

Vegetarian

	Main	Side
Tarka Daal Lentils cooked in traditional style with garlic and cumin	£9.25	£5.95
Ajwaini Bhindi Okra (ladies fingers) cooked with onions and roasted caraway seeds in medium spices	£9.25	£5.95
Saag Aloo Spinach and potatoes cooked with ginger, onions, garlic and tomatoes	£9.25	£5.95
Saag Paneer (d) Indian cottage cheese cooked with fresh ground leaf spinach, onions and dry fenugreek	£10.50	£7.95
Bombay Aloo Potatoes cooked with onions, tamarind, coriander and mustard seeds	£9.25	£5.95
Goan Vegetable Curry Traditional Goan speciality. Paneer, mushrooms and snow peas prepared with tamarind, coconut, mustard seeds and tomatoes	£10.50	£7.95
Mixed Vegetables Seasonal vegetables tossed in a ginger based sauce with coriander and garam masala	£9.25	£5.95
Baigan Bhartha Smoked aubergine cooked with onions, tomatoes and garam masala	£10.50	£6.95
Channa Masala Chickpeas cooked in a spicy sauce infused with 'panj pooran' - five spice mixture	£10.50	£7.25
Daal Makhni (d) Slow cooked creamy lentils, flavoured with ginger and garam masala	£9.95	£6.95
Vegetable Biryani (d) (served with cucumber salad, raita and daal) Seasonal mixed vegetables in saffron scented Basmati rice	£14.25	

Rice & Breads

Pilau Rice	£3.50
Mushroom Rice	£3.75
Boiled Rice	£3.25
Naan (d)	£2.50
Garlic Naan (d)	£2.95
Peshwari Naan (d) (n)	£3.75
Keema Naan (d)	£3.75
Paneer Stuffed Kulcha (d)	£3.50
Potato and Pea Stuffed Kulcha (d)	£3.95
Chilli and Coriander Naan (d)	£3.50
Tandoori Roti	£2.25
Laccha Parantha	£3.25
Aloo Parantha	£3.95

Sides

Salad	£2.75
Cucumber and Tomato Salad	£2.00
Cucumber Raita (d)	£2.25
Mango Chutney	£1.45
Apple and Mint Chutney	£1.45
Orange and Apricot Chutney	£1.45
Lime Pickle	£1.45
Mixed Pickle	£1.45
Spiced Onions	£1.20
Plain Yogurt	£1.50
Popadoms (each) and selection of Chutneys	£1.25

No artificial colours, preservatives or GM products are knowingly used in our food preparation. Acute dairy allergy sufferers please note most of our dishes contain a small amount of 'ghee' (clarified butter).

Set menus are available on request. All prices include VAT. A 10% service charge applies. £12 minimum

Welcome

MemSaab offers a unique and sensory dining experience built on a belief that our food should be authentic and enlightening.

The menu reflects the creativity of the talented team of chefs, influenced by their individual style and regional background. The emphasis to select ingredients for flavour, freshness and seasonality provides the foundation to make uncomplicated and delicious dishes. Each dish is defined by its main ingredient and leading spices providing a taste that is distinctive and faithful to its base ingredients.

If you have a specific dining requirement our chefs will do their best to prepare the dish for you. If you choose to have a personalised dining experience in our private dining areas a tailored menu can be designed.

Amita Sawhney, owner of MemSaab continues to focus on raising the experience of Indian fine dining whilst remaining accessible and affordable. We hope you agree she's achieved this and continue to enjoy eating with us.



Canapes for a corporate event, a lavish dinner party for friends or your wedding banquet, we can work with you to design menus to enjoy here at MemSaab or your selected venue. Further info available on request.
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(n) contains nuts

(v) suitable for vegetarians

Starters served with a chutney and light salad

Aloo and Paneer Bhaji (v) Lightly fried potato filled with paneer and sweetcorn, seasoned with coriander	£4.95
Onion Bhaji (v) Thinly sliced onions mixed with homemade garam masala and gram flour then fried	£4.95
Aloo Tikki (v) Battered potato cakes infused with cumin, served with garlic and coriander mushrooms	£4.95
Vegetable Samosa (v) Spiced mixed vegetables in a crispy pastry shell, served with curried chickpeas	£4.95
Tandoori Aloo (v) Potatoes cooked in a tandoor, stuffed with paneer, sultanas and Indian Spices	£4.95
MemSaab Salad (v) Orange, avocado, kidney bean and green leaf salad with roasted cumin seeds	£7.00
Reshmi Kebab (d) Charcoal grilled minced chicken fillet flavoured with coriander seeds, fresh mint and garam masala	£7.95
Haryali Murgh Tikka (d) Diced chicken fillet marinated in fresh mint and coriander, flavoured with garam masala	£7.95
Venison Kebab Charcoal Grilled minced Venicen fillet flavoured with coriander seeds, fresh mint and Garam masala, filled with chutney	£8.95
Lahori Lamb Chops (d) Tender lamb chops marinated with ginger, garlic and freshly ground roasted cloves	£7.95
Boti Padina (d) Diced lamb fillet marinated in mint, yogurt and crushed black pepper, a MemSaab speciality	£7.95
Tandoori Ostrich Locally farmed free range ostrich fillet infused with garlic and red chilli, unique to MemSaab	£9.50
Jhinga Hara Masala (d) Grilled king prawns marinated in fresh mint, coriander and green chillies, seasoned with carom seeds	£9.50
Salmon Tikka (d) Grilled salmon chunks flavoured with fenugreek leaves, garam masala and yogurt marinade	£8.25
Amritsari Machli Cod coated with carom flavoured batter, fried for a dry and crisp finish	£7.95
Soft Shell Crab Soft shell crab with spicy squid	£8.50
John Dory with Peas Crisp fried john dory with crushed garlic peas & smoked tomato chutney	£9.95
Pan Fried Mussels (d) Marinated in lemon juice, olive oil and garlic, served with fenugreek and saffron sauce	£8.75
Sabzi Selection (v) (for 2) Onion Bhaji, Aloo Tikki and Vegetable Samosa served on a platter for sharing	£11.50
Sigri (grilled) Selection (for 2) Lamb Chops, Boti Padina and Reshmi Kebab served on a platter for sharing	£12.95
Machli Selection (for 2) Amritsari Machli (cod), Salmon Tikka and Jhinga (king prawn) served on a platter for sharing	£15.50

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Main Courses cooked to medium spice level unless indicated otherwise

Chicken Karahi Boneless chicken thigh braised in garlic, ginger, tomatoes and red chillies in traditional Lahori style	£13.95
Chicken Tikka (d) (served with rice, salad and curry sauce) Chicken fillet marinated in yogurt and garam masala, then charcoal grilled	£15.50
Tandoori Chicken (d) (served with rice, salad and curry sauce) Tandoor roasted chicken on the bone, marinated in yogurt and fenugreek leaves	£15.50
Chicken Tikka Masala (mild) (d) (n) Mildly marinated grilled chicken fillet prepared in a creamy mixture of nuts, herbs and spices	£13.95
Keema Matar (d) Minced lamb with peas, cooked in garlic, ginger and green chillies to a dry consistency	£13.95
Zaika Gosht Slow cooked lamb flavoured with cardamon and a whole spice mixture	£14.95
Dumpukht Lamb Loin (served with masala mash potato and saffron sauce) Slow roasted lamb fillet stuffed with spiced spinach and paneer	£17.50
Lamb Haryali Diced lamb cooked with pasted fenugreek, mint and spinach	£14.95
Lamb Rogan Josh (medium) (d) Traditional Kashmiri dish slow cooked in a tomato based sauce and flavoured with cardamon	£14.95
Lamb Shank Slow roasted lamb shank with masala mashed potato, spinach and cardamon jus	£19.95
Nalli Gosht Chopped lamb shank in medium spiced sauce, cooked and served on the bone in the traditional way	£14.95
Fillet of Beef Steak (d) Charcoal grilled beef tenderloin with masala gratin potatoes, lemongrass, coconut and chilli sauce	£21.95
Tandoori Combination (d) Served with rice, salad and curry sauce Chicken Tikka, Tandoori Chicken, Boti Padina (lamb) and Sigri Jhinga (king prawn)	£20.95
MemSaab Seafood Selection	
Goan Fish Curry Traditional Goan speciality prepared with tamarind, coconut, mustard seeds and tomatoes	£13.95
Sigri Jhingha (d) (served with rice, salad and curry sauce) King prawns in a yogurt and onion seed marinade, single grilled with bell peppers	£19.95
Pan Fried Sea Bass Pan Fried Sea Bass fillet served with spiced ratatouille and coconut tamarind jus	£19.95
Kerala Alleppey Steamed Monkfish Steamed Monkfish wrapped in a banana leaf served with a mixed vegetable poriyal and brown rice.	£21.95
The following dishes are available with King Prawns (£4), Lamb, Chicken (£1) or Vegetable	
Tikka Balti (d) Freshly grilled tikka cooked with yogurt, spices and bell peppers	£13.95
Garlic Chilli (hot) A fiery sauce of garlic and crushed green chillies, finished with fresh coriander	£13.95
Jalfrezie (hot) A rich fiery sauce containing mixed peppers, cumin and plenty of green chillies	£13.95
Lamb/Chicken Biryani (d) (served with daal, cucumber salad and raita) Lamb or chicken cooked with spiced Basmati rice and flavoured with mint and saffron	£14.95

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