



## Welcome to Madhu's Southall

Four decades of hospitality as a family run business, Madhu's Southall is an Indian restaurant with a passion for excellence.

**Madhu's signature dishes** include secret family recipes as well as gourmet Punjabi cuisine with a Kenyan twist which have been handed down to the fourth generation of the Anand family. The menu also includes regional dishes from the subcontinent as well as creations which are both innovative and progressive.

**It all started in Nairobi**, where Bishan Das Anand opened the legendary Brilliant Hotel. Inspired by the work of their grandfather, Madhu's Brilliant was opened in 1980 by Sanjay and Sanjeev Anand aged 17 and 16 respectively. The name Madhu's was derived from the nickname of their father Jagdish Kumar Anand.

Madhu's has a **renowned catering division** that caters for weddings, bespoke corporate and high profile events including serving Prime Ministers, Royalty, celebrities and other dignitaries. The first Asian caterer to cater both at the House of Commons, Windsor Castle and Buckingham Palace.

The menu is dominated by **cherished family recipes** served in this historical district of West London. All this accompanied by an eclectic wine list with an extensive choice of cocktails, mocktails and premium spirits, makes dining at Madhu's, a unique gastronomic experience.



If you have any dietary requirements or food allergies please inform us so that we can provide specific advice.

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

(G) Denotes dishes containing Gluten (N) Denotes dishes containing Nuts (D) Denotes dishes containing Dairy  Denotes Madhu's Signature Dishes.

Prices are inclusive of VAT. A 10 % Discretionary Service Charge will be added to your bill



## Vegetarian Starters

|  |      |
|--|------|
| <b>Poppadum Selection (G)</b>  | 3.00 |
| Selection of crisps with accompanying chutneys.  |      |
| <b>Khasta Vegetable Samosas (G)</b>  | 3.00 |
| A Punjabi favourite of crisp flaky pastry filled with spiced potatoes and peas.  |      |
| <b>Hara Bhara Kebab (G) (D)</b>  | 5.50 |
| Pan fried kebabs of paneer, green peas, spinach and coriander.   |      |
| <b>Aloo Tikki (G) (D)</b>  | 5.50 |
| Potato patties filled with garden peas and served with tangy chick peas, yoghurt and tamarind chutney.   |      |
| <b>Aloo Papdi Chaat (G) (D)</b>  | 5.50 |
| Street food favourite of fried wheat crisps, gram flour vermicelli, potato, red onion, drizzled with yoghurt, green herb chutney, tamarind chutney and garnished with fresh coriander. |      |
| <b>Pani Puri (G)</b>   | 5.50 |
| Puffed semolina cases filled with potatoes, chick peas, served with a spiced chilled mint and coriander water and tamarind chutney.  |      |
| <b>M. Chilli Paneer (G) (D)</b>  | 6.50 |
| Cottage cheese marinated in ginger, garlic, green chillies mixed with onions, peppers and tossed in a wok in a secret sauce.   |      |
| <b>M. Mogo Chilli Garlic (D)</b>   | 5.50 |
| Crispy fried cassava chips tossed in spices with roasted garlic and chilli.  |      |
| <b>M. Gobi Surkh Angaar (G)</b>  | 5.50 |
| Crispy fried cauliflower and broccoli tossed in a secret blend of spices.  |      |

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## Non Vegetarian Starters

|  |             |
|--|-------------|
| <b>Lamb Samosa (G)</b>   | <b>5.00</b> |
| Crisp fried triangular pastries filled with mildly spiced minced lamb.   |             |
| <i>M.</i> <b>Masala Fried Fish (G)</b>   | <b>7.00</b> |
| Tillapia fillets native to Kenya's Lake Victoria marinated in chilli, lemon and spices and batter fried to a crisp finish. |             |
| <i>M.</i> <b>Butter Chicken (D)</b>  | <b>8.00</b> |
| Pan fried buttered chicken on the bone, cooked lovingly to Madhu's family recipe.  |             |
| <i>M.</i> <b>Jeera Chicken (D)</b>   | <b>8.00</b> |
| Chicken on the bone tossed in a pan in butter with roasted cumin seeds and aromatic black pepper.                          |             |
| <i>M.</i> <b>Chilli Chicken (D)</b>  | <b>8.00</b> |
| Rich and spicy chicken on the bone tossed in a wok with fresh green chillies, fenugreek and a blend of spices.             |             |
| <i>M.</i> <b>Chilli Garlic Prawns (D)</b>  | <b>9.00</b> |
| King Prawns tossed in chilli and garlic with red chillies and finished with lemon.   |             |

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## From the Tandoor

Selected cuts of meat or seafood are marinated in unique spices and marinades and grilled in our tandoor ovens. Cooking times vary and in order and to best ensure full flavour and succulence, it will be served as and when it is ready.

Please note that fish and shellfish may contain fine bones and shell.

|   |              |
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| <b>M. Jhinga Achari (D)</b>   | <b>10.00</b> |
| Butterflied king prawns marinated with pickling spices and char-grilled.  |              |
| <b>M. Sakela Chooza (D)</b>   | <b>9.00</b>  |
| Half a baby poussin, marinated in yoghurt and aromatic spices.  |              |
| <b>M. Nyamah Choma</b>  | <b>10.00</b> |
| Succulent prime cut lamb ribs, marinated in chilli and lemon.   |              |
| <b>M. Lamb Chops (D)</b>  | <b>10.00</b> |
| Lamb chops, marinated in ginger, garlic and mild spices.  |              |
| <b>M. Seekh Kebab (D)</b>   | <b>7.00</b>  |
| A delicacy of minced lamb kebabs cooked on skewers.   |              |
| <b>Tandoori Mixed Grill Platter (D)</b>   | <b>16.00</b> |
| Jhinga Achari, Tandoori Murgh Tikka, Lamb Chop, Seekh Kebab and Paneer Tikka.<br>Served with accompanying sauces and micro greens salad |              |
| <b>Tandoori Salmon (D)</b>  | <b>10.00</b> |
| Carom seeds, dill, spices and lime marinated fillets of salmon grilled and cooked to perfection in the Tandoor.                         |              |
| <b>Murgh Tikka (D)</b>  | <b>9.00</b>  |
| Chicken thigh pieces marinated in yoghurt and traditional tandoori spices and chargrilled.  |              |
| <b>Paneer Tikka (D)</b>   | <b>7.00</b>  |
| Cottage cheese wedges marinated in traditional tandoori spices.   |              |

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## Vegetarian Main Courses

- M. Methi Gobi ki Subzi (D)** 7.00  
Fresh fenugreek leaves and cauliflower with ginger, garlic, cumin, onions and tomatoes.
- M. Kadai Paneer (D)** 7.50  
A classic dish of stir-fried cottage cheese with mixed peppers and onions in a wholesome masala.
- M. Baingan ka Bharta (D)** 7.00  
Smoked aubergine mash cooked with onions, cumin and tomatoes.
- M. Madhu's Makhni Dal (D)** 7.00  
Slow cooked black lentils braised in butter and cream with tomatoes and a touch of spice.
- Chana Masala (D)** 7.00  
Chickpeas gently simmered in our unique garam masala blend of spices.
- M. Punjabi Kadi (D)** 7.00  
Homestyle tempered yoghurt curry laced with chickpea flour, turmeric, spices and simmered with vegetable dumplings.
- Palak Paneer (D)** 7.50  
Cottage cheese cubes simmered with fresh spinach leaves and spices.
- Mutter Paneer (D)** 7.50  
Green peas and cottage cheese cubes in a light aromatic sauce with cumin seeds.
- Tadka Dal (D)** 7.00  
Split yellow lentils tempered with turmeric, garlic, cumin, and red chilli.
- Bhindi Masala (D)** 7.50  
Stir fried okras with onions, tomatoes and a touch of spice.
- Aloo Raviya (D)** 7.00  
Stir fried new potatoes and baby aubergines in a rich masala with fresh coriander.
- Vegetable Jalfrezi (D)** 7.00  
Stir fried mixed vegetables in a sharp coriander flavoured sauce.



## Non Vegetarian Main Courses

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| <b>M. Masala Macchi (D)</b>   | 11.00 |
| Fillet of Tilapia (fresh water fish from Kenya's Lake Victoria) braised in Madhu's unique masala flavoured with roasted carom seeds.                        |       |
| <b>King Prawn Kadai (D)</b>   | 12.00 |
| King prawns, cooked in a traditional Iron wok in a rich onion masala sauce.   |       |
| <b>M. Masaledaar Kuku (D)</b>   | 11.00 |
| Chicken on the bone sautéed dry with rich aromatic spices.<br>Another Kenyan Punjabi favourite!   |       |
| <b>M. Machuzi Kuku (D)</b>  | 11.00 |
| Home style chicken on the bone, in a rich aromatic curry, much loved by the Punjabi families from Kenya.  |       |
| <b>M. Methi Murgh (D)</b>   | 11.00 |
| Chicken off the bone sauteed dry with fresh fenugreek leaves and aromatic spices and a Punjabi favourite.   |       |
| <b>Murgh Makhni (N) (D)</b>   | 11.00 |
| The veritable house favourite of tandoori grilled chicken tikkas, simmered in buttery fresh tomato sauce, flavoured with fenugreek and finished with cream. |       |
| <b>M. Hadi Keema (D)</b>  | 11.00 |
| A classic dish of slow cooked lamb mince and robust spices with lamb shanks.<br>A rich wholesome dish and a Madhus family favourite.                        |       |
| <b>M. Boozi Bafu (D)</b>  | 12.00 |
| Spring lamb chops on the bone, gently cooked with onions, tomatoes and robust spices.   |       |
| <b>M. Chicken Tikka Masala (D)</b>  | 11.00 |
| Tandoori grilled chicken pieces with tomatoes, onions, chillies in a rich spicy masala.   |       |
| <b>Kadai Gosht (D)</b>  | 12.00 |
| An all-time favourite of stir-fried lamb in a rich masala.  |       |
| <b>Roganjosh (D)</b>  | 12.00 |
| The classic lamb curry of Punjab. British lamb dices slowly braised with a multitude of spices.   |       |

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## Accompaniments

|                               |      |
|-------------------------------|------|
| Cucumber and Carrot Raita (D) | 3.50 |
| Boondi Raita (D)              | 3.50 |
| Fresh Garden Salad            | 3.50 |
| Punjabi Salad                 | 3.50 |



## Rice

|  |       |
|--|-------|
| <b>Steamed Rice</b>  | 3.50  |
| Aromatic Premium extra-long grained Veetee Mega Basmati rice cooked to perfection.   |       |
| <b>Muttar Pillau</b>   | 4.00  |
| Premium extra-long grained Veetee Mega Basmati rice infused with whole spices and green peas.  |       |
| <b>Hyderabadi Lamb Biryani (D) (G)</b>   | 13.00 |
| Premium extra-long grained Veetee Mega Basmati rice and lamb perfumed with spices, fried onions, mint and fresh coriander.<br>Served with a carrot and cucumber raita. |       |
| <b>Chicken (D) (G)</b>   | 12.00 |
| <b>Prawn (D) (G)</b>   | 14.00 |
| <b>Vegetable (D) (G)</b>   | 10.00 |

## Breads

|   |      |
|---|------|
| <b>Naan (G) (D)</b>   | 3.00 |
| Leavened bread cooked in the oven.<br><i>Butter / Garlic / Chilli (G) (D)</i>                         |      |
| <i>Cheese / Peshwari (N) (G) (D)</i>  | 3.50 |
| <b>Chappati (G)</b>   | 1.50 |
| Thin whole wheat bread cooked on an iron griddle.   |      |
| <b>Tandoori Roti (G)</b>  | 3.00 |
| Whole wheat bread cooked in a clay oven.  |      |
| <b>Lachedar Paratha (G) (D)</b>   | 3.00 |
| Layered and flaky whole wheat bread cooked in a clay oven.  |      |
| <b>Roomali Roti (G)</b>   | 3.00 |
| A large thin bread, made by stretching and manipulating the dough and cooked on an inverted iron wok. |      |

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# Vegetarian Menu Royal

A selection of our popular dishes for your enjoyment, served as sharing plates, enabling you to savour a little of everything.

## Starters

### Chilli Paneer (D)

Cottage cheese marinated in ginger, garlic, green chillies and peppers and tossed in a wok in a secret sauce.

### Aloo Tikki (G) (D)

Potato patties filled with garden peas and served with tangy chick peas, yoghurt and tamarind chutney.

### Khasta Vegetable Samosa (G)

A Punjabi favourite of crisp flaky pastry filled with spiced potatoes and peas.

### Hara Bhara Kebab (G) (D)

Pan fried kebabs of paneer, green peas, spinach and coriander

### Jeera Mogo (D)

Crispy fried cassava chips tossed in spices with roasted cumin and black pepper.

## Main Courses

### Methi Gobi Ki Subzi (D)

Fresh fenugreek leaves and cauliflower with ginger, garlic, cumin, onions and tomatoes.

### Chana Masala (D)

Chickpeas gently simmered in our unique garam masala blend of spices.

### Kadai Paneer (D)

A classic dish of stir-fried cottage cheese with mixed peppers and onions

### Madhu's Makhni Dal (D)

Slow cooked black lentils braised in butter and cream with tomatoes and spices.

## Accompaniments

Cucumber and Carrot Raita (D)

Garden Salad

Muttar Pillau

Selection of Breads (G) (D)

## Dessert (N) (D)

The chef's selection of desserts.

**The price of the menu is 27.00 and inclusive of VAT.**

**A 10% service charge will be added to your final bill.**

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# Non Vegetarian Menu Royal

A selection of our popular dishes for your enjoyment, served as sharing plates, enabling you to savour a little of everything.

## Starters

### Tandoori Salmon (D)

Carom seeds, dill, spices and lime marinated fillets of grilled salmon.

### Murgh Tikka (D)

Chicken thighs marinated in yoghurt and traditional tandoori spices and chargrilled.

### Tandoori Lamb Chops (D)

Lamb chops, marinated in ginger and mild spices.

### Aloo Tikki (G) (D)

Potato patties filled with garden peas and served with a tangy chick peas, yoghurt and tamarind chutney.

### Chilli Paneer (D)

Cottage cheese marinated in ginger, garlic, green chillies and peppers and tossed in a wok in a secret sauce.

## Main Courses

### Methi Murgh (D)

Chicken off the bone sauteed dry with fresh fenugreek leaves and aromatic spices and a Punjabi favourite.

### Roganjosh (D)

The classic lamb curry of Punjab. British lamb dices slowly braised with a multitude of spices.

### Kadai Paneer (D)

A classic dish of stir-fried cottage cheese with mixed peppers and onions.

### Madhu's Makhni Dal (D)

Slow cooked black lentils braised in butter and cream with tomatoes and a touch of spice.

## Accompaniments

Cucumber and Carrot Raita (D)

Garden Salad

Muttar Pillau

Selection of Breads (G) (D)

## Dessert (G) (N) (D)

The chef's selection of desserts.

**The price of the menu is 30.00 and inclusive of VAT.**

**A 10% service charge will be added to your final bill.**

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