

A Lunch Affair

£12.⁹⁵ per person

A carefully curated set menu designed to offer a satisfying two-course lunch.

STARTERS

Potato Bonda **v**

Soft potato dumplings in a chickpea flour batter.

Spinach Pakoda **v**

Crispy fritters made with spinach, onions, and aromatics.

Chicken Pakvada

Crispy chicken tenders in a delicately spiced batter.

MAIN COURSES

Spinach Kilangu **v** · 10.95

Fresh spinach simmered with new potatoes and aromatic spices.

Pepper Paneer · 12.95

Soft paneer and new potatoes seasoned with fragrant black pepper.

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.

Inji Lamb · 15.95

Lamb infused with ginger and a hint of black pepper.

served with

Plain Rice **v**

Steamed basmati rice.

Sada Dosa **v**

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

Thattu Dosa **v**

Small, thick pancakes with a soft, spongy texture.

Chef's Thali

£14.⁹⁵ per person

A traditional platter with a variety of chef-selected dishes all served together.

Meat Thali

Chicken curry, lamb curry, lentil curry, raita, pickle, poppadom, rice, and dessert.

Vegetarian Thali

Two vegetarian curries, lentil curry, raita, pickle, poppadom, rice, and dessert.

Vegan Thali **v** +2

A rich assortment of plant-based dishes — two vegan curries, lentil curry, vegan raita, pickle, poppadom, rice, and dessert.

Each thali provides a delightful combination of tastes and textures for an great lunch experience.

EXTRAS

Poppadoms & Chutneys **v** · 4.95

Crispy Fried Okra **v** · 5.95

Okra marinated in spices and batter fried.

Madurai Potatoes **v** · 6.50

New potatoes sautéed with aromatic spices.

Black Channa **v** · 6.50

Black chickpeas tossed with grated coconut.

Verru Parippu **v** · 6.50

Delicately spiced lentils — rich, hearty, and aromatic.

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.

@madurai.gla

madurai
SOUTH INDIAN INSPIRED CUISINE

LUNCH

MONDAY - FRIDAY
12:00 - 18:00

www.madurai.co.uk