

Welcome to



Madhu's Heathrow is a symbol of luxury Indian dining, rooted in a culinary legacy spanning four generations. The journey began with Bishan Dass Anand, a renowned chef and hotelier in Nairobi, whose son Madhu Anand opened Madhu's Brilliant in Southall, London, in 1980. Over time, the Anand family transformed the business into the acclaimed Madhu's Ltd, the first Asian caterer to serve twice at both Buckingham Palace and Windsor Castle.

In 2014, Arjun Anand launched Madhu's Heathrow, introducing the innovative robata concept. Despite the pandemic, Madhu's expanded with new locations, including The Grove and Mayfair, and opened its first international restaurant in Istanbul in 2022. With over 40 years of excellence, Madhu's remains unrivalled in South Asian cuisine in the UK.

SOUTHALL HEATHROW THE GROVE MAYFAIR ISTANBUL

Brasserie
RICHMOND

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

Poppadums and Chutneys (G,Su,Mu)

STARTERS

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

Aloo Tikki (G,M,Su)

Khasta Vegetable Samosa (G,Su)

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

MAINS

Kadai Paneer (M,Su)

Baingan Ka Bhartha (Su)

Methi Gobi (Su)

Makhani Dal (M,Su)

ACCOMPANIMENTS

Carrot & Cucumber Raita (M)

Tandoori Naan & Lacha Paratha (G,M)

Mattar Pilau

DESSERTS

Badam Kulfi (M,N)

Gajar Ka Halwa (M,N)

— 45 —

NON - VEGETARIAN

Poppadums and Chutneys (G,Su,Mu)

STARTERS

Murgh Tikka (M,Su)

Seekh Kebab (M)

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

Aloo Tikki (G,M,Su)

MAINS

Murgh Makhani (M,N,Su)

Saag Gosht (Su,Mu,M)

Methi Gobi (Su)

Makhani Dal (M,Su)

ACCOMPANIMENTS

Carrot & Cucumber Raita (M)

Tandoori Naan & Lacha Paratha (G,M)

Mattar Pilau

DESSERTS

Badam Kulfi (M,N)

Gajar Ka Halwa (M,N)

— 50 —

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

Please inform our staff of any specific requirements, allergies, or special dietary needs before placing your order.

As part of our commitment to transparent pricing, we do not add a service charge to your final bill. The price you see on the menu is the price you pay.



Scan the QR code to discover more about Madhu's offerings and experiences.

MENU DEGUSTATION

VEGETARIAN

AMUSE-BOUCHE

Poppadums and Chutneys (G,Su,Mu)

STARTERS

Tandoori Paneer Tikka (M,Mu,Su)

Hara Bhara Kebab (M,Su)

Khasta Vegetable Samosa (G,Su)

Palak Patta Chaat (M,Su)

MAINS

Methi Gobi (Su)

Baingan Ka Bhartha (Su)

Saag Paneer (M,Su,Mu)

Makhni Dal (M,Su)

ACCOMPANIMENTS

Carrot and Cucumber Raita (M)

Tandoori Naan & Lachha Paratha (G,M)

Mattar Pilau

DESSERTS

Madhu's Trio (G,M,N)

Gulab Jamun, Gajar Halwa, Badam Kulfi

*Chilli Paneer Supplement 5

*Wine Supplement

A glass of Laurent Perrier Brut Champagne to start,
plus a glass of wine with each course is priced at 30

NON - VEGETARIAN

AMUSE-BOUCHE

Poppadums and Chutneys (G,Su,Mu)

STARTERS

Salmon Dillwala (F,M,Su)

Murgh Tikka (M,Su)

Robata Chop (M,Su)

Palak Patta Chaat (M,Su)

MAINS

Murgh Makhni (M,N,Su)

Nalli Gosht (M,Su)

Saag Paneer (M,Su,Mu)

Makhni Dal (M,Su)

ACCOMPANIMENTS

Carrot and Cucumber Raita (M)

Tandoori Naan and Lachha Paratha (G,M)

Mattar Pilau

DESSERTS

Madhu's Trio (G,M,N)

Gulab Jamun, Gajar Halwa, Badam Kulfi

*Jhinga Achari Supplement 7

*Wine Supplement

A glass of Laurent Perrier Brut Champagne to start,
plus a glass of wine with each course is priced at 30

50

55

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

Please inform our staff of any specific requirements, allergies, or special dietary needs before placing your order.

As part of our commitment to transparent pricing, we do not add a service charge to your final bill. The price you see on the menu is the price you pay.



Scan the QR code to discover more about Madhu's offerings and experiences.

DINE LIKE A ROYAL AT MADHU'S

Madhu's Royal Thali was commissioned and produced for the first ever Asian catered event by Madhu's at Windsor castle for HRH King Charles

Non-Vegetarian Thali (G,N,M,Cr,Mu,Su) 38

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

Tandoori Mixed Grill Platter (G,M,Cr,Su,Mu) 37

Jhinga Achari, Murgh Tikka, Robata Lamb Chop, Seekh Kebab & Paneer Tikka. Served with accompanying sauces, Green Salad & Roomali Roti.

Vegetarian Thali (G,M,Su,Mu) 35

Paneer Tikka, Punjabi Kadhi, Methi Gobi, Baingan ka Bharta, Dal Makhni, Pilau Rice, Naan, Raita, Salad.

Vegan Thali (G,Su,So) 34

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

SALADS

Chips / Masala Chips 7

Crispy golden fries, lightly salted and perfectly fried until crunchy.

Crispy Duck Salad (G,Se,So,Su) 16

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

Wasabi Prawn Salad (Cr,E,G,Su,M) 18

Tempura fried king prawns, served with a wasabi & mayo dressing.

ALLERGENS

 : Madhu's Signature Dish  : Vegan



Scan the QR code to discover more about Madhu's offerings and experiences.

(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

Please inform our staff of any specific requirements, allergies, or special dietary needs before placing your order.

As part of our commitment to transparent pricing, we do not add a service charge to your final bill. The price you see on the menu is the price you pay.

STARTERS

	Khasta Vegetable Samosas (G,Su)	8
	A Punjabi favourite of crisp flaky pastry filled with spiced potatoes & peas.	
	Chicken Samosa (G,Su)	9
	Crispy filo pastry filled with Madhu's special spiced chicken mince.	
	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, diced potatoes, drizzled with yoghurt, mint chutney, tamarind chutney & garnished with fresh coriander.	
	Pani Puri (G,Su)	9.5
	Puffed semolina cases filled with chick peas, served with a spiced chilled mint & coriander shot & tamarind chutney.	
	Hara Bhara Kebab (M)	9.5
	Green peas, vegetables & cheese with a touch of spice.	
	Chilli Paneer (G,M,So,Su,Ce)	13.5
	Indian cheese marinated in ginger, garlic, green chillies mixed with onions,peppers & tossed in a wok with Madhu's secret sauce.	
	Mock Chilli Chicken (G,M,So,Su)	14
	Rich & spicy plant base protein pieces tossed in wok with fresh green chillies, fenugreek & a blend of spice	
	Chilli Chicken (M,Su)	15
	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)	18.5
	King prawns stir fried with garlic, red chillies & a touch of lime.	
	Murgh Malai Tikka (G,M,Su)	16
	Succulent chicken fillets marinated in a luxurious blend of cream, cheese, and delicate spices, expertly chargrilled to achieve a tender, velvety texture and an exquisite, refined flavour.	

ALLERGENS

 :Madhu's Signature Dish  :Vegan



Scan the QR code to discover more about Madhu's offerings and experiences.

(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

Please inform our staff of any specific requirements, allergies, or special dietary needs before placing your order.

As part of our commitment to transparent pricing, we do not add a service charge to your final bill. The price you see on the menu is the price you pay.

FROM THE CHARCOAL FIRED ROBATA GRILL

Selected cuts of meat or seafood are marinated in our unique spices 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.

M 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.	
M Sakela Chooza (M,Su)	18
Whole baby spring chicken, marinated with yoghurt, chilli and aromatic spices.	
M Nyamah Choma (Su)	19
Succulent prime cut lamb ribs, marinated in chilli & lemon.	
M Robata Chop (M)	19
Premium lamb chops, marinated in ginger & earthy spices.	
Seekh Kebab (M)	16
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 Tikka (F,M)	20
Fresh dill & spice marinated fillets of Scottish salmon, chargrilled on the robata.	
Murg Tikka (M,Su)	16
Chicken thigh pieces marinated in yoghurt and traditional tandoori spices and chargrilled.	
Paneer Tikka (M,Su)	14
Indian cheese marinated with yoghurt, chilles and turmeric.	
Achari Gobi & Malai Broccoli (M,Mu,Su)	13
Cauliflower florets marinated in Indian pickling spices along with cream and cheese flavoured broccoli, grilled to perfection.	

ALLERGENS

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






Scan the QR code to discover more about Madhu's offerings and experiences.

(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

Please inform our staff of any specific requirements, allergies, or special dietary needs before placing your order.

As part of our commitment to transparent pricing, we do not add a service charge to your final bill. The price you see on the menu is the price you pay.



NON-VEGETARIAN MAIN COURSE

 Masala Macchi <small>(F,M,Su)</small>	18
Fillet of red Tilapia cooked in Madhu's unique masala flavoured with roasted carom seeds.	
 Kadai Prawns <small>(Cr,M,Su)</small>	21
King prawns, cooked in a traditional Iron wok in a rich onion masala sauce.	
Machuzi Kuku <small>(M,Su)</small>	18
A recipe created by the infamous "Madhu's" Chicken on the bone in an aromatic home style curry.	
Murg Makhni <small>(M,N,Su)</small>	19
The veritable house favourite of tandoori grilled chicken tikkas, simmered in buttery fresh tomato sauce, flavoured with fenugreek & finished with cream.	
Methi Chicken <small>(M,Su)</small>	19
Chicken thigh sauteed with fresh fenugreek leaves, ginger & aromatic spices.	
Saag Gosht <small>(M,Su,Mu)</small>	20
A classic dish of slow cooked diced lamb leg & robust spices blended with fresh mustard & spinach leaves.	
 Nalli Gosht <small>(M,Su)</small>	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 <small>(Cr,Mu,Su)</small>	22
Succulent king prawns cooked in a creamy coconut curry flavoured with fresh turmeric, green chillies, ginger, mustard seeds & curry leaves.	

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

Please inform our staff of any specific requirements, allergies, or special dietary needs before placing your order.
As part of our commitment to transparent pricing, we do not add a service charge to your final bill.
The price you see on the menu is the price you pay.

 :Madhu's Signature Dish  :Vegan



Scan the QR code to discover more about Madhu's offerings and experiences.

VEGETARIAN MAIN COURSE

-  **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 stif-fried Indian cheese
with assorted peppers & onions in a garlic & cumin masala sauce.
- Saag Paneer** (M,Su,Mu) 15
Indian cheese cooked with mustard & spinach leaves.
-  **Baingan ka Bharta** (Su) 14
 Char-smoked aubergine, cooked with onion, cumin & green peas.
-  **Madhu's Makhni Dal** (M,Su) 14
Slow cooked black lentils simmered with butter & tomato,
flavoured with fenugreek & garlic.
-  **Punjabi Kadhi** (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** 13
Stir fried diced potatoes tempered with cumin seeds,
red chillies turmeric & fresh coriander.
-  **Chana Masala** (Su) 13
Chickpeas gently simmered in our unique onion-tomato sauce
with a blend of spices.
-  **Tadka Dal** 13
Split yellow lentils tempered with turmeric, garlic, cumin & red chillies.
- Mock Chicken Makhni** (G,M,So,Su) 17
Our house favourite of tandoori grilled plant based protein tikkas,
simmered in buttery fresh tomato sauce, flavoured with fenugreek
& finished with cream with freshgreen chillies, fenugreek & a blend of spice

ALLERGENS

 : Madhu's Signature Dish  : Vegan




Scan the QR code to discover
more about Madhu's offerings
and experiences.

(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

Please inform our staff of any specific requirements, allergies, or special dietary needs before
placing your order.

As part of our commitment to transparent pricing, we do not add a service charge to your final bill.
The price you see on the menu is the price you pay.

ACCOMPANIMENTS

Cucumber & Carrot Raita ^(M)	6
 Garden Salad	6
Punjabi Salad	6


RICE

Steamed Rice	5.5
Aromatic steamed Basmati rice cooked to perfection.	
Mattar Pilau	6
Basmati rice infused with cinnamon, cardamom, cloves, cumin, bay leaves & green peas.	


BIRYANI

Vegetable ^(G,M,Su)	17
 Chicken ^(G,M,Su)	19
Lamb ^(G,M,Su)	21
Prawn ^(G,M,Cr,Su)	22

BREAD

Naan ^(G,M)	4.5
Butter / Garlic / Chilli	
Cheese / Chilli and Cheese	5.5
Peshwari ^(G,M,N)	6.5
 Tandoori Roti ^(G)	4.5
Whole wheat bread cooked in a clay oven.	
Lachedar Paratha ^(G,M)	5.5
Layered and flaky whole wheat bread cooked in a clay oven.	
Roomali Roti ^(G,M)	5.5
A large handkerchief thin bread, made by stretching the dough. Cooked on an inverted iron wok.	

ALLERGENS

 :Madhu's Signature Dish  :Vegan



Scan the QR code to discover more about Madhu's offerings and experiences.

(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

Please inform our staff of any specific requirements, allergies, or special dietary needs before placing your order.

As part of our commitment to transparent pricing, we do not add a service charge to your final bill. The price you see on the menu is the price you pay.

