

# Mother India's Cafe

## Vegetable & Vegan Dishes

**Chana Daal with Kadoo 4.75**  
Lentils cooked with pumkin

**Saag Paneer 4.75**  
Indian cheese with spinach

**Dall Makhni 4.75**  
Daal cooked with butter and cream

**Chana Mushroom & Tomatoes 4.80**  
Spiced chick peas cooked with mushroom and tomatoes

**Smoked Aubergines with Sweet Potatoes & Green Beans 4.75**  
Aubergines smoked with cloves

**Aloo Gobi & Green Peas 4.75**  
Potato & Cauliflower

**Sweet Potato and Chick Peas 4.75**  
Diced potatoes and spiced chick peas

**Mix Vegetable Curry 4.75**  
Mixture of today's vegetables

**Spinach Broccoli & Almonds 4.75**  
Spiced spinach topped with roasted almonds

**Sweet Potato Kale & Bhindi 4.75**  
Simmered with coconut cream

**Fenugreek Potato, Cabbage & Green Peas 4.75**  
Cooked in curry leaves

**Minted Peas and Roasted Paneer 4.75**  
Peas cooked with Indian cheese

**Tuesday**

**Vegetarian Thali 7.25**

A choice of 2 vegetarian curries, raita, salad and rice or chapati

**Staff Curry Available**  
Please ask staff for details

## Chaats, Pakora's & Dosa's

**Paprit Chaat 4.50**  
Pastry and dumplings with tamarind chutney

**Vegetable Samosa 4.50**  
Vegetables deep fried in a pastry

**Keema Samosa 5.00**  
Spicy mince served in a pastry

**Vegetable Pakora 4.20**  
Vegetable deep fried with gram flour

**Fish Pakora 5.20**  
Fresh fish fried with a mixture of vegetables

**Chicken Pakora 4.75**  
Diced chicken deep fried with vegetables

**Aloo Saag Dosa 4.80**  
Potato and spinach stuffed in a rice & lentil pancake

**Chilli Chicken Dosa 5.50**  
Crispy lentil pancake stuffed with a spicy chicken

**Spicy Keema Dosa 5.50**  
Crispy lentil pancake stuffed with spicy mince

## Fish & Seafood

**Tamarind Monkfish 8.00**  
Simmered with sweet and bitter tamarind

**Friday**

**Kedgeree 6.50**

Smoked haddock cooked with lentils and rice, served with eggs

**Machi Massala 5.80**  
Fish cooked with a variety of spices

**Spiced Haddock 5.50**

**Chilli King Prawn 6.50**  
King prawns marinated in spices

**King Prawn Achari with Lime Pickle 6.95**  
King prawn cooked with lime and pickle

**Scallop & Cauliflower 6.80**

**Chilli Fish Cakes 5.50**  
Fresh fish in fusion of green chilli & ginger

## Chicken Dishes

**Chicken Tikka Makhni 5.75**  
Mild creamy dish topped with nuts

**Butter Chicken 6.00**  
Cooked in a buttery sauce with walnuts

**Chicken Tikka with Coriander Chutney 5.75**  
Served with salad and coriander chutney

**Chilli Garlic Chicken 6.50**  
Diced chicken cooked in a rich pepper sauce

**Chicken Curry 5.25**  
Chicken breast cooked traditionally

**Chicken on the Bone Karahi 5.50**  
Chicken cooked in a garlicky sauce

**Ginger Chicken & Spinach Leaf 5.75**  
Chicken cooked with ginger and fresh spinach leaf

**Boneless Chicken Tikka Thighs 6.50**  
Chicken thighs cooked with mixed pickle

**Sunday**

**1970 Chicken Dansak 6.50**

Soft poached chicken simmered in urid daal

## Lamb Dishes

**Monday**

**Lamb Mussalam & Ladyfinger 6.50**

Leg of lamb simmered with whole spices

**Saturday**

**Lamb Biryani 7.00**

Diced lamb cooked with the finest of basmati served with thin raita

**Lamb Leek & Mint 6.50**  
Lamb cooked with spiced leek

**Lamb Saag 6.20**  
Lamb cooked with spinach

**South Indian Ginger Lamb 6.50**  
Lamb with coconut and tamarind

**Lamb Mince with Small Diced Potatoes & Peas 5.95**  
Cooked with cumin and mace

**Lamb Chops with Apple Chutney & Potatoes 8.00**  
Marinated lamb chops

**Lamb Karahi 6.20**  
Lamb cooked in a rich pepper sauce

## Rice, Breads & Sundries

**Basmati Rice 2.20**  
**Lemon and Cashew Nut Rice 2.25**  
**Nan Bread 1.95**  
**Garlic Nan 2.15**  
**Peshwari Nan 2.25**

**Paratha 2.15**  
**Mango Chutney 0.95**  
**Coriander Chutney 1.10**  
**Mixed Pickle 1.10**

**Spiced Onions 0.95**  
**Raita 1.10**  
**Popadom 0.60**  
**Chapati 0.95**

Note: Some dishes may contain nuts, please check with the duty manager  
All our food is cooked using fresh ingredients, therefore some dishes may take longer than others to prepare.  
Since lamb is only seasonal, the produce may be mutton. Please ask the waiter.

## MOTHER INDIA'S CAFE WINE LIST

There's a commonly held misconception that Indian food doesn't pair well with wine, but here at Mother India's Cafe we disagree and have carefully chosen wines that complement our menu perfectly.

To enable you to experiment we offer every wine by the glass and have introduced the 125ml measure.

We use the Verre de Vin wine preservation system to ensure that every glass reaches you in perfect condition.

If you would like to taste any of our wines please don't hesitate to ask. We hope you enjoy our wine selection.

Bin	Bottle
	250ml Glass
	175ml Glass
	125ml Glass

## Sparkling Wine

1. Prosecco, Spumante DOC, Casa Defra Veneto/Italy £23.00  
Lovely fruity style with crisp apples and juicy pears. £5.50

## White Wine

2. Chardonnay, Umbrele Viile Timisului/Romania £18.00  
Wonderfully fresh and tropically fruity, lots of mango and peach. £6.25  
Perfect with chicken, rich and creamy dishes. £4.50  
£3.25
3. Pinot Grigio, La Farfalla, Bella Modella Veneto/Italy £19.00  
Light and easy, zippy citrus and green apples. £6.50  
Pairs well with more delicate or herby dishes. £4.75  
£3.50
4. Riesling, Nostros Bio Bio Valley/Chile £20.00  
Intense limes and lemons and a hint of flora, incredibly refreshing and zesty. £7.00  
Great with milder dishes. £5.00  
£3.75
5. Sauvignon Blanc/Gros Manseng Coin Des Coquins Languedoc & South West/France £22.00  
Ripe pineapples, mandarins and peaches with a lovely fresh finish. £7.50  
A match made in heaven with fish and spinach dishes. £5.50  
£4.00

## Rosé Wine

6. Cinsault Rosé, Pierre et Papa Languedoc & South West/France £19.00  
Off dry and fruity, fruity, very, very fruity. £6.50  
A great all rounder, will pair spicy dishes well. £4.75  
£3.50

## Red Wine

7. Sangiovese, Terre Allegre Veneto/Italy £18.00  
Juicy and succulent with savoury cherry jam characters. £6.25  
Chilli friendly! £4.50  
£3.25
8. Merlot, Los Espinos Central Valley/Chile £19.00  
Easy-drinker, soft, super-juicy ripe plummy fruit. £6.50  
Great with red meat and spicy dishes. £4.75  
£3.50
9. Rioja, De Alto Rioja/Spain £20.00  
Beautifully balanced, layers of red berries laced with vanilla and hints of mocha and spice. £7.00  
Ideal with lamb. £5.00  
£3.75

## Spirits

Vodka	£2.95	Gin	£2.95
Bacardi	£2.95	Brandy	£2.95
Whisky	£2.95	Baileys	£2.95
Tia Maria	£2.95	Cointreau	£2.95
Drambuie	£2.95	Southern Comfort	£2.95
Sambuca	£2.95	Grahams Port	£2.95

## Malt Whisky

Auchentoshan - Lowland £3.95

A sweet, accessible Lowland malt from foot of the Kilpatrick Hills overlooking the River Clyde.

Bowmore - Islay £3.95

Cherished for its succulence and complexity, this is a magnificently balanced and harmonious single malt whisky.

## Beers & Cider

Draught Kingfisher (pint)	£3.95
Draught Kingfisher (1/2 pint)	£2.25
Punk IPA	£3.50
St Mungo	£3.25
Peacock Indian Cider Apple / Mango & Lime	£4.75
Magners Cider (568ml)	£4.20
Nanny State (non alcoholic)	£2.95

## Soft Drinks

Coke/Diet	£2.95	Irn Bru/Diet	£2.95
Mango Juice	£2.95	Orange Juice	£2.80
Apple Juice	£2.95	Cranberry Juice	£2.95
Appletizer	£2.95	Fanta Orange	£2.95
Sprite	£2.95	Still Water	£2.95
Sparkling Water	£2.95	Lrg Sparkling/Still	£4.15

## Teas and Coffees

Black/White Coffee...£1.85

Espresso...£1.80

Cappucino...£1.95

Café Latte...£2.25

Assam Tea...£1.95

Assam spiced chai (with milk

Massala Tea...£1.95

A mixture of cardomams, cloves, cinnamon

and ginger (with milk & sugar)