

Sharing is caring – Our main courses are designed for one person, but we always recommend sharing a few dishes for the best experience. Don't forget to order your sides as bread & rice. Enjoy your meal!

START WITH SOME

Appetizers

- SOMOSA** 70
Homemade fried dumpling filled with veggies. Dip into our mint-garlic & tamarind sauce
- PAPADUMS** 45
Crispy lentil breads with sweet mango chutney
- TANDOORI PAKORA** 90
Tasty chicken bites with a garlic dip
- ONION VAJI** 85
Onion rings, paired perfectly with our zesty mint-garlic dip!
- COCKTAIL**  120
Pick between chicken or shrimp. Bursting with flavors of tomato, chili, onion, cashew, lemon & spices
- FALAFEL PLATE** 90
Get ready to falafel in love with our homemade falafels!
- LENTIL SOUP** 100
Vegan lentil soup with aromatic flavors and spices

SIZZLAR

straight from the tandoori oven

- CHICKEN TANDOORI** 235
- MINT MALAI**  240
Chicken filet marinated in a refreshing blend of mint, garlic, yoghurt and a kick of green chili!
- HOT CHILI CHICKEN**  240
Medium spicy curry sauce on the side
- GRILLED SCAMPI** 260
- LAMB FILET** 260
- SHISH KEBAB**  230
Minced meat in sambal
- MIXED GRILL** 275
A mix of juicy lamb fillet, scampi, sizzling tandoori & shish kebab

add some


SIDES & BREAD

- RICE BOWL** 35
perfect for 2 people
- CRISPY FRIES** 65
Serves with tamarind sauce, chaat masala & parmesan
- RAITA** 35
- CHILIPICKLES**  30
- MANGO CHUTNEY** 30
- SIDE- KOMBO** 75
Spice up your food with the perfect trio: sweet mango chutney, fiery chili pickles & refreshing raita!
- SALAD BOWL** 45
Fresh greens with dip
- SADA NAAN** 35
Plain naan
- GARLIC NAAN** 45
Fresh garlic and herbs
- PANIR NAAN** 45
Swedish cheese
- PESWARI NAAN** 55
Stuffed with ground cashew nuts, coconut & honey
- VEGAN BREAD** 45

Signatures

SIGNATURE DISHES - OUR CHEF'S BEST CREATIONS!

MANGO BADAMI 245/ 255
Made with ground cashews, ginger, cumin, sweet mango & cream. Choose between chicken or lamb

GRILLED KARAI  245/ 255
Tomatoes, garlic, onions & mushrooms for a flavor explosion! Choose between marinated garlic chicken or grilled lamb fillet

MIXED CHICKEN  250
Mixed plate with different marinades. Garlic, Hot chili & Tandoori! Serves with a masala sauce on the side

OPEN WRAP TANDOORI 235
Paratha bread with crunchy salad, tandoori chicken, Garlic, Mint & Mango Chutney Sauce

CLASSIC

Spice up your life with our traditional dishes

CHICKEN	235
LAMB	245
SCAMPI	250

BUTTER MASALA

Blend of fresh tomatoes, aromatic spices, creamy butter & roasted cashew nuts

VINDALOO 🌶️🌶️

Prepare yourself for a spicy journey! Flavors of roasted chili & fresh green chili

KORMA

Garam masala, yoghurt, butter & cashew nuts. Add some chili pickles to spice things up! +10

BALTI 🌶️🌶️

Garlic, ginger, tomatoes and a blend of spices such as garam masala, turmeric, cumin & lemon juice

PALAK 🌶️

Spinach Power Bowl! Packed with flavorful curry, garlic, indian aromatic herbs & a ginger kick

KARAI 🌶️

Karai is a aromatic dish, bursting with flavors of cumin, bell pepper & mushroom

GO GREEN

Our veggie top picks- And no worries, every dish is vegan available

205

PALAK PANEER

Spinach and spice and everything nice! Homemade paneer & a blend of Indian flavors

GHAR KI DAL

Golden lentils cooked with cumin, curry & a dash of cream

VEGGIE BALTI 🌶️🌶️

A mix of fresh veggies & a touch of paneer

PANEER BUTTER MASALA

Homemade cheese in a creamy masala sauce

CHANA ALOO 🌶️

Chickpeas, potatoes, peas, ginger, chili in a creamy stew

MOTHER INDIA FALAFEL

Homemade falafels with a choice of spicy curry or mild creamy korma sauce

ALOO GOBI 🌶️

A classic dish with potatoes & cauliflower in a sauce of spices & yoghurt

BIRIYANI

Satisfy your cravings with our buttery fried rice with a refreshing side of raita

CHICKEN	250
LAMB	260
SCAMPI	265

THALI

A mix of small dishes- a journey through the flavors of India

GREEN THALI 🌶️ 310

A mix of- Veggie pakora with mint dip, palak paneer, veggie curry & some lentil love. Together with saffron rice and garlic naan

DREAM THALI 🌶️ 310

Buttery chicken masala, spicy lamb madras, veggie samosa & garlic naan. Served with rice



@MOTHERINDIASTOCKHOLM

ALLERGIES? SPEAK TO OUR STAFF

- 🌶️ YOU CAN HANDLE IT!
- 🌶️🌶️ MEDIUM SPICY
- 🌶️🌶️🌶️ IF YOU DARE

We are using a lot of cashew nuts, please tell us if you are allergic or we will go nuts! 🥜