


APPETISERS


<b>Chilli and Garlic Prawns (C) (M) (Su) (Ce)</b>	<b>£15.00</b>
King prawns stir fried with garlic, red chillies and a touch of lime	
<b>Chicken Samosas (G) (Su)</b>	<b>£10.00</b>
Fried pastries filled with mildly spiced minced chicken	
 <b>Jeera Chicken (M)</b>	<b>£14.00</b>
Rich and spicy chicken on the bone, tossed in a wok with fresh green chillies, fenugreek and a blend of spices	
<b>Kadak Calamari (Mo) (E)</b>	<b>£17.00</b>
Crispy fried calamari tossed with cumin and chilli.	




VEGETARIAN APPETISERS

 <b>Vegetable Samosa (G) (Su) (Se)</b>	<b>£8.00</b>
A Punjabi favourite of crisp flaky pastry filled with spiced potatoes and peas, served with tamarind chutney	
 <b>Masala Mogo (Su)</b>	<b>£10.00</b>
Crispy fried cassava chips tossed in roasted spices	
<b>Aloo Tikki (G) (M) (Su)</b>	<b>£10.00</b>
Potato patties filled with garden peas and served with tangy chickpeas, yoghurt, mint and tamarind chutney	
 <b>Palak Patta Chaat (M) (Su)</b>	<b>£12.00</b>
British samphire and crispy battered baby spinach leaves with chilli, turmeric and fresh coriander	
 <b>Chilli Paneer (G) (M) (So) (Su) (Ce)</b>	<b>£12.00</b>
 Paneer marinated in ginger and garlic, tossed with green chillies, onions and peppers	

SHARING PLATTERS

Designed for 2 guests and served with salad and chutneys

<b>Vegan (G) (Su) (Se) </b>	<b>£34.00</b>
Achari Gobi, Asparagus Choma, Masala Mogo, Vegetable Samosa and Palak Patta Chaat	
<b>Vegetarian (G) (M) (Su) (Se)</b>	<b>£34.00</b>
Achari Gobi, Paneer Tikka, Masala Mogo, Vegetable Samosa and Palak Patta Chaat	
<b>Non-Vegetarian (M) (C) (F) (Su)</b>	<b>£38.00</b>
Chilli Garlic Prawns, Tandoori Salmon, Robata Lamb Chops, Seekh Kebabs and Murgh Tikka	

Key:  :Madhu's Signature Dish  :Vegan  :Chilli

\* All dishes are medium spiced.

Please inform your waiter for any specific requirements.

\* Please inform your order taker of any allergy or special dietary requirements before placing your order.





\* Please note that we do work in an environment that handles numerous ingredients and allergens.

\*The price includes VAT.




\*A 12.5% discretionary service charge will be added to your final bill.

Allergens: (F) Fish - (G) Gluten - (M) Milk - (E) Egg  
(N) Nut - (Mu) Mustard - (C) Crustacean - (So) Soya  
(Su) Sulphur - (Mo) Molluscs - (Se) Sesame  
(Ce) Celery - (L) Lupin - (P) Peanuts

TANDOOR & ROBATA




 <b>Madhu's Machi (F) (M) (Su)</b>	<b>£30.00</b>
Madhu's signature whole seabass in an onion & carom seed marinade.	
<b>Jeera Scallops (Mo) (M) (Su)</b>	<b>£17.00</b>
Seared king scallops served with a tangy relish	
 <b>Tandoori Salmon (F) (M)</b>	<b>£17.00</b>
 Spiced fillets of Scottish salmon in a dill marinade	
<b>Jhinga Achari (C) (M) (Su) (Mu)</b>	<b>£19.00</b>
Butterfly king prawns marinated and chargrilled	
<b>Murgh Tikka (M) (Su)</b>	<b>£16.00</b>
Spiced chicken thigh, chargrilled on the robata	
<b>Murgh Malai (M)</b>	<b>£16.00</b>
Marinated chicken breast, chargrilled on the robata	
<b>Seekh Kebabs (M)</b>	<b>£15.00</b>
A delicacy of lamb mince kebab cooked on skewers	
 <b>Robata Chops (M)</b>	<b>£16.00</b>
Lamb chops, marinated in ginger and aromatic spices	

VEGETARIAN TANDOOR & ROBATA

<b>Achari Gobhi (M) (Mu) (Su)</b>	<b>£12.00</b>
Grilled cauliflower, marinated in Indian pickling spices	
 <b>Asparagus Choma (Su)</b>	<b>£12.00</b>
 Chilli and lemon asparagus, grilled on the robata	
 <b>Paneer Tikka (M)</b>	<b>£14.00</b>
Paneer marinated in chilli, turmeric and yoghurt	


## MAIN COURSES

### VEGETARIAN

 <b>Madhu's Makhani Dal (M) (Su)</b>	<b>£12.00</b>
Slow cooked black lentils in butter and tomato, flavoured with fenugreek and garlic and finished with cream	
 <b>Channa Masala (Su)</b>	<b>£12.00</b>
Chickpeas gently simmered in our unique masala spices	
<b>Karahi Paneer (M) (Su)</b>	<b>£16.00</b>
Paneer with peppers and onions in a masala sauce	
 <b>Aloo Bhindi Masala (Su)</b>	<b>£16.00</b>
Stir fried okra and potato with onion, tomato and a touch of spice	
<b>Punjabi Kadi (M) (Mu)</b>	<b>£15.00</b>
Vegetable dumplings simmered in a light gram flour & sour yoghurt curry tempered with mustard seeds & curry leaves.	
 <b>Baingan Ka Bhartha (Su)</b>	<b>£15.00</b>
 Smoked aubergine with onion, cumin and peas	



### RICE

*Tilda*




<b>Steamed Rice</b>	<b>£5.00</b>
<b>Mutter Pilau</b>	<b>£6.00</b>
 <b>Chicken Biryani (M) (Su)</b>	<b>£20.00</b>
<b>Vegetable Biryani (G) (M) (Su)</b>	<b>£17.00</b>
<b>Lamb Biryani (G) (M) (Su)</b>	<b>£22.00</b>

Poppadoms and Chutneys (G) (Su) (Mu)  
compliments from Madhu's


### FISH & SEAFOOD

 <b>Masala Fish (F) (M) (Su)</b>	<b>£19.00</b>
 Fillet of fish prepared in Madhu's unique masala, flavoured with roasted cardamom seeds	
<b>Prawn Moilee Curry (F) (G) (Mu) (Su)</b>	<b>£22.00</b>
King prawns cooked in a creamy coconut curry, spiced with turmeric, ginger, mustard seeds and curry leaves	

### ACCOMPANIMENTS

 <b>Jeera Aloo (Su)</b>	<b>£9.00</b>
Slow cooked potatoes dice tossed with roasted cumin seeds.	
 <b>Tarka Channa Dal (Su)</b>	<b>£9.00</b>
Split yellow lentils with turmeric, garlic, cumin and red chilli.	
<b>Saag Paneer (M) (Su) (Mu)</b>	<b>£9.00</b>
Indian cottage cheese infused with fresh young spinach paste.	
 <b>Garlic Mushroom (Su)</b>	<b>£9.00</b>
Button mushroom flavoured with fresh garlic sauce.	

### RAITA & SALADS

<b>Cucumber and Carrot Raita (M)</b>	<b>£6.00</b>
<b>Boondi Raita (M)</b>	<b>£6.00</b>
 <b>Garden Salad</b>	<b>£7.00</b>


### MEAT

<b>Kashmiri Rogan Josh (M) (Su)</b>	<b>£20.00</b>
The classic lamb curry of Kashmir; diced British lamb, slowly braised in a unique blend of spices	
<b>Saag Gosht (M) (Su) (Mu)</b>	<b>£20.00</b>
A classic dish of slow cooked lamb leg and robust spices blended with fresh mustard and spinach leaves	
 <b>Boozi Bafu (M) (Su)</b>	<b>£22.00</b>
Lamb chops on the bone, cooked with onions, tomatoes and freshly roasted ground spices	
 <b>Madhu's Lamb Shank (M) (Su)</b>	<b>£30.00</b>
Madhu's of Mayfair special lamb shank braised in our signature mchuzi sauce.	

### CHICKEN

 <b>Masaladar Kuku (M) (Su)</b>	<b>£19.00</b>
 Chicken thighs cooked in a rich sauce full of aromatic spices; a Kenyan and Punjabi favourite	
<b>Murgh Makhani (M) (N) (Su)</b>	<b>£20.00</b>
Tandoori grilled chicken tikka, simmered in tomato sauce, flavoured with fenugreek and finished with cream	
<b>Methi Chicken (M) (Su)</b>	<b>£19.00</b>
Chicken Sauteed dry with fresh fenugreek leaves & aromatic spices.	

### BREAD

<b>Tandoori Naan (G) (M) / Tandoori Roti (G)</b> 	<b>£5.00</b>
<b>Lachedar Paratha (G) (M) / Garlic Naan (G) (M)</b>	<b>£6.00</b>
<b>Peshwari Naan (G) (M) (N)</b>	<b>£6.00</b>