

MOTHER INDIA CUISINE

Authentic Indian Food

HOUSE SPECIALTIES

All house specialties are made to order with your choice of:
Vegetable 15.99 • Tofu 15.99 • Paneer 16.99
Chicken 18.99 • Lamb 19.99 • Goat w/bone 19.99
Fish 19.99 • Prawns 19.99

Butter Specialty

A deliciously smooth butter, tomato, and cream sauce, spiced with ginger and garlic.

Masala Makhani

A rich creamy and buttery sauce made with tomatoes, fresh cream, onions and indian spices.

Tangy Mango

A traditional onion gravy cooked with mango sauce and a touch of cream.

Curry Specialty

A traditional brown curry prepared with tomatoes, onions and fresh herbs.

Goan Curry

A traditional Indian curry sauce made with coconut milk and roasted spices.

Karahi Gosht

Cooked in a traditional Indian wok with onions, fenugreek leaves, capsicums, fresh ginger and garlic.

Vindaloo

Zesty curry cooked in a tangy sauce with vinegar, ginger and potatoes.

Palak Masala

Cream of spinach simmered with onions and spices.

Dum Bhuna

A traditional onion and tomato gravy cooked in the Tandoor clay oven with roasted spices.

Shahi Korma

A traditional dish prepared with exotic spices, herbs and a cream based sauce.

Mother India Dum Biryani

A classic dum biryani—a spice mix of meat and rice, and cashews traditionally cooked over an open fire in a pot.

Chili Masala

A roasted chili curry sauce with green bell peppers, tomatoes, ginger and green onions in a special blend of herbs.

Malai Kofta (available with Vegetable, Chicken, or Lamb only)

A traditional malai kofta sauce made from tomatoes, onions, fresh cream, and roasted indian spice.

VEGETARIAN DELIGHTS

Shahi Mutter Paneer 16.99

Cubes of mild, homemade Indian cheese and green peas cooked in a smooth masala gravy.

Dal Maharani 15.99

Mixed lentils cooked with select herbs and spices.

Tadka Dal 15.99

Yellow lentils cooked with tomatoes, onions, garlic, ginger and fresh herbs and spices.

Chana Masala 15.99

Chickpeas cooked over a slow fire, blended with spices and tomatoes.

Aloo Gobi 15.99

Potatoes and cauliflower sautéed with onions and fresh herbs.

Baigan Bharta 15.99

Eggplant baked over an open flame, mashed and seasoned with herbs, sautéed onions, green peas, and tomatoes.

Okra Masala 15.99

Okra cooked with sautéed onion, tomatoes, special herbs and spices.

Vegetable Malai Kofta 15.99

A traditional malai kofta sauce made from tomatoes, onions, fresh cream and roasted indian spice.

TANDOORI GRILL

All Tandoori Grill entrées served with biryani rice.

Tandoori Chicken 16.99

Juicy spring chicken marinated in yogurt, fresh ground spices and saffron. Served with sliced onions and lemons.

Chicken Tikka 17.99

Succulent pieces of boneless chicken rubbed with Indian herbs, yogurt and spices. Served with sliced onions and lemons.

Chicken Malai Tikka 17.99

Juicy spring boneless chicken breast rubbed with Indian herbs, yogurt, spices and saffron. Served with sliced onions and lemons.

Hariyali Chicken 18.99

Juicy spring chicken marinated in a fresh aromatic sauce of green chilli, coriander, and mint leaves. Served with sliced onions and lemons.

Tandoori Prawns 19.99

Jumbo prawns marinated in our special Tandoori masala and homemade pickle.

Tandoori Salmon 20.99

Fresh king salmon cooked in our special Tandoori marinade. Served with sliced onions and lemons.

Lamb Seekh Kebab 20.99

Ground lamb with onions and fresh herbs.

Lamb Boti Kebab 20.99

Tender lamb marinated in a special blend of Indian spices.

Mother India Tandoori Platter 23.99

An assortment of Lamb Boti Kebab, Chicken Tikka, Tandoori Chicken, Tandoori Prawn, and Lamb Keema Kebab.

BEVERAGES

Masala Chai 3.99

An ancient tea of India, made with black tea, milk, cardamom, cloves, fennel and sugar.

Coffee 3.99

Mango Lassi 4.99

Traditional Indian drink made with homemade yogurt and milk.

Vanilla Shake 5.99

Freshly made with milk and ice cream.

Chocolate Shake 5.99

Freshly made with milk and ice cream.

Strawberry Shake 5.99

Freshly made with milk and ice cream.

Mango Lemonade 3.99

Traditional lemonade with a twist of mango.

Strawberry Lemonade 3.99

Traditional lemonade with a twist of strawberry.

Iced Tea 3.99

Iced Chai 3.99

Green Tea 3.99

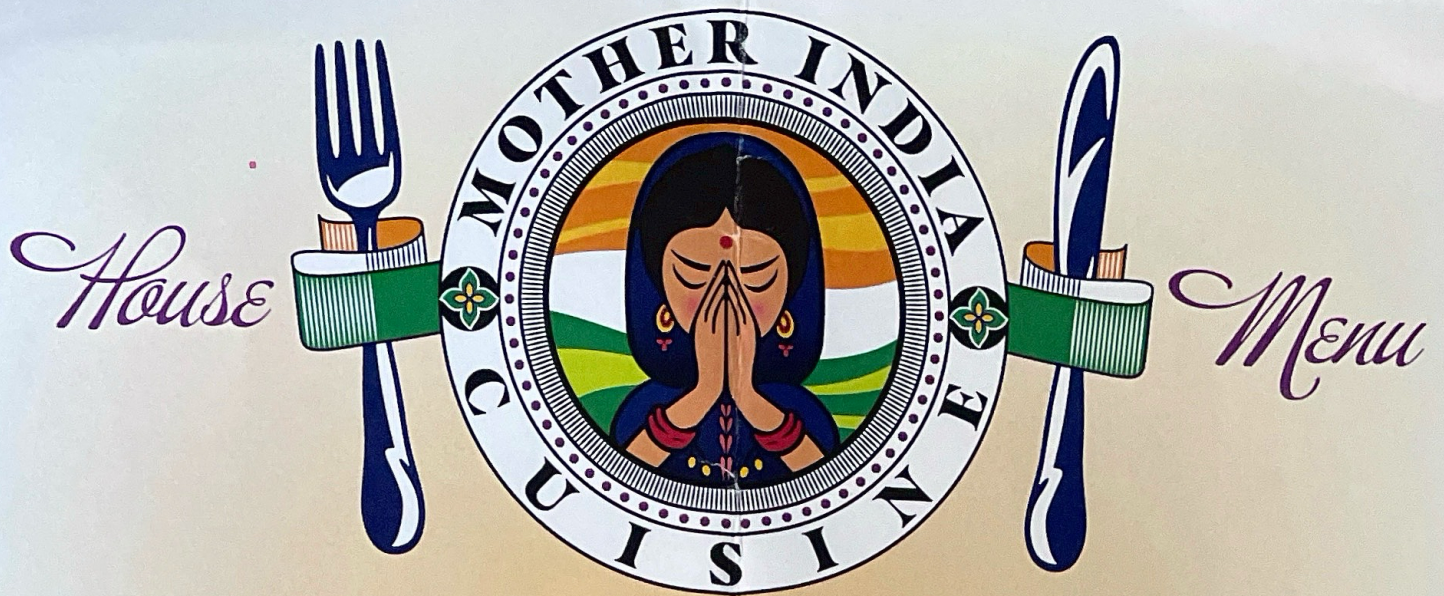
Soft Drinks 2.99

Bottled Water 1.99

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MotherIndiaSeattle.com





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APPETIZERS

- Veggie Samosa** 6.99
Golden fried flaky pastry stuffed with seasonal potatoes and peas. Served with mint and tamarind chutneys.
- Aloo Tikki** 6.99
Delicately spiced potato patties, fried crisp on the outside. Served with mint and tamarind chutneys.
- Samosa Chaat** 11.99
Crispy vegetable samosa mildly spiced, served with potatoes, chickpeas, onions, cilantro and tamarind chutneys.
- Pakorras**
Delicately spiced fried fritters, lightly battered in chickpea flour. Served with cilantro and tamarind chutneys.
Veggie 8.99 Paneer 10.99 Chicken 9.99 Fish 10.99
- Crispy Shrimp** 11.99
Batter fried golden brown shrimp, served with sweet & hot chili sauce.
- Paneer Tikka** 10.99
Tender pieces of cheese marinated with delicate spices and roasted in the Tandoor clay oven. Served with sliced onions and our special cilantro and tamarind chutneys.
- Tandoori Chicken Wings** 10.99
Spicy chicken wings roasted in the Tandoor clay oven. Served with sweet chili sauce.
- Mother India Vegetable Platter** 12.99
An assortment of Veggie Samosa, Aloo Tikka, Paneer Pakora, and Veggie Pakora. Served with cilantro and tamarind chutneys.

SOUPS & SALADS

- House Salad** 7.99
Crisp mixed greens, tomatoes, and cucumbers served with choice of mediterranean or ranch dressing.
- Caesar Salad** 7.99
Fresh romaine lettuce tossed with Parmesan cheese, garlic croutons and traditional Caesar dressing.
- Mother India Salad** 7.99
Chopped onions, tomatoes, cucumbers, and green bell peppers mixed in a tangy sauce.
- Tomato Soup** 8.99
A rich curried tomato soup spiced with basil, cumin, curry leaves and a touch of cream.
- Dal Soup** 8.99
Homemade lentil soup prepared in a traditional Indian style.
- Muligatawny Soup** 8.99
A rich chicken, lentil and rice soup flavored with Indian spices and finished with a hint of lemon.

BREADS

- Garlic Naan** 4.50
Leavened bread topped with garlic.
- Chili Naan** 4.50
Leavened bread topped with fresh green chilies.
- Plain Naan** 3.99
Leavened bread.
- Lachha Paratha** 4.50
Crispy, flaky unleavened whole wheat bread.
- Roti** 3.00
Unleavened whole wheat bread.
- Spinach Naan** 4.99
Leavened bread stuffed with seasoned spinach and walnuts.
- Paneer Kulcha** 4.99
Leavened bread stuffed with cheese and seasoned with spices.

SIDES

- Raita** 3.50
A refreshing yogurt salad made with cucumbers, carrots, and onions.
- Papadum** 2.50
Sun dried lentil crackers.
- Achaar** 2.50
Traditional homemade Indian pickle.
- Mango Chutney** 2.99
Sweet and spicy homemade mango chutney.
- Fries** 3.99
- Onions and Chilies** 2.99

DESSERTS

- Shahi Kheer** 5.99
Rice pudding with almonds, cardamom, and raisins.
- Rasmalai** 5.99
Homemade cheese patties immersed in milk.
- Gulab Jamun** 4.99
An Indian delicacy made from milk dough fried until golden brown, and served in a cardamom syrup.
- Gajar Ka Halwa** 5.99
Sweet dessert pudding made with carrots, milk, sugar, and cardamom.
- Vanilla Ice Cream** 4.99
Freshly made vanilla flavored ice cream.
- Chocolate Ice Cream** 4.99
Freshly made chocolate flavored ice cream.
- Strawberry Ice Cream** 4.99
Freshly made strawberry flavored ice cream.
- House Flavored Sorbet** 4.99
Freshly made sorbet flavored with fruit.
- Signature Paan Kulfi** 6.99
Traditional Indian ice cream made of paan leaves, sweetened condensed milk, fresh cream and cardamom.

