

Samunder Ki Jal Pari

Fish Bind Aloo	\$21.95
Fish cooked with cubes of potatoes in coconut and onion gravy.	
Prawn Tkatak	\$21.95
Prawns cooked in freshly diced onions and tomato gravy.	
Lobster Masala	\$29.95
Cubes of lobster cooked in onion, capsicum, tomato and Indian spices.	
Machi Curry	\$18.95
Cubes of fresh salmon cooked in onion, tomato gravy with ginger and garlic flavour.	
Calamari Fry	\$15.95
Calamari rings stir fried with tomatoes and capsicums.	

Royal Indian Breads (Roti)

Tandoori Roti	\$3.00
Unleavened wheat flour pancakes in Tandoori Oven.	
Khasta Roti	\$3.50
Unleavened wheat flour bread flavoured with cardamom seeds in roasted crisps.	
Parathas	\$3.95
Wheat flour pancakes cooked plain, potatoes or cauliflower.	
Naan	\$3.00
Butter refined plain flour bread.	
Lasooni Naan	\$3.95
Garlic flavoured tandoori plain flour bread brushed lightly with butter.	
Badami Naan/Kaji Naan	\$4.25
Almond or cashew nut flavoured tandoori plain flour bread.	
Kashmiri Naan	\$4.25
Tandoori plain flour bread stuffed with dry fruits.	
Kheema Naan	\$4.25
Naan stuffed with mince meats.	
Kulcha	\$4.25
Naan stuffed with your choice of onions, cottage cheese, Masala.	
Roomali Roti	\$4.25
A handkerchief mughali bread, incredibly thin.	

Basmati Ka Khajana

Steamed Rice	\$2.50
Jeera Rice	\$3.50
Fried rice cooked with a combination of cumin seeds and Masala.	
Veg Pulao	\$14.95
Cumin seed rice tossed with mixed vegetables.	
Vegetable Biryani	\$15.95
Aromatic rice cooked with mixed vegetables, spices and yoghurt.	
Chicken Biryani	\$16.25
Saffron flavoured aromatic rice cooked with chicken, spices and yoghurt.	

Gosht Hyderbadi Biryani	\$16.25
Diced lamb cooked with green Masala, rice and Indian spices.	
Prawn Biryani	\$22.95
Saffron flavoured aromatic rice cooked with fresh prawns, spices and yoghurt.	

Raita/Yoghurt Accompaniments

Dahi/Curd	\$3.25
Boondi Raita	\$4.25
Little dumplings with chickpea flavour, mixed with yoghurt.	
Vegetable Raita	\$4.25
Finely cut onions, tomato and cucumber mixed with yoghurt.	
Cucumber Raita	\$4.25
Cucumber chopped and mixed with yoghurt.	
Pineapple Raita	\$4.25
Cubes of pineapple mixed with yoghurt.	

Chutney

Pudina Chutney	\$2.50
Ground mint, spices and yoghurt.	
Mango Chutney	\$2.50
A delectable mango relish, the favourite chutney of millions of Indians.	
Mixed Pickle	\$2.50

Salads

Aloo Chaat	\$3.95
A tangy combination of boiled potatoes, onions, coriander and tomato.	
Green Salad	\$5.00
A healthy combination of onions, tomatoes, capsicum and cucumber on a bed of shredded cabbage with a dash of lime.	
Onions Salad	\$3.50
Freshly cut salad onions.	

Dessert - Mithai

Gulad Jamum	\$4.95
Paneer and milk balls cooked in light syrup.	
Gajrela (Gajjar Halwa)	\$5.00
Grated carrots cooked in milk	
Ice- Cream	\$5.00

Beverages (hot)

Cappuccino	\$3.80
Latte	\$3.80
Hot Chocolate	\$3.80
Tea	\$3.50
Masala Chai	\$3.80



Mother India RESTAURANT

Authentic Indian Cuisine

TAKEAWAY MENU

OPEN

Dinner

5:30pm - 10:00pm

Tuesday to Sunday

Lunch

11:30am - 2:00pm

Tuesday to Friday

2/80 Sheridan Street Cairns, Qld 4870
Ph: (07) 4041 1000 Fax: (07) 4041 1099

Soup Shorba

Chicken Soup	\$5.50
Cream of chicken soup.	
Dal Soup	\$5.00
Cream of lentil soup with mild spice.	
Green Soup	\$5.00
Flavoured veioue of spinach and green peas.	
Mix Mistoni Vegetables	\$5.00
Cream of tomato laced with vegetables	

Lunch Special Thali

Non-vegetarian Thali	\$15.00
Set platter of 2 vegetables, 1 lamb/chicken curry, rice and yoghurt.	
Vegetable Thali	\$13.00
Set platter of 2 vegetables, raita (yoghurt) dal and rice.	

Platters

Mother India Special Platter	\$39.95
1 tandoori chicken, 3 chicken tikka, 3 murg hajari kebab, 3 malau kebab, 2 lamb chops. Grilled in clay oven.	
Mother India Mixed Vegetable Platter	\$29.95
Assorted tandoori cauliflower, potatoes, cottage cheese, mushrooms, fenugreek and spinach.	
Mother India Seafood Mixed Platter	\$48.95
Assorted tandoori prawns, lobsters, calamari and fish.	

Appetizers - Non Vegetarian

Chicken Tikka	\$15.25
Cubes of boneless chicken marinated in yoghurt and massala and skewered in tandoori (clay oven).	
Murg Hajari Kebab	\$15.25
Boneless chicken marinated in ginger, garlic, yoghurt and fresh spices and skewered in tandoori (clay oven).	
Lamb Chop	\$14.95
Lamb cutlets marinated in ginger, garlic and green masala and skewered in tandoori (clay oven).	
Lamb Malai Kebab	\$15.95
Tender lamb pieces marinated in cream and cashew nut paste and skewered in tandoori (clay oven).	
Lamb Sheek Kebab	\$13.95
Minced lamb blended with herbs and spices and skewered in tandoori (clay oven).	
Tandoori Chicken Half	\$15.50
The king of kebab, traditionally marinated and skewered in tandoori (clay oven).	
Tandoori Chicken Full	\$27.95
The king of kebab, traditionally marinated and skewered in tandoori (clay oven).	

Tandoori Prawns	\$20.95
Jumbo prawns marinated in Indian spices and barbequed in a clay oven.	
Tandoori Fish Tikka	\$20.95
Chunks of salmon matured in a yoghurt based marinade and delicately grilled in a clay oven.	

Appetizers - Vegetarian

Methi Paneer Sheek Kebab	\$12.95
A combination of fengugreek leaves and cottage cheese wrapped in saffron rice and skewered in tandoori (clay oven).	
Tandoori Aloo Gobi	\$12.95
A preparation of potatoes and cauliflower cooked skewered in traditional clay oven.	
Paneer Tikka	\$14.95
Fresh cottage cheese marinated with aromatic spices and skewered in tandoori with onions, capsicum and tomatoes.	
Pakorras	\$11.95
Fresh mixed vegetables roasted in chick pea flour, spices and deep fried. Served with chutney.	
Papadums	\$4.00
4 pieces, served with mint chutney.	
Onion Bhaji	\$11.95
Freshly sliced onions mixed with basin flour, adjwin, spices, ginger. Then deep fried served with chutney.	
Somosa	\$11.95
2 pieces. Boiled potatoes, green peas, dried fruits and spices in puff pastry served with chutney.	

Vegetarian - Apni Apni Pasand

Vegetable Korma	\$15.95
Fresh vegetables cooked in a creamy cashew nut sauce.	
Paneer Lababdar	\$15.95
Fresh cottage cheese cooked in thick onion and tomato gravy.	
Palak Paneer	\$15.95
Fresh ground spinach cooked with cottage cheese in fresh ginger, garlic and onions.	
Malai Kofta	\$16.95
Potato dumpling and cheese cooked in creamy sauce and served with dry fruits.	
Khumb Lazeez	\$15.95
Fresh mushroom cooked in freshly chopped onions and tomato along with coriander.	
Shahi Paneer	\$16.95
Cubes of cottage cheese cooked in tomato and cashew nut gravy.	
Dal Tdkewali	\$14.95
A creamy yellow lentil flavour with fried ginger, garlic and red chilli.	

Dal Makhni	\$15.95
Black lentils, chickpeas and kidney beans cooked in butter and tomato sauce and garnished with cream.	
Baigan Adrekhe	\$15.95
A ginger flavoured preparation of tangy eggplant.	
Sweet & Sour Pumpkin	\$14.95
Mashed pumpkin cooked in special Indian masala.	
Chana Masala (dry)	\$15.95
White chickpeas cooked in onion and tomato sauce served with ginger and coriander.	

Chicken - Muglai Ka Khazana

Chicken Lababdar	\$16.95
Pieces of boneless chicken cooked in freshly chopped onion, tomatoes, ginger and coriander.	
Chicken Dhaiwala	\$16.95
Boneless chicken cooked in onion sauce in yoghurt and Indian spices.	
Butter Chicken	\$17.95
Boneless pieces of skewered chicken cooked in creamy tomato gravy.	
Chicken Korma	\$16.95
Mildly spiced chicken curried in a creamy cashew and almond gravy.	
Chicken Madras	\$16.95
Diced chicken pieces cooked in coconut and onion sauce. Flavoured with curry leaves and fresh spices.	
Chicken Kadai	\$16.95
A chicken delicacy cooked in tomato flavoured with fenugreek and coriander.	
Chicken Tikka Masala	\$16.95
Chicken Tika cooked in a special masala.	

Lamb Gosht

Lamb Saagwala	\$15.95
Diced lamb cooked in freshly grounded spinach and spices.	
Lamb Korma	\$16.95
Mildly spiced diced lamb curried in a creamy cashew and almond gravy.	
Lamb Rogan Josh	\$16.95
Diced lamb cooked in an onion and tomato gravy.	
Lamb Rara	\$16.95
Diced lamb & minced lamb cooked together in onion and tomato with flavour of coriander and fenugreek.	
Lamb Bind Aloo & Vindaloo	\$15.95
Diced lamb and boiled potatoes cooked in a coconut and onion gravy.	
Lamb Madras	\$16.95
Diced Lamb pieces cooked in coconut and onion sauce. Flavoured with curry leaves and fresh spices.	