

# Mother India Fremantle

love all serve all

## STARTERS

Seafood Mixed Platter for 2 people 22.50  
Includes 2 tandoori chicken, 2 tandoori prawns, 2 samosas

Mixed Platter for 2 people 18.50  
Includes 2 Tandoori chicken, 2 samosas & 2 bhajis

Tandoori Chicken - Med - SF 20.00(6pcs) 14.00(4pcs)  
Free Range Chicken Thighs marinated overnight & char grilled.

Tandoori Prawns Med- SF 30.00(6pcs) 20.00(4pcs)  
Australia's sustainable Tiger Prawns marinated overnight & char grilled.

Samosa -Med - SF 3.00(1pc)  
Fresh Punjabi in house made, fried pastryfilled spicy potatoes, green peas and served with our own chilli yoghurt

Onion Bhaji- Med - SF 10.00(4pieces)  
Finely sliced onions dipped in chickpeas & rice flour batter and fried with fresh herbs and spices. Served with our own chilli yoghurt Dip

## Rice & Breads

Biryani Rice -Lamb/Chicke  
20.00  
Ask for spicy or mild Basmati rice cooked with spices and meat Allow 45mts to cook-

Biryani Rice - Vegetarian  
17.00  
Ask for spicy or mild Basmati rice cooked with spices and Vegetables Allow 45mts to cook-

Pullao Rice - For 2  
6.00  
Basmati rice cooked with green peas

Saffron/Turmeric Rice for 2  
5.00  
Basmati rice cooked with Saffron or Turmeric. Ask staff which you want

Cauliflower Rice - for 2  
8.00  
Cauliflower rice mildly sautéed in spices (Only on availability)

Butter/Plain Naan -  
4.00  
Levered bread (Can be made Vegan)

Garlic Naan -  
5.00  
Levered bread with Garlic & Herbs - Can be made Vegan

Paratha -  
4.00  
Unlevered bread - Can be made Vegan

Roti -  
4.00  
Unlevered bread

Chilli Naan -  
5.00  
Levered bread with spices and chilli - Can be made Vegan

## SALADS & CONDIMENTS

Cucumber Raita  
5.00  
Yoghurt with ground cumin,salt,sugar, pepper & diced cucumber

Onion Raita  
5.00  
Yoghurt with ground cumin,salt,sugar, pepper & diced onions

Tomato Raita  
5.00  
Yoghurt with ground cumin,salt,sugar, pepper & diced tomato

Onion & Fresh chili Raita  
5.00  
Yoghurt with ground cumin,salt,sugar, pepper with diced onions and fresh chili

Fresh red onion Salad  
5.00  
Fresh red onion finely sliced with Chaat & squeezed lemon juice.

Kachumbar  
6.00  
Fresh diced red onions, tomato,cucumber with chat and squeezed lemon juice

Pappadam  
2.50

Mango or Lime Hot Pickle  
3.00  
Diced mango in spicy south Indian style pickle

Mango Sweet Chutney  
3.00  
Diced mango in sweet English style chutney

Kamquat spicy Pickle  
3.00  
Home made spicy pickle

## Vegetarian and Vegan

Mixed Vegetables-Mild/Med/Hot  
19.00  
Potato,Cauliflower, Broccoli, Green beans,White beans,Capsicum,Green peas,Carrot cooked in Masala Gravy with fresh chili, Coriander leaves, Spring onions, ginger & diced onions  
On request can be made sugar free, dairy free or Vegan

Palak Paneer -Mild/Med  
19.00  
Baked cottage cheese cubes cooked in North Indian Style Spicy Spinach Sauce

Matter Paneer - Mild/Med  
19.00  
Baked Cottage cheese cubes cooked in Creamy Butter Sauce with green peas

Aloo Palak - Med  
19.00  
Potato cubes cooked in North Indian Style Spicy Spinach Sauce. On request can be made Dairy free,Sugar Free, Vegan

Aloo Baingan- Med  
19.00  
Cubes of potato & egg plant cooked in Tamarind Sauce with Fresh Herbs  
On request can be made Dairy free,Sugar Free

Madras Potato- Med  
17.00  
Cubes of potato cooked in South Indian Style.Dry with Mustard seeds, dry chili and Curry Leaves

Mother India Dhal-Med  
17.00(LGE) 8.50(SML)  
Moong dhal, Mysore Dhal cooked with turmeric, salt, pepper & whole spices