

STARTERS

Sesame Achari Swordfish	£7.00
Pan grilled pickled sword fish with lingo berry and mint chutney	
Cochin Scallops	£7.00
King scallop with mango and fresh ginger	
Chettinad Quails	£6.95
Madras pot roasted quail with shallots star anise and toasted garlic	
Harayali Chicken Tikka	£6.50
Garlic chicken tikka with coriander and green chillies	
Lucknowi Lamb Kebab Platter	£7.95
Lamb chops/galouti methi sheekh/traditional shammi kebab	
Anarkali Tandoori Prawn	£10.95
Char grilled king prawns with pomegranate paste and chives	
Ootthappam	£5.50
Kerala sliced vegetable with red onion coriander pancake	
Punjabi Chat	£5.50
Plantain dumplings, crispy sweet potato with mustard yoghurt and chutneys	
Platters of Delhi Street Foods	£5.50
Masala aloo toot, tangy chick peas and vegetable -samosa served with chutneys	
Authentic Five Spices, Baby Spinach and Onion Bhaji	£5.00
Seafood Moilee	£8.00
Seafood shorba with keralan spices and fresh coconut	
Rajasthan duck and chicken kebab	£7.50
Twin combination of duck sheekh and chicken shikambhuri kebab with crushed coconut and red chilli salad	
Kerala Squids	£6.95
Baby squids stir fried with fresh herbs, and shallots of ginger	

A discretionary 12.5% service charge will be added to your bill

MAIN COURSE

Travancore Prawn Curry	£12.95
Fresh water Tiger prawn braised in coconut, red chilli paste and a inch of tamarind	
Syrian Roast Duck	£12.95
Gressingham duck breast cooked with five spices in Syrian style	
Lamb Korma la Jawab	£14.95
Served with pulao rice	
Lamb Chops Adraki	£15.00
Char grilled lamb chops with ginger spinach	
Hundi Ghost	£12.95
Rajasthani style lamb knuckles cooked with onions and spices	
Classical Kashmiri Lamb Rogan Josh	£14.95
served with aromatic steamed basmati rice	
Bindi Murgh	£12.00
Chicken thigh cooked with fresh okra and peppers	
Guinea Fowl	£12.95
cooked with almonds saffron and poppy seeds served with roast pepper and spinach	
Punjabi Chicken and Lime Dopiazza	£12.00
Corn fed chicken supreme braised with onions and lemon	
Palak Chicken Achari	£12.00
Pickled spiced chicken cooked with spinach and ginger	
Bowli Hundi Chicken	£12.00
Corn fed chicken fillet cooked with seasonal vegetables	
Quilon Sea Bass	£14.95
Sea bass fillet marinated in red keralan style masala pan fried in banana leaves	
Saufiany Lobster Korma	£24.95
Canadian saurian lobster and green asparagus cooked with mint spice and herbs	
Vegetable Thoran	£7.95
Garden fresh vegetables cooked with onions, mustard and curry leaves	
Palak Tikka Masala	£7.95
Roasted pepper with spinach patties and tomato cinnamon sauce	
Mushroom Koftas	£7.95
Vegetable and mushroom dumplings	

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TRADITIONAL BENGAL FARE

Old Favourite Chicken Tikka Masala Try Memsaab's version of this famous popular dish	£11.00
Haash Bahari Succulent duck in a rich spicy sweet tangy sauce with mint and yogurt	£12.95
Murgh Suganda Chicken with herbs and spices with fresh cream butter, mango and topped with fresh spinach	£12.00
Jhinga Macher Molai Curry Lobster size prawns marinated briefly in fragrant spices with coconut, Bengali preparation with its impeccable spicing and flavourings	£18.95

SIDE DISHES

Beans Thoran Green beans and asparagus stir fried with coconut and mustard leaves	£4.95
Palak Kasoori Spinach leaves with red onions and roasted garlic	£4.95
Bhindi Bojpori Pan grilled okra with cumin, ginger and sun dried tomato	£4.95
Dingi Mushroom Fresh mushroom with snap peas and spring onion	£4.95
Baingan Bortha Smoked crushed aubergine, red onions with mustard seed	£4.95
Turka Dhal Assorted lentils cooked with five spices	£4.95
Masala Roasted Goan Potatoes	£4.95

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ACCOMPANIMENTS

Smoked Red Onion and Cumin Raita	£2.95
Punjabi Salad Red onion salad in a tangy lemon dressing with chaat masala	£2.00
Papadams With assorted chutneys	£1.50

RICE and BREADS

Hyderabadi Hundi Lamb Biryani Fragrant basmati rice and lamb with herbs cooked in a sealed pot	£12.95
Steamed Basmati Rice	£3.00
Saffron/Pulao Rice	£3.50
Lemon and Ginger Rice	£3.95
Natural Tandoori Naan Bread	£2.95
Garlic Naan	£3.50
Cheese and Herb Naan	£3.50
Peshwari Naan	£3.50
Keema Naan	£3.50
Tandoori Paratha	£2.95

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DESSERTS

Natural Kulfi Indian style ice cream served in a decorative earthen ware pot	£4.95
Kheer Brulee A creamed rice pudding with cinnamon & a brulee top	£5.00
Gulab Jamun Rose syrup soaked pudding balls served with separate fresh cream	£6.50
Organic Ice Cream Vanilla, chocolate or strawberry served with cream	£4.50
Organic Spring Water Sorbet Refreshing sorbets such as mango, country berry and lemon	£4.50
Fresh Fruit Skewers Market fresh fruit chunks on wooden skewers with a honey yogurt dip	£6.50

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MEMSAAB

Memsaab proudly presents a variety of classical Indian dishes and traditional recipes freshly prepared and cooked by our team of highly trained, qualified and motivated chefs. Our menu provides some of the best Indian cuisine from a variety of famous and traditional regions of India. The food prepared in our state of the art kitchen is freshly cooked with only the finest of ingredients

Head Chef Muraalidharan has developed a great team, dedicated to cooking fine dishes to the highest standard. Exploring food technology and creating new dishes in his distinctive way, with customer requirements and satisfaction always being his main consideration. He has developed his experience working in leading restaurants in India as well as some of the more famous Indian restaurants in Chelsea and Central London.

Joining the Memsaab team as head chef, will give Muraalidharan the opportunity to show to you, our customer, his immense talents