

Our promise "Good Quality in a Reasonable price"

Welcome to "Mother India Kitchen" the real South Indian and Indian cuisine restaurant from real Indian Chef. Our head chef Mr Sebastian has more than 20 years of experience in different regions of Indian cooking skills. We tend to only use high quality products and fresh and seasonal products. If your favourite dish is not included in the menu, please feel free to ask to a member of staff, our chef is more than happy to help. We have a very good selection and choices for vegans and gluten free or for any other eating preferences. Any suggestions are most welcome. Any allergens please alert staff.

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



Papadom /Spicy Poppodam	£1.20
• Pickle tray.	

Soups

Parippu soup (v)(lentils).	£3.45
Tomato soup	£3.45
Mulagathuwani soup	£3.45

Starters

Medhu vadai (v).	£3.95
<i>Fried doughnut made of black gram, ginger, onion, curry leaves and chillies.</i>	
Parrippu vadai (v)	£3.95
<i>Lentil dumplings served with dips and side salads.</i>	
Dahi vadai (v)	£3.95
<i>Fried doughnut made of black gram, ginger, onion, curry leaves and chillies, soaked / seasonal & tempered cool yoghurt.</i>	
Travancore cutlet. 🌶️	£4.95
<i>Minced beef cooked with travancore spices & mashed potatoes.</i>	
Mutton coconut dry fry 🌶️🌶️	£5.45
<i>Lamb fried in a southern Indian style with a side salad (spice-medium to hot.</i>	
Paper dosa (v)	£4.45
<i>Paper thin savoury pancake served with coconut chutney and sambar.</i>	
Masala dosa	£4.95

<i>Pancake made with rice and black gram, choose your filling from: vegetable, chicken tikka, lamb tikka, prawns or mince. served with sambar and chutney.</i>	
Onion Bhaji	£3.95
Mixed veg pakora (v) 🌶️	£3.95
<i>Assorted vegetables fried in Indian floured batter.</i>	
Murgh tikka 🌶️	£4.45
<i>Marinated chicken cooked in the clay oven (medium)</i>	
Paneer tikka 🌶️	£4.95
<i>Medium tandoori spiced cottage cheese also cooked in an clay oven</i>	
Sheekh kebab 🌶️	£4.45
<i>Lamb mince kebab served with salad side (medium)</i>	
Tandoori king prawns 🌶️	£5.45
<i>King prawns marinated in tandoori masala and cooked in the clay oven (medium)</i>	
Lamb chops 🌶️	£5.45
<i>Lamb chops marinated in Punjabi spices cooked in the tandoor (medium)</i>	
Channa/chicken/prawn-puri 🌶️	£4.95
<i>Sweet and tangy preparation on fried bread</i>	
Mother India special mix tikka. 🌶️	£5.45
<i>Chicken, lamb & sheikh kebab served with side salad (medium)</i>	
Tandoori Platter for One	£6.95
Tandoori sharing platters for Two 🌶️	£12.95
<i>Sharing sizzling platter for two people; chicken tikka, lamb tikka, sheikh kebab and tandoori prawns.</i>	

From south Indian kitchen

Special masala dosa	£6.95
<i>Pancake made with rice and lentil mixture, choose your filling from vegetable, chicken tikka, prawn or mince.</i>	
Uthappam	£6.95
<i>Indian version of a pizza made with ground rice and black gram, topped with onion, tomatoes and peppers. Served with Sambar & chutney.</i>	
Kuthu paratha (chicken/lamb/veg) 🌶️	£9.95
Beef Ulathiyathu.	£9.95
Beef Curry	£9.95
Goan Pork curry(spicy)	£9.95

Aoo Pork masala(medium-spicy) £9.95

Sea food

Quilon king prawn masala(hot) 🌶️🌶️🌶️ £10.95

Steamed and cooked in Quilon style spicy sauce

Calcutta prawn palak(medium). 🌶️ £10.95

Steamed king prawns with fresh spinach, garnished with a touch of garlic and coriander.

Galda chingri makhani(mild) £10.95

King Prawn primarily made in a clay oven cooked with mild delicious sauce.

Meen maluka curry 🌶️🌶️🌶️ £10.45

A spicy preparation from coast side of Kerala (hot)

King fish fry 🌶️🌶️ £10.45

Medium to hot marinated king fish steak, pan fried.

Mussels dry fry 🌶️🌶️ £10.45

Hot preparation with fried onions and chilli.

Meen mappas 🌶️ £10.45

Fish marinated, finished and cooked in a coconut milk- based sauce.

Fish molly (mild) £10.45

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

Crab Pepper Masala £11.95

Sea Bass in Banana leaves £11.95

Chicken

Chicken chilli 🌶️🌶️ £9.95

Sweet and sour hot dish.

Chicken madrass, vindaloo/phal 🌶️🌶️🌶️🌶️🌶️🌶️ £9.95

Chicken peralan (mild-medium) £9.95

Chicken pieces cooked in coconut milk and Kerala spices.

Chicken tikka masala (mild -medium) £9.95

Karukachal Chicken Masala (medium) 🌶️ £9.95

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

Butter Chicken (mild-medium) £9.95

Barbecued chicken sautéed with fresh masala in a little,Cumin butter then shimmered in a beautiful mild sauce of fresh cream & ground cashew.

Balti chicken (slightly hot) 🌶️🌶️ £9.95

Diced boneless chicken stir fried chicken with onion Balti garam masala & ground black pepper.

Chicken nirvana (mild) £9.95

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

Jalfrezi chicken (slightly hot) 🌶️🌶️ £9.95

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

Chicken khumb do piazza (medium) 🌶️ £9.95

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

Nadan chicken (medium) 🌶️ £9.95

Chicken curry recipe, traditional recipe down south in the kerala region.

Chicken manjorian 🌶️🌶️ £9.95

Batter fried chicken cooked in Indo-Chinese style

Chef's special 'shabnam' curry £9.95

'shabnam' means dream. It is a chicken tikka curry. With coconut, coriander and a touch of chef's magic spices. The strength can be altered.

Lamb

Lamb saag sensation (Medium) 🌶️ £10.45

Lamb cooked with Punjabi spices and red spinach.

Alleppy adu curry (medium) 🌶️ £10.45

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

Chettinadu lamb (medium-hot) 🌶️🌶️ £10.45

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

Lamb pasanda (mild) £10.45

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

Mutton vindaloo (very hot) 🌶️🌶️🌶️🌶️ £10.45

A very hot dish made with goan spices.

Garlic chilli lamb (hot). 🌶️🌶️🌶️ £10.45

Cooked in a very special garlic chilli sauce.

Lamb xacuti (medium-hot) 🌶️🌶️ £10.45

Lamb cooked to a traditional recipe from goa using coconut, poppy seeds nutmeg

& red chillies to make a well flavoured and fragrant medium to hot curry.

Lamb varutharachathu (medium)  £10.45

A traditional Kerala cuisine; lamb pieces are cooked in a spiced and roasted coconut gravy.

Chukka lamb. £10.45

spicy preparation, with onions, tomatoes and spices.

Karahi

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

CHICKEN/LAMB £10.95


CHICKEN TIKKA/LAMB TIKKA £10.95


PRAWNS £10.95

KING PRAWNS £11.95

VEGETABLE £8.95

Choose one from below



Karahi saag (spinach) 

Karahi zeera (cumin) 

Karahi methi (fenugreek leaves) 

Karahi bhuna (onion and tomatoes) 

Karahi Rogan Josh (tomato based sauce)  

Karahi mirch masala (mirch, 'pepper, 'chilli)   

SIZZLERS (served with curry sauce)

Murgh tikka (medium)  £10.45

Lamb tikka (medium)  £10.95


Chicken shaslik (medium)  £10.95

Chicken tandoori (medium)  £9.95

King prawn tandoori (medium)  £12.95

Japuri lamb/chicken   £10.45

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


Chicken/lamb sultan  


£10.45


Onions and pepper with spinach (medium to hot)


Vegetarian selections-vegan friendly (all £7.45)

(Can be served as a side £5.45)


Chefs special mushroom curry (*mild medium or hot*) 

Channa masala (*chickpea called channa, medium*) 

Dal tadka (*dried, split pulses*) 


Bhindi bhuna (*okra, medium*) 

Okra peralan (*medium strength preparation, with coconut milk*) 

Kadmandu veg: (*cooked with lentils and herbs, hot and sour*)   

Stuffed pepper (*stuffed with spicy vegetables and potatoes and herbs.*)

Bombay aloo (*spicy potato dish*)  

Aloo gobi (*potatoes (aloo), cauliflower(gobi) and Indian spices, medium.*) 


Paneer makhana (*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 vegans).*)


Saag aloo (*spinach and potatoes*)(*medium .*) 

Avial (*thick mixture of real south indian vegetables and coconut, seasoned with coconut oil and south Indian spices.*)


Chilli gobi (*a sweet and sour, hot indo-chinese cauliflower dish.*)  

Aubergine bhartha (*medium.*) 

Karahi paneer (*medium, preparation of cottage cheese with peppers and onions.*) 

Paneer varathuarachathu (*medium to hot, preparation with fried and grinded coconut, and south Indian spices.*) 

Cauliflower potatoes manjurain (*sweet and sour*) 

Carrot and cabbage thoran (*fine chopped carrot and cabbage tempered in mustard seeds green chillies and fresh coconut dry preparation*) 

BIRIYANIS

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

Chicken	£9.95
Lamb	£10.45
Vegetarian	£7.95
Prawns	£10.45
King prawns	£11.95
Special <i>chicken ,lamb and prawns</i>	£11.95

RICE AND BREAD

Steam rice	£2.50
Pulao rice	£2.95
Kashmiri/mushroom/coconut/lemon rice	£3.25
Plain nan	£2.50
Garlic nan	£2.95
Paneer/keema/peshawari Nan	£3.25
Garlic and cheese nan	£3.95
Chapatti	£1.45
Garlic chapatti	£1.75
Roti	£1.95
Sweet Paratha	£2.95
Paratha	£2.95
South Indian paratha	£2.95
<i>Layered soft south Indian bread</i>	

DESSERTS

Gulab jamun (milk powder dumplings in sugery syrup)	£4.45
Kulfi (Indian ice cream)	£4.45
Semiya payasam (vermichilli)	£4.45
Ada padhaman (rice pasta)	£4.45
Ice cream (vanilla/chocolate)	£4.45
Sticky toffee pudding	£4.45
Gajar Halwa(carrot)	£4.45