

balti dishes

all balti dishes are cooked with onions, tomatoes & capsicum with a selection of herbs and spices, served in a sizzler dish

balti choice of chicken, meat or prawns	8.95
tikka balti D choice of chicken tikka or lamb tikka	9.95
mother india special balti mixture of chicken, meat and prawns	9.95
king prawn balti	12.95
vegetable balti a selection of vegetables	9.50
chicken sag aloo balti chicken with potato and spinach	9.50
chicken aloo chana balti chicken with chick peas and potato	9.50
chicken keema balti chicken and minced meat	9.50
keema chana balti minced meat and chick peas	9.50

£0.95 extra

mushroom | potato | spinach | okra | chick peas | cauliflower | mixed vegetables

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	8.95
chicken or lamb tikka korai D	9.95
mother india special korai (chicken, lamb & prawn)	9.95

£0.95 extra

mushroom | potato | spinach | okra | chick peas | cauliflower | mixed vegetables

biryani dishes

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	10.95
vegetable biryani selection of mixed vegetables	9.95
king prawn biryani	11.95
tikka biryani D chicken tikka or lamb tikka	11.95
sylheti biryani D tandoori lamb, chicken and king prawn with spinach	12.45
khazana biryani E chicken, meat, prawns topped with an omelette	12.45
persian biryani E chicken biryani topped with an omelette and fresh sliced banana	12.45
mother india special biryani chicken, lamb & prawn	12.45

vegetable accompaniments

bombay aloo spicy potato with fresh herbs	4.50
aloo gobi a spicy cauliflower and potato dish	4.50
sag aloo potato and spinach dish, with fresh coriander and onions	4.50
bindi bhaji okra cooked in a rich sauce with onions and tomatoes	4.50
sag bhaji a dry spinach dish	4.50
chana bhaji spicy chick peas in a medium sauce with fresh coriander and garam masala	4.50
sag paneer D spinach and Indian cheese	4.50
tarka dal lentils cooked with coriander and garnished with sliced garlic cooked in pure ghee	4.50
vegetable curry a selection of fresh vegetables in a medium sauce	4.50
mushroom bhaji spicy mushrooms in a medium dry sauce	4.50
matter paneer D Indian cheese and peas	4.50

combination dishes

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

chicken jalfrezi E E & lamb sagwalla	12.95
chicken chilli khyber E E & lamb rogan	12.95
chicken tikka massala & lamb bhuna	12.95
korai chicken & lamb pathia E	12.95
goa garlic chicken & lamb dansak E	12.95
king prawn bhuna & king prawn dansak E	14.95

rice

boiled rice	2.95	keema pilau rice	3.50
pilau rice	3.25	egg fried rice E	3.50
fried rice	3.25	special fried rice E	3.50
mushroom pilau rice	3.50	lemon chilli fried rice E	3.50
vegetable pilau rice	3.50		

bread

all bread are freshly cooked in the tandoori oven

nan G D	2.95	chapatti G	1.95
keema nan G D	3.25	paratha G	2.95
garlic nan G D	3.25	tandoori roti G	2.95
peshwari nan G N D	3.25	papadom or spiced papadom	0.80
cheese and garlic nan G D	3.25	chutney tray	2.00
cheese and chilli nan E G D	3.25		
onion kulcha nan G D	3.25		
vegetable nan G D	3.25		
puri G	1.95		

english dishes & extras

sirloin steak served with fried mushrooms, onions, peas and chips	12.95	mushroom omelette E	10.95
roast chicken served with peas, gravy and chips	12.95	scampi served with peas and chips	12.95
chicken omelette E served with peas and chips	10.95	chips	2.95
		spicy chips	3.50

SET MEAL A

For One Person

Starter:

Tandoori Chicken **D**

Main Course:

Chicken Tikka Bhuna **D**

Side Dish:

Mixed Vegetables

Sundries:

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

£18.95

VEGETARIAN SET MEAL

For One Person

Starter:

Onion Bhajee **E**

Main Course:

Vegetarian Masala **N**

Side Dish:

Sag Aloo

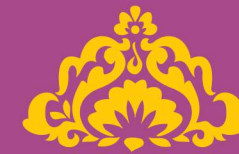
Sundries:

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

£18.95

Please ask a member of staff for any dish not showing on the menu and we will try our best to prepare it for you.

The management reserves the right to refuse service without disclosing a reason. Minimum charge of £12.00 per person applies when dining in.



Mother India

MENU



www.mymotherindia.co.uk

FOOD ALLERGIES & INTOLERANCES

Please speak to our staff about the ingredients in your meal, when placing your order. Some dishes may contain nuts, dairy, seafood, seafood shells, fish bones, gluten, eggs, soya sauce or celery. If you suffer from any other allergies please inform us.

LOW FAT DISHES AVAILABLE UPON REQUEST.

starters

tandoori platter E D	for two 10.50 for four 18.95
a selection of shish kebab, somosa and tikka	
tandoori mix kebab E D	5.25
a combination of chicken tikka, lamb tikka and sheek kebab. Highly recommended	
tandoori chicken D	4.75
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	4.75
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	4.75
spicy minced meat seasoned with coriander herbs & spice and cooked on skewers over a flaming tandoor	
nargis kebab E	5.25
boiled egg wrapped in spicy minced meat & topped with an omelette	
chicken pakora E D	5.25
tender pieces of chicken in spiced batter and shallow fried	
chicken chat G D	5.25
diced chicken cooked in chat masala spice and served on a shallow fried puri	
meat somosa G	3.75
minced meat is enhanced with fresh herbs & spices, wrapped in fine pastry and deep fried	
stuffed pepper	5.25
capsicum stuffed with spicy mince meat and cooked in a tandoor	
lamb chops	5.25
lamb chops marinated in tandoori spices and cooked in the tandoor	
murgh roll G D	5.25
finely chopped chicken cooked with onions and tomato, wrapped in a light chapati	
chicken moza G D <i>(new)</i>	5.25
chicken with diced potatoes in a crispy mini roll with herbs	
aloo memsab D <i>(new)</i>	5.25
baked half potatoes dressed with lightly spiced chicken, highly recommended	
begun delight D <i>(new)</i>	5.25
roasted aubergine stuffed with spicy minced meat or chicken topped with cheese	

vegetarian starters

vegetarian platter	for two 9.50 for four 16.95
a selection of somosa, bhaji and chana	
vegetable or chana puri G	5.25
fresh vegetables or chick peas cooked in a dry bhuna sauce served on a shallow fried puri	
onion bhaji E	3.75
finely chopped onions with herbs & spices in gram flour batter which is shallow fried to a golden crispy finish	
vegetable somosa G	3.75
fresh vegetables enhanced with fresh herbs & spices, wrapped in fine pastry and deep fried	
stuffed pepper	5.25
capsicum stuffed with spiced mixed vegetables and cooked in a tandoor	
paneer tikka D <i>(new)</i>	5.25
indian cottage cheese, marinated and cooked in the tandoori oven	

seafood starters (fish may contain bones)	
tandoori king prawn	5.95
king size prawns marinated and spiced, cooked on skewers over a flaming tandoor	
king prawn pakora E	5.95
king prawns in spiced batter and shallow fried.	
prawn puri G	5.25
prawns delicately fried with onions, tomato and fresh coriander and served on a shallow fried puri	
king prawn puri G	5.95
king prawns delicately fried with onions, tomato and fresh coriander and served on a shallow fried puri	
prawn cocktail	5.25
fresh prawns on top of a fresh bed of lettuce topped with cocktail sauce	
salmon tikka	5.25
salmon fillet marinated in spices and herbs, pan fried with sprinkled dill	
tandoori fish	5.25
spicy fish grilled in the tandoor oven signature dishes	
king prawn vaah N <i>(new)</i>	5.95
king prawns in a sweet mild sauce, with almond powder and masala sauce	

👉: Slightly hot 👉👉: Hot 👉👉👉: Very Hot

N: Contains Nuts E: Contains Egg D: Contains Dairy G: Gluten

signature dishes

zakia's special 👉 D <i>(new)</i>	12.95
succulent chicken tikka cooked chef special recipe, served with pilau rice and a chapatti.	
nadia's sweet chilli chicken 👉👉 D <i>(new)</i>	9.95
chicken tikka cooked in a sweet chilli sauce and chefs unique blend, madras hot	
ambela chicken G D	12.95
whole breast of chicken stuffed with mince meat and cooked in medium sauce	
tazmin special G D	9.95
chicken tikka garnished with onions, lentils and spices, slightly hot	
goa garlic chicken D	9.95
finely chopped onions, green pepper, tomato, garlic and coriander garnished with roasted garlic	
shashlik bhuna G D	9.95
choice or chicken shashlik or lamb shahlik cooked in a medium sauce	
north Indian garlic chilli 👉 G D	9.95
barbecued chicken or lamb cooked with fresh slices of garlic and green chilli in a moderately spiced sauce	
naga 👉👉👉 D	9.95
choice of chicken or lamb cooked in hot sauce with the flavour of scotch bonnet chilli	
tamarind chicken D	9.95
tender pieces of chicken marinated then simmered in delicately blended tamarind sauce producing sweet and tangy flavour	
chicken tikka masala N D	9.95
chicken tikka pan fried in mild, creamy sauce with ground almonds and coconut	
murghi masala bhuna E D	9.95
tandoori chicken in a medium sauce with mince meat and boiled egg	
jafrani D	9.95
thinly sliced chicken or lamb grilled in the tandoor and cooked in a special sauce	
honey chicken N D	9.95
grilled chicken tikka cooked in a medium curry with honey, a sweet dish	
platter bhuna D	12.95
a combination of chicken and lamb tikka, sheek kebab, tandoori chicken and king prawns marinated in a dry spicy sauce	
sagorana G D	12.95
large piece of chicken breast cooked with green peppers and fresh coriander, served with pilau rice, medium hot dish.	
tandoori murghi mossala N E D	9.95
pieces of tandoori chicken cooked off the bone and served with mince meat mild dish	
nihari G D	9.95
strips of chicken tikka or lamb tikka cooked with mustard and cinnamon, fenugreek, slightly hot.	
monwala G D	12.95
large pieces of chicken tikka cooked with tomatoes, onions, garlic and mixed spices	
shabar chicken N D	9.95
thinly sliced chicken cooked with minced meat, fresh lemon and coconut in a medium sauce	
slimpuri 👉👉👉 D <i>(new)</i>	9.95
Chicken or lamb is cooked in a very hot spicy naga paste, extensively flavoured for chilli lovers	
mishti D <i>(new)</i>	9.95
Chicken or lamb cooked with mango, pineapple and lycees to give a fruity taste. lightly spices mild dish	
hariyali 👉 D <i>(new)</i>	12.95
pieces of diced chicken cooked in fresh green chillies, coriander, garnished with fried onions, garlic, mushroom and peppers.	

£0.95 extra

mushroom | potato | spinach | okra | chick peas | cauliflower | mixed vegetables

vegetarian signature dishes

sambor	7.95
selection of vegetables cooked in a slightly hot sauce with lentils	
sabzi methi	7.95
mixed vegetables in a bhuna sauce with methi leaves	
paneer tikka masala D N	8.95
Indian cheese, ground almonds and coconut cooked in a mild creamy sauce	
paneer peas D	7.95
Indian cheese and peas cooked with creamy and coconut in a mild sauce	
vegetable bahar	7.95
selection of vegetables in a sweet and sour sauce	
vegetable shashlik	7.95
selection of vegetables served with grilled peppers, tomato, onions and mushrooms. Served with salad	
sag paneer D <i>(new)</i>	7.95
spinach and Indian cheese	

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	10.95
diced tender chicken marinated in yoghurt infused with a mixture of fresh herbs & spices and cooked in a flaming tandoor	
lamb tikka D	10.95
diced tender lamb marinated in yoghurt infused with a mixture of fresh herbs & spices and cooked in a flaming tandoor	
tandoori chicken D	10.95
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 shaslik D	12.45
chicken tikka served with barbecued onions, green peppers and tomato	
tandoori king prawns	13.95
tandoori lamb chops	12.45
lamb chops marinated in tandoori spices and cooked in the tandoor	
tandoori mix grill 👉 D E	12.45
selection of chicken tikka, lamb tikka, tandoori chicken and shish kebab served with a nan bread	
romeo & juliet D <i>(new)</i>	11.95
strips of chicken tikka and meat tikka, served with fried onions, peppers and chilli.	
salmon tikka <i>(new)</i>	11.95
salmon fillet marinated in spices and herbs, pan fried with sprinkled dill	

traditional dishes

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

try the below dishes with

chicken	8.95	chicken tikka D	9.45
meat or prawns	8.95	lamb tikka D	9.45
king prawns	12.95	mother india special	
vegetables or paneer	7.95	(chicken, lamb & prawn)	9.95

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 👉	8.95
chicken or lamb tikka tawa D	8.95
mother india special tawa (chicken, lamb & prawn)	9.95
rongali chicken tawa 👉 D	9.95
cooked with chicken tikka and fresh green chillies and sliced garlic, slightly hot dish.	