MEMORIES OF INDIA



ESTD. 1983

MENU

STARTERS

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1. CHICKEN CHAAT **9.25**
chicken breast pieces tossed in onions, tomatoes, cucumber, lemon juice & tangy spices

2. LAMB SAMOSA **6.95**
filo pastry parcels with minced lamb, aromatic herbs & spices served with a selection of sauces

3. KING PRAWN PURI **10.95**
chopped king prawns sauteed with spring onions, peppers, tomatoes & infused with spices served on a puri with a coriander garnish

4. STIR FRY CALAMARI **10.95**
mildly spiced squid marinated in a coconut milk based batter, served with spring onion garnish

5. PEPPER PRAWNS **10.95**
tender prawns cooked with garlic, pepper & chilli sauce

6. AVOCADO SHRIMPS **9.50**
half an avocado topped with freshwater shrimps & our own recipe sauce

7. ONION BHAJI (V) **6.25**
crispy battered fritters made of gram flour, onions & herbs

8. PANEER PAKORA (V) **7.95**
cubed paneer cheese in gram flour & herb batter

9. PAPRI CHAAT (V) **8.50**
chopped potato tossed with chickpeas, onions, tomatoes, cucumber, tangy spices, yoghurt & crispy dough, served cold

10. HARA BHARA KEBAB (V) **8.50**
mildly spiced vegetable cutlets consisting of spinach leaves bound together with green bananas & split peas

11. VEGETABLE SAMOSA (V) **6.25**
filo pastry filled with vegetables, aromatic herbs & spices served with a selection of sauces

12. CHUTNEY/ PICKLE (V) **1.00** per person
choice of sweet mango chutney, raw onion & coriander salad, spicy mixed pickle & refreshing mint yoghurt dip

13. POPPADOMS (V) **1.00** per piece
thin crispy Indian cracker- plain or spicy

TANDOORI / GRILL

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14. TANDOORI SEA BASS **19.95**

whole sea bass marinated in ginger, garlic, lemon juice & strained yoghurt, then barbecued over flaming charcoal in a fiery tandoor oven

15. SALMON AJWANI TIKKA **17.95**

salmon tikka pieces marinated in garlic, spiced yoghurt & lovage seeds

16. MURGH TIKKA **13.50**

grilled boneless chicken pieces marinated in a mix of ginger, garlic, lemon juice, spices & seasoning

17. TANDOORI CHICKEN **13.50**

grilled chicken on the bone marinated in a mix of ginger, garlic, lemon juice, spices & seasoning

18. HARYALI CHICKEN TIKKA **13.95**

chicken breast pieces marinated in an array of spices with mint & coriander leaves, then cooked in a charcoal oven

19. TANDOORI KING PRAWN **23.95**

three large fresh water king prawns marinated in lemon juice, mild tandoori spices, seared in a clay oven

20. MIXED TANDOORI **20.95**

grilled chicken tikka, lamb tikka, tandoori chicken & lamb chops

21. AKBARI LAMB CHOPS **22.95**

succulent grilled lamb chops cured in garam masala & lemon marinade

22. SEEKH KEBAB **13.50**

minced lamb seasoned with spices, onions & shaped into skewers before being grilled

23. CHICKEN & MUSHROOM SASHLIK **16.95**

boneless chicken marinated in tandoori spices skewered with mushroom, onions & mixed peppers.

24. MURGH NAWABI TIKKA **15.95**

Tandoor grilled chicken marinated in a subtly spiced creamy coconut-yoghurt with saffron, nuts & hint of ginger.

25. PANEER NILGIRI TIKKA (V) **13.50**

paneer cheese in our chef's marinade cooked in a tandoor



CHICKEN

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26. MURGH TIKKA MASSALA **13.95**

chicken tikka pieces cooked in a rich tomato & yoghurt sauce enhanced with mixed spices & finished with fenugreek & a dash of cream

27. BUTTER CHICKEN **14.50**

tandoori chicken pieces simmered in a rich but mild creamy tomato gravy with butter

28. MURGH JALFREZI **14.50**

marinated chicken julienne, pan fried with fresh ginger, chillies, onions & served in a thick spicy curry sauce

29. MURGH BALTI **14.50**

chicken cooked in a wok consisting of dry spices, tomatoes, garlic, cumin, onions & peppers

30. GREEN CHICKEN CURRY **14.50**

spicy Goanese green curry made with boneless chicken, a blend of freshly ground coriander, curry leaves & chillies.

31. MURGH ADRAKWALA **14.50**

the fragrance of adhrak (ginger) resonates in this spicy chicken dish

32. CHICKEN KORMA **14.50**

chicken pieces braised in mild spices, sweetened cream, coconut & almond

33. KARAHI CHICKEN **14.50**

medium dry spiced chicken with peppers tossed in an iron karahi (wok)

34. CHICKEN DHANSAK **14.50**

a Parsi inspired dish of chicken cooked with lentils, vegetables, spices & cumin

35. NAGA CHICKEN **14.50**

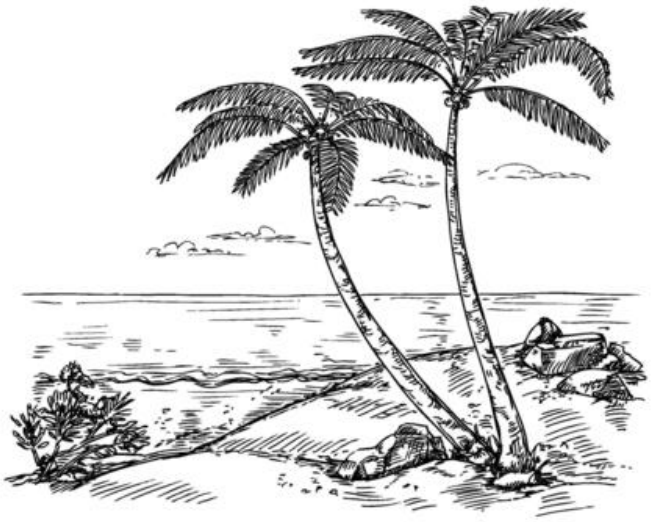
chicken pieces cooked in a fiery sauce made of scotch bonnet peppers & tossed in an iron karahi (wok)

36. SHATKORA MURGH **14.50**

chicken simmered in an aromatic melange of wild orange, spices & caramelised onions. A distinctly Bangladeshi curry dish

37. CHICKEN CHILLI STIR FRY **14.50**

battered chicken breast stir fried with chilli sauce, onion, capsicum & green chillies



MEAT

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38. LAMB PASSANDA **15.50**

tender slices of lamb simmered in a sauce of cultured yoghurt, almonds, cashews & finished with a dash of cream

39. ROGAN JOSH **15.50**

mutton pieces in a rich curried tomato based gravy with mild de-seeded red chillies & can be enjoyed for its aroma

40. BALTI GOSTH **15.50**

mutton cooked in a wok consisting of dry spices, tomatoes, garlic, cumin, onions & pepper

41. KASHMIRI LAMB KORMA **15.50**

Kashmiri dish that combines the area's dried fruits & nuts served in a mild coconut based sauce

42. LAMB CHILLI STIR FRY **15.50**

thinly sliced lamb, stir fried with onion, capsicum & green chillies

43. ACHARI GOSTH **15.50**

mutton cooked in tangy yoghurt & spiced pickled fruits to give the dish its distinct sour taste

44. SAAG GOSTH **15.50**

classic masala infused mutton tossed with leafy spinach

45. KARAHI GOSTH **15.50**

medium dry spiced mutton with peppers tossed in an iron Karahi (wok)



FISH

46. BENGAL FISH CURRY **16.95**

white fish cooked in a Bengali mustard seed curry with potatoes & okra

47. MALABAR FISH CURRY **16.95**

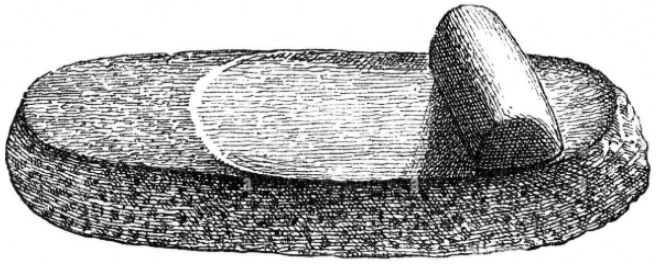
South Indian style salmon in a subtle coconut curry sauce

48. KING PRAWN DO-PIAZA **19.95**

king prawns cooked in onions in two stages; first an onion reduction, later topped up with sautéed onions, tomatoes & lemon to garnish

49. KING PRAWN MASALA **19.95**

fresh water king prawn flavoured with a blend of spices & nuts cooked in charcoal fire & simmered in a creamy tomato sauce



CREATIVE DISHES

50. PANEERWALA MURGH **19.95**

chicken breast pieces tossed with cottage cheese, spring onion & ginger. Served with saffron rice & spinach leaf

51. OFFICER'S CHOPS **25.95**

lamb chops cooked in a clay oven (with a House honey & soya sauce) served with spinach, potatoes & mushrooms

VEGETARIAN

52. SEASONAL STIR FRY VEGETABLES **13.95**

baby potatoes, courgettes, carrots & tomatoes, tossed with cumin seeds, crushed red chillies- served in a wok

53. KASHMIRI PALAK PANEER **13.25**

cubes of homemade paneer cheese cooked in light spices, fresh spinach & tomatoes

54. TANDOORI MUSHROOM MASSALA **13.25**

marinated button mushrooms in a blend of spices & yogurt simmered in a rich yet lightly spiced, creamy tomato sauce.

55. VEGETABLE DHANSAK **13.25**

a Parsi inspired dish of mixed vegetables cooked with lentils, spices & cumin

56. BABY BAINGAN MASSALA **13.25**

roasted baby aubergines with sautéed onions in creamy masala sauce

57. PANEER ADRAKWALA **13.25**

ginger infused cubes of paneer cheese, green chillies, red onions cooked in tangy spices

58. CHILLI PANEER **13.25**

cottage cheese cubes marinated in a hot & sweet chilli sauce & served with mixed salad.



BIRYANI

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59. VEGETABLE (V) **16.50**

spice infused basmati with fragrant mixed vegetables & served with raita or vegetable curry

60. CHICKEN **16.95**

spice infused basmati with aromatic chicken pieces & served with raita or vegetable curry

61. LAMB **16.95**

spice infused basmati with tender lamb pieces & served with raita or vegetable curry

62. KING PRAWN **21.95**

spice infused basmati with succulent king prawns & served with raita or vegetable curry

MENU FOR ONE

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63. VEGETARIAN **31.95**

samosa, tandoor mushroom masala, saag, pilau rice, raita & naan

64. NON-VEGETARIAN **34.95**

chicken chaat, lamb Passanda, vegetable curry, pilau rice & naan

MENU FOR TWO

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65. DE LUXE PLATTER **64.95**

Tandoor cocktail, chicken Makhani, lamb Rogan Josh. Served with vegetable of the day, pilau rice, & naan

SIDE VEGETABLES

Any dish below can be served in a larger portion as a main dish **12.95**

66. ALOO GOBI **8.50**

potatoes & cauliflower tossed in light mixed spices

67. BHINDI BHAJI **8.50**

fresh okra & onions pan-tossed in light mixed spices

68. SAAG OR SAAG ALOO **8.50**

delicately spiced wilted fresh spinach with coriander

69. GARLIC GREEN BEANS **8.50**

flavoursome fresh green beans cooked in garlic butter

70. MIXED VEGETABLE CURRY **8.50**

assortment of vegetables cooked in a curry sauce

71. ALOO JEERA **8.50**

fragrant potatoes tossed with roasted whole cumin seeds & mild five spices

72. TARKA DAAL **8.50**

yellow lentils seasoned with roasted garlic, onions & spiced oil

73. DAAL MAKHANI **8.50**

mixed black buttery lentils with cream

74. KASHTA BHINDI ALOO **12.50**

lightly spiced crispy okra with potatoes



BASMATI RICE

75. STEAMED RICE **5.50**

steamed plain long grain basmati rice

76. LEMON RICE **6.95**

fragrant curry leaves, lemon & cashew nut basmati rice

77. BASMATI PILAU RICE **6.25**

saffron infused basmati rice

78. MUSHROOM RICE **6.95**

button mushroom basmati rice



SALAD / RAITA

79. SPECIAL HOUSE SALAD (V) **4.50**

diced tomatoes, cucumber, carrots, onion tossed with coriander & cumin

80. CUCUMBER RAITA (V) **3.95**

Cooling natural yoghurt with cucumber & cumin

HANDMADE BREAD

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81. PLAIN NAAN **3.50**

unleavened, white flour flatbread baked in a clay oven

82. GARLIC NAAN **3.95**

unleavened flatbread with garlic butter

83. CHEESE NAAN **4.25**

unleavened bread with cheddar cheese

84. KEEMA NAAN **4.75**

stuffed with lamb mince, blended with chopped green chillies, coriander & spices

85. PESHWARI NAAN **3.95**

unleavened flatbread stuffed with a sweet caramelised grated coconut & topped with toasted sesame seeds. Delicious with curry!

86. TANDOORI PARATAH **3.95**

wholemeal flour layered bread baked in a clay oven.

87. LACHA PARATAH **4.25**

layered crispy flaky flatbread fried in clarified butter/ghee.

88. TANDOORI ROTI **3.50**

unleavened wholemeal flatbread

89. CHAPATI **2.95**

soft thin wheat flour pancake cooked on a traditional Tava skillet.



If you would like a popular dish which is not on the menu, please ask as we can try to create a similar version for you if possible.

ALLERGIES

If you have a food allergy please let your server know. Allergen information is available upon request. Please be aware that our dishes may contain or come into contact with common allergens such as nuts, gluten, eggs, wheat, soy & shell fish. As our kitchen uses shared equipment, we cannot guarantee our food is entirely allergen-free. We take precautions to minimize cross-contamination, but unfortunately cannot eliminate the risk entirely.

YOUR BILL

All prices are inclusive of 20% VAT
A discretionary 10% service charge will be added to your bill
All major credit cards are accepted
Cheques or foreign currency not accepted.

TAKE AWAY

10% Discount offered on collection

PARTIES

Outside parties can be catered for. Please email us with your requirements to bookings@memoriesofindia.com

OPENING TIMES

We are open 7 days a week.
Please note that in order to accommodate all of our diners during a busy period, we may require the table back after 1 hour & 15 minutes.

Monday-Saturday 12:00 - 23:00
Sunday 12.00 - 22:30

Please note Management reserves the right to refuse service to anyone intoxicated, displaying disruptive or abusive behaviour to our staff/other diners or unable/refusing to pay.



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