

Jhinga Dhansak King Prawns cooked fairly hot, sweet and sour with lentil	£11.95
Jhinga Bhuna Dry distinctive combination of king prawns, tomatoes, onions, and spices	£11.95
Jhinga Dupiaza King prawns cooked with onions and peppers	£11.95
Jhinga Vindaloo King prawns in very hot sauce	£11.95

Vegetarian Main Courses

Sabzi Jalferezi Fresh vegetables cooked with green chillies, diced onions, ginger and green peppers, fairly hot	£5.95
Sabzi Phatia Fairly hot, sweet and sour tomato based	£5.95
Sabzi Madras Vegetables cooked in a traditional madras sauce of garlic & ginger	£5.95
Sabzi Korma Very mild sweet curry with cream, almond & coconut	£5.95
Sabzi Bahari Vegetables with yoghurt in a rich spicy sweet & tangy sauce	£5.95
Sabzi Massala Vegetable cooked in a clay oven, then coated in a Tandoori massala sauce of herbs, cashew nuts, almonds, coconuts, spices and cream. Slightly sweet.	£5.95
Sabzi Karnataka Spicy vegetables combining the sweet smoky taste of American BBQ with traditional Indian spice, garnished with coriander	£5.95
Sabzi Zafrani Fresh vegetables highly spiced, with fresh ginger, garlic, onion and tomatoes. Fairly hot	£5.95
Sabzi Garlic Chilli Cooked with freshly chopped garlic and chillies, spicy and hot	£5.95
Sabzi Padina Vegetables cooked with garlic, fresh mint, spicy, fairly hot	£5.95
Sabzi Pasanda A special mild dish cooked with almonds, cashew nuts, coconuts, sultanas, fresh cream and yoghurt	£5.95
Sabzi Balti Cooked with freshest herbs and spices and served with nan bread	£6.95
Sabzi Balti Massala Fairly hot, spicy combines Balti and Massala taste with almonds, coconuts & butter	£6.95
Sabzi Suganda Vegetables in a selection of herbs and spices with fresh cream butter, almonds, coconuts, sweet mango flavoured and topped with fresh spinach. Very mild	£6.95
Sabzi Paneer Korai Mix vegetables with paneer cheese, ginger, garlic, onions & peppers. Fairly hot	£6.95

Vegetarian Side Dishes

Palak Paneer Lightly spiced spinach with Cheddar cheese	£3.95
Sag Paneer Lightly spiced spinach with Indian paneer cheese	£3.95
Bombay Aloo Potato cooked in hot spice	£3.95
Aloo Bhaji Lightly spiced potato	£3.95
Aloo Gobi Potato and cauliflower lightly spiced and dry	£3.95
Sag Aloo Spinach and potato	£3.95
Tarka Dhall Lentil garnished with spice and chopped garlic	£3.95
Sag Bhaji (Spinach with onion and garlic)	£3.95

Chana Massala Chick peas with spices	£3.95
Methi Sag Spinach with fenugreek and fresh coriander	£3.95
Niramish Bhaji Fresh vegetables cooked with spices, fairly dry	£3.95
Palak Chana Chick peas with spinach	£3.95
Vegetable Curry	£3.95
Mushroom Bhaji Stir fried mushrooms with spices	£3.95
Cauliflower Bhaji Stir fried cauliflower with spices	£3.95
Mutter Paneer Curried peas with cheddar cheese	£3.95
Bhindi Bhaji Okra or Ladies finger cooked in spices	£4.25
Brinjal Bhaji Aubergine fried with spices	£3.95
Keema Peas Minced lamb & green peas with spices	£4.50

Indian Breads

Nan Leaven bread cooked in charcoal oven	£2.40
Peswari Nan Prepared with oriental nuts, sultanas and coconut	£2.75
Garlic Nan Baked with fresh chopped garlic	£2.75
Keema Nan Stuffed with spicy minced meat	£2.75
Cheese Nan	£2.95
Chilli & Coriander Nan	£2.75
Tandoori Roti Unleavened bread baked in the clay oven	£2.40
Paratha Fried bread made with chapati flour	£2.50
Stuffed Paratha Stuffed with vegetables	£2.95
Chapati Soft thin bread	£1.75

Rice

Pilau Rice Flavoured Basmati rice	£2.75
Plain Steamed Rice (Basmati)	£2.50
Onion Rice	£2.95
Special Fried Rice Basmati rice fried with peas and egg	£3.25
Mushroom Fried Rice Basmati rice with mushrooms	£3.25
Garlic Fried Rice	£3.50
Keema Rice Basmati rice with minced lamb & spices	£3.50
Kashmiri Rice Basmati rice with fruits	£3.50
Lemon & Ginger Rice Basmati rice with ginger, mustard, lemon & curry leaves	£3.25

Accompaniments

Onion Chutney / Mango Chutney / Mint Sauce / Mix Pickle	£0.80
Cucumber Raita Yoghurt with cucumber	£2.25
Mixed Raita Yoghurt with onions, cucumber and tomato	£2.25
Plain Papadam	£0.80
Massala Papadam (Spicy)	£0.80



Memories of
India
Bosham

TAKEAWAY MENU

Tel: 01243 572234 / 575016

Opening hours

7 Days a week. Including bank holidays

Mon-Thurs: 12.00noon - 2.00pm
& 5.00pm - 10.30pm

Fri: Lunch Closed & 5.000pm - 10.30pm

Sat: 12noon - 2.00pm & 5.00pm - 10.30pm

Sunday: 12noon - 2.00pm & 5.00pm-10.30pm

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The essence of culinary art is time
We ask for your kind indulgence

Allergens Notice:

Some of our dishes may contain the following ingredients. If you are allergic to any of these ingredients, please ask for advice from our friendly staff, who will be happy to advice you.

- | | | |
|-------------------------|-----------|------------------|
| • Crustaceans eg prawns | •Soybeans | •Sesame Seeds |
| • Egg | •Milk | •Sulphur Dioxide |
| • Fish | •Nuts | •Lupin |
| • Peanuts | •Mustard | •Mollusc |



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Tel: 01243 572234 / 575016

Main Road (A259), Bosham Roundabout,
Chichester, West Sussex, PO18 8PG

www.memoriesofindiabosham.co.uk

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**AUTHENTIC, TRADITIONAL FOOD
AT ITS BEST!**

Welcome to Memories of India Bosham where we aim to share our experience and traditional authentic culinary knowledge with our valued customers. Food is our passion made with tender loving care and dedication with the finest ingredients. At Memories of India we take pride in captivating and enchanting you from the rich heritage of the Indian sub-continent. Our purpose is to create an authentic, traditional cuisine with a modern twist.

Our executive chef Ali, who has run successful restaurants in Chelsea and Brighton has worked with some of the best chefs and now he and his team are back bringing you their culinary knowledge. Our extensive menu offers traditional authentic cuisine at its best from all regions of the sub-continent. We hope you enjoy our unique menu and our elite service. We look forward to serving you for many years to come.

Starters

Chicken Pakora Deep fried in spices with bread crumbs & flour egg batter	£3.95
Aloo Chat Diced potatoes with spices in a tangy chat masala sauce	£3.50
Paneer Shaslik Cubes of Indian Paneer with green chillies, onion, pepper, ginger and coriander	£3.95
King Prawn Butterfly King prawn deep fried with spices & breadcrumbs	£6.95
Lamb or Chicken Chat Tender diced chicken marinated in tangy chat massala sauce	£4.25
Sheek Kebab Spiced minced meat cooked on a skewer over charcoal	£3.95
Tandoori Chicken 1/4 piece of chicken cooked on a skewer over charcoal	£3.95
Chicken Tikka Chicken marinated in spices cooked over flaming charcoal	£3.95
Bathak Tikka Duck marinated in spices cooked over flaming charcoal	£4.25
Lamb Tikka Tender Lamb chunks marinated in mustard oil, curry leaf cooked in tandoor	£4.25
Tandoori Ginger Lamb Chops Lamb chops marinated in yoghurt, spices, blended with finely chopped ginger and coriander	£5.95
Onion Bhaji (Spiced fried onion balls) Onions mixed with herbs and spices, eggs & gram flour. Deep fried	£3.50
Lamb or Vegetable Samosa Folded pastry, freshly made and filled with minced lamb or vegetables, served with tamarind chutney	£3.50
King Prawn Puri Sweet & sour spiced prawns served on Indian Bread	£6.95
Prawn Puri Sweet & sour spiced prawns served on Indian Bread	£4.95
Tandoori Jhinga King prawns marinated in yoghurt, fresh coriander and mustard, cooked to perfection in the tandoor	£6.95
Mix Kebab Lamb Chop, sheek kebab, chicken tikka	£5.95

Tandoori

Grills from the clay oven

Tandoori Ginger Lamb Chops Lamb chops marinated in yoghurt, herbs and spicess blended with finely chopped ginger and Green chilli.	£10.95
Tandoori Mixed Grill	£11.95
Lamb Tikka Tender lamb chunks marinated in mustard oil, yoghurt & curry leaf, cooked in tandoor	£8.95
Chicken Tikka	£7.95
Tandoori Chicken Half spring chicken marinated in tandoori sauce with delicate herbs and spices	£7.95
Chicken Shashlik Marinated chicken cooked in tandoori with spicy green peppers, tomatoes and onions	£9.95
Tandoori Jhinga Shashlik King Prawns	£12.95
Tandoori Jhinga King prawns marinated in yoghurt with herbs, mustard and spices, cooked in tandoor.	£11.95
Bathak Tikka Duck marinated in spices cooked over flaming charcoal	£9.95
Hash Shaslik Marinated duck cooked on skewers with onions, tomatoes and peppers	£11.25

Lamb & Chicken Dishes

Any dish with Chicken Tikka: £1.25 extra (Rice not included)
Lamb £7.75 - Chicken £6.75

Korma Very mild sweet curry with cream, almond & coconut
Curry Medium, cooked in a traditional curry sauce
Madras Cooked with fairly hot spices
Vindaloo Very Hot
Dupiaza Medium sauce with onion cubes
Methi Medium strength curry with fenugreek
Bhuna Moist medium spicy curry
Rogan A popular dish with fresh tomato medium
Kashmiri Mild with fruits & cream
Dhansak Fairly hot, sweet and sour with lentil
Patia Fairly hot, sweet and sour tomato based

Balti Dishes

These spicy dishes originate from the state of Punjab. They are cooked with the freshest herbs & spices and served with Nan Bread

Balti Chicken or Lamb	£8.95
Balti Chicken Tikka Massala Fairly hot, spicy combines Balti and Massala taste with almonds, coconuts & butter	£9.25
Balti Chicken Tikka Sag Dry, fairly hot & spicy cooked with spinach in Balti spices	£9.25
Balti Jhinga Sag King Prawns cooked with Spinach in Balti spices. Dry, fairly hot & spicy	£12.95

Korai Dishes

An exotic dish prepared with yoghurt, onions, peppers, ginger & garlic. Medium spiced

Korai Chicken	£7.95
Korai Lamb	£8.25
Jhinga Korai (King prawn)	£11.95
Naga Korai Jhinga Hot & spicy with thick sauce, infused with naga chilli	£11.95
Naga Korai Lamb Hot & spicy with thick sauce, infused with naga chilli	£8.25
Naga Korai Chicken Hot & spicy with thick sauce, infused with naga chilli	£7.95

Biryani Dishes

All lightly spiced, mixed, fresh with Basmati Rice and served with Vegetable Curry

Vegetable Biryani	£7.95
Chicken Biryani	£8.95
Lamb Biryani	£9.95
King Prawn Biryani	£12.95
Prawn Biryani	£9.95
Chicken Tikka Biryani Spring Chicken marinated in tandoori sauce, barbecued over flaming charcoal, then mixed and fried with Basmati Rice	£10.95
Lamb Tikka Biryani Lamb marinated in tandoori sauce, barbecued over flaming charcoal, then mixed and fried with Basmati Rice	£11.95

House Specials

Butter Chicken Off the bone chicken cooked in tandoor and combined with rich creamy sauce, cashew nuts, almond, coconut and buttery sauce. A very popular north Indian dish	£8.25
Murgh Bahari Succulent goan style chicken cooked in a rich yoghurt and spicy sweet & tangy sauce	£8.25
Lamb Karnataka	£9.95
Murgh Karnataka Spicy chicken combining the sweet and smoky taste of American BBQ with traditional Indian spice garnished with coriander	£8.95
Murgh Zafrani Succulent Chicken highly spiced with onion, fresh ginger, garlic and tomatoes, Fairly hot	£8.95
Karai Murgh Massala Tender pieces of boneless chicken with minced lamb & egg moist fairly spicy.	£8.50
Lamb Padina Tender pieces of lamb cooked with garlic, fresh mint, spicy, fairly hot	£8.25
Chicken Padina Tender pieces of chicken cooked with garlic, fresh mint, spicy, fairly hot	£7.95
Garlic Chilli Chicken Cooked with freshly chopped garlic, onions and chillies, spicy fairly hot	£7.95
Garlic Chilli Lamb Cooked with freshly chopped garlic, onions and chillies, spicy fairly hot	£8.25
Lamb Pasanda A special mild dish cooked with almonds, cashew nuts coconuts, sultanas, fresh cream and yoghurt	£8.25
Chicken Pasanda A special mild dish cooked with almonds, cashew nuts, coconuts, sultanas, fresh cream and yoghurt	£7.95
Chicken Tikka Massala Chicken Tikka cooked in a clay oven, then coated in a Tandoori massala sauce of herbs, cashew nuts, almonds, coconuts, spices and cream. Slightly sweet.	£7.95
Lamb Tikka Massala	£8.25
Chicken Jalferezi A spicy hot curry cooked with green chillies, garlic, onions, ginger and peppers	£7.95
Lamb Jalferezi	£8.25
Chicken Tikka Bhuna Cooked in a medium spiced sauce & herbs	£7.95
Lamb Tikka Bhuna	£8.25
Dakshini Chicken Curry Cooked in stone grinded spices tempered with mustard and red chilli fairly hot	£7.95
Dakshini Lamb Curry	£8.25
Murgh Suganda Chicken marinated in a selection of herbs and spices with fresh cream butter, almonds, coconuts, sweet mango flavoured and topped with fresh spinach. Very mild	£8.25
Hash Suganda Duck marinated in a selection of herbs and spices with fresh cream butter, almonds, coconuts, sweet mango flavoured and topped with fresh spinach. Very mild	£8.50
Hash Tariwala Herb flavoured duck with chillies, ginger, garlic, curry leaves and ground coriander, fairly hot	£8.95
Palak Mirchi Lamb Simmered in spicy, long chillies, fresh spinach and crushed coriander seeds. Fairly Hot	£8.25
Palak Mirchi Chicken	£7.95
Bengal Saag Gosht Medium, tender lamb cooked with spinach	£8.25

Samander ka Khazana

Fish Specialities

Jhinga Charga Delicately cooked king prawns in shell garlic ginger with fresh tomato and onions, fairly hot sauce	£12.95
Jhinga Maacher Molai Curry Bengal, Eastern part of India, king prawns cooked with coconut milk, ginger, garlic, potato in a dramatic Bengali preparation with its impeccable spicing and flavourings	£12.95
Jhinga Suganda King Prawns marinated in a selection of herbs and spices with fresh cream butter, almonds, coconuts, sweet mango flavoured and topped with fresh spinach. Very mild	£12.95
Meen Molee Coconut fish curry sea bass recipe from coastal Kerala combines fresh ingredients, coconut milk, curry leaves,onions, garlic & green chillies	£10.95
Tandoori Jhinga Massala King Prawns cooked in a clay oven, then coated in a Tandoori massala sauce of herbs, cashew nuts, almonds, coconuts, spices and cream. Slightly sweet.	£12.95
Jhinga Bahari Succulent goan style king prawns with yoghurt in a rich spicy sweet & tangy sauce	£12.95
Jhinga Zafrani King prawns cooked with herbs and spices with onions, tomatoes and peppers, fairly hot	£12.95
Jhinga Jalferezi King prawns cooked with green chillies, garlic, onions, ginger and peppers	£11.95
Jhinga Karnataka (King Prawn) Spicy king prawn combining the sweet and smoky taste of American BBQ with traditional Indian spice garnished with coriander	£12.95
Tandoori Jhinga Bhuna King prawns cooked with ginger, garlic and herbs in a medium spice sauce & herbs	£12.95

Seafood Dishes

Rice not included

Chingri Korma Very mild sweet curry with cream, almond & coconut	£7.95
Chingri Madras Prawns cooked with fairly hot spices	£7.95
Chingri Vindaloo Prawns with herbs & spices. Very hot	£7.95
Chingri Sag Prawns with spinach medium	£7.95
Chingri Bhuna Dry distinctive combination of prawns, tomatoes, onions, and spices	£7.95
Chingri Patia Prawns cooked fairly hot, sweet and sour	£7.95
Chingri Dhansak Prawns cooked fairly hot, sweet and sour with lentil	£7.95
Jhinga Curry King Prawns cooked in a traditional curry sauce. Medium	£11.95
Jhinga Patia King Prawns cooked fairly hot, sweet and sour	£11.95