



MEMORIES
Of **India**
RESTAURANT



Menu

MEMORIES Of India RESTAURANT

Mouth-watering Indian meals cooked to perfection

Dine in and takeaway available

Located in the heart of the western suburbs

*Have an event coming up? Try our Indian food catering in Melbourne
Looking for an Indian restaurant in Melbourne and surrounding areas?
that's located close to Caroline Springs, Deer Park, St Albans, Sunshine,
Sydenham and Taylors Lakes? Memories of India is an Indian
restaurant in Ravenhall that aims to provide diners with an authentic Indian
restaurant experience. As well as providing the option to eat in or takeaway, our
restaurant also offers Indian food catering in Melbourne to help spice up
your next function or event.*

AN EXCELLENT DINING EXPERIENCE

*When you eat in at Memories of India, you'll enjoy an excellent dining
experience that's second to none in taste and quality. Our intimate restaurant is
designed to provide a memorable experience upon every visit, allowing you to
savour the mouth-watering flavours of India in an inviting and relaxing
atmosphere. Our menu contains a wide assortment of tantalising traditional
Indian foods, ranging from exciting entrees through to mouth-watering mains
and delectable desserts. We also have a fully licensed bar that serves up
refreshing drinks while you wait to be seated. Next time you're looking for an
Indian restaurant near St Albans and other Western suburbs, make a
booking to eat in at Memories of India.*

Appetizers

VEGETARIAN

VEGETABLE SAMOSA (6PCS)

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

\$7.90

VEGETABLE PAKORA (3PCS)

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

\$7.90

MUSHROOM STUFFED (4PCS)

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

\$7.90

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

\$7.90

PURANI DELHI SAMOSA CHAAT

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

\$8.90

PAANI PURI MASALA (6PCS)

Crispy puffed puris stuffed with boiled potatoes and topped with a combination of sweet, sour and spicy chutneys and served with mint water

\$7.90

DAHI PURI (6PCS)

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

\$7.90

DELHI KI ALOO TIKKI (2PCS)

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

\$8.90

DAHI BHALLA (3PCS)

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

\$7.90

SAMOSA WITH CHANNA

This is a lip smaking chaat with samosas, chick peas and various chutneys

\$8.90

TIKKI WITH CHANNA

Aloo patties topped with spicy punjabi chole, green chutney, meethi chutney and sev

\$8.90



Appetizers

VEGETARIAN

PEANUT MASALA Indian dhaba style roasted peanuts with chopped onions, tomatoes, ginger and Indian Herbs	\$9.90
PANEER PAKORA paneer pieces marinated with chickpea flour, Indian spices and cooked in deep fryer	\$9.90
PANEER TIKKA Tandoor baked cottage cheese marinated in thick Indian spiced yogurt served with mint chutney	\$10.90
GARLIC PANEER TIKKA Paneer pieces marinated in yogurt, Indian spices and fresh garlic and cooked in Tandoor	\$10.90
HARA BHARA KEBAB Round green Kebabs prepared with spinach, cheakpeas, boiled potatoes and other mix vegies	\$8.90
TANDOORI MUSHROOMS Mushrooms marinated in garlic, ginger, yogurt and roasted Indian spices, cooked in Tandoor	\$9.90
ACHARI PANEER TIKKA Tandoor baked cottage cheese marinated in thick Indian spiced yogurt with pickles	\$10.90
PANEER FINGER Paneer fingers dipped in spicy batter and deep fried to get crispy, served with mint sauce	\$9.90

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Appetizers

INDO CHINESE (Vegetarian)

- GOBI MANCHURIAN** \$10.90
Crispy cauliflower coated with sweet chilli sauce, pan sauteed with shallots, capsicum and coriander (Thai Style)
- VEG MANCHURIAN** \$10.90
Crispy veggie balls served with deliciously spicy sauce, enriched with honey soy, ginger, seasoned vegetables, spring onions and finished with fresh coriander
- CHEESE CHILLI** \$10.90
Indo Chinese style paneer pieces toasted in hot spices, soya and sweet chilli sauce
- PANEER 65** \$10.90
Deep fried cottage cheese tossed with fresh curry leaves, spices and home made 65 sauce
- GARLIC PANEER** \$10.90
Cottage cheese / paneer tossed in garlic infused sauce
- VEG 65** \$9.90
Deep fried vegetables tossed with fresh curry leaves, spices and home made 65 sauce
- MUSHROOM 65** \$9.90
Deep fried mushroom tossed with fresh curry leaves, spices and home made 65 sauce
- VEG NOODLES** \$9.90
Indo Chinese style veg noodles
- VEG FRIED RICE** \$10.90
Fluffy steamed rice tossed with seasonal vegetables, sauces and spring onions
- SPRING ROLLS** \$9.90
Rolled appetizers filled with noodles and veges

NON VEGETARIAN

- CHILLI CHICKEN** \$13.90
Chicken marinated in garlic, ginger, basen, corn flour and tossed on the pan
- CHICKEN 65** \$10.90
Deep fried chicken tossed with fresh curry leaves, spices and home made 65 sauce
- GARLIC CHICKEN** \$13.90
Chicken pieces are drenched in sweet, spicy and garlicky sauce
- CHICKEN NOODLE** \$12.90
Indo Chinese style chicken noodles
- CHICKEN FRIED RICE** \$10.90
Aromatic basmati rice is tossed with spiced chicken, scrambled egg, vegetables and spring onions

SOUPS

- TOMATO SOUP** \$8.90
- MANCHOW SOUP** \$8.90



Appetizers

NON VEGETARIAN

TANGRI KEBAB Chicken drumsticks marinated in yogurt, ginger, garlic, Indian spices and cooked in tandoor	\$10.90
PERI PERI CHICKEN (3PCS) Chicken thigh fillets coated with fresh mint, chilli sauce and cooked in the tandoor	\$9.90
TANDOORI CHICKEN TIKKA (3PCS) Diced chicken marinated in spiced yogurt, grilled in the tandoor	\$9.90
CHICKEN MALAI TIKKA Thigh fillet chicken pieces marinated in garlic, ginger, yogurt, spices and cooked in Tandoor, serving with creamy sauce	\$9.90
SEEKH KEBAB Marinated Aussie lamb mince rolls on skewers and roasted in tandoor served with mint chutney	\$10.90
AFGHANI CHICKEN Thigh fillet chicken marinated in garlic, ginger, yogurt, kaju, poppy seeds, black pepper and cooked in the Tandoor	\$10.90
CHICKEN PAKORA Indian style Fried chicken pakora	\$10.90
TANDOORI LAMB CHOPS (2PCS) Marinated lamb chop, grilled in the tandoor and served in cheesy sauce	\$10.90
FISH PAKORA / TIKKA Fish marinated in garlic spicy chickpea batter, shallow fried / tandoori until golden brown	\$10.90
CHICKEN NUGGETS / FRIES For kids mild chicken nugget	\$7.90

SEASONAL DISHES

TAWA GOAT Goat cooked in semi dry spicy sauce and serve on the hot Tawa plate	\$17.90
TAWA CHICKEN Chicken pieces cooked in semi dry spicy sauce and serve on the hot Tawa plate	\$16.90
TAWA LAMB Diced lamb cooked in semi dry spicy sauce and serve on the hot Tawa plate	\$17.90



Platters

CHAAT PLATTER

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

\$23.90

TANDOORI PLATTER

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

\$25.90

VEG PLATTER

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

\$24.90

MIX PLATTER

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

\$26.90



Veggie Delight

MIX VEG (SABZI) Combination of mixed fresh seasonal vegetables in a semi dry sauce	\$15.90
KADAI PANEER Paneer pieces cooked with fresh garlic, ginger, onion and capsicum with kadai masala	\$15.90
MATAR PANEER Paneer and green peas cooked in onion sauce	\$15.90
PALAK PANEER Home-made cheese with fresh English spinach	\$15.90
PALAK KOFTA Potato and cheese dumpling in a spinach gravy	\$15.90
PALAK ALOO Slow cooked Potato in tempered spiced spinach sauce	\$15.90
PALAK CHANNA Boiled Chickpeas cooked in the spinach gravy	\$15.90
CHANNA MASALA Chickpea cooked in onion, tomatoes, spices and masala sauce	\$15.90
SHAHI PANEER Typical North Indian dish made with cottage paneer and thick cream sauce	\$15.90
PANEER MAKHANI Paneer cooked in special butter sauce	\$15.90
PANEER CHILLI MASALA A mouth-watering combination of paneer, capsicum, onion, tomato and spicy sauce	\$15.90
PANEER BHURJI A medley of onions, tomatoes, spices with cottage cheese	\$15.90
PANEER LASUNI Paneer pieces cooked in sweet spicy garlicky sauce	\$15.90
PANEER ADRAKI Paneer pieces cooked in sweet spicy gingery sauce	\$15.90
ACHARI TAWA PANEER Paneer pieces cooked with fresh garlic, ginger, onion sauce and served on hot tawa	\$15.90
BHINDI MASALA Stir fried okra stuffed with Indian spice mix	\$15.90
BHINDI DO PYAZA Okra cooked with lots of onions and Indian spices	\$15.90



Veggie Delight

DAL TADKA WITH FRESH SPINACH

Yellow lentils tempered with mustard seed and English spinach

\$15.90

DAL MAKHNI

A famous Punjabi dish, dal cooked in authentic spices and butter

\$15.90

DHABA STYLE DAL

A famous Punjabi dish, black dal cooked in fresh garlic, ginger, green chilli and onion sauce

\$15.90

MATAR MUSHROOM

Button mushrooms & peas stir fried in a tomato gravy

\$15.90

MUSHROOM MASALA

Mushrooms cooked in master gravy and butter sauce

\$15.90

ACHARI MUSHROOM

A mouth-watering curried mushrooms sautéed in a tangy spice blend.

\$15.90

METHI MATAR MALAI

Green peas cooked with fresh methi and creamy sauce

\$15.90

BAINGAN BHARTHA

Eggplant cooked in the tandoor and mixed in fresh onion and tomato sauce

\$15.90

MALAI KOFTA

Potato and cheese dumpling with sultana in a tomato and cream sauce

\$15.90

VEGETABLE KORMA

Fresh vegetable cooked in thick kaju and onion sauce

\$15.90



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Murgh

PISTA CHICKEN Thigh fillet chicken pieces cooked in rich pista sauce	\$16.90
BUTTER CHICKEN Thigh fillet chicken pieces simmered in a tomato cream sauce	\$16.90
CHICKEN KORMA Thigh fillet chicken pieces cooked in rich cashew sauce	\$16.90
CHICKEN TIKKA MASALA Diced chicken, grilled in the tandoor and cooked in tomato, onion and capsicum sauce	\$16.90
CHICKEN KOLAPURI Thigh fillet cooked in fresh ground masalas and onion with kolapuri sauce	\$17.90
CHICKEN XACUTI Goan style chicken curry cooked in fresh roasted spices and coconut	\$18.90
MANGO CHICKEN Tender chicken pieces cooked in mango sauce & spices	\$16.90
CHICKEN SAAG Diced chicken cooked in balti-style with fresh tomatoes, spinach and herbs	\$16.90
MURG HANDI Chicken pieces (with bone) cooked in fresh garlic, ginger, herbs, onions and special chef sauce	\$17.90
METHI CHICKEN Chicken pieces (with bone) cooked in fresh garlic, ginger, lemon juice, fenugreek leaves and onion sauce	\$17.90
KADAI CHICKEN Boneless chicken served in an onion & tomato gravy	\$17.90
PUNJABI CHICKEN Chicken pieces cooked in fresh garlic, ginger, herbs, onions and special chef sauce	\$20.90
CHICKEN VINDALOO Thigh fillet cooked in tomato, onion and goan style vindaloo paste	\$17.90
GINGER LEMON CHICKEN Bonless thigh pieces cooked in ginger, onion, capsicum, yogurt and Indian spices	\$17.90



Beef

BEEF CHILLI MASALA

Tender beef pieces cooked with red onion sauce, red pepper and garnished with coconut

\$18.90

BEEF VINDALOO

For the "Hot" food lovers- a Goan specialty

\$18.90

BEEF MADRAS

Diced beef pieces cooked in Madras style

\$18.90

BEEF KORMA

Beef cooked in a sauce consisting of roasted coriander, ground almond, cardamom and cream

\$18.90

BEEF METHI

Chef specialty, beef cooked in onion and methi sauce

\$18.90

Goat Curry

SHAHI GOAT CURRY

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

\$18.90

GOAT MASALA

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

\$18.90

HANDI GOAT

Goat pieces cooked in fresh garlic, ginger, herbs, onions and special chef sauce

\$18.90

GOAT VINDALOO

Goat pieces cooked in tomato, onion and goan style vindaloo paste

\$18.90



Lamb

KERALA LAMB

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

\$18.90

LAMB ROGAN JOSH

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

\$18.90

LAMB KORMA

Diced lamb cooked in fresh garlic, ginger and cashew sauce

\$18.90

LAMB TEMPERADA

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

\$18.90

LAMB SAAG

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

\$18.90

ACHARI LAMB

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

\$18.90

LAMB VINDALOO

Lamb pieces cooked in tomato, onion and goan style vindaloo paste

\$18.90

Seafood

PRAWNS CHILLI MASALA

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

\$20.90

GARLIC PRAWNS

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

\$20.90

PRAWN GALMO

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

\$20.90

GOAN FISH CURRY

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

\$20.90

FISH CAFREAL CURRY

Fish cooked in onion sauce, tamarind and tomato

\$20.90



Biryani

VEGETABLE BIRYANI	\$13.90
CHICKEN BIRYANI	\$15.90
LAMB BIRYANI	\$15.90
GOAT BIRYANI	\$15.90

Side Dishes

CUCUMBER RAITA	\$2.90
BOONDI RAITA	\$2.90
PINEAPPLE RAITA	\$2.90
MINT CHUTNEY	\$2.90
MANGO CHUTNEY	\$2.90
PAPPADUMS	\$2.90
MASALA PAPPADUMS	\$3.90
ONION SALAD	\$2.90
MIX SALAD	\$4.90
KUCHUMBER SALAD	\$4.90
SIRKA ONIONS	\$2.90
MIX PICKLES	\$2.90

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Bread - Rice

PLAIN BASMATI RICE	\$3.90
JEERA RICE	\$3.90
PULAO RICE (Sweet Rice)	\$4.90
SAFFRON RICE	\$4.90
PEAS PULAO	\$5.90
LEMON RICE	\$4.90
TANDOORI ROTI	\$2.90
LACHHA PARANTHA	\$3.90
ALOO PARANTHA	\$4.90
PLAIN NAAN	\$2.90
BUTTER NAAN	\$3.90
GARLIC NAAN	\$3.90
AMRITSARI KULCHA	\$5.90
CHEESE NAAN	\$4.00
CHEESE ONION NAAN	\$4.90
VINDALOO NAAN	\$4.90
KASHMIRI NAAN	\$4.90
CHEESE GARLIC NAAN	\$4.90
METHI PRANTHA	\$3.90
LACHA PRANTHA	\$4.90
PANEER KULCHA	\$5.90
CHOCOLATE NAAN	\$4.90
MISSI ROTI	\$4.00



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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	\$5.90
VANILLA ICE CREAM Toppings : chocolate / strawberry / mango	\$5.90
PISTA KULFI Home-made Indian ice cream with pistachios	\$6.90
FALOODA KULFI Home-made Indian ice cream traditionally made from mixing rose syrup, vermicelli and falooda	\$6.90
PAAN KULFI Home-made Indian paan flavoured ice cream	\$6.90
MATKA KULFI Rich dense kulfi served traditionally in an earthenware pot	\$6.90
RASMALAI Soft paneer balls immersed in sugar syrup and milk flavoured with cardamom and saffron	\$6.90
MOONG DAL HALWA is an Indian dessert made with skinless split green gram. It's a very rich sweet with loads of ghee and dry fruits	\$6.90
GULAB JAMUN WITH VANILLA ICE CREAM It is a classic Indian sweet made with milk solids, sugar, rose syrup & cardamom powder served with vanilla ice cream	\$6.90





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Banquet Menu

Banquet Menu

Banquet 1 : \$35 Only

3 Entrees
3 Mains
Rice
Raita
Salad
Butter / Garlic Naan
Pappadums
Juice Bar (2 drinks)
1 Dessert

Banquet 2 : \$40 Only

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

Banquet 3 : \$45 Only

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

Banquet 4 : \$50 Only

6 Entrees
6 Mains
Rice
Raita
Salad
Butter / Garlic Naan
Pappadums
Juice Bar (4 drinks)
3 Dessert



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