

Starters served with a chutney and light salad

Onion Bhaji (v)	£3.85
Thinly sliced onions mixed with homemade garam masala and gram flour then fried	
Aloo Tikki (v)	£4.25
Battered potato cakes infused with cumin, served with garlic and coriander mushrooms	
Vegetable Samosa (v)	£4.25
Spiced mixed vegetables in a crispy pastry shell, served with curried chickpeas	
MemSaab Salad (v)	£6.00
Orange, avocado, kidney bean and green leaf salad	
Reshmi Kebab (d)	£5.95
Charcoal grilled minced chicken fillet flavoured with coriander seeds, fresh mint and garam masala	
Haryali Murgh Tikka (d)	£5.95
Diced chicken fillet marinated in fresh mint and coriander, flavoured with garam masala	
Lahori Lamb Chops (d)	£6.25
Tender lamb chops marinated with ginger, garlic and freshly ground roasted cloves	
Boti Padina (d)	£5.95
Diced lamb fillet marinated in mint, yogurt and crushed black pepper, a MemSaab speciality	
Tandoori Ostrich	£8.50
Locally farmed free range ostrich fillet infused with garlic and red chilli, unique to MemSaab	
Jhinga Hara Masala (d)	£7.50
Grilled king prawns marinated in fresh mint, coriander and green chillies, seasoned with carom seeds	
Salmon Tikka (d)	£6.95
Grilled salmon chunks flavoured with fenugreek leaves, garam masala and yogurt marinade	
Amritsari Machli	£6.50
Cod coated with carom flavoured batter, fried for a dry and crisp finish	
Soft Shell Crab	£8.50
Soft shell crab with spicy squid	
John Dory with Peas	£9.50
Crisp fried john dory with crushed garlic peas & smoked tomato chutney	
Sabzi Selection (v) (for 2)	£9.95
Onion Bhaji, Aloo Tikki and Vegetable Samosa served on a platter for sharing	
Sigri (grilled) Selection (for 2)	£11.50
Lamb Chops, Boti Padina and Reshmi Kebab served on a platter for sharing	
Machli Selection (for 2)	£13.95
Amritsari Machli (cod), Salmon Tikka and Jhinga (king prawn) served on a platter for sharing	



Main Courses cooked to medium spice level unless indicated otherwise

Chicken Karahi	£10.95
Chicken thigh braised in garlic, ginger, tomatoes and red chillies in traditional Lahori style	
Chicken Tikka (d) (served with rice, salad and curry sauce)	£13.75
Chicken fillet marinated in yogurt and garam masala, then charcoal grilled	
Tandoori Chicken (d) (served with rice, salad and curry sauce)	£13.75
Tandoor roasted chicken on the bone, marinated in yogurt and fenugreek leaves	
Chicken Tikka Masala (mild) (d) (n)	£9.95
Mildly marinated grilled chicken fillet prepared in a creamy mixture of nuts, herbs and spices	
Keema Matar (d)	£9.75
Minced lamb with peas, cooked in garlic, ginger and green chillies to a dry consistency	
Zaika Gosht	£11.95
Slow cooked lamb flavoured with cardamon and a whole spice mixture	
Dumpukht Lamb Loin (served with masala semolina tikki and saffron sauce)	£16.50
Slow roasted lamb fillet stuffed with spiced spinach and paneer	
Lamb Haryali	£10.95
Diced lamb cooked with fenugreek leaves, mint and spinach	
Lamb Rogan Josh (medium) (d)	£9.95
Traditional Kashmiri dish slow cooked in a tomato based sauce and flavoured with cardamon	
Nalli Gosht	£10.95
Chopped lamb shank in medium spiced sauce, cooked and served on the bone in the traditional way	
Sigri Jhingha (d) (served with rice, salad and curry sauce)	£15.50
King prawns in a yogurt and onion seed marinade, singe grilled with bell peppers	
Goan Fish Curry	£12.50
Traditional Goan speciality prepared with tamarind, coconut, onion seeds and tomatoes	
Tandoori Combination (d) Served with rice, salad and curry sauce	£17.50
Chicken Tikka, Tandoori Chicken, Boti Padina (lamb) and Sigri Jhingha (king prawn)	
The following dishes are available with King Prawns (£4), Lamb, Chicken (£1) or Vegetable	
Tikka Balti (d)	£9.75
Freshly grilled tikka cooked with yogurt, spices, green chillies and bell peppers	
Garlic Chilli (hot)	£9.75
A fiery sauce of garlic and crushed green chillies, finished with fresh coriander	
Jalfrezie (hot)	£9.95
A rich fiery sauce containing mixed peppers, cumin and plenty of green chillies	
Lamb/Chicken Biryani (d) (served with daal, cucumber salad and raita)	£13.50
Lamb or chicken cooked with spiced Basmati rice and flavoured with mint and saffron	

(d) contains dairy products

(n) contains nuts

(v) suitable for vegetarians

Vegetarian

	Main	Side
Tarka Daal of the day Lentils cooked in traditional style with garlic and cumin	£7.50	£4.50
Ajwaini Bhindi Okra (ladies fingers) cooked with onions and roasted caraway seeds in medium spices	£7.50	£4.50
Saag Aloo Spinach and potatoes cooked with ginger, onions, garlic and tomatoes	£7.50	£4.50
Saag Paneer (d) Indian cottage cheese cooked with fresh ground leaf spinach, onions and dry fenugreek	£9.75	£6.00
Bombay Aloo Potatoes cooked with onions, tamarind, coriander and mustard seeds	£7.50	£4.50
Goan Vegetable Curry Paneer, mushrooms and snow peas in coconut milk and cashew nut sauce	£9.75	£6.00
Mixed Vegetables Seasonal vegetables tossed in a ginger based sauce with coriander and garam masala	£7.50	£4.50
Baigare Baigain Baby aubergines cooked with onions, tomatoes, freshly ground coconut and sesame seeds	£7.50	£4.50
Channa Masala Chickpeas cooked in a spicy sauce infused with 'panj pooran' - five spice mixture	£8.50	£5.00
Daal Makhni (d) Slow cooked creamy lentils, flavoured with ginger and garam masala	£8.50	£5.00
Vegetable Biryani (d) (served with cucumber salad, raita and daal) Seasonal mixed vegetables in saffron scented Basmati rice	£12.50	

Rice & Breads

Pilau Rice	£3.25
Mushroom Rice	£3.50
Boiled Rice	£2.95
Naan (d)	£2.50
Garlic Naan (d)	£2.95
Peshwari Naan (d) (n)	£3.50
Keema Naan (d)	£3.50
Chilli and Coriander Naan (d)	£3.25
Tandoori Roti	£2.25
Laccha Parantha	£3.15
Aloo Parantha	£3.15

Sides

Salad	£2.75
Cucumber and Tomato Salad	£2.00
Cucumber Raita (d)	£1.95
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).

All prices include VAT. A 10% discount will be applied to all prices for takeaway service only.

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