



## Takeaway Menu

### PAKORAS & SAVOURY STARTERS

VEGETABLE PAKORA	3.95
CHICKEN PAKORA	4.20
GINGER FISH PAKORA	4.25
ALOO SAAG DOSA	3.95
GARLIC CHICKEN DOSA	4.60
VEGETABLE SAMOSA	4.20
SEAFOOD DISH OF DAY	13.50
Ask staff for details	
KING PRAWN KARAHAI	£12.50
CHICKEN TIKKA	10.50
Chicken marinated in Punjabi spices and barbequed in a tandoori oven with rice, salad and sauce	
CHICKEN TIKKA ACHARI	8.20
Barbequed chicken cooked with a mixture of pickles	
CHICKEN TIKKA CHASNI	8.20
A very popular mild, slightly sweet, creamy dish	
CHICKEN TIKKA MAKHNI	8.20
A creamy, buttery dish for the delicate palate with crushed nuts	

CHICKEN TIKKA MASALA	8.20
Roasted chicken cooked in a rich pepper and masala sauce	
CHILLI GARLIC CHICKEN	8.20
Chicken prepared in garlic herbs and spices	
GARLIC PEPPER CHICKEN	8.20
Chicken marinated with garlic pickle and cooked with roasted peppers served with garlic potatoes	
BUTTER CHICKEN	8.20
Chicken breast cooked with green cardamoms, cloves, cream and almonds	
SHASHLIQ	10.20
Tikka cooked with roasted mixed onions, peppers and tomatoes	
GARLIC LEMON CHICKEN	8.20
Chicken prepared in garlic, herbs and preserved lemons	
LAMB PASANDA	8.40
A smooth yoghurt sauce topped with almond flakes	
PATINA GHOSHT	8.40
Tender lamb cooked in a rich sauce with fresh mint served with garlic potatoes	
LAMB AND LEEK	8.40
Cooked with spiced leek	

**ALL DISHES INDIVIDUALLY  
PRICED AT £7.20**

**ALOO SAAG**

Potatoes cooked with fresh spinach

**TRADITIONAL DAAL**

Spiced lentils

**VEGETABLE KARAH**

Prepared in pepper sauce

**VEGETABLE MASSALA**

Prepared in yoghurt based massala

**MUTTER PANEER**

Fresh peas cooked with Indian cheese

**SAAG PANEER**

Indian cheese cooked with fresh spinach

**BHINDI & ALOO BHAJI**

Ladyfingers and potatoes

**METHI ALOO & CABBAGE**

Fenugreek spiced potatoes cooked with cabbage

**VEGETABLE CHASNI**

**OLD CLASSIC AND KARAH DISHES**

**CHICKEN BHOONA** 8.20

Chicken breast cooked with dry fenugreek and roasted tomatoes

**CHICKEN PATIA** 8.20

Home made mango chutney, tomatoes and pickled lemons give this dish a sweet and sour taste

**KEEMA PEAS** 8.40

Minced lamb with green peas

**LAMB DHANSAK** 8.40

Lamb cooked with chana daal

**CHICKEN KORMA** 8.20

Chicken breast cooked with cream. Can also be made with crème fresh or low fat yoghurt

**CHICKEN KARAH** 8.20

Chicken cooked in a rich pepper sauce with a touch of yoghurt

**CHICKEN KARAH DOPIAZA** 8.20

Made with caramelised onions and slithers of garlic and kalonji

**CHICKEN SAAG** 8.20

Chicken cooked with fresh spinach

**LAMB KARAH** 8.40

Lamb cooked in a rich pepper sauce

**LAMB SAAG** 8.40

Lamb cooked with fresh spinach

**LAMB ACHARI** 8.40

Lamb cooked with a host of mixed pickles

**SUNDRIES & FRESHLY COOKED BREADS**

**PILAU BASMATI** 2.20

**PLAIN BASMATI** 1.90

**MUSHROOM RICE** 2.40

**NAN BREAD** 2.20

**GARLIC NAN** 2.40

**PESHWARI NAN** 2.60

**CHAPPATI** 0.95

**PARATHA** 2.20

**POPADOMS** 0.60

**SPICED ONIONS** 1.20

Take aways are subject to availability

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