

APPETISERS

- M** Chicken Samosa (G) (Su) £9
Delicately spiced minced chicken amalgamated with fresh lemon and coriander, wrapped in filo pastry and fried to perfection. Served with mint chutney.
- V** Vegetable Samosa (G) (Su) £8.50
A Punjabi favourite of crisp flaky pastry filled with spiced potatoes and peas, served with tamarind chutney.
- Palak Patta Chaat** (M) (Su) £10.50
British samphire and crispy battered baby spinach leaves with chilli, turmeric, fresh coriander, dressed with yogurt and tamarind.
- M** Chilli Paneer (G) (M) (So) (Su) (Ce) £11
Paneer marinated in ginger and garlic, tossed with green chillies, onions and peppers.
- Aloo Tikki** (G) (M) (Su) £11
Potato patties filled with garden peas & served with tangy chickpeas, yoghurt, mint and tamarind chutney (Su).
- Malai Broccoli** (M) (Su) (Mu) £10.50
Grilled broccoli marinated in Indian pickling spices.
- Chicken Tikka Salad** (M) (Su) £16
Sliced chargrilled chicken tikka tossed with cucumbers, tomato, peppers and lettuce dressed in paprika vinaigrette.

MADHU'S

Brasserie

HARVEY NICHOLS

FROM THE ROBATA

- M** Murgh Tikka (M) £16
Spiced chicken thigh, chargrilled on the robata.
- Seekh Kebabs** (M) £15
A delicacy of lamb mince kebab cooked on skewers.
- M** Robata Chops (M) £18
Lamb chops, marinated in ginger and aromatic spices.
- M** Sakela Salmon (F) (M) £19
Spiced fillets of Scottish salmon in a dill marinade.
- Lasooni Jhinga** (Cr) (M) £20
Jumbo king prawns on the shell marinated with garlic, lime, lemon, chili, & coriander. Finished on the charcoal grill.

MADHU'S WRAPS & BURGER

Served Toasted

- V** Vegan Wrap (G) (Su) £11
A medley of vegetables spiced with chilli and fenugreek, tossed with peppers, wrapped in a soft roomali roti.
- Chilli Paneer Wrap** £11
(G) (M) (So) (Su)
Paneer marinated in ginger and garlic, tossed with green chillies, onions and peppers. Wrapped in a soft roomali roti.
- Chilli Chicken Wrap** (G) (M) (Su) £11
Madhu's signature succulent chilli chicken, tossed with peppers, wrapped in a soft roomali roti.
- Chicken Tikka Naan Wrap** £11
(G) (M) (E) (N) (Su)
Tandoori grilled chicken tikka, simmered in tomato sauce, flavoured with fenugreek and finished with cream. Tossed with peppers, wrapped in a tandoori naan.
- Seekh Kebab Naan Wrap** £11
(G) (M) (E)
Minced lamb kebabs cooked on skewers, tossed with peppers, wrapped in a tandoori naan.
- Madhu's Lamb Burger** (G) (M) (Su) £12
Robata grilled lamb patty sandwiched between soft brioche buns and salad. Served with chips.

MAIN COURSE

VEGETARIAN

- M** Madhu's Makhani Dal (M) (Su) £12
Slow cooked black lentils in butter and tomato, flavoured with fenugreek and garlic, finished with cream.
- V** Tarka Channa Dal (Su) £12
Split yellow lentils tempered with turmeric, garlic, cumin and red chilli.
- V** Aloo Gobi Mutter (Su) £12
Potato and cauliflower cooked in its own steam in an enclosed dish, lightly spiced.
- V** Baingan Ka Bhartha (Su) £12
Char-smoked aubergine mash, cooked with onion, cumin and green peas.
- Saag Paneer** (M) (Su) (Mu) £14
Indian cottage cheese infused with fresh young spinach paste.

SEAFOOD

- Prawn Moilee Curry** £28
(F) (Cr) (Su) (Mu)
King prawns cooked in a creamy coconut curry, spiced with turmeric, ginger, mustard seeds and curry leaves.
- M** Masala Fish (F) (M) (Su) £20
Fillet of Tilapia braised in Madhu's unique masala flavoured with roasted carom seeds.

MEAT

- Karai Lamb** (M) £25
Tender lamb pieces (off the bone) slow-cooked to gentle tenderness tossed with onion, tomato, ginger and garlic masala.
- M** Boozi Bafu (M) (Su) £28
Lamb chops on the bone, cooked with onions, tomatoes and freshly roasted ground spices.

BIRYANI

Tilda

- Vegetable Biryani** (G) (Su) £19
- Chicken Biryani** (G) (M) (Su) £24
- Lamb Biryani** (G) (M) (Su) £26
- Prawn Biryani** (Cr) (G) (M) (Su) (So) £28

POULTRY

- M** Murgh Makhani (M) (N) (Su) £23
Tandoori grilled chicken tikka, simmered in tomato sauce, flavoured with fenugreek and finished with cream.
- M** Masala Chicken (M) (Su) £22
Madhu's signature chicken braised in Madhu's unique masala flavoured with roasted carom seeds.

RICE

Tilda

- V** Steamed Rice £5.50
- V** Mutter Pilau £6

RAITA & SALAD

- Cucumber & Carrot Raita** (M) £5
- V** Salad £6
Fresh rocket leaf salad with cherry tomatoes, cucumber, mixed peppers, beetroot and served with a balsamic and olive oil dressing.

BREAD £5

- Tandoori Naan (G) (M) | Tandoori Roti (G)
- Lachedar Paratha (G) (M) | Cheese Naan (G) (M)
- Garlic Naan (G) (M) | Roomali Roti (G) **V**
- Chips / Masala Chips** £5

MADHU'S Brasserie

THALI

- V** Vegan Thali (G) (Su) £30
Vegetable Samosa, Aloo Gobi Mutter, Tarka Channa Dal, Baingan Ka Bhartha, Pilau Rice, Roomali Roti, Salad.
- Vegetarian Thali** £30
(G) (M) (Su) (Mu)
Saag Paneer, Vegetable Samosa, Aloo Gobi Mutter, Madhu's Makhani Dal, Pilau Rice, Tandoori Naan, Salad, Raita.
- Non - Vegetarian Thali** £34
(G) (M) (N) (Su)
Chicken Tikka, Murgh Makhani, Madhu's Makhani Dal, Aloo Gobi Mutter, Pilau Rice, Tandoori Naan, Salad, Raita.

SHARING PLATTERS

- Non Veg Platter** (F) (G) (M) (Su) £30
Chicken Tikka, Seekh Kebabs, Robata Chops, Sakela Salmon
- Veg Platter** (G) (M) (So) (Su) (Ce) £26
Vegetable Samosa, Palak Patta Chaat, Chilli Paneer, Malai Broccoli

Key

- V** :Vegan **M** :Madhu's Brasserie Signature Dish

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

DRINKS

Fresh Juices

Passion Juice, Apple Juice, Orange Juice, Carrot Juice £5.50

Juices

Cranberry Juice £4.50

Lassi

Mango, Sweet, Salted £6

Soft Drinks (330ml)

Coke, Diet Coke, Coke Zero, Fanta Orange, Sprite, Schweppes Ginger Ale, Appletiser £3.50



Ginger Ale

Minerals



artesian water from norway

	375ml	800ml
Still Water	£2.75	£5.50
Sparkling Water	£2.75	£5.50
Lime Mint Sparkling	£3.50	

DESSERTS

Gulab Jaman (G) (M) (N) £8

Deep fried milk cake balls in a sugar syrup. served hot or cold.

Rasmalai (G) (M) (N) £8

Fresh milk cake dipped in a creamy sauce flavoured with saffron and cardamom, dressed with slivers of almond.

Gajar ka Halva (M) (N) £8

A sweet carrot dish caramelised using butter, sugar and fresh cream

Badam Kulfi (M) (N) £8

Traditional Indian ice cream made with clotted cream and almonds.

Sorbet £8

Passion Fruit / Lemon

Ice Cream (M) (E) £8

Vanilla / Chocolate / Pistacchio

Teas

Earl Grey, English Breakfast, Darjeeling, Masala Chai, Fresh Mint £4

Coffee

Latte, Espresso, Cappuccino, Americano £4

MOCKTAILS

Virgin Colada £9 Raspberry Cooler £9
Coconut Milk, Pineapple Juice, Sugar, Lime Juice. Apple Juice, Lime Juice, Sugar Syrup, Raspberry, Cucumber, Lemonade.

Virgin Mojito £9
Lime Juice, Fresh Lime, Fresh Mint, Soda Water.

COCKTAILS

Royal Old Fashion £15.50 Bellini £15.50
Chivas XV, Cloves, Cinnamon Champagne & Peach Purée
Cordial, Angostura Aromatic Bitters.

Mojito £15.50 Cosmopolitan £15.50
Absolute Elyx, Lime Juice, Cranberry Juice & Lemon Juice.
Fresh Mint, Soda Water.

Malfy Cooler £15.50 Passion Fruit £15.50 Martini
Malfy Arancia, Apple Juice, Vanilla Vodka, Passion Purée, Sugar Syrup, Blackberry, Pineapple Juice, Lime Juice & Cucumber, Lemonade. a shot of Prosecco on the side.

Champagne



	by the Glass	Bottle
Laurent Perrier Brut	£13.50	£75
Larrent Perrier Rosé	£16.50	£115
Harvey Nichols Champagne Brut		£72

Wine

	175ml	Bottle
Red		
Five Ravens Pinot Noir (Romania)	£8.50	£30
Te Mata Estate Syrah,		
Hawke's Bay (New Zealand)	£16.50	£65
Ségla, Margaux (Bordeaux)	£32	£95

White

Dominio de la Fuente Verdejo (Spain)	£7.50	£28.50
Dr Loosen Graacher		
Himmelreich Spatlese (Germany)	£17	£65
Pouilly-Fume Ladoucette (Loire)	£23	£85

Rosé

Whispering Angel Rose (Provence, France)	£15.50	£60
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Gin & Botanicals



Malfy Rosa £13.50



Cobra Beer 330ml £5.50

Vodka

Absolut Elyx £15.50 Martel £15.50

Brandy

Whiskey

Chivas XV £15.50 Jameson £15.50

* Additional £2.00 charge for mixer.

* All dishes are medium spiced. Please inform a member of staff for any specific requirements.

* Please inform a member of staff of any allergy

or special dietary requirement before placing your order.

* Please note that we do work in an environment

that handles numerous ingredients and allergens.

* All meat served is halal.

* Spirits are served at 50ml

* All wines by the glass

served as 175ml

* Prices include VAT

* A 12.5% discretionary

service charge will be added

to your final bill.