



Takeaway Menu

PAKORAS & SAVOURY STARTERS

VEGETABLE PAKORA	5.00
CHICKEN PAKORA	6.00
GINGER FISH PAKORA (F)	6.20
ALOO SAAG DOSA	5.80
GARLIC CHICKEN DOSA (M)	6.50
MONKFISH CURRY (F)	16.00
KING PRAWN ACHARI (SF)	16.00
CHICKEN TIKKA	14.00
Chicken marinated in Punjabi spices and barbequed in a tandoori oven with rice, salad and sauce	
CHICKEN TIKKA ACHARI (M)	10.80
Barbequed chicken cooked with a mixture of pickles	
CHICKEN TIKKA CHASNI	10.80
A very popular mild, slightly sweet, creamy dish	
CHICKEN TIKKA MAKHNI (N)	10.80
A creamy, buttery dish for the delicate palate with crushed nuts	

CHICKEN TIKKA MASALA	10.80
Roasted chicken cooked in a rich pepper and masala sauce	
CHILLI GARLIC CHICKEN (M)	10.80
Chicken prepared in garlic herbs and spices	
GARLIC PEPPER CHICKEN (M)	10.80
Chicken marinated with garlic pickle and cooked with roasted pepper	
BUTTER CHICKEN (N)	10.80
Chicken breast cooked with green cardamoms, cloves, cream and almonds	
CHICKEN TIKKA SHASHLIQ	14.00
Tikka cooked with mixed peppers, onions and tomatoes	
LAMB PASANDA (N)	12.50
A smooth yoghurt sauce topped with almond flakes	
PATINA GHOSHT	12.50
Tender lamb cooked in a rich sauce with fresh mint	
LAMB AND LEEK	12.50
Cooked with spiced leek	

**-ALL VEGETARIAN DISHES
INDIVIDUALLY PRICED AT £10.50**

ALOO SAAG

Potatoes cooked with fresh spinach

BLACK DAAL

Spiced lentils

VEGETABLE KARAH

Prepared in pepper sauce

VEGETABLE MASSALA

Prepared in yoghurt based massala

MUTTER PANEER & SWEET POTATO

Fresh peas cooked with Indian cheese

SAAG PANEER & BROCOLLI

Indian cheese cooked with fresh spinach

BHINDI & ALOO BHAJI

Ladyfingers and potatoes

CHANA DALL WITH KARELA

RAJMA WITH SMOKED AUBERGINE

All vegetarian dishes can be made vegan with the exception of Black Dall and any paneer dishes.

OLD CLASSIC AND KARAH

CHICKEN 10.80 LAMB 11.50

CHICKEN BHOONA

Chicken breast cooked with dry fenugreek and roasted tomatoes

CHICKEN PATIA

Home made mango chutney, tomatoes and pickled lemons give this dish a sweet and sour taste

METHI KEEMA WITH PEAS

Minced lamb with green peas

LAMB DHANSAK

Lamb cooked with chana daal

CHICKEN KORMA

Chicken breast cooked with cream. Can also be made with creme fresh or low fat yoghurt

CHICKEN KARAH

Made with caramelised onions and slithers of garlic and kalonji

CHICKEN SAAG

Chicken cooked with fresh spinach

LAMB KARAH

Lamb cooked in a rich pepper sauce

LAMB SAAG

Lamb cooked with fresh spinach

LAMB ACHARI (M)

Lamb cooked with a host of mixed pickles

SUNDRIES & FRESHLY COOKED BREADS

PILAU BASMATI	3.30
TODAYS VEGETARIAN RICE	3.30
NAN BREAD	3.00
GARLIC NAN	3.60
PESHWARI NAN	3.70
CHAPATI	1.40
PARATHA	3.30
POPADOMS	0.95
SPICED ONIONS	2.00
RAITA	2.00

Take aways are subject to availability

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