

MOTHERLAND SPICE

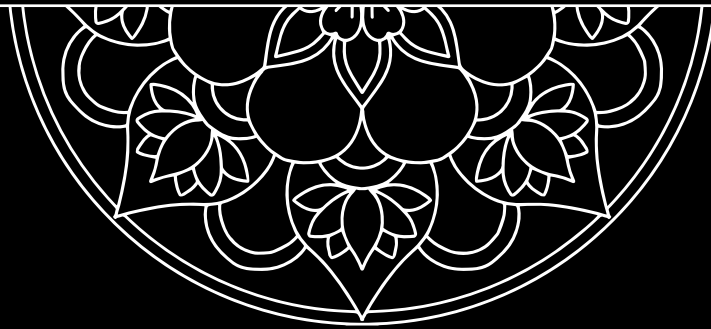


TABLE MENU

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## STARTERS

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(New) Sharing Platter for 2 £12.90

*Huge Selection of Veg pakora, chicken pakora, haggis pakora, mushroom pakora, fish pakora, chicken tikka baja & chicken chaat. Ideal for 2 People*

Halloumi Pakora £5.50

*This pakora is full of flavour, you'll never go back to meat after you try this!*

Vegetable Pakora £4.95

*A mixture of vegetables deep fried with gram flour until golden crisp.*

Chicken Breast Pakora £5.50

Fish Pakora £5.50

Mushroom Pakora £4.95

Haggis Pakora £5.50

Paneer Pakora £5.50

Mixed Pakora £5.50

Chicken Tikka Baja £5.95

*BBQ chicken with onions, mixed peppers, with honey, sweet & source sauce and fresh herbs.*

Onion Bhaji £4.95

Vegetable Samosa £4.95

Keema Samosa £5.50

Lamb Tawa Starter £6.95

*Tender pieces of lamb cooked with onions, mix pepper, crushed black pepper, garlic and spices, served dry.*

(New) Chicken Nepalese Chilli £5.95

*Crunchy & battered in soya sauce with onions, garlic, & peppers for a authentic mouth watering taste.*

(New) Chicken 65 £5.95

*Originating all the way from Chennai, this hot and Crunchy entrée dish has many stories of its origin.*

(New) Nepalese Chilli Chips £4.95

*Jillion potatoes are covered in a spicy batter, then deep fried and tossed with peppers and onions right before being served on your plate.*

(New) Chicken Choila £5.95

*Sauteed barbecue chicken made with onion, pepper, fresh coriander dancing together and lemon juice drizzled on top.*

(New) Honey Chilli Chicken £5.95

*Topped with spring onions, this dish is just a crunchy on the outside, good combination of sweet & spicy.*

(New) Bhutan Sadeko £6.95

*Grilled lamb cooked with spices that Baa(father) has passed down to his children.*

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## POORIS

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*A light pan fried chapati poori, served with a choice of topping. Sweet & Sour or Spicy*

<u>Chana Poori</u>	<u>£4.95</u>	(New) <u>Lamb Poori</u>	<u>£6.50</u>
<u>Mushroom Poori</u>	<u>£4.95</u>	<u>Prawn Poori</u>	<u>£6.50</u>
<u>Chicken Poori</u>	<u>£5.50</u>	<u>King Prawn Poori</u>	<u>£9.95</u>
(New) <u>Chicken Tikka Poori</u>	<u>£5.95</u>		

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## TANDOORI STARTERS

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*Container to Take Away will be 50p*

<u>Chicken Tikka</u>	<u>£5.95</u>	<u>Chicken Nepalese Tikka</u> 🍴	<u>£6.95</u>
<u>Chicken Tikka Shashlik</u>	<u>£7.50</u>	<i>Succulent BBQ chicken marinated with crushed red chillies, spicy, in chef's special sauce, cooked in the slow charcoal oven.</i>	
<i>Peppers, onions &amp; mushrooms</i>			
<u>Chicken Chat</u>	<u>£5.50</u>	<u>Lamb Nepalese Tikka</u> 🍴	<u>£7.50</u>
<i>Charcoal cooked on the bone</i>		<i>Succulent BBQ lamb marinated with crushed red chillies, spicy, in chef's special sauce, cooked in the slow charcoal oven.</i>	
<u>Chicken Garlic Tikka</u>	<u>£6.95</u>	(New) <u>Anna purna chicken</u>	<u>£5.95</u>
<u>Lamp Chops</u>	<u>£7.95</u>	<i>Inspired by Annapurna herself, even with just basic spices and cream, this dish will have wanting more.</i>	
<i>Try these juicy Nepalese lamb chops cooked Nepalese own style on the barbecue. 2 marinades means it takes more time to prepare, but you'll achieve more flavour</i>		(New) <u>Lassoni Jinga</u>	<u>£7.95</u>
<u>Lamb Tikka</u>	<u>£7.50</u>	<i>(Garlic flavour) Grilled King prawn coated in garlic and cream and a few crushed carom seeds.</i>	
<u>King Prawn Tikka</u>	<u>£7.95</u>		
<u>Grilled Platter</u> (For 1) <u>£7.95</u> (For 2) <u>£13.95</u>			
<i>Lamb chops, seekh kebab, anna purna kebab</i>			

## MAIN COURSE

## MOTHERLAND SPECIALS

**Not Including Rice or Nan. All the recipes on this page can be prepared with the following extras:**

Chicken Tikka 45p, Lamb £1.50, Lamb Tikka £3.50 extra, King Prawn £4.00, Prawn £1,  
Chicken & Vegetable no extra cost. Madras 70p, Vindaloo 90p, Phaal £1.

Butter Chicken Tikka £9.95  
Chicken cooked in a buttery creamy sauce, crushed fenugreek, green cardamon.

Chicken Saag £9.50  
Cooked with fresh spinach & touch of cream.

South Indian Chilli Garlic Chicken £9.50  
Diced chicken pan-fried with fresh green chillies cooked in fresh garlic sauce.

Chicken Achari £9.50  
Chicken cooked in lime and chilli pickle.

Gulmi Chicken £9.50  
Cooked with a honey and mango sauce with tomato & a touch of special herbs.

Patina Lamb £10.95  
Lamb cooked with fresh mint.

Chicken Pasanda £9.50  
Mild and creamy with cashew nuts.

Chicken Chasni £9.50  
A creamy dish, with a twist of sweet and sour.

Chicken Jalfrezi £9.50  
Prepared in a rich pepper based sauce with onions, plenty of ginger, garlic and your favourite spices.

Chicken Tikka Masala £9.95  
A mouth watering dish made with freshly ground Punjabi spices & peppers cooked in yoghurt sauce.

Chicken Masaladar £9.50  
Chicken cooked in a motherland special sauce with added extra spices, hot or mild.

Chicken Mitho Piro £9.50  
Chicken pieces cooked with honey, garlic, hint of chilli, dry fenugreek and a touch of cream.

Methi Keema Mutter £10.95  
Lamb minced & cooked with fenugreek leaf & peas.

Chicken Jaipuri £9.50  
Ginger, garlic, peppers, onions and mushrooms cooked in a bhoona sauce.

Chicken Lalijal Tikka £9.95  
A must for lovers of spicy hot curries! Strips of chicken cooked with fresh red peppers & topped with coriander.

Chef's Special £9.50  
Chicken or lamb cooked in motherlands special with medium sauce & touch of cream. Chef's own style.

Fish Curry £11.50  
Seafood fish of the day cooked with a blend of Indian herbs and spices creating a medium sauce.

Malaider £9.50  
Chicken tikka cooked with Spinach puree simmered in a rich ginger, garlic tarka with a flourish of fresh cream.

Chicken Ceylone £9.50  
Tender pieces of chicken cooked with special spices, red chilli & coconut, traditional Sri Lankan hot curry.

Chicken Hariyali £9.50  
Chicken cooked in a unique hot green sauce, made of coriander, green peppers, garlic & green chillies.

Amur Chicken £9.50  
Tender Pieces of chicken cooked with mango pulp, cream and selected spices in a mild sauce.

Ginger Murgh £9.50  
Tender pieces of chicken roasted in the tandoor & cooked with a ginger based sauce & garnished with fresh coriander.

Pista Gosht Pasanda £10.95  
Popular dish of lamb cooked with a ground pistachio, cashew nuts and almond, in a mild sauce.

Aloo Gosht £10.95  
Tender pieces of lamb cooked with potato, a touch of garlic, fine herbs and spices, medium hot.

Chicken Himalayan £9.50  
Chicken or tender pieces of lamb cooked with tomato, termic, garam masala & cashew nuts with fresh cream

Rara Gosht £10.95  
Tender piece of lamb cooked with a lamb mince with chef special herbs excellent flavour, medium hot.

Bamgha Chicken £9.50  
Small pieces of chicken with pepper, onion, pickle, a touch of coconut cream & fresh herbs cooked in a medium spicy sauce.

Chicken Tikka Baja £9.95  
BBQ chicken with onions, mixed peppers, with honey, sweet & source sauce and fresh herbs.

Basil Coriander Lamb £10.95  
Tender lamb cooked in a fresh basil sauce

Coriander Coconut Fish Curry £11.50

Coriander Coconut Lamb Curry £10.95  
Grated fresh coconut & fresh coriander cooked in a medium creamy sauce

(New) Shahi Dishes £9.50  
A luxurious creamy and rich taste brought all the way back from the royal Shah's.

(New) Hyderabadi £9.50  
Inspired by the busy city, Hyderabad, this dish embraces it's coconut milk with mint, fresh lime and coriander sprinkled on top.

(New) Murgh Meethi Masala £9.50  
Fenugreek which tastes like maple syrup or burnt sugar is combined with a range of masalas & a small splash of cream.

Chicken Tikka Began Bhar £9.95  
Chicken tikka cooked with lamb mince & chef special spices

Lamb Tawa £11.95

Chicken Nepalese Chilli £9.95

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## SIZZLING DISHES

With Alcohol

These dishes can be served with: Lamb £1.50 extra, King Prawn £5 extra, Fish £2 extra or Prawn £1 extra

(New) Everest High £12.95

The dish arrives sizzling in port with home ground spices.

(New) Nashadar £12.95

It consists of a generous amount of grounded cashew nuts, spices with a unique tang to your tongue, brandy & a touch of cream to make this smooth.

(New) Whisky Ka Chuski £12.95

It's a flavourful bowl of ginger, curry leaf, coconut milk, tamarind and then let the whiskey do the rest.

(New) Saaki £12.95

(the wine bearer) A combination of poppy seeds, garlic and tomato, and of course wine from Saaki.

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## TIKKAS & TANDOORI MAIN COURSES

All these dishes include entrée sauce and rice. All tandooris are cooked in the tandoori oven that gives a succulent barbecue like taste to the dishes. Change Sauce £1.50 extra

Chicken Tikka £12.95

Chicken Tikka Shashlik £13.95

Cooked with peppers, mushrooms & onions

Chicken Garlic Tikka £13.95

Lamb Garlic Tikka £15.95

Lamb Tikka £14.95

King Prawn Tikka £16.95

Tandoori Chicken on the Bone £12.95

Lamb Chops £16.95

Try these juicy Nepalese lamb chops cooked Nepalese own style on the barbecue. 2 marinades means it takes more time to prepare, but you'll achieve more flavour

Chicken Nepalese Tikka £13.95

Succulent BBQ chicken marinated with crushed red chillies and spicy, in chef's special sauce, cooked in the slow charcoal oven.

Lamb Nepalese Tikka £15.95

Succulent BBQ lamb marinated with crushed red chillies and spicy, in chef's special sauce, cooked in the slow charcoal oven.

Tandoori Mix Grill £17.95

Chicken tikka, lamb tikka, Seekh kebab, tandoori chicken & king prawn.

(New) Anna Purna chicken £12.95

Inspired by Annapurna herself, even with just basic spices and cream, this dish will have wanting more.

(New) Tandoori Salmon (Pre order) £16.95

Scotish Salman marinated with unique flavour of Indian & Nepalese spices cooked in a slow charcoal tandoor give a perfect taste

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## OLD FAVOURITES

Lamb or Chicken Curry

Karahi

Cooked with pepper, onion & tomato base. (Recommended)

Dhansak

A generous helping of lentils.

Bhoona

A thick tomato based Panjabi sauce with fresh coriander & spring onion.

Balti

Garlic with Mothers spices & a touch of lemon juice to give a tingly tangy dish

Rogan Josh

Delicious tomatoie dish cooked with spices & brown onions

Dopiaza

Cooked with extra onion.

Patia

A sweet and sour dish.

All Old Favourites can be made using the following:

<u>Chicken</u>	£9.50
<u>Chicken Tikka</u>	£9.95
<u>Lamb</u>	£10.95
<u>King Prawn</u>	£13.95
<u>Vegetables</u>	£8.95

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## HOT LOVERS CURRIES

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Any curry from the menu cooked madras, vindaloo or phall style.

**Lamb £1 extra, King Prawn £4 extra**

<u>Chicken Madras</u>	<u>£9.95</u>	<u>Chicken Phall</u>	<u>£11.00</u>
<u>Chicken Vindaloo</u>	<u>£10.50</u>	(Not Recommended!)	

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## BIRYANI

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Dish cooked with fried rice, herbs & curry sauce

<u>Chicken</u>	<u>£12.95</u>	<u>King Prawn</u>	<u>£16.95</u>
<u>Chicken Tikka</u>	<u>£13.50</u>	<u>Vegetable Biryani</u>	<u>£10.95</u>
<u>Lamb</u>	<u>£14.50</u>	<u>Special Biryani</u>	<u>£14.95</u>
		Chicken, lamb & prawns.	

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## KORMAS

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These dishes are prepared with fresh cream and our unique blend of ingredients.

### Korma

Cooked with fresh cream and coconut.

### Ceylonese Korma

Gravy with fresh cream, coconut cream and & touch of lemon juice.

### Kashmiri Korma

Prepared with fresh cream, coconut, banana and pineapple.

### Chilli Korma

Prepared with fresh cream, coconut & green chillies.

All Kormas can be made using the following:

<b>Chicken</b>	<b>£9.50</b>
<b>Chicken Tikka</b>	<b>£9.95</b>
<b>Lamb</b>	<b>£10.95</b>
<b>King Prawn</b>	<b>£14.95</b>
<b>Vegetables</b>	<b>£8.95</b>

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## VEGETARIAN

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<u>Vegetable Karahi</u>	<u>£8.95</u>	<u>Tarka Dall</u>	<u>£8.95</u>
Season vegetables with garlic, ginger and whole spices.		Fresh lentil with brown onion and coriander.	
<u>Mushroom Bhaji</u>	<u>£8.95</u>	<u>Mughlai Vegetables</u>	<u>£8.95</u>
Fresh mushrooms cooked with peppers & onions in our Mothers sauce		Fresh mixed vegetables prepared with coriander, cashew nut & cardamom.	
<u>Aloo Gobi</u>	<u>£8.95</u>	<u>Matter Paneer</u>	<u>£9.95</u>
Potatoes and cauliflower cooked in motherland sauce.		Indian cheese with green peas cooked in motherland sauce with a touch of cream.	
<u>Aloo Saag</u>	<u>£8.95</u>	<u>Saag Paneer</u>	<u>£9.95</u>
Spinach with potatoes.		Paneer cooked with fresh spinach, ginger, garlic & cream desi style.	
<u>Chana Aloo</u>	<u>£8.95</u>	<u>Bhindi Bhaji</u>	<u>£9.95</u>
Potato and chick peas.		Okra cooked with fresh tomatoes, spring onions, coriander, onions & peppers.	

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## WESTERN DISHES

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*All of these dishes include chips.*

<u>Chicken Maryland</u>	<u>£10.95</u>	<u>Fired Scampi</u>	<u>£10.95</u>
<u>Fried Haddock &amp; Chips</u>	<u>£10.95</u>	<u>Plain Omelette</u>	<u>£10.95</u>
<u>Fried Chicken</u>	<u>£10.95</u>	<u>Omelette</u>	<u>£11.95</u>
<u>Chicken Nuggets</u>	<u>£10.95</u>	<i>With chicken, mushroom or prawn.</i>	
<u>Chips &amp; Cheese</u>	<u>£5.95</u>		

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## BREADS & SUNDRIES

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<u>Boiled Rice</u>	<u>£2.95</u>	<u>Garlic Coriander Nan</u>	<u>£4.50</u>
<u>Pilau Rice (Fried Rice)</u>	<u>£3.50</u>	<u>Garlic Chilli Nan</u>	<u>£4.50</u>
<u>Mushroom Rice</u>	<u>£4.50</u>	<u>Chapati</u>	<u>£2.00</u>
<u>Cocunut Rice</u>	<u>£4.50</u>	<u>Tandoori Roti</u>	<u>£2.00</u>
<u>Lemon &amp; Cashew Rice</u>	<u>£4.50</u>	<u>Tandoori Garlic Roti</u>	<u>£2.50</u>
<u>Onion &amp; Coriander Rice</u>	<u>£4.50</u>	<u>Paratha</u>	<u>£3.50</u>
<u>Nan</u>	<u>£3.50</u>	<u>Paratha / Aloo / Veg / Keema</u>	<u>£4.50</u>
<u>Garlic Nan</u>	<u>£3.95</u>	<u>Garlic Chapati</u>	<u>£2.50</u>
<u>Cheese Nan</u>	<u>£4.50</u>	<u>Butter Chapati</u>	<u>£2.50</u>
<u>Garlic &amp; Cheese Nan</u>	<u>£4.50</u>		
<u>Keema Nan</u>	<u>£4.50</u>		
<u>Peshwari Nan</u>	<u>£4.50</u>		

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## EXTRAS

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<u>Poppadom</u>	<u>£1.00</u>	<u>Mixed Salad</u>	<u>£2.50</u>
<u>Spiced Onions</u>	<u>£1.00</u>	<u>French Fries</u>	<u>£2.95</u>
<u>Mango Chutney</u>	<u>£1.00</u>		
<u>Raita</u>	<u>£2.50</u>		
<u>Mixed Pickle</u>	<u>£1.00</u>		

## BUFFETS

Minimum 2 People

### Table Buffet

**Sunday £16.95pp**

Thursday: 4.30pm till 9pm

**Friday & Saturday £18.95pp**

4.00pm - 9pm

### Special Buffet

**£29.95**

(King Prawn, Tandoori mixed grill, mixed seafood, Lamb Tikka all included)

TEA, COFFEE or ICE CREAM INCLUDED

TEA OR COFFEE OR ICE CREAM INCLUDED

**BUFFET MEAL NOT INCLUDED IN TAKEAWAY**

## TABLE BUFFET (MINIMUM 2 PEOPLE)

**STARTERS:** *Mixed Pakora / Chicken Chatt / Chicken Tikka Baja*

**CHOOSE ONE CURRY EACH WITH:** *Rice / Nan / Chapatti / Chips*

*(Any Extra will be charged)*

### MAINS:

*Chicken Tikka (£1.50 extra)*

*Nepalese Tikka (£2 extra)*

*Chicken Ginger Tikka (£2 extra)*

*Garlic Tikka (£2 extra)*

*Mixed Seafood (£2 extra)*

*Annuparma (£2 extra)*

*Lamb Tikka Curry (£3 extra)*

### TANDOORI

*King Prawn extra £6.00*

*Tandoori Mix Grill extra £6.00*

*Chicken Tikka Shashlik extra £2.50*

*Lamb Tikka extra £3.00*

### IF YOU CHANGE NAN BREAD:

*Garlic Chilli Coriander Nan extra £1.00*

*Keema Nan extra £1.00*

### IF YOU WANT TO UPGRADE TO:

*Mushroom Rice extra £1.00*

*Lemon Cashew Rice extra £1.00*

*Biryani with Chicken extra £1.00*

*Onion Coriander Rice extra £1.00*

*Coconut Rice extra £1.00*

*Egg Rice extra £1.00*

*Keema Rice extra £1.00*

*Mix Veg Rice extra £1.00*

*Peas Rice extra £1.00*

*Lamb Biryani extra £2.00*

CONTAINER TO TAKE AWAY 50P EACH

If you have any allergens, please inform a member of staff whilst placing your order, as some of our dishes contain allergens

# MOTHERLAND SPICE

[www.motherlandspice.com](http://www.motherlandspice.com)

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