

WELCOME TO MADRAS...

APPETIZERS

1 Samosa Trio

Meat samosa, veg. samosa, pakora with chutneys 7.95

2 Vegetable Samosa

A Pastry stuffed with light spiced potatoes and green peas 3.95

3. Veggie Appetizer Platter

Delicious combination of vegetable Samosa, veg. Pakoras & Onion Bhaji 8.95

4. Mixed Appetizer Platter

Samosa, Vegetable Pakora, Chicken Tikka and Malai Tikka , perfect for sharing 9.95

5. Tamarind Shrimps

Shrimps with southern spices, roasted coconut, black pepper tamarind, mustard seeds 10.95

6. Papdi Chaat- spicy

Mildly spiced potatoes, chick peas, tomato, coriander chaat sauce and Papdi 7.95

7. Chicken Pakora

best seller in all London curry houses 5.95

8. Sambar

An Exquisitely delicate Vegetable Broth with Lentils & Spices 4

9. Sambar and Idly

Sambar with stemmed rice delicacies 6

10. Dhai Vada

Lentil donuts dipped in mildly spiced yogurt- coriander, cumin 6

11. Masala Dosa

Thin rice and lentil crepes stuffed with mildly spiced potatoes & onions 9

12. Tossed Garden Salad

Cucumber, tomatoes, lettuce, dressing on the side. 6

ENTREES

TANDOORI SPECIALITIES

14. Raan – E- Khber

All American Lamb Chops seasoned in white pepper, nutmeg, lemon and Firewood Grilled-Best seller 18

15. Chicken Tikka

Succulent cubes of marinated chicken breasts grilled with yogurt & spices in clay oven 17

16. Malai Kabab

Boneless chicken Breasts, marinated in white pepper, ginger , lemon and Spanish Saffron 17

17. Tandoori Chicken

Chicken on the bone marinated in yogurt spices and grilled in clay oven 14

18. Lamb Boti Kabab

Tenderloin of leg of Lamb in natural jus, skewered and grilled in open flame with tandoori spices & herbs. Best way to Enjoy Lamb. 17

19. Tandoori Salmon

Fillet of Alaskan Salmon Tandoori smoked with honey glaze 18

20. King Prawns Tandoori

Tender King Prawns Tandoori grilled, with rare exotic spices ,Old Delhi Style 18

21. Jinga Mahal

L20arge wild shrimps tandoori grilled with white pepper saffron, nutmeg. 18

22. Madras Special Mixed Grill

Assortment of Tandoori grilled shrimps, boneless Lamb Kabab, boneless Malai Tikka- Fabulous. The best way to enjoy Indian Tandoori grill and centuries old spices in harmony and flavor 19

23. Thalassery Bada Gosht

12oz Prime Aged Sirloin Steak served with coriander roasted potatoes, seasonal vegetables, Classic South Indian Malabar Coast `the original Black Gold thalassery Peppercorn'sauce (also known as tellicherry) 18

Add two large shrimps

4.95

CHICKEN SPECIALITIES

24. Chicken Tikka Masala

Boneless chicken breasts broiled tandoori style & cooked in light tomato sauce 17

25. Chicken Chettinad	17
Famed South Indian chicken speciality, pepper based with nine spices – Spicy	
26. Chicken Korma	17
Boneless chicken marinated in spices & cooked in cashew & almond sauce	
27. Chicken Vindaloo	17
Marinated boneless chicken with hot and tangy sauce and potatoes	
28. Butter chicken	17
Clay oven grilled boneless chicken with fenugreek, garlic & tomato butter sauce	
29. Murg Shahjahani	17
Popular frontier dish with grilled boneless chicken breast & almond laced white sauce	
30. Chilli Chicken- Spicy	17
Desi-shanghai express-with green onions & garlic cumin chilli	
31. Kadai Chicken	17
Peshawari style preparation – sautéed chicken breast with onions, coriander & herbs	
<u>LAMB & SEAFOOD SPECIALITIES</u>	
32. Lamb Roganjosh	18
An Indian classic – lean chunks of boneless lamb with kashmiri sauce	
33. Hydrabadi Kadai Chops	18
Fit for the Sultan- lean rack of lamb with the best sauce from the south east	
34. Medley Masala	18
Broiled chicken breast & lamb kebabs with tomato masala sauce- Best curry experience	
35. Lamb Vindaloo	18
Portuguese influenced centuries old Traditional Goan recipe ,lamb cooked in hot & tangy sauce with potatoes	
36. Lamb Saagwala	18
Juicy chunks of lamb cooked in classic blend of fresh cut spinach	
37. Lamb Madras	18
Lamb chunks cooked in coconut curry, red chilli & mustard seeds	
38. Shrimp Masala	19
Tandoori Shrimps sautéed in mild spices & light tomato sauce	
<u>BIRYANI CORNER</u>	
39. Vegetable Biryani	11
Selected vegetables & dried nuts in flavoured basmati rice	
40. Chicken Biryani	14
Chicken cooked with fresh mint & aromatic basmati rice tossed with raisins & nuts	
41. Lamb Biryani	17
Lamb cooked with fresh mint ginger with aromatic basmati rice	
42. Shrimp Biryani	18
Marinated large shrimps cooked with mint and fresh aromatic basmati rice & spices	
<u>VEGETABLE DELIGHTS</u>	
43. Navrathan Korma	14
Nine vegetables cooked in mildly spiced creamy cashew & almond sauce	
43. Saag Paneer	14
Freshly cut spinach and homemade cottage cheese	
44. Vegetable Malai Kofta	14
Croquettes of ground vegetables & cheese stuffed with nuts and raisins in a creamy sauce	
45. Matar Paneer	14
Homemade cottage cheese cooked with garden peas in light onion tomato gravy	
46. Panjabi Channa Masala	

Chik peas slowly simmered with onion, tomato & spices	14
47. Aloo Gobi Cauliflower and potatoes cooked with ginger, tomatoes and herbs	14
48. Vegetable Chettinad A southern favourite with chef's special spices	14
49. Paneer Butter Masala Homemade cheese with tomato – butter herb spice sauce	14
50. Dal Makhani North Indian speciality – lentils simmered with fenugreek, cumin, ginger, onion, tomatoes	9.95
<u>FRESHLY BAKED INDIAN BREADS</u>	
51. Naan Light and fluffy authentic Indian bread baked in clay oven (Tandoor)	1.95
52. Garlic Naan Nan bread stuffed with fresh chopped garlic and cilantro	3.95
53. Chappati/Tandoori Roti(2) wheat bread baked on flat grill or Tandoor	Whole 4.95
54. Kashmiri Naan Nan stuffed with raisins, nuts and cheese	4.95
55. Onion Kulcha Nan stuffed with lightly spiced onions and cilantro	4.95
56. Aloo Paratha Stuffed with mildly spiced potatoes	4.95
57. Maharaja Bread Basket Assortment of freshly baked Nan, Kashmiri Nan, Aloo Paratha and Garlic Nan	12

KIDS MENU

Chicken Tikka, Nan, French fries & soft drinks

6

Chicken Nuggets, Fries & Soft drinks

6

All Dishes Can Be Served Mild, Medium or Hot
We Cater For All Occasions