

Welcome to Madhu's Heathrow



Madhu's Heathrow is a symbol of luxury Indian dining, built on a rich culinary legacy spanning four generations. The journey began with Bishan Dass Anand, a celebrated chef and successful hotelier in Nairobi, Kenya, where he owned the renowned Brilliant Hotel. His son, Madhu Anand, carried this passion forward by opening a small family-run restaurant, Madhu's Brilliant, in Southall, London, in 1980 with wife, Krishna Kumari Anand, his children Sanjay, Sanjeev and Poonam Anand. Inspired by their grandfather's legacy, the Anand's transformed the business into a globally recognized catering brand. In 2004, the company rebranded as Madhu's Ltd.

Madhu's holds the unmatched distinction of being the first Asian caterer in the UK to serve twice at both Buckingham Palace and Windsor Castle. In 2014, Arjun Anand, representing the fourth generation launched Madhu's Heathrow, introducing the innovative robata concept. Despite the global pandemic, Madhu's expanded by opening Madhu's at The Grove in December 2020 and Madhu's of Mayfair later that year. Continuing its global reach, Madhus opened its first international restaurant in Istanbul in September 2022. With over 40 years of excellence, no other UK restaurateur/caterer can rival Madhus' heritage and impeccable record in South Asian cuisine.



SOUTHALL HEATHROW THE GROVE MAYFAIR ISTANBUL

Brasserie

HARVEY NICHOLS RICHMOND



— H E A T H R O W —

Drinks Menu

Madhu's Signature Drinks

Fresh Green Coconut.....	7.50
Natural and hydrating, served straight from the shell.	
Coco Passion.....	12.00
Coconut Water, Absolut Vodka, Chambord, Passion Fruit, Lime, Served in the shell.	
Fresh Juices (Freshly squeezed to order).....	6.50
Passion Fruit or Orange.	

Champagne by the Glass

NV Laurent Perrier La Cuvée.....	21.00
----------------------------------	-------

Sparkling Wine by the Glass

Prosecco DOC, Famiglia Botter. Veneto, Italy.....	9.50
---------------------------------------------------	------

White Wine by the Glass

Pinot Grigio, Bello Tramonto. Veneto, Italy.....	9.00
Sauvignon Blanc, Cloud Rock. Central Valley, Chile.....	11.00
Chardonnay, Domaine De La Baume. Languedoc, France.....	12.50

Red Wine by the Glass

Central Monte Merlot. Central Valley, Chile.....	9.00
Jarra Wood Shiraz. Australia.....	11.00
Pinot Noir, Patriarche Père et Fils. France.....	12.50

Rose Wine by the Glass

Viña Cerrada Rioja Rosado. Rioja, Spain.....	12.00
----------------------------------------------	-------

As part of our commitment to transparent pricing, we do not add a service charge on your final bill. The price you see on the Menu is the price you pay.

Aperitifs are served as 50ml. Spirits are served as 25ml. All wines by glass are served as 175ml. Dessert Wines are served as 100ml. The management reserves the right to change the vintage year without notice.

We apologise for any inconvenience caused, or if your choice is unavailable.



Mocktails

Rose & Raspberry Spritzer.....	9.50
Sirop de Rose, Raspberries, Lemonade.	
Pink.....	9.50
Pink Guava, Passion fruit, Coconut.	
Lemongrass and Lime Crush.....	9.50
Lemon grass and Kaffir Lime Leaf Infusion, Lemonade.	
Virgin Berry Mojito.....	9.50
Red Berries, Lime, Lemonade, Passion Fruit.	
Lychee Colada.....	9.50
Lychees, Apple, Coconut Cream.	

Lassi

Traditional drink made with natural yoghurt and flavourings.

Sweet Sugar, Cardamom & Pistachio	8.00
Salted Himalayan Pink Rock Salt, Roasted Cumin.....	8.00
Kesar / Mango.....	8.00

Bubble Tea

Fruit drink infused with Assam tea and fruit flavoured pearls.

Mango Passion.....	8.00
Assam Tea, Passion fruit, Mango.	
Lycoberry.....	8.00
Assam Tea, Lychee Juice, Strawberry.	

As part of our commitment to transparent pricing, we do not add a service charge on your final bill. The price you see on the Menu is the price you pay.

Aperitifs are served as 50ml. Spirits are served as 25ml. All wines by glass are served as 175ml. Dessert Wines are served as 100ml. The management reserves the right to change the vintage year without notice.

We apologise for any inconvenience caused, or if your choice is unavailable.

Martini

Tamarind Martini.....	14.00
Tamarind Sorbet, Gin, Lime Juice, Sugar Syrup, Tamarind puree.	
Mango Chilli Martini.....	14.00
Absolut Vodka, Kesar Mango, Green Lime and a touch of spice.	
Lychee & Rose Martini.....	14.00
Absolut Vodka, Kwai Feh, Lychee, Rose.	
Passionfruit Martini (Our version of the Porn Star).....	14.00
Absolut Vanilla Vodka, Passoa, Passion fruit, Star Anise, Prosecco.	

Long Drinks

Bollywood Dreams.....	14.00
Havana Club, Lychee, Coconut , Passion Fruit, Lime.	
Mango Daiquiri.....	14.00
Havana Club, Kesar Mango, Mango Liqueur, Ginger, Lime.	
Red Berry Mojito.....	14.00
Absolut Vodka, Blackberry, Red Berries, Lime, Chambord.	
Passion Bay.....	14.00
Vodka, passion puree, passion juice, watermelon syrup, cranberry juice, fresh passion fruit.	

Short Drinks

Meri Jaan.....	14.00
Chivas Regal 12 years Whisky, Pineapple, Ginger ale.	
Black Pearl.....	14.00
Beefeater Gin, Creme de cassis, Lemonade, Blackberries.	
Kama Sutra.....	14.00
Blavod Black Vodka, Passoa Liqueur, Cranberry.	
Guavarita (Margarita with a bite!).....	14.00
Pink Guava, Cointreau, Olmeca Silver Tequila, Lime with Himalayan pink salt and paprika.	
Havana Cancha.....	14.00
Havana Club 7, Bitters, Honey, Lime, Dash of Soda.	

As part of our commitment to transparent pricing, we do not add a service charge on your final bill. The price you see on the Menu is the price you pay.

Aperitifs are served as 50ml. Spirits are served as 25ml. All wines by glass are served as 175ml. Dessert Wines are served as 100ml. The management reserves the right to change the vintage year without notice.

We apologise for any inconvenience caused, or if your choice is unavailable.

Aperitifs

Pernod.....7.50	Harveys Bristol Cream.....7.50
Pernod Absinthe.....7.50	Tio Pepe.....7.50
Ricard.....7.50	Campari.....7.50
Dubonnet.....7.50	Pimms No 1.....7.50
Martini Bianco or Rosso.....7.50	Southern Comfort.....7.50
Jägermeister (25cl).....7.50	

Beer

Cobra Beer Draught.....Half/Pint.....	4.50/7.50
Cobra Malabar Blond IPA.....Half/Pint.....	4.50/7.50
Cobra.....33cl/66cl.....	5.00/8.00
King Cobra 75cl.....	14.00

Juices

Fresh Juices: Passion Fruit, Orange.....	6.50
Guava, Lychee, Mango, Cranberry 33cl.....	5.00

Soft Drinks

Coca-Cola, Diet Coke, Coke Zero, Sprite, Fanta, Ginger Ale	4.50
Red Bull 25 cl.....	6.00

Minerals

Voss Still or Sparkling 80cl.....	5.50
Mixers.....	3.00
Coca-Cola, Diet Coke, Schweppes Soda, Schweppes Ginger-Ale, Schweppes Lemonade, Schweppes Indian Tonic, Schweppes Slimline Tonic, Schweppes Elderflower Tonic	

As part of our commitment to transparent pricing, we do not add a service charge on your final bill. The price you see on the Menu is the price you pay.

Aperitifs are served as 50ml. Spirits are served as 25ml. All wines by glass are served as 175ml. Dessert Wines are served as 100ml. The management reserves the right to change the vintage year without notice.

We apologise for any inconvenience caused, or if your choice is unavailable.

Gin & Botanicals

Specialist Gins served as a 50ml measure

Monkey 47, Schwarzwald Dry Gin (Germany).....	14.00
Cloves, Orange, Sage.	
Plymouth, English Gin (England).....	14.00
Green Cardamom, Lemon, Coriander.	
Beefeater 24, Superior London Dry Gin (England).....	14.00
Green Tea, Orange, Licorice.	
Beefeater Pink, London Dry Strawberry Gin (England).....	14.00
Fresh Strawberry, Lemon and Mint.	
Hendricks (Scotland).....	14.00
Cucumber, Rose Petals, Lime.	
Hapusa Himalayan Dry Gin (India).....	14.00
Juniper Berries, Mango, Cardamom.	
Greater than Gin, London Dry Gin (India).....	14.00
Lemongrass, Ginger, Fennel.	
Ophir Oriental, London Dry Gin (England).....	14.00
Grapefruit Slice, Cardamom, Pink Peppercorns.	
Tanqueray No 10, London Dry Gin (England).....	14.00
Green Lime, Ginger, Basil.	
Chase Williams, Hertfordshire (England).....	14.00
Golden Apple, Lemon, Bay leaf.	
Jensen's Od Tom Gin (England).....	14.00
Juniper, Star Anise, Lemon	

As part of our commitment to transparent pricing, we do not add a service charge on your final bill. The price you see on the Menu is the price you pay.

Aperitifs are served as 50ml. Spirits are served as 25ml. All wines by glass are served as 175ml. Dessert Wines are served as 100ml. The management reserves the right to change the vintage year without notice.

We apologise for any inconvenience caused, or if your choice is unavailable.

Whisky

Scotch Whisky

Chivas Regal 12.....6.00	Monkey Shoulder.....7.50
Chivas Regal Mizunara.....7.00	Johnnie Walker Black.....7.50
Chivas Regal 18.....9.50	Johnnie Walker Blue.....21.00
Chivas Regal 25.....19.00	

Irish

Jameson.....6.00	Jameson Caskmates.....7.00
------------------	----------------------------

Japanese

Suntory Hibiki.....15.00	Yamazaki 12.....18.00
--------------------------	-----------------------

Bourbon

Jack Daniels.....6.50	Makers Mark.....7.50
Jack Daniels Single Barrel.....7.50	Woodford Reserve.....8.50

Single Malt

Glenlivet 12.....7.50	Glenfiddich 12.....7.50
Glenlivet 15.....8.50	Glenfiddich 15.....8.50
Glenlivet 18.....9.50	Oban 14.....8.50
Aberlour 12.....7.50	Dalwhinnie 15.....8.50
Talisker 10.....7.50	Glenfiddich 18.....9.50
Longmorn 16.....8.50	Scapa 16.....21.00
Amrut Indian Single Malt.....9.50	

As part of our commitment to transparent pricing, we do not add a service charge on your final bill. The price you see on the Menu is the price you pay.

Aperitifs are served as 50ml. Spirits are served as 25ml. All wines by glass are served as 175ml. Dessert Wines are served as 100ml. The management reserves the right to change the vintage year without notice.

We apologise for any inconvenience caused, or if your choice is unavailable.

Vodka

Absolut.....6.00	Absolut Elyx.....7.00
Absolut Citron.....6.00	Belvedere.....7.00
Absolut Vanilla.....6.00	U'luvka.....7.00
Absolut Raspberry.....6.00	Grey Goose.....7.00

Gin

Beefeater.....6.00	Hapusa Gin.....6.00
Plymouth.....6.00	Tanqueray.....6.50
Bombay Sapphire.....6.50	Beefeater 24.....6.50
Greater than Gin.....6.50	Hendricks.....7.00

Rum

Havana Club 3.....6.00	Old Monk Indian Rum.....6.00
Havana Club Anejo Especial.....6.50	Bacardi.....6.00
Havana Club 7.....6.50	Ron Zacapa.....6.50
Havana Club Selection.....7.00	Real McCoy 5.....6.50
des Maestros	

Tequila 50cl

Olmeca Silver.....6.00	Olmeca Gold.....7.00
Don Julio Bianco.....8.00	Villa Lobos Extra Anejo.....7.00
	100% Agave

Cachaca

Sagatiba Pura.....6.50

Mixer

Add a mixer to any spirit for 3.00

As part of our commitment to transparent pricing, we do not add a service charge on your final bill. The price you see on the Menu is the price you pay.

Aperitifs are served as 50ml. Spirits are served as 25ml. All wines by glass are served as 175ml. Dessert Wines are served as 100ml. The management reserves the right to change the vintage year without notice.

We apologise for any inconvenience caused, or if your choice is unavailable.

Champagne & Sparking Wine

Prosecco DOC Famiglia Botter Extra Dry.....	38.00
NV Laurent Perrier La Cuvée.....	95.00
NV Perrier Jouet Grand Brut.....	130.00
NV Laurent Perrier Rosé.....	140.00
NV Laurent Perrier Blanc de Blanc.....	230.00

Champagne & Sparking Wine Cocktails

Kir Royale.....	16.50
Perrier Jouet, Creme de Cassis.	
Red Wine Sagria.....	16.50
Red Wine, Prosecco, Citrus fruits, Strawberry. Aperol	
Spritz.....	16.50
Aperol, Prosecco, Orange, Soda.	

As part of our commitment to transparent pricing, we do not add a service charge on your final bill. The price you see on the Menu is the price you pay.

Aperitifs are served as 50ml. Spirits are served as 25ml. All wines by glass are served as 175ml. Dessert Wines are served as 100ml. The management reserves the right to change the vintage year without notice.

We apologise for any inconvenience caused, or if your choice is unavailable.

White Wine

Pinot Grigio, Bello Tramonto (Veneto, Italy).....	28.00
Straw yellow in appearance, this generous, well balanced Pinot Grigio has a rich fruity aroma with a smooth fruity taste.	
Chenin Blanc 'Cotte Mill', Franschhoek Cellars (Western Cape, South Africa).....	31.00
A purity of bright citrus fruit aromas with a fleshy intensity of peach, nectarine and honeysuckle giving a rounded richness and blossoming freshness.	
Sauvignon Blanc, Cloud Rock (Central Valley, Chile).....	32.00
A fresh, zesty Sauvignon Blanc with wonderful aromatic aromas, hints of citrus and floral notes	
Vinho Verde, Janelas Antigas (Portugal).....	33.00
An exciting and refreshing wine that perfectly combines the aromas of four of the most famous grape varieties of the region resulting in a very fresh and fruity wine, with a balanced acidity. Its great for pairing with salads, fish and seafood dishes or can be served on its own.	
Gewurztraminer-Riesling, Willowglen (Victoria, South Eastern Australia).....	35.00
A fantastic blend with the soft sweetness of the Gewurztraminer and the crisp, zesty Riesling, making a really refreshing fruity white.	
Chardonnay, Domaine De La Baume (Pays d'Oc, France).....	38.00
Stunning synthesis of white peach, pear and citrus fruit on the nose evolve into a full harmonious palate of succulent stone fruit.	
Albariño, Entreflores (Rias Baixas, Spain).....	47.00
Elegant, very rich palate, fleshy and well structured. Fresh and acidic mid-palate highlights subtle varietal character, enhanced by some fruity notes. Fresh and intense finish.	

As part of our commitment to transparent pricing, we do not add a service charge on your final bill. The price you see on the Menu is the price you pay.

Aperitifs are served as 50ml. Spirits are served as 25ml. All wines by glass are served as 175ml. Dessert Wines are served as 100ml. The management reserves the right to change the vintage year without notice.

We apologise for any inconvenience caused, or if your choice is unavailable.

White Wine

- Gavi di Gavi DOCG, La Soraia (Piemonte, Italy).....48.00
 Intense aroma, fruity with floral persistence.
- Sauvignon Blanc, Turtle Bay (Marlborough, New Zealand).....48.00
 This wine is fresh and vibrant with passion fruit, gooseberry and some melon characters.
 It has a balanced richness of fruit with a floral note through the palate,
 with intense depth of flavour and a crisp finish. SWA Commended.
- Chablis, Domaine Dupree (Burgundy, France).....62.00
 A fine elegant nose, a beautiful minerality and citrus notes.
 The palate is precise with a lingering finish.
- Pouilly-Fuissé 'es Deux Terroirs', Mommessin (Burgundy, France).....78.00
 A light golden green with a floral and citrus fruit focussed nose evolves
 in to a silky smooth palate with toasty undertones and almond flavour.
- Châteauneuf-du-Pape Blanc, Albin Jacumin (Rhône Valley, France).....92.00
 Soft, inviting aromas of white flowers and citrus fill the nose, leading
 to a full and textured palate of peach, apricot and ripe pineapple.

Rosé Wines

- Viña Cerrada Rioja Rosado (Rioja, Spain).....38.00
 A dry, approachable Rioja rosé with raspberry fruit on the nose.
 The palate has redcurrant and strawberry characters, a bright, juicy finish.
- Côtes de Provence, L'Oasis (Provence, France).....40.00
 Beautifully glossy with a pale peach robe and apricot accents. An elegant,
 floral and fruity bouquet prepares you for the ample, fruity and round flavours.

As part of our commitment to transparent pricing, we do not add a service charge on your final bill. The price you see on the Menu is the price you pay.

Aperitifs are served as 50ml. Spirits are served as 25ml. All wines by glass are served as 175ml. Dessert Wines are served as 100ml. The management reserves the right to change the vintage year without notice.

We apologise for any inconvenience caused, or if your choice is unavailable.

Red Wine

Central Monte Merlot (Central Valley, Chile).....	27.00
A beautiful bouquet of black cherries and red summer fruits. Soft tannins on the palate make for a very smooth and balanced wine.	
Jarrah Wood Shiraz (Australia).....	32.00
This classic Australian Shiraz is packed with ripe cherry and raspberry flavours with a pepper spice finish. SWA Commended.	
Descobre Tinto (Douro, Portugal).....	32.00
Great concentration of juicy red and black berry fruit and grippy, yet well integrated tannins.	
Fortuna Malbec (Mendoza, Argentina).....	36.00
Deep magenta colour with crimson/purple edges. The nose exudes vibrant aromas of violets, spice and ripe berry flavours. The palate has intense dark berries and clove spice. It is a medium bodied wine with good length.	
Pinot Noir, Patriarche Père et Fils (France).....	38.00
Trendy grape varietal that has a youthful red colour. The palate is rich and mouth filling with the red fruit aromas carrying through to the finish	
Barbera d' Asti, Conti Buneis (Piemonte, Italy).....	38.00
Full and round with soft sweet tannins, hints of fruit compote.	
Primitivo, Maestro (Puglia, Italy).....	38.00
Full and round with soft sweet tannins, hints of fruit compote.	
Rioja Crianza, Vina Cerrada (Rioja, Spain).....	40.00
Striking plum above other various red berries, classic vanilla with a touch pepper, kicking at the end. Medium body making justice to its ageing and good finish. SWA Commended.	

As part of our commitment to transparent pricing, we do not add a service charge on your final bill. The price you see on the Menu is the price you pay.

Aperitifs are served as 50ml. Spirits are served as 25ml. All wines by glass are served as 175ml. Dessert Wines are served as 100ml. The management reserves the right to change the vintage year without notice.

We apologise for any inconvenience caused, or if your choice is unavailable.

Red Wine

Carmenere Reserva, Alma de Chile (Maule Valley, Chile).....	40.00
A Carmenere of character with rich plum, cassis and prune fruit, supported by quality oak in the background. SWA Commended.	
Lussac Saint Emilion, Chateau Robin (Bordeaux, France).....	44.00
Garnet colour and a multi- layered nose of rich fruit and spice lead in to an elegant palate showing bramble fruit with undertones of vanilla.	
Fleurie, Domaine Presle Mommessin (Beaujolais, France).....	50.00
A garnet colour with aromas of violets and roses lead in to an elegant and feminine palate of delicate raspberry and strawberry fruit.	
Priorat, Llicorella (Catalonia, Spain).....	78.00
Deep cherry red with purple hues. Aromas of black fruits, vanilla and toasted almond. A round and powerful palate with hints of marmalade and cocoa.	
Chateauneuf du Pape Chateau Beauchene (Rhône Valley, France).....	92.00
A flagship wine with a firm structure and full, rich flavours and harmonious tannins. 65% Grenache, 25% Syrah and 10% Mourvedre.	

As part of our commitment to transparent pricing, we do not add a service charge on your final bill. The price you see on the Menu is the price you pay.

Aperitifs are served as 50ml. Spirits are served as 25ml. All wines by glass are served as 175ml. Dessert Wines are served as 100ml. The management reserves the right to change the vintage year without notice.

We apologise for any inconvenience caused, or if your choice is unavailable.