



Welcome to Madhu's Southall

Four decades of hospitality as a family run business, Madhu's Southall is a fine dining Indian restaurant with a passion for excellence.

Madhu's signature dishes include secret family recipes as well as gourmet Punjabi cuisine with a Kenyan twist which have been handed down to the fourth generation of the Anand family. The menu also includes **regional dishes from the sub-continent** as well as creations which are both innovative and progressive.

The menu is dominated by the **Robata Grill** which is in full view of the diners in an exquisite setting. All this accompanied by an eclectic wine list with an extensive choice of cocktails, mocktails and premium spirits, makes dining at Madhu's, a unique gastronomic experience.

It all started in Nairobi, where Bishan Das Anand opened the legendary Brilliant Hotel. Inspired by the work of their grandfather, Madhu's Brilliant was opened in 1980 by Sanjay and Sanjeev Anand aged 17 and 16 respectively. The name Madhu's was derived from the nickname of their father Jagdish Kumar Anand.

Madhu's has a **renowned catering division** that caters for weddings, bespoke corporate and high profile events including serving Prime Ministers, Royalty, celebrities and other dignitaries. The first Asian caterer to cater both at the House of Commons, Windsor Castle and Buckingham Palace.





Vegetarian Menu Royal

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

Starters

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

Cottage cheese marinated in ginger, garlic, green chillies and peppers and tossed in a wok in a secret sauce.

Aloo Tikki (G) (M) (Su)

Potato patties filled with garden peas and served with tangy chick peas, 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 (M)

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 Gobi Ki Subzi (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 cottage cheese with mixed peppers and onions

Madhu's Makhani Dal (M) (Su)

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

Accompaniments

Cucumber and Carrot Raita (M), Garden Salad,

Muttar Pillau, Selection of Breads (G) (M)

Dessert

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

£32

per person

* Please inform your waiter for any specific requirements.

* Please inform your order taker of any allergy or special dietary requirements before placing your order.

* Please note that we do work in an environment that handles numerous ingredients and allergens.

* The price includes VAT. * A 10% discretionary service charge will be added to your final bill.

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



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)

Cottage cheese marinated in ginger, garlic, green chillies and peppers and tossed in a wok in a secret sauce.

Aloo Tikki (G) (M) (Su)

Potato patties filled with garden peas and served with tangy chick peas, 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.

Rogangosht (M) (Su)

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

Kadai Paneer (M) (Su)

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

Madhu's Makhani Dal (M) (Su)

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

Accompaniments

Cucumber and Carrot Raita (M), Garden Salad,

Muttar Pillau, Selection of Breads (G) (M)

Dessert

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

£35

per person

* Please inform your waiter for any specific requirements.

* Please inform your order taker of any allergy or special dietary requirements before placing your order.

* Please note that we do work in an environment that handles numerous ingredients and allergens.

* The price includes VAT. * A 10% discretionary service charge will be added to your final bill.

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 Starters

Plain / Masala Poppadum (G) (Su)	£1
Selection of crisps with accompanying chutneys.	
Khasta Vegetable Samosas (G) (Su)	£5
A Punjabi favourite of crisp flaky pastry filled with spiced potatoes & peas.	
Hara Bara Kebab (M)	£6.50
Green peas, vegetables & cheese with a touch of spice.	
Aloo Tikki (G) (M) (Su)	£6.50
Potato patties filled with garden peas & served with a tangy chick peas, yoghurt & tamarind chutney.	
Aloo Papdi Chaat (G) (M) (Su)	£6.50
Street food favourite of fried wheat crisps, gram flour vermicelli, potato mash, drizzled with yoghurt, green herb chutney, tamarind chutney & garnished with fresh coriander.	
<i>M</i> Palak Patta Chaat (G) (M) (Su)	£8.50
British marsh samphire & baby spinach leaves, marinated with chilli, turmeric & fresh coriander. Crisp fried in a chickpea flour coat & served drizzled with yoghurt & chutneys.	
Pani Puri (G) (Su)	£7.50
Puffed semolina cases filled with chick peas, served with a spiced chilled mint & coriander shot & tamarind chutney.	
<i>M</i> Chilli Paneer (G) (M) (So) (Su) (Ce)	£9.50
Cottage cheese marinated in ginger, garlic, green chillies mixed with onions, peppers & tossed in a wok in a secret sauce.	
<i>M</i> Mogo Chilli Garlic (Su)	£7.50
Crispy fried cassava chips tossed in spices with roasted garlic and chilli.	
<i>M</i> Gobi Surkh Angaar (G) (So) (Su)	£7.50
Crispy fried cauliflower and broccoli tossed in a secret blend of spices.	
Mock Chilli Chicken (G) (M) (So) (Su)	£13
Rich & spicy plnt base protein piecestossed in wok with freshgreen chillies, fenugreek & a blend of spice	

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



Non-Vegetarian Starters

Chicken Samosa (G) (Su)	£7
Crisp fried triangular pastries filled with mildly spiced minced chicken.	
Masala Fried Fish (F)	£8
Tillapia fillets native to Kenya's Lake Victoria marinated in chilli, lemon and spices and batter fried to a crisp finish.	
M. Butter Chicken (M)	£9.50
Pan fried buttered chicken on the bone, cooked lovingly to Madhu's family recipe.	
Jeera Chicken (M)	£9.50
Chicken on the bone tossed in a pan in butter with roasted cumin seeds and aromatic black pepper.	
M. Chilli Chicken (M) (Su)	£9.50
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)	£10
King prawns stir fried with garlic & red chillies & a touch of lime.	

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



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 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.

Jhinga Achari (Cr) (M) (Su) (Mu)	£12.50
Butterflied king prawns marinated with pickling spices & chargrilled.	
Sakela Chooza (M)	£10
Whole baby spring chicken, marinated in a medley of spices.	
M Nyamah Choma (Su)	£13
Succulent prime cut lamb ribs, marinated in chilli & lemon.	
M Lamp Chops (M)	£10
(2 Pieces) New Zealand lamb chops, marinated in ginger & mild spices.	
Sheekh Kebab (M)	£10
(4 Pieces) A delicacy of lamb mince kebab cooked on skewers.	
M Tandoori Salmon (F) (M)	£12.50
Carom seeds, dill, spices and lime marinated fillets of salmon grilled and cooked to perfection in the Tandoor.	
Murg Tikka (M)	£10.50
Chicken thigh pieces marinated in yoghurt and traditional tandoori spices and chargrilled.	
Paneer Tikka (M) (Mu) (Su)	£9.50
Indian cottage cheese wedges marinated with Tandoori spice.	
Tandoori Mixed Grill Platter (Cr) (M) (Su) (Mu)	£28
Jhinga Achari, Tandoori Murgh Tikka, Lamb Chop, Seekh Kebab and Paneer Tikka. Served with accompanying sauces and micro greens salad.	

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 Main Courses

<i>M</i> Methi Gobi ki Sabzi (Su)	£8
Fresh fenugreek leaves and cauliflower cooked with ginger, cumin & onions.	
<i>M</i> Kadai Paneer (M) (Su)	£9.50
A classic dish of stir-fried cottage cheese with mixed peppers & onions in a wholesome masala.	
<i>M</i> Baigan ka Bharta (Su)	£8.50
Char-smoked aubergine pulp, cooked with onion, cumin & green peas.	
<i>M</i> Madhu's Makhni Dal (M) (Su)	£8
Slow cooked black lentils braised with butter & tomato, flavoured with fenugreek & garlic.	
Channa Masala (Su)	£8.50
Chickpeas gently simmered in our unique gram masala blend of spices.	
<i>M</i> Punjabi Kadi (M) (Mu)	£8.50
Vegetable dumplings simmered in a light gram flour & sour yoghurt curry tempered with mustard seeds & curry leaves.	
Palak Paneer (M) (Su) (Mu)	£9.50
Indian cottage cheese cubes cooked with mustard leaves, spinach leaves & spices.	
Mutter Paneer (M) (Su) (Mu)	£9.50
Green peas and cottage cheese cubes in a light aromatic sauce with cumin seeds.	
Tadka Dal	£8
Split yellow lentils tempered with turmeric, garlic, cumin & red chilli.	
Bhindi Masala (Su)	£9
Stir fried okras with onions, tomatoes & a touch of spice.	
Aloo Raviya (Su)	£8.50
Stir fried new potatoes and baby aubergines in a rich masala with fresh coriander.	
Vegetable Jalfrezi (Su)	£8.50
Stir fried mixed vegetables in a sharp coriander flavoured sauce.	
Mock Chilli Chicken (G) (M) (So) (Su)	£19
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 spice	

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



Non-Vegetarian Main Courses

- M* **Masala Macchi** (F) (M) (Su) £12.50
Fillet of Tilapia (fresh water fish from Kenya's Lake Victoria) braised in Madhu's unique masala flavoured with roasted carom seeds.
- King Prawn Kadai** (Cr) (M) (Su) £14
King prawns, cooked in a traditional Iron wok in a rich onion masala sauce.
- M* **Masaledaar Kuku** (M) (Su) £12.50
Chicken on the bone sautéed dry with rich aromatic spices.
Another Kenyan Punjabi favourite!
- M* **Machuzi Kuku** (M) (Su) £12.50
A recipe created by the infamous "Madhu's" Chicken on the bone in an aromatic home style curry.
- M* **Methi Chicken** (M) (Su) £12.50
Chicken Sauteed dry with fresh fenugreek leaves & aromatic spices.
- Murg Makhani** (M) (N) (Su) £13.50
The veritable house favourite of tandoori grilled chicken tikkas, simmered in buttery fresh tomato sauce, flavoured with fenugreek & finished with cream.
- M* **Chicken Tikka Masala** (M) (Su) £12.50
Tandoori grilled chicken pieces with tomatoes, onions, chillies in a rich spicy masala.
- M* **Hadi Keema** (M) (Su) £13.50
A classic dish of slow cooked lamb mince and robust spices with lamb shanks.
A rich wholesome dish and a Madhus family favourite.
- M* **Boozi Bafu** (M) (Su) £15
Spring lamb chops on the bone, gently cooked with onions, tomatoes and robust spices.
- Kadai Gosht** (M) (Su) £14.50
An all-time favourite of stir-fried lamb in a rich masala.
- Rogangosht** (M) (Su) £14.50
The classic lamb curry of Punjab. British lamb dices slowly braised with a multitude of spices.

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



Accompaniments

Cucumber & Carrot Raita (M)	£4.50
Boondi Raita (M)	£4.50
Garden Salad	£4.50
Desi Salad	£4.50

Rice

Tilda

Steamed Rice	£4
Aromatic steamed Basmati rice cooked to perfection.	
Mutter Pillau	£4.50
Basmati rice infused with cinnamon, cardamom, cloves, cumin, bay leaves & green peas.	

Biryani

Lamb (G) (M) (Su)	£14
<i>M</i> Chicken (G) (M) (Su)	£14
Prawn (G) (M) (Cr) (Su)	£17
Vegetable (G) (M) (Su)	£12

Bread

Naan (G) (M)	£3.50
Butter / Garlic / Chilli	
Cheese / Peshwari (G) (M) (N)	£4.50
Chappati	£2.50
Thin whole wheat bread cooked on an iron griddle.	
Tandoori Roti (G)	£3.50
Whole wheat bread cooked in a clay oven.	
Lachedar Paratha (G) (M)	£4
Layered and flaky whole wheat bread cooked in a clay oven.	
Roomali Roti (G) (M)	£4
A large handkerchief thin bread, made by stretching & manipulating the dough. Cooked on an inverted iron wok.	

* Please inform your waiter for any specific requirements.

* Please inform your order taker of any allergy or special dietary requirements before placing your order.

* Please note that we do work in an environment that handles numerous ingredients and allergens.

* The price includes VAT. * A 10% discretionary service charge will be added to your final bill.

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