

## SHARING PLATTERS

- Non Veg Sharing Platter** £26  
(M) (F) (C) (Su) (So)  
Chicken Tikka, Seekh Kebab,  
Tandoori Salmon, Chilli Garlic Prawns,  
Chicken Samosa
- Veg Sharing Platter** £22  
(G) (M) (Mu) (So) (Su)  
Veg Samosa, Chilli Paneer, Malai Broccoli,  
Paneer Tikka, Palak Patta Chaat

# MADHU'S

## Brasserie

RICHMOND

## FROM THE ROBATA

- Tandoori Salmon** (F) (M) £13.50  
Mashed Spiced marinated fillets of Scottish salmon in a dill marinade.
- Murgh Tikka** (M) £11  
Spiced chicken thigh, chargrilled on the robata.
- Seekh Kebabs** (M) £11  
A delicacy of lamb mince kebab cooked on skewers.
- Robata Chops** (M) £13  
Lamb chops, marinated in ginger and aromatic spices.
- Nyamah Choma** (Su) £14  
Succulent prime cut lamb ribs, marinated in chilli & lemon.
- Paneer Tikka** (M) (Mu) (Su) £9  
Indian cottage cheese wedges marinated with Tandoori spice.
- Malai Broccoli** (M) (Mu) (Su) £10  
Grilled broccoli marinated in Indian pickling spices.

## NON-VEG APPETISERS

- Chicken Samosa** (G) (Su) £7.50  
Delicately spiced minced chicken amalgamated with fresh lemon and coriander, wrapped in filo pastry and fried to perfection. Served with mint chutney.
- Chilli Garlic Prawns** £12  
(M) (C) (Su)  
King prawns stir fried with garlic & red chillies & a touch of lime.
- Chilli Chicken** (M) (Su) £10  
Rich and spicy chicken on the bone tossed in a wok with fresh green chillies, fenugreek & a blend of spices.
- Jeera Chicken** (Su) £10  
Stir fried chicken tempered with cumin seeds, smoked red chillies turmeric & fresh coriander.

## VEG APPETISERS

- Vegetable Samosa** (G) (Su) £6.50  
A Punjabi favourite of crisp flaky pastry filled with spiced potatoes and peas, served with tamarind chutney.
- Palak Patta Chaat** (M) (Su) £9.50  
British samphire and crispy battered baby spinach leaves with chilli, turmeric, fresh coriander, dressed with yogurt and tamarind.
- Chilli Paneer** (G) (M) (So) (Su) £9.50  
Paneer marinated in ginger and garlic, tossed with green chillies, onions and peppers.
- Aloo Tikki** (G) (M) (Su) £7.50  
Potato patties filled with garden peas & served with a tangy chick peas, yoghurt & tamarind chutney.

## MAIN COURSE

### VEGETARIAN

- Madhu's Makhani Dal** (M) (Su) £10.50  
Slow cooked black lentils in butter and tomato, flavoured with fenugreek and garlic, finished with cream.
- Aloo Gobi Mutter** (Su) £10.50  
Potato and cauliflower cooked in its own steam in an enclosed dish, lightly spiced.
- Baingan Ka Bhartha** (Su) £10.50  
Char-smoked aubergine mash, cooked with onion, cumin and green peas.
- Saag Paneer** (M) (Su) (Mu) £12.00  
Indian cottage cheese infused with fresh young spinach paste.
- Channa Masala** (M) (Su) £10  
Chickpeas gently simmered in our unique gram masala blend of spices.
- Aloo Bhindi Masala** (Su) £10  
Stir fried okras and potatoes with onions, tomatoes & a touch of spice.

### SEAFOOD

- Prawn Moilee Curry** £18  
(F) (Cr) (Su) (Mu)  
King prawns cooked in a creamy coconut curry, spiced with turmeric, ginger, mustard seeds and curry leaves.
- Masala Fish** (F) (M) (Su) £15  
Fillet of Tilapia braised in Madhu's unique masala flavoured with roasted carom seeds.

### MEAT

- Karai Lamb** (M) £17  
Tender lamb pieces (off the bone) slow-cooked to gentle tenderness tossed with onion, tomato, ginger and garlic masala.
- Boozi Bafu** (M) (Su) £18.50  
Lamb chops on the bone, cooked with onions, tomatoes and freshly roasted ground spices.

### BIRYANI

*Tilda*

- Vegetable Biryani** (G) (Su) £14
- Chicken Biryani** (G) (M) (Su) £16
- Lamb Biryani** (G) (M) (Su) £18

### POULTRY

- Murgh Makhani** (M) (N) (Su) £15  
Tandoori grilled chicken tikka, simmered in tomato sauce, flavoured with fenugreek and finished with cream.
- Masaledar Kuku** (M) (Su) £15  
Madhu's signature chicken thigh cooked in a rich luscious sauce full of rich aromatic spices.

## RICE

*Tilda*

- Steamed Rice** £4.50
- Mutter Pilau** £5

## RAITA & SALAD

- Cucumber & Carrot Raita** (M) £4.50
- Salad** £5  
Fresh rocket leaf salad with cherry tomatoes, cucumber, mixed peppers, beetroot and served with a balsamic and olive oil dressing.

## BREAD £4

- Tandoori Naan (G) (M) | Tandoori Roti (G)  
Lachedar Paratha (G) (M) | Garlic Naan (G) (M)
- Roomali Roti** (G) | **Peshwari** (G) (M) (N) £4.50
- Chips / Masala Chips** £4.50

## MADHU'S Brasserie

### THALI

- Vegan Thali** (G) (Su) £27  
Vegetable Samosa, Aloo Gobi Mutter Tarka Channa Dal, Baingan Ka Bhartha, Pilau Rice, Roomali Roti, Salad.
- Vegetarian Thali** £27  
(G) (M) (Su) (Mu)  
Saag Paneer, Vegetable Samosa, Aloo Gobi Mutter, Madhu's Makhani Dal, Pilau Rice, Tandoori Naan, Salad, Raita.
- Non - Vegetarian Thali** £29.50  
(G) (M) (N) (Su)  
Chicken Tikka, Murgh Makhani, Madhu's Makhani Dal, Aloo Gobi Mutter, Pilau Rice, Tandoori Naan, Salad, Raita.

## Key

-  :Vegan  :Madhu's Brasserie 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

- \* All dishes are medium spiced. Please inform a member of staff for any specific requirements.
- \* Please inform a member of staff of any allergy or special dietary requirement before placing your order.
- \* Please note that we do work in an environment that handles numerous ingredients and allergens.
- \* All meat served is halal.
- \* The price includes VAT.
- A 12.5% discretionary service charge will be added to your final bill.

## DRINKS

### Fresh Juices

Passion Juice, Orange Juice, Carrot Juice £5

### Soft Drinks (330ml)

Coke, Diet Coke, Coke Zero, Fanta Orange, Sprite, Schweppes Ginger Ale, Appletiser £3.50



### Minerals

**VOSS**  
artesian water from norway

	375ml	800ml
Still Water	£2.50	£5
Sparkling Water	£2.50	£5
Lime Mint Sparkling	£3	

## COCKTAILS

<b>Pornstar Martini</b> £11 Vodka, Passion Puree, Passion Juice.	<b>Strawberry Daiquiri</b> £11 White Rum, Strawberry Puree, Lime & Simple Syrup.
<b>Bellini</b> £11 Apple, Strawberry & Peach, Flavoured Puree, Prosecco.	<b>Passion Bay</b> £11 Vodka, Passion Puree, Passion Juice, Watermelon Syrup, Cranberry Juice.
<b>Aperol Spiritz</b> £11 Aperol, Soda, Prosecco.	


## MOCKTAILS

<b>Maracuja</b> £8 Passion Puree, Lime, Simple Syrup, Lemonade.	<b>Lychee Colada</b> £8 Lychee Juice, Coconut Milk, Lime Juice, Simple Syrup, Maraschino Cherries.
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### Gin & Botanicals

 **Malfy Rosa** £6/£12  
**Hendricks** £7/£14

### Beer

 **Cobra Beer** 330ml £5  
**Cobra Draught** £7

### Vodka

**Absolut Elyx** £6/£12  
**Grey Goose** £8/£16  
**Ciroc** £8/£16

### Whiskey

**Chivas XV** £8/£16  
**Jameson** £7/£14  
**Jack Daniels** £7/£14

### Tequilla

**Don Julio Blanco** £9/£18

£2.00 charge for mixer.

\* For allergy related advice please speak to one of our team members

\*Spirits are served at 25ml

\*All wines by the glass served as 175ml

\*Prices include VAT

\*A 12.5% discretionary service charge will be added to your final bill.

## DESSERTS

**Rasmalai (G) (M) (N)** £6.50

Fresh milk cake dipped in a creamy sauce flavoured with saffron and cardamom, dressed with slivers of almond.

**Gajar ka Halva (M) (N)** £6.50

A sweet carrot dish caramelised using butter, sugar and fresh cream

**Badam Kulfi (M) (N)** £6.50

Traditional Indian ice cream made with clotted cream and almonds.

 **Sorbet** £6.50

Passion Fruit / Lemon

**Ice Cream (M) (E)** £6.50

Vanilla / Chocolate / Pistacchio (N)

## Teas

Earl Grey, English Breakfast, Darjeeling, Masala Chai, Fresh Mint £3.50

## Coffee

Latte, Espresso, Cappuccino, Americano £3.50

## Champagne



	by the Glass	Bottle
<b>Laurent Perrier Brut</b>	£12	£70
<b>Larrent Perrier Rosé</b>	£15	£105
<b>Prosecco</b>		£65

## Wine

	175ml	Bottle
<b>Red</b>		
<b>Five Ravens Pinot Noir (Romania)</b>	£7.50	£27
<b>Te Mata Estate Syrah,</b>		
<b>Hawke's Bay (New Zealand)</b>	£15	£58
<b>Ségla, Margaux (Bordeaux)</b>	£28	£85
<b>Viña Carrasco Merlot (Chile)</b>		£30
<b>Beronia Rioja CZA</b>		
<b>Crianza Limitada (Spain)</b>		£35
<b>Vik A Managers Choice</b>		
<b>Cabernet Sauvignon (Chile)</b>		£65
<b>Châteauneuf du Pape</b>		
<b>Reserve des Dentelles (Rhône)</b>		£95

### White

<b>Dominio de la Fuente Verdejo (Spain)</b>	£7	£26
<b>Dr Loosen Graacher</b>		
<b>Himmelreich Spatlese (Germany)</b>	£15.50	£59
<b>Pouilly-Fume Ladoucette (Loire)</b>	£20.50	£78.50
<b>Lua Nova Vinho Verde (Portugal)</b>		£30
<b>Wachau Federspiel Riesling (Austria)</b>		£45
<b>Sancerre Blanc Duc Armand (Loire)</b>		£60

### Rosé

<b>Whispering Angel Rose</b>	£14	£55
<small>(Provence, France)</small>		