

# MOTHER INDIA'S CAFE

Here at the Café we have introduced a 'Tapas' style of eating Indian food, we would recommend that you have 3 or 4 dishes between 2 people initially and take it from there.

## SAMOSAS, PAKORAS & DOSAS

<b>Kurkure Aloo Chaat</b>	7.05
Crispy potato cakes with chutneys	
<b>Vegetable Samosa</b>	7.45
Vegetables deep fried in a pastry (vegan)	
<b>Keema Samosa</b>	8.95
Spicy lamb mince served in a pastry	
<b>Vegetable Pakora</b>	6.85
Vegetables deep fried with gram flour (vegan)	
<b>Aubergine Fritters</b>	6.95
Sliced aubergine and vegetables deep fried	
<b>Chicken Pakora</b>	7.95
Diced chicken deep fried with vegetables	
<b>Musala Dosa</b>	7.15
Potato sauted with curry leaves and South Indian spices	
<b>Chilli Chicken Dosa</b>	8.75
Spicy chicken stuffed in a rice and lentil pancake	
<b>Spicy Keema Dosa</b>	8.95
Spicy lamb mince stuffed in a rice and lentil pancake	
<b>Tawa Lamb Chops</b>	9.95

## CHICKEN DISHES

<b>Chicken Tikka Lababdar</b>	10.75
Creamy dish with mixed peppers, tomatoes and nuts	
<b>Butter Chicken</b>	10.75
Cooked in a butter sauce topped with almonds	
<b>Chicken Tikka Masala</b>	10.50
Chicken in a creamy tomato sauce	
<b>Chilli Garlic Chicken</b>	9.95
Diced chicken cooked in a rich pepper sauce	
<b>Chicken Curry</b>	9.95
Chicken breast cooked traditionally	
<b>Chicken Achari</b>	9.95
Chicken with pickle	
<b>Ginger Chicken &amp; Spinach Leaf</b>	9.95
Chicken cooked with ginger and fresh spinach leaf	
<b>Chicken Saag</b>	9.95
Chicken breast cooked with spiced spinach	
<b>Chicken on the Bone - Biryani/Curry</b>	9.75
Chicken cooked in a garlicky sauce	

## LAMB DISHES

<b>Railways Lamb Curry</b>	11.95
Chef's special dish with nut's, poppy-seeds and cream	
<b>Jalfrezi</b>	10.25
Chunks of lamb cooked in a spicy sauce with green chillies, onions, and tomatoes.	
<b>Lamb Saag</b>	10.25
Lamb cooked with spinach	
<b>Lamb Keema Mutter</b>	9.95
Lamb mince cooked with fenugreek and peas	
<b>Lamb Karahi</b>	10.25
Lamb cooked in a rich pepper sauce	
<b>Lamb Handi Biryani</b>	11.15
Lamb cooked with rice and served in traditional copper pot	

## FISH & SEAFOOD

<b>Prawns Malabari Curry</b>	13.95
South Indian style curry with coconut and tamarind	
<b>Machi Masala</b>	12.25
Fish cooked with a variety of spices	
<b>Prawn Biryani</b>	13.95
King Prawns cooked with flavoured rice	
<b>Chilli King Prawns</b>	11.75
King prawn marinated with spices	
<b>Tawa Salmon</b>	9.95
Slow cooked with Mother spices	
<b>Spiced Haddock</b>	9.75
Oven baked haddock with Punjabi spices and yoghurt	
<b>Fish Pakora</b>	9.25
Fresh fish fried with a mixture of vegetables	
<b>Monkfish Tikka</b>	14.75
Fresh fish marinated with mustard oil, spices and yoghurt	

## VEGETABLES & VEGAN DISHES

<b>Chana Daal</b>	6.95
Yellow lentil with cumin and onion (vegan)	
<b>Saag Paneer</b>	7.95
Indian cottage cheese with spinach	
<b>Dal Makhni</b>	8.75
Urid Daal cooked with butter and cream	
<b>Aubergines w/ Baby Potatoes</b>	7.95
Aubergines cooked in Indian Spices with baby potatoes (vegan)	
<b>Aloo Gobi &amp; Green Peas</b>	7.95
Potato & Cauliflower (vegan)	
<b>Pindi Chana</b>	7.95
Punjabi style chickpeas (vegan)	
<b>Spinach Broccoli &amp; Almonds</b>	7.95
Spiced Broccoli topped with roasted almonds (vegan)	
<b>Okra and Potatoes</b>	7.95
Cooked with onions and tomato (vegan)	
<b>Kadhai Mushroom</b>	8.75
Spiced Mushroom with peppers	
<b>Sweetcorn and Paneer Masala</b>	8.75

## RICE, BREADS & SUNDRIES

<b>Basmati Rice</b>	3.95
<b>Pilau Rice</b>	4.50
<b>Butter Nan</b>	3.95
<b>Garlic Nan</b>	4.50
<b>Peshwari Nan</b>	4.95
<b>Cheese Nan</b>	4.95
<b>Paratha</b>	4.50
<b>Chapati</b>	2.55
<b>Popadom</b>	0.95
<b>Raita</b>	1.45
<b>Spiced Onions</b>	1.45
<b>Mango Chutney</b>	1.45
<b>Coriander Chutney</b>	1.45
<b>Mixed Pickle</b>	1.45

## TODAY'S SPECIAL