

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

Kurkure Aloo Chaat(D)	6.95
Crispy potato cakes with chutneys	
Vegetable Samosa	7.25
Vegetables deep fried in a pastry (vegan)	
Keema Samosa	8.75
Spicy lamb mince served in a pastry	
Vegetable Pakora	6.75
Vegetables deep fried with gram flour (vegan)	
Aubergine Fritters	6.95
Sliced aubergine and vegetables deep fried	
Chicken Pakora	7.95
Diced chicken deep fried with vegetables	
Masala Dosa(D)	6.95
South Indian spiced potato, stuffed in a rice and lentil pancake	
Chilli Chicken Dosa	8.75
Spicy chicken stuffed in a rice and lentil pancake	
Spicy Keema Dosa	8.95
Spicy lamb mince stuffed in a rice and lentil pancake	
Tawa Lamb Chops(D)	9.95
Marinated in yoghurt and tandoori spices	

CHICKEN DISHES

Chicken Tikka Lababdar	10.25
Creamy dish with mixed peppers, tomatoes and nuts	
Butter Chicken	10.25
Cooked in a butter sauce topped with almonds	
Chicken Tikka Masala (D)	10.25
Chicken in a creamy tomato sauce with yoghurt	
Chilli Garlic Chicken	9.95
Diced chicken cooked in a rich pepper sauce	
Chicken Curry	9.95
Chicken breast cooked traditionally	
Chicken Achari	9.95
Chicken with pickle	
Ginger Chicken & Spinach Leaf	9.95
Chicken cooked with ginger and fresh spinach leaf	
Chicken Saag	9.95
Chicken breast cooked with spiced spinach	
Chicken on the Bone - Biryani/Curry(D)	9.25
Chicken cooked in a garlicky sauce	

LAMB DISHES

Railways Lamb Curry	11.25
Chef's special dish with nuts, poppy seeds and cream	
Lamb Kebab Jalfrezi	9.95
Lamb kebab cooked in a spicy sauce with mixed peppers, onions and tomatoes	
Lamb Saag	9.95
Lamb cooked with spinach	
Lamb Keema Mutter	9.95
Lamb mince cooked with fenugreek and peas	
Lamb Karahi(D)	9.95
Lamb cooked in a rich pepper sauce	
Lamb Handi Biryani	10.95
Lamb cooked with rice and served in traditional copper pot	

FISH & SEAFOOD

Prawns Malabari Curry	13.95
South Indian style curry with coconut and tamarind	
Machi Masala(D)	12.25
Fish cooked with a variety of spices	
Prawn Biryani(D)	13.95
King Prawns cooked with flavoured rice	
Chilli King Prawns	11.25
King prawn marinated with spices	
Amritsari Fish(Egg)	9.25
Punjabi style fried fish with coriander chutney	
Spiced Haddock	9.75
Oven baked haddock with Punjabi spices and yoghurt	
Fish Pakora	9.25
Fresh fish fried with a mixture of vegetables	
Monk Fish Tikka	14.25
Fresh fish marinated with mustard oil, spices and yoghurt	

VEGETABLES & VEGAN DISHES

Chana Daal	6.95
Yellow lentil with cumin and onion (vegan)	
Saag Paneer	7.95
Indian cottage cheese with spinach	
Dal Makhni	8.25
Urid Daal cooked with butter and cream	
Aubergines with Baby Potatoes	7.95
Aubergines cooked in Indian Spices with baby potatoes (vegan)	
Aloo Gobi & Green Peas	7.95
Potato & Cauliflower (vegan)	
Pindi Chana	7.95
Punjabi style chickpeas (vegan)	
Spinach Broccoli & Almonds	7.95
Spiced Broccoli topped with roasted almonds (vegan)	
Okra and Potatoes	7.95
Cooked with onions and tomato (vegan)	
Mutter Mushroom/Karahi Mushroom	7.95
Spiced Mushroom with peas (vegan)	
Sweetcorn and Paneer Masala(D)	8.25
Paneer and corn cured in a pepper & yoghurt sauce	

RICE, BREADS & SUNDRIES

Basmati Rice	3.75
Pilau Rice	4.25
Butter Nan	3.75
Garlic Nan	4.25
Peshwari Nan	4.95
Cheese Nan	4.95
Paratha	4.25
Chapati	2.50
Popadom	0.90
Raita	1.40
Spiced Onions	1.40
Mango Chutney	1.40
Coriander Chutney	1.40
Mixed Pickle	1.40

TODAY'S SPECIAL

Please note that there will be a 10% service charge for parties of 5 or more people. Note: For any allergen queries please check with the duty manager. All our food is cooked using fresh ingredients; therefore, some dishes may take longer than others to prepare.

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