



Mother India

starters

- tandoori mix kebab** **E** **D** 3.95
a gourmet selection of mixed kebabs and tikkas. Highly recommended
- tandoori chicken** **D** 3.15
plump, juicy spring chicken marinated in yoghurt enhanced with garlic and a whole range of freshly ground spices, then baked in the tandoor
- chicken tikka or lamb tikka** **D** 3.15
diced tender chicken or lamb marinated in yoghurt infused with a mixture of fresh herbs & spices and cooked in a flaming tandoor
- sheek kebab** **E** 3.15
spicy minced meat seasoned with coriander herbs & spice and cooked on skewers over a flaming tandoor
- nargis kebab** **E** 3.95
boiled egg wrapped in spicy minced meat & topped with an omelette
- chicken pakora** **E** **D** 3.95
tender pieces of chicken in spiced batter and shallow fried
- chicken chat** **G** **D** 3.95
diced chicken cooked in chat masala spice and served on a shallow fried puri
- meat somosa** **G** 2.95
minced meat is enhanced with fresh herbs & spices, wrapped in fine pastry and deep fried
- stuffed pepper** 3.95
capsicum stuffed with spicy mince meat and cooked in a tandoor
- lamb chops** 4.25
lamb chops marinated in tandoori spices and cooked in the tandoor
- murgh roll** **G** **D** 3.95
finely chopped chicken cooked with onions and tomato, wrapped in a light chapati

vegetarian starters

- paneer tikka** **D** 3.95
indian cheese in spices, served with salad
- vegetable puri** **G** 3.25
fresh vegetables cooked in a dry bhuna sauce served on a shallow fried puri
- chana puri** **G** 3.25
chick peas cooked in a dry bhuna sauce served on a shallow fried puri
- onion bhaji** **E** 2.95
finely chopped onions with herbs & spices in gram flour batter which is shallow fried to a golden crispy finish
- vegetable somosa** **G** 2.95
fresh vegetables enhanced with fresh herbs & spices, wrapped in fine pastry and deep fried
- stuffed pepper** 3.95
capsicum stuffed with spiced mixed vegetables and cooked in a tandoor

- seafood starters** (fish may contain bones)
- tandoori king prawn** 4.95
king size prawns marinated and spiced, cooked on skewers over a flaming tandoor
- king prawn pakora** **E** 4.95
king prawns fried in batter
- prawn puri** **G** 3.95
prawns delicately fried with onions, tomato and fresh coriander and served on a shallow fried puri
- king prawn puri** **G** 4.95
king prawns delicately fried with onions, tomato and fresh coriander and served on a shallow fried puri
- prawn cocktail** 3.15
fresh prawns on top of a fresh bed of lettuce topped with cocktail sauce
- salmon tikka** 4.25
salmon fillet marinated in spices and herbs, pan fried with sprinkled dill
- mass biran** 4.25
fillets of pangash fish lightly spiced, pan fried with onions peppers and tamarind sauce
- tandoori fish** 4.25
spicy fish grilled in the tandoor oven signature dishes

- signature dishes**
- shabar chicken** **N** **D** 7.65
thinly sliced chicken cooked with minced meat, fresh lemon and coconut in a medium sauce
- ambela chicken** **G** **D** 7.65
whole breast of chicken stuffed with mince meat and cooked in medium sauce
- tazmin special** **G** **D** 7.65
chicken tikka garnished with onions, lentils and spices, slightly hot
- goa garlic chicken** **D** 7.65
finely chopped onions, green pepper, tomato, garlic and coriander garnished with roasted garlic
- shashlik bhuna** **G** **D** 7.65
choice of chicken shashlik or lamb shahlik cooked in a medium sauce
- north Indian garlic chili** **E** **G** **D** 7.65
barbecued chicken or lamb cooked with fresh slices of garlic and green chili in a moderately spiced sauce
- naga** **E** **G** **D** 7.65
choice of chicken or lamb cooked in hot sauce with the flavour of scotch bonnet chilli
- tamarind chicken** **D** 7.65
tender pieces of chicken marinated then simmered in delicately blended tamarind sauce producing sweet and tangy flavour
- butter chicken** **D** 7.65
Off the bone tandoori chicken cooked in butter and cream, with a rich sauce
- chicken tikka masala** **N** **D** 7.65
chicken tikka pan fried in mild, creamy sauce with ground almonds and coconut
- murghi masala bhuna** **E** **D** 7.65
tandoori chicken in a medium sauce with mince meat and boiled egg
- jafrani** **D** 7.65
thinly sliced chicken or lamb grilled in the tandoor and cooked in a special sauce
- honey chicken** **N** **D** 7.65
grilled chicken tikka cooked in a medium curry with honey, a sweet dish
- platter bhuna** **D** 9.45
a combination of chicken and lamb tikka, sheek kebab, tandoori chicken and king prawns marinated in a dry spicy sauce

- fish specialities** (may contain bones)
- mass biran** 8.45
fillet of pangash fish marinated in spices and pan fried with onions and green pepper served with fresh crisp salad and fried rice
- seafood cocktail** 9.95
a platter of salmon, king prawns and mass biran served with fresh crisp salad
- tandoori fish** 8.10
spicy fish grilled in the tandoor oven
- tandoori salmon** 8.10
salmon cooked in the tandoor.
- mass jull** 8.10
pangash fish in spicy dry sauce containing onions and fresh green chillies
- jinga sagar** 11.20
king prawns cooked with spinach, tomato and onions topped with fresh herbs and cheese
- seabass mass** 8.95
fillets of seabass pan fried with spice topped with a rich dry sauce.
- salmon tikka bhuna** 8.95
medium hot served in a fairly thick sauce with onions, tomatoes, capsicum and coriander
- king prawn thai** 11.45
king prawns cooked with onions, green peppers, tomatoes, and fresh garlic with a touch of green chillies and coriander

vegetarian signature dishes

- sambor** 5.65
selection of vegetables cooked in a slightly hot sauce with lentils
- vegetable jalfrezi** **E** **D** 5.65
mixed vegetables cooked with chillies green peppers, tomato and onions
- sabzi methi** \ 5.65
mixed vegetables in a bhuna sauce with fresh methi leaves
- paneer tikka masala** **N** **D** 6.25
Indian cheese, ground almonds and coconut cooked in a mild creamy sauce
- paneer peas** **D** 6.25
Indian cheese and peas cooked with creamy and coconut in a mild sauce
- vegetable bahar** 6.25
selection of vegetables in a sweet and sour sauce
- vegetable shashlik** 6.95
selection of vegetables served with grilled peppers, tomato, onions and mushrooms. Served with salad

tawa dishes

- these dishes are cooked with onions, green peppers, tomatoes, fresh garlic and a touch of fresh green coriander and bayleaves. Served on a tawa pan, medium spices.
- garlic chilli lamb or chicken tawa** **E** 5.95
- chicken or lamb tikka tawa** **D** 6.95
- mother india special tawa** 6.95
(chicken, lamb & prawn)
- rongali chicken tawa** **E** **D** 7.95
cooked with chicken tikka and fresh green chillies and sliced garlic, slightly hot dish.

tandoori dishes

- all tandoori dishes are marinated and cooked in a tandoor clay oven, served with fresh crisp salad and mint sauce
- chicken tikka** **D** 6.50
diced tender chicken marinated in yoghurt infused with a mixture of fresh herbs & spices and cooked in a flaming tandoor
- lamb tikka** **D** 6.75
diced tender lamb marinated in yoghurt infused with a mixture of fresh herbs & spices and cooked in a flaming tandoor
- tandoori chicken** **D** 6.95
plump, juicy spring chicken marinated in yoghurt enhanced with garlic and a whole range of freshly ground spices, then baked in the tandoor
- chicken or lamb shashlik** **D** 7.45
chicken tikka served with barbecued onions, green peppers and tomato
- tandoori king prawns** 8.60
- tandoori lamb chops** 7.95
lamb chops marinated in tandoori spices and cooked in the tandoor
- tandoori mix grill** **E** **D** **E** 9.95
selection of chicken tikka, lamb tikka, tandoori chicken and shish kebab served with a nan bread

traditional dishes

- medium curry**
cooked in a medium sauce
- madras** **E** **D**
cooked in a fairly hot and rich sauce
- bhuna**
cooked with finely chopped onions and tomatoes in a fairly thick sauce
- dupiza**
cooked with chunks of fresh onions and capsicum, fried and garnished with spice in a medium flavoured sauce
- pathia** **E**
finely chopped onions and tomatoes garnished in tomato puree creating a sweet and sour taste. slightly hot
- vindaloo** **E** **D** **D**
extremely hot sauce
- kashmir** **D**
Medium sauce with fresh sliced banana
- kurma** **N**
light mild and creamy dish, sweet in flavour
- malaya**
Medium sauce with pineapple
- jalfrezi** **E** **D**
Tossed with batons of tomatoes, capsicum, onion & green chilli with ground spices
- rogan josh**
cooked with finely chopped fresh onions, garlic and coriander and garnished with fried tomatoes
- dansak** **E**
in a slightly hot thick sauce with lentils
- sagwala**
medium sauce with finely chopped spinach

TRY THE ABOVE DISHES WITH THE FOLLOWING:

- chicken** 5.95
- meat or prawns** 6.25
- king prawns** 8.50
- vegetables or mushrooms** 5.95
- chicken tikka or lamb tikka** **D** 6.75
- mother india special** (chicken, lamb & prawn) 7.95

korai dishes

- a traditional indian village style cooking flavoured with herbs, tomatoes, cooked in a cast iron pan, served straight from the oven. medium hot.
- chicken or lamb or prawn korai** 6.50
- chicken or lamb tikka korai** **D** 7.25
- mother india special korai** 7.75
(chicken, lamb & prawn)

- Additional** each £0.95
mushroom | potato | spinach | okra | chick peas
cauliflower | mixed vegetables

- Additional** each £0.95
mushroom | potato | spinach | okra | chick peas
cauliflower | mixed vegetables

E: Slightly hot **E****D**: Hot **E****D****D**: Very Hot
N: Contains Nuts **E**: Contains Egg **D**: Contains Dairy **G**: Gluten

balti dishes

Add any of the following vegetables balti's are the traditional way of enjoying food. All balti are cooked in a traditional wok with a selection of special spices, garam masala and herbs

balti choice of chicken, meat or prawns	5.95
tikka balti D choice of chicken tikka or lamb tikka	6.95
mother india special balti mixture of chicken, meat and prawns	7.00
king prawn balti	8.10
vegetable balti a selection of vegetables	5.95
chicken sag aloo balti chicken with potato and spinach	6.95
chicken aloo chana balti chicken with chick peas and potato	6.95
chicken keema balti chicken and minced meat	6.95
keema chana balti minced meat and chick peas	6.95

Additional each £0.95
mushroom | potato | spinach | okra | chick peas
cauliflower | mixed vegetables

biryani dishes

vegetable accompaniments

basmati rice cooked together with your choice of meat or vegetables, flavoured with mild spices and garnished with coriander. Served with a vegetable curry

choice of chicken, meat or prawns	7.95
vegetable biryani selection of mixed vegetables	7.95
king prawn biryani	8.95
tikka biryani D chicken tikka or lamb tikka	8.95
cocktail biryani tandoori lamb, chicken and king prawn	10.95
khazana biryani E chicken, meat, prawns topped with an omelette	8.95
persian biryani E chicken biryani topped with an omelette and fresh sliced banana	8.95
mother india special biryani chicken, lamb & prawn	8.95

combination dishes

Enabling you to sample two dishes in two portions or select your own combination in chicken, lamb or prawn. (king prawns additional £1.00)

chicken jalfrezi 🔪🔪 & lamb sagwalla	9.95
chicken chilli khyber 🔪🔪 & lamb rogan	9.95
chicken tikka massala N D & lamb bhuna	9.95
korai chicken & lamb pathia 🔪	9.95
goa garlic chicken & lamb dansak 🔪	9.95
tandoori makhani chicken & chicken or lamb malaya	9.95

SET MEAL A

For One Person

Starter:

Tandoori Chicken **D**

Main Course:

Chicken Tikka Bhuna **D**

Side Dish:

Mixed Vegetables

Sundries:

Pilau Rice
Nan **G D** & **Papadoms**

£12.95

VEGETARIAN SET MEAL

For One Person

Starter:

Onion Bhajee **E**

Main Course:

Vegetarian Masala **N**

Side Dish:

Sag Aloo

Sundries:

Pilau Rice
Nan **G D** & **Papadoms**

£11.95

vegetable accompaniments

bombay aloo spicy potato with fresh herbs	3.50
aloo gobi a spicy cauliflower and potato dish	3.50
sag aloo potato and spinach dish, with fresh coriander and onions	3.50
mushroom bhaji mushrooms cooked onions and tomatoes	3.50
bindi bhaji okra cooked in a rich sauce with onions and tomatoes	3.50
sag bhaji a dry spinach dish	3.50
chana bhaji spicy chick peas in a medium sauce with fresh coriander and garam masala	3.50
sag paneer D spinach and Indian cheese	3.50
tarka dal lentils cooked with coriander and garnished with sliced garlic cooked in pure ghee	3.50
vegetable curry a selection of fresh vegetables in a medium sauce	3.50
matter paneer D Indian cheese and peas	3.50

rice

boiled rice	2.00
pilau rice	2.50
fried rice	2.50
mushroom pilau rice	2.75
vegetable pilau rice	2.75
keema pilau rice	2.75
egg fried rice E	2.75
special fried rice E	2.75
lemon chilli fried rice 🔪	2.75

breads

all bread are freshly cooked in the tandoori oven

nan G D	2.00
keema nan G D	2.45
garlic nan G D	2.45
peshwari nan G D N	2.45
onion kulcha nan G D	2.45
vegetable nan G D	2.45
cheese and garlic nan G D	2.45
cheese and chilli nan 🔪 G D	2.45

puri G deep fried thin and fluffy whole wheat bread	1.00
chapatti G a soft wafer thin whole wheat bread	1.10
paratha G layered chapatti style bread fried in pure ghee	2.10
tandoori roti wholemeal bread cooked in the tandoor	2.00
chips	2.45
papadom & spiced papadom served with mint sauce and onion salad	0.60

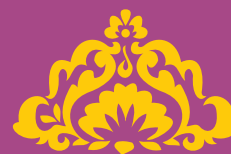
For Discounts and offers please go to:
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low fat dishes available upon request.

Any dish not mentioned on the menu, please ask a member of staff and we will try our best to prepare it for you.

Christmas Lunch: 1.00pm - 3.00pm
Mothers Day Lunch: 2.00pm - Close

Please note, some of our food may contain nuts or nut traces, please inform a member of staff if you have any allergies.



Mother India



SPECIAL OFFER
Sunday to Thursday



10% DISCOUNT
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