

SAMOSAS, PAKORAS & DOSAS

Kurkure Aloo Chaat	7.15
Crispy potato cakes with chutneys	
Vegetable Samosa	7.55
Vetetables deep fried in a pastry VE	
Keema Samosa	9.15
Spicy lamb mince served in a pastry	
Vegetable Pakora	6.95
Vegetables deep fried with gram flour VE	
Aubergine Fritters	7.15
Sliced aubergine and vegetables deep fried	
Chicken Pakora	8.15
Diced chicken deep fried with vegetables	
Masala Dosa	7.25
Potato sauteed with curry leaves and South Indian spices	
Chilli Chicken Dosa	8.85
Spicy chicken stuffed in a rice and lentil pancake	
Spicy Keema Dosa	9.15
Spicy lamb mince stuffed in a rice and lentil pancake	
Tawa Chicken Tikka	10.15
Chicken cooked with Mother Spices	

FISH & SEAFOOD

Prawns Malabari Curry	14.15
South Indian style curry with coconut and tamarind	
Machi Masala	12.35
Fish cooked with a variety of spices	
Prawn Biryani	14.15
King Prawns cooked with flavoured rice	
Chilli King Prawns	11.85
King prawns marinated with spices	
Tawa Salmon	10.15
Slow cooked with Mother Spices	
Spiced Haddock	9.85
Oven baked haddock with Punjabi spices and yoghurt	
Fish Pakora	9.35
Fresh fish fried with a mixture of vegetables	

MOTHER INDIA'S CAFE
EDINBURGH

CHICKEN DISHES

Coconut and Mango Chicken	10.85
Lime marinade chicken cooked with coconut and mango sauce	
Butter Chicken	10.85
Cooked in a butter sauce topped with almonds	
Chicken Tikka Masala	10.60
Chicken in a creamy tomato sauce topped with almonds	
Chilli Garlic Chicken	10.15
Diced chicken cooked in a rich pepper sauce	
Chicken Curry	10.15
Chicken breast cooked traditionally	
Chicken Achari	10.15
Chicken with pickle	
Ginger Chicken & Spinach Leaf	10.15
Chicken cooked with ginger and fresh spinach leaf	
Chicken Saag	10.15
Chicken breast cooked with spiced spinach	
Chicken on the Bone - Biryani / Curry	9.85
Chicken cooked in a garlicky sauce	

LAMB DISHES

Railways Lamb Curry	12.15
Chef's special dish with nuts, poppy-seeds and cream	
Lamb Kebab Jalfrezi	10.35
Minced Lamb chunks cooked in a spicy sauce with peppers onions and tomatoes	
Lamb Saag	10.35
Lamb cooked with spinach	
Lamb Keema Mutter	10.15
Lamb mince cooked with fenugreek and peas	
Lamb Kadhai	10.50
Lamb cooked in a rich pepper sauce	
Lamb Handi Biryani	11.25
Lamb cooked with rice and served in a traditional copper pot	

VEGETABLE & VEGAN DISHES

Chana Daal	7.15
Yellow lentil with cumin and onion VE	
Saag Paneer	8.15
Indian cottage cheese with spinach	
Dal Makhni	8.85
Urad Daal cooked with butter and cream	
Aubergines with Baby Potatoes	8.15
Aubergines cooked in Indian spices with baby potatoes VE	
Aloo Gobi & Green Peas	8.15
Potato & cauliflower VE	
Pindi Chana	8.15
Punjabi style chickpeas VE	
Spinach Broccoli & Almonds	8.15
Spiced broccoli topped with roasted almonds VE	
Okra and Potatoes	8.15
Cooked with onions and tomato VE	
Kadhai Mushroom	8.85
Spiced Mushroom with peppers	
Sweetcorn and Paneer Masala	8.85
Sweetcorn & Paneer cooked in a yoghurt and pepper sauce	
Vegetable Biryani	9.15
Flavoured Basmati rice cooked with vegetables	

RICE, BREADS & SUNDRIES

Basmati Rice	3.95	Chapati	2.55
Pilau Rice	4.50	Popadom	0.95
Butter Nan	3.95	Raita	1.45
Garlic Nan	4.50	Spiced Onions	1.45
Peshwari Nan	4.95	Mango Chutney	1.45
Cheese Nan	4.95	Coriander Chutney	1.45
Paratha	4.50	Mixed Pickle	1.45

VE = Vegan

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.

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