

NEW MOTHER INDIA



Our 25th Year

Est. 1982



WELCOMES YOU

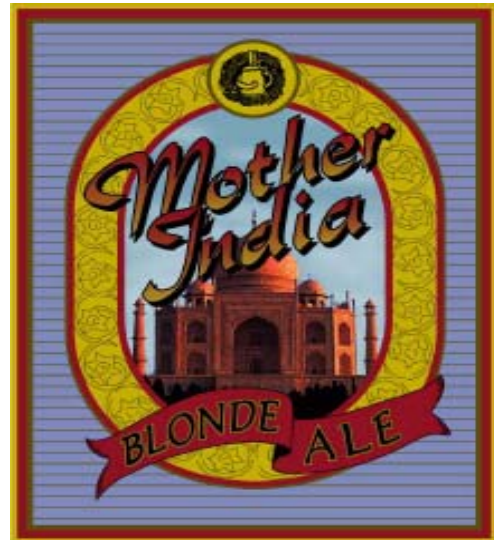


New Mother India

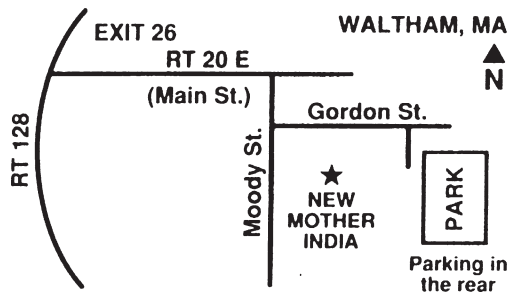
BEER COMBO (24oz)

Mother India Blonde Ale
Seasonal Special
Tremont Summer Ale
Stella Artois

We are not totally
satisfied
unless you are
satisfied.



BEST BLONDE ALE IN TOWN



New Mother India Parking
Lot is at the rear of
the restaurant

NEW ADDITIONS

NAMKEEN (APPETIZER)

- TANGRI KEBAB** 6.95
A celebration of chicken stuffed drumsticks marinated in springs of fresh mint and cooked in Tandoor over slow flame.
- CHICKEN SEEKH KEBAB** 5.25
Minced chicken kebab with touch of garlic, ginger and green pepper served on a bed of greens.



SABZI (VEGETABLES)

- BHINDI MASALA** 14.25
Okra sauteed with onions, tomatoes & spices
- KADHAI PANEER** 14.25
Homemade cheese cooked in exotic spices, tomatoes, bell peppers & garlic sauce
- SAAG CHOLAY** 13.95
Chick peas cooked with spinach in special garlic sauce. A typical Panjabi dish.
- BOMBAY ALOO** 13.95
Potatoes cooked in the unique 'Bombay' style, spicy and tangy

MURGI (CHICKEN)

- CHICKEN MAKHANI** 15.95
Boneless tandoori chicken tikka prepared in butter & creamy sauce. It will melt like butter.
- TAVA CHICKEN** 15.95
Bitu's special recipe. Chicken with onions and pepper with a special gravy. An extremely popular dish in India.
- CHILLI CHICKEN** 15.95
Cubes of chicken sauteed with Soya, onions, green chilies & spices
- ACHARI CHICKEN** 15.95
Tender pieces of chicken marinated in a unique pickled masala and pan mixed with scallions.

GOSHT (LAMB)

- ROGAN JOSH** 16.50
Specialty of Kashmir. Mutton pieces cooked in the traditional Kashmir masala with yoghurt and touch of cream.
- SHAHI BOTI** 16.50
Boti Kebab cooked in wine with vegetables. Excellent with Plain Nan.

TANDOORI SIZZLERS

- TANDOORI SAFARI** 18.75
Tandoori Tiger shrimps and Chicken Seekh Kebab served on a platter.
- MALAI KEBAB** 16.50
Boneless chicken tenders pieces marinated in special masala and cooked in clay oven

NAMKEEN (APPETIZER)

KASHMIRI MUSHROOM 🍄	4.25
<i>Fresh marinated mushrooms cooked with ginger, onion, and bell peppers in a pan with spices & wine. Mild, medium or hot to your liking. An exclusive of New Mother India.</i>	
BEHEL-PURI 🍲	4.25
<i>Rice crisp mixed with sev (made of chic-pea flour), onions, tomatoes, spices and tamarind sauce. Mild, Medium or Hot to your taste.</i>	
ONION BHAJIA 🍷	4.25
<i>Fresh onion bhajia LONDON style. It is HOT & SPICY.</i>	
VEGETABLE SAMOSAS	3.95
<i>Crisp pastry filled with potatoes and peas.</i>	
VEGETABLE PAKORAS	3.95
<i>Fresh vegetable fritters of spinach, potato, green pepper and onion.</i>	
ALOO TIKKI	3.95
<i>Minced vegetable patties, deliciously spiced.</i>	
PAPADUM	2.25
<i>Light, lacy lentil crisp.</i>	
RAITA	2.25
<i>Our cooling cucumber and yogurt dip, the perfect complement to a spicy entree.</i>	
CHICKEN PAKORAS	4.25
<i>Fritters made from tender pieces of boneless chicken marinated in our tangy sauce with special spices.</i>	
MOTHER INDIA PLATTER	8.95
<i>A fine assortment of samosas, aloo tikki, and chicken, and vegetable pakoras arranged under a lacy papadum.</i>	
VEGETARIAN PLATTER	8.95
<i>A fine assortment of samosas, aloo tikki, and vegetable and potato pakoras, all under a papadum umbrella.</i>	
TANDOORI PLATTER	9.95
<i>Assortment of appetizing Tandoori items and chicken pakoras. Includes boti kebab, garlic lemon chicken and chicken tikka kebab, all enhanced by the aroma of the Tandoori oven.</i>	



SOUPS

COCONUT SOUP	2.75
<i>A subtle, light soup of shredded coconut, cream, nuts and sweet spices.</i>	
LENTIL GARLIC SOUP	2.75
<i>Fragrant stew of fresh peas and lentils, flavored with garlic and lightly spiced. A prelude to any dish.</i>	
TOMATO SOUP	2.75
<i>Fresh tomato soup - Old favorite</i>	

BREADS FOR TABLE

MOTHER INDIA BASKET	11.50
<i>A combination of Garlic Nan, Aloo Nan and Peshawari Nan.</i>	
ROYAL BASKET (4)	12.50
<i>A combination of Aloo Nan, Tava Chappati, Onion Paratha and popular Poori.</i>	
CHEF'S NAN BASKET	10.50
<i>A basket put together by our chef Plain Nan, Onion Nan and Aloo Nan.</i>	
DIET BASKET	10.50
<i>All without any butter, a mix of favorite Chappati, Roti and Aloo Nan.</i>	






TANDOORI/TAVA BREADS

BROCCOLI NAN	4.25
<i>Made with fresh broccoli, a touch of garlic, hot peppers and mildly spiced. Excellent with appetizer.</i>	
PESHAWARI NAN	4.25
<i>Made with almonds, raisins, cocanut and Cashews. A Royal treat.</i>	
GARLIC NAN	4.25
<i>A treat you will be always like. Nan stuffed with fresh minced garlic, onion and our special mixture of herbs and spices.</i>	
TANDOORI ROTI	3.25
<i>Round whole wheat bread baked in the Indian clay oven.</i>	
PLAIN NAN	3.50
ONION NAN	3.50
ALOO NAN	3.50
<i>A Tandoori Nan with spicy potato filling.</i>	
TAVA CHAPPATI	3.25
<i>Thin round bread, the tava version of tandoori roti made with whole wheat, very soft.</i>	
ONION PARATHA	3.50
<i>A popular whole wheat bread stuffed with onions and herbs.</i>	
TAVA PARATHA	3.50
<i>Large rectangular tava bread, specially cooked on the grill.</i>	
ALOO PARATHA	3.50
<i>Smooth round bread with a lightly spiced potato filling.</i>	
POORI (2)	4.25
<i>Very light puffed bread, slightly crisp and flaky, always a source of delight as it comes to the table in its characteristic balloon shape.</i>	
GOBHI PARATHA	3.75
<i>Cauliflower minced with our special spices, stuffed in a large rectangular bread and baked on the grill.</i>	




SABZI

BAINGAN BHARTA  13.25
A traditional vegetarian specialty of eggplant baked over an open flame, mashed and seasoned with garlic and spices and then sautéed with onions and peas. A substantial dish, good with raita and a tandoori bread.

VEGETABLE VINDALOO   12.50
Onions and green peppers pan roasted with mushrooms, broccoli, potatoes, cauliflower, tomatoes and spices in our special hot sauce. Plain nan and raita recommended.

MALAI KOFTA 13.25
Vegetable cheese balls cooked with fresh herbs and spices in a light cream sauce. An extremely popular dish in India.

NAVRATAN KORMA 12.95
Fresh nine garden vegetables cooked in a creamy sauce and flavored with herbs, spices and cashews. A delight for vegetable lovers.


PALAK ALOO  13.25
Baby potatoes in a savory bed of spinach, cream and freshly ground spices.



DAL TADAKA   12.50
A typical Punjabi yellow lentils cooked with onions and ginger.

GOBHI ALOO 12.95
Flowerets of cauliflower cooked on very low flame with baby potatoes and seasoned with garlic and spices. Excellent dish with tava bread and raita.



SAAG PANEER  13.25
Home made cheese in a bed of spinach, ginger, butter and fresh herbs.

PUNJABI CURRY  12.95
Hot and spicy made with yogurt and chick pea flour, potatoes and vegetable pakoras in a Punjabi style mix of spices. Tandoori Roti highly recommended.


ZERA ALOO   12.50
Sumptuous delicately seasoned potato curry prepared with cumin seeds and fresh tomatoes. A heaven for potato lovers. Plain Nan will make an excellent combination.

PANEER DO-PIAZA 12.95
A classic dish cooked in Mughlai style—fresh home made cheese pan roasted with onions, tomatoes and our Mother India spice blend.

ALOO CHOLAY 12.50
Tasty chick peas and potatoes prepared in typical North Indian style.

DAL MAKHNI 12.50
Creamed lentils laced with ginger oil, light cream and a touch of spice in typical South Indian style.

SHAHI PANEER MAKHNI 13.25
Home made cheese cooked in a creamy sauce. May become your favorite.

 Medium Spicy

 Hot

 Super Hot

 Low Cal

MURGI (CHICKEN)

CHICKEN ROYAL 14.95

Tikkamgarh is an old ROYAL INDIAN state. This special recipe of the chicken was served at the ROYAL functions. Boneless white chicken simmered in chunks of broccoli, ginger, garlic and yogurt on a slow flame with subtle mix of spices.

CHICKEN JALFREZI 🌱 14.95

Moderately spiced low fat all white chicken gently tempered with fresh tomatoes, peppers, onions, broccoli, mushroom and other herbs. A vegetable lover delight.

MADRAS CHICKEN 🌶️🌶️🌶️🌱 14.95

Boneless chunks of chicken breast cooked in special tamarind sauce with a touch of ginger, cashews and garlic. It is cooked on a slow flame to bring out its flavor.

CHICKEN MASALA 14.95

Tandoori garlic lemon chicken prepared in the classic style with tomatoes and spices in clarified butter and light cream. Choice of white or red meat...

BOMBAY CHICKEN 14.95

Boneless white chicken cooked in Mango with fresh broccoli. It is a sweet & sour dish sure to become the favorite of food lovers.

CHICKEN SAAG 14.95

Curried chicken served on a bed of spinach and delicate herbs.

CHICKEN GOA 🌶️🌶️🌶️🌱 14.95

Chunks of boneless white chicken soaked in Coconut milk cooked with a touch of garlic and selected special blend of sauce and spices.



CHICKEN SHAHI KORMA 14.95

Mildly spiced chicken slices curried in cream, cashews and raisins.

CHICKEN VINDALOO 🌶️🌶️🌶️ 14.95

Highly spiced chicken cooked in a sharp, tangy sauce—a favorite from South India. Excellent with raita and plain nan.

CHICKEN CURRY 14.95

Traditional Mughlai offering—a special blend of chicken and spices.

🌶️ Medium Spicy

🌶️🌶️ Hot

🌶️🌶️🌶️ Super Hot

🌱 Low Cal

GOSHT (LAMB)

- LAMB SHAHI KORMA** 15.25
Mildly spiced lamb cooked in a sauce of light cream, almonds, cashews and raisins.
- LAMB BHUNA** 🌶️🌿 15.25
Tender lamb cubes prepared with fresh ginger, onions, peppers, tomatoes and garlic.
- LAMB CURRY** 15.25
Small cubes of lamb simmered in a robust curry sauce.
- LAMB VINDALOO** 🌶️🌶️🌿 15.25
A hot, hot South Indian style dish. Raita recommended with this dish.
- LAMB SAAG** 15.25
Choice lamb prepared with spinach, light spices, ginger, butter and fragrant herbs.
- LAMB DO-PIAZA** 🌶️🌿 15.25
Flavorful and aromatic Tandoori lamb, pan roasted with onions, tomatoes and spices.



BIRYANI

- VEGETABLE BIRYANI** 13.75
Classic saffron rice pilaf flavored with our Mother India spice blend and cooked with fresh mixed vegetables, home made cheese, peas and nuts.
- CHICKEN BIRYANI** 14.95
Saffron rice cooked with chicken, nuts and raisins, and flavored with coriander and aromatic spices.
- MOTHER INDIA BIRYANI** 16.25
A Royal Pilaf for food lovers—a casserole of tender pieces of tandoori chicken, tikka kebab, boti kebab and garlic lemon chicken cooked in saffron rice with a special blend of Mother India spices and nuts in a creamy sauce.
- LAMB BIRYANI** 15.25
Rice flavored with precious saffron and Indian spices, cooked with succulent pieces of lamb and garnished with peas, raisins and cashews.
- VEAL BIRYANI** 16.95
Classic Mughlai dish of spiced veal in saffron rice, finely garnished with fresh peas and cashews.
- SHRIMP BIRYANI** 15.95
A subtle blend of shrimp, garden peas, nuts and spices in a saffron rice pilaf make this a popular biryani.

🌶️ Medium Spicy

🌶️🌶️ Hot

🌶️🌶️🌶️ Super Hot

🌿 Low Cal

VEAL

- VEAL BHUNA** 🌶️🌱 16.25
Veal pan fried in onions, fresh ginger, garlic, peppers and tomatoes—a luxurious and stimulating dish.
- VEAL ROYAL** 🌱 16.25
Cubes of marinated veal pan cooked in chunks of broccoli, ginger, garlic and yogurt on a slow flame with subtle mix of spices.
- VEAL MASALA** 16.25
Extra lean cubes of veal marinated in special mix spices, yogurt and garlic for twenty four hours and cooked in our famous Tandoor, are then mixed with our famous masala sauce specially prepared with tomatoes and butter.
- VEAL VINDALOO** 🌶️🌶️🌱 16.25
Highly spiced veal cooked in a sharp, tangy sauce—a favorite from South India. Excellent with raita and plain nan.
- MADRAS VEAL** 🌶️🌶️🌱 16.25
Boneless chunks of veal cooked in special tamarind sauce with a touch of ginger, cashews and garlic. It is cooked on a slow flame to bring out its flavor.



MACHI (SHRIMP)

- SHRIMP JALFREZI** 🌶️🌱 15.95
Shrimp cooked with fresh mushrooms, tomatoes, peppers, onions, broccoli and a special blend of herbs and spices.
- SHRIMP MASALA** 15.95
Shrimp marinated overnight and pan fried with a delicious light cream curry sauce.
- SHRIMP SAAG** 🌱 15.95
Shrimp smothered in creamy spiced spinach and herbs.
- SHRIMP KORMA** 15.95
A classic entree—shrimp served in a fragrant sauce of light cream, cashews, herbs and spices.
- SHRIMP VINDALOO** 🌶️🌶️🌶️ 15.95
Shrimp smothered in hot tangy sauce with potatoes, South Indian style.

🌶️ Medium Spicy

🌶️🌶️ Hot

🌶️🌶️🌶️ Super Hot

🌱 Low Cal

TANDOORI SIZZLERS

VEGETARIAN SIZZLER

14.95

Finally vegetable delight Tandoori style. Fresh seasonal vegetables seasoned and spiced to perfection and comes to your table on a sizzler.

GARLIC-LEMON CHICKEN (all white meat)

15.95

The latest creation of our chef. Extra low fat Chicken breast marinated in special garlic-lemon sauce with special spices and cooked to perfection in our clay tandoor.

VEAL KEBAB

17.95

Extra tender pieces of veal marinated in a fine blend of herbs and spices and cooked to perfection on skewers over charcoal in tandoor.

CHICKEN TIKKA KEBAB

15.95

Tender extra lean juicy pieces of boneless chicken, roasted in our clay oven.



TANDOORI CHICKEN

HALF 14.95

FULL 23.95

A royal treat—chicken marinated in yogurt with mild spices and fine herbs, then barbecued to perfection in our Indian clay oven.

MIXED GRILL

18.95

A delicious assortment of tandoori items prepared on skewers, attractively arranged on a silver platter.

LAMB BOTI KEBAB

16.25

Tender pieces of lamb marinated in a fine blend of herbs and spices and cooked to perfection on skewers over charcoal.

DINNER FOR TWO

VEGETARIAN

46.95

A delicious presentation of Soup, Aloo Tikki, Samosa and Papadum, followed by entrees of Vegetarian Sizzler, Saag Paneer, Aloo Choley, saffron rice, Nan, raita, and dessert.

NON-VEGETARIAN

46.95

A full meal of Soup, Onion Bhajia and Papadum with entrees of Malai Kebab, Chicken Makhani, Lamb Vindaloo, saffron rice, nan, raita, and finish it with dessert.

NON-VEGETARIAN

46.95

A full meal of Soup, Aloo Tikki, Samosa and Papadum, with entrees of our popular Chicken Tikka Kebab, Chicken Saag, Lamb Korma, saffron rice, nan, raita, and dessert.

ROYAL MOTHER INDIA

50.95

Start with choice of soup, Tangri Kebab, Papadum, Garlic Nan followed by Garlic-Lemon Chicken sizzler, Chicken Korma, Lamb Bhuna, Poori, saffron rice, mango chutney/achar, raita, and dessert.



DINNER FOR FOUR

VEGETARIAN

80.95

A lovely meal of Soup, Vegetarian Platter arranged under a Papadum, Onion Nan, Vegetarian Sizzler, Dal Makhni, Baingan Bharta, Saag Paneer, Punjabi Curry, Poori, saffron rice, raita, mango chutney, achar and dessert.

NON-VEGETARIAN

80.95

Soup, Tangri Kebab, Bhel-Puri (Hot), Papadum, Onion Nan, Tandoori Malai Kebabs, Chicken Makhani, Lamb Do-Piazza, Chicken Madras, Aloo Gobhi, Poori, saffron rice, mango chutney, achar, raita, and dessert.

NON-VEGETARIAN

80.95

Soup, Mother India Platter, Papadum, Onion Nan, Lemon Garlic Chicken sizzler, Chicken Korma, Lamb Saag, Chicken Jalfrezi, Dal Makhani, Poori, saffron rice, mango chutney, achar, raita, and dessert.

ROYAL MOTHER INDIA

90.95

Start like Royalties with your choice of soup, Chicken Seekh Kebab, Kashmiri Mushroom, Papadum, Garlic Nan followed by Mix Grill sizzler, Chicken Jalfrazi, Bhindi, Lamb Korma, Shrimp Saag, Poori, saffron rice, mango chutney, achar, raita, and dessert.

REVIEWS

*“Prettier than most”, this “sophisticated” Waltham Indian delivers “standard” dishes that are “always” so “good” that one fan labels it “the best Indian of Boston “-special praise goes to the “good bread” and “great lunch buffet.....**Zagat Survey***

*Indian cuisine with character...New Mother India excels with bold, flavorful dishes.....**Middlesex News***

*A new addition to the appetizer list is Kashmiri mushrooms, which are fragrant with garlic, ginger, cumin and black pepper.....**Watertown Sun***

*Baingan bharta, an eggplant dish with onions and peas, takes almost 10 hours to make, Sahni explained, and the taste is well worth the time.....**Boston Globe***

*The highlight of the evening, however, was the garlic-lemon chicken - extra low-fat chicken breast marinated in a garlic-lemon sauce with spices and cooked in a tandoor..... **Newton Graphics***

*Service at New Mother India is still friendly, attentive and always well-informed about the food, yet consummately professional...**The Justice***

*Chicken masala.... a favorite dish. The tandoori-cooked chicken in its creamy, spicy tomato sauce is eminently satisfying here...**Boston Herald***



*New Mother India is first class and could be one of the best Indian restaurant in Boston...**The Justice***

*New Mother India’s breads are addictive and it would be easy to fill up on the bread basket....**Boston Globe***

*For aficionados, the appeal of Indian food lies in the variety of taste sensations created by a confluence of spices such as cumin, cardamom, turmeric and ginger. In many restaurants, these combinations tend to result in the same taste for all dishes. New Mother India, on the other hand, offers the palate of variety of distinct flavor.....**Watertown Sun***

*For desert,....choose the pistachio gourmet ice cream. Wise choice. The ice cream was rich but not too sweet and it came loaded with whole pistachio nuts....**Middlesex News***

*The unique kulfi - a special Indian ice cream made from slowly simmered milk with crushed nuts are highly commendable finals.....**Boston Herald***

Welcome to New Mother India

Our Pledge

We guarantee you the freshest & finest ingredients of any Indian restaurant in the greater Boston area.

All our food is prepared from scratch on the premises, so no preservatives are used.

All our meats have a less than 2% fat content, and we guarantee you the best quality available anywhere.

We are happy to prepare your dinner exactly the way you like: mild, medium or hot - or anywhere in between.

So please, sit back, relax and have a delightful dining experience.

At your table three sauces to be used as a compliment to any of our appetizers or main course.

Onion Chutney (Spicy and Hot)



Tamarind Sauce
Dark, flavorful sauce from the fruit of the tamarind.



Mint Chutney
A light spiced blend of mint leaves and yogurt.

Two other chutneys are served with all of our entrees.



Achar (Hot Pickle)
Spicy, a hot touch for breads and entrees.



Mango Chutney
Sweet, goes well with both appetizers entrees.

All of our dishes are prepared mild except where designated. Most may be spiced to order.

☪ Medium Spicy

☪☪ Hot

☪☪☪ Super Hot

♻️ Low Cal

Gift Certificates Available

For your convenience, for a party of 5 or more an 18% gratuity charge will be added to your check.