madurai

Our menu celebrates the bold flavours of Southern Indian cuisine, featuring aromatic spices, coconut, lentils, rice, and herbs—all chosen to reflect its rich culinary heritage.

This pre-theatre set menu is the perfect introduction, offering a taste of its vibrant and diverse flavours.

Poppαdoms & Chutneys v · 4.95

Mixed Pickle v · 1.95

Coconut Chutney v · 1.95

Tomato Chutney v · 1.95

Raita • 3.50

v Vegan Dishes
Our menu is proudly 100% gluten-free.

If you have any other allergies or dietary requirements, please ask our staff for more information.

Pre-theatre Special

AVAILABLE EVERY DAY - 15:00 - 18:00

£16.95 per person

STARTERS

Spinach Pakoda v

Crispy fritters made with spinach, onions, and aromatics.

Potato Bonda v

Soft potato dumplings in a chickpea flour batter.

Chicken Pakvada

Crispy chicken tenders in a delicately spiced batter.

Lamb Ulathu +1

Juicy lamb chunks tossed with black pepper, curry leaf, and green chillies.

MAIN COURSES

Pepper Paneer

Soft paneer and new potatoes seasoned with fragrant black pepper.

Chicken Ghassi

Chicken simmered in rich coconut milk with paprika and sundried curry leaves.

Inji Lamb +2

Lamb infused with ginger and a hint of black pepper.

served with

Plain Rice v

Steamed basmati rice, offering a simple and comforting staple.

Sada Dosa v

A simple, thin crispy crepe made of ground rice and lentils.

Kathri Kari v

Baby eggplants in a coconut and coriander sauce with mustard seeds.

Pundu Chicken

Chicken spiced with garlic, ginger, and hot red chilli for robust heat.

Lamb Mappas +2

Lamb cooked in creamy coconut milk, onion, tomato, and aromatic spices.

Lemon Rice v

Fragrant basmati rice infused with zesty lemon, for a tangy twist.

Thattu Dosa v

Small, thick pancakes with a soft, spongy texture.

DOSA

A crispy South Indian crepe of rice and lentils, with a variety of fillings.

Classic Masala Dosa v

Rolled with spiced potatoes, onions, and fresh herbs.

Savoury Chicken Dosa

Filled with tender, seasoned chicken.

Each of these are served with sambar and two chutneys.

SIDE DISHES

Crispy Fried Okra v · 4.95

Okra marinated in spies and batter fried.

Madurai Potatoes v · 5.95

New potatoes tossed with aromatic spices

Black Channa v · 5.95

Black chickpeas with grated coconut.

Verru Parippu v · 5.95

Delicately spiced lentils — rich, hearty, and aromatic.

@madurai.gla

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SOUTH INDIAN INSPIRED CUISINE

www.madurai.co.uk