

## Vegetarian Dishes

All dishes individually priced at **£9.25**

### Pindi Chana

Punjabi style chickpeas

### Aloo Gobi with Green Peas

Potatoes & cauliflower with green peas

### Chana Daal

Fresh yellow Lentils with spices

### Daal Makhni

Black Lentils cooked with butter

### Mutter Paneer

Indian cottage cheese with peas

### Aubergine and Baby Potatoes

Diced Aubergine cooked with baby potatoes

### Karahi Mushroom

A mixture of mushrooms & onions

### Spinach Broccoli & Almond

Spiced and topped with Almonds

### Saag Paneer

Indian cottage cheese cooked with spinach

### Paneer Corn Masala

# Mother India's Cafe

## Carry Out Menu

## Sundries & Breads

Basmati Rice	£3.25	Coriander Chutney	£1.50
Pilau Rice	£3.75	Mixed Pickle	£1.50
Mushroom Rice	£4.25	Spiced Onions	£1.50
Pitta Bread	£3.50	Raita	£1.50
Garlic Pitta	£3.95	Popadom	£0.90
Peshwari Pitta	£4.25	Mango Chutney	£1.50
Paratha	£3.95	Garlic Potatoes	£3.50
Whole Meal Chapati	£1.95		

3-5 Infirmary Street,  
Edinburgh, EH1 1LT  
Tel: 0131 524 9801

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

## Starters

<b>Vegetable Pakora</b>	<b>£5.75</b>	<b>Chicken Pakora</b>	<b>£6.50</b>
<b>Aubergine Fritters</b>	<b>£5.75</b>	<b>Chilli Chicken Dosa</b>	<b>£6.95</b>
<b>Aloo Saag Dosa</b>	<b>£5.95</b>	<b>Spicy Keema Dosa</b>	<b>£6.95</b>
<b>Vegetable Samosa</b>	<b>£6.25</b>	<b>Spiced Haddock</b>	<b>£8.50</b>
<b>Fish Pakora</b>	<b>£7.50</b>	<b>Keema Samosa</b>	<b>£6.95</b>
<b>Chilli King Prawns</b>	<b>£10.50</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>£10.95</b>	<b>Tender Lamb</b>	<b>£12.50</b>
-----------------------	---------------	--------------------	---------------

Both the above are available in the following classic sauces.

### Chicken Curry

Chicken breast cooked traditionally

### Dopiaza

Cooked with extra onions

### Dhansac

A generous helping of lentils

### Patia

A sweet & Sour dish

### Biryani

Dish cooked with basmati rice, including sauce

### Bhoona

A thick tomato based Punjabi sauce

### Pasanda

Coconut based sauce with almonds

## Karahi Dishes

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

<b>Chicken Karahi</b>	<b>£10.95</b>	<b>Chicken Saag</b> (with spinach)	<b>£10.95</b>
<b>Lamb Karahi</b>	<b>£12.50</b>	<b>Lamb Saag</b> (with spinach)	<b>£12.50</b>

## House Specialties

### Butter Chicken

Chicken cooked in a buttery sauce with almonds

**£10.95**

### Railway Lamb Curry

Chef's signature dish with nuts, poppy seeds & cream

**£12.50**

### Patina Lamb

Lamb cooked with mint

**£12.50**

### Chicken on the Bone Karahi

Chicken on the bone cooked in a garlicky sauce

**£10.50**

### Ginger chicken & spinach leaf

Chicken cooked with extra ginger & fresh spinach leaf

**£10.95**

### Methi Keema Mutter

Lamb mince cooked with fenugreek & peas

**£10.95**

### Machi Massala

Fish cooked with variety of spices

**£12.50**

### Chicken Tikka Lababdar

Creamy dish with mixed Peppers, Tomatoes & Nuts

**£10.95**

### Chicken Basil Curry

Chicken breast with Creamy Basil Sauce

**£10.95**

### Chilli Garlic Chicken

Diced chicken marinated in garlic pickle & cooked with fresh green chillies

**£10.95**

### King Prawn Saag

King prawns cooked in rich sauce with spinach

**£14.95**

### Rara Gosth

Chunks Lamb and lamb minced cooked together.

**£12.50**

### King Prawn Biryani

Marinated offshell Prawns Cooked with Flavored Rice

**£14.95**