

Our promise "Good Quality Food in a reasonable price

Welcome to "Mother India Kitchen" the real South Indian and Indian cuisine Restaurant from real Indian people. Our head chef Mr Sebastian, has more than 20 years of experience in different region of Indian cooking skills. We only use high quality ingredients and fresh and seasonal products. If any of your favourite dishes are not in our menu, please ask member of staff, our chef is more than happy to help. We have very good selection and choices for Vegans and Gluten free. Any suggestions most welcome.

Any allergies please tell our staff.

Please note: our cooking method is quite different (authentic) than other usual restaurants, can be take bit extra time. So please allow enough time for your chef to cook a fantastic meal for you !!!!

Enjoy your meal and have a nice evening!!!!!!!!!!!!!!!!!!!!!!



1 Papadom & Pickle tray	£1.20
1 Spicy Papodam & Pickle tray 🍴	£1.20

SOUPS

Parippu Soup (v)(lentils)	£2.95
Tomato Soup	£2.95
Soup of the Day	£2.95

STARTERS

Medhu Vadai (v)	£2.95
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Fried doughnut made of black gram, ginger, onion, curry leaves & chillies.

Parrippu Vadai (v)	£2.95
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Lentil dumplings served with dips and side salad.

Dahi Vadai (v)	£2.95
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Fried doughnut made of black gram, ginger, onion, curry leaves and green chillies, soaked in seasonal & tempered yoghurt.

Travancore Cutlet 🍴	£3.95
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Minced beef cooked with Travancore spices & mashed potatoes.

Mutton Coconut dry fry 🍴🍴	£3.95
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Lamb fried in a Southern Indian style with side salad (medium to hot).

Paper Dosa (v)	£3.25
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Paper thin savoury pancake served with coconut chutney and sambar.

Masala Dosa (v)	£3.95
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Pancake made with rice and black gram, choose your filling from vegetable, chicken tikka, lamb tikka, prawns or mince. Served with sambar and chutney.

Onion Bhaji	£3.25
Mixed veg Pakora (v) 🍴	£3.25
<i>Assorted vegetables fried in Indian floured batter.</i>	
Murgh Tikka 🍴	£3.95
<i>Marinated chicken cooked in the clay oven (medium).</i>	
Paneer Tikka 🍴	£4.45
<i>Medium tandoori spiced cottage cheese cooked in clay oven.</i>	
Sheekh Kebab 🍴	£3.95
<i>Lamb mince kebab served with side salad (medium).</i>	
Tandoori King Prawns 🍴	£4.95
<i>King Prawns marinated in tandoori masala and cooked in the clay oven (medium).</i>	
Lamb Chops 🍴	£4.45
<i>Lamb chops marinated in Punjabi spices cooked in the tandoor (medium).</i>	
Channa/Chicken/Prawn – Puri 🍴	£4.45
<i>Sweet and tangy preparation on fried bread.</i>	
Mother India Special Mix Tikka 🍴	£4.95
<i>Chicken, lamb & sheikh kebab served with side salad (medium).</i>	
Tandoori Sharing Platters 🍴	£12.95
<i>Sharing sizzling platter for two people; chicken tikka, lamb tikka, sheekh kebab and tandoori prawns.</i>	

From South Indian Kitchen

Special Masala Dosa	£5.95
<i>Pancake made with rice and lentil mixture, choose your filling from vegetable, chicken tikka, lamb tikka, prawn or mince.</i>	
Idli (4) (v)	£5.95
<i>Slow steam cooked rice cake served with sambar & chutney.</i>	
Uthappam	£5.95
<i>Indian version of pizza made with ground rice and black gram, topped with onion, tomato and peppers. Served with sambar & chutney.</i>	

SEAFOOD

Quilon King Prawn Masala (hot) 🍴🍴🍴	£9.95
<i>Steamed and cooked in Quilon style spicy sauce.</i>	
Calcutta Prawn Palak(medium) 🍴	£9.95
<i>Steamed king prawns with fresh spinach, garnished with a touch of garlic and coriander.</i>	
Galda Chingri Makhani(mild)	£9.95
<i>Prawn primarily made in a clay oven, cooked with mild delicious sauce.</i>	

Meen Maluka Curry 🍴🍴🍴 **£8.95**

A spicy preparation from coast side of Kerala (hot).

King fish fry **£8.95**

Medium to hot marinated king fish steak, pan fried.

Chilli Prawns dry fry **£9.95**

Hot preparation with fried onions and chilli.

Meen Mappas 🍴 **£8.95**

Fish Marinated, finished and cooked in a coconut milk based sauce (medium).

Fish Molly **£8.95**

Kerala style fish stew finished with coconut based sauce & green chilli (mild).

CHICKEN

Chicken Chilli 🍴🍴 **£7.95**

Sweet and sour hot dish.

Chicken Madrass/Vindaloo/Phal (hot,hot,hot) 🍴🍴🍴🍴🍴🍴🍴 **£7.95**

Chicken Peralan (mild-medium) **£7.95**

Chicken pieces cooked in coconut milk and Kerala spices.

Chicken Tikka Masala (mild – medium) **£7.95**

The infamous dish cooked in a very tasty masala sauce.

Karukachal Chicken Masala (medium) 🍴 **£7.95**

Rich preparation with coconut, poppy seed and touch of Karakachalien spices.

Butter Chicken (mild-medium) **£7.95**

Barbecued marinated pieces of chicken sautéed with fresh masala in a little cumin butter then simmered in a beautiful mild sauce of fresh cream & ground cashew.

Balti Chicken (slightly hot) 🍴🍴 **£7.95**

Diced Boneless chicken stir fried chicken with onion Balti Garam masala & ground black pepper.

Chicken Nirvana (mild) **£7.95**

An excellent form of mild to medium strength korma with a enriched with ground almonds and coconut.

Jalfrezi Chicken (slightly hot) 🍴🍴 **£7.95**

Marinated chicken pieces cooked in a clay oven tossed with ginger, green pepper, onion & green chillies tempered with coriander.

Chicken Khumb Do Piazza (medium) 🍴 **£7.95**

Most wonderful dish consisting of chicken with mushrooms cooked in a medium strength sauce of onions and herbs.

Nadan Chicken Curry (medium) 🍴 **£7.95**

Chicken curry recipe, traditional recipe down south in Kerala region.

LAMB

Lamb Saag Sensation (medium)  **£8.95**

Lamb cooked with Punjabi spices and red spinach.

Alleppey Adu Curry (medium)  **£8.95**

A home style lamb preparation with rich coconut gravy.

Chettinadu Lamb (medium - hot)  **£8.95**

A south Indian home style preparation with black pepper curry leaves, mustard seeds and a touch of coconut.

Lamb Pasanda (mild) **£8.95**

Cooked with yoghurt, cream, coconut garnished with almond flakes.

Mutton Vindaloo (very hot)      **£8.95**

A very hot dish made with Goan spices.

Garlic Chilli Lamb (hot)    **£8.95**

Cooked in a very special garlic chilli sauce.

Lamb Xacuti (medium-hot)   **£8.95**

Lamb cooked to a traditional recipe from Goa using coconut, poppy seeds, nutmeg & red chillies to make a fragrant and well flavoured medium to hot curry.

Lamb Varutharachathu (medium)  **£8.95**

A traditional Kerala cuisine, fresh Lamb pieces are cooked in a spiced and roasted coconut gravy.

KARAHI

All these special bhunas are prepared with our own recipes created using only choice ingredients blended with ground Punjabi spices sautéed in garlic butter with peeled and grated fresh ginger, capsicum, onion & cumin seeds. A great tasty treat best served in medium or hot strength in a hot sizzling Karahi.

CHICKEN/LAMB **£8.45**

CHICKEN TIKKA/LAMB TIKKA **£8.95**


PRAWNS **£8.95**

KING PRAWN **£10.95**


VEGETABLE **£6.95**

Choose one from below

Karahi Saag (Spinach) (medium) 

Karahi Zeera (Cumin) (medium) 

Karahi Methi (Fenugreek leaves) (medium) 

Karahi Bhuna (Onions and tomatoes) (medium) 

Karahi Rogan Josh (Tomato based sauce) (slightly hot)  

Karahi Mirch Masala (From Hindi mirch, 'pepper, chilli') (hot)   

SIZZLERS(Served with curry sauce)

Murgh Tikka (medium) 🍴	£8.95
Lamb Tikka (medium) 🍴	£9.95
Chicken Tandoori (medium) 🍴	£8.95
King Prawn Tandoori 🍴	£11.95
Japuri Lamb/Chicken	£9.95

Cooked with onions, capsicum, mushrooms/slightly tangy (medium to hot). 🍴🍴

Chicken/Lamb Sultan **£9.95**

Onions and pepper with spinach (medium to hot). 🍴🍴

VEGETARIAN SELECTIONS-vegan friendly £5.95

(Can be served as side dishes for £3.95)

Chefs special Mushroom Curry Mild, medium or hot.

Channa Masala Chickpea called chana, medium. 🍴

Dal Tadka Dried, split pulses. 🍴

Bhindi Bhuna Okkra, medium. 🍴

Okra peralan Medium strength preparation, with coriander and coconut milk. 🍴

Kadmandu Vegetable Veg cooked with lentils and herbs, hot and sour. 🍴🍴

Stuffed Pepper Stuffed with spiced vegetables and potatoes and herbs.

Bombay Aloo Spicy potato dish made using potatoes that are cubed, boiled and fried, then flavored with various spices such as cumin, curry, garlic, garam masala, turmeric, mustard seeds, chili powder salt and pepper. 🍴🍴

Aloo Gobi Potatoes (aloo), cauliflower (gobi) and Indian Spices, medium. 🍴

Paneer Makhani Slightly sweet creamy dish of Paneer, in which the gravy is prepared usually with butter, tomatoes, cashews or cream and spices, mild (Not suitable for vegan).

Saag Aloo Leaf-based dish eaten in the Indian subcontinent, spinach and potatoes, medium. 🍴

Avial Thick mixture of real South Indian vegetables and coconut, seasoned with coconut oil and curry leaves.

Chilli Gobi A sweet and sour, hot, Indo-Chinese style cauliflower preparation. 🍴🍴

Aubergine bhartha Medium. 🍴

Karahi panner Medium, preparation of cottage cheese with peppers and onions. 🍴

Panner Varatharachathu Medium to hot, preparation with fried and grinded coconut, and South Indian spices. 🍴

Cauliflower potatoes manjuria Sweet and sour. 🍴🍴🍴

Carrot and Cabbage Thoran

Fine chopped carrot and cabbage tempered in mustard seeds green chilli and fresh coconut, a dry preparation. 🍴

BIRIYANIS

Kalam(pot)biryani. A traditional dish consisting of aromatic spiced basmati rice slow cooked with meat of your choice combined with garlic, ginger, and fresh house spice and herbs. Medium strength served with curry sauce.

Chicken	£8.95
Lamb	£9.45
Vegetarian	£6.95
Prawns	£9.45
King Prawns	£10.95
Special	£10.95

Chicken, lamb and prawns.

RICE & BREADS

Steam rice	£2.25
Pulao rice	£2.50
Kashmiri/Mushroom/Coconut/Lemon Rice	£2.95
Plain Nan	£2.25
Garlic Nan	£2.50
Paneer/Keema/Peshawari Nan	£2.95
Garlic and Cheese Nan	£2.95
Chapatti	£1.45
Roti	£1.95
Paratha	£2.25
Stuffed Paratha	£2.95
Potatoes/mince	
South Indian Paratha	£2.95

Layered soft South Indian bread

DESSERTS

Gulab Jamun (Milk powder dumplings in sugary syrup)	£2.45
Kulfi (Indian ice cream)	£2.45
Semiya Payasam (Vermichilli)	£2.45
Ada Pradhanan (Rice pasta)	£2.45
Ice Cream (Vanilla/chocolate)	£2.45

👉medium 👉👉hot 👉👉👉spicy 👉👉👉👉very hot 👉👉👉👉👉extra hot