

North Indian Delicacies

Vegetarian Main Course

Paneer

Cottage cheese cooked in various flavours
Butter Masala / Saag / Kadai / Makni
105

Malai Kofta Curry

Cottage cheese dumplings stuffed with dry fruits,
simmered in rich cashew nut gravy
105

Raju Dhingri Mattar

A combination of green peas and mushroom
cooked in a creamy gravy of cashew nut
95

Jaipuri Kurkuri Bhindi

Batter coated deep fried okra
90

Bhindi Do Piza

Okra cooked with tomato, onion and green chilli
90

Baingan Ka Bharta

Eggplant roasted on a low flame, mashed and sauteed
with chopped onion, green chillies, tomato,
ginger and spices
85

Veg Jalfrezi

Assortment of seasonal vegetables cooked
with home ground spices in a curry sauce
85

Aloo Gobhi

Potato and florets of cauliflower
simmered in onion, tomato and spices
85

Sarson Ka Saag

Ground mustard leaves and spinach,
cooked with Indian spices
85

Ganesh's Special

Chef's choice of yellow lentils tempered
with asafoetida and coriander leaves
100

Dal Makhni

Black lentils cooked with garlic and tomatoes,
simmered overnight over a clay oven and flavored
with butter and cream
100

Dhaba Dal

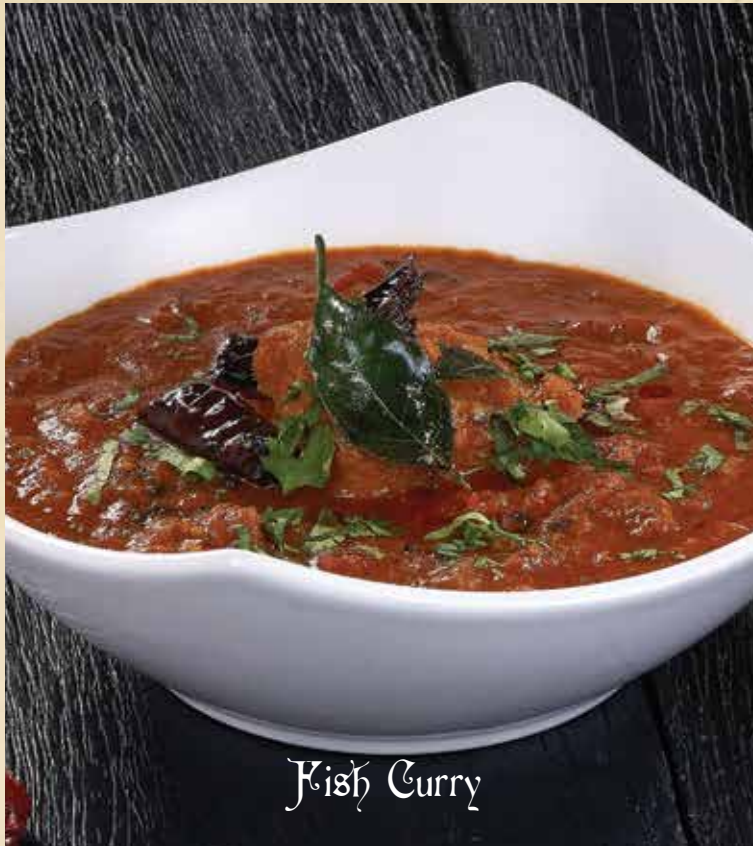
Mix lentils tempered with asafoetida
and chopped gravy
90

Chole Bhature

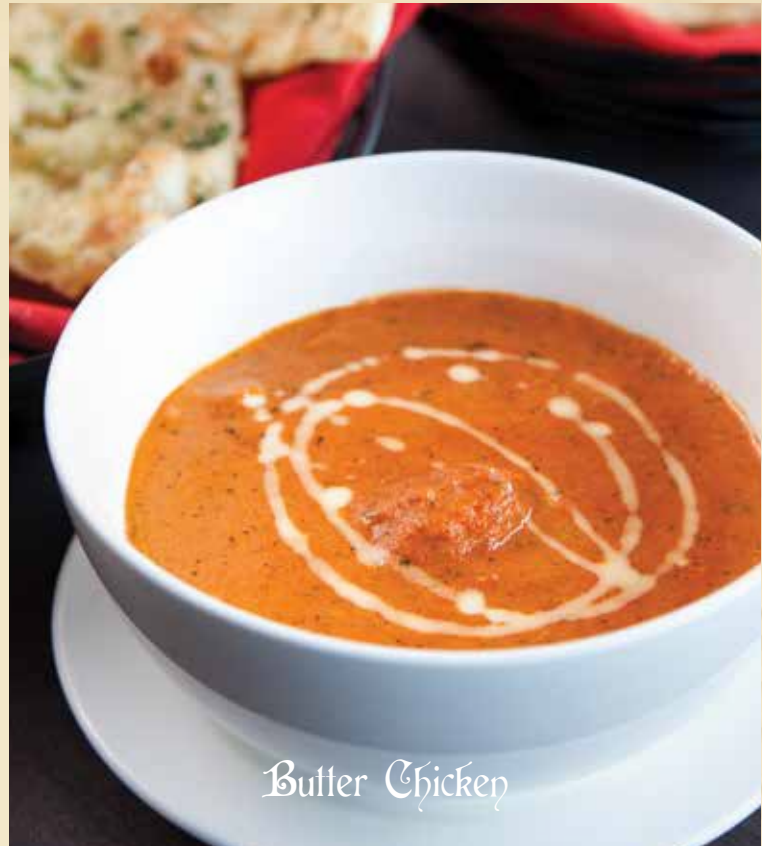
Combination of spicy chickpeas curry
and deep fried leavened sourdough bread
120

 Signature Dish

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Fish Curry



Butter Chicken



Rogan Josh

Non-vegetarian Main Course

Butter Chicken

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

140

Rogan Josh

Lamb cooked in mild spiced and nutmeg flavored tomato onion curry

170

Dhaba Murgh

Chicken cooked in spicy onion tomato gravy

110

Keema Mattar

Minced lamb cooked with tomato, onion, and green peas

140

Kadai

A rustic semi dry gravy cooked with onion, tomato, bell peppers, and seasoned with red chillies and coriander seeds

Murgh 110 Fish 150 Prawn 180

Prawns & Fish Curry

Prawns and fish cooked in a spicy onion tomato curry

180

Lucknowi Murgh Handi Laziz

Semi dry chicken curry cooked with ginger & garlic paste, chilli powder, cashew nut and Indian spices

120

Mutton Vindaloo

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

140

Murgh Saag Wela

Chicken cooked in spinach gravy

100

Side Dish

Raita

Yogurt mix with choice of :

Plain 45

Cucumber 50

Mix Veg 50

Boondi 55

Salad

Green Salad 30

Papad

Lentil crackers with selection of :

Plain 40

Masala 45

 Signature Dish

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Rice

Saada Chawal

Plain Steamed Rice
Local Rice 40
Basmati Rice 70

Peas Pulao

Basmati rice cooked with green peas
85

Jeera Rice

Cumin flavored basmati rice
85

Biryani

A layered Indian dish made with rice and
vegetables or meat
Veg 120
Chicken 140
Mutton 160

Tandoori Bread

Chapati

Whole wheat bread baked
on a skillet
35

Tandoori Roti

Wheat flour bread baked in clay oven
35

Naan

Leavened bread made from refined wheat flour :
Plain 35
Butter 35
Cheese 45
Chilly Cheese 45
Garlic 40

Lachha Pudina Parantha

A multi layered bread from the tandoor
topped with butter and dry mint powder
45

Masala Kulcha

Soft round bread stuffed with potatoes
or cottage cheese
Aloo 45
Paneer 45

Rumali Roti

Handkerchief thin folded flatbread
cooked on an inverted skillet
40

Bread Basket

Bouquet of assorted Indian breads (Butter Naan,
Tandoori Roti, Masala Kulcha, and Lachha Parantha)
110

Signature Dish

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Desserts

Gulab Jamun

Deep fried milk dumplings dipped in sugar syrup

60

Rasmalai*

Cottage cheese dumpling immersed in cardamom and saffron flavored milk

70

Rasgulla*

Spongy cottage cheese dumplings in rose flavored sugar syrup

50

Mango / Kesar Kulfi

Mango flavored homemade Indian ice cream

60

Kesar Pista Kulfi with Faluda

Saffron flavored Indian ice cream garnished with pistachio topped with corn starch vermicelli and rose syrup

60

Gajar Ka Halwa

Shredded carrot cooked with cardamom, milk and sugar

60

Moong Dal Halwa

Lentil pudding cooked with cardamom and sugar

60

* Available for in BRI, Jakarta and Ubud, Bali

 Signature Dish

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To be refrigerated
& consumed
within 24 hours



Ganesh Sweets



	1 kg	0.5 kg	0.25 kg
Anjeer Sweets'			
Anjeer Roll	420	220	115
Anjeer Burfi	420	220	115
Kaju Sweets'			
Kaju Kalash	370	200	110
Kaju Roll	370	200	110
Kaju Burfi	370	200	110
Ladoo			
Boondi Ladoo	250	130	70
Besan Ladoo	240	125	65
Dry Fruit Ladoo	420	220	115

PRE - ORDER

24 Hours Before

	1 kg	0.5 kg	0.25 kg
Badam Sweets*			
Badam Apple	420	220	115
Badam Burfi	420	220	115
Panch Meva Burfi	420	220	115
Milk Sweet*			
Milk Cake	320	175	90
Khalakand	320	175	90
Khoya Peda	320	175	90
Chocolate Burfi	360	185	100
Coconut Burfi	360	185	100
Others*			
Fruit Roll	360	185	95
Balu Shahi	230	120	65
Gujiya	350		
Chandrakala	270		

Namkeen

Mixture	50 /box 250gr
Masala Peanut	50 /box 250gr
Masala Cashewnut	80 /box 250gr
Masala Badam	90 /box 250gr
Dal Kachori	25 /pcs
Mathri	205 /box 1kg

Sweet with Sugar Syrup (Take Away Only)

Gulab Jamun *	25 /pcs
Rasgulla *	25 /pcs
Rasmalai *	30 /pcs
Rabri Ghewar	310 /box 1 kg
Jalebi	230 /box 1 kg



* For Sweet with Sugar Syrup minimum order is 10 pcs
All prices are in thousand Rupiah, excluding 10% Government Tax

Our Outlets



Ganesha BRL, Jakarta

Center Park BRI II, 9th Floor,
Jl. Jendral Sudirman Kav 44-46, Jakarta 10210
Ph. +(62)21 5719415 / 5713567
Email. mktg-jkt@ganeshaeksanskriti.com



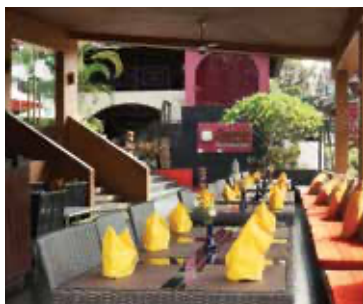
Ganesha Kemang, Jakarta

Kemang Square, 2nd Floor,
Jl. Kemang Raya No. 5, Jakarta Selatan
Ph. +(62)21 7196837
Email. mktg-jkt@ganeshaeksanskriti.com



Ganesha Kuningan, Jakarta

Menara Karya, Ground Floor
Jl. HR. Rasuna Said Blok X5 Kav 1-2, Jakarta
Ph. +(62)21 57944726 / 27
Email. mktg-jkt@ganeshaeksanskriti.com



Ganesha Ubud, Bali

Jl. Monkey Forest, Ubud, Bali
(100 meters from monkey forest)
Ph. +(62)361 4792544 / 45
Email. mktg-ubud@ganeshaeksanskriti.com



Ganesha Kuta, Bali

Lippo Mall Kuta Ground Floor #01-02,
Jl. Kartika Plaza, Kuta, Bali 80361
Ph. +(62)361 8978056
Email. mktg-kuta@ganeshaeksanskriti.com



Ganesha Sanur, Bali

Jl. Danau Tamblingan No. 218, Sanur, Bali
(same location as Legong Restaurant & Bar)
Ph. +(62)361 288066
Email. mktg-sanur@ganeshaeksanskriti.com



Ganesha Sheraton, Yogyakarta

Sheraton Mustika Yogyakarta Resort & Spa, 8th Floor,
Jl. Laksda Adisucipto KM 8,7, Yogyakarta 55282
Ph. +(62)274 484253 / +(62)851 00933963
Email. mktg-jogja@ganeshaeksanskriti.com