

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

4.95

3. Veggie Appetizer Platter

combination of vegetable Samosa, veg. Pakoras & Onion Bhaji

8.95

4. Papadum Basket

Delicious combination of onion , tamarind, and mint chutneys with four crispy wafer bread.

3.95

5. Mixed Appetizer Platter

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

9.95

6. Tamarind Shrimps

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

10.95

7. Papdi Chaat- spicy

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

7.95

8. Chicken Pakora

best seller in all London curry houses

6.95

9. Sambar

An Exquisitely delicate Vegetable Broth with Lentils & Spices

4

10. Sambar and Idly

Sambar with stemmed rice delicacies

6

11. Dhali Vada

Lentil donuts dipped in mildly spiced yogurt- coriander, cumin

6

12. Masala Dosa

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

9

13. 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

19

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

15

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

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

BEVERAGES

WINES

	Glass	Bottle
Black Stone Merlot	8	25
Yellow Tail Merot	7	24
Jacobs Creek Cabernet Sauvignon	7	25
Lindemans Cabernet Sauvignon	7	24
Yellow Tail Shiraz	7	23
Rosemont Shiraz	8	28
Kenwood Brut	8	
Kenwood Chardonnay	8	28
Coastal Chardonnay	7	23
Ecco Domani Pinot Grigio	7	25
Blue River Riesling	7	24
Kendall Jackson Sauvignon Blanc	8	28
Barefoot White Zinfandel	7	21

BEERS

	Premium Big Bottle	Reg
Taj Mahal	9.95	4.95
KingFisher	9.95	4.95
Amstel light		4.95
Budweiser		3.95
Heineken		4.95
St. Pauli Girl		3.95

SOFT DRINKS

Original Madras Coffee	2.95
Popular Chai Tea	2.95
Mango Lassi(crisp mango juice, yogurt, cardamom)	3.95
Sweet/Salt Lassi	3.95
Thumps Up/Limca	2.95
Coke, Diet, Sprite, Raspberry Tea, Lemonade , Fruit Punch	2.50
Fresh Brewed Iced Tea	2.50
Evian Bottled Water Large	3.95
San Pellegrino Sparkling Large	3.95

CHICKEN SPECIALITIES

24. Chicken Tikka Masala

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

18

25. Chicken Chettinad	17
Famed South Indian chicken speciality, pepper based with nine spices – Spicy	
26. Chicken Korma	18
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	18
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	

LAMB & SEAFOOD SPECIALITIES

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	

BIRYANI CORNER

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	

VEGETABLE DELIGHTS

43. Navrathan Korma	15
Nine vegetables cooked in mildly spiced creamy cashew & almond sauce	
44. Saag Paneer	15
Freshly cut spinach and homemade cottage cheese	

45. Vegetable Malai Kofta	
Croquettes of ground vegetables & cheese stuffed with nuts and raisins in a creamy sauce	15
46. Mater Paneer	
Homemade cottage cheese cooked with garden peas in light onion tomato gravy	14
47. Panjabi Channa Masala	
Chik peas slowly simmered with onion, tomato & spices	14
48. Aloo Gobi	
Cauliflower and potatoes cooked with ginger, tomatoes and herbs	14
49. Vegetable Chettinad	
A southern favourite with chef's special spices	14
50. Paneer Butter Masala	
Homemade cheese with tomato – butter herb spice sauce	15
51. Dal Makhani	
North Indian speciality – lentils simmered with fenugreek, cumin, ginger, onion, tomatoes	9.95
<u>FRESHLY BAKED INDIAN BREADS</u>	
52. Naan	
Light and fluffy authentic Indian bread baked in clay oven (Tandoor)	2.95
53. Garlic Naan	
Nan bread stuffed with fresh chopped garlic and cilantro	4.95
54. Chappati/Tandoori Roti(2)	
Whole wheat bread baked on flat grill or Tandoor	4.95
55. Kashmiri Naan	
Nan stuffed with raisins, nuts and cheese	4.95
56. Onion Kulcha	
Nan stuffed with lightly spiced onions and cilantro	4.95
57. Aloo Paratha	
Stuffed with mildly spiced potatoes	4.95
58. 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***