



For more than 34 years in Southall, Madhu's have been proud to deliver authentic delectable Punjabi cuisine with a Kenyan twist. Madhu's specialities include secret recipes now handed down through to third generation of Anand family.

Consistent quality, professional service and innovative ideas has made Madhu's a household name for diners and for events in best of the 5star hotels in London. This passion for cooking has also made its way in to premier brands like Harrods and Harvey Nichols. An array of industry accolades have been won - Winner of 'Best UK Restaurant' at The 2004 Cobra Good Curry Awards, being nominated at the 2005 Tio Pepe ITV London Restaurant Awards in the 'Indian Restaurant of the Year' category, Best in Britain Awards in the restaurant category, the most prestigious 'The Best Outside Caterer Award 2007 by Cobra Curry Guide Awards, 'Personality of the Year Award 2004' for the proprietor in association with The Real Curry Guide and above all the MBE awarded by The Queen to Sanjay Anand in Honour of Services to The Hospitality Industry.

For our constant endeavour to exceed your expectations your feedback is very vital, so please feel free to write a few words to the Management about your thoughts and ideas on the comment cards available from the manager.

Thanking you for your patronage to Madhu's over the years.





Appetisers Vegetarian Selection

Papadoms (plain or spicy)	£0.50
Thin, crisp lentil crackers, served fried or roasted.	
Vegetable Samosa	£2.50
Triangular shaped filo pastry filled with spicy vegetables, then deep fried for crispiness. (2 pieces)	
Hara Bhara Kebab	£4.50
Veg kebabs made from Indian cottage cheese (paneer), green peas, spinach and fenugreek, flavoured with coriander. (4 pieces)	
Aloo Papri Chat	£4.50
A refreshing, crunchy combination of fried wheat crisps (papri), boiled potato cubes, chickpeas and chopped onion in a fresh mint and tangy tamarind sauce, garnished with fresh coriander. Served cold.	
 Aloo Tikki	£4.50
Authentic deep-fried potato cakes, lightly spiced, flavoured with pomegranate seeds, topped up with yoghurt, chickpeas and sweet and sour tamarind sauce.	
  Pilli Pilli Boga	£4.50
A crispy fried colourful combination of aubergine, cauliflower, mushrooms, baby corn and peppers, flavoured with garlic and ginger.	
  Mogo Jeera / Fried	£4.50
Fresh cassava pan-fried with roasted cumin seeds and freshly ground black pepper. Or fresh cassava deep-fried and seasoned with spices.	
  Chilli Paneer	£5.50
Indo-oriental style of tossing cubes of Indian cottage cheese (paneer), onion, green chillies and peppers in a tangy sauce.	
Gobi Surkh Angaar	£5.50
Crispy fried cauliflower tossed in chef's special chilli garlic sauce.	
Tandoori Paneer Tikka	£5.50
Home-made Indian cottage cheese (paneer), cubed and marinated with yoghurt, ginger, garlic, red chillies and spices, cooked in tandoor.	

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 Denotes dish is spicy hot  Indicates Madhu's specialities

Madhu's have a strict policy of not using any beef or pork products.

Madhu's has a close working relationship with all its suppliers and does not knowingly use any genetically modified foods.

All items inclusive of V.A.T. We levy a 10% optional service charge.

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Appetisers Non-Vegetarian Selection

King Prawns Achari	£9.00
King prawns marinated in fresh pickle spices and garlic, char-grilled in tandoor. (2 pieces)	
  Masala Fried Tilapia	£7.00
'Tilapia' a fresh water fish, specially flown in from Kenya's Lake Victoria, marinated in a perfect blend of spices and lemon, coated with light batter and crisply fried. (6 pieces)	
Tandoori Salmon	£8.00
Char-grilled salmon fillet, with a delicate flavour of carom seeds and lemon. (4 pieces)	
Zafrani Murg Malai Tikka	£6.50
Tender, juicy mildly spiced boneless chicken chunks marinated overnight in garlic cream (malai) with a touch of saffron and cheese marinade, then roasted to perfection in the tandoor. (6 pieces)	
Chicken Tikka	£6.50
Pieces of chicken marinated in yoghurt, chillies and spices, cooked to perfection in a tandoor. (6 pieces)	
Tandoori Chicken	£7.00
Succulent baby Chicken (on the bone) marinated in yoghurt, red chillies and spices roasted in the tandoor. (2 pieces)	
 Butter Chicken	£7.00
Pan-fried buttered chicken, cooked lovingly to Madhu's family recipe and served on the bone.	
 Jeera Chicken	£7.00
On the bone chicken pieces, pan fried with roasted cumin seeds and freshly ground black pepper.	
  Chilli Chicken	£7.00
Succulent on the bone chicken pieces tossed with fresh green chillies, fenugreek and spices.	
  Nyamah Choma	£7.00
A Traditional African Masai warrior dish of spares ribs made on open fires in Masai Mara. Madhu's have adapted this dish by using lamb ribs, marinated in chilli and lemon and chargrilled in tandoor.	
Tandoori Lamb Chops	£5.50
Tender Spring Lamb Chops left in a special marinade of blended spices, cooked on skewers in tandoor.	
Sheekh Kebab	£6.00
Juicy- mouth-watering kebabs, prepared from highest quality minced lamb blended with fresh herbs and spices, cooked to perfection in tandoor.	
Meat Samosas	£2.50
Triangular shaped homemade pastry filled with spicy minced lamb, then deep fried for crispiness. (2 pieces)	
Tandoori Mix Grill	£14.00
An assortment of our renowned tandoori dishes on a platter – Achari Prawns, Chicken Malai Tikka, Tandoori Chicken, Sheekh Kebab and Tandoori Lamb Chops.	

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Main Course

Vegetarian Selection

Mutter Paneer	£6.50
Cubes of home-made Indian cottage cheese and garden peas cooked in a light runny gravy, enhanced with cumin seeds.	
Palak Paneer	£6.50
Home-made Indian cottage cheese cooked to perfection in light spices and garden fresh spinach.	
Methi Gobi Ki Subzi	£6.00
English cauliflower and fenugreek leaves combined together in a unique style.	
Mixed Vegetable Jalferezi	£6.00
Cauliflower, carrots, potato, baby corn, mixed peppers stir fried in a pungent coriander flavoured masala sauce.	
Baigan ka Bharta	£6.00
Char-smoked aubergine pulp, cooked with onion, cumin and green peas.	
 Pindi Chollay	£6.00
Chick peas cooked with tomatoes, garlic and ginger, flavoured with our own aromatic hand ground garam masala.	
Punjabi Kadi	£6.00
Vegetable dumplings simmered in a light gram flour and sour yoghurt curry tempered with mustard seeds and curry leaves	
Bhindi Masala	£6.00
Fresh okra sautéed with dry roasted spices, onion and diced tomatoes, enriched with dry pomegranate seeds.	
 Aloo Raviya	£6.00
Another Madhu's speciality, baby aubergine stuffed with roasted spices and new potatoes, slow baked until melt in the mouth.	
 Saag Aloo	£6.00
Baby potatoes cooked with fresh spinach, enhanced with crushed black peppercorns.	
 Dall Makhni 'Madhu'	£6.00
Black urid lentils, stirred over a slow fire for many hours until creamy and irresistible.	
Tarka Dall (Channa)	£6.00
Traditional yellow lentil (channa dhal) tempered with fried garlic, onion, asafoetida and cumin (the tarka).	

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Main Course

Non-Vegetarian Selection

King Prawn Masala	£13.00
An exotic preparation of king prawns, cooked in a rich masala gravy with a blend of spices, distinctly flavoured with carom seeds (ajwain).	
 Fish Curry	£11.00
Filet of Tilapia (fresh water fish from Kenya's Lake Victoria) cooked with great care with Madhu's unique masala sauce, flavoured with roasted cumin seeds.	
 Karahi Murg	£10.00
Succulent chicken morsels cooked in spicy and fragrant thick gravy, finished in traditional Indian wok (Karahi).	
 Makhni Chicken (N)	£10.00
Chicken pieces simmered to succulence in mild gravy, enriched with butter (makhni) and cream and aromatically spiced with cardamom and cinnamon.	
 Methi Chicken	£10.00
Chicken pieces simmered to succulence with fresh and dry fenugreek (methi), in a traditional savoury Punjabi sauce.	
  Machuzi Kuku – on the bone	£10.00
Chicken cooked in Madhu's legendary runny spicy light sauce.	
Karahi Gosht	£10.00
Hot and spicy lamb cooked in a sauce with tomatoes, onion, ginger and garlic. Cooked in the traditional Indian wok (Karahi).	
Rogan Gosht	£10.00
Tender lamb pieces slow cooked to gentle tenderness in an onion, tomato, ginger and garlic masala sauce.	
 Keema Mutter	£9.00
Minced lamb and green peas (mutter) seasoned with cardamom and flavoured with fenugreek leaves cooked in the traditional style.	
 Boozi Bafu – on the bone	£11.00
Spring lamb chops, on the bone, gently simmered to tenderness in Madhu's sumptuous onion and tomato sauce with our alluring own blend of freshly ground spices.	

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Accompaniments

Cucumber and Jeera Raita	£3.50
Freshly made yoghurt flavoured with cucumber and roasted cumin.	
Boondi Raita	£3.50
Freshly made yoghurt flavoured with cumin and ground black pepper with tiny crisp gram flour puff balls.	
Fresh Garden Salad	£3.50
Chef's exotic creation.	

Rice Preparations

Plain Rice	£3.00
Steamed basmati rice.	
Rice Pillau	£3.50
Basmati rice cooked with fresh green peas and cumin seeds.	
Murg / Gosht Biryani	£13.00
Traditional aromatic rice preparation, basmati rice cooked with chicken or lamb.	
Subz Biryani	£10.00
Traditional aromatic rice preparation, basmati rice cooked with a medley vegetables.	

Bread Preparations

Chapaties (G)	£1.50
Whole wheat bread cooked on a tava (traditional iron griddle).	
Plain Paratha (G)	£2.50
Layered whole wheat bread pan-fried in butter.	
Lachedar Paratha (G)	£3.00
Layered white flour bread, cooked in tandoor.	
Bhatura (G)	£2.50
Crispy deep-fried puffed leavened bread.	
Tandoori Roti (G)	£2.50
Whole wheat bread cooked in tandoor.	
Roomali Roti (G)	£2.50
Soft thin flat bread made on a special upside down karai.	
Tandoori Naan (G)	£2.50
Leavened white flour bread cooked in clay oven.	
Garlic Naan (G)	£2.50
Leavened white flour bread cooked in clay oven, flavoured with garlic and fresh coriander leaves.	
Peshwari Naan (G) (N)	£3.50
White flour dough, leavened and stuffed with nuts, sultanas and coconut, cooked in tandoor.	

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Desserts

Choice of Häagen Dazs Ice Cream Cookies & Cream, Vanilla, Strawberry and Belgian Chocolate.	£4.00
Lychees or Mango Slices Served with Häagen Dazs Ice Cream.	£4.50
Kulfi Badam (our Chef's speciality) (N) Home-made traditional Indian cone shaped Ice Cream with almonds.	£4.00
Gajer Ka Halwa (N) Traditionally caramelised carrot dessert, a favourite from the Northern Frontier of India - served hot.	£4.00
Gulab Jamun (N) Deep fried spongy milk cake dumplings in syrup - served hot.	£4.00
Rasmalai (N) Rich, sweet milk sponge in creamy milk syrup, dressed with pistachio and almonds.	£4.00
Kheer (N) Authentic Indian rich rice pudding made with dry fruits and hint of Cardamom.	£4.00
Madhu's Trio Platter (N) Assortment of Chocolate Truffle Mousse, Exotic Fruit Tartlet and Lemon Saffron Cheesecake.	£5.50

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Tea

English Breakfast	£2.00
Ceylon	£2.00
Darjeeling	£2.00
Earl Grey	£2.00

Coffees

Filter Coffee	£2.00
Cappuccino	
Creama	£2.50
Italian Blend	£2.50
Decaffeinated	£2.50
Espresso	
Creama	£2.50
Italian Blend	£2.50
Decaffeinated	£2.50
Café Latté	£2.50

Speciality Coffees

Irish Coffee (with Irish Whisky)	£5.00
French Coffee (with Cognac)	£5.00
Calypso Coffee (with Tia Maria)	£5.00
Italian Coffee (with Sambucca)	£5.00

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