

APPETIZERS

VEGETABLE SAMOSA (6PCS) Six savoury triangular pasties, delicately spiced and deep-fried until crispy and golden brown	\$10.90
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	\$10.90
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	\$10.90
PURANI DELHI SAMOSA CHAAT Crushed samosa served with tamarind sauce and sweet yogurt finished with gram flour vermicelli	\$10.90
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	\$10.90
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	\$12.90
MANCHURIAN Crispy cauliflower coated with sweet chilli sauce, pan sauteed with shallots, capsicum and coriander	\$11.90
TANGRI KEBAB Chicken drumsticks marinated in yogurt, ginger, garlic, Indian spices and cooked in tandoor	\$13.90
PERI PERI CHICKEN (3PCS) Chicken breast pieces coated with fresh mint, chilli sauce and cooked in the tandoor	\$12.90
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	\$12.90
AFGANI CHICKEN Thigh fillet chicken marinated in garlic, ginger, yogurt, kaju, poppy seeds, black pepper and cooked in the Tandoor	\$12.90

CHICKEN MALAI TIKKA Thigh fillet chicken pieces marinated in garlic, ginger, yogurt, spices and cooked in Tandoor, serving with creamy sauce	\$12.90
TANDOORI LAMB CHOPS (3PCS) Marinated lamb chop, grilled in the tandoor and served in cheesy sauce	\$14.90
FISH PAKORA / TIKKA Fish marinated in garlic spicy chickpea batter, shallow fried / tandoori until golden brown	\$11.90

INDO CHINESE

GOBI MANCHURIAN Crispy cauliflower coated with sweet chilli sauce, pan sauteed with shallots, capsicum and coriander (Thai Style)	\$11.90
VEG MANCHURIAN Crispy veggie balls served with deliciously spicy sauce, enriched with honey soy, ginger, seasoned vegetables, spring onions and finished with fresh coriander	\$14.90
CHEESE CHILLI Indo Chinese style paneer pieces toasted in hot spices, soya and sweet chilli sauce	\$13.90
PANEER 65 Deep fried cottage cheese tossed with fresh curry leaves, spices and home made 65 sauce	\$13.90
GARLIC PANEER Cottage cheese / paneer tossed in garlic infused sauce	\$13.90
MUSHROOM 65 Deep fried mushroom tossed with fresh curry leaves, spices and home made 65 sauce	\$10.90
VEG NOODLES Indo Chinese style veg noodles	\$10.90
SPRING ROLLS Rolled appetizers filled with noodles and veges	\$9.90
CHILLI CHICKEN Chicken marinated in garlic, ginger, basen, corn flour and tossed on the pan	\$17.90
CHICKEN 65 Deep fried chicken tossed with fresh curry leaves, spices and home made 65 sauce	\$17.90
GARLIC CHICKEN Chicken pieces are drenched in sweet, spicy and garlicky sauce	\$17.90

VEGGIE DELIGHT

MIX VEG (SABZI) Combination of mixed fresh seasonal vegetables in a semi dry sauce	\$18.90
BOMBAY ALOO Bombay style aloo masala	\$18.90
PALAK PANEER Home-made cheese with fresh English spinach	\$18.90
PALAK ALOO Slow cooked Potato in tampered spiced spinach sauce	\$18.90

SHAHI PANEER Typical North Indian dish made with cottage paneer and thick cream sauce	\$18.90
MALAI MAR KE PANEER Paneer cooked in special butter sauce	\$18.90
PANEER CHILLI MASALA A mouth-watering combination of paneer, capsicum, onion, tomato and spicy sauce	\$18.90
DAL TADKA WITH FRESH SPINACH Lentils tempered with mustard seed and English spinach	\$18.90
DAL MAKHNI A famous Punjabi dish, dal cooked in authentic spices and butter	\$18.90
BAINGAN BHARTHA Eggplant cooked in the tandoor and mixed in fresh onion and tomato sauce	\$18.90
MALAI KOFTA Potato and cheese dumpling with sultana in a tomato and cream sauce	\$18.90
VEGETABLE KORMA Fresh vegetable cooked in thick kaju and onion sauce	\$18.90
CHANNA MASALA Chickpea cooked in onion, tomatoes, spices and masala sauce	\$18.90
ACHARI MUSHROOM A mouth-watering curried mushrooms sautéed in a tangy spice blend.	\$18.90
MUSHROOM MASALA Mushrooms cooked in master gravy and butter sauce	\$18.90

MURGH

KADHAI CHICKEN Thigh fillet chicken pieces cooked in rich kadhahi sauce, onion and capsicum	\$24.90
BUTTER CHICKEN Thigh fillet chicken pieces simmered in a tomato cream sauce	\$24.90
CHICKEN KORMA Thigh fillet chicken pieces cooked in rich cashew sauce	\$24.90
CHICKEN TIKKA MASALA Diced chicken, grilled in the tandoor and cooked in tomato, onion and capsicum sauce	\$24.90
CHICKEN XACUTI Goan style chicken curry cooked in fresh roasted spices and coconut	\$24.90
MANGO CHICKEN Tender chicken pieces cooked in mango sauce & spices	\$24.90
CHICKEN SAAG Diced chicken cooked in balti-style with fresh tomatoes, spinach and herbs	\$24.90
PUNJABI CHICKEN Chicken pieces cooked in fresh garlic, ginger, herbs, onions and special chef sauce	\$24.90

BEEF

BEEF CHILLI MASALA Tender beef pieces cooked with red onion sauce, red pepper and garnished with coconut	\$24.90
BEEF VINDALOO For the "Hot" food lovers- a Goan specialty	\$24.90
BEEF MADRAS Diced beef pieces cooked in Madras style	\$24.90
BEEF KORMA Beef cooked in a sauce consisting of roasted coriander, ground almond, cardamom and cream	\$24.90
BEEF METHI Chef specialty, beef cooked in onion and methi sauce	\$24.90

GOAT CURRY

SHAHI GOAT CURRY Patiala style, an authentic goat dish cooked in onion and cashew sauce	\$24.90
GOAT MASALA Goat cooked in fresh garlic, ginger, green chilli, onion, tomato, and roasted spices	\$24.90

LAMB

KERALA LAMB Boneless lamb pieces cooked in fresh curry leaves, mustard seeds and rich coconut sauce	\$24.90
LAMB ROGAN JOSH Diced lamb cooked balti-style in a medium-hot spicy sauce, glazed with tomatoes, onions and herbs, and garnished with coriander	\$24.90
LAMB KORMA Diced lamb cooked in fresh garlic, ginger and cashew sauce	\$24.90
LAMB TEMPERADA Tender lamb pieces cooked in tamarind sauce consisting of roasted cumin, chilli, vinegar, and tamarind	\$24.90
LAMB SAAG Diced lamb, cooked balti-style with spinach, ginger and coriander	\$24.90
ACHARI LAMB Boneless lamb pieces cooked in mango and home-made achari sauce	\$24.90

SEAFOOD

PRAWNS CHILLI MASALA Black tiger prawns sautéed with fresh chilli, red pepper and tomato sauce	\$23.90
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GARLIC PRAWNS Black tiger prawns cooked in butter, fresh garlic and white onion sauce	\$23.90
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PRAWN GALMO Prawns sautéed with mustard seeds, ginger, curry leaves and red pepper sauce	\$23.90
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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
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FISH CAFREAL CURRY Fish cooked in onion sauce, tamarind and tomato	\$23.90
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BIRYANIS

VEGETABLE BIRYANI	\$18.90
CHICKEN BIRYANI	\$20.90
LAMB BIRYANI	\$20.90
GOAT BIRYANI	\$20.90

BREAD- RICE

PLAIN BASMATI RICE	\$5.50	BUTTER NAAN	\$5.00
JEERA RICE	\$6.50	GARLIC NAAN	\$6.00
PULAO RICE	\$6.50	AMRITSARI KULCHA	\$6.00
SAFFRON RICE	\$5.50	CHEESE NAAN	\$6.00
TANDOORI ROTI	\$4.50	CHEESE ONION NAAN	\$6.50
LACHHA PARANTHA	\$6.00	VINDALOO NAAN	\$6.00
ALOO PARANTHA	\$6.00	PESHAWARI NAAN	\$6.00
PLAIN NAAN	\$4.50	CHEESE GARLIC NAAN	\$6.50

SIDE DISHES

CUCUMBER RAITA	\$2.90	PAPPADUMS	\$2.90
MINT CHUTNEY	\$2.90	ONION SALAD	\$2.90
MANGO CHUTNEY	\$3.90	MIX SALAD	\$4.90

DESSERTS

GAJAR KA HALWA	\$6.90
HEAVENLY GULAB JAMUN	\$6.90
MANGO KULFI	\$6.90
VANILLA ICE CREAM	\$6.90
PISTA KULFI	\$6.90
RASMALAI	\$6.90

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menu

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