

PRIVATE & CORPORATE FUNCTIONS

Banquets & Conferences
Weddings, Receptions
Product Launches, Outside Catering
Private function room for up to 25.

OPEN 7 DAYS

Lunchtime 12 noon to 2.30pm

Evening 5.30pm to 11.00pm

ACCEPTED CREDIT CARDS

Amex, Eurocard, Mastercard, Visa

Memories of india

160 - 162 Thornbury Road, Osterley, TW7 4QE

www.memoriesofindia.co.uk

email: info@memoriesofindia.co.uk

There is a discretionary service charge of
10% added to your bill.

We make a charge for our reusable
"take - home" containers

The Management reserves the right to refuse admission
or serve anyone

APPETISERS

- | | |
|--|---------------|
| 1 - CHICKEN CHAAT | £7.25 |
| Tandoori baked cubes of chicken breast, mixed with onion, tomato, cucumber and hot & sour spices | |
| 2 - LAMB SEEK CHAAT | £7.25 |
| Tandoori baked tender lamb kebab rings, mixed with onion, green chillies, coriander leaves and sour spices | |
| 3 - SALMON SOMOSA (2 pc) | £6.95 |
| Crispy pastry filled with minced salmon, herbs & spices | |
| 4 - KING PRAWN PURI | £8.95 |
| Prawns cooked with spring onions, green peppers, tomatoes and Indian herbs, served over puri bread, with an abundance of fresh coriander | |
| 5 - STIR FRY CALAMARI | £8.95 |
| Pan fried squid cooked in garlic, salt and pepper | |
| 6 - AVOCADO SHRIMPS | £7.95 |
| Half avocado, filled with fresh water shrimps, topped with our own recipe sauce | |
| 7 - ONION BHAJIA (2 pc) | £5.95 |
| Sliced onions mixed with gramflour and herbs | |
| 8 - PANEER PAKORA (4 pc) (v) | £6.25 |
| Pieces of home made cottage cheese, marinated and mixed with gramflour and fried | |
| 9 - PUDINA ALOO TIKKI (v) | £6.25 |
| Stuffed mint potato fritters, on a bed of tangy mashed chickpeas, served with mint & tamarind chutney | |
| 10 - PAPRI CHAAT (v) | £6.25 |
| Wheat biscuits with chickpeas, potatoes, tamarind sauce and yoghurt | |
| 11 - VEGETABLE HARA KEBAB (v) | £6.25 |
| Vegetable roll of young spinach leaves, green bananas and split peas | |
| 12 - PUNJABI VEGETABLE SOMOSA (v) | £6.25 |
| Mixed vegetable filled Punjab style somosa, served with tamarind sauce | |
| 13 - MURG SEEK KEBAB | £10.95 |
| Minced chicken with onion, fresh garlic, ginger, coriander leaves and other fresh herbs, skewered and grilled in a clay oven | |
| 14 - PEPPER PRAWN | £8.95 |
| Tender prawns, cooked in garlic, salt, pepper and chilli | |

TANDOORI / APPETISERS MAIN COURSE

- 15 - TANDOORI SEABASS** **£15.95**
Whole seabass fish marinated in ginger, garlic, lemon juice and strained yoghurt, then barbecued over flaming charcoal in a tandoor
- 16 - SALMON AJWANI TIKKA** **£14.95**
Large pieces of salmon marinated with garlic, spices, yoghurt and lovage seeds
- 17 - MURG TIKKA** **£10.95**
Succulent boneless pieces of chicken marinated in a mix of ginger, garlic, lemon juice, spices and seasoning, grilled in a clay oven
- 18 - LAMB BOTI KEBAB** **£12.95**
Pieces of boneless lamb, seasoned with capsicum and onion, cooked in a charcoal oven
- 19 - TANDOORI KING PRAWN** **£19.95**
Fresh water king prawns marinated in lemon juice, with mild herbs and spices, and grilled over charcoal fire in a clay oven
- 20 - MIXED TANDOORI** **£16.95**
A mixture of tandoori murg tikka, lamb tikka, lamb and chicken sheek kebab, tandoori lamb chops
- 21 - AKBARI LAMB CHOPS** **£18.95**
Juicy lamb chops marinated with herbs, tandoori spices, barbecued in a clay oven
- 22 - SEEKH KEBAB** **£10.95**
Tender lamb minced with onion, fresh garlic and ginger, coriander leaves and other fresh herbs, skewered and grilled in a clay oven
- 23 - PANEER NILGIRI TIKKA (v)** **£10.95**
Pieces of cottage cheese marinated in fresh lemon juice, fresh coriander and Indian spices, cooked in a charcoal oven
- 24 - CHICKEN AND MUSHROOM SASHLIK** **£13.95**
Boneless pieces of chicken, whole mushrooms, onions, capsicum and tomatoes, marinated with tandoori spices, cooked in a charcoal oven
- 25 - MURG NAWABI TIKKA** **£13.95**
Chicken marinated with ginger, creamy sauce with saffron and served with grilled onions

HAND MADE BREADS

- 76 - NAAN** **£2.50**
Unleavened bread with plain flour or wholemeal flour
- 77 - GARLIC NAAN** **£2.95**
Unleavened bread with garlic
- 78 - CHEESE NAAN** **£3.50**
Unleavened bread with cheese
- 79 - KEEMA NAAN** **£3.95**
Stuffed with lamb mince, blended with chopped green chillies, coriander and spices
- 80 - PESHWARI NAAN** **£2.95**
Leavened fine flour bread stuffed with a combination of nuts, coconuts and raisins
- 81 - TANDOORI PARATHA** **£2.95**
Wholemeal flour layered bread in a clay oven
- 82 - LACHA PARATHA** **£3.50**
A rich flaky bread enriched with butter
- 83 - TANDOORI ROTI** **£2.50**
Unleavened bread with wholemeal flour
- 84 - PAPPADOM AND CHATNEY** (Per person) **£1.00**
- 85 - EXTRA PAPPADOM** **0.75**

SALAD AND RAITA

- 63 - CUCUMBER RAITA** £3.95
- 64 - BOONDI RAITA** £4.95
Home made yogurt with gram flour dumplings
- 65 - FRESH SEASONAL SALAD** £3.95
- 66 - SPECIAL HOUSE SALAD** £3.95

RICE

- 67 - STEAMED BASMATI RICE** £3.95
- 68 - LEMON RICE** £4.95
Rice with lemon, fragrant curry leaves and cashew nuts
- 69 - PILAU RICE** £4.50
Basmati rice cooked with saffron
- 70 - MUSHROOM RICE** £4.95

BIRYANI OF THE DAY

- 71 - With Vegetable Curry**
- Chicken** £14.50
Lamb £15.95
Vegetable £13.50
- 72 - Without Vegetable Curry**
- Chicken** £13.50
Lamb £14.50
Vegetable £12.50

MENU FOR ONE

- 73 - VEGETARIAN** £24.95
Punjabi samosa, tandoor mushroom masala, saag, pilau rice, raita, naan bread & coffee
- 74 - NON-VEGETARIAN** £27.95
Murg chaat, lamb pasanda, vegetable curry, pilau rice, raita, naan bread & coffee

MENU FOR TWO

- 75 - DE LUXE PLATTER** £54.95
Tandoor cocktail, murg makhni, rogan josh. Served with vegetable of the day, pilau rice, naan bread & coffee

POULTRY

- 26 - MURG TIKKA MASSALA** £11.95
Charcoal grilled pieces of chicken flavoured with fenugreek, then cooked in an exotic sauce of tomato and butter, finished with a dash of cream
- 27 - MURG JALFREZI** £11.95
Julienne of freshly cut chicken, cooked with fresh ginger, chillies and onion, hot to taste
- 28 - MURG BALTI** £12.50
Pieces of chicken cooked in a wok, with onion, capsicum, tomato and dried spices, served with naan bread
- 29 - GREEN CHICKEN CURRY** £11.95
Boneless pieces of chicken, cooked with onion, tamarind, mint, coriander and green chillies to create a hot Goanese curry sauce
- 30 - MURG ADRAKWALA** £11.95
Succulent pieces of chicken cooked with ginger, lemon juice and hot spices
- 31 - MURG KOFTA CURRY** £11.95
Balls of minced chicken served in a medium curry sauce

LAMB

- 32 - LAMB PASSANDA** £12.95
Tender slices of lamb simmered in a sauce of cultured yogurt, almond and cashew nuts, finished with a dash of cream
- 33 - LAMB ROGAN JOSH** £12.50
Pieces of lamb cooked in curried tomato and spices
- 34 - BALTI GOSTH** £13.50
Pieces of lamb cooked in a wok with onions, capsicum and tomato, with dried spices
- 35 - KASHMIRI LAMB KORMA** £12.95
A fruity flavoured mild lamb curry
- 36 - LAMB CHILLI STIR FRY** £12.95
Thinly sliced lamb, stir fried with onion, capsicum and green chillies
- 37 - ACHARI GOSTH** £12.95
Tender pieces of baby lamb, cooked in a tangy yoghurt sauce, with pickled spices
- 38 - SAAG GOSTH** £12.95
A classic North Indian dish with lamb and baby spinach

FISH

- 39 - BENGAL FISH CURRY** £12.95
Pieces of fish cooked with potatoes, bindi, tomatoes and mustard seeds
- 40 - MALABAR FISH CURRY** £12.95
Salmon in a Goanese sauce, with a coconut flavour
- 41 - KING PRAWN DO-PIAZA** £15.95
King prawn pieces seasoned with onion, capsicum and other fresh herbs, tossed with a minimal sauce
- 42 - KING PRAWN MASSALA** £15.95
Charcoal grilled fresh water king prawns, flavoured with fenugreek and nuts, cooked in an exotic sauce of tomato and butter, finished with a dash of cream

VEGETARIAN

Main Dishes

- 43 - SEASONAL STIR FRY GREEN VEGETABLE** £10.95
Baby potatoes, courgettes, carrots and tomatoes, tossed with cumin seeds and crushed red chillies, served in a wok
- 44 - KASHMIRI PALAK PANEER** £10.95
Cubes of home made cottage cheese cooked with light spices, fresh tomatoes and fresh spinach
- 45 - TANDOORI MUSHROOM MASSALA** £10.95
Marinated mushrooms simmered in tomato and butter sauce
- 46 - BABY BAINGAN MASSALA** £10.95
Baby aubergines stuffed with spiced onion and herbs
- 47 - PANEER ADRAKWALA** £11.50
Pieces of cottage cheese cooked with ginger, green chillies, lemon juice, red onion & tangy spices
- 48 - SABZI KOFTA** £10.95
Assorted vegetables cooked in a mild kashmiri sauce
- 49 - CHILLI PANEER** £11.95
Pieces of cottage cheese, marinated with a hot chilli sauce & herbs, served with mixed salad

CREATIVE DISHES

- 50 - PANEER WALA MURG** £15.95
Pieces of breast of chicken, tossed with home made cottage cheese, spring onion and ginger. Served with saffron rice and spinach leaf
- 51 - OFFICERS CHOPS** £19.95
Lamb chops cooked in clayoven (with special sauce made from honey & soya) served with spinach, potatoes and mushrooms.
- 52 - SALMON FILLET** £17.95
Dipped in a blend of spices with mango extract, garlic and red mild chilli. Served with saffron rice and baby potatoes
- 53 - STUFFED SEA BASS** £19.95
(subject to availability)
Sea bass stuffed with fenugreek, mushrooms, onions, capsicums, served with saffron rice

SIDE VEGETABLES

- 54 - AS MAIN DISH** £10.50
- 55 - ALOO GOBI** £6.50
Potatoe & cauliflower tossed with light spices
- 56 - BHINDI BHAJI** £6.50
Fresh okra tossed with light spices
- 57 - SAAG** £6.50
Fresh spinach tossed with light spices
- 58 - GARLIC GREEN BEANS** £6.50
Baby green beans cooked in garlic butter
- 59 - MIXED VEGETABLE CURRY** £6.50
Assortment of vegetables cooked in a curry sauce
- 60 - ALOO JERRA** £6.50
Potatoes tossed with roasted cumin seeds
- 61 - DAAL TARKA OR MAKANI** £6.50
Mixed lentils with garlic or black lentils in a butter sauce
- 62 - KASHTA BHINDI ALOO** £9.95
Lightly spiced crispy okra & potatoes