

MOTHERLAND SPICE

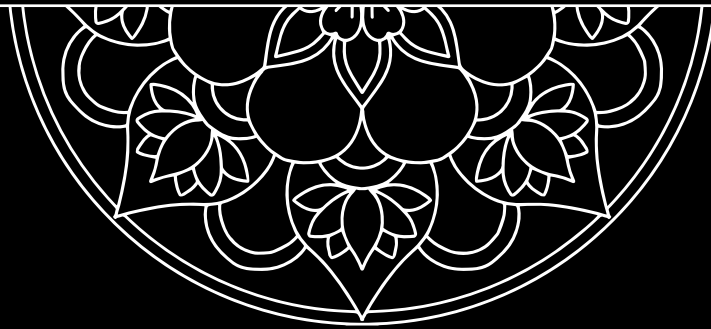


TABLE MENU

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## Starters

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(New) Sharing Platter for 2 £11.90

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

Halloumi Pakora £4.95

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

Vegetable Pakora £3.95

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

Chicken Breast Pakora £4.95

Fish Pakora £4.95

Mushroom Pakora £4.50

Mixed Pakora £4.95

Onion Bhaji £4.50

Vegetable Samosa £4.50

Keema Samosa £4.95

Lamb Tawa Starter £5.95

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

Chicken Nepalese Chilli £5.95

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

(New) Chicken Lollipop £5.50

*These fun size lollipops are perfect appetiser and will remind of your childhood days.*

(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>£4.50</u>	(New) <u>Chicken Tikka Poori</u>	<u>£5.50</u>
<u>Mushroom Poori</u>	<u>£4.50</u>	(New) <u>Lamb Poori</u>	<u>£5.95</u>
<u>Chicken Poori</u>	<u>£4.95</u>	<u>Prawn 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>£5.50</u>	<u>King Prawn Tikka</u>	<u>£6.95</u>
<u>Chicken Tikka Shashlik</u>	<u>£6.50</u>	<u>Grilled Platter</u>	<u>(For 1) £6.95 (For 2) £12.95</u>
<i>Peppers, onions &amp; mushrooms</i>		<i>Lamb chops, seekh kebab, anna purna kebab</i>	
<u>Shish Kebab</u>	<u>£4.95</u>	<u>Chicken Nepalese Tikka</u> 🍴🍴🍴	<u>£5.95</u>
<i>Mix of chicken &amp; lamb mince with fresh coriander &amp; spices</i>		<i>Succulent BBQ chicken marinated with crushed red chillies, spicy, in chef's special sauce, cooked in the slow charcoal oven.</i>	
<u>Chicken Chat</u>	<u>£4.95</u>	<u>Lamb Nepalese Tikka</u> 🍴🍴🍴	<u>£6.95</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>£6.50</u>	(New) <u>Anna purna chicken</u>	<u>£5.95</u>
<u>Lamb Chops</u>	<u>£6.95</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 (Garlic flavour)</u>	<u>£6.95</u>
<u>Lamb Tikka</u>	<u>£6.95</u>	<i>Grilled King prawn coated in garlic and cream and a few crushed carom seeds.</i>	
		(New) <u>Tandoori Salmon (Pre order)</u>	<u>£6.95</u>
		<i>Scotish Salman marinated with unique flavour of Indian &amp; Nepalese spices cooked in a slow charcoal tandoor give a perfect taste</i>	

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## Main Course

## Motherland Specials

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

Chicken Tikka 50p, Lamb £1, King Prawn £4.00, Prawn £1, Chicken and Vegetable no extra cost.  
Madras 70p, Vindaloo 90p, Phaal £1.

**Butter Chicken** £8.95

Chicken cooked in a buttery creamy sauce, crushed fenugreek, green cardamon.

**Chicken Saag** £8.95

Cooked with fresh spinach & touch of cream.

**South Indian Chilli Garlic Chicken** £8.95

Diced chicken pan-fried with fresh green chillies cooked in fresh garlic sauce.

**Chicken Achari** £8.95

Chicken cooked in lime and chilli pickle.

**Gulmi Chicken** £8.95

Cooked with a honey and mango sauce with tomato & a touch of special herbs.

**Patina Lamb** £9.95

Lamb coked with fresh mint.

**Chicken Pasanda** £8.25

Mild and creamy with cashew nuts.

**Chicken Tikka Chasni** £8.95

A creamy dish, with a twist of sweet and sour.

**Chicken Jalfrezi** £8.95

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

**Chicken Tikka Masala** £8.95

A mouth watering dish made with freshly ground Punjabi spices and peppers cooked in yoghurt sauce.

**Chicken Masaladar** £8.95

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

**Chicken Mitho Piro** £8.95

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

**Methi Keema Mutter** £9.95

Lamb minced & cooked with fenugreek leaf & peas.

**Chicken Jaipuri** £8.95

Ginger, garlic, peppers, onions and mushrooms cooked in a bhoona sauce.

**Chicken Lalijal** £8.95

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

**Chef's Special** £8.95

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

**Fish Curry** £9.95

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

**Malaider** £8.95

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

**Chicken Ceylone** £8.95

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

**Chicken Hariyali** £8.95

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

**Amur Chicken** £8.95

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

**Ginger Murch** £8.95

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

**Pista Gosht Pasanda** £9.95

Popular dish of lamb cooked with a ground pistachio, cashew nuts and almond, in a mild sauce.

**Aloo Gosht** £9.95

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

**Chicken Himalayan** £8.95

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

**Rara Gosht** £9.95

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

**Bamgha Chicken** £8.95

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

**Chicken Tikka Baja** £8.95

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

**Basil Coriander Lamb** £9.95

Tender lamb cooked in a fresh basil sauce

**Coriander Coconut Fish Curry** £10.25

**Coriander Coconut Lamb Curry** £9.95

Grated fresh coconut & fresh coriander cooked in a medium creamy sauce

**(New) Shahi Dishes** £8.95

A luxurious creamy and rich taste brought all the way back from the royal Shah's.

**(New) Hyderabad** £8.95

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

**(New) Murch Meethi Masala** £8.95

Fenugreek which tastes like maple syrup or burnt sugar is combined with a range of masalas & a small splash of cream.

**(New) Duk Duk Dill** £8.95

The dill herb which was used for remedies before, now brings a unique taste to our curries.

**Chicken Tikka Began Bhar** £8.95

Chicken tikka cooked with lamb mince & chef special spices

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## Hot Lovers Curries

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

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

**Chicken Madras** £9.25

**Chicken Vindaloo** £9.95

**Chicken Phall** £10.50

(Not Reccommended!)

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## Sizzling Dishes

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

(New) Everest High £10.95

The dish arrives sizzling in port with home ground spices.

(New) Nashadar £11.95

It consists of a generous amount of grounded cashew nuts, with a unique tang to your tongue brought by a combination of vinegar and brandy.

(New) Whisky Ka Chuski £11.95

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

(New) Saaki (the wine bearer) £10.95

A combination of poppy seeds, garlic and tomato, and of course wine from Saaki.

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## Tikkas & Tandoori Main Courses

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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 £11.95

Chicken Tikka Shashlik £12.95

Cooked with peppers, mushrooms & onions

Chicken Garlic Tikka £12.95

Lamb Garlic Tikka £14.95

Lamb Tikka £13.95

King Prawn Tikka £15.95

Tandoori Chicken on the Bone £11.95

Lamb Chops £13.95

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 🍴🍴🍴 £12.95

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

Lamb Nepalese Tikka 🍴🍴🍴 £14.95

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

Tandoori Mix Grill £16.95

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

(New) Anna Purna chicken £11.95

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

(New) Tandoori Salmon (Pre order) £13.95

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

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## Old Favourites

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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

Dopiazza

Cooked with extra onion.

Patia

A sweet and sour dish.

All Old Favourites can be made using the following:

Chicken £8.50

Chicken Tikka £8.95

Lamb £9.95

King Prawn £12.95

Vegetables £7.95

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## Biryani

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*Dish cooked with fried rice, herbs & curry sauce*

<u>Chicken</u>	<u>£11.95</u>	<u>King Prawn</u>	<u>£14.95</u>
<u>Chicken Tikka</u>	<u>£12.50</u>	<u>Vegetable Biryani</u>	<u>£9.95</u>
<u>Lamb</u>	<u>£12.95</u>	<u>Special Biryani</u>	<u>£13.95</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 a 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:*

<u>Chicken</u>	<u>£8.50</u>
<u>Chicken Tikka</u>	<u>£8.95</u>
<u>Lamb</u>	<u>£9.95</u>
<u>King Prawn</u>	<u>£13.95</u>
<u>Vegetables</u>	<u>£7.95</u>

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## Vegetarian

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### Vegetable Karahi

£7.95

*Season vegetables with garlic, ginger and whole spices.*

### Mushroom Bhaji

£7.95

*Fresh mushrooms cooked with peppers & onions in our Mothers sauce*

### Aloo Gobi

£7.95

*Potatoes and cauliflower cooked in motherland sauce.*

### Aloo Saag

£7.95

*Spinach with potatoes.*

### Chana Aloo

£7.95

*Potato and chick peas.*

### Tarka Dall

£8.25

*Fresh lentil with brown onion and coriander.*

### Mughlai Vegetables

£7.95

*Fresh mixed vegetables prepared with coriander, cashew nut & cardamom.*

### Matter Paneer

£8.95

*Indian cheese with green peas cooked in motherland sauce with a touch of cream.*

### Saag Paneer

£8.95

*Paneer cooked with fresh spinach, ginger, garlic & cream desi style.*

### Bhindi Bhaji

£7.95

*Okra cooked with fresh tomatoes, spring onions, coriander & peppers.*

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## Western Dishes

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*All of these dishes include chips.*

Chicken Maryland	£8.95	Fired Scampi	£8.95
Fried Haddock & Chips	£8.95	Plain Omelette	£8.95
Fried Chicken	£8.95	Omelette	£8.95
Chicken Nuggets	£8.95	<i>With chicken, mushroom or prawn.</i>	
Chips & Cheese	£4.25		

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## Breads & Sundries

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Boiled Rice	£2.50	Keema Nan	£3.95
Pilau Rice (Fried Rice)	£2.95	Peshwari Nan	£3.95
Mushroom Rice	£3.95	Garlic Coriander Nan	£3.95
Cocunut Rice	£3.95	Garlic Chilli Nan	£3.95
Lemon & Cashew Rice	£3.95	Chapati	£1.50
Onion & Coriander Rice	£3.95	Tandoori Roti	£1.50
Nan	£2.95	Tandoori Garlic Roti	£2.00
Garlic Nan	£3.50	Paratha	£2.95
Cheese Nan	£3.75	Paratha / Aloo / Veg / Keema	£3.95
Garlic & Cheese Nan	£3.95	Garlic Chapati	£2.00

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## Extras

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Poppadom	£1.00	Mixed Salad	£2.50
Spiced Onions	£1.00	French Fries	£2.50
Mango Chutney	£1.00		
Raita	£2.50		
Mixed Pickle	£1.00		

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## Buffets

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Minimum 2 People

### Table Buffet

- *Mix Pakora, Chicken Chaat, Chicken Tikka Bata. Choose your own Curry, rice or nan or chips.*
- *King Prawn £5.00 extra, Tandoori mixed grill £5.00 extra, Tikka Shashlik £2.00 extra, mixed seafood for £3.00, Lamb Tikka for £3.00 extra. (Sizzling Dishes Not Included with Alcohol) Tandoori Main Course (Chicken Tikka £1 extra, Ginger, Nepalese, Garlic £2 extra)*

Tuesday - Thursday: 4.30pm till 9pm £14.95<sub>pp</sub>

Friday - Saturday: 4.30pm till 10pm £15.95<sub>pp</sub>

Sunday: 4:00pm - 9pm £14.95<sub>pp</sub>

**TEA OR COFFEE OR ICE CREAM INCLUDED**

### Special Buffet

£24.95

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

**TEA, COFFEE or ICE CREAM INCLUDED**


**No further charges for additional same buffet curry if you require more for yourself.  
We ensure you have sufficiently enjoyed .**

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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