

## Rice Delights

### H1- White Rice

Aged basmati rice, steamed with very mild flavor - 3.95

### H2- Yellow Lemon / Tamarind Rice

Basmati rice spiced and garnished with lemons or tamarind, south Indian spices, and nuts - 5.95

### H3- Pulao Rice

Basmati rice fried with butter, peas, carrots, cashews and saffron - 5.95

### H4- Veg Biryani

A meal in itself, vegetables, onions, tomatoes cooked together with rice - 9.95

### H5- Chicken Biryani

Chicken, tomatoes, onions cooked together with rice - 10.95

### H6- Lamb or Shrimp Biryani

Lamb or shrimp cooked with onions, tomatoes and rice - 12.95

## Great Breads

### I1- Plain Naan

Fluffy bread cooked on the wall of the clay oven (butter optional)- 1.50

### I2- Garlic Naan

Minced garlic tops the naan before it gets cooked, garnished with chives - 2.95

### I3- Kheema Naan

Stuffed with ground lamb - 4.95

### I4- Chicken Naan

Stuffed with diced tandoori chicken - 4.95

### I5- Plain Paratha

The dough is folded over many times to make layers. Then cooked on the griddle - 2.95

### I6- Stuffed Paratha

A paratha stuffed with spiced potatoes, Cauliflower, or Paneer - 4.95

### I7- Onion Kulcha

Layered bread with diced onions - 3.95

### I8 - Tandoori Roti

Whole wheat flat bread - 1.95

## Sides

### J1- Mango Chutney

Pickled and spiced mango pieces - 2.50

### J2- Pappadam

Spicy crackers flavored with exotic spices- 1.50

### J3- Achar (Pickle)

Carrots and Onions pickled and spiced - 2.50

### J4- Raita

A yogurt sauce designed to cool the mouth - 3.50

## Desserts

### K1- Gulab Jamoon

Small fried balls soaked in a sweet syrup with a touch of saffron - 2.95

### K2- Kulfi

India's contribution to ice cream lovers - 3.50

### K3- Gajar Halwa

Sweetened shreds of carrot - 2.50

### K4- Shrikhand

Our signature dessert, saffron flavored yogurt with pistachios - 3.50

### K5- Ras Malai

Light airy patties made from paneer cheese, cooked in syrup and bathed in sweetened, fragrant milk - 2.95

Mother India strives to provide you...

traditional Indian food as well as contemporary cuisine with fresh ingredients prepared simply and presented elegantly. We offer real Indian cuisine from the many regions of India in an appealing ambience with friendly hospitable service and stylish hospitality.



Hours of Operation:  
11.00 am - 8.00 pm

Buffet:  
11.30 am - 2.30 pm

Closed on Sundays

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Chatsworth CA.  
91311

**818 534 8267**

[www.motherindiarestaurant.com](http://www.motherindiarestaurant.com)

## Great Beginnings

### A1- Vegetable Samosas

Spiced potatoes, and other mixed vegetables stuffed inside a crispy tortilla shell - 3.75

### A2- Chicken or Paneer Pakoras

Delicately spiced chicken or paneer, battered and fried to a golden brown - 6.95

### A3- Assorted Pakoras

A selection of our favorite vegetable fritters - 5.95

### A4- Onion Bhajji

Lightly spiced onion fritters, battered in chick-pea flour and fried to a golden brown - 5.95

### A5- Chicken or Kheema Samosas

Spiced ground chicken or lamb, and mixed vegetables stuffed inside a crispy tortilla shell - 3.95

### A6- Tomato / Mulligatawny Soup

Spiced with Indian herbs and garnished with a wedge of fresh lemon - 3.95

### A7- Chili Paneer

Cubes of paneer spiced with green chillies, spring onion and garlic - 3.95

### A8- Corn Kurkure

Spiced, crispy fried baby corn - 5.95

## Mumbai Street Food

### B1- Pav Bhaji

Spicy mixed vegetables served with toasted buns - 5.95

### B2- Chole Batura

Puffed bread served with spicy chickpeas - 6.95

### B3- Missal / Pav

Tasty warm, sprouted bean dish topped with fresh onions, tomatoes, and sev - 5.95

### B4- Aloo Chat

Diced potatoes tossed with cucumber, coriander, garbanzo beans, and lemon - 3.95

### B5- Bhel

A refreshing mixture of crackers, puffed rice, nuts, potatoes, tomatoes, onions and chutney - 3.95

### B6- Sev Puri or Dahi (yogurt) Puri

Small puffed and crispy tortilla balls stuffed with potatoes, garbanzo beans, and chutney. Dahi Puri is topped with yogurt as well - 3.95

### B7- Pani Puri

Small puffed, crispy tortilla balls stuffed with potatoes, garbanzo beans, and chutney served with a spicy water. Fill up the puris with the water and eat them in one bite! - 3.95

### B8- Chat Papri

Small crackers topped with potatoes, tomatoes, garbanzo beans, yogurt, and spices - 3.95

### B9- Vada Pav

Spicy potato patties served with warm buns - 5.95

### B10- Dahi Wada (Fri&Sat)

Light lentil fritters bathed in a savory, flavorful, spiced yogurt - 5.95

### B11- Dhokla (Fri&Sat)

Light, airy, savory lentil cake - 7.95

## The Chef's Specials

Served with white rice

### C1- Coconut Curry Chicken

Tender chicken breast, cooked in a coconut curry - 10.95

### C2- Kholapuri Mutton Masala

Mutton stewed in a spicy curry. The taste of a million roasted spices - 12.95

### C3- Mutton Kheema Curry

Ground mutton spiced with masalas and potato - 12.95

### C4- Goan Seafood Combo

Three pieces of tender white fish and Goan shrimp curry - 12.95

### C5- Kolhapuri Tambda(Red) Rassa

Lamb or chicken cooked in a thin, spicy sauce - 12.95

### C6- Kolhapuri Sukka Masala

Lamb or chicken cooked in a regional style, a dry spicy sauce highlighted by coconut - 12.95

### C7- Fried Fish / Pomfret

White fish or pomfret marinated in spices and fried to a golden brown - 9.95

### C8- Egg Curry

Sauteed boiled egg in a tomato, onion and ginger curry - 9.95

## From the Tandoor

Served with 1 Plain Naan

### D1- Tandoori Chicken 4pc

Dark meat marinated and fire roasted in the clay oven - 8.95

### D2- Tandoori Fish

Boneless white fish marinated and fire roasted in the clay oven - 13.95

### D3- Chicken Tikka

White meat marinated and fire roasted in the clay oven - 11.95

### D4- Tandoori Prawns

Jumbo prawns marinated and fire roasted in the clay oven - 13.95

### D5- Mixed Tandoori Special

Light and Dark meat chicken, and tender white fish fire roasted in the clay oven - 12.95

### D6- Assorted Vegetable Sizzler

Seasonal fresh vegetables marinated and fire roasted in the clay oven, with paneer and naan - 10.95

## A Taste of South India

Served with Sambar and Chutney

### E1- Idli or Wada Sambar

Steamed rice cakes, or spicy lentil fritters - 5.95

### E2- Madras Special Combo

Masala Dosa, two idlis, and one wada - 8.95

### E3- Uttapam

Soft thick Indian crepes topped with mixed vegetables - 7.95

### E4- Plain, Masala, or Mysore Dosa

A thin crispy crepe served plain, stuffed with spicy potatoes, or topped with a special mysore chutney - 6.95

### E5- Rava Dosa

Dosa made with cream of wheat and topped with nuts and spicy potatoes - 7.95

### E6- Spring Roll Dosa

Crispy crepe wedges stuffed with vegetables and nuts - 7.95

### E7- Egg Dosa

A thin Indian crepe with a thin layer of egg served with Sambar or Kheema Curry - 7.95

## Non Veg Entrees

Served with rice and your choice of:

Chicken - 9.95 Lamb - 10.95 Shrimp - 11.95 Paneer - 9.95

### F1- Traditional Curry

Marinated in mild spices, yogurt and herbs

### F2- Vindaloo Curry

Tangy sauce from Goa with potatoes and tomatoes

### F3- Korma

A creamy sauce flavored with saffron, Nuts and raisons

### F4- Tikka Masala (Mild Makhani)

Flavorful tomato and ginger sauce

### F5- Kashmiri Rogan Josh

Ginger, fennel, garlic, herbs and tasty spices from the north

### F6- Saagwala

Velvety spinach sauce

### F7- Kadai

Punjabi style spices and roasted in an iron wok

### F8- Sixty Five

A recipe of unknown origin. Three varieties of peppers, curry leaves, tomato, ginger, garlic, and lemon.

### F9- Madras Coconut Masala

From the South, with tangy tamarind and cooked with coconut.

### F10- Butter

A rich, spicy curry made from garlic and Methi (Fenugreek)

## Vegetarian Entrees

Served with white rice

### G1- Yellow / Tadka Dal

Creamed lentils cooked with spices - 7.95

### G2- Channa Masala

Garbanzo beans cooked with fresh ginger and spices - 7.95

### G3- Aloo Gobi Masala

Potatoes and Cauliflower cooked in Indian spices - 8.95

### G4- Malai Kofta

Vegetable balls served in a creamy sauce flavored with saffron and nuts - 8.95

### G5- Bhindi Masala

Okra cooked in a traditional Indian style - 8.95

### G6- Bengen Bhartha

Charbroiled eggplant cooked with tomatoes and onions - 8.95

### G7- Mattar Paneer

Green peas cooked slowly with Indian cheese in a mild sauce - 8.95

### G8- Mushroom Masala

Mushrooms cooked in a traditional Indian style - 8.95

### G9- Navratan Korma

Mixed vegetables served in a creamy sauce flavored with saffron, raisons, and nuts - 9.95

### G10- Stuffed Baby Eggplant

Baby eggplant stuffed with a spicy peanut and coconut mixture then cooked until tender - 9.95