



MOTHER INDIA

We welcome you to Mother India, a well-established restaurant unique to Wolverhampton serving delicious and authentic dishes in a contemporary comforting surrounding.

Mother India derives its meaning from the word 'Bharat Mata' and our menu is diverse and colourful as the subcontinent itself.

Our dishes are prepared with the belief that Indian cuisine is a perfect marriage of aromatic herbs and spices, as our chefs will take you on a culinary journey through traditional recipes of the great Maharaja's kitchens to the staple home classics using authentic cooking techniques for any occasion.

A La Carte Menu

to begin | APPETISERS

PAPAD & CHUTNEYS ④	2.5
GOL GUPPE Hollow Puri Filled With Potatoes, Chickpeas, Onions And Tamarind Water	3.5
PAPRI CHAAT ④ A Traditional Street Food Classic Of Chickpeas, Potato Crispy Wheat Chips, Sweet Yoghurt And Homemade Signature Tamarind Chutney	4

to start | VEGETARIAN

ALOO GARLIC MUSHROOMS ④ Spicy Potatoes Pan Fried And Tossed With Buttery Garlic Mushrooms	5
ALOO TIKKI CHAAT ④ Crisp Potato Cakes Accompanied By A Chickpeas Curry Pot, Alongside A Sweet Yoghurt And Homemade Chutney	5
QUORN GALAFI KEBAB ④ Minced Quorn Bound Together With Onions, Peppers, Ginger Garlic And Fresh Chillies Deep Fried Served With A Mint Chutney	5
SAMOSA CHAAT ④④ Cocktail Samosas Deep Fried Until Golden And Coated With Chickpeas, Sweet Yoghurt And A Tamarind Chutney	5
MANCHURIAN ④ Morsels Of Cauliflower Mixed With Carrots And Cabbage Bound Together And Deep Fried Until Golden And Finished In A Sweet And Tangy Jus	6
CHILLI PANEER ④ Chunks Of Cottage Cheese With A Garlic Chilli Chutney In A Sweet And Tangy Jus And Finished With Fresh Spring Onion	6
CHANNA PURI ④④ Deep Fried Bread Filled With A Scrumptious Filling Of Kabli Channa Masala	6
VAADA PAV ④④ Fried Potato Dumpling Placed Inside A Soft Bun Alongside Chef's Chutneys	6
PANEER TIKKA ④ Cottage Cheese In Chef's Spices, Cooked With Bell Peppers	6.5

mains | BIRIYANI

Served With A Chef's Raita And A Curry Sauce To Your Desired Strength

MIXED VEGETABLE BIRIYANI ④ Cauliflower, Garden Peas, Potatoes And Mushrooms Tossed With Rice	11
CHICKEN BIRIYANI ④ Succulent Pieces Of Chicken Tossed With Chef's Signature Spices And Rice	12
MUTTON BIRIYANI ④ Rustic Mutton On The Bone Combined With Rice. Can Be Made Boneless	13
KING PRAWN BIRIYANI ④④ Fresh King Prawns Cooked Lightly And Tossed With Rice And Mild Spices	15
SIGNATURE BIRIYANI A Medley Of Tender Pieces Of Chicken, Rustic Lamb, And Fresh Prawns	15

mains | VEGETARIAN

Main Dishes 9	Side Dishes 6
ALOO GOBI CHAMAN ④ Lightly Spiced Baby Potatoes Tossed With Cauliflower And Garden Peas	
PANEER MAKHANI ④④ Indian Cottage Cheese Lightly Tossed With A Butter Masala Sauce	
ALOO PALAK ④ Baby Potatoes Marinated In Spices Slow Cooked With Baby Spinach	
BHINDI CHANNA MASALA ④ A Tangy Tribute Of Chickpeas And Okra Cooked In The Karahi	
KADHAI PANEER ④ Cottage Cheese Tossed With Onions, Bell Peppers, Ginger And Coriander	
HYDERBADI BAINGAN ④ Baby Aubergines Cooked In Hyderbadi Spices	
MALAI KOFTA ④④ Potatoes Blended With Cottage Cheese And A Velvety Cream Sauce	
PANEER MALAI METHI ④ Indian Cottage Cheese Cooked Tossed With A Creamy Fenugreek Sauce	
DAAL TADKA ④ Yellow Lentils Cooked With Tamarind And Added To A Traditional Tarka	
DAAL MAKHANI ④ Brown Lentils Cooked With Chef's Signature Spices, Finished With Cream	
TRADITIONAL PUNJABI SAAG Add Paneer For £1.00 ④ Spinach Cooked With Onions, Ginger In A Traditional Tarka	
KABLI CHANNA MASALA ④ Chickpeas Cooked With Chillies, Onions, Ginger And Garlic	
MUSHROOM PANEER BHUNA ④ Mushrooms Cooked With Chunks Of Paneer In A Rich Medium Sauce	
SHAHI PANEER ④ Indian Cottage Cheese Cooked In A Rich And Velvety Tomato Sauce	
QUORN MATAR ④ Minced Quorn Cooked With Fresh Garden Peas	
PANEER TIKKA GARAM MASALA ④ Tandoori Cottage Cheese With Chef's Secret Garam Masala Sauce	11

kids meals | CHILDREN

All Served With Chunky Chips, Cucumber Sticks And A Rich Tomato Sauce

VEGETABLE BURGER ④④	6	CHICKEN BURGER ④	6
CHICKEN GOUJONS ④	6	FISH AMRITSARI	6

MOTHER INDIA

for two | SHARING STARTER

VEGETARIAN PLATTER ④ A Variety Of Onion Bhaji, Cocktail Samosa, Spring Rolls, Mushroom Pakora, Cauliflower Pakora And Paneer Pakoras Served With Kabli Channa Masala	16
TANDOORI PLATTER ④④ An Array Of Rajasthani Tikka, Achari Tikka, Chilli Wings, Sheek Kebab, Fish Amritsari & Lamb Chops Served With Chef's Chutneys And Punjabi Salad	20
SEAFOOD PLATTER ④ Seafood Medley Combining Amritsari Fish, Fish Tikki, Salmon Tikka, Jingha Achari And Cod Tarka Served With Chef's Chutneys And Punjabi Salad	24

to start | SEAFOOD

AMRITSARI FISH ④ Fried Fish Coated In A Light Batter Of Caraway Seeds And Kashmiri Chilli	5.5
COD TARKA Cod Lightly Simmered With A Spicy Blend Of Punjabi Tarka	6
PRAWN PURI ④④ Deep Fried Bread Served With A Scrumptious Filling Of Prawns Cooked Either Sweet And Sour Or Hot And Spicy	7
SALMON TIKKA ④ Fillet Of Scottish Salmon, Lightly Bathed With An Infusion Of Chef's Spices, Chargrilled In The Tandoor And Finished With A Hint Of Lemon	7.5
JHINGA ACHARI ④④ King Prawns Marinated In Lemon And A North Indian Homemade Pickle, Slowly Cooked Over The Flames Of The Tandoor	9

MAHARAJA RAAN 95

Serves Four

A Pre-Order And A Deposit Of £45 Is Required With An Advanced Notice Of 24 Hours To Allow For Marination

Legend Has It That On Conquering India And Dethroning King Paurava, Alexander Became Great Friends With The Ex-King. To Recognize Their New Friendship, Paurava Held The Banquet To End All Banquets, The Centre Piece Of Which Was A Spiced Leg Of Lamb; Maharaja Raan



This Is A Great Dish Befitting Great Friends And Family Consisting Of A Succulent Rustic Whole Leg Of Lamb, Slow Cooked And Braised Overnight, Marinated Twice With Chef's Secret Blend Of Signature Spices And Cooked To Perfection. Great For A Unique Experience Of Mother India's Royal Dish!

Served On A Bed Of Pilau Rice Alongside Masala Chips | Chefs Raita | Punjabi Salad | Onions And Chillies And A Basket Of Breads

on the side | DELICACY

Mother India Brings You Humble Indian Street Food Classics

DHO AANDA DA PURJI ④ Two Scrambles Eggs Mixed With Onions, Ginger, Garlic And Chillies	5
PILCHARDS Pilchards Cooked In A Tomato Gravy With Chef's Blend Of Spices	5
KEEMA KARELA Bitter Gourd Slow Cooked In The Oven And Stuffed With Keema Matar	6
TAWA KIDNEYS Lamb Kidneys Delicately Tossed And Combined With A Punjabi Tarka	7

contemporary | PUNJABI BURGERS

All Served On A Soft Bun With Masala Or Plain Chips With A Homemade Mother India Side Slaw

TANDOORI PERI PERI ④④ Spicy Chicken Burger Marinated With A Spicy Peri Peri flavours, Flamed In The Tandoor, Finished With A Drizzle Of Spicy Mayo, Salad And Cheese	13
TANDOORI CHICKEN ④④ Breast Of Chicken Marinated In Tandoori Spices, Seared And Flamed On The Grill, Finished With A Spicy Mayo, Cheese & Salad Dressing	13
SPICY LAMB BURGER ④④ Seared Lamb Blended With Spices, Peppers, Finished With A Drizzle Of Homemade Coriander Mint Chutney With Salad And Cheese	14

mains | SEAFOOD

PEPPERED COD MAKHANI ④ Delicate Cod Coated In A Butter Sauce Finished With Black Pepper	13
SALMON MALIBAR ④ Spiced Scottish Salmon And Combined With A Rich Fiery Tomato Sauce	14
GARLIC CHILLI JINGHA ④ King Prawns Cooked With Garlic, Green Chillies In A Fiery Tomato Sauce	15
JHINGA JOSHILA ④ Tandoori King Prawn, Cooked With Onions Tomatoes And Fresh Lemon	15

A La Carte

to start | NON-VEGETARIAN

CHICKEN & LAMB SAMOSA ④④ Chicken & Lamb Samosa Served Coated With Chickpeas	5.5
CHICKEN LOLLIPOP ④ Chicken On The Bone Deep Fried, Combined With A Sweet And Tangy Jus	6
ACHARI TIKKA ④ Succulent Chicken Marinated With Ginger, Garlic & Homemade Pickle	6
LAMB GILAFI KEBAB ④ Minced Lamb Combined With Peppers And Rustic Secret Spices	6
SHEEK KEBAB ④ Rustic Minced Lamb Marinated With Chef's Signature Spices	6
AFGAHN MURGH KEBAB ④ A Signature Blend Of Cheese And Cream With Light Aromatic Spices	6.5
MASALA CHOPS Chops Slowly Cooked And Tossed With A Punjabi Tarka	7
TIKKA THREE WAY ④ A Chef's Medley Of Boneless Chicken, Marinated And Cooked Three Ways	7.5
LAMB CHOPS ④ Succulent Rustic Lamb Chops, Marinated With A Chef's Secret Spices	8
TANDOORI CHICKEN ④ On The Bone Chicken Marinated With Chef's Spices, Yoghurt And Fenugreek	8

mains | CHICKEN

MURGH KADHAI Chicken Delicately Cooked In A Rich Sauce Tossed With Peppers	12
SOUTH INDIAN GARLIC CHICKEN ④ Chicken Prepared With A Rich Garlic Sauce With Tomato And Onions	12
CHICKEN TIKKA MASALA ④④ Luxurious Chunks Of Chicken In A Spiced Creamy And Tomato Spiced Curry	12
KORMA CHICKEN ④④ Chicken Cooked With Mild Spices In A Rich And Creamy, Velvety Sauce	12
MURGH LAZEEZ ④ Marinated Chicken Tossed In A Rich Creamy Sauce With Garlic And Chillies	12
CHICKEN MALAI METHI ④ Chicken Cooked With Fenugreek, Lightly Splashed With Velvety Cream	12
GOANESE CHICKEN ④④ Exotic Goanese Dish Baked With Tamarind, Nutmeg And Coconut Milk	12
BUTTER CHICKEN ④④ Charcoal Chicken In A Tomato Gravy With Cream And Butter	13
DESI MURGHA A Punjabi Classic, On The Bone Chicken With A Delicate Blend Chef's Spices In A Light Sauce Aromatic Broth	13

mains | LAMB

SAAG GOSHT ④ Rustic Braised Lamb Combined With Spinach And Finished With Garlic	12
RAJASTHANI GOSHT Dry Roast Spices, Cooked With Degi Mirch And Smoked With Paprika	12
LAMB ADRAKI MASALA Spiced Lamb Cooked With Ginger And Chef's Signature Spices	12
CHAMP PUNJABI MASALA Spiced Mutton On The Bone Cooked With Punjabi Herbs And Spices	13
KADHAI GOSHT Boneless Lamb Cooked In A Spicy Blend Of Ground Spices, Ginger Royal Jeera Seeds, Tomatoes, Onions And Fresh Coriander	13
KEEMA MATAR Minced Lamb And Garden Peas With Chef's Spices, Garlic And Onions	13
LAMB ROGAN JOSH Tender Rustic Pieces Of Lamb Slow Cooked In An Aromatic Kashmiri Spices	13
GOSHT JAITUNI Lamb Chops With Minced Lamb And Potatoes In Roasted Ground Spices	14
DESI BAKRA A Traditional Street Food Dish Of Mutton On The Bone, Slowly Braised With A Punjabi Tarka. Spicy Dish Finished With Green Chillies	14

tandoori | BREADS ④④

BASKET OF BREADS Tandoori Naan Tandoori Roti Garlic Naan Chilli Cheese Naan	10		
Tandoori Naan	2.5	Tandoori Roti	2.5
Tawa Roti	2.5	Chilli Naan	2.5
Garlic Naan	2.5	Garlic Coriander Naan	3.0
Cheese Naan	3.0	Chilli Cheese Coriander	3.5
Tandoori Paratha	3.5	Peshwari Naan ④	3.5
Keema Naan ④	3.7		

on the side | RICE

Steamed Basmati Rice	2.5	Pilau Rice	2.5
Peas Pilau Rice	3.0	Egg Fried Rice ④	3.0
Garlic Fried Rice	3.0	Mushroom Jeera Rice	3.0
Vegetable Fried Rice	3.5	Keema Matar Rice ④	3.5
Chicken Tikka Rice ④	3.5	Prawn Rice ④	3.7

ACCOMPANIMENTS

Achaar Mixed Pickle	2.0	Natural Yoghurt ④	2.5
Chunky Chips ④	2.5	Chefs Raita ④	3.0
Punjabi Onion Salad ④	3.0	Masala Chips ④	3.5
Punjabi Salad ④	3.5		

Please be advised that any food allergens or tolerances need to be addressed to a member of the team at the earliest opportunity, we shall be most considerate in accommodating your requirements and take these matters very seriously.