



**MADHU'S**  
— H E A T H R O W —



## Welcome to Madhu's Heathrow

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 and 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.

Prices are inclusive of VAT. A 12.5 % Discretionary Service Charge will be added to your bill



TO BOOK YOUR TABLE, CALL 0208 564 3380



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## Dine like a Royal at Madhu's

A thali is a traditional, regal style of dining by enjoying an assortment of small but intricate dishes.

Perfectly composed for one person and served on an ornate silver platter. Dishes served in a Thali vary from region to region in India and are usually served in small bowls, called katoris. These 'katoris' are placed along the edge of the actual thali.

Our Thalies are served with Muttar Pillau Rice, Garlic Naan, Pomegranate Raita, Green Salad, and Pickle.

Enjoy a little of everything!

### Curry and Tandoor Thali £34.00

(G) (N) (M) (Su) (C) (Mu)

Robata Grilled Lamb Chops, Prawn Moilee Curry, Murgh Makhni, Saag Gosht, Dal Makhni, Pilau Rice, Naan, Salad.

### Vegetarian Thali (G) (M) (Su) (Mu) £30.00

Paneer Tikka, Punjabi Kadhi, Methi Gobi, Baigan Bharta, Dal Makhni, Pilau Rice, Naan, Salad.

### Tandoori Mixed Grill Platter (G) (M) (Su) (Mu) £32.00

Jhinga Achari, Murgh Tikka, Robata Lamb Chop, Seekh Kebab and Paneer Tikka. Served with accompanying sauces, Greens Salad and a Roomali Roti.

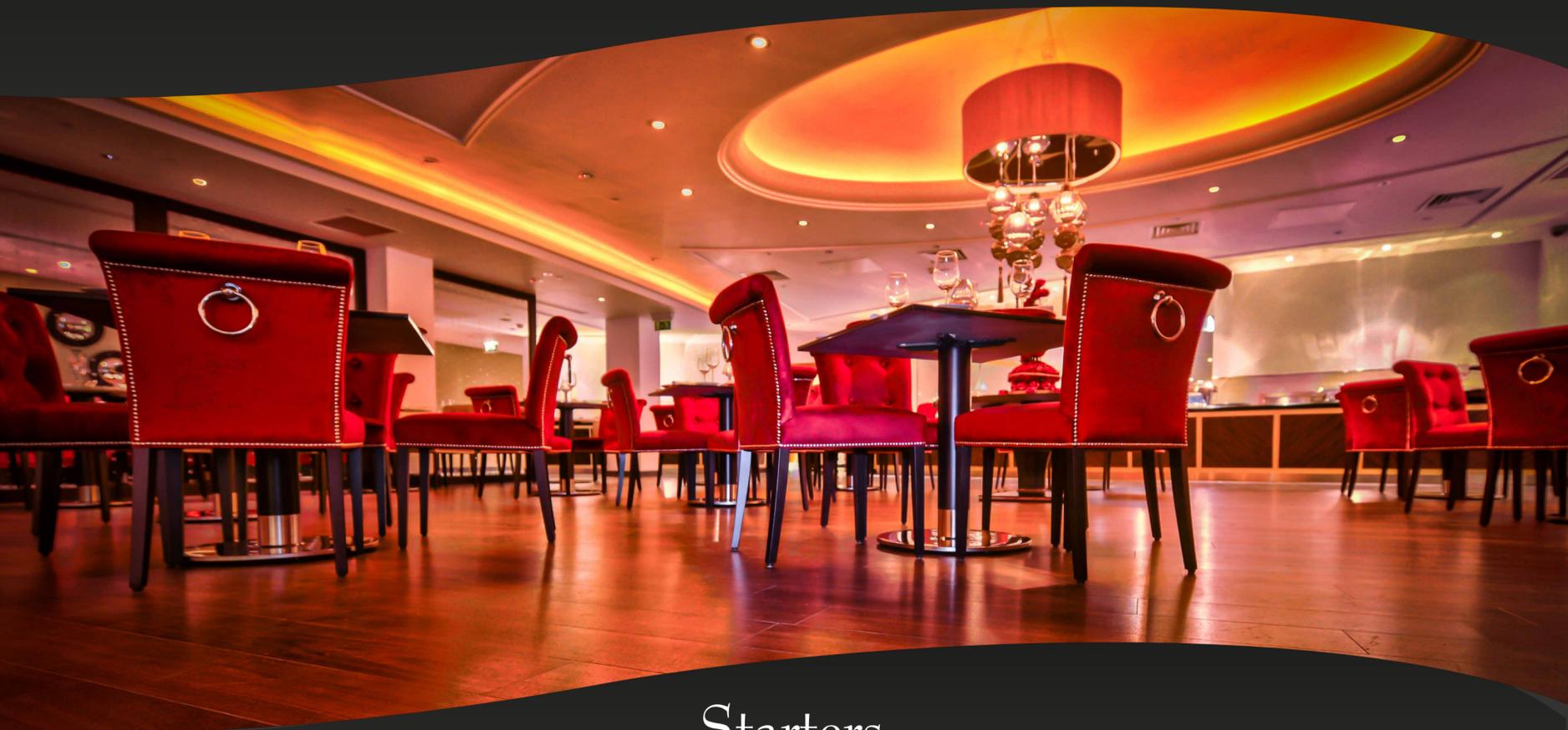
### Vegan Thali £30.00

Veg Samosa, Baingan ka Bharta, Bhindi Masala, Tadka Dal, Jeera Aloo, Vegan Raita, Roti & Pilau Rice.

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## Starters

### Khasta Vegetable Samosas (G) (Su) £6.00

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

### Palak Patta Chaat (M) (Su) £8.00

British marsh samphire and baby spinach leaves, marinated with chilli, turmeric and fresh coriander.

Crisp fried in a chickpea flour coat and served drizzled with yoghurt and chutneys.

### Aloo Tikki (G) (M) (Su) £8.00

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

### Aloo Papdi Chaat (G) (M) (Su) £8.00

Street food favourite of fried wheat crisps, gram flour vermicelli, potato mash, drizzled with yoghurt, green herb chutney, tamarind chutney and garnished with fresh coriander.

### Pani Puri (G) (Su) £8.00

Puffed semolina cases filled with sprouted moon beans, chick peas, served with a spiced chilled mint and coriander shot and tamarind chutney.

### Hara Bara Kebab (M) (Su) £8.00

Green peas, root vegetables and cheese with a touch of spice.

### Chilli Paneer (G) (M) (So) (Su) £11.00

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

### Chilli Chicken (M) (Su) £11.00

Rich and spicy chicken on the bone tossed in a wok with fresh green chillies, fenugreek and a blend of spices.

### Chilli Garlic Prawns (M) (C) (Su) £14.00

King prawns stir fried with garlic and red chillies and a touch of lime.

## Salads

### Wasabi Prawn Salad (C) (E) (G) (Su) £14.00

Tempura fried king prawns, tossed with a wasabi and mango dressing.

### Crispy Duck Salad (G) (Se) (So) (Su) £12.00

Crispy duck with cucumber and mango in a lime and chilli dressing.

### Kachumber and Feta Cheese Salad (M) £10.00

Mixed with diced tomato, cucumber and onion with toasted jeera and spices.

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## From the Charcoal Fired Robata Grill

Selected cuts of meat or seafood are marinated in unique spices and marinades and grilled on a charcoal Robata. 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 some fish and shellfish may contain fine bones and shell.

### Madhus Signature Dishes

Madhu's Machi (F) (M) (Su).....£19.00

Whole Seabass in an onion and carom seed marinade.

Jhinga Achari (C) (M) (Su) (Mu).....£14.00

Butterflied king prawns marinated with pickling spices and chargrilled.

Sakela Chooza (M).....£14.00

Whole baby spring chicken, marinated in a medley of spices.

Nyamah Choma (Su).....£15.00

Succulent prime cut lamb ribs, marinated in chilli and lemon.

Robata Chop (M).....£15.00

New Zealand lamb chops, marinated in ginger and mild spices.

Sheekh Kebab (M).....£13.00

A delicacy of lamb mince kebab cooked on skewers.

Grilled Scallops and Asparagus.....£16.00

(Mo) (M) Seared King scallops and asparagus, with a tangy relish.

Salmon ki Polti (F) (M).....£16.00

Dill and spice marinated fillets of Scottish Salmon in dill marinade, And served wrapped in a banana leaf.

Murg Tikka (M).....£12.00

Traditionally spiced and marinated chicken.

Paneer Tikka (M) (Mu) (Su).....£11.00

Indian cottage cheese paneer wedges sandwiched with a chilli mango relish.

Gobi Achari and Malai Broccoli.....£10.00

(M) (Mu) (Su) Grilled broccoli and cauliflower florets

marinated in Indian pickling spices.

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## Vegetarian Main Courses

### Methi Gobi ki Sabzi (Su) £11.00

Fresh fenugreek leaves and cauliflower cooked with ginger, cumin and onions.

### Kadai Paneer (M) (Su) £12.00

A classic dish of stir-fried cottage cheese with mixed peppers and onions in a wholesome masala.

### Saag Paneer (M) (Su) (Mu) £12.00

Indian cottage cheese cubes cooked with mustard leaves, spinach leaves and spices.

### Baigan ka Bharta (Su) £12.00

Char-smoked aubergine pulp, cooked with onion, cumin and green peas.

### Madhu's Makhni Dal (M) (Su) £11.00

Slow cooked black lentils braised with butter and tomato, flavoured with fenugreek and garlic.

### Punjabi Kadi (M) (Mu) £12.00

Vegetable dumplings simmered in a light gram flour and sour yoghurt  
curry tempered with mustard seeds and curry leaves.

### Bhindi Masala (M) (Su) £12.00

Stir fried okras with onions, tomatoes and a touch of spice.

### Jeera Aloo £10.00

Stir fried seed potatoes tempered with cumin seeds, smoked red chillies  
turmeric and fresh coriander.

### Channa Masala (M) (Su) £10.00

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

### Tadka Dal £11.00

Split yellow lentils tempered with turmeric, garlic, cumin and red chilli.

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## Non Vegetarian Main Courses

### Masala Macchi (F) (M) (Su) £15.00

Fillet of Tilapia (fresh water fish from Kenya's Lake Victoria) braised in Madhu's unique masala flavoured with roasted carom seeds.

### Kadai Prawns (C) (M) (Su) £18.00

King prawns, cooked in a traditional Iron wok in a rich onion masala sauce.

### Machuzi Kuku (M) (Su) £15.00

A recipe created by the infamous "Madhu" Chicken on the bone in an aromatic home style curry.

### Murg Makhni (M) (N) (Su) £14.00

The veritable house favourite of tandoori grilled chicken tikkas, simmered in buttery fresh tomato sauce, flavoured with fenugreek and finished with cream.

### Methi Chicken (M) (Su) £15.00

Chicken Sauteed dry with fresh fenugreek leaves and aromatic spices.

### Saag Gosht (M) (Su) (Mu) £17.00

A classic dish of slow cooked lamb leg and robust spices blended with fresh mustard and spinach leaves.

### Nalli Gosht (M) (Su) £17.00

British lamb shank dices on the bone, slowly braised with a multitude of spices.

A rich velvety curry with a distinctive taste of bone marrow.

### Prawn Moilee Curry (C) (M) (Mu) (Su) £18.00

Succulent king prawns braised in a creamy coconut curry spiked with fresh turmeric, green chillies, ginger, mustard seeds and curry leaves.

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## Accompaniments

Cucumber & Carrot Riata (M).....	£5.00
Garden Salad.....	£5.00
Desi Salad.....	£6.00

## Rice

### *Tilda*

Steamed Rice.....	£4.50
Aromatic steamed Basmati rice cooked to perfection.	
Mutter Pillau.....	£5.50
Basmati rice infused with saffron, cinnamon, cardamom, cloves, cumin, bay leaves and green peas.	
Hyderbadi Lamb Biryani (G) (M) (E) (Su).....	£16.00
Tender morsels of delicately spiced lamb layered with premium long grain Basmati rice, caramelised onions, fresh mint and coriander and garnished with a quail egg.	
Served with pomegranate raita.	
Lamb (G) (M).....	£16.00
Chicken (G) (M).....	£15.00
Prawn (G) (M) (C).....	£18.00
Vegetable (G) (M).....	£13.00

## Bread

Naan (G) (M).....	£4.00
Leavened wheat bread cooked in the oven in the classic tear drop shape.	
Naan (G) (M)	
Butter / Garlic / Chilli .....	£4.00
Cheese / Chilli and Cheese.....	£4.50
Peshwari (N) (G) (M).....	£5.00
Tandoori Roti (G).....	£4.00
Whole wheat bread cooked in a clay oven.	
Lachedar Paratha (G) (M).....	£5.00
Layered and flaky whole wheat bread cooked in a clay oven.	
Roomali Roti (G) (M).....	£5.00
A large handkerchief thin bread, made by stretching and manipulating the dough. Cooked on an inverted iron wok.	



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## Vegetarian Menu Degustation

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

### Canapes

(Chefs selection of the day) (G) (M)  
Poppadum's and Chutneys

### Starters

Tandoori Paneer Tikka (M) (Mu) (Su)  
Hara Bara Kebab (M) (Su)  
Khasta Vegetable Samosa (G) (Su) (Se)  
Palak Patta Chaat (M) (Su)

### Main Courses

Methi Gobi (Su)  
Baingan Ka Bhartha (Su)  
Saag Paneer (M) (Su) (Mu)  
Makhani Dal (M) (Su)

### Accompaniments

Carrot and Cucumber Raita (M)  
Tandoori Naan and Lacha Parantha (G) (M)  
Mattar Pillau

### Dessert

Chefs Selection of Desserts (G) (M) (N) (So) (Su)

\*Chilli Paneer Supplement £5.00

\*Wine Supplement : A glass of Laurent Perrier Brut Champagne to start,  
plus a glass of wine with each course is priced at £30.00

The price of the menu for three courses is £43.00 per person

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.

Please note that takeaways are not permitted for any left over food.

All items include VAT. A 12.5% Discretionary service charge will be added to your total bill.

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## Non Vegetarian Menu Degustation

A selection of our popular dishes for enjoyment by serving small portions and enabling you to savour a little of everything. A separate Vegetarian Menu is available on request.

### Canapes

(Chefs selection of the day) (G) (M)  
Poppadum's and Chutneys

### Starters

Salmon Dillwala (F) (M)  
Murgh Tikka (M)  
Robata Chop (M)  
Palak Patta Chaat (M) (Su)

### Main Courses

Murgh Makhani (M) (N) (Su)  
Nalli Gosht (M) (Su)  
Saag Paneer (M) (Su) (Mu)  
Makhani Dal (M) (Su)

### Accompaniments

Carrot and Cucumber Raita (M)  
Tandoori Naan and Lacha Parantha (G) (M)  
Mattar Pillau

### Dessert

Chefs Selection of Desserts (G) (M) (N) (So) (Su)

\*Jhinga Achari Supplement £7.00

\*Wine Supplement : A glass of Laurent Perrier Brut Champagne to start, plus a glass of wine with each course is priced at £30.00

The price of the menu for three courses is £48.00 per person

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

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Please note that takeaways are not permitted for any left over food.

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## Dessert

Badam Kulfi (M) (N).....	£6.00
Traditional Indian Ice Cream, Almonds.	
Rasmalai (G) (M) (N).....	£6.50
Fresh Curd Patties, Cardamom, Pistachio.	
Gulab Jamun (G) (M) (N).....	£6.00
Deep fried milk cake balls in a sugar syrup served hot.	
Seviyan (G) (M) (N).....	£6.00
Vermicelli, Double Cream, Cardamom.	
Sooji Halwa (G) (M) (N).....	£6.00
Semolina, Butter, Cardamom, Almonds.	
Masala Chai Crème Brulée (M).....	£7.50
Warm Spices, Double Cream, Burnt Sugar.	
Ladurée Plaisir du Sucre (G) (M) (N).....	£8.00
Dacquoise Cake, Hazelnuts, Praline, Milk Chocolate.	
Mango Passion Cheesecake (G) (M).....	£7.50
Rich and creamy cheesecake with blended mango and passion fruit, topped with passion fruit gel.	
Ice Cream (M) (E).....	£6.00
Pistachio/ Chocolate/ Vanilla/ Strawberry	
Sorbet.....	£6.50
Tamarind/ Lychee & Rose Passionfruit/ Indian Alphonso Mango	
*Surprise Birthday Dessert (G) (M) (N).....	£6.00

## After Dinner

Espresso Martini.....	£10.00
Absolut, Kahlua, Chilli, Chocolate.	
Irish Coffee.....	£10.00
Jameson Caskmates, Coffee, Cream.	

## Tea

Selection of Tea.....	£3.00
Assam, Darjeeling, Earl Grey, Green.	
Infusion.....	£3.00
Fresh Mint, Camomile.	
Masala Chai.....	£3.50
Assam Tea, Milk, Spices.	

## Coffee

Espresso.....	£3.00
Cappuccino.....	£4.00
Americano.....	£4.00

## Cognac 25ml

Martell VS.....	£5.50
Remy Martin VSOP.....	£6.00
Martell XO.....	£11.00

## Port 50ml

Taylors.....	£5.50
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## Liqueurs 25ml

Kahlua, Tia Maria, Cointreau, Sambuca, Bailey's.....	£4.00
Patron XO Cafe Tequila Coffee.....	£4.50

## Dessert Wine 100ml

2009 Muscat de Beaumes de Venise, "Cuvee Les Trois Fonts" France.....	£8.00
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