

## Biryani

Dish cooked with fried rice, herbs & curry sauce. Change Sauce £1.50 extra

Chicken	£11.95	Vegetable Biryani	£10.95
Chicken Tikka	£12.50	Special Biryani	£13.95
Lamb	£12.95	<i>Chicken, lamb &amp; prawns.</i>	
King Prawn	£15.95		

## Kormas

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

Not including Rice or Naan or Chips

### Korma

Cooked with fresh cream and coconut.

#### Ceylonese Korma

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

#### Kashmiri Korma

Prepared with fresh cream, coconut, banana & pineapple.

All Kormas can be made using the following:

Chicken	£8.50
Chicken Tikka	£9.45
Lamb	£9.95
Prawns	£9.95
King Prawn	£14.95
Vegetables	£8.25

## Vegetarian

Not Including Rice or Naan

Vegetable Karahi	£8.25	Tarka Dall	£8.25
<i>Season vegetables with garlic, ginger and whole spices.</i>			
Mushroom Bhaji	£8.25	Mughlai Vegetables	£8.25
<i>Fresh mushrooms cooked with peppers &amp; onions in our Mothers sauce</i>			
Aloo Gobi	£8.25	Matter Paneer	£9.50
<i>Potatoes and cauliflower cooked in motherland sauce.</i>			
Aloo Saag	£8.25	Saag Paneer	£9.50
<i>Spinach with potatoes.</i>			
Chana Aloo	£8.25	<i>Spinach with Indian cheese &amp; a touch of cream.</i>	
<i>Potato and chick peas.</i>			

## Western Dishes

All of these dishes include chips.

	Kids	Adults		Kids	Adults
Chicken Maryland	£6.95	£9.95	Chips & Cheese	£4.95	
Fried Haddock & Chips	£6.95	£9.95	Fired Scampi	£6.95	£9.95
Fried Chicken	£6.95	£9.95	Plain Omelette	£6.95	£9.95
Chicken Nuggets	£6.95	£9.95	Omelette	£6.95	£9.95

With chicken, mushroom or prawn.

## Breads & Sundries

Boiled Rice	£2.95	Keema Nan	£4.50
Pilau Rice (Fried Rice)	£3.50	Peshwari Nan	£3.95
Mushroom Rice	£3.95	Garlic Coriander Nan	£3.95
Cocunut Rice	£3.95	Chapati	£1.50
Lemon & Cashew Rice	£3.95	Tandoori Roti	£2.00
Nan	£3.50	Paratha	£3.50
Garlic Nan	£3.95	Paratha / Aloo / Veg / Keema	£4.50
Cheese Nan	£4.50	Garlic Chapati	£2.00
Garlic & Cheese Nan	£4.50		

## Extras

Poppadom	£1.00	Mixed Salad	£2.50
Spiced Onions	£1.00	Curry Sauce	£3.95
Mango Chutney	£1.00	Various Sauce	£4.95
Raita	£2.50	French Fries	£2.50
Mixed Pickle	£1.00		

### Business Lunch

3 COURSE - £10.95

TABLE BUFFET & BANQUET MENU  
AVAILABLE 6 DAYS A WEEK - SIT-IN ONLY

### Tuesday Tasting Night Unlimited Buffet

£16.95pp

### Set Meal For 1 - £13.95

2 poppadoms & spiced onions  
Veg pakora  
Any 1 dish old favourites  
Rice or plain nan or 2 chapati

Excluding tandoori dish  
(lamb £1 extra, chicken tikka £2.50 extra,  
lamb tikka £4 extra, king prawn £5 extra)

### Set Meal For 2 - £22.95

(Feeds 2-4 people)  
2 poppadoms & spiced onions  
Any 1 pakora  
Any 2 Chicken Dishes  
Rice & plain nan or 2 chapati or chips

Excluding tandoori dish  
(lamb £1 extra, chicken tikka £2.50 extra,  
lamb tikka £4 extra, king prawn £5 extra)

### Set Meal For 3 - £31.95

(Feeds 3-5 people)  
3 poppadoms & spiced onions  
Any 1 pakora  
Any 3 chicken dishes,  
2 rice & nan or 2 chapati

Excluding tandoori dish  
(lamb £1 extra, chicken tikka £2.50 extra,  
lamb tikka £4 extra, king prawn £5 extra)

### Family Feast - £41.95

(Feeds 4-6 people)  
4 poppadoms & spiced onions  
Any 1 pakora  
Any 4 chicken dishes  
2 fried rice & 2 nan or  
chips or 4 chapati

Excluding tandoori dish  
(lamb £1 extra, chicken tikka £2.50 extra,  
lamb tikka £4 extra, king prawn £5 extra)

NOTE to change pakora £1.50 extra, change nan bread £1.50 extra, lamb £1, prawn £1.50, king prawn £5.00 extra If you have any allergens, please inform a member of staff whilst placing your order, as some of our dishes contain allergens



MOTHERLAND SPICE



TAKEAWAY MENU  
Multi Award Winning

16 BRADSHAW STREET . SALTCOATS . KA21 5HR

HOME DELIVERIES AVAILABLE

(Saltcoats, Stevenson & Ardrossan £2.50), (Kilwinning £3.50), (Westkilbride £4.00), (Irvine £5.50)

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OPENING TIMES

Sunday: 4.00pm - 10.00pm  
Mon - Thurs: Lunch 12.00pm - 2.00pm, Dinner 4.30pm - 10.00pm  
Fri - Sat: Lunch 12.00pm - 2.30pm, Dinner 4.00pm - 11.00pm



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## Starters

	REG	LRG
<b>Halloumi Pakora</b>	<b>£5.50</b>	<b>£8.50</b>
<i>This pakora is full of flavour, you'll never go back to meat after you try this!</i>		
<b>Vegetable Pakora</b>	<b>£4.50</b>	<b>£6.50</b>
<i>A mixture of vegetables deep fried with gram flour until golden crisp.</i>		
<b>Chicken Breast Pakora</b>	<b>£5.95</b>	<b>£8.50</b>
<b>Fish Pakora</b>	<b>£5.95</b>	<b>£8.50</b>
<b>Mushroom Pakora</b>	<b>£4.50</b>	<b>£6.50</b>
<b>Mixed Pakora</b>	<b>£5.50</b>	<b>£8.50</b>
<b>Haggis Pakora</b>	<b>£5.50</b>	<b>£8.50</b>
<b>Paneer Pakora</b>	<b>£5.50</b>	<b>£8.50</b>
<b>Onion Bhaji</b>	<b>£4.50</b>	
<b>Chicken Tikka Baja</b>	<b>£5.95</b>	
<b>Vegetable Samosa</b>	<b>£4.50</b>	
<b>Keema Samosa</b>	<b>£5.95</b>	
<b>Lamb Tawa Starter</b>	<b>£6.50</b>	
<i>Tender pieces of lamb cooked with mix pepper, crushed black pepper, garlic &amp; spices, served dry.</i>		
<b>Chicken Nepalese Chilli</b>	<b>£5.95</b>	
<i>Crunchy &amp; battered in soya sauce with onions, garlic, &amp; peppers for a authentic mouth watering taste.</i>		

## Pooris

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

<b>Chana Poori</b>	<b>£4.95</b>	<b>£5.95</b>
<b>Mushroom Poori</b>	<b>£4.95</b>	<b>£5.95</b>
<b>Chicken Poori</b>	<b>£5.50</b>	<b>£5.95</b>

## Tandoori Starters

<b>Chicken Tikka</b>	<b>£5.95</b>
<b>Chicken Tikka Shashlik</b>	<b>£6.95</b>
<i>Peppers, onions &amp; mushrooms</i>	
<b>Shish Kebab</b>	<b>£5.95</b>
<i>Mix of chicken &amp; lamb mince with fresh coriander &amp; spices</i>	
<b>Chicken Chat</b>	<b>£5.50</b>
<i>Charcoal cooked With Bone</i>	
<b>Chicken Garlic Tikka</b>	<b>£6.95</b>
<b>Lamp Chops</b>	<b>£7.50</b>
<b>Lamb Tikka</b>	<b>£7.50</b>
<b>King Prawn Tikka</b>	<b>£7.50</b>
<b>Grilled Platter</b>	<b>£7.95</b> (For 1) <b>£12.95</b> (For 2)
<i>Lamb chops, seekh kebab, anna purna kebab</i>	

<b>Chicken 65</b>	<b>£5.95</b>
<i>Originating all the way from Chennai, this hot and Crunchy entrée dish has many stories of its origin.</i>	
<b>Nepalese Chilli Chips</b>	<b>£4.95</b>
<i>Jillion potatoes are covered in a spicy batter, then deep fried and tossed with peppers and onions right before being served on your plate.</i>	
<b>Chicken Choila</b>	<b>£5.95</b>
<i>Sauteed barbecue chicken made with onion, pepper, fresh coriander dancing together and lemon juice drizzled on top.</i>	
<b>Honey Chilli Chicken</b>	<b>£5.95</b>
<i>Topped with spring onions, this dish is just a crunchy on the outside, good combination of sweet &amp; spicy.</i>	
<b>Bhutan Sadeko</b>	<b>£6.95</b>
<i>Grilled lamb cooked with spices that Baa(father) has passed down to his children.</i>	
<b>Sharing Platter for 2</b>	<b>£11.90</b>
<i>Huge Selection of Veg pakora, chicken pakora, haggis pakora, mushroom pakora, fish pakora, chicken tikka baja &amp; chicken chaat. Ideal for 2 People</i>	

## Main Course Motherland Specials

Not Including Rice or Nan, Chips or Chapati. All the recipes on this page can be prepared with the following extras: Chicken Tikka 50p, Lamb £1.45, King Prawn £5.00, Prawn £1, Chicken & Vegetable no extra cost.

<b>Butter Chicken Tikka</b>	<b>£9.45</b>
<i>Chicken cooked in a buttery creamy sauce, crushed fenugreek, green cardamon &amp; almond powder.</i>	
<b>Chicken Saag</b>	<b>£8.95</b>
<i>Cooked with fresh spinach &amp; touch of cream.</i>	
<b>South Indian Chilli Garlic Chicken</b>	<b>£8.95</b>
<i>Diced chicken pan-fried with fresh green chillies cooked in fresh garlic sauce.</i>	
<b>Chicken Achari</b>	<b>£8.95</b>
<i>Chicken cooked in lime and chilli pickle.</i>	
<b>Gulmi Chicken</b>	<b>£8.95</b>
<i>Cooked with a honey and mango sauce with tomato &amp; a touch of special herbs.</i>	
<b>Patina Lamb</b>	<b>£9.95</b>
<i>Lamb coked with fresh mint.</i>	
<b>Chicken Pasanda</b>	<b>£8.95</b>
<i>Mild and creamy with cashew nuts.</i>	
<b>Chicken Tikka Chasni</b>	<b>£8.95</b>
<i>A creamy dish, with a twist of sweet and sour.</i>	
<b>Chicken Jalfrezi</b>	<b>£8.95</b>
<i>Prepared in a rich pepper based sauce with onions, plenty of ginger, garlic and your favourite spices.</i>	
<b>Chicken Tikka Masala</b>	<b>£9.45</b>
<i>A mouth watering dish made with freshly ground Punjabi spices and peppers cooked in yoghurt sauce.</i>	
<b>Chicken Masaladar</b>	<b>£8.95</b>
<i>Chicken cooked in a motherland special sauce with added extra spices, hot or mild.</i>	
<b>Chicken Mitho Piro</b>	<b>£8.95</b>
<i>Chicken pieces cooked with honey, garlic, hint of chilli, dry fenugreek and a touch of cream.</i>	
<b>Methi Keema Mutter</b>	<b>£9.95</b>
<i>Lamb minced &amp; cooked with fenugreek leaf &amp; peas.</i>	
<b>Chicken Jaipuri</b>	<b>£8.95</b>
<i>Ginger, garlic, peppers, onions and mushrooms cooked in a bhoona sauce.</i>	
<b>Chicken Tikka Lalijal</b>	<b>£9.45</b>
<i>A must for lovers of spicy hot curries! Strips of chicken cooked with fresh red peppers &amp; topped with coriander.</i>	
<b>Chef's Special</b>	<b>£8.95</b>
<i>Chicken or lamb cooked in motherlands special with medium sauce &amp; touch of cream. Chef's own style.</i>	
<b>Fish Curry</b>	<b>£8.95</b>
<i>Seafood fish of the day cooked with a blend of Indian herbs and spices creating a medium sauce.</i>	
<b>Malaidar</b>	<b>£8.95</b>
<i>Chicken tikka cooked with Spinach puree simmered in a rich ginger, garlic tarka with a flourish of fresh cream.</i>	
<b>Chicken Ceylone</b>	<b>£8.95</b>
<i>Tender pieces of chicken cooked with special spices, red chilli &amp; coconut, traditional Sri Lankan hot curry.</i>	
<b>Chicken Hariyali</b>	<b>£8.95</b>
<i>Chicken cooked in a unique hot green sauce, made of coriander, green peppers, garlic &amp; green chillies.</i>	
<b>Amur Chicken</b>	<b>£8.95</b>
<i>Tender Pieces of chicken cooked with mango pulp, cream and selected spices in a mild sauce.</i>	
<b>Ginger Murgh</b>	<b>£8.95</b>
<i>Tender pieces of chicken roasted in the tandoor &amp; cooked with a ginger based sauce &amp; garnished with fresh coriander.</i>	
<b>Pista Gosht Pasanda</b>	<b>£9.95</b>
<i>Popular dish of lamb cooked with a ground pistachio, cashew nuts and almond, in a mild sauce.</i>	
<b>Aloo Gosht</b>	<b>£9.95</b>
<i>Tender pieces of lamb cooked with potato, a touch of garlic, fine herbs and spices, medium hot.</i>	
<b>Chicken Himalayan</b>	<b>£8.95</b>
<i>Chicken or tender pieces of lamb cooked with tomato, termic, garam masala &amp; cashew nuts with fresh cream</i>	
<b>Rara Gosht</b>	<b>£9.95</b>
<i>Tender piece of lamb cooked with a lamb mince with chef special herbs excellent flavour, medium hot.</i>	
<b>MADRAS 70P, VINDALOO</b>	<b>£1, PHAAL</b> £1.50

<b>Bamgha Chicken</b>	<b>£8.95</b>
<i>Small pieces of chicken with pepper, onion, pickle, a touch of coconut cream &amp; fresh herbs cooked in a medium spicy sauce.</i>	
<b>Chicken Tikka Baja</b>	<b>£9.25</b>
<i>BBQ chicken with mixed peppers, with honey, sweet &amp; source sauce and fresh herbs.</i>	
<b>Basil Coriander Lamb</b>	<b>£9.95</b>
<i>Tender lamb cooked in a fresh basil sauce</i>	
<b>Coriander Coconut Fish Curry</b>	<b>£10.95</b>
<b>Coriander Coconut Lamb Curry</b>	<b>£9.95</b>
<i>Grated fresh coconut &amp; fresh coriander cooked in a medium creamy sauce</i>	
<b>(New) Shahi Dishes</b>	<b>£8.95</b>
<i>A luxurious creamy and rich taste brought all the way back from the royal Shah's.</i>	
<b>(New) Hyderabad</b>	<b>£8.95</b>
<i>Inspired by the busy city, Hyderabad, this dish embraces it's coconut milk with mint, fresh lime and coriander sprinkled on top.</i>	
<b>(New) Murgh Meethi Masala</b>	<b>£8.95</b>
<i>Fenugreek which tastes like maple syrup or burnt sugar is combined with a range of masalas &amp; a small splash of cream.</i>	
<b>(New) Duk Duk Dill</b>	<b>£8.95</b>
<i>The dill herb which was used for remedies before, now brings a unique taste to our curries.</i>	

## 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*

<b>Chicken Tikka</b>	<b>£12.50</b>	<b>Lamb Nepalese Tikka</b>	<b>£15.50</b>
<b>Chicken Tikka Shashlik</b>	<b>£12.95</b>	<i>Succulent BBQ lamb marinated with crushed red chillies, spicy, in chef's special sauce, cooked in the slow charcoal oven.</i>	
<b>Chicken Garlic Tikka</b>	<b>£12.95</b>	<b>Tandoori Mix Grill</b>	<b>£17.95</b>
<b>Lamb Tikka</b>	<b>£14.50</b>	<i>Chicken tikka, lamb tikka, Seekh kebab, tandoori chicken &amp; king prawn.</i>	
<b>King Prawn Tikka</b>	<b>£16.95</b>	<b>(New) Anna Purna chicken</b>	<b>£11.95</b>
<b>Lamb Garlic or Ginger Tikka</b>	<b>£14.95</b>	<i>Inspired by Annapurna herself, even with just basic spices and cream, this dish will have wanting more.</i>	
<b>Tandoori Chicken on the Bone</b>	<b>£12.50</b>	<b>(New) Lamb Chops</b>	<b>£14.95</b>
<b>Chicken Nepalese Tikka</b>	<b>£12.95</b>	<i>Try these juicy Nepalese lamb chops cooked Nepalese onion style on the barbecue. 2 marinades means it takes more time to prepare, but you'll achieve more flavour</i>	

## Old Favourites

*Not Including Rice or Nan*

<b>Chicken Curry</b>	
<b>Lamb Curry</b>	
<b>King Prawn Curry</b>	
<b>Karahi</b>	
<i>Cooked in a rich pepper sauce with onion.</i>	
<b>Dhansak</b>	
<i>A generous helping of lentils.</i>	
<b>Bhoona</b>	
<i>A thick tomato based Panjabi sauce with fresh coriander &amp; spring onion.</i>	
<b>Balti</b>	
<i>Garlic with Mothers spices &amp; a touch of lemon juice to give a tingly tangy dish</i>	
<b>Rogan Josh</b>	
<i>Delicious tomatoie dish cooked with spices &amp; brown onions</i>	
<b>Dopiazza</b>	
<i>Cooked with extra onion.</i>	
<b>Patia</b>	
<i>A sweet and sour dish.</i>	
<i>All Old Favourites can be made using the following:</i>	
<b>Chicken</b>	<b>£8.95</b>
<b>Chicken Tikka</b>	<b>£9.45</b>
<b>Lamb</b>	<b>£9.95</b>
<b>King Prawn</b>	<b>£14.95</b>
<b>Vegetables</b>	<b>£8.95</b>