

 MADHU'S

AT

THE GROVE 

KIDS MENU

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Available for children up to 10 years old

2 Course Meal 28 | 3 Course Meal 34

STARTERS

Vegetarian

Malai Broccoli (M)

Broccoli marinated in cream cheese & grilled in Tandoor.

Vegan

Mogo

Salted mogo chips.

Non-Vegetarian

Murgh Malai & Chips (M)

Creamy marinated chicken breast grilled in Tandoor.

Pescatarian

Fish Pop & Chips (F) (G)

Tilapia fish pops with subtle hints of ajwain and lemon, served with french fries.

MAINS

Vegetarian

Subzi Pasta (G) (M) (Su)

Medley of tomato, sweetcorn, mushroom and peppers in creamy cheese sauce, flavoured with fenugreek.

Paneer Makhani with Rice or Naan

(G) (M) (N) (Su)

Indian cottage cheese, simmered in tomato sauce, flavoured with fenugreek and finished with cream.

Vegan

Aloo Broccoli Moilee with Rice or Roti (Mu) (Su)

Potato and Broccoli cooked in a mild coconut curry, flavoured with turmeric, ginger, mustard seeds and curry leaves.

Non-Vegetarian

Chicken Spaghetti (G) (M) (L) (Su)

Chicken flavoured with a touch of cumin and cardamom in a tomato coriander sauce.

Murgh Makhani with Rice or Naan

(G) (M) (N) (Su)

Tandoor grilled chicken tikka, simmered in tomato sauce, flavoured with fenugreek and finished with cream.

SIDES

French Fries

Cheese Naan (G) (M)

Steamed Rice (Su)

7

DESSERTS

Two scoops of Sorbet

Mango, Lemon, Passion or Elderflower (Su)

Two scoops of Gelato

Vanilla (G) (M) (E), Chocolate (G) (M) (E),
Strawberry (G) (M) (E) or Pistachio (G) (M) (N) (E)
or

Chocolate Brownie (G) (E) (M) (N) (L) (Su) (So)

Served with Raspberry
and a scoop of Vanilla Gelato.

DRINKS

Fresh Juices 7

Orange

Apple

Bubble Tea 13.5

Mango Passion

Lychee Berry

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

