



MADHU'S

Brasserie

RICHMOND



FESTIVE MENU



VEGAN MENU

STARTERS

 **ACHARI GOBI** (Mu, Su)

Robata grilled cauliflower marinated
in aromatic pickling spices.

PANI PURI (G, Su)

Spiced potatoes and chickpeas in crisp puries
served with mint coriander flavoured water.

KHASTA VEGETABLE SAMOSA (G, Su, Se)

A traditional Punjabi samosa, flaky pastry
filled with spiced potatoes and peas.

 **PALAK PATTA CHAAT** (M, Su)

Crispy samphire and baby spinach leaves drizzled with
sweet-spiced yogurt and tangy chutneys, offering a delightful crunch.

MAINS

METHI GOBI (Su)

Florets of cauliflower cooked with ginger, tomatoes
and aromatic fresh fenugreek.

ALOO BHINDI (Su)

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

 **TARKA DAL** (Su)

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

 **BAINGAN KA BHARTHA** (Su)

Smoked mashed aubergine cooked with onions, tomatoes, green
chilli, roasted cumin, delivering a rich and earthy taste.

ACCOMPANIMENTS

TANDOORI ROTI (G)

PILAU RICE

GARDEN SALAD

VEGAN RAITA (So)

DESSERTS

MANGO SORBET
& **FRESH RASPBERRIES** (Su)

35_{pp}

 - Madhu's 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

VEGETARIAN MENU

STARTERS

PANEER TIKKA (M)

Indian cheese marinated with tandoori spice cooked on robata grill.

ACHARI GOBI (Mu, Su)

Robata grilled cauliflower marinated in aromatic pickling spices.

KHASTA VEGETABLE SAMOSA (G, Su, Se)

A traditional Punjabi samosa, flaky pastry filled with spiced potatoes and peas.

PALAK PATTA CHAAT (M, Su)

Crispy samphire and baby spinach leaves drizzled with sweet-spiced yogurt and tangy chutneys, offering a delightful crunch.

MAINS

SAAG PANEER (M, Su, Mu)

Indian cheese infused with fresh young spinach paste.

BAIGAN KA BHARTHA (Su)

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

MADHU'S MAKHNI DAL (M, Su)

Slow cooked black lentils in a buttery, tomato rich sauce with fenugreek, garlic and finished with cream.

ALOO BHINDI MASALA (Su)

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

ACCOMPANIMENTS

BUTTER NAAN (G, M)

LACHEDAR PARATHA (G, M)

PILAU RICE

GARDEN SALAD

POMEGRANATE RAITA (M)

DESSERTS

RASMALAI (M, N)

Fresh milk cake in a creamy syrup flavoured with cardamom, hints of saffron & slivers of almond.

35pp

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NON - VEGETARIAN MENU

STARTERS

CHILLI GARLIC PRAWNS (M, Cr, Ce, Su)

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

TANDOORI SALMON (M, F, Su)

Spiced Scottish salmon fillets fragrant with fresh dill grilled on the robata.

M/CB ROBATA CHOPS (M)

Lamb chops, marinated in ginger and aromatic spices.

M/CB PALAK PATTA CHAAT (M, Su)

Crispy samphire and babay spinach leaves drizzled with sweet-spiced yogurt and tangy chutneys, offering a delightful crunch.

MAINS

M/CB KARAH LAMB (M, Su)

Tender lamb, slow cooked to gentle tenderness tossed with onion, tomato, ginger and garlic masala.

MURGH MAKHANI (M, N, Su)

Tandoori grilled chicken tikka, simmered in a tomato sauce, flavoured with fenugreek and finished with fresh cream.

M/CB MADHU'S MAKHNI DAL (Su)

Slow cooked black lentils in a buttery, tomato rich sauce with fenugreek, garlic and finished with cream.

ALOO BHINDI MASALA (M, Su)

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

ACCOMPANIMENTS

BUTTER NAAN (G, M)

LACHEDAR PARATHA (G, M)

PILAU RICE

GARDEN SALAD

POMEGRANATE RAITA (M)

DESSERTS

M/CB RASMALAI (M, N)

Fresh milk cake in a creamy syrup flavoured with cardamom, hints of saffron & slivers of almond.

35_{pp}

M/CB - Madhu's 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