



Madhu's Southall is a celebrated icon of fine Indian dining, proudly upholding a family legacy that spans over four decades. Offering an authentic blend of gourmet Punjabi cuisine with subtle Kenyan influences, the restaurant embodies the Anand family's rich culinary heritage, now in its fourth generation.

Founded in 1980 by brothers Sanjay and Sanjeev Anand, inspired by their grandfather's legacy and in honour of their father, Jagdish Kumar Anand, Madhu's continues to innovate while respecting timeless traditions.

The culinary journey is now led by Arjun Anand, the fourth-generation caterer, alongside Poonam Ball, Madhu's daughter and Culinary Director for the group, ensuring the family's vision continues to thrive. The restaurant showcases regional specialities from across the Indian subcontinent, paired with inventive creations that elevate classic flavours.

Madhu's renowned catering division has delivered bespoke services for weddings, corporate events and state occasions, serving Prime Ministers, Prominent people and members of the Royal Family. Madhu's also became the first Asian caterer to serve at prestigious venues including the House of Commons, Windsor Castle and Buckingham Palace.

Recognised for its exceptional quality and innovation, Madhu's Southall is the first restaurant in the area to be honoured by the Michelin Guide, affirming its position as a leader in the culinary world.

MICHELIN
2025

VEGETARIAN MENU ROYAL

A selection of our popular dishes for your enjoyment, served as sharing plates.

STARTERS

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

Indian cheese marinated in ginger, garlic, green chillies and peppers and tossed in a wok in a spicy, sweet, tangy sauce.

Aloo Tikki (G) (M) (Su)

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

Khasta Vegetable Samosa (G) (Su)

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

Hara Bhara Kebab (G) (M) (Su)

Pan fried kebabs of paneer, green peas, spinach and coriander

Jeera Mogo (M)

Crispy fried cassava chips tossed in spices with roasted cumin and black pepper.

MAIN COURSES

Methi Gobhi Ki Sabzi (Su)

Fresh fenugreek leaves and cauliflower with ginger, garlic, cumin, onions and tomatoes.

Chana Masala (Su)

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

Kadai Paneer (M) (Su)

A classic dish of stir-fried Indian cheese with mixed peppers and onions

Madhu's Makhni Dal (M) (Su)

Slow cooked black lentils braised in butter and cream with tomatoes and spices.

ACCOMPANIMENTS

Cucumber and Carrot Raita (M), Garden Salad (Su),

Matar Pilau, Selection of Breads (G) (M)

DESSERTS

The chef's selection of desserts (G) (M) (N)

35

per person

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Please note that our kitchen handles a wide range of ingredients and allergens, so kindly inform your order taker of any allergies or special dietary requirements before placing your order. Please also let your waiter know if you have any specific requests so we may accommodate you wherever possible.

ALLERGENS

(F) Fish - (G) Gluten - (M) Milk - (E) Egg - (N) Nuts - (Mu) Mustard - (Cr) Crustacean - (So) Soya
(Su) Sulphites - (Mo) Molluscs - (Se) Sesame - (Ce) Celery - (L) Lupin - (P) Peanuts

NON-VEGETARIAN MENU ROYAL

A selection of our popular dishes for your enjoyment, served as sharing plates.

STARTERS

Tandoori Salmon (F) (M)

Carom seeds, dill, spices and lime marinated fillets of grilled salmon.

Murgh Tikka (M)

Chicken thighs marinated in yoghurt and traditional tandoori spices and chargrilled.

Tandoori Lamb Chops (M)

Lamb chops, marinated in ginger and mild spices.

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

Indian cheese marinated in ginger, garlic, green chillies and peppers and tossed in a wok in a spicy, sweet, tangy sauce.

Aloo Tikki (G) (M) (Su)

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

MAIN COURSES

Methi Murgh (M) (Su)

Chicken off the bone sauteed dry with fresh fenugreek leaves and aromatic spices and a Punjabi favourite.

Rogan Gosht (M) (Su)

The classic lamb curry of Kashmir. British lamb dices slowly braised with a multitude of spices.

Kadai Paneer (M) (Su)

A classic dish of stir-fried Indian cheese with mixed peppers and onions

Madhu's Makhni Dal (M) (Su)

Slow cooked black lentils braised in butter and cream with tomatoes and spices.

ACCOMPANIMENTS

Cucumber and Carrot Raita (M), Garden Salad (Su),

Matar Pilau, Selection of Breads (G) (M)

DESSERTS

The chef's selection of desserts (G) (M) (N)

38

per person

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VEGETARIAN STARTERS

Plain / Masala Poppadum (G) (Su)	1
Selection of crisps with accompanying chutneys.	
Khasta Vegetable Samosas (G) (Su)	5.50
A Punjabi favourite of crisp flaky pastry filled with spiced potatoes & peas.	
Hara Bhara Kebab (G) (M) (Su)	7
Green peas, vegetables & cheese with a touch of spice.	
Aloo Tikki (G) (M) (Su)	7
Potato patties filled with garden peas & served with a tangy chickpeas, yoghurt & tamarind chutney.	
Aloo Papdi Chaat (G) (M) (Su)	7
Street food favourite of fried wheat crisps, gram flour vermicelli, potato mash, drizzled with yoghurt, green herb chutney, tamarind chutney & garnished with fresh coriander.	
 Palak Patta Chaat (G) (M) (Su)	9
British marsh samphire & baby spinach leaves, with chilli, turmeric & fresh coriander. Crisp fried in a chickpea flour coat & served drizzled with yoghurt & chutneys.	
Pani Puri (G) (Su)	8.50
Puffed semolina cases filled with chickpeas, served with a spiced chilled mint & coriander shot & tamarind chutney.	
 Chilli Paneer (G) (M) (So) (Su) (Ce)	10.50
Indian cheese in ginger, garlic, green chillies mixed with onions, peppers & tossed in a wok in a sweet, spicy and tangy sauce.	
 Mogo Chilli Garlic (Su) (Ce)	8.50
Crispy fried cassava chips tossed in spices with roasted garlic and chilli.	
 Gobhi Surkh Angaar (G) (So) (Su) (Ce)	8.50
Crispy fried cauliflower and broccoli tossed in a secret blend of spices.	
Mock Chilli Chicken (G) (M) (So) (Su)	13.50
Rich & spicy plant base protein tossed in wok with fresh green chillies, fenugreek & a blend of spices.	

 Madhu's Signature Dish

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NON-VEGETARIAN STARTERS

Chicken Samosa (G) (Su) 7.50

Crisp fried triangular pastries filled with mildly spiced minced chicken.

Masala Fried Fish (F) (Su) (G) 9

Tilapia fillets marinated in chilli, lemon and spices and batter fried to a crisp finish.

M Butter Chicken (M) 10.50

Pan fried buttered chicken on the bone, cooked lovingly to Madhu's family recipe.

Jeera Chicken (M) 10.50

Chicken on the bone fried in a pan in butter with roasted cumin seeds and aromatic black pepper.

M Chilli Chicken (M) (Su) 10.50

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) (Ce) 12

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

M Madhu's Signature Dish

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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 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.



Jhinga Achari (Cr) (M) (Su) (Mu)	13.50
Butterflied king prawns marinated with pickling spices & chargrilled.	
Sakela Chooza (M)	11
Half baby spring chicken, marinated in a medley of spices.	
M Nyama Choma (Su)	14
Succulent prime cut lamb ribs, marinated in chilli & lemon.	
M Lamb Chops (M)	12
Two Pieces of New Zealand lamb chops, marinated in ginger & mild spices.	
Seekh Kebab (M)	11
Four Pieces of a delicacy of lamb mince kebab cooked on skewers.	
M Tandoori Salmon (F) (M)	13
Carom seeds, dill, spices and lime marinated fillets of salmon grilled and cooked to perfection in the Tandoor.	
Murg Tikka (M)	12
Chicken thigh pieces marinated in yoghurt and traditional tandoori spices and chargrilled.	
Paneer Tikka (M) (Su)	10.50
Indian cheese marinated with tandoori spice, roasted on Robata.	
Tandoori Mixed Grill Platter (Cr) (M) (Su)	32
Jhinga Achari, Tandoori Murg Tikka, Lamb Chops, Seekh Kebab and Paneer Tikka. Served with accompanying sauces and micro greens salad.	

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VEGETARIAN MAIN COURSES

 Methi Gobhi ki Sabzi (Su)	9
Fresh fenugreek leaves and cauliflower cooked with ginger, cumin & onions.	
 Kadai Paneer (M) (Su)	10.50
A classic dish of stir-fried Indian cheese with mixed peppers & onions in a wholesome masala.	
 Baingan ka Bharta (Su)	9.50
Char-smoked smashed aubergine, cooked with onion, cumin & green peas.	
 Madhu's Makhni Dal (M) (Su)	9
Slow cooked black lentils braised with butter & tomato, flavoured with fenugreek & garlic.	
Chana Masala (Su)	9.50
Chickpeas gently simmered in our unique garam masala blend of spices.	
 Punjabi Kadi (M) (Mu) (Su)	9.50
Vegetable dumplings simmered in a light gram flour & sour yoghurt curry tempered with mustard seeds & curry leaves.	
Palak Paneer (M) (Su)	10.50
Indian cheese cubes cooked with mustard leaves, spinach leaves & spices.	
Matar Paneer (M) (Su)	10.50
Green peas and cottage cheese cubes in a light aromatic sauce with cumin seeds.	
Tadka Dal (Su)	9
Split yellow lentils tempered with turmeric, garlic, cumin & red chilli.	
Bhindi Masala (Su)	9.50
Stir fried okra with onions, tomatoes & a touch of spice.	
Aloo Raviya (Su)	9.50
Stir fried new potatoes and baby aubergines in a rich masala with fresh coriander.	
Vegetable Jalfrezi (Su)	9.50
Stir fried mixed vegetables in a sharp coriander flavoured sauce.	
Mock Murgh Makhni (G) (M) (So) (Su) (N)	12.50
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 spices.	


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NON-VEGETARIAN MAIN COURSES

 Masala Macchi (F) (M) (Su)	13.50
Fillet of Tilapia braised in Madhu's unique masala flavoured with roasted carom seeds.	
King Prawn Kadai (Cr) (M) (Su)	15
King prawns, cooked in a traditional Iron wok in a rich onion masala sauce.	
 Masaledaar Kuku (M) (Su)	13.50
Chicken on the bone sautéed dry with rich aromatic spices. Another Kenyan Punjabi favourite!	
 Machuzi Kuku (M) (Su)	13.50
A recipe created by the Madhu Anand, Chicken on the bone in an aromatic home style curry with it's own unique hand-roasted spice blend.	
 Methi Chicken (M) (Su)	13.50
Chicken Sauteed dry with fresh fenugreek leaves & aromatic spices.	
Murgh Makhni (M) (N) (Su)	14.50
The veritable house favourite of tandoori grilled chicken tikkas, simmered in buttery fresh tomato sauce, flavoured with fenugreek & finished with cream.	
 Chicken Tikka Masala (M) (Su)	13.50
Tandoori grilled chicken pieces with tomatoes, onions, chillies in a rich spicy masala.	
 Haddi Keema (M) (Su)	14.50
A classic dish of slow cooked lamb mince and robust spices with lamb bone marrow. A rich wholesome dish and a Madhus family favourite.	
 Boozi Bafu (M) (Su)	16
Spring lamb chops on the bone, gently cooked with onions, tomatoes and robust spices.	
Kadai Gosht (M) (Su)	15.50
An all-time favourite of stir-fried lamb in a rich masala.	
Rogan Gosht (M) (Su)	15.50
The classic lamb curry of Kashmir. British lamb diced and slowly braised with a multitude of spices and yoghurt.	

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ACCOMPANIMENTS

Cucumber & Carrot Raita (M)	5
Boondi Raita (M)	5
Garden Salad (Su)	5
Desi Salad	5

RICE

Steamed Rice (Su)	5
Aromatic steamed Basmati rice cooked to perfection.	
Matar Pilau (Su)	5
Basmati rice infused with cinnamon, cardamom, cloves, cumin, bay leaves & green peas.	


BIRYANI

Vegetable (G) (M) (Su)	13
 Chicken (G) (M) (Su)	15
Lamb (G) (M) (Su)	17
Prawn (G) (M) (Cr) (Su)	18

BREAD

Naan	4
Butter / Garlic / Chilli (G) (M)	
Cheese (G) (M)/ Peshwari (G) (M) (N)	5
Chapati (G)	3
Thin whole wheat bread cooked on an iron griddle.	
Tandoori Roti (G)	4
Whole wheat bread cooked in a clay oven.	
Lachedar Paratha (G) (M)	4.50
Layered and flaky whole wheat bread cooked in a clay oven.	
Roomali Roti (G) (M)	5
A large, handkerchief-thin flatbread made by stretching and manipulating the dough, cooked on an inverted iron wok.	

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