

BREADS

Garlic Naan	3.50
Traditional Indian leavened bread topped with garlic.	
Chili Naan	3.50
Traditional Indian leavened bread topped with fresh green chilies.	
Plain Naan	2.99
Traditional Indian leavened bread.	
Lachha Paratha	3.99
Crispy, flaky unleavened whole wheat bread.	
Roti	2.50
Unleavened whole wheat bread.	
Spinach Naan	4.99
Traditional Indian leavened bread stuffed with seasoned spinach and walnuts.	
Paneer Kulcha	4.99
Leavened bread stuffed with cheese and seasoned with spices.	

DESSERTS

Shahi Kheer	5.99
Traditional Indian rice pudding with almonds, cardamom and raisins.	
Rasmalai	4.99
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	7.99
Traditional Indian sweet dessert pudding made with carrots, milk, sugar, and cardamom, and served with flavored ice cream.	
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.	


SIDES

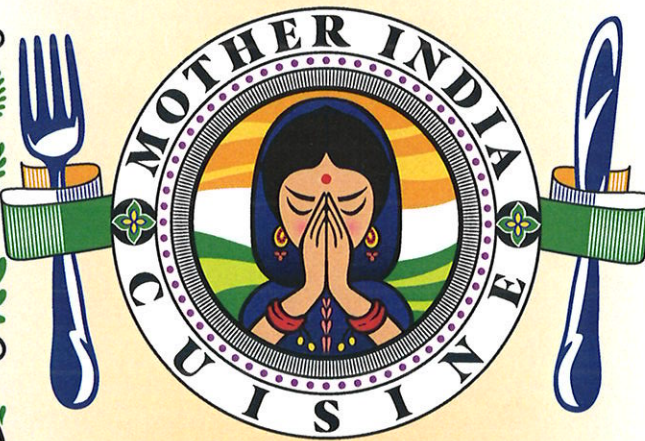
Raita	3.99
A refreshing yogurt salad made with cucumbers, carrots, tomatoes and onions.	
Papadum	2.99
Sun dried lentil crackers.	
Achaar	2.99
Traditional homemade Indian pickle.	
Mango Chutney	2.99
Sweet and spicy homemade mango chutney.	
Desi Ghee	2.99
Sweet and nutty flavored butter.	
Fries	3.99
Onions and Chilies	2.99

BEVERAGES

Masala Chai (Refill)	3.99
An ancient tea of India, made with black tea, milk, cardamom, cloves, fennel and sugar.	
Coffee (Refill)	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 (Refill)	3.99
Iced Chai (Refill)	3.99
Green Tea (Refill)	3.99
Soft Drinks	3.50
Bottled Water	1.99


MOTHER INDIA CUISINE





Authentic Indian Food

Take Out



Open Daily 11am to 10pm
1515 Westlake Avenue N
Seattle, WA 98109

tel: 206.257.0701
fax: 206.257.0817

MotherIndiaSeattle.com

APPETIZERS

Veggie Samosa	4.99
Golden fried flaky pastry stuffed with seasonal potatoes and peas. Served with mint and tamarind chutneys.	
Aloo Tikki	5.99
Delicately spiced potato patties, fried crisp on the outside. Served with mint and tamarind chutneys.	
Samosa Chaat	8.99
Crispy vegetable samosa mildly spiced, served with potatoes, chickpeas, onions, topped with yogurt, cilantro and tamarind chutneys.	
Pakoraa	
Delicately spiced fried fritters, lightly battered in chickpea flour. Served with cilantro and tamarind chutneys.	
Veggie 5.99	Paneer 6.99 Chicken 7.99 Fish 8.99
Crispy Shrimp	9.99
Batter fried golden brown shrimp, served with sweet & hot chili sauce.	
Paneer Tikka	7.99
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	8.99
Spicy chicken wings roasted in the Tandoor clay oven. Served with sweet chili sauce and garlic dip.	

SOUPS & SALADS

House Salad	6.99
Crisp mixed greens, tomatoes, and cucumbers served with choice of mediterranean or ranch dressing.	
Caesar Salad	6.99
Fresh romaine lettuce tossed with Parmesan cheese, garlic croutons and traditional Caesar dressing.	
Mother India Salad	6.99
Chopped onions, tomatoes, cucumbers, and green bell peppers mixed in a tangy sauce.	
Tomato Soup	5.99
A rich curried tomato soup spiced with basil, cumin, curry leaves and a touch of cream.	
Dal Soup	5.99
Homemade lentil soup prepared in a traditional Indian style.	
Mulgatawny Soup	6.99
A rich chicken, lentil and rice soup flavored with Indian spices and finished with a hint of lemon.	



HOUSE SPECIALTIES

All house specialties are made to order with your choice of:
Vegetable 13.99 • Tofu 14.99 • Paneer 14.99
Chicken 16.99 • Lamb 17.99 • Goat w/bone 17.99
Fish 17.99 • Prawns 17.99

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, cashew nuts, 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, tomatoes, 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 with almonds.

Mother India Dum Biryani

A classic dum biryani—a spice mix of meat and rice, 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	14.99
Cubes of mild, homemade Indian cheese and green peas cooked in a smooth masala gravy.	
Dal Maharani	13.99
Mixed lentils cooked with select herbs and spices.	
Tadka Dal	13.99
Yellow lentils cooked with tomatoes, onions, garlic, ginger and fresh herbs and spices.	
Chana Masala	13.99
Chickpeas cooked over a slow fire, blended with spices and tomatoes.	
Aloo Gobi	13.99
Potatoes and cauliflower sautéed with onions and fresh herbs.	
Baigan Bharta	13.99
Eggplant baked over an open flame, mashed and seasoned with herbs, sautéed onions, green peas, and tomatoes.	
Okra Masala	13.99
Okra cooked with sautéed onion, tomatoes, special herbs and spices.	

TANDOORI GRILL

All entrées served with biryani rice or fries and surprise gravy sauce.

Tandoori Chicken	14.99
Juicy spring chicken marinated in yogurt, fresh ground spices and saffron. Served with sliced onions and lemons.	
Chicken Tikka	15.99
Succulent pieces of boneless chicken rubbed with Indian herbs, yogurt and spices. Served with sliced onions and lemons.	
Chicken Malai Tikka	15.99
Juicy spring boneless chicken breast rubbed with Indian herbs, yogurt, spices and saffron. Served with sliced onions and lemons.	
Tandoori Achaari Prawns	17.99
Jumbo prawns marinated in our special Tandoori masala and homemade pickle.	
Tandoori Salmon	18.99
Fresh king salmon cooked in our special Tandoori marinade. Served with sliced onions and lemons.	
Rack of Lamb	21.99
Tender rack of lamb marinated delicately with garlic, ginger, herbs & spices.	
Signature Tandoori Steak	26.99
An angus beef steak delicately marinated in Tandoori spices and cooked in the Tandoor clay oven.	
Lamb Seekh Kebab	17.99
Tender lamb marinated in a special sauce, skewered with onions & tomatoes.	
Lamb Boti Kebab	17.99
Tender lamb marinated in a special blend of Indian spices.	
Mother India Tandoori Platter	20.99
An assortment of Lamb Boti Kebab, Chicken Tikka, Tandoori Chicken, Tandoori Prawn, and Lamb Keema Kebab.	
Mother India Vegetable Platter	12.99
An assortment of Veggie Samosa, Aloo Tikka, Paneer Pakora, and Veggie Pakora. Served with cilantro and tamarind chutneys.	

