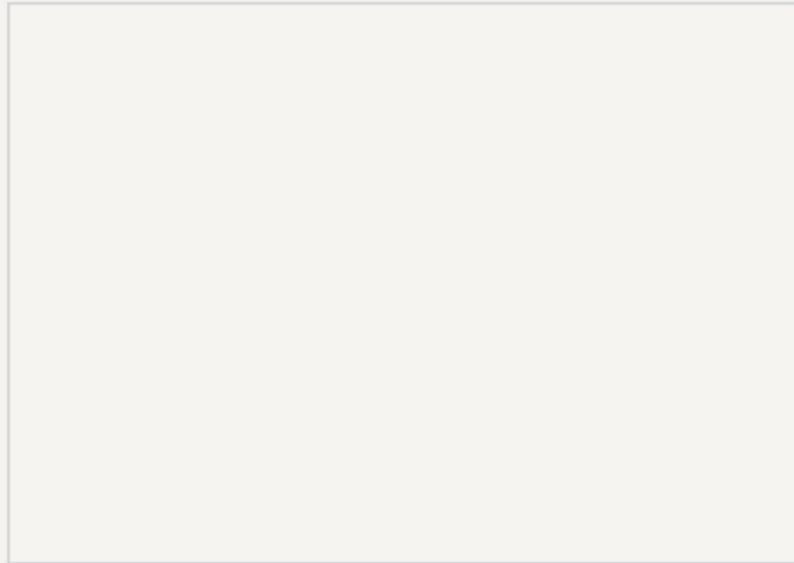




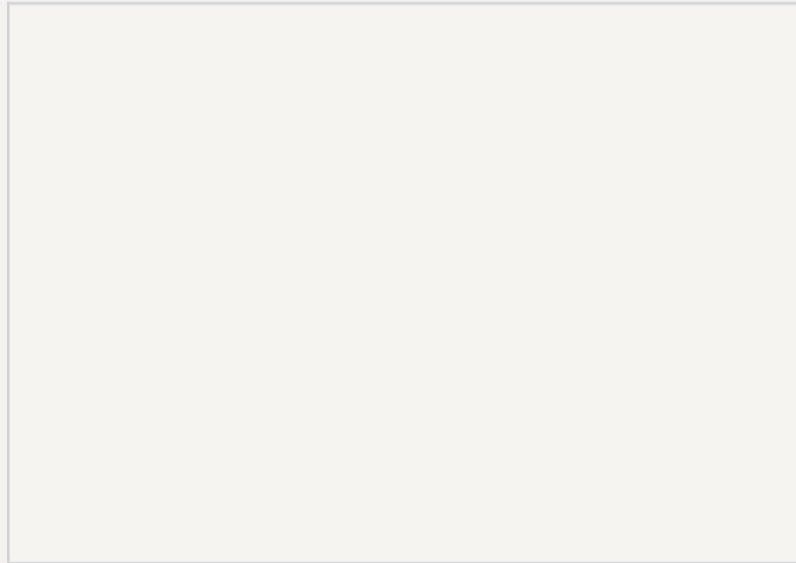
Chefs Special Starters



Starters

Aloo Tikki & Garlic Mushrooms (v & g) <i>Homemade cumin infused spiced potato cakes. Served on a bed of garlic mushrooms and dressed with tamarind</i>	£7.75	Ajwaini Jingha (m) <i>Charcoal grilled jumbo prawns flavoured with roasted caraway seeds, kashmiri chilli, garlic, ginger and fresh coriander. Served with mint yoghurt and lemon</i>	£11.50
King Prawn Puri (g) Chana Puri (v & g) <i>Spiced king prawns or chickpeas served on puri bread. Garnished with coriander and red onions</i>	£11.50 £7.75	Chilli Lasooni Chicken (g) <i>Spicy and tangy appetiser made with chicken, garlic, bell peppers, onions and chilli. Served in a spicy poppadom basket</i>	£7.95
Lamb Seekh Kebabs (m)* <i>Ground lamb fillet seasoned with aromatic herbs and spices. Cooked to perfection in the tandoor. Served with salad and mint yoghurt</i>	£8.50	Tandoori Lamb Cutlets (m) <i>Medium barbequed cutlets marinated in fresh ground spices, ginger and garlic. Served with salad and a mint yoghurt chutney. A Memsaab favourite</i>	£10.50
Amritsari Fish (g) <i>Marinated cod fillet in a light crisp batter, flavoured with ginger, garlic and kashmiri chilli. Served with coriander chutney and red onions</i>	£9.50	Punjabi Samosa (v & g) <i>Homemade triangular pastries filled with spiced potatoes, onions and peas accompanied with masala chickpeas. Garnished with coriander, red onion and tamarind chutney</i>	£7.75
Haryali Chicken Tikka (m) <i>Chicken fillet marinated with fresh spinach, coriander, mint and chilli. Barbequed in the tandoor</i>	£7.95	Sharing Veg Platter (v, m & g) <i>(for 2 people)</i> <i>A sumptuous platter of achari paneer shashlik, onion bhajis and punjabi samosas</i>	£15.25
Sharing Non-Veg Platter (m & g) <i>(for 2 people)</i> <i>A combination of (the previous 3) lamb seekh kebab, haryali chicken and amritsari fish</i>	£16.50	Achari Paneer Shashlik (v & m) <i>Indian tandoori grilled cheese, bell peppers and onions marinated in pickling spices</i>	£7.95
Malai Tikka (m) <i>Chicken fillets marinated in a cream cheese, green cardamom and white pepper roasted in the tandoor. Served with a beetroot chutney</i>	£7.95	Salmon Sunheri (m) <i>Salmon fillets lightly spiced, skewered and delicately grilled until golden</i>	£9.95
Onion Bhaji (v & g) (available without gluten) <i>Brunoise of onions in a light chickpea batter. Served with lime wedges and coriander chutney</i>	£7.50	Chilli King Prawns (m)* Chilli Paneer (v & m) <i>Spiced king prawns or paneer tossed with peppers and onions in a thick, hot and spicy sauce.</i>	£11.50 £7.95

Chefs Special Mains



Chefs Collection

Kashmiri Jhinga (m) <i>Jumbo king prawns marinated in sun dried chilli, garlic and ginger. Served with salad, rice and a South Indian curry sauce. Mouth-watering</i>	£21.95	Monkfish or King Prawn Moilee (ms) <i>Authentic Keralan dish in a spicy coconut stock, tempered with mustard seeds, curry leaves and cayenne chilli</i>	£18.50
Chicken Saag Wala (m) (Lamb £1.50 surcharge) (m) (King Prawn £3.50 surcharge) (m) <i>Tender chicken and spinach tempered with cumin, coriander and garam masala</i>	£14.95	Chicken Chettinad (Lamb £1.50 surcharge) <i>This dish is known for its complexity of flavours through a variety of freshly pounded spices, chilli, curry leaves and coconut. A South Indian dish from the Chettinad region of Tamil Nadu</i>	£14.95
Railway Lamb & Potato <i>Slow cooked lamb, pot roasted potatoes and freshly pounded spices with a generous helping of green chillies. A very spicy dish served to first class diners on the Indian Express during the 19th century</i>	£16.50	Sukka Cod Masala (King Prawn £1.45 surcharge) <i>Fresh cod steamed in a thick bhuna style sauce flavoured with ginger, tomato, caramelised onions and a generous helping of fresh coriander. A rustic Punjabi dish</i>	£16.95
Garlic Chilli Chicken (King Prawn £3.50 surcharge) <i>Diced fillet of chicken in a roasted garlic, ginger and chilli flavoured base. Finished with spring onions and chilli. Hot and Spicy</i>	£14.95	Goan Fish Curry (g) <i>Spiced tilapia fish in an aromatic base with tamarind, tomatoes, curry leaves and a hint of coconut</i>	£16.50
South Indian Seafood Biryani (ms) <i>Monkfish, cod and king prawns steamed with basmati rice, flavoured with curry leaves, mustard seeds, cayenne chilli and seafood spices. Garnished with a roasted spicy poppadom and served with moilee sauce. South Indian classic</i>	£22.95	Rogan Gosht <i>Diced tender lamb braised with tomatoes, garlic, chilli and variety of ground spices</i>	£16.50
Chicken Tikka Shashlik (m) <i>Grilled fillets of chicken with bell peppers and onions, marinated in an electric mix of pounded spices. Served with salad, rice and a traditional curry sauce</i>	£16.50	Butter Chicken Masala (m) Butter Paneer Masala (v & m) <i>Tender chicken fillets or paneer in a smooth textured butter masala sauce. Creamy yet moderately spicy</i>	£14.95 £13.50
Lamb Nihari (g & n) <i>Slow cooked lamb fillet in a homemade lamb shank stock. Full of intense and strong flavours, finished with a blend of Nihari spices. Melt in your mouth texture</i>	£16.50	Tandoori Combination (m) <i>A mix of tandoori salmon, chicken tikka, seekh kebab, lamb cutlet and ajwaini king prawn. Served with rice, salad and accompanying curry sauce</i>	£20.95

Timeless Classics

	Chicken	Lamb	King Prawns	Paneer (v & m)	Vegetables (v)
Traditional Korma (m & n) <i>Mild coconut and exotic mango flavours without the fire and spice</i>	£14.95	£16.50	£18.50	£13.50	£11.95
Tikka Masala (m & n) <i>A British classic that requires no introduction</i>	£14.95	£16.50	£18.50	£13.50	£11.95
Karahi <i>Onions and capsicum pan roasted with cumin seeds, ginger, garlic and tomatoes. Finished with cayenne chilli and coriander</i>	£14.95	£16.50	£18.50	£13.50	£11.95
Methi Kalimirch (m) <i>Fresh fenugreek and crushed black peppercorns feature in this spicy Indian dish</i>	£14.95	£16.50	£18.50	£13.50	£11.95
Rajasthani Madras <i>A rich flavoured dish with a generous handful of chillies. Hot & Spicy</i>	£14.95	£16.50	£18.50	£13.50	£11.95
Biryani (e) (available without egg) <i>Slow cooked in a sealed pot in its own juices and steam, allowing the spices and herbs to fully infuse the chosen filling and rice. Garnished with fresh mint, boiled egg and served with a traditional curry sauce</i>	£17.50	£18.95	£20.95	£15.95	£14.50

Vegetarian

	Main	Side		Main	Side
Aloo Gobi Masala (v) <i>A flavourful vegetarian dish with pan roasted baby potatoes, cauliflower and a blend of freshly ground spices</i>	£11.95	£6.95	Tarkha Daal (v) <i>Yellow lentils tempered with onions, tomatoes, roasted garlic and green chilli</i>	£10.95	£6.95
Paneer Methi Makhani (v, m & n) <i>Indian cottage cheese in a velvety textured sauce finished with fresh fenugreek</i>	£13.50	£7.95	Sarson Ka Saag (v & m) <i>A North Indian delicacy made from mustard greens, spinach and fenugreek</i>	£13.50	£7.95
Bombay Aloo (v) <i>Baby potatoes tossed with ginger, garlic and freshly pounded garam masala</i>	£11.95	£6.95	Saag Paneer (v & m) <i>Indian cottage cheese cooked with fresh spinach, roasted garlic and ginger.</i>	£13.50	£7.95
Bhindi Dopiazza (v & g) <i>Fresh okra sauteed with pounded spices and a generous helping of onions</i>	£13.50	£7.95	Amritsari Chole (v) <i>Curried chickpeas flavoured with ginger, garlic and chana masala</i>	£11.95	£6.95
Malai Kofta (v, m & g) <i>Indian cheese and potato dumplings in a delicious creamy malai sauce</i>	£13.50	£7.95	Aloo Bhengun (v & g) <i>Aubergines and baby potatoes in a caramelised tomato and onion base simmered with fresh ground spices</i>	£12.95	£7.50
Daal Makhani (v & m) <i>Mixed lentils and red kidney beans simmered for 12 hours and finished with garam masala, cream and makhani. The most eaten dish in India</i>	£11.95	£6.95			

(m) Milk | (g) Gluten | (e) Egg | (ms) Mustard | (n) Nuts
(*) Milk free on request | (v) Suitable for vegetarians

**ACUTE ALLERGY SUFFERERS ARE REQUESTED TO INFORM US OF THEIR REQUIREMENTS
A DISCRETIONARY 10% SERVICE CHARGE IS APPLIED TO THE BILL.**

Rice & Breads

Boiled Basmati Rice (v)	£3.95	Aloo Paratha (v, m & g)*	£4.75
Basmati Pilau Rice (v & g) <i>(available without gluten)</i>	£4.50	Plain Butter Naan (v, m, g & e)	£3.95
Mushroom and Spring Onion Rice (v)	£4.75	Stuffed Potato and Onion Kulcha (v, m, g & e)	£4.75
Lemon & Chickpea Rice (v)	£4.75	Garlic and Coriander Naan (v, m, g & e)	£4.50
Jeera Rice (v)	£4.75	Chilli Naan (v, m, g & e)	£4.50
Tandoori Roti (v, m & g)*	£2.95	Peshwari Naan (v, m, g, n & e) <i>Coconut and cherry stuffing. Glazed with honey</i>	£4.75
Tawa Chapati (v, m & g)*	£2.95	Cheese and Chilli Naan (v, m, g & e)	£4.75
Lacha Paratha (v, m & g)*	£3.95	Keema Naan (m, g & e)	£4.95

Accompaniments

Poppadom (v) <i>Plain or spicy grilled</i>	£0.95	Chilli Chips (v & g)	£4.50
Trio of Homemade Chutneys (v) <i>Spiced onions, mango & onion seed, apple & mint</i>	£2.95	Mango & Onion Seed Chutney (v)	£1.25
Natural Yoghurt (v & m)	£2.75	Mint Yoghurt Chutney (v & m)	£1.25
Cucumber Raita (v & m)	£2.95	Tamarind Dip (v)	£1.25
Onion Lacha Salad (v) <i>Fresh onion rings, lemon, chaat masala and chilli</i>	£2.95	Spiced Onion Chutney (v)	£1.25
Mixed Salad (v) <i>Salad leaves, sliced tomatoes, cucumber, onions, carrots, chilli and lemon</i>	£3.50	Apple & Mint Chutney (v)	£1.25
Chips (v & g)	£3.50	Mix Pickle (v, m & ms)	£1.75
		Chilli Pickle (v, m & ms)	£1.75

“ This is a handful of cardamom
This is a lump of ghee
This is millet and chillies and rice
And supper for thee and me. ”

From *Kim* by Rudyard Kipling

Welcome to the Restaurant Mem-Saab. We hope you will enjoy our traditional Indian “home-cooking” as you relax in the elegant surroundings and style appropriate to the world of the “mem saab”.

As it will take a few minutes to prepare your meal to the very high standards we set ourselves, perhaps you might like to reflect for a while on why we have chosen Mem-Saab as the name for our restaurant.

“Sahib” in India means “sir” and was originally used out of respect for rank or authority, as was “mem sahib” which means “lady” or, literally, “lady-sir”.

The mem sahib or “mem saab”, as it is usually pronounced, came to hold an important place in Indian society. Ladies “came out” from England to accompany their husbands - or to find one - in the Indian Civil Service, commerce or the Indian Army. Their status naturally reflected that of their husbands’, who were invariably from the officer and senior administrative classes.

The combination of the English class system and the Indian caste system, in themselves not dissimilar, created a highly organised society. It was not unusual for even the most junior mem saab to have seven or more servants, each with their own special duties. These would include the sweeper or “Jaru-wallah”, the gardener or “Mali” and the tailor or “Dhazi-wallah”; the washerman or “Dhobi-wallah”, the maid or “Nokarani”, the cook or “Rasoya” and nursemaid or “Ayah”; and the butler or head bearer, sometimes known as the “Khansamah” or, in the North, the “Pardaan”.

Many mem saabs therefore found themselves with very little to do and lived a life of luxury and ease as their households were run by servants, their children educated at boarding school in England and their futures decided by their husbands.

Others, more redoubtable, took advantage of their circumstances to play an important role in Indian society, running efficient households, learning the local Indian language, teaching in schools and even taking part in the big game hunting that was so popular amongst the wealthy.

Today “mem saab” is used as a universal mark of respect.

The Restaurant Mem-Saab endeavours to represent the best of these widely differing worlds for its customers, combining the benefits of privilege through courtesy and service with respect and appreciation of the excellence of Indian culture, particularly gastronomic.

Although the Restaurant Mem-Saab is dedicated to the redoubtable ladies of the Raj, we think you will agree: a little luxury and well-earned relaxation in elegant surroundings, with good food, prepared with fresh ingredients, served by efficient and friendly people devoted to your well being, decidedly has its place in today’s civilised society.