

# Appetisers

## VEGETARIAN

### VEGETABLE SAMOSA

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

### 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

### MALAI CHAAP

Creamy chaap marinated in spices and flavoured with butter and lemon, cooked in the tandoor and served with mint sauce.

\$14.90

### AFGANI CHAAP

Chaaps marinated in garlic, ginger, yogurt, kaju, poppy seeds, black pepper and cooked in the Tandoor

\$14.90



# Apitisers

## NON VEGETARIAN

### TANDOORI CHICKEN TIKKA

Diced chicken marinated in spiced yogurt, grilled in the tandoor

\$13.90

### SEEKH KEBAB

Marinated Aussie lamb mince rolls on skewers and roasted in tandoor served with mint chutney

\$15.90

### CHICKEN KEBAB

Marinated chicken mince rolls on skewers and roasted in tandoor served with mint chutney

\$14.90

### AFGANI CHICKEN

Thigh fillet chicken marinated in garlic, ginger, yogurt, kaju, poppy seeds, black pepper and cooked in the Tandoor

\$13.90

### 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

\$16.90

### FISH PAKORA

Fish marinated in garlic spicy chickpea batter, shallow fried / tandoori until golden brown

\$12.90

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# Appetizers

## INDO CHINESE (Vegetarian)

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

## NON VEGETARIAN

<b>CHILLI CHICKEN</b> Chicken marinated in garlic, ginger, basen, corn flour and tossed on the pan	<b>\$17.90</b>
<b>CHICKEN 65</b> Deep fried chicken tossed with fresh curry leaves, spices and home made 65 sauce	<b>\$17.90</b>
<b>GARLIC CHICKEN</b> Chicken pieces are drenched in sweet, spicy and garlicky sauce	<b>\$17.90</b>



# Appetizers

## CHEF RAJ'S SEPCIAL DISHES

### **TAWA GOAT WITH RICE & BUTTER NAAN**

Goat cooked in semi dry spicy sauce and serve on the hot Tawa plate with rice and butter naan

**\$28.90**

### **TAWA CHICKEN WITH RICE & BUTTER NAAN**

Chicken pieces cooked in semi dry spicy sauce and serve on the hot Tawa plate with rice and butter naan

**\$28.90**

### **TAWA LAMB WITH RICE & BUTTER NAAN**

Diced lamb cooked in semi dry spicy sauce and serve on the hot Tawa plate with rice and butter naan

**\$28.90**

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# Veggie Delight

**MIX VEG (SABZI)**

Combination of mixed fresh seasonal vegetables in a semi dry sauce

**\$18.90**

**MUTTER PANEER**

Cooked paneer & green peas in spicy onion tomato masala

**\$19.90**

**PALAK PANEER**

Home-made cheese with fresh English spinach

**\$19.90**

**SHAHI PANEER**

Typical North Indian dish made with cottage paneer and thick cream sauce

**\$19.90**

**MALAI MAR KE PANEER**

Paneer cooked in special butter sauce

**\$19.90**

**PANEER CHILLI MASALA**

A mouth-watering combination of paneer, capsicum, onion, tomato and spicy sauce

**\$19.90**

**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**

**MUTTER MUSHROOM**

Mutter and Mushrooms cooked in master gravy and butter sauce

**\$18.90**





# 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 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

## GARLIC PRAWNS

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



# Murgh

## 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





# Drinks

ORANGE JUICE	\$4.90
APPLE JUICE	\$4.90
MIX JUICE	\$4.90
COKE / FANTA / SPRITE / DIET COKE / COKE ZERO	\$4.90
MANGO LASSI	\$5.90
LEMON LIME BITTER	\$5.90
SHIKANJVI WATER	\$5.90
SHIKANJVI WATER WITH SODA	\$5.90
SPARKLING WATER	\$5.90
SODA WATER	\$3.90
BOTTLE WATER	\$3.90

## Memories of India RESTAURANT





# Side Dishes

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

# Desserts

<b>GAJAR KA HALWA</b> Made with fresh grated carrot, boiled in milk for hours with dry fruits	\$6.90
<b>HEAVENLY GULAB JAMUN</b> Sweet dumpling in honey, sugar and rose syrup	\$6.90
<b>MANGO KULFI</b> Home-made Indian mango flavoured ice cream	\$6.90
<b>VANILLA ICE CREAM</b> Vanilla ice cream, chocolate, strawberry and mix flavours	\$6.90
<b>PISTA KULFI</b> Home-made Indian ice cream with pistachios	\$6.90

