

## Vegetarian Dishes

All dishes individually priced at £8.20

### **Baby Aubergine & Potato**

Baby aubergine cooked with spiced potato

### **Fried Dried Okra & Tomato**

Fresh tomatoes cooked with okra

### **Aloo Gobi with Green Peas**

Potato & green peas

### **Chana Daal**

Lentils

### **Saag Paneer**

Indian cottage cheese

### **Chana & Sweet Potato**

Chickpeas with sweet potatoes

## Sundries & Breads

SPICED ONIONS	£1.50	CHAPATI	£1.10
POPADOMS	£0.75	MUSHROOM RICE	£3.00
MANGO CHUTNEY	£1.10	PLAIN NAN	£2.50
MIXED PICKLE	£1.10	GARLIC NAN	£2.80
RAITA	£1.50	PESHWARI NAN	£3.00
CORIANDER CHUTNEY	£1.50	PARATHA	£2.50
BOILED RICE	£2.20	BASMATI PILAU	£2.60

Prices may be subject to change

# Mother India's Cafe

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## Carry Out menu

1355 Argyle Street  
Glasgow G3 8AD

Tel: 0141 339 9145

[www.motherindiascafeglasgow.co.uk](http://www.motherindiascafeglasgow.co.uk)

## Starters

<b>Vegetable Pakora</b>	<b>£4.30</b>	<b>Chana Poori</b>	<b>£4.75</b>
<b>Fish Pakora</b>	<b>£4.75</b>	<b>Keema Samosa</b>	<b>£5.50</b>
<b>Mushroom Poori</b>	<b>£4.75</b>	<b>Aubergine Fritters</b>	<b>£3.95</b>
<b>Chilli Chicken Dosa</b>	<b>£5.20</b>	<b>Aloo Sagg Dosa</b>	<b>£4.70</b>
<b>Spiced Haddock</b>	<b>£5.95</b>	<b>Vegetable Samosa</b>	<b>£5.00</b>
<b>Chicken Pakora</b>	<b>£4.70</b>		

## Traditonal Dishes

All our dishes are cooked individually, unlike most restaurants where meat & vegetables are cooked separately then added to a sauce before serving.

<b>Chicken Breast</b>	<b>£8.90</b>	<b>Tender Lamb</b>	<b>£9.10</b>
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Both the above are available in the following classic sauces.

<b>Dopiazza (30p Extra)</b>	<b>Patia (30p Extra)</b>
Cooked with extra onions	A sweet& sour dish
<b>Bhoona (30p Extra)</b>	<b>Biryani</b>
A thick tomato based Punjabi sauce	dish cooked with basmati rice, Lamb Biryani £10.00 including sauce Chicken Briyani £9.50 including sauce

## Karahi Dishes

A popular dish prepared in a wok with plenty of ginger, garlic & your favourite spices.

<b>Chicken Karahi</b>	<b>£9.20</b>	<b>Chicken Saag (with spinach)</b>	<b>£9.20</b>
<b>Lamb Karahi</b>	<b>£9.40</b>	<b>Lamb Saag (with spinach)</b>	<b>£9.40</b>

## House Specialties

<b>Butter chicken</b>	<b>£9.20</b>
Chicken cooked in a buttery sauce topped with almonds	
<b>Patina lamb</b>	<b>£9.40</b>
Lamb cooked with mint	
<b>Chicken Tikka Makhni</b>	<b>£9.20</b>
Mild creamy dish topped with nuts	
<b>Ginger chicken &amp; spinach leaf</b>	<b>£9.20</b>
Chicken cooked with extra ginger & fresh spinach leaf	
<b>Methi Keema Mutter</b>	<b>£9.40</b>
Lamb mince cooked with fenugreek & peas	
<b>Machi Massala</b>	<b>£10.00</b>
Fish cooked with a variety of spices	
<b>Chicken &amp; Mushrooms</b>	<b>£9.20</b>
Chicken breast cooked with a variety of spices & mushrooms	
<b>Chicken on the bone aloo</b>	<b>£9.50</b>
Chicken on the bone cooked with spiced potatoes	
<b>Chilli Garlic Chicken</b>	<b>£9.20</b>
Diced chicken marinated in garlic pickle & cooked with fresh green chillies	
<b>King Prawn Saag</b>	<b>£14.00</b>
King prawns cooked in a rich sauce with spinach	
<b>Lamb Pasanda</b>	<b>£9.40</b>
Lamb cooked with coconut cream & yoghurt	
<b>Shashliq Chicken</b>	<b>£12.00</b>
Chicken breast cooked with peppers, onions, whole tomatoes & mushrooms (Served with rice and sauce)	