

Menu

Memories of India



Memories of India
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Memories of India
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3 Harrington Road
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Memories of india

We offer a range of the most sophisticated dishes to be found in Indian cuisine and are passionate about Indian cooking which reflects in a measure of creativity whilst adhering to traditional methods.

All prices included VAT

Our modern colourful decor blends with some spectacular woodcarvings to create the perfect ambience for any occasion.

Our Staff

Our chefs have an abundance of experience in the various regional Indian cuisines and our friendly front of house staff are ready to assist with menu selections.

Allergies

Some of our dishes contain nuts and dairy products. if you suffer from any allergies or are unsure about the ingredients of any of our dishes, please ask a member of staff for assistance.

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@memories of india.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

Tandoori baked cubes of chicken breast, mixed with onion, tomato, cucumber and hot & sour spices

£6.25
- 2

LAMB SEEK CHAAT

Tandoori baked tender lamb kebab rings, mixed with onion, green chillies, coriander leaves and sour spices

£6.25
- 3

SALMON SOMOSA (2 pc)

Crispy pastry filled with minced salmon, herbs & spices

£5.95
- 4

KING PRAWN PURI

Prawns cooked with spring onions, green peppers, tomatoes and Indian herbs, served over puri bread, with an abundance of fresh coriander

£8.45
- 5

STIR FRY CALAMARI

Pan fried squid marinated with coconut and spices, served with spring onions and herbs

£7.95
- 6

AVOCADO SHRIMPS

Half avocado, filled with fresh water shrimps, topped with our own recipe sauce

£7.95
- 7

ONION BHAJIA (2 pc)

Sliced onions mixed with gramflour and herbs

£5.95
- 8

PANEER PAKORA (4 pc) (v)

Pieces of home made cottage cheese, marinated and mixed with gramflour and fried

£5.95
- 9

PUDINA ALOO TIKKI (v)

Stuffed mint potato fritters, on a bed of tangy mashed chickpeas, served with mint & tamarind chutney

£5.95
- 10

PAPRI CHAAT (v)

Wheat biscuits with chickpeas, potatoes, tamarind sauce and yoghurt

£5.95
- 11

VEGETABLE HARA KEBAB (v)

Vegetable roll of young spinach leaves, green bananas and split peas

£5.95
- 12

PUNJABI VEGETABLE SOMOSA (v)

Mixed vegetable filled Punjab style somosa, served with tarmarind sauce

£5.95
- 13

MURG SEEK KEBAB

Minced chicken with onion, fresh garlic, ginger, coriander leaves and other fresh herbs, skewered and grilled in a clay oven

£9.25
- 14

PEPPER PRAWN

Tender prawns, cooked in garlic, salt, pepper and chilli

£8.25

Tandoori / Appetisers
Main course

15	TANDOORI SEABASS Whole seabass fish marinated in ginger, garlic, lemon juice and strained yoghurt, then barbecued over flaming charcoal in a tandoor	£14.95
16	SALMON AJWANI TIKKA Large pieces of salmon marinated with garlic, spices, yoghurt and lovage seeds	£11.95
17	MURG TIKKA Succulent boneless pieces of chicken marinated in a mix of ginger, garlic, lemon juice, spices and seasoning, grilled in a clay oven	£9.95
18	LAMB BOTI KEBAB Pieces of boneless lamb, seasoned with capsicum and onion, cooked in a charcoal oven	£10.25
19	TANDOORI KING PRAWN Fresh water king prawns marinated in lemon juice, with mild herbs and spices, and grilled over charcoal fire in a clay oven	£16.95
20	MIXED TANDOORI A mixture of tandoori murg tikka, lamb tikka, lamb and chicken sheek kebab, tandoori lamb chops	£14.95
21	AKBARI LAMB CHOPS Juicy lamb chops marinated with herbs, tandoori spices, barbecued in a clay oven	£11.95
22	SEEKH KEBAB Tender lamb minced with onion, fresh garlic and ginger, coriander leaves and other fresh herbs, skewered and grilled in a clay oven	£9.50
23	PANEER NILGIRI TIKKA (v) Pieces of cottage cheese marinated in fresh lemon juice, fresh coriander and Indian spices, cooked in a charcoal oven	£9.95
24	CHICKEN AND MUSHROOM SASHLIK Boneless pieces of chicken, whole mushrooms, onions, capsicum and tomatoes, marinated with tandoori spices, cooked in a charcoal oven	£11.95
25	MURG NAWABI TIKKA Chicken marinated with ginger, creamy sauce with saffron and served with grilled onions	£11.95

Handmade breads

71	NAAN Unleavened bread with plain flour or wholemeal flour	£2.50
72	GARLIC NAAN Unleavened bread with garlic	£2.95
73	CHEESE NAAN Unleavened bread with cheese	£3.25
74	KEEMA NAAN Stuffed with lamb mince, blended with chopped green chillies, coriander and spices	£3.50
75	PESHWARI NAAN Leavened fine flour bread stuffed with a combination of nuts, coconuts and raisins	£2.95
76	TANDOORI PARATAH Wholemeal flour layered bread baked in a clay oven	£2.95
77	LACHA PARATAH A rich flaky bread enriched with butter	£3.25
78	TANDOORI ROTI Unleavened bread with wholemeal flour	£2.50
79	PAPPADOM AND CHATNEY (Per person)	£1.00
80	EXTRA PAPPADOM	£0.75

Fish

39	BENGAL FISH CURRY Pieces of fish cooked with poatatoes, bindi, tomatoes and mustard seeds	£11.95
40	MALABAR FISH CURRY Salmon in a Goanese sauce, with a coconut flavour	£11.95
41	KING PRAWN DO-PIAZA King prawn pieces seasoned with onion, capsicum and other fresh herbs, toss cooked with a minimal sauce	£14.50
42	KING PRAWN MASSALA 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	£14.50

Vegetarian

Main Dishes

43	SEASONAL STIR FRY GREEN VEGETABLE Baby potatoes, courgettes, carrots and tomatoes, tossed with cumin seeds and crushed red chillies, served in a wok	£9.95
44	KASHMIRI PALAK PANEER Cubes of home made cottage cheese cooked with light spices, fresh tomatoes and fresh spinach	£9.50
45	TANDOORI MUSHROOM MASSALA Marinated mushrooms simmered in tomato and butter sauce	£9.50
46	BABY BAINGAN MASSALA Baby aubergines stuffed with spiced onion and herbs	£9.50
47	PANEER ADRAKWALA Pieces of cottage cheese cooked with ginger, green chillies, lemon juice, red onion & tangy spices	£9.95
48	SABZI KOFTA Assorted vegetables cooked in a mild kashmiri sauce	£9.80
49	CHILLI PANEER Pieces of cottage cheese, marinated with a hot chilli sauce & herbs, served with mixed salad	£9.95

Creative dishes

50	PANEERWALA MURG Pieces of breast of chicken, tossed with home made cottage cheese, spring onion and ginger. Served with saffron rice and spinach leaf	£13.95
51	OFFICERS CHOPS Lamb chops cooked in clayoven (with special sauce made from honey & soya) served with spinach, potatoes and mushrooms.	£15.95
52	SALMON FILLET Dipped in a blend of spices with mango extract, garlic and red mild chilli. Served with saffron rice and baby potatoes	£15.95
53	STUFFED SEA BASS <i>(subject to availability)</i> Sea bass stuffed with fenugreek, mushrooms, onions, capsicums, served with saffron rice	£17.95

Side vegetables

54	AS MAIN DISH	£8.95
55	ALOO GOBI Potatoe & cauliflower tossed with light spices	£6.25
56	BHINDI BHAJI Fresh okra tossed with light spices	£6.25
57	SAAG Fresh spinach tossed with light spices	£6.25
58	GARLIC GREEN BEANS Baby green beans cooked in garlic butter	£6.25
59	MIXED VEGETABLE CURRY Assortment of vegetables cooked in a curry sauce	£6.25
60	ALOO JERRA Potatoes tossed with roasted cumin seeds	£6.25
61	DAAL TARKA OR MAKANI Mixed lentils with garlic or black lentils in a butter sauce	£6.25
62	KASHTA BHINDI ALOO Lightly spiced crispy okra & potatoes	£8.95

Salad and Raita

63	CUCUMBER RAITA	£3.95
64	BOONDI RAITA Home made yogurt with gramflour dumplings	£4.95
65	FRESH SEASONAL SALAD	£2.95
66	SPECIAL HOUSE SALAD	£3.95

Rice

67	STEAMED BASMATI RICE	£3.50
68	LEMON RICE Rice with lemon, fragrant curry leaves and cashew nuts	£3.95
69	PILAU RICE Basmati rice cooked with saffron	£3.75
70	MUSHROOM RICE	£3.95

Biryani of the day
(Chicken / Lamb / Vegetable)

With Vegetable Curry	£14.50
Without Vegetable Curry	£12.50

Menu for one

VEGETARIAN Punjabi samosa, tandoor mushroom masala, saag, pilau rice, raita, naan bread & coffee	£21.95
NON-VEGETARIAN Murg chaat, lamb pasanda, vegetable curry, pilau rice, raita, nana bread & coffee	£24.95

Menu for two

DELUXE PLATTER Tandoor cocktail, murg makhni, rogan josh.Served with vegetable of the day, pilau rice, naan bread & coffee	£46.95
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Poultry

26	MURG TIKKA MASSALA Charcoal grilled pieces of chicken flavoured with fenugreek, then cooked in an exotic sauce of tomato and butter, finished with a dash of cream	£10.95
27	MURG JALFREZI Julienne of freshly cut chicken, cooked with fresh ginger, chillies and onion, hot to taste	£10.95
28	MURG BALTI Pieces of chicken cooked in a wok, with onion, capsicum, tomato and dried spices, served with naan bread	£11.95
29	GREEN CHICKEN CURRY Boneless pieces of chicken, cooked with onion, tamarind, mint, coriander and green chillies to create a hot Goanese curry sauce	£10.95
30	MURG ADRAKWALA Succulent pieces of chicken cooked with ginger, lemon juice and hot spices	£10.95
31	MURG KOFTA CURRY Balls of minced chicken served in a medium curry sauce	£10.95

Lamb

32	LAMB PASSANDA Tender slices of lamb simmered in a sauce of cultured yogurt, almond and cashew nuts, finished with a dash of cream	£11.50
33	LAMB ROGAN JOSH Pieces of lamb cooked in curried tomato and spices	£11.25
34	BALTI GOSTH Pieces of lamb cooked in a wok with onions, capsicum and tomato, with dried spices	£11.95
35	KASHMIRI LAMB KORMA A fruity flavoured mild lamb curry	£11.25
36	LAMB CHILLI STIR FRY Thinly sliced lamb, stir fried with onion, capsicum and green chillies	£11.25
37	ACHARI GOSTH Tender pieces of baby lamb, cooked in a tangy yoghurt sauce, with pickled spices	£11.25
38	SAAG GOSTH A classic North Indian dish with lamb and baby spinach	£11.25