



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) (S_o) (S_u) (C_e)

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) (S_u)

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

Khasta Vegetable Samosa (G) (S_u)

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

Hara Bhara Kebab (G) (M) (S_u)

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 (S_u)

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

Chana Masala (S_u)

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

Kadai Paneer (M) (S_u)

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

Madhu's Makhni Dal (M) (S_u)

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

ACCOMPANIMENTS

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

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

DESSERTS

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

35

per person

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.
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 - (S_o) Soya

(S_u) Sulphites - (Mo) Molluscs - (Se) Sesame - (C_e) 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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