



MEMORIES
Of **INDIA**
RESTAURANT



Menu

MEMORIES Of INDIA RESTAURANT

Delectable Indian cuisine with authentic flavours and aromas

Open for dinner 7 nights a week from 5pm to 10pm

Dine in or takeaway

Looking for an Indian restaurant in Darwin that combines taste and quality with an inviting and relaxed environment? Established in July 2014,

Memories of India is proud to offer an authentic Indian experience in the heart of Darwin. Situated in Millner, our restaurant is close to a number of surrounding suburbs, including Nightcliff, Rapid Creek, Marrara, Alawa, Jingili and Coconut Grove. For delectable dishes you won't soon forget, as well as impeccable service, make a reservation today.

DINING IN AT OUR RESTAURANT

When you choose to dine in at our Indian restaurant in Darwin, you're sure to be impressed by the quality of our food and the inviting atmosphere of our restaurant. Second to none in taste and quality, our mouth-watering meals capture the authentic flavours and aromas of India. Select from a wide range of options available on our menu, including enticing entrees, magnificent mains and delicious desserts that will tantalise your taste buds and leave you wanting to visit again and again.

Appetisers

VEGETARIAN

VEGETABLE SAMOSA (6PCS)

Six savoury triangular pasties, delicately spiced and deep-fried until crispy and golden brown

\$9.90

VEGETABLE PAKORA (3PCS)

Savoury pieces of lightly-spiced vegetable coated in chickpea batter and deep-fried until crispy and golden brown

\$9.90

MUSHROOM STUFFED (4PCS)

Fresh mushroom stuffed with feta, onion and mild, and marinated with chickpea and flour batter, deep-fried

\$9.90

CHATPATI PAPDI CHAAT

Crispy and flaky deep fried Indian savoury cracker served with tamarind sauce, mint sauce and sweet yogurt finished with gram flour vermicelli

\$9.90

PURANI DELHI SAMOSA CHAAT

Crushed samosa served with tamarind sauce and sweet yogurt finished with gram flour vermicelli

\$9.90

PAANI PURI MASALA (6PCS)

Sweetened beaten yoghurt poured into golgappas, garnished with sev, moong dal & coriander leaves

\$9.90

DAHI PURI (6PCS)

Crispy puffed puris stuffed with boiled potatoes and topped with a combination of sweet, sour and spicy chutneys, onion, sev and beaten curd

\$9.90

DELHI KI ALOO TIKKI (2PCS)

Two spicy potato patties, pan-fried crispy and golden brown

\$9.90

DAHI BHALLA (3PCS)

Deep-fried lentil balls served in yoghurt sauce and garnished with exotic spices and tamarind chutney

\$9.90

PANEER TIKKA

Tandoor baked cottage cheese marinated in thick Indian spiced yogurt served with mint chutney

\$10.90

MANCHURIAN

Crispy cauliflower coated with sweet chilli sauce, pan sauteed with shallots, capsicum and coriander

\$10.90



Appetisers

NON VEGETARIAN

TANGRI KEBAB Chicken drumsticks marinated in yogurt, ginger, garlic, Indian spices and cooked in tandoor	\$11.90
PERI PERI CHICKEN (3PCS) Chicken breast pieces coated with fresh mint, chilli sauce and cooked in the tandoor	\$10.90
TANDOORI CHICKEN TIKKA (3PCS) Diced chicken marinated in spiced yogurt, grilled in the tandoor	\$10.90
SEEKH KEBAB Marinated Aussie lamb mince rolls on skewers and roasted in tandoor served with mint chutney	\$10.90
CHILLI CHICKEN Chicken marinated in garlic, ginger, basen, corn flour and tossed on the pan	\$13.90
TANDOORI LAMB CHOPS (2PCS) Marinated lamb chop, grilled in the tandoor and served in cheesy sauce	\$11.90
FISH PAKORA / TIKKA Fish marinated in garlic spicy chickpea batter, shallow fried / tandoori until golden brown	\$10.90

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Veggie Delight

MIX VEG (SABZI) Combination of mixed fresh seasonal vegetables in a semi dry sauce	\$17.90
BOMBAY ALOO Bombay style aloo masala	\$17.90
PALAK PANEER Home-made cheese with fresh English spinach	\$17.90
PALAK ALOO Slow cooked Potato in tempered spiced spinach sauce	\$17.90
SHAHI PANEER Typical North Indian dish made with cottage paneer and thick cream sauce	\$17.90
MALAI MAR KE PANEER Paneer cooked in special butter sauce	\$17.90
PANEER CHILLI MASALA A mouth-watering combination of paneer, capsicum, onion, tomato and spicy sauce	\$17.90
DAL TADKA WITH FRESH SPINACH Lentils tempered with mustard seed and English spinach	\$17.90
DAL MAKHNI A famous Punjabi dish, dal cooked in authentic spices and butter	\$17.90
BAINGAN BHARTHA Eggplant cooked in the tandoor and mixed in fresh onion and tomato sauce	\$17.90
MALAI KOFTA Potato and cheese dumpling with sultana in a tomato and cream sauce	\$17.90
VEGETABLE KORMA Fresh vegetable cooked in thick kaju and onion sauce	\$17.90
CHANNA MASALA Chickpea cooked in onion, tomatoes, spices and masala sauce	\$17.90
ACHARI MUSHROOM A mouth-watering curried mushrooms sautéed in a tangy spice blend.	\$17.90
MUSHROOM MASALA Mushrooms cooked in master gravy and butter sauce	\$17.90



Murgh

PISTA CHICKEN Thigh fillet chicken pieces cooked in rich pista sauce	\$20.90
BUTTER CHICKEN Thigh fillet chicken pieces simmered in a tomato cream sauce	\$20.90
CHICKEN KORMA Thigh fillet chicken pieces cooked in rich cashew sauce	\$20.90
CHICKEN TIKKA MASALA Diced chicken, grilled in the tandoor and cooked in tomato, onion and capsicum sauce	\$20.90
CHICKEN XACUTI Goan style chicken curry cooked in fresh roasted spices and coconut	\$20.90
MANGO CHICKEN Tender chicken pieces cooked in mango sauce & spices	\$20.90
CHICKEN SAAG Diced chicken cooked in balti-style with fresh tomatoes, spinach and herbs	\$20.90
PUNJABI CHICKEN Chicken pieces cooked in fresh garlic, ginger, herbs, onions and special chef sauce	\$20.90

Beef

BEEF CHILLI MASALA Tender beef pieces cooked with red onion sauce, red pepper and garnished with coconut	\$21.90
BEEF VINDALOO For the "Hot" food lovers- a Goan specialty	\$21.90
BEEF MADRAS Diced beef pieces cooked in Madras style	\$21.90
BEEF KORMA Beef cooked in a sauce consisting of roasted coriander, ground almond, cardamom and cream	\$21.90
BEEF METHI Chef specialty, beef cooked in onion and methi sauce	\$21.90



Goat Curry

SHAHI GOAT CURRY

Patiala style, an authentic goat dish cooked in onion and cashew sauce

\$21.90

GOAT MASALA

Goat cooked in fresh garlic, ginger, green chilli, onion, tomato, and roasted spices.

\$21.90

Lamb

KERALA LAMB

Boneless lamb pieces cooked in fresh curry leaves, mustard seeds and rich coconut sauce

\$22.90

LAMB ROGAN JOSH

Diced lamb cooked balti-style in a medium-hot spicy sauce, glazed with tomatoes, onions and herbs, and garnished with coriander

\$22.90

LAMB KORMA

Diced lamb cooked in fresh garlic, ginger and cashew sauce

\$22.90

LAMB TEMPERADA

Tender lamb pieces cooked in tamarind sauce consisting of roasted cumin, chilli, vinegar, and tamarind

\$22.90

LAMB SAAG

Diced lamb, cooked balti-style with spinach, ginger and coriander

\$22.90

ACHARI LAMB

Boneless lamb pieces cooked in mango and home-made achari sauce

\$22.90

Seafood

PRAWNS CHILLI MASALA

Black tiger prawns sautéed with fresh chilli, red pepper and tomato sauce

\$23.90

GARLIC PRAWNS

Black tiger prawns cooked in butter, fresh garlic and white onion sauce

\$23.90

PRAWN GALMO

Prawns sautéed with mustard seeds, ginger, curry leaves and red pepper sauce

\$23.90

GOAN FISH CURRY

A famous Goan specialty, fish simmered in a tangy curry sauce of coconut, red chilli, shallots and fresh curry leaves

\$23.90

FISH CAFREAL CURRY

Fish cooked in onion sauce, tamarind and tomato

\$23.90



Biryani

VEGETABLE BIRYANI	\$17.90
CHICKEN BIRYANI	\$19.90
LAMB BIRYANI	\$19.90
GOAT BIRYANI	\$19.90
GOAT CURRY	\$19.90

Bread - Rice

PLAIN BASMATI RICE	\$4.50
JEERA RICE	\$5.50
PULAO RICE	\$5.50
SAFFRON RICE	\$5.00
TANDOORI ROTI	\$3.90
LACHHA PARANTHA	\$6.00
ALOO PARANTHA	\$6.00
PLAIN NAAN	\$4.50
BUTTER NAAN	\$5.00
GARLIC NAAN	\$5.00
AMRITSARI KULCHA	\$6.00
CHEESE NAAN	\$6.00
CHEESE ONION NAAN	\$6.00
VINDALOO NAAN	\$6.00
PESHAWARI NAAN	\$6.00
CHEESE GARLIC NAAN	\$6.00



Side Dishes

CUCUMBER RAITA	\$2.90
MINT CHUTNEY	\$2.90
MANGO CHUTNEY	\$2.90
PAPPADUMS	\$2.90
ONION SALAD	\$3.90
MIX SALAD	\$5.90

Desserts

GAJAR KA HALWA Made with fresh grated carrot, boiled in milk for hours with dry fruits	\$6.90
HEAVENLY GULAB JAMUN Sweet dumpling in honey, sugar and rose syrup	\$5.90
MANGO KULFI Home-made Indian mango flavoured ice cream	\$4.90
VANILLA ICE CREAM Vanilla ice cream, chocolate, strawberry and mix flavours	\$5.90
PISTA KULFI Home-made Indian ice cream with pistachios	\$6.90
RASMALAI Soft paneer balls immersed in sugar syrup and milk flavoured with cardamom and saffron	\$6.90



Platters

CHAAT PLATTER

Samosa / Pani Puri /
Dahi Puri / Aloo Tikki /
Papdi Chaat / Dhahi Bhalla
(Choose any 3)

\$25.90

TANDOORI PLATTER

Tandoori Chicken /
Seekh Kebab / Fish Tikkia /
Tangri Kebab /
Peri Peri Chicken
(Choose any 3)

\$28.90

VEG PLATTER

Stuffed Mushroom /
Samosa / Paneer Tikka
Manchurian / Veg Pakora
(Choose any 3)

\$26.90

MIX PLATTER

Chilli Chicken /
Mix Chaat / Veg Pakora
Stuffed Mushroom /
Fish Pakora
(Choose any 3)

\$30.90



Drinks

ORANGE JUICE	\$3.90
APPLE JUICE	\$3.90
MIX JUICE	\$3.90
COKE / FANTA / SPRITE / DIET COKE / COKE ZERO	\$3.90
MANGO LASSI	\$4.90
LEMON LIME BITTER	\$4.90
SHIKANJVI WATER	\$3.90
SHIKANJVI WATER WITH SODA	\$4.90
BADAM MILK	\$3.90
SPARKLING WATER	\$4.90
SODA WATER	\$3.90

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Party Menu

Party Menu

Banquet 1 : \$35 Only

2 Entrees
2 Mains
Rice
Raita
Salad
Butter / Garlic Naan
Pappadums
Juice Bar
1 Dessert

Banquet 2 : \$40 Only

3 Entrees
3 Mains
Rice
Raita
Salad
Butter / Garlic Naan
Pappadums
Juice Bar
1 Dessert

Banquet 3 : \$45 Only

3 Entrees
4 Mains
Rice
Raita
Salad
Butter / Garlic Naan
Pappadums
Juice Bar
2 Dessert

Banquet 4 : \$50 Only

4 Entrees
5 Mains
Rice
Raita
Salad
Butter / Garlic Naan
Pappadums
Juice Bar
2 Dessert