





Memsaab's Tasting Menu

"Culinary journey with us"

£90

Experience a culinary journey with Chef Sohan Bhandari,
a curation of his culinary heritage and signature dishes.
An ode to Indian homemakers & traditional Indian cooked food.

Rasam (VE, NF)

South Indian tomato & lentil rasam served with
mini idli & puffed pastry bites



Marwad's Raj Kachori (NF)

Spiced fried potato, trio sauce, pomegranate seed
boondi, savoury crisp, herbal jam, black lime chaat masala



Kandhari Paneer Tikka (GF, V)

Seasoned cottage cheese stuffed with prunes & pomegranate
in tomato, garlic mustard salsa

Or

Anglo Indian Chicken Chop 🍗

Madras spiced pulled chicken cutlet served with
salad & tomato raisin relish



Raspberry Sorbet (VE)



Old Delhi's Famous Lamb Curry (GF, NF)

Minced lamb curry, cumin potato, dal makhani,
steamed rice, butter naan

Or

Nadan Fish Curry (NF)

Nadan fish curry, beans poriyal, dal makhani,
steamed rice, malabar paratha

Or

Falahari Kofta Curry (VE)

Beetroot & lotus kofta curry, beans poriyal, dal tadka,
steamed rice, tandoori roti



Dark Chocolate Silk Cake

Thandai crumble, candy floss & fresh berries

Or

Kochi's Coconut Pannacotta (NF)

Coconut & black pepper panna cotta in vanilla mango
sauce & baked coconut croutons

Pair with:

Wine - £60 | Champagne - £105 (min 6 pax) | Cocktail - £65

Ve - Vegan

V - Vegetarian

GF - Gluten Free

DF - Dairy Free

NF - Nut Free

🍗 Mild spicy



STARTERS

Anglo Indian Chicken Chop 🌶️	16.95
Madras spiced pulled chicken cutlet served with salad & tomato raisin relish	
Hummus, Beetroot & Orange Salad (VE)	15.95
Poached baby beetroot, orange segments, chickpea hummus, roasted pine seeds, salad leaves, khakhra crackers	
Zimikand & Beetroot Tikki (VE, NF, GF) 🌶️	16.95
Crisp-coated Calcutta style zimikand & beetroot chops, lime chilli pickle, beetroot murabba, served with homemade kasundi sauce	
Baked Kashmiri Dum Aloo (V, GF)	16.95
Slow cooked baby potatoes marinated with rich tomato, yogurt and cashew sauce, layered with cheese and baked in oven	
Chicken Cafreal (NF, DF)	17.45
Deep fried Spicy and tangy marinated chicken lollipops served with Goan cafreal sauce and red cabbage salad	
Noor Mahal Chicken Tikka (GF, NF) 🌶️	19.95
Noor Mahal chicken tikka with dip & lime	
Kandhari Paneer Tikka (GF, V)	19.95
Cottage cheese stuffed with prunes & pomegranate in tomato, garlic mustard salsa	
Murgh - E - Malai (GF)	20.95
Marinated corn fed breast of chicken cooked in a clay oven served with saffron & cardamom sauce.	
Tandoori Broccoli (GF, V)	20.50
Clay oven cooked tender stem broccoli in creamy sauce & Urfa chilli flakes	
Sarsoi Ajwaini Fish Tikka (GF, NF) 🌶️	25.95
Mustard & Carom seed flavoured marinated fish fillet with green mango salsa	
Bhatti ka Murgh (GF, NF)	29.95
Slow-cooked free-range half chicken, crust of black spices, homemade kasundi sauce, gem lettuce salad, topped with parmesan cheese	
Prawn Chimichurri (GF, NF)	31.95
Grilled Spiced black tiger prawns, chimichurri sauce, chaat masala, pickled onions	
Kolhapuri Lamb Chops (GF) 🌶️	36.45
Spice rubbed lamb chops, lime chilli sauce & side salad	



CHAAT BAR

Mall Road's Dahi Sev Puri (V)	11.95
Mall Road speciality puri with sweet & tangy sauce	
Banarasi Amrood Ki Chaat (V)	12.95
Guava cone chaat with tamarind chutney, raspberry sauce, spiced cream, topped with crisp gram flour noodles	
Rajasthani Chandiya Chaat (V, NF)	12.95
Deep fried lentil fritters soaked in a tangy, fermented mustard water, served with beetroot sauce, trio sauce and crisp papdi	

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À LA CARTE

Falahari Curry Kofta (VE) 🌿 Kofta rolls of Lotus stem, beetroot & raisin in mild curry, crisp potato & green cress	19.95
Chef Sohan's Confit of Cauliflower (GF, V) Slow baked cauliflower, cardamom saffron sauce, red radish	19.95
Gutti Vankaya (VE) Andhra style curry flavoured baby aubergines in tangy tamarind gravy	19.95
Corn Methi Palak Malai (VE, NF, GF) Rich, creamy chopped fenugreek and spinach sauce with corn kernels, served with crisp & spiced baby corn and vegan malai	18.95
Paneer-E-Pukhtan (V, GF) 🌿 Shahi pumpkin & tomato silky sauce, butter-poached vegetables, pickled spiced stuffed & grilled cottage cheese, garnished with pumpkin seeds	21.95
Chicken Chettinad (GF, DF) 🌿 Chettinadu spiced chicken preparation	21.95
Kozhi Thenga Paal Curry (GF, NF) 🌿 Traditional Kerala chicken curry, a semi thick flavourful gravy that balances aromatic spices and natural sweetness of coconut	20.95
Memsaab's Chicken Curry (GF, NF) Inspired by Memsaab, chicken roulade infused with Indian spices and saffron in light cream sauce flavoured with sweet spices	22.45
Colonel Saab's Butter Chicken (GF) Boneless morsels of chicken in rich velvety tomato & cashew gravy	22.45
Nadan Meen Curry (GF, DF, NF) 🌿 Home style South Indian fish curry cooked to perfection	23.95
Beef Pepper Fry (DF) 🌿 A bit of a mouthful to describe Kerala style beef with coconut and Thellicherry black pepper	25.95
Prawn Moilee (GF, DF, NF) Succulent prawns cooked in light spiced coconut milk curry	23.95
Old Delhi's Famous Lamb Curry (GF, NF) 🌿 Keema boti lamb curry cooked in Old Delhi-style sardar ji meat wale	28.95
Shikari Raan (NF) 🌿 Slow cooked baby lamb in tomato based sauce, pickled onion & bun pao	31.95

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SIDES

Chutneys & Poppadoms (DF)	5.50
Cucumber & Mint Raita (GF, V)	4.95
Kachumber Salad (GF, VE)	6.50
Cumin Potatoes (GF, V, NF)	6.95
Steamed Basmati Rice (GF, VE, NF)	6.95
Daal Tadka (GF, V, NF)	11.95
Daal Makhani (GF, V, NF)	11.95
Amritsari chana masala (VE, NF)	13.95
Malabar Coconut Rice (V, NF, GF)	11.95
Flavourful and aromatic South Indian rice that combines the richness of coconut with the subtle spices of the Malabar region.	
Sliced Onion	1.95

BIRYANIS

Hyderabadi Chicken Biryani (GF, NF)	25.95
Lucknowi Aromatic Lamb Biryani (GF, NF) 🌶️	26.95

INDIAN BREADS

Cheese Kulcha (V, NF)	6.95
Stuffed cheese kulcha cooked in a tandoor oven	
Peshwari Kulcha (V)	6.95
Filled with a mixture of dry coconut, khoya, apricot, poppy seeds & topped with sweet crunch	
Onion kulcha (NF, VE)	6.50
Stuffed masala onion kulcha, cooked in a tandoor oven	
Naan (V)	4.95
Tandoori Roti (V, DF)	4.95
Butter Naan (V)	4.95
Malabar Parantha	4.95
Garlic Naan (V)	5.50

KIDS AT COLONEL SAAB

Creamy Chicken Curry with Rice (NF, GF)	10.95
Cheese Kulcha (NF)	7.95
(Served with creamy curry or tomato ketchup)	
Chicken poppers (NF)	7.95
(Served with french fries & tomato ketchup)	

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🌿 Can be done dairy free

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DESSERTS

Rose Gulab Jamun

Vanilla Ice Cream, Nuts

9.95

Almond Rice Pudding (VE, GF)

Vegan short-grain rice pudding, rhubarb & raspberry compote, pistachio crumble

10.95

Pineapple Jalebi

Rabri Chantilly cream & pineapple jalebi, pistachio kulfi, crisp tuile, pistachio-infused oil

13.95

Rasmalai Milk Cake

Cardamom cream, Boondi caviar, pistachio & edible flower

11.95

Dark Chocolate Silk Cake

Thandai crumble, candy floss, fresh berries & vanilla bean ice cream

11.95

Mango Kulfi Falooda (V)

Homemade Alphonso mango kulfi, raspberry crumble, reduced milk, vermicelli noodles, soaked basil seeds, fresh berries

13.95

Kochi's Coconut Pannacotta (NF)

Coconut & black pepper panna cotta in vanilla mango sauce & baked coconut croutons

12.95

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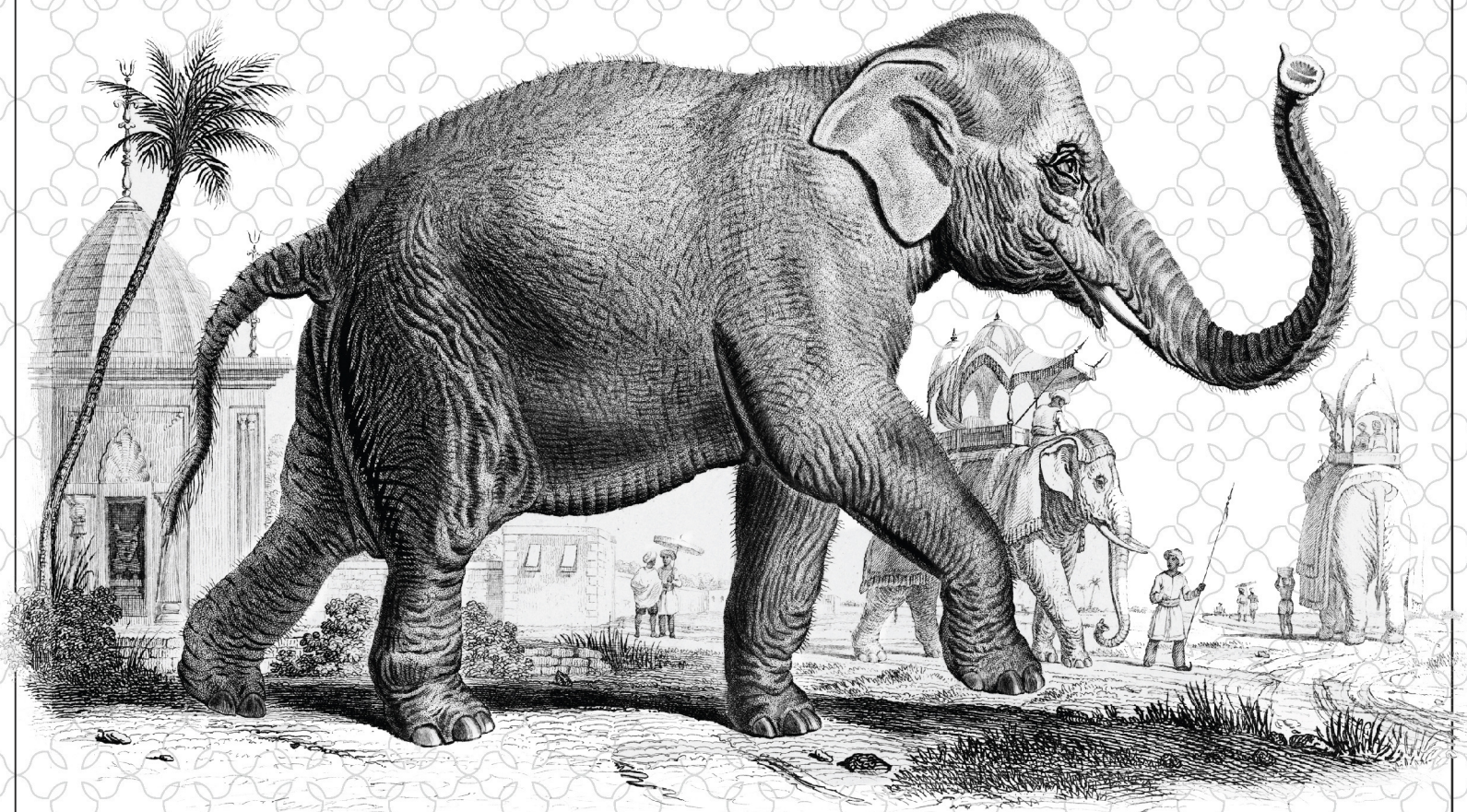


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The journey continues with



✦ RESTAURANT ✦ BAR ✦ PRIVATE DINING ✦

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