



## Welcome to Madhu's Heathrow

Four decades of hospitality as a family run business, Madhu's Heathrow is a fine dining 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 sub-continent 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 the Robata Grill which is in full view of the diners in an exquisite setting. 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.

Restaurant diners receive complimentary car parking subject to availability. Please ask your server to validate your vehicle registration before leaving the restaurant. The management cannot accept any liability if you fail to validate your car parking or for any parking violations.





# Royal Set Menu

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

## Vegetarian

Poppadum's and Chutneys

### Starters

Chilli Paneer (G) (M) (So) (Su)

Aloo Tikki (G) (M) (Su)

Khasta Vegetable Samosa (G) (Su)

Achari Gobi & Malai Broccoli (M) (Mu) (Su)

### Main Courses

Kadai Paneer (M) (Su)

Baingan Ka Bhartha (Su)

Methi Gobi (Su)

Makhani Dal (M) (Su)

### Accompaniments

Carrot and Cucumber Raita (M)

Tandoori Naan & Lacha Parantha (G) (M)

Mattar Pillau

### Dessert

Badam Kulfi (M) (N)

Gajar Ka Halwa (M) (N)

The Set Menu is available at

£40

per person

## Non-Vegetarian

Poppadum's and Chutneys

### Starters

Murgh Tikka (M)

Seekh Kebab

Chilli Paneer (G) (M) (So) (Su)

Aloo Tikki (G) (M) (Su)

### Main Courses

Murgh Makhani (M) (N) (Su)

Saag Gosht (M) (Su) (Mu)

Methi Gobi ki Subzi (Su)

Makhani Dal (M) (Su)

### Accompaniments

Carrot and Cucumber Raita (M)

Tandoori Naan & Lacha Parantha (G) (M)

Mattar Pillau

### Dessert

Badam Kulfi (M) (N)

Gajar Ka Halwa (M) (N)

The Set Menu is available at

£45

per person

\* 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

# Menu Degustation

## Vegetarian

### Canapés

(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)  
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 & 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 four courses is

————— **£50** —————

per person

## Non-Vegetarian

### Canapés

(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 four courses is

————— **£55** —————

per person

\* 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



## 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 & served on an ornate silver platter. Dishes served in a Thali vary from region to region in India & 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, & Pickle.

### Enjoy a little of everything!

<b>Non-Vegetarian Thali</b> (G) (N) (M) (Cr) (Mu) (Su) Robata Grilled Lamb Chops, Prawn Moilee Curry, Murgh Makhni, Saag Gosht, Dal Makhni, Pilau Rice, Naan, Raita, Salad.	£36.50
<b>Tandoori Mixed Grill Platter</b> (G) (M) (Cr) (Su) (Mu) Jhinga Achari, Murgh Tikka, Robata Lamb Chop, Seekh Kebab & Paneer Tikka. Served with accompanying sauces, Greens Salad & Roomali Roti.	£36.00
<b>Vegetarian Thali</b> (G) (M) (Su) (Mu) Paneer Tikka, Punjabi Kadhi, Methi Gobi, Baingan Bharta, Dal Makhni, Pilau Rice, Naan, Raita, Salad.	£32.50
<b>Vegan Thali</b>  Veg Samosa, Baingan ka Bharta, Bhindi Masala, Tadka Dal, Jeera Aloo, Vegan Raita, Roti & Pilau Rice.	£32.50

Key:  : Madhu's Signature Dish  : Vegan

### 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

## Starters

-  **Khasta Vegetable Samosas** (G) (Su) £8  
A Punjabi favourite of crisp flaky pastry filled with spiced potatoes & peas.
-  **Palak Patta Chaat** (G) (M) (Su) £11  
British marsh samphire & baby spinach leaves, marinated with chilli, turmeric & fresh coriander. Crisp fried in a chickpea flour coat & served drizzled with yoghurt & chutneys.
- Aloo Tikki** (G) (M) (Su) £10  
Potato patties filled with garden peas & served with a tangy chick peas, yoghurt & tamarind chutney.
- Aloo Papdi Chaat** (G) (M) (Su) £10  
Street food favourite of fried wheat crisps, gram flour vermicelli, potato mash, drizzled with yoghurt, green herb chutney, tamarind chutney & garnished with fresh coriander.
- Pani Puri** (G) (Su) £10  
Puffed semolina cases filled with chick peas, served with a spiced chilled mint & coriander shot & tamarind chutney.
- Hara Bara Kebab** (M) £10  
Green peas, vegetables & cheese with a touch of spice.
-  **Chilli Paneer** (G) (M) (So) (Su) £13  
Cottage cheese marinated in ginger, garlic, green chillies mixed with onions,peppers & tossed in a wok in a secret sauce.
- Mock Chilli Chicken** (G) (M) (So) (Su) £16  
Rich & spicy plnt base protein piecestossed in wok with freshgreen chillies, fenugreek & a blend of spice
-  **Chilli Chicken** (M) (Su) £14  
Rich and spicy chicken on the bone tossed in a wok with fresh green chillies,fenugreek & a blend of spices.
- Chilli & Garlic Prawns** (M) (Cr) (Su) £18  
King prawns stir fried with garlic & red chillies & a touch of lime.

## Salads

- Wasabi Prawn Salad** (C) (E) (G) (Su) £18  
Tempura fried king prawns, tossed with a wasabi & mango dressing.
- Crispy Duck Salad** (G) (Se) (So) (Su) £16  
Crispy duck with cucumber & mango in a lime & chilli dressing.

Key:  :Madhu's Signature Dish  :Vegan

## 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

## 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.

<i>M</i> Madhu's Machi (F) (Su)	£24
Whole Seabass in an onion & carom seed marinade.	
Jhinga Achari (Cr) (M) (Su) (Mu)	£18
Butterflied king prawns marinated with pickling spices & chargrilled.	
<i>M</i> Sakela Chooza (M)	£18
Whole baby spring chicken, marinated in a medley of spices.	
<i>M</i> Nyamah Choma (Su)	£18
Succulent prime cut lamb ribs, marinated in chilli & lemon.	
<i>M</i> Robata Chop (M)	£18
New Zealand lamb chops, marinated in ginger & mild spices.	
Sheekh Kebab	£15
A delicacy of lamb mince kebab cooked on skewers.	
Grilled Scallops & Asparagus (Mo) (M) (Su)	£20
Seared King scallops & asparagus, with a tangy relish.	
Salmon ki Polti (F) (M)	£20
Dill & spice marinated fillets of Scottish Salmon in dill marinade & served wrapped in a banana leaf.	
Murg Tikka (M)	£15
Chicken thigh pieces marinated in yoghurt and traditional tandoori spices and chargrilled.	
Paneer Tikka (M) (Mu) (Su)	£13
Indian cottage cheese wedges marinated with Tandoori spice.	
Achari Gobi & Malai Broccoli (M) (Mu) (Su)	£12
Grilled broccoli and cauliflower florets marinated in Indian pickling spices.	

Key: *M* : Madhu's Signature Dish  : Vegan

### 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



## Non-Vegetarian Main Courses

- M.* **Masala Macchi** (F) (M) (Su) £18  
Fillet of Tilapia (fresh water fish from Kenya's Lake Victoria) braised in Madhu's unique masala flavoured with roasted carom seeds.
- M.* **Kadai Prawns** (Cr) (M) (Su) £21  
King prawns, cooked in a traditional Iron wok in a rich onion masala sauce.
- Machuzi Kuku** (M) (Su) £18  
A recipe created by the infamous "Madhu's" Chicken on the bone in an aromatic home style curry.
- Murg Makhani** (M) (N) (Su) £18  
The veritable house favourite of tandoori grilled chicken tikkas, simmered in buttery fresh tomato sauce, flavoured with fenugreek & finished with cream.
- Methi Chicken** (M) (Su) £18  
Chicken Sauteed dry with fresh fenugreek leaves & aromatic spices.
- Saag Gosht** (M) (Su) (Mu) £20  
A classic dish of slow cooked lamb leg & robust spices blended with fresh mustard & spinach leaves.
- M.* **Nalli Gosht** (M) (Su) £20  
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** (Cr) (Mu) (Su) £21  
Succulent king prawns braised in a creamy coconut curry spiked with fresh turmeric, green chillies, ginger, mustard seeds & curry leaves.

Key: *M.* :Madhu's Signature Dish  :Vegan

### 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

## Vegetarian Main Courses

-  **Methi Gobi ki Sabzi** (Su) £13  
Fresh fenugreek leaves and cauliflower cooked with ginger, cumin & onions.
- Kadai Paneer** (M) (Su) £15  
A classic dish of stir-fried cottage cheese with mixed peppers & onions in a wholesome masala.
- Saag Paneer** (M) (Su) (Mu) £15  
Indian cottage cheese cubes cooked with mustard leaves, spinach leaves & spices.
-  **Baigan ka Bharta** (Su) £14  
 Char-smoked aubergine pulp, cooked with onion, cumin & green peas.
-  **Madhu's Makhni Dal** (M) (Su) £13  
Slow cooked black lentils braised with butter & tomato, flavoured with fenugreek & garlic.
-  **Punjabi Kadi** (M) (Mu) £14  
Vegetable dumplings simmered in a light gram flour & sour yoghurt curry tempered with mustard seeds & curry leaves.
-  **Bhindi Masala** (Su) £14  
Stir fried okras with onions, tomatoes & a touch of spice.
-  **Jeera Aloo** £12  
Stir fried seed potatoes tempered with cumin seeds, smoked red chillies turmeric & fresh coriander.
-  **Channa Masala** (Su) £12  
Chickpeas gently simmered in our unique gram masala blend of spices.
-  **Tadka Dal** £13  
Split yellow lentils tempered with turmeric, garlic, cumin & red chilli.
- Mock Chilli Chicken** (G) (M) (So) (Su) £21  
Our house favourite of tandoori grilled plant based protein tikkas, simmered in buttery fresh tomato sauce, flavoured with fenugreek & finished with cream with fresh green chillies, fenugreek & a blend of spice

Key:  :Madhu's Signature Dish  :Vegan

### 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





## Accompaniments

Cucumber & Carrot Raita (M)	£7
Garden Salad	£7
Desi Salad	£7

## Rice

### *Tilda*

Steamed Rice	£6
Aromatic steamed Basmati rice cooked to perfection.	
Mutter Pillau	£7
Basmati rice infused with cinnamon, cardamom, cloves, cumin, bay leaves & green peas.	

## Biryani

Lamb (G) (M) (Su)	£20
Chicken (G) (M) (Su)	£18
Prawn (G) (M) (Cr) (Su)	£22
Vegetable (G) (M) (Su)	£16

## Bread

Naan (G) (M)	£5
Butter / Garlic / Chilli	
Cheese / Chilli and Cheese	£7
Peshwari (G) (M) (N)	£7
Tandoori Roti (G)	£6
Whole wheat bread cooked in a clay oven.	
Lachedar Paratha (G) (M)	£6
Layered and flaky whole wheat bread cooked in a clay oven.	
Roomali Roti (G) (M)	£6
A large handkerchief thin bread, made by stretching & manipulating the dough. Cooked on an inverted iron wok.	

\* 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.

Key: :Madhu's Signature Dish :Vegan

## 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