

**“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 of our restaurant.

“Sahib” in India means “sir” and was originally used out of respect for rank or authority as was “Mem-Saab” 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 similar, 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 wildly differing worlds for its customers, combining the benefits of privilege through courtesy and service with respect and appreciation 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.

**Allergen Advice: for further information please speak to a member of staff.**

Caution: fish may contain bones

Items may be substituted according to seasonal availability.

Discretionary ten percent service charge applies to all parties seating five guests or more.

All prices are inclusive of VAT

**www.mem-saab.com**

MEM } SAAB®

## STARTERS

All starters served with a leaf salad and a mint yoghurt dipping sauce. (D)

<b>Rangila Tikka (D)</b> Chicken tikka pieces flavoured with two marinades. A hot Kashmiri marinade of cayenne chillies and cinnamon and a cool Haryali marinade of basil, spinach and fresh mint. Slowly cooked in our tandoor and presented with roasted onions and peppers.	<b>£6.25</b>	<b>Chilli Paneer (D)</b> Pan fried with strands of peppers, onions and chillies in a rich and spicy sauce.	<b>£6.15</b>
<b>Cauliflower Bites</b> Chunky florets of cauliflower tossed in a fine mix of turkha (onion, ginger, garlic and chopped green chillies) and coated in our mixed chilli Memsaab sauce. Finished with coriander.	<b>£5.95</b>	<b>Lamb Seekh Kebab</b> Ground lamb combined with aromatic herbs and spices then grilled in our tandoor.	<b>£6.35</b>
<b>Ostrich (D)</b> Succulent pieces marinated in a yoghurt and root ginger paste. Seasoned with a light dusting of nutmeg then cooked in our tandoor.	<b>£7.95</b>	<b>Onion Bhaji</b> Fine onion strands folded into a spiced batter and fried till golden.	<b>£5.95</b>
		<b>Zafrani Salmon Tikka (D)</b> Salmon pieces marinated in a spiced turmeric yoghurt and gently grilled in the tandoor.	<b>£7.95</b>

## THE MEM-SAAB SELECTION

The dishes below can be ordered in a choice of Seasonal Vegetables, Paneer (D), Chicken, Lamb (£1.50 surcharge), Beef (£1.50 surcharge), Prawn (£1.00 surcharge) or King Prawns (£2.50 surcharge).

<b>Jaipuri</b> A rich and earthy mix of peppers, mushrooms and onions simmered in a ginger and garlic sauce, topped with coriander.	<b>£10.95</b>	<b>Dhaalcha</b> Simmered with lentils and chickpeas then finished with coriander.	<b>£10.95</b>
<b>Jalfrezi</b> Onions, peppers, and tomatoes cooked with Indian masala, green chilles and coriander.	<b>£10.95</b>	<b>Palak</b> Fresh spinach wilted in ginger and onion with a touch of tomato.	<b>£10.95</b>
<b>Karahi with Cayenne and Jeera</b> Onions and capsicum pan fried with cumin seeds, ginger, cayenne chilli and garlic. Finished with spring onion and coriander.	<b>£10.95</b>	<b>Tikka Masala (D) (N)</b> Your choice of item marinated in tikka spices, then simmered in a tandoori masala sauce of finely ground cashew nuts and rich buffalo milk cream. Adding a richer depth of flavour. Garnished with chopped nuts.	<b>£10.95</b>
<b>Rogan Josh</b> Tomato and garlic features in this popular Indian dish. Finished with tomato.	<b>£10.95</b>	<b>Nil Gris Korma (D)</b> A mild dish featuring a touch of cream flavoured with toasted spice. Dressed with coconut.	<b>£10.95</b>

## CHEF'S COLLECTION

<b>Biriyani</b> Basmati rice herbed with freshly ground black pepper, bay leaves and cardamons. Garnished with crispy onions. Accompanied with our daal, a mixed leaf salad and a cool mini raita. Choice of Vegetables, Paneer (D), Chicken, Lamb (£1.50 surcharge), Beef (£1.50 surcharge), Prawn (£1.00 surcharge) or King Prawns (£2.50 surcharge).	<b>£14.95</b>	<b>Garlic Chilli Chicken</b> Chicken pieces cooked in an onion and garlic gravy with a measure of chilli with a hot and spicy finish.	<b>£11.95</b>
<b>Butter Chicken Masala (D)</b> Tender chicken fillet pieces cooked in a creamy sauce spiced with our own blend of smoothly ground Indian masala. Decorated with a touch of butter.	<b>£11.95</b>	<b>Lamb and Mint Yoghurt (D)</b> Tender pieces of braised lamb and baby onions prepared with cumin, coriander and pestled mint in a thin lamb stock. Drizzled with homemade yoghurt to refresh.	<b>£12.95</b>
<b>Potato Madras</b> New potatoes in a deep and rich sauce, heated with fresh green and dried red chillies then finished with coriander. Choice of Vegetables, Paneer (D), Chicken, Lamb (£1.50 surcharge), Beef (£1.50 surcharge), Prawn (£1.00 surcharge) or King Prawns (£2.50 surcharge).	<b>£12.95</b>	<b>Monkfish Moilee (D)</b> Meaty pieces gently simmered in a south Indian cream and coconut sauce. Spiced with ground masala and curry leaves to accentuate both the fish and sauce.	<b>£14.95</b>
		<b>Punjabi Fish Curry</b> A rustic Punjabi dish of cod gently brought to life in a thin ginger and tomato sauce. Prepared with a generous helping of coriander.	<b>£14.95</b>

## TANDOORI SPECIALITIES

All meats are marinated in natural yoghurt (D), chilli and a blend of ground Indian spice. Then cooked in our clay oven and garnished with fresh coriander.

\*Dishes are served with a fresh salad, a small pilau rice, mint yoghurt dip (D) and a side of onion sauce.

<b>Chicken Tikka (D)</b> Small tender pieces of boneless chicken.	<b>£15.95*</b>	<b>Mixed Sizzler (D)</b> Three pieces each of chicken tikka and lamb sheekh kebab presented on a bed of smoking grilled onion and capsicum peppers. Garnished with coriander. Served with a side mint yoghurt dipping sauce.	<b>£15.95</b>
<b>Lamb Tikka (D)</b> Slow roasted boneless chunks of abundantly flavoured lamb.	<b>£16.95*</b>		
<b>Tandoori Jhinga (D)</b> King prawns served with grilled peppers and onions.	<b>£18.55*</b>		

## VEGETARIAN SELECTION

Mains £9.45 | Sides £6.95

<b>Aloo Dhum</b> Potatoes, onions and tomatoes steamed with a spiced blend of garlic and ginger producing a sauce of a thick consistency.	<b>Channa Masala</b> Chickpeas cooked in a thick sauce of blended tomatoes, onions and ginger. Reduced in a turmeric and Indian spice paste with fresh coriander.
<b>Aloo Gobi Bhuna</b> Baby potato and cauliflower florets steamed with onions, ginger, garlic and tomatoes in a fragrant blend of turmeric and mixed Indian spices. Cooked till tender and dry.	<b>Dhaal Makhani (D)</b> Whole brown and black lentils simmered in finely chopped onions, ginger, garlic and blended spices. Finished to a smooth texture with a touch of butter to glaze.
<b>Arbi with Mushroom</b> A root vegetable loosely related to the yam family which when cooked takes up the introduced flavours of the turmeric, onion and ginger blend.	<b>Paneer Kofta Kashmiri (D) (G) (N)</b> Homemade unsalted white cheese with a delicate crumbly texture combined with mashed potato, sweet cherries and crushed nuts. Hand rolled into delicately seasoned balls and flash fried till golden. Simmered in a velvety cream and cashew nut sauce.
<b>Bindi Ambchurn</b> Ladies' fingers pan fried with onions, ginger and mango powder to a dry finish.	<b>Spinach &amp; Potato</b> A rich dish of fresh whole spinach leaves wilted with ginger, garlic, onion and baby potatoes.

**Courgettes with Aubergine**  
A combination of the two vegetables simmered gently in an onion and turmeric paste.

## ACCOMPANIMENTS

<u>Rice</u>	<u>Chutneys &amp; Pickles</u>
<b>Basmati Boiled</b>	<b>Poppadoms (each)</b>
<b>Basmati Pilau</b> (Steamed with clove, cinnamon, cardamom and bay leaf)	<b>Tray of Chutneys (Thali)</b> (Mango, Apple & Mint and Spiced Onion Chutneys)
<b>Jeera &amp; Pea</b> (Cumin & Peas)	<b>Homemade Mango Pickle</b>
	<b>Homemade Lemon &amp; Chilli Pickle</b>
	<b>Cucumber Raita Yoghurt (D)</b>
<b>Nan</b>	
<b>Plain (D) (G)</b>	<b>Chips</b>
<b>Garlic &amp; Coriander (D) (G)</b>	
<b>Chilli Cheese (D) (G)</b>	
<b>Peshwari Fruit &amp; Nut (D) (G) (N)</b>	
<b>Keema (D) (G)</b>	

Please inform us if you have any food allergies:  
Key - (D) Dairy / (G) Gluten / (N) Nuts