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SOUTH INDIAN INSPIRED CUISINE

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Our menu pays homage to the vibrant flavours and diverse ingredients of South India, showcasing a rich tapestry of aromatic spices, coconut, lentils, rice, and herbs — each carefully selected to evoke the essence of South Indian culinary heritage.

From expertly crafted spice blends to coconut-infused curries, every dish offers a nuanced interpretation of tradition, blending time-honoured techniques with contemporary creativity.

Discover the vibrant essence of South Indian cuisine, where every bite captures the region's rich tradition, infused with modern creativity and the enduring spirit of its people.

Poppadoms & 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.

Starters

Fiery Garlic Prawns • 9.95

Large king prawns tossed with a bold blend of red chilli, tangy tomato, and fresh garlic, for a punch of heat and bursts of flavour.

Seafood Croquettes • 7.95

Delectable haddock and monkfish delicately flavoured with ginger and aromatic spices.

Lamb Ulathu • 7.95

Juicy lamb chunks expertly seasoned and tossed with freshly ground black pepper, aromatic curry leaves, and fiery green chillies.

Chicken Pakvada • 6.95

Crispy chicken tenders coated in a subtly spiced chickpea flour batter.

Spinach Pakoda v • 5.95

Fritters of fresh spinach and onions, perfectly seasoned and fried.

Potato Bonda v • 5.95

Soft potato dumplings encased in a chickpea flour batter, deep-fried until golden, offering a warm and comforting treat with each bite.

Sweetcorn Vada v • 5.95

Crunchy patties of sweetcorn and finely chopped peppers, ginger, and garlic.

The Grill

Accompanied by a complementary side sauce, these grilled delights promise a symphony of taste sensations.

Chuttha Monkfish • 23.95

Scottish monkfish marinated in a fragrant blend of coconut, turmeric, and yoghurt, then perfectly grilled for a rich and tender finish.

Pollicha Salmon • 22.95

Scottish salmon coated in a fiery red chilli and tamarind marinade, char-grilled for a bold and tangy flavour.

Lamb Chohe • 17.95

Succulent lamb chops, delicately spiced to enhance the meat's natural richness.

Chicken Rhost • 14.95

Juicy grilled chicken, marinated in red chillies and aromatic spices for a bold flavour.

Mixed Veg & Paneer • 14.95

A colourful mix of broccoli, peppers, and paneer, grilled to enhance their fresh, earthy flavours with a touch of spice.

Biryani

A traditional slow-cooked rice dish known for its rich and aromatic flavours.

Chicken Biryani • 14.95

Tender chicken layered with fragrant basmati rice and aromatic spices.

Tender Lamb Biryani • 16.95

Succulent lamb pieces cooked with seasoned rice and spices.

Mixed Vegetable Biryani • 14.95

A variety of seasonal vegetables slow-cooked with fragrant rice.

Each biryani is served with cool raita and a complementary sauce.

Dosa

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

Classic Masala Dosa v • 12.95

Rolled with spiced potatoes, onions, and fresh herbs.

Savoury Chicken Dosa • 14.95

Filled with tender, seasoned chicken.

Spicy Lamb Dosa • 16.95

Packed with spiced, tender lamb.

Mixed Seafood Dosa • 21.95

Filled with spiced monkfish and prawns.

Each of these are served with sambar and two chutneys.

Curries

CHICKEN

Black Pepper Chicken • 13.50

Succulent chicken simmered in a rich, peppery sauce with onions and aromatic spices.

Pundu Chicken • 13.50

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

Chicken Ghassi • 13.50

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

LAMB

Inji Lamb • 15.95

Lamb infused with ginger and a hint of black pepper.

Pudina Lamb • 15.95

Lamb with fresh mint, coriander, and a touch of coconut milk.

Lamb Mappas • 15.95

Tender lamb cooked in onion, tomato, coconut milk, and aromatic spices — a rich, creamy dish.

PANEER

Pepper Paneer • 12.95

Soft paneer and new potatoes seasoned with fragrant black pepper.

Paneer Kadugu • 12.95

Paneer cooked with mustard greens, offering earthy and fresh flavours.

SEAFOOD

Tiger Prawn Moilee • 22.95

Succulent tiger prawns simmered in a delicate coconut milk sauce, infused with turmeric, curry leaves, and aromatic spices.

Coastal Monkfish Curry • 21.95

Scottish monkfish cooked in a vibrant curry with red chillies, mustard seeds, coconut, and tamarind.

Tava Pomfret • 24.95

Whole pomfret delicately marinated and slow-cooked on a cast iron pan, preserving its natural flavours, and served with a light, fragrant sauce.

Please allow around 30 minutes for this dish to be served.

VEGAN

Keerai Paruppu v • 10.95

Lentils cooked with spinach, tomatoes, and a rich blend of South Indian spices.

Kathri Kari v • 11.95

Tender baby eggplants in a coconut and coriander sauce with mustard seeds.

Spinach Kilangu v • 10.95

Fresh spinach simmered with new potatoes and aromatic spices.

Okra Kulambu v • 11.95

Tender okra in a spicy curry with bold, robust flavours.

Extras

Crispy Fried Okra v • 4.95

Okra marinated in spies and batter fried.

Chickpea Salad v • 5.50

Chickpeas with onions, tomatoes, fresh herbs, and a zesty lemon dressing.

Madurai Potatoes v • 5.95

New potatoes tossed with aromatic spices

Black Channa v • 5.95

Black chickpeas with grated coconut.

Sambar v • 6.50

A hearty lentil curry with seasonal vegetables.

Breads

Perfect sides to complement to your mains — these are naturally gluten-free breads, crafted from rice and lentils.

Sada Dosa • 4.50

A simple, thin crispy crepe.

Cheese Dosa • 5.50

A crispy dosa topped with melted cheese for a delightful twist.

Thattu Dosa v • 4.95

A couple of small, thick pancakes with a soft, spongy texture.

Mini Uttapam v • 5.95

Mini rice and lentil pancakes, topped with coconut, tomato, onions and fresh coriander.

Paper Dosa v • 8.95

A large, ultra-thin dosa. Crispy and golden, this dosa is simply irresistible.

Rice

Plain Rice v • 3.50

Steamed basmati rice.

Lemon Rice v • 3.95

Basmati rice infused with lemon and tempered with mustard seeds.

Coconut Rice • 4.95

Fragrant basmati rice with ghee, grated coconut, mustard seeds, and spices.