BIRIYANI DISHES

Basmati Rice cooked with green herbs in a special blend of spices and served with vegetable curry

CHICKEN OR LAMB BIRIYANI	£9.50
CHICKEN TIKKA BIRIYANI	£9.95
MIX BIRIYANI (prawn, chicken and lamb)	£10.95
JHINGA BIRIYANI (King Prawn)	£10.95
PRAWN BIRIYANI (Small Prawns)	£9.95
SHABJI BIRIYANI (mixed Vegetables)	£8.50
CHEF SPECIAL BIRIYANI	£10.95
(Chicken Or Lamb stir fried with egg & chick peas)	

CURRY DISHES

HOT	CURRIES
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TTTTT T 0 0 01 1 1 T 1 D	25
VINDALOO Chicken, Lamb or Prawn £7.	
JALFRAZI Chicken, Lamb or Prawn £7.	25
DANSAK chicken, Lamb or Prawn £7.	25
CHICKEN TIKKA PATHIA £7.	75
KING PRAWN Madras or Vindaloo £10.	95
KING PRAWN DANSAK with lentils sweet & sour £10.	95
KING PRAWN JALFRAZI £10.	95

MEDIUM CURRIES

BHUNA Chicken, Lamb or Prawn	£7.25
ROGON Chicken, Lamb or Prawn	£7.25
CHICKEN TIKKA BHUNA	£7.75
KING PRAWN BHUNA	£10.95

MILD CURRIES

KURMA Chicken, Lamb or Prawn	£7.75
CHICKEN TIKKA KURMA	£7.75
KASMIR Chicken, Lamb or Prawn with Lychees	£7.25
MOGLAI Chicken, Lamb or Prawn with Pineapple	£7.25
CHICKEN TIKKA MOSSALA	£7.75
TANDOORI MIXED MOSSALA (chi, Lb, Prawn)	£9.95
CHICKEN TIKKA PASSANDA	£7.75
(Sweet with Almonds & Coconut)	
TANDOORI KING PRAWN MOSSALA	£10.95

"Because of the nature of our business, Some of our products may have come into contact with allergens. If you or anyone in your party is allergic to any allergy's then you are strongly advised to take the necessary precautions for your safety".

The Management reserves the right to refuse customers.

VEGETARIAN SIDE DISHES

Bhajee is a term used to describe a dish which is cooked dry or semi-dry. According to gastronomy a good main dish accompanied by a good side dish can both enhance the flavour of the main dish and your appetite.

The dishes below are moderately spiced unless indicated **SABJI BHAJEE** dry mixed vegetables £3.50 **SAG BHAJEE** spinach cooked with garlic £3.50 SAG ALOO spinach and potato £3.50 **BOMBAY ALOO** spicy potato £3.50 ALOO GOBI potato and cauliflower £3.50 **BEGUN BHAJEE** gently spiced Aubergine £3.50 **MUSGROOM BHAJEE** dry spiced mushrooms £3.50 £3.50 TARKA DALL lentils sizzled in garlic BINDI BHJEE gently spiced okra (ladies finger) £3.50 CHANA MOSSALA gently spiced chick peas £3.50 £3.95 spinach with home-made cottage cheese and coconut

SUNDRIES

BOILED RICE	£2.70
PILAU RICE	£2.90
MUSHROOM RICE	£3.75
SPECIAL FRIED RICE fried Rice with egg & peas	£3.75
VEGETABLE RICE fried Rice with Vegetables	£3.75
KEEMA RICE fried Rice with minced Lamb	£3.95
CHICKEN TIKKA RICE fried Rice with chicken	£3.95
EGG FRIED RICE fried Rice with Egg & Onion	£3.75
PLAIN NAN	£2.70
KEEMA NAN spiced mince lamb	£2.95
GARLIC NAN	£2.95
PESHWARI NAN sweet coconut	£2.95
KULCHA NAN Vegetable Or Onion	£2.95
CHEESE OR CHEESE & GARLIC NAN	£3.95
PLAIN POROTHA Crispy leavened bread	£2.95
CHAPATI Thin bread made from wheat flour	£1.75
PUREE Thin deep fried bread (wheat flour)	£1.75
PAPADAM Plain Or Spicy	£0.75
CHUTNEY & PICKLES per Chutney	£0.50
RAITHA plain Yoghurt Or Cucumber Yoghurt	£1.75
CHIPS	£2.85
CANS	£1.00

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STARTERS	INDIAN MEMORIES CHEF SPECIALITIES	SPECIAL SEAFOOD DISHES
MIXED PLATTER £4.95		JHINGA MOLEE £
Onion Bhaji, Chicken Tikka, Sheek kebab & Vegetable samosa	MOLEE CHICKEN £7.75	Fresh king prawns with Coconut, almonds and green herbs in a co
MIX KEBAB £4.50	Marinated chicken with coconut, almonds and herbs in a creamy sauce -	sauce-(Mild)
A combination of Chicken Tikka, lamb Tikka & Sheek Kebab	(Mild)	JHINGA MANDARAJ £
CHICKEN OR LAMB TIKKA £3.95	GOAN CHICKEN £7.75	King prawns in a coconut and green chilli sauce-(fairly hot)
	Chicken cooked with chillies and coconut sauce - (Fairly hot)	JHINGA ROSUN MIRCHI £
Succulent boneless chicken or lamb marinated with yoghurt and	GARLIC LAMB £7.75	King prawns with fresh garlic and green chillies in a thick sauce-
Candoori spices	Lamb with fresh garlic and green chillies in a thick sauce (Fairly hot)	(Fairly hot)
HEEK KEBAB £3.95	HIMALAYAN LAMB £7.75	GOAN RED JHINGA
spiced lamb minced, moulded onto skewers and Tandooried	Lamb cooked in south Indian spices with tomato, onion and mushroom in	King Prawns in a hot spicy sauce made with tamarind, coconu
CHICKEN CHAT / PUREE £3.95 / £4.95	a thick sauce– (Medium)	and red chillies-(Medium to Fairly hot)
Marinated chicken with chatt masala and fresh Garlic	KUMBI CHICKEN £7.75	JHINGA MALABAR £
ONION BHAJEE £3.50	Chicken cooked in south Indian spices with tomato, onion and mushroom	King Prawns cooked with fresh mint, garlic, yoghurt and butt
Crisp onion moulded in a sphere mesh then deep fried with gram	in a thick sauce- (Medium)	rich and tangy sauce-(Medium)
our until golden brown	PORIAL LAMB £7.75	SALMON KI SALAN £
MEAT OR VEGETABLE SAMOSA £3.50	Lamb cooked in South Indian spices, mustard & Red chillies-(Fairly hot)	Salmon cooked with mushrooms in coconut milk and south
piced meat/vegetable flavoured with garam masala and cumin	UPAKARI CHICKEN \$7.75	spices-(Mild)
vrapped in a crispy fried pastry	Chicken cooked in South Indian spices in fresh ginger and coconut sauce-(Medium to Spicy)	JHINGA BAHAR
TANDOORI JINGA PRAWNS £5.50	TANDOORI GARLIC CHILLI CHICKEN £7.75	Fresh King prawns stir fried with green chillies, garlic, cor
Marinated fresh King prawns in Yoghurt and Tandoori spices	Marinated chicken cooked with fresh garlic, chillies and yoghurt-(Fairly)	mushroom & Aubergine then added minced lamb-(Medium or He
HINGA PUREE £5.50	SAGOTI CHICKEN OR LAMB \$7.75	· ` ` ` ` ` ` ` ` ` ` ` ` ` ` ` ` ` ` `
King Prawns in tamarind juice & spices, served with puree	Spiced chicken or lamb with ginger, mustard & spinach-(Medium)	
PRAWN PUREE £4.50	SHURMA ACHARI £9.95	BALTI EXPERIENCE
resh prawns in tamarind juice & spices, Served with puree	1/2 chicken on the bone cut into chunks then cooked with fresh spices	
SALMON TIKKA £5.50	including garlic, ginger, doniya & home made achaar-(Medium or Hot)	BALTI CHICKEN OR LAMB TIKKA
salmon marinated with Chefs special marinade and flavoured	REZELA CHICKEN OR LAMB £7.75	BALTI GARLIC CHICKEN OR LAMB TIKKA
vith spices	Tikka sauce made with fresh Green chillies, coconut and fresh garlic-(Hot	BALTI CHICKEN TIKKA AND MUSHROOM
CHICKEN PAKORA £3.95	and Tangy)	BALTI CHILLII CHICKEN TIKKA MOSSALA
Chicken Tikka deep fried in battered sauce	BEGUM BAHAR £7.75	BALTI CHICKEN OR LAMB SAGWALA
GARLIC MUSHROOMS £3.50	Marinated chicken cooked with fresh garlic, South Indian chillies, ginger	BALTI PRAWN
Mushroom cooked with Garlic and fried Onions	and coriander. combined with spiced mince meat, mushroom, Aubergine	BALTI KING PRAWN
ALOO CHUTNEY CHAT £3.50	and touch of masala spices-(Medium or hot) MURGI MOSSALA £9.95	
Piced potato mixed with yoghurt and tangy chutney masala	1/2 Chicken On the bone marinated and cooked in the clay oven. Then	VEGETARIAN DISHES
. , , , ,	combined with spiced minced meat and touch of mossala spices -	Y E GE TITUTE (DIGITED
	(Medium or Hot)	SABJI MOLEE
TANDOORI MAIN COURSE	AMITSARI CHILLI CHICKEN £7.75	Fresh mixed vegetables marinated in yoghurt and mildly spice
	Fried chicken pieces with garlic, ginger & fresh green chillies-(Fairly Hot)	coconut, almonds and green herbs in a creamy sauce-(Mild)
CHICKEN OR LAMB SHASHLIK £7.75	CHICKEN TIKKA PONIR £7.75	SABJI PIAZ MIRCHI
Succulent pieces of chicken or lamb tikka marinated with yo-	Tender pieces of chicken cooked in the clay oven with medium spices,	Mixed fresh vegetables cooked with onion, green chillies and
ghurt and special spices. Barbecued with Onion, Capsicum and	topped with mozzarella cheese-(Medium)	coriander in a thick sauce-(fairly hot)
comato	CHICKEN TIKKA JAFRANI £7.75	CHANA PALAK PANIR
1/2 TANDOORI CHICKEN £7.75	Marinated chicken cooked with almonds, coconut, green herbs	Chick peas cooked with spinach, coconut and Indian cheese-(Mi
Chicken on the bone marinated in yoghurt, ginger, garlic and	and spices, lime and lemon juice-(Mild to Medium)	SABJI SAMBAR
spices, cooked in the Tandoor	NAWABI BENGAL £7.75	Fresh mixed vegetables cooked with lentils in a hot and sour
JHINGA SHASHLIK £10.95	Tender pieces of chicken cooked over charcoal then stir fried with onion,	(Fairly hot)
King prawns in a refreshing marinade of yoghurt, Barbecued	capsicum a touch of yoghurt and added to minced lamb and masala spices	ACHAAR SHABJI
with tomato, onion and capsicum in the clay oven	PATHILA RAJ £8.95	Fresh mixed vegetables cooked with mango and lime pickle in a
TANDOORI MIXED GRILL £9.95	Tender strips of chicken or lamb with special selection of spices includ-	Luscious medium sauce
Gathering of tandoori chicken, chicken tikka, lamb & Sheek	ing doniya, fresh mint, garlic. Yoghurt and butter in a rich tangy sauce. A	GARLIC BEGUN SABJI
	really exotic dish- (Medium to Fairly hot)	Spiced Aubergine cooked with mixed vegetables and Garlic-(Me
kebab	SOUTH INDIAN MUSTARD RED CHILLI CHICKEN£7.75 Barbecued pieces of chicken cooked with fresh garlic, mustard and chilli	SABJI JAFRANI
CHICKEN OR LAMB TIKKA £7.75	sauce(Fairly hot)	Fresh vegetables stir fried with lime juice, almonds, coconut and
Succulent boneless chicken or lamb marinated with yoghurt and	NOWABI SPECIAL £7.75	herbs-(Mild to medium)
tandoori spices	Barbecued chicken and minced lamb cooked with crushed garlic, coconut	PALAK NUMBI ALOO BALTI
TANDOODI INICA DDAINN		■ Forth minest more bosons and material miles and a sale
TANDOORI JINGA PRAWN £10.95 Marinated king prawns in yoghurt and Tandoori Spices	and green herbs- (Mild)	Fresh spinach, mushroom and potato with onion, garlic and peppers in a medium spiced sauce