

## BIRIYANI DISHES

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

<b>CHICKEN OR LAMB BIRIYANI</b>	<b>£13.95</b>
<b>CHICKEN TIKKA BIRIYANI</b>	<b>£13.95</b>
<b>MIX BIRIYANI</b> (prawn, chicken and lamb)	<b>£14.95</b>
<b>JHINGA BIRIYANI</b> (King Prawn)	<b>£16.95</b>
<b>PRAWN BIRIYANI</b> ( Small Prawns )	<b>£15.95</b>
<b>SHABJI BIRIYANI</b> (mixed Vegetables)	<b>£11.95</b>
<b>CHEF SPECIAL BIRIYANI</b>	<b>£15.95</b>
(Chicken Or Lamb stir fried with egg & chick peas)	

## CURRY DISHES

### HOT CURRIES

<b>MADRAS</b> Chicken, Lamb or Prawn	<b>£10.95</b>
<b>VINDALOO</b> Chicken, Lamb or Prawn	<b>£10.95</b>
<b>JALFRAZI</b> Chicken, Lamb or Prawn	<b>£10.95</b>
<b>DANSACK</b> chicken, Lamb or Prawn	<b>£10.95</b>
<b>CHICKEN TIKKA PATHIA</b>	<b>£11.50</b>
<b>KING PRAWN</b> Madras or Vindaloo	<b>£16.95</b>
<b>KING PRAWN DANSACK</b> with lentils sweet & sour	<b>£16.95</b>
<b>KING PRAWN JALFRAZI</b>	<b>£16.95</b>

### MEDIUM CURRIES

<b>BHUNA</b> Chicken, Lamb or Prawn	<b>£10.95</b>
<b>ROGON</b> Chicken, Lamb or Prawn	<b>£10.95</b>
<b>CHICKEN TIKKA BHUNA</b>	<b>£10.95</b>
<b>KING PRAWN BHUNA</b>	<b>£16.95</b>

### MILD CURRIES

<b>KURMA</b> Chicken, Lamb or Prawn	<b>£10.95</b>
<b>CHICKEN TIKKA KURMA</b>	<b>£11.50</b>
<b>KASHMIR</b> Chicken, Lamb or Prawn with Lychees	<b>£10.95</b>
<b>MOGLAI</b> Chicken, Lamb or Prawn with Pineapple	<b>£10.95</b>
<b>CHICKEN TIKKA MOSSALA</b>	<b>£11.95</b>
<b>TANDOORI MIXED MOSSALA</b> (chi, Lb, Prawn)	<b>£15.95</b>
<b>CHICKEN TIKKA PASSANDA</b>	<b>£11.50</b>
(Sweet with Almonds & Coconut)	
<b>TANDOORI KING PRAWN MOSSALA</b>	<b>£16.95</b>

"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**

<b>SABJI BHAJEE</b> dry mixed vegetables	<b>£5.50</b>
<b>SAG BHAJEE</b> spinach cooked with garlic	<b>£5.50</b>
<b>SAG ALOO</b> spinach and potato	<b>£5.50</b>
<b>BOMBAY ALOO</b> spicy potato	<b>£5.50</b>
<b>ALOO GOBI</b> potato and cauliflower	<b>£5.50</b>
<b>BEGUN BHAJEE</b> gently spiced Aubergine	<b>£5.50</b>
<b>MUSGROOM BHAJEE</b> dry spiced mushrooms	<b>£5.50</b>
<b>TARKA DALL</b> lentils sizzled in garlic	<b>£5.50</b>
<b>BINDI BHJEE</b> gently spiced okra (ladies finger)	<b>£5.50</b>
<b>CHANA MOSSALA</b> gently spiced chick peas	<b>£5.50</b>
<b>SAG PONIR</b>	<b>£6.95</b>
spinach with home-made cottage cheese and coconut	

## SUNDRIES

<b>BOILED RICE</b>	<b>£3.95</b>
<b>PILAU RICE</b>	<b>£4.25</b>
<b>MUSHROOM RICE</b>	<b>£4.95</b>
<b>SPECIAL FRIED RICE</b> fried Rice with egg & peas	<b>£4.95</b>
<b>VEGETABLE RICE</b> fried Rice with Vegetables	<b>£4.95</b>
<b>KEEMA RICE</b> fried Rice with minced Lamb	<b>£5.95</b>
<b>CHICKEN TIKKA RICE</b> fried Rice with chicken	<b>£5.95</b>
<b>EGG FRIED RICE</b> fried Rice with Egg & Onion	<b>£4.95</b>
<b>PLAIN NAN</b>	<b>£3.50</b>
<b>KEEMA NAN</b> spiced mince lamb	<b>£3.95</b>
<b>GARLIC NAN</b>	<b>£3.95</b>
<b>PESHWARI NAN</b> sweet coconut	<b>£3.95</b>
<b>KULCHA NAN</b> Vegetable Or Onion	<b>£3.95</b>
<b>CHEESE OR CHEESE &amp; GARLIC NAN</b>	<b>£5.50</b>
<b>PLAIN POROTHA</b> Crispy leavened bread	<b>£3.95</b>
<b>CHAPATI</b> Thin bread made from wheat flour	<b>£1.95</b>
<b>PUREE</b> Thin deep fried bread (wheat flour)	<b>£1.95</b>
<b>PAPADAM</b> Plain Or Spicy	<b>£1.00</b>
<b>CHUTNEY &amp; PICKLES</b> per Chutney	<b>£0.80</b>
<b>RAITHA</b> plain Yoghurt Or Cucumber Yoghurt	<b>£1.95</b>
<b>CHIPS</b>	<b>£4.95</b>
<b>CANS</b>	<b>£1.75</b>



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Email: [indianmemories1@gmail.com](mailto:indianmemories1@gmail.com)

## STARTERS

<b>MIXED PLATTER</b>	<b>£6.95</b>
Onion Bhaji, Chicken Tikka, Sheek kebab & Vegetable samosa	
<b>MIX KEBAB</b>	<b>£6.95</b>
A combination of Chicken Tikka, lamb Tikka & Sheek Kebab	
<b>CHICKEN OR LAMB TIKKA</b>	<b>£5.50</b>
Succulent boneless chicken or lamb marinated with yoghurt and Tandoori spices	
<b>SHEEK KEBAB</b>	<b>£5.50</b>
Spiced lamb minced, moulded onto skewers and Tandooried	
<b>CHICKEN CHAT / PUREE</b>	<b>£5.95 / £6.95</b>
Marinated chicken with chatt masala and fresh Garlic	
<b>ONION BHAJEE</b>	<b>£4.95</b>
Crisp onion moulded in a sphere mesh then deep fried with gram flour until golden brown	
<b>MEAT OR VEGETABLE SAMOSA</b>	<b>£4.50</b>
Spiced meat/vegetable flavoured with garam masala and cumin wrapped in a crispy fried pastry	
<b>TANDOORI JINGA PRAWNS</b>	<b>£7.95</b>
Marinated fresh King prawns in Yoghurt and Tandoori spices	
<b>JHINGA PUREE</b>	<b>£7.95</b>
King Prawns in tamarind juice & spices, served with puree	
<b>PRAWN PUREE</b>	<b>£6.95</b>
Fresh prawns in tamarind juice & spices, Served with puree	
<b>SALMON TIKKA</b>	<b>£7.95</b>
Salmon marinated with Chefs special marinade and flavoured with spices	
<b>CHICKEN PAKORA</b>	<b>£5.95</b>
Chicken Tikka deep fried in battered sauce	
<b>GARLIC MUSHROOMS</b>	<b>£4.95</b>
Mushroom cooked with Garlic and fried Onions	
<b>ALOO CHUTNEY CHAT</b>	<b>£4.95</b>
Diced potato mixed with yoghurt and tangy chutney masala	

## TANDOORI MAIN COURSE

<b>CHICKEN OR LAMB SHASHLIK</b>	<b>£12.95</b>
Succulent pieces of chicken or lamb tikka marinated with yoghurt and special spices. Barbecued with Onion, Capsicum and tomato	
<b>1/2 TANDOORI CHICKEN</b>	<b>£11.50</b>
Chicken on the bone marinated in yoghurt, ginger, garlic and spices, cooked in the Tandoor	
<b>JHINGA SHASHLIK</b>	<b>£16.95</b>
King prawns in a refreshing marinade of yoghurt, Barbecued with tomato, onion and capsicum in the clay oven	
<b>TANDOORI MIXED GRILL</b>	<b>£12.95</b>
Gathering of tandoori chicken, chicken tikka, lamb & Sheek kebab	
<b>CHICKEN OR LAMB TIKKA</b>	<b>£11.50</b>
Succulent boneless chicken or lamb marinated with yoghurt and tandoori spices	
<b>TANDOORI JINGA PRAWN</b>	<b>£16.95</b>
Marinated king prawns in yoghurt and Tandoori Spices	

## INDIAN MEMORIES CHEF SPECIALITIES

<b>MOLEE CHICKEN</b>	<b>£11.50</b>
Marinated chicken with coconut, almonds and herbs in a creamy sauce - (Mild)	
<b>GOAN CHICKEN</b>	<b>£11.50</b>
Chicken cooked with chillies and coconut sauce - (Fairly hot)	
<b>GARLIC LAMB</b>	<b>£11.50</b>
Lamb with fresh garlic and green chillies in a thick sauce- - (Fairly hot)	
<b>HIMALAYAN LAMB</b>	<b>£11.50</b>
Lamb cooked in south Indian spices with tomato, onion and mushroom in a thick sauce- (Medium)	
<b>KUMBI CHICKEN</b>	<b>£11.50</b>
Chicken cooked in south Indian spices with tomato, onion and mushroom in a thick sauce- (Medium)	
<b>PORIAL LAMB</b>	<b>£11.50</b>
Lamb cooked in South Indian spices, mustard & Red chillies-(Fairly hot)	
<b>UPAKARI CHICKEN</b>	<b>£11.50</b>
Chicken cooked in South Indian spices in fresh ginger and coconut sauce-(Medium to Spicy)	
<b>TANDOORI GARLIC CHILLI CHICKEN</b>	<b>£11.50</b>
Marinated chicken cooked with fresh garlic, chillies and yoghurt-(Fairly)	
<b>SAGOTI CHICKEN OR LAMB</b>	<b>£11.50</b>
Spiced chicken or lamb with ginger, mustard & spinach-(Medium)	
<b>SHURMA ACHARI</b>	<b>£12.95</b>
1/2 chicken on the bone cut into chunks then cooked with fresh spices including garlic, ginger, doniya & home made achaar-(Medium or Hot)	
<b>REZELA CHICKEN OR LAMB</b>	<b>£11.50</b>
Tikka sauce made with fresh Green chillies, coconut and fresh garlic-(Hot and Tangy)	
<b>BEGUM BAHAR</b>	<b>£11.50</b>
Marinated chicken cooked with fresh garlic, South Indian chillies, ginger and coriander. combined with spiced mince meat, mushroom, Aubergine and touch of masala spices-(Medium or hot)	
<b>MURGI MOSSALA</b>	<b>£12.95</b>
1/2 Chicken On the bone marinated and cooked in the clay oven. Then combined with spiced minced meat and touch of mossala spices - (Medium or Hot)	
<b>AMITSARI CHILLI CHICKEN</b>	<b>£11.50</b>
Fried chicken pieces with garlic, ginger & fresh green chillies-(Fairly Hot)	
<b>CHICKEN TIKKA PONIR</b>	<b>£11.50</b>
Tender pieces of chicken cooked in the clay oven with medium spices, topped with mozzarella cheese-(Medium)	
<b>CHICKEN TIKKA JAFRANI</b>	<b>£11.50</b>
Marinated chicken cooked with almonds, coconut, green herbs and spices, lime and lemon juice-(Mild to Medium)	
<b>NAWABI BENGAL</b>	<b>£11.50</b>
Tender pieces of chicken cooked over charcoal then stir fried with onion, capsicum a touch of yoghurt and added to minced lamb and masala spices	
<b>PATHILA RAJ</b>	<b>£11.95</b>
Tender strips of chicken or lamb with special selection of spices including doniya, fresh mint, garlic. Yoghurt and butter in a rich tangy sauce. A really exotic dish- (Medium to Fairly hot)	
<b>SOUTH INDIAN MUSTARD R. CHILLI CHICKEN</b>	<b>£11.50</b>
Barbecued pieces of chicken cooked with fresh garlic, mustard and chilli sauce. -(Fairly hot)	
<b>NOWABI SPECIAL</b>	<b>£11.50</b>
Barbecued chicken and minced lamb cooked with crushed garlic, coconut and green herbs- (Mild)	

## SPECIAL SEAFOOD DISHES

<b>JHINGA MOLEE</b>	<b>£16.95</b>
Fresh king prawns with Coconut, almonds and green herbs in a creamy sauce-(Mild)	
<b>JHINGA MANDARAJ</b>	<b>£16.95</b>
King prawns in a coconut and green chilli sauce-(fairly hot)	
<b>JHINGA ROSUN MIRCHI</b>	<b>£16.95</b>
King prawns with fresh garlic and green chillies in a thick sauce-(Fairly hot)	
<b>GOAN RED JHINGA</b>	<b>£16.95</b>
King Prawns in a hot spicy sauce made with tamarind, coconut milk and red chillies-(Medium to Fairly hot)	
<b>JHINGA MALABAR</b>	<b>£16.95</b>
King Prawns cooked with fresh mint, garlic, yoghurt and butter in a rich and tangy sauce-(Medium)	
<b>SALMON KI SALAN</b>	<b>£16.95</b>
Salmon cooked with mushrooms in coconut milk and south Indian spices-(Mild)	
<b>JHINGA BAHAR</b>	<b>£16.95</b>
Fresh King prawns stir fried with green chillies, garlic, coriander, mushroom & Aubergine then added minced lamb-(Medium or Hot)	

## BALTI EXPERIENCE

<b>BALTI CHICKEN OR LAMB TIKKA</b>	<b>£11.50</b>
<b>BALTI GARLIC CHICKEN OR LAMB TIKKA</b>	<b>£11.50</b>
<b>BALTI CHICKEN TIKKA AND MUSHROOM</b>	<b>£11.50</b>
<b>BALTI CHILLI CHICKEN TIKKA MOSSALA</b>	<b>£11.50</b>
<b>BALTI CHICKEN OR LAMB SAGWALA</b>	<b>£11.50</b>
<b>BALTI PRAWN</b>	<b>£13.95</b>
<b>BALTI KING PRAWN</b>	<b>£16.95</b>

## VEGETARIAN DISHES

<b>SABJI MOLEE</b>	<b>£10.50</b>
Fresh mixed vegetables marinated in yoghurt and mildly spiced with coconut, almonds and green herbs in a creamy sauce-(Mild)	
<b>SABJI PIAZ MIRCHI</b>	<b>£10.50</b>
Mixed fresh vegetables cooked with onion, green chillies and fresh coriander in a thick sauce-(fairly hot)	
<b>CHANA PALAK PANIR</b>	<b>£11.95</b>
Chick peas cooked with spinach, coconut and Indian cheese-(Mild)	
<b>SABJI SAMBAR</b>	<b>£10.50</b>
Fresh mixed vegetables cooked with lentils in a hot and sour sauce-(Fairly hot)	
<b>ACHAAR SHABJI</b>	<b>£10.50</b>
Fresh mixed vegetables cooked with mango and lime pickle in a Luscious medium sauce	
<b>GARLIC BEGUN SABJI</b>	<b>£10.50</b>
Spiced Aubergine cooked with mixed vegetables and Garlic-(Medium)	
<b>SABJI JAFRANI</b>	<b>£10.50</b>
Fresh vegetables stir fried with lime juice, almonds, coconut and green herbs-(Mild to medium)	
<b>PALAK NUMBI ALOO BALTI</b>	<b>£10.50</b>
Fresh spinach, mushroom and potato with onion, garlic and green peppers in a medium spiced sauce	