

## Balti Dishes

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

<b>Balti Chicken or Lamb</b> .....	<b>£7.25</b>
<b>Balti Chicken Tikka Massala</b> .....	<b>£7.50</b>
Fairly hot, spicy combines Balti and Masaala taste with almonds, coconuts & butter	
<b>Balti Chicken Tikka Sag</b> .....	<b>£7.50</b>
Dry, fairly hot & spicy cooked with spinach in balti spices	
<b>Balti Jhinga Sag</b> .....	<b>£9.95</b>
King prawns cooked with spinach in Balti spices. Dry, fairly hot & spicy	

## Vegetarian Main Courses

<b>Sabzi Jalferezi</b> .....	<b>£4.95</b>
Fresh vegetables cooked with green chillies, diced onions, ginger and green peppers, fairly hot	
<b>Sabzi Phatia</b> .....	<b>£4.95</b>
Fairly hot, sweet and sour tomato based	
<b>Sabzi Madras</b> .....	<b>£4.95</b>
Vegetables cooked in a traditional madras sauce of garlic & ginger	
<b>Sabzi Korma</b> .....	<b>£4.95</b>
Vegetables cooked in a very mild sweet creamy sauce	
<b>Sabzi Bahari</b> .....	<b>£4.95</b>
Vegetables with yoghurt in a rich spicy sweet & tangy sauce	
<b>Sabzi Massala</b> .....	<b>£4.95</b>
Vegetable cooked in a clay oven, then coated in a Tandoori massala sauce of herbs, cashew nuts, almonds, coconuts, spices and cream. Slightly sweet	
<b>Sabzi Karnataka</b> .....	<b>£4.95</b>
Spicy vegetables combining the sweet smoky taste of American BBQ with traditional Indian spice garnished with fresh lime, coriander	
<b>Sabzi Zafrani</b> .....	<b>£4.95</b>
Fresh vegetables highly spiced, with fresh ginger, garlic and tomatoes. Fairly hot	
<b>Sabzi Garlic Chilli</b> .....	<b>£4.95</b>
Cooked with freshly chopped garlic and chillies, spicy and hot	
<b>Sabzi Padina</b> .....	<b>£4.95</b>
Vegetables cooked with garlic, fresh mint, spicy, fairly hot	
<b>Sabzi Pasanda</b> .....	<b>£4.95</b>
A special mild dish cooked with almonds, cashew nuts, coconuts, sultanas, fresh cream and yoghurt	
<b>Sabzi Balti</b> .....	<b>£5.95</b>
Cooked with freshest herbs and spices and served with nan bread	
<b>Sabzi Balti Massala</b> .....	<b>£5.95</b>
Fairly hot, spicy combines balti and massala taste with almonds, coconut & butter	
<b>Sabzi Suganda</b> .....	<b>£5.95</b>
Vegetables in a selection of herbs and spices with fresh cream butter, almonds, coconuts, sweet mango flavoured and topped with fresh spinach, very mild	
<b>Sabzi Paneer Korai</b> .....	<b>£5.95</b>
Mix vegetables with paneer cheese, ginger, garlic, onions & peppers. Fairly hot	

## Vegetarian Side Dishes

<b>Palak Paneer</b> .....	<b>£2.95</b>
Lightly spiced spinach with cheese	
<b>Bombay Aloo</b> .....	<b>£2.95</b>
Potato cooked in hot spice	
<b>Aloo Bhaji</b> .....	<b>£2.95</b>
Lightly spiced potato	
<b>Aloo Gobi</b> .....	<b>£2.95</b>
Potato & cauliflower lightly spiced and dry	
<b>Sag Aloo</b> .....	<b>£2.95</b>
Spinach and potato	
<b>Tarka Dhall</b> .....	<b>£2.95</b>
Lentil, garnished with spice & chopped garlic	
<b>Sag Bhaji</b> .....	<b>£2.95</b>
Spinach with fenugreek and fresh coriander	
<b>Chana Massala</b> .....	<b>£2.95</b>
Chick peas with spices	
<b>Methi Sag</b> .....	<b>£2.95</b>
Spinach with fenugreek and fresh coriander	
<b>Niramish Bhaji</b> .....	<b>£2.95</b>
Vegetables cooked with spices. Fairly dry	
<b>Palak Chana</b> .....	<b>£2.95</b>
Chick peas with spinach	
<b>Vegetable Curry</b> .....	<b>£2.95</b>
<b>Mushroom Bhaji</b> .....	<b>£2.95</b>
Stir fried mushrooms with spices	
<b>Cauliflower Bhaji</b> .....	<b>£2.95</b>
Stir fried cauliflower with spices	
<b>Mutter Paneer</b> .....	<b>£2.95</b>
Curried peas with cheese	
<b>Bhindi Bhaji</b> .....	<b>£2.95</b>
Okra or ladies finger cooked in spices	
<b>Brinjal Bhaji</b> .....	<b>£2.95</b>
Aubergine fried with spices	
<b>Keema Peas</b> .....	<b>£2.95</b>
Minced lamb & green peas with spices	

## Indian Breads

<b>Nan</b> .....	<b>£2.30</b>
Leaven bread cooked in charcoal oven	
<b>Peswari Nan</b> .....	<b>£2.50</b>
Prepared with oriental nuts, sultanas and coconut	
<b>Garlic Nan</b> .....	<b>£2.50</b>
Baked with fresh chopped garlic	
<b>Keema Nan</b> .....	<b>£2.50</b>
Stuffed with spicy minced meat	
<b>Cheese Nan</b> .....	<b>£2.50</b>
<b>Chilli and Coriander Nan</b> .....	<b>£2.50</b>
<b>Tandoori Roti</b> .....	<b>£2.30</b>
Unleavened bread baked in the clay oven	
<b>Paratha</b> .....	<b>£2.30</b>
Fried bread made with chapati flour	
<b>Stuffed Paratha</b> .....	<b>£2.50</b>
Stuffed with vegetables	
<b>Chapati</b> .....	<b>£1.50</b>
Soft thin bread	

## Rice

<b>Pilau Rice</b> .....	<b>£2.50</b>
Flavoured Basmati rice	
<b>Plain Steamed Rice</b> .....	<b>£2.40</b>
Basmati	
<b>Onion Rice</b> .....	<b>£2.95</b>
<b>Special Fried Rice</b> .....	<b>£2.95</b>
Basmati rice fried with peas and egg	
<b>Mushroom Fried Rice</b> .....	<b>£2.95</b>
Basmati rice with mushrooms	
<b>Garlic Fried Rice</b> .....	<b>£2.95</b>
<b>Keema Rice</b> .....	<b>£2.95</b>
<b>Kashmiri Rice</b> .....	<b>£2.95</b>
Basmati rice with fruits	
<b>Lemon &amp; Ginger Rice</b> .....	<b>£2.95</b>
Basmati rice with ginger, mustard, lemon and curry leaves	

## Accompaniments

<b>Onion Chutney / Mango Chutney / Mint Sauce / Mix Pickle</b> .....	<b>£0.60</b>
<b>Cucumber Raita</b> .....	<b>£1.95</b>
Yoghurt with cucumber	
<b>Mixed Raita</b> .....	<b>£1.95</b>
Yoghurt with onions, cucumber and tomato	
<b>Banana Sambol</b> .....	<b>£1.95</b>
Banana with almonds, raisins, fresh cream and coconut	
<b>Plain Papadam</b> .....	<b>£0.60</b>
<b>Massala Papadam</b> .....	<b>£0.60</b>
Spicy	

## SUNDAY BUFFET

12noon - 4.30pm  
EAT AS MUCH  
AS YOU LIKE

**Adult £9.95**  
**Child £6.95**

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

### Allergens Notice

Some of our dishes may contain the follow ingredients. If you are allergic to any of these ingredients, please ask for advice from our friendly staff, who will be happy to advise you. Crustaceans eg. prawns - Egg - Fish - Peanuts - Soybeans - Milk - Nuts - Mustard - Sesame Seeds - Sulphur Dioxide - Lupin - Mollusc



# Memories of India Bosham

## TAKEAWAY MENU

### OPENING HOURS

Mon - Thurs: 12 noon - 2.30pm & 5.30 - 11.30  
Fri & Sat: 12 noon - 2.30pm & 5.30 - midnight  
Sunday: 12 noon - 11.30pm  
7 Days a week. Including bank holidays

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[www.memoriesofindiabosham.co.uk](http://www.memoriesofindiabosham.co.uk)

### The joy of Indian dining

Welcome to Memories of India where we aim to share our experience and modern culinary knowledge with our valued customers. Food is our passion, made with dedication and the finest ingredients since establishment in 1995. 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 a modern era of culinary skills, which is carefully researched by our competent and skilful chefs from various parts of the sub-continent, thus creating healthy and palatable food for our customers. Our extensive menu offers an ideal selection of traditional, authentic and contemporary dishes from all regions of the sub-continent, consequently giving you supreme choice. We hope you enjoy our unique menu, and our elite service. We look forward to serving you for many more years to come.

### \*\* SPECIAL OFFER \*\*

### 5 Course Set Meal for Tuesdays

Any Starter, Any Main Dish, Any Side Dish, Any Rice or Nan Tea / Coffee  
Extra £1.95 for starter and £2.50 for main Duck / Prawn / Fish / King Prawn

Choose any one item from each section

**Only £10.95 pp**

**Children under 12 years £6.95**

This offer must be mentioned when ordering.  
This offer cannot be shared. Eat-in Only  
(Excluding Bank Holidays and Special Days)

Please note that Memories of India has no connection with any other restaurant in Chichester

## Starters

**Chicken Pakora**..... **£3.50**  
Deep fried in spiced bread crumbs

**Aloo Chat**..... **£2.95**  
Diced potatoes with spices in a tangy chat massala sauce

**Paneer Shaslik**..... **£3.50**  
Cubes of Indian cheese with green chillies, ginger and coriander

**King Prawn Butterfly** ..... **£5.95**  
King prawn deep fried with spices and bread crumbs

**Lamb or Chicken Chat** ..... **£3.50**  
Tender diced chicken marinated in tangy chat massala sauce

**Sheek Kebab**..... **£3.50**  
Spiced minced meat cooked on a skewer over charcoal

**Tandoori Chicken** ..... **£3.50**  
1/4 piece of chicken cooked on a skewer over charcoal

**Chicken Tikka** ..... **£3.50**  
Chicken marinated in spices cooked over flaming charcoal

**Bathak Tikka** ..... **£3.95**  
Duck marinated in spices cooked over flaming charcoal

**Lamb Tikka**..... **£3.50**  
Tender Lamb chunks marinated in mustard oil, curry leaf cooked in tandoor

**Tandoori Ginger Lamb Chops** ..... **£4.75**  
Lamb chops marinated in yoghurt and cheese, blended with finely chopped ginger, green chilli and coriander

**Onion Bhaji** ..... **£2.85**  
Spiced fried onion balls

**Lamb or Vegetable Samosa**..... **£2.85**  
Folded pastry fresh made and filled with minced lamb or vegetables, served with tamarind chutney

**King Prawn Puri**..... **£5.95**

**Prawn Puri**..... **£3.95**  
Sweet & sour spiced prawns served on Indian bread

**Machli Biran** ..... **£4.75**  
Sea Bass pan fried with olive oil, garlic, ginger & spices. Bangla style

**Jhinga Peri Peri** ..... **£5.95**  
King prawns marinated in hot goan peri peri sauce cooked in Tandoor

**Tandoori Jhinga**..... **£5.95**  
King prawns marinated in yoghurt, fresh coriander and mustard, cooked to perfection in the tandoor

**Mix Kebab**..... **£4.75**  
Lamb Chop, sheek kebab, chicken tikka

## Biryani Dishes

All lightly spiced, mixed, fresh with basmati rice and served with vegetable curry

**Vegetable Biryani**..... **£5.95**

**Chicken Biryani** ..... **£6.95**

**Lamb Biryani**..... **£7.50**

**Prawn Biryani**..... **£7.50**

**King Prawn Biryani**..... **£9.95**

**Chicken Tikka Biryani** ..... **£7.95**  
Spring chicken marinated in tandoori sauce, barbecued over flaming charcoal, then mixed and fried with basmati rice

**Lamb Tikka Biryani**..... **£8.95**  
Lamb marinated in tandoori sauce, barbecued over flaming charcoal then mixed and fried with basmati rice

## House Specials

**Butter Chicken**..... **£6.75**  
Off the bone chicken coked in tandoor and combined with rich creamy buttery sauce. A very popular dish

**Murgh Bahari** ..... **£7.25**  
Succulent goan style chicken cooked in a rich yoghurt and spicy sweet & tangy sauce

**Lamb Karnataka**..... **£7.50**

**Murgh Karnataka** ..... **£7.25**  
Spicy chicken combining the sweet and smoky taste of American BBQ with traditional Indian spice garnished with fresh lime, coriander

**Murgh Zafrani**..... **£7.25**  
Chicken cooked with herbs and spices with onion, tomatoes and peppers, fairly hot

**Karai Murgh Massala**..... **£7.50**  
Tender pieces of boneless chicken with minced lamb moist fairly spicy and egg

**Lamb Padina** ..... **£7.50**  
Tender pieces of lamb cooked with garlic, fresh mint, spicy, fairly hot

**Chicken Padina**..... **£6.75**  
Tender pieces of chicken cooked with garlic, fresh mint, spicy, fairly hot

**Garlic Chilli Chicken**..... **£6.75**  
Cooked with freshly chopped garlic, onions and chillies, spicy fairly hot

**Garlic Chilli Lamb** ..... **£6.95**  
Cooked with fresh copped garlic, onions and chillies spicy, fairly hot

**Lamb Pasanda** ..... **£6.95**  
A special mild dish cooked with almonds, cashew nuts, coconuts, sultanas, fresh cream and yoghurt

**Chicken Pasanda**..... **£6.75**  
A special mild dish cooked with almonds, cashew nuts, coconuts, sultanas, fresh cream and yoghurt

**Chicken Tikka Massala** ..... **£6.75**  
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

**Lamb Tikka Massala** ..... **£6.95**

**Chicken Jalferezi** ..... **£6.75**  
A spicy hot curry cooked with green chillies, diced onions, ginger and green peppers

**Lamb Jalferezi**..... **£6.95**

**Chicken Tikka Bhuna** ..... **£6.75**  
Cooked in a medium spiced sauce and herbs

**Lamb Tikka Bhuna**..... **£6.95**

**Dakshini Chicken Curry** ..... **£6.75**  
Cooked in stone grinded spices tempered with mustard an red chilli fairly hot

**Dakshini Lamb Curry** ..... **£6.95**

**Classical Kasmiri**

**Lamb Rogan Josh** ..... **£6.95**  
Tomato based. Fairly hot

**Murgh Suganda** ..... **£7.75**  
Chicken marinated in a selection of herbs and spices with fresh cream butter, almonds, coconut, sweet mango flavoured and topped with fresh spinach. Very mild

**Haash Suganda**..... **£8.50**  
Duck marinated in a selection of herbs and spices with fresh cream butter, almonds, coconut, sweet mango flavoured and topped with fresh spinach. Very mild

**Hash Tariwala**..... **£8.50**  
Herb flavoured duck with chillies, ginger, garlic, curry leaves and ground coriander. Fairly hot

**Palak Mirchi Lamb** ..... **£6.95**  
Simmered in spicy, long chillies, fresh spinach and crushed coriander seeds. Fairly hot

**Palak Mirchi Chicken**..... **£6.75**

**Bengal Saag Gosht**..... **£6.95**  
Medium, tender lamb cooked with spinach

## Lamb & Chicken Dishes

Any dish with Chicken Tikka: £1.25 extra (Rice not included)

**Lamb £5.70 — Chicken £5.50**

**Korma**

Very Mild curry

**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 and cream

**Dhansak**

Fairly hot, sweet and sour with lentil

**Patia**

Fairly hot, sweet and sour tomato based

## Samander ka Khazana

Fish Specialities

**Bengali Fish Curry**..... **£7.95**  
A very popular household dish of Bengal, talapia cooked with potato. Aubergine and fresh coriander. Fairly hot

**Jhinga Charga**..... **£10.95**  
Delicately cooked king prawns in shell, garlic, ginger with fresh tomato and onions. Fairly hot sauce

**Jhinga Maacher Molai Curry**..... **£11.95**  
Bengal, eastern part of Indian, king prawns cooked with coconut milk, ginger, garlic, potato in a dramatic Bengali preparation with its impeccable spicing and flavourings

**Maach Biran** ..... **£10.95**  
Sea bass pan fried with olive oil, garlic, ginger & spices. Bangla style

**Somonder Ki Khazana** ..... **£7.95**  
Telapia or pangash fish cooked traditional way with ginger, garlic, green chillies, turmeric, curry leaves. Hot

**Jhinga Suganda**..... **£10.95**  
King Prawns marinated in a selection of herbs and spices with fresh cream, butter, sweet mango flavoured and topped with fresh spinach. Very mild

**Meen Molee** ..... **£9.95**  
Coconut fish curry (sea bass) recipe from coastal Kerala combines fresh ingredients, coconut milk, curry leaves, onions, garlic & green chillies

**Tandoori Jhinga Massala**..... **£9.95**  
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

**Fish Bahari**..... **£7.95**  
Telapia or pangash

**Jhinga Bahari**..... **£10.95**  
Succulent goan style king prawns with yoghurt in a rich spicy sweet & tangy sauce

**Jhinga Zafrani** ..... **£10.95**  
King prawns cooked with herbs and spices with onions, tomatoes and peppers, fairly hot

**Jhinga Jalferezi**..... **£9.95**  
King prawns with green chillies, diced onions, ginger and green peppers

**Jhinga Karnataka (King Prawn)** ..... **£10.95**  
Spicy king prawn combining the sweet and smoky taste of American BBQ with traditional Indian spice garnished with fresh lime, coriander

**Fish Jalferezi**..... **£7.95**  
This dish is made from fillet of talpia or pangash fish in a fairly hot spicy sauce of green chillies, garlic and ginger

**Tandoori Jhinga Bhuna**..... **£9.95**  
Cooked in a medium spice sauce & herbs

## Tandoori

Grills from the clay oven

**Tandoori Ginger Lamb Chop** ..... **£8.95**  
Lamb chops marinated in yoghurt and cheese blended with finely chopped ginger, green chilli and coriander

**Tandoori Mixed Grill** ..... **£8.95**

**Lamb Tikka**..... **£6.95**  
Tender Lamb chunks marinated in mustard oil, yoghurt & curry leaf, cooked in tandoor

**Chicken Tikka** ..... **£6.75**

**Tandoori Chicken** ..... **£6.75**  
Half spring chicken marinated in tandoori sauce with delicate herbs and spices

**Chicken Shashlik**..... **£7.95**  
Marinated chicken cooked in tandoor with spicy green peppers, tomatoes and onions

**Tandoori Jhinga Shashlik** ..... **£10;95**  
King prawns

**Tandoori Jhinga**..... **£9.95**  
King prawns marinated in yoghurt with herbs, mustard and spices. Cooked in tandoor

**Bathak Tikka** ..... **£8.95**  
Duck marinated in spices cooked over flaming charcoal

**Hash Shaslik** ..... **£8.95**  
Marinated duck cooked on skewers with onions, tomatoes and peppers

## Korai Dishes

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

**Korai Chicken** ..... **£6.75**

**Korai Lamb**..... **£6.95**

**Jhinga Korai (King prawn)**..... **£9.95**

**Naga Korai Jhinga** ..... **£9.95**  
Hot & spicy with thick sauce, infused with naga chilli

**Naga Korai Lamb** ..... **£7.50**  
Hot & spicy with thick sauce, infused with naga chilli

**Naga Korai Chicken**..... **£6.95**  
Hot & spicy with thick sauce, infused with naga chilli

## Seafood Dishes

(Rice not included)

**Chingri Kurma**..... **£5.75**  
Prawns cooked coconut sauce mild

**Chingri Madras** ..... **£5.75**  
Prawns cooked with fairly hot spices

**Chingri Vindaloo**..... **£5.75**  
Prawns. Very hot

**Chingri Sag** ..... **£5.75**  
Prawns with spinach. Medium

**Chingri Bhuna**..... **£5.75**  
Dry distinctive combination of prawns, tomatoes, onion and spices

**Chingri Patia** ..... **£5.75**  
Prawns cooked fairly hot, sweet and sour

**Chingri Dhansak**..... **£5.75**  
Prawns cooked fairly hot, sweet and sour with lentil

**Jhinga Curry** ..... **£8.95**  
King prawns cooked in a traditional curry sauce. Medium

**Jhinga Patia** ..... **£8.95**  
King prawns cooked fairly hot, sweet and sour

**Jhinga Dhansak** ..... **£8.95**  
King prawns cooed fairly hot, sweet and sour with lentil

**Jhinga Bhuna**..... **£8.95**  
Dry distinctive combination of king prawns, tomatoes, onions & spices

**Jhinga Dupiaza** ..... **£8.95**  
King prawns cooked with onions and peppers

**Jhinga Vindaloo**..... **£8.95**  
King prawns in very hot sauce