

Connoisseurs Starters

1. Jhinga Til Tinka

King prawn marinated with fresh aromatic spices, dipped in a batter made from eggs, green chillies, ginger, garlic and cardamoms then cooked with bread crumbs and sesame seeds.

2. Lamb Tikka Kebab

Pieces of lamb spiced with special kashmiri red chillies producing a succulent kebab

3. Murgh Malai Tikka

Breast of chicken steeped in a marinade of royal cumin enriched cream and cheddar and fresh coriander.

4. Salmon Ka Tikka

Chunks of pink Scottish salmon matured in a rich spicy marinade of dill, fennel, ginger, honey and a trace of mustard oil.

5. Prawn and Mango Puree

Small prawn's laced with lightly spiced mango and served on a light crisp puree.

6. Nizami Sheek

The traditional sheek of mince lamb bursting with fragrance and flavours of coriander, tomatoes, mint cheese and spring onions, creating an extraordinary taste, the most exquisitely flavoured of all kebabs.

7. Tandoori King Prawn

Plump and long fresh water prawns refreshingly marinated in a citric blend of lemon juice, ajwain and green cardamon and grilled in a tandoor.

8. Murgh Shaslick

Breast of chicken tikka grilled with pepper, tomatoes, onions that have been marinated with ginger, garlic, lemon juice and freshly ground spices, skewered in tandoor, to bring out a bursting fragrance of mouth watering flavours.

9. Paneer Tikka Sashlick

Cubes of cheese, pepper, pineapple, tomatoes, marinated with ginger, garlic, lemon juice and fresh ground spices, skewered and then grilled.

10. Bevigon Ka Kazana

Tender pieces of Chicken Tikka wrapped in garlic flavoured aubergine slice with mild spices.

11. Spiced Potatoes and Garlic Mushroom

Soft and fluffy spiced potato balls with sauteed mushrooms in a garlic butter.

12. Fish Pakoras

Small chunks of pink salmon, delicately spiced and dipped in our own homemade batter and fried. A very light mouth watering appetiser.

13. Tandoori Chop

Tender lamb chops marinated in special tandoori sauce and grilled in the tandoori clay oven.

14. Ekuri Delight

You thought you knew everything there was to know about scrambled eggs, but that was before you tried this delicious Indian version, lightly spiced with fresh green chillies.

15. Special Awal Gosht

Tender boneless lamb tikka marinated in garlic, ginger, lemon and spices served in a grilled pepper.

16. Lamb Patties

Spicy mash potatoes filled with spicy mince lamb coated with breadcrumbs and deep-fried.

17. Bombay Chat

A Mumbai delicacy, a mouth watering appetiser of chick peas, green peas and potatoes cooked in a Chat masala.

Traditional Starters

18. Onion Bhaji

World famous snack of crispy and spicy onions deep fried in a coating of gram flour batter, until golden brown.

19. Samosa

Choice of veg or meat, deep fried savoury pastry filled with freshly cooked meat or veg, in a blend of spices.

20. Chicken Tikka

Breast of chicken marinated in a special blend of spices and cooked in the tandoor, resulting in a most delicious and succulent kebab.

21. Pakoras Chicken

Selected pieces of chicken coated in our own chickpea flour recipe and deep fried.

22. Paneer Tikka

Indian cheese stuffed with mint and fennel, then deep fried in a light crispy batter.

23. Aloo Tikki

Disks of spicy mashed potatoes, laced with tamarind and yogurt sauce.

24. Vegetable Pakora

Crisp nuggets of onion, potatoes, spinach and spices delicately coated in batter and deep fried, accompanied with our special sauce.

25. Mixed Starter

Meat, vegetable or a mixture.

N

= NUT

G

= GLUTEN

D

= DAIRY

Connoisseurs Main Courses

26. Garlic Bemisal

A unique dish of buttery tomato sauce is followed by a mild spicy flavour of brown onion and garlic. A smooth, silky dish bursting with aroma and flavour - A must have.

27. Dhuba

An exquisite mild dish from the Punjab, spicy masala of almond based sauce with garlic, ginger, onions, tomatoes and capsicums with a light coating of crushed coriander.

28. Koh E Avadh

A Mughali cuisine, speciality of velvety ginger garlic, laced brown onion gravy fragranced with mace, green cardamon, rose water and kewda water. Rich in taste and rich in tradition.

29. Jaipuri

A special recipe from Jaipur, a semi dry dish cooked with ground onion, green peppers, mushroom and fresh herbs and Indian spices. Medium.

30. Nentara

Prepared in subtle sauce of tomatoes, fresh coriander leaves, fenugreek, then garnished with onion rings.

31. Piazza

Cooked with sliced onions and our special blend of spices. Medium.

32. Akbori

Cooked with sultanas and almonds in a yoghurt sauce. Very Mild.

33. Palak Aur

Aur palak is a delicious combination of spinach with fennel, coriander and chillies. Hot.

34. Mughal Nawabi

This is a classic example of the popular Mughal cuisine which is noted for its delicate flavourings and rich smooth sauce. Marinated in yoghurt and turmeric and simmered in delicately flavoured coconut milk. Garnished with boiled egg quarters. Very Mild.

35. Kofta Curry

Koftas are popular throughout India and they are made using fine lean mince which is blended with herbs and spices. Medium.

36. South Indian Garlic Chilli - Chicken or Lamb

Barbecued pieces of chicken cooked in a fresh garlic and chilli sauce with coriander and crisp red chilli. Hot.

37. Adaraki Lamb

Tender pieces of lamb cooked in a fiery ginger medium sauce, infused with ground spices, fresh garlic, bay leaf & cinnamon.

38. Bengal Fish Curry

The abundance of fish in the Bay of Bengal has enabled the people of this North Eastern part of India to develop many delicious dishes using fish. The fish is cooked entirely in natural yoghurt which, with the addition of a little gram flour, gives it an unusual touch. Medium.

39. Soon-dori

Cheese in a white wine sauce with garam masala and almonds. Served with vegetables. V/Mild.

40. Chef's Special Zenga

Very special dishes - Zenga is cooked in a light blend of Kasmiri producing a medium hot meal seved with vegetables.

41. Maynamothi

King Prawns cooked in a subtle blend of white wine, almonds, honey & sag and vegetables. V/Mild.

42. Achari King Prawns

Another Hyderabadi delicacy of pickling spices, traditionally prepared for the kings. Medium.

North Indian Tandoori Specialities

43. Chicken Tikka

£9.10

44. Tandoori Chicken

£9.10

45. Shashlick

£9.95

46. Lamb Tikka

£9.95

47. Tandoori Mixed Grill

£11.95

48. Tandoori King Prawn

£15.95

49. Tandoori Salmon

£15.95

50. Nawab Special Grill

£16.95

Biryani

51. Vegetable Biryani

£7.25

52. Chicken Biryani

£9.10

53. Meat Biryani

£9.10

54. Special Mixed Biryani

£12.95

55. King Prawn Biryani

£15.95

The common but much talked about dish. Splendid in taste and in a way articulation of the Hyderabadi ethos and personality. Since rice and meat constituted the staple diet of Hyderabad, Saffron has breathed the aroma and refinement of the biryani into some of non meat and meat dishes. Biryani dishes are meals themselves. Served with a special biryani sauce.

Traditional Main Courses

56. Tikka Masala

Invented by a British Curry House Chef in the early 70's as a way of exploiting his already popular chicken tikka. We present our own exclusive recipe of succulent tikka in a smooth masala.

57. Dhansak

This is a method of cooking meat in a hot and spicy sauce with yellow lentils. Hot.

58. Pathia

A Parsi speciality. This dish is prepared by gently cooking the meat or fish in a hot, spicy, sweet and sour sauce. Hot.

59. Jalfrezi

It is a hot dish prepared with fresh ginger, garlic, green chillies, red and green peppers and fresh coriander, cooked in a light gravy. Hot.

60. Karahi

These dishes are prepared in an iron wok and smeared with chopped tomatoes, capsicum and shredded ginger and a special blend of mild herbs. Medium.

61. Bhuna Tikka

The meat is gently cooked with brown onions, tomatoes together with mild spices and a touch of garlic, ginger and a sprinkle of fresh coriander. Medium.

62. Balti

Nothing to say about Balti. It is a home made preparation to suit your palette. Medium.

63. Korma Mild

A very popular, fairly hot - to very hot dish originated from Southern India, famous for its rich flavour.

64. Rogan Josh

Medium.

65. Madras/Vindaloo/Phall

A very popular, fairly hot - to very hot dish originated from Southern India, famous for its rich flavour.

66. Tandoori King Prawn Masala

Vegetable Side Orders

67. Bhindi Achari

£4.10

68. Brinjal Bhaji

£4.10

69. Sag panner

£4.10

70. Aloo Gobi

£4.10

71. Sag Bhaji

£4.10

72. Daal Maharani Tarka

£4.10

73. Mushrooms and Coriander

£4.10

74. Tomato Dhingri

£6.95

75. Chana Mosalam

£4.10

76. Sag Aloo

£4.10

77. Bombay Potato

£4.10

Vegetarians - Please ask if you require further information about the ingredients of our dishes. If we have not listed your favourite dish, please ask and we may be able to prepare it specially for you.

Rice and Bread

Steamed Rice

£2.95

Basmati Pilau Rice

£3.10

Chilli and Lemon Rice

£3.75

Shahi Pilau Rice

£3.75

Subzi Rice

£3.75

Mushroom Pilau

£3.75

Keema Rice

£4.25

Chicken Tikka Rice

£4.25

Naan

£3.25

Chapati

£2.25

Roti

£3.25

Paratha

£3.75

Stuffed Kulcha

£3.75

Peshwari Naan

£3.75

Garlic & coriander Naan

£3.75

Chilli Cheese Naan

£3.75

Keema Naan

£3.75

Spicy Salad

£2.50

Raita

£1.95

Poppadums

£0.75

Chutney and pickles (each)

£0.75

Onion Salad

£1.50

Chips

Plain Chips

£1.95

Spicy Chips

£2.95

Masala Chips

£3.50

Chicken Tikka and Cheese loaded Chips

£4.95

Keema loaded Chips

£5.95

Set Menu

MEMSAAB'S BANQUET

MENU FOR TWO

Savouries

Poppadoms served with condiments

Starters

Mixed Platter

Lamb Tikka, Nizami Sheek, Onion Bhaji, Vegetable Pakora, Chicken Tikka

Main Courses

Chicken Tikka Masala

Lamb Rogan Josh medium

Mixed Korai

Bombay Potato

Sag Daal

Served with Basmati Rice and freshly baked Naan

£37.00

NGD

Kids Menu

Chicken bites and chips

4.95

Nuggets and chips

4.95

Fish fingers and chips

4.95

Cheese and tomato pizza naan

4.95

Home Delivery

All delivery times are estimated, we aim to deliver within the time period given when ordering but during extreme busy periods there may be some occasions when we deliver outside the time given.

There are occasions when our delivery driver will arrive earlier than the estimated time given when ordered, please insure someone will be able to take delivery once the order has been placed.

If a specific time is asked for we will do our upmost to deliver on time but on occasions we may be 5/10 minutes either side of the specified time.

FREE HOME DELIVERY ON ORDERS OVER £15 FROM 5pm till 10pm