



MADHU'S HAS
BEEN FAMILY-RUN
FOR OVER FORTY
FIVE YEARS, BUT
ITS STORY BEGAN
LONG BEFORE ITS
DOORS OPENED
IN LONDON.



BISHAN DAS ANAND
NAIROBI, KENYA (Pictured in 1928)

1930

Bishan Das Anand migrated from the Jammu & Kashmir region of India to Nairobi, Kenya, where he opened The Brilliant Hotel and Nightclub. The venue soon became a popular social hub, renowned for its authentic Indian cuisine with a distinctive Kenyan influence. Bishan Das's son, Madhu emerged as the family's Master Chef, developing a deep passion for the kitchen from an early age.

APPETISERS

VEGETARIAN

- | | | | |
|---|----|--|------|
| ● VEGETABLE SAMOSA
Crisp, flaky pastry, spiced potato & peas
(G) (Su) | 14 | ALOO TIKKI
Golden potato patty, chickpeas, sweet yogurt, mint & tamarind chutney (M) (G) (Su) | 16 |
| <i>M</i> PALAK PATTA CHAAT
British marsh samphire & crispy spinach leaves. Chilli, coriander, sweet yoghurt, mint & tamarind chutney (M) (G) (Su) | 18 | ● <i>M</i> CHILLI PANEER
Sweet, spicy, tangy Indian cheese tossed with bullet chillies, onions and bell peppers (M) (G) (Su) (So) (Ce) | 18.5 |

NON-VEGETARIAN

- | | | | |
|---|------|--|----|
| <i>M</i> MURGH SAMOSA
Crisp fried pastry, spiced minced chicken (G) (Su) | 15 | ● LASUNI AUR MIRCHI JHINGA
King prawns tossed with garlic, red chillies, lime (M) (Cr) (Su) (Ce) | 24 |
| ● <i>M</i> CHILLI CHICKEN
Wok-tossed chicken with Kashmiri chillies, fenugreek & aromatic spices (M) (Su) | 20.5 | MALABAR SCALLOPS
Baked scallops with curry leaves in Malabar, cauliflower sauce, topped with pastry (M) (Mo) (Mu) (Su) (G) | 30 |

MENU KEY: *M* Madhu's Signature Dish ● Vegan ● Chilli

ALLERGENS: (F) Fish (G) Gluten (M) Milk (E) Egg (N) Nut (Mu) Mustard (Cr) Crustacean (So) Soya (Su) Sulphur (Mo) Molluscs (Se) Sesame (Ce) Celery (L) Lupin (P) Peanuts.

Please inform your order taker of any allergy or special dietary requirements before placing your order. Please note that we do work in an environment that handles numerous ingredients and allergens.

A 12% service charge is added to your total bill; 6% is discretionary and 6% is fixed. All prices include VAT at the current rate.

AT MADHU'S, EVERY
BLEND OF GARAM
MASALA IS CRAFTED
IN-HOUSE, FOLLOWING
CLOSELY GUARDED
FAMILY RECIPES.



JAGDISH ANAND (MADHU)
& KRISHNA KUMARI ANAND

1972

Due to political changes in East Africa, the Anand family migrated to London. Madhu carried forward his love for cooking, continuing to share his culinary heritage by catering events from his home.

TANDOOR / ROBATA GRILL

VEGETARIAN

MALAI BROCCOLI & ASPARAGUS 18
Chargrilled broccoli & asparagus with a cream & cardamom marinade (M) (Su)

ACHARI PANEER 20
Roasted Indian cheese & mango in pickling spices (M) (Mu) (Su)

NON-VEGETARIAN

TANDOORI SALMON 25
Scottish salmon, spiced dill marinade, robata-roasted and served with herbed yoghurt mousse and caviar (F) (M) (Su)

JHINGA ACHARI 26
Butterfly king prawns marinated with pickling spices and chargrilled (Cr) (M) (Su) (Mu)

BUTTER CHICKEN CHOPS 24
Marinated chicken thighs on the bone, chargrilled on the robata and smothered with makhni sauce (M) (Su) (N)

VENISON BOTI 28
British venison with Indian herbs and spices served with mint hummus & pine nuts (M) (Su) (N) (Se)

MURGH MALAI 23
Chicken breast lightly spiced in a creamy marinade, chargrilled on the robata (M) (Su)

LAMB SEEKH KEBAB 24
Lamb mince kebab encased with brunoise bell peppers (M) (Su)

● *M.* **ROBATA CHOPS** 26
English grass-fed lamb chops, marinated in aromatic spices (M) (Su)

M. **NYAMAH CHOMA** 26
Succulent prime cut British lamb ribs, marinated in chilli and lemon, a Madhu's signature dish (Su)

MAIN COURSES

VEGETARIAN

● TARCA CHANNA DAL Split yellow lentils, turmeric, garlic, cumin & red chilli (Su)	16	● SAAG BURRATA Mustard greens & spinach, tempered spices, garlic confit, creamy burrata (Su) (M) (Mu)	19
● <i>M</i> RAJMA Kidney beans simmered in our unique blend of spices (Su)	16	● BHINDI MASALA Fried okra, onions, roasted cumin & a blend of spices (Su)	19
<i>M</i> MADHU'S MAKHNI DAL 24 hours slow-cooked black lentils, butter, tomato, fenugreek & cream (M) (Su)	16	● <i>M</i> BAINGAN KA BHARTHA Char-smoked aubergine mash, onion, cumin & green peas (Su)	21
● METHI ALOO GOBI Potato & cauliflower, cooked with fresh fragrant fenugreek (Su)	19	KARAHI PANEER Stir-fried Indian cheese, peppers & onions in a wholesome masala (M) (Su)	22

MEAT & POULTRY

<i>M</i> MURGH MAKHNI Tandoori chicken tikka, buttery tomato sauce, fenugreek & cream (M) (N) (Su)	31	<i>M</i> BOOZI BAFU British spring lamb chops cooked in our signature Kenyan family sauce (M) (Su)	36
<i>M</i> MASALENDAR KUKU Chicken thigh in a rich, aromatic spiced sauce (M) (Su)	31	<i>M</i> MADHU'S LAMB SHANK Slow-braised lamb shank in our signature machuzi sauce (M) (Su)	38
KARAHI GOSHT British lamb, wok cooked with peppers, onions, tomatoes & freshly roasted spices (M) (Su)	32		

FISH & SEAFOOD

NIMBU SEABASS 29
Citrus & tamarind-baked seabass with
a silky lemon butter sauce
(F) (M) (Su) (Mu) (G)

M **DUM PRAWN** 34
MOILEE CURRY
King prawns in a creamy
coconut curry, mustard seeds &
curry leaves (Cr) (Mu) (Su) (G)

M **NARIYALI LOBSTER** 55
Sous vide lobster, lime, coconut, kaffir
lime sauce (Cr) (Su) (M)

ACCOMPANIMENTS

RICE
Steamed Rice 6 (Su)
Matar Pilau 7 (Su)

BIRYANI
Vegetable Biryani 26 (G) (M) (Su)
M Chicken Biryani 32 (G) (M) (Su)
M Lamb Biryani 34 (G) (M) (Su)

BREAD
Tandoori Naan 6 (G) (M)
Garlic Naan 7 (G) (M)
● Tandoori Roti 6 (G)
Lachedar Paratha 6 (G) (M)
Peshwari Naan 7 (G) (M) (N) (Su)
Roomali Roti 7 (G) (M)
Truffle Naan 8 (G) (M) (Su)

BREAD BASKET 14
Tandoori Naan (G) (M)
Garlic Naan (G) (M)
Tandoori Roti (G)

RAITA & SALAD
Cucumber & Carrot Raita 6 (M) (Su)
Boondi Raita 6 (M) (Su)
Garden Salad 8 (Su)
Kachumber Salad 8 (Su)
Dahi Bhalla 8 (G) (M) (Su)

MADHU'S FAMILY
RECIPES ARE
PREPARED USING
PURE GHEE,
ADDING DEPTH,
RICHNESS, AND
AUTHENTICITY
TO EVERY BITE.



MADHU'S SOUTHALL

1980

On 28 November 1980, siblings Sanjay (17) and Sanjeev (16), opened Madhu's Brilliant restaurant in Southall. This marked the beginning of Madhu's journey in the UK. Front-of-house operations were headed by Sanjay, while Madhu, his wife Krishna, Sanjeev and Poonam managed the kitchen and back-of-house.

TASTING MENU

NON-VEGETARIAN

Dahi Bhalla

Creamy white lentil dumpling coated with sweet yoghurt mousse, mint and tamarind chutney. (G) (Su) (M)

Wine Pairing: Non-Vintage, Laurent-Perrier La Cuvée Brut, Champagne, France

Malabar Scallop, Lasuni Aur Mirchi Jhinga, Tandoori Salmon with Citrus Salsa

Coconut and coastal-flavoured queen scallop, sautéed prawn and succulent grilled salmon. (G) (F) (Cr) (M) (Su) (Ce) (Mu)

Wine Pairing: 2024 Riesling, 50 Degrees, Schloss Johannisberg, Rheingau, Germany

Butter Chicken Chop, Lamb Seekh Kebab & Robata Lamb Chop

Char-grilled spiced chicken on the bone and mini lamb skewers with robata-grilled lamb chop. (G) (M) (Su) (N)

Wine Pairing: Pinot Noir, Domaine Jaffelin, Burgundy, France

Passion Fruit Sorbet (Su)

Royal Thali: Murgh Makhni, Prawn Moilee Curry, Karahi Gosht, Dal Makhni, Raita, Rice, Pickle, Salad & Mini Tandoori Naan

(G) (M) (N) (Su) (Mu) (Cr)

Madhu's Royal Thali was commissioned and produced for the first-ever Asian catered event by Madhu's at Windsor Castle for HRH King Charles.

Wine Pairing: 2022 Valpolicella Ripasso Superiore, Corte Figaretto, Veneto, Italy. Or 2024 Sauvignon Blanc, Te Aka, Marlborough, New Zealand

Saffron Milk Cake

Madhu's tres leches cake with saffron cream sauce & pistachios.

(M) (Su) (N) (G)

Wine Pairing: 2020 Château Mingets Sauternes, Bordeaux, France



£60 SUPPLEMENT FOR WINE
PAIRING TASTING MENU

TASTING MENU

VEGETARIAN

Dahi Bhalla

Creamy white lentil dumpling coated with sweet yoghurt mousse, mint & tamarind chutney. (G) (Su) (M)

Wine Pairing: Non-Vintage, Laurent-Perrier La Cuvée Brut, Champagne, France

Achari Paneer Tikka, Curried Coco Pineapple & Malai Broccoli

Paneer with mango in pickling spices, caramelised pineapple with coconut gel & creamed broccoli with cheese. (M) (Mu) (Su)

Wine Pairing: 2025 Réserve de l'Herre Rosé. Côtes de Gascogne, France

Tandoori Shakarkandi, Chilli Paneer & Palak Patta Chaat

Chargrilled spiced sweet potato with herb yoghurt, chilli-flavoured Indian cheese with bell peppers, crispy fried spinach & samphire.

(G) (M) (So) (Su) (Ce)

Wine Pairing: 2024 Riesling, 50 Degrees, Schloss Johannisberg. Rheingau, Germany

Passion Fruit Sorbet (Su)

Royal Thali: Karahi Paneer, Asparagus Moilee Curry, Bhindi Masala, Dal Makhni, Raita, Rice, Pickle, Salad & Mini Tandoori Naan (G) (M) (Su) (Mu)

Madhu's Royal Thali was commissioned and produced for the first-ever Asian catered event by Madhu's at Windsor Castle for HRH King Charles.

Wine Pairing: 2022 Valpolicella Ripasso Superiore, Corte Figaretto. Veneto, Italy. Or 2024 Sauvignon Blanc, Te Aka. Marlborough, New Zealand

Saffron Milk Cake

Madhu's tres leches cake with saffron cream sauce & pistachios.

(M) (Su) (N) (G)

Wine Pairing: 2020 Château Mingets Sauternes, Bordeaux, France



£60 SUPPLEMENT FOR WINE PAIRING TASTING MENU

TASTING MENU

VEGAN

Dahi Bhalla

Creamy white lentil dumpling coated with plant-based sweet yoghurt mousse, mint & tamarind chutney. (Su) (G)

Wine Pairing: Non-Vintage, Laurent-Perrier La Cuvée Brut, Champagne, France

Curried Coco Pineapple, Achari Gobi, & Masala Mogo

Caramelised pineapple with curry & coconut, pickle-flavoured cauliflower & spiced cassava chips. (Mu) (G) (Su)

Wine Pairing: 2025 Réserve de l'Herre Rosé, Côtes de Gascogne, France

Tandoori Shakarkandi, Chilli Garlic Mushroom & Palak Patta Chaat

Chargrilled spiced sweet potato, chilli garlic mushrooms, crispy spinach & samphire. (G) (Su)

Wine Pairing: 2024 Riesling, 50 Degrees, Schloss Johannisberg, Rheingau, Germany

Passion Fruit Sorbet (Su)

Royal Thali: Asparagus Moilee Curry, Bhindi Masala, Baingan Ka Bhartha, Tarka Channa Dal, Vegan Raita, Rice, Pickle, Salad & Mini

Tandoori Roti (G) (Mu) (Su)

Madhu's Royal Thali was commissioned and produced for the first-ever Asian catered event by Madhu's at Windsor Castle for HRH King Charles.

Wine Pairing: 2022 Valpolicella Ripasso Superiore, Corte Figaretto, Veneto, Italy.

Or 2024 Sauvignon Blanc, Te Aka, Marlborough, New Zealand

Mango Passion Cheesecake

Vegan mango & passion fruit cheesecake with a tropical glaze. (G) (Su) (So)

Wine Pairing: 2020 Château Mingets Sauternes, Bordeaux, France



**£60 SUPPLEMENT FOR WINE
PAIRING TASTING MENU**

AT MADHU'S,
WE PROUDLY
CATER FOR OVER
300 WEDDINGS
AND EVENTS
EACH YEAR.



THE THISTLE BALLROOM
WAS THE FIRST HOTEL
CONTRACTED BY MADHU'S

1992

Madhu's became the first Asian food supplier in the UK to secure an exclusive catering contract with a hotel, setting a new benchmark for Asian hospitality at scale.

KIDS MENU

PLEASE SELECT ONE DISH
FROM EACH COURSE

NON-VEGETARIAN

STARTERS

MURGH MALAI

Creamy marinated chicken breast grilled in the tandoor (M) (Su)

FISH FINGERS

Panko fried tilapia fish (F) (G) (E) (Su)

MAINS

CHICKEN TIKKA PIZZA

Chicken tikka, spiced tomato, mozzarella (G) (M) (Su)

PENNE PASTA

Tomato or creamy sauce served with chicken (G) (M) (Su)

MURGH MAKHNI WITH RICE OR NAAN

Tandoor grilled chicken tikka, simmered in tomato sauce, flavoured with fenugreek and finished with cream (G) (M) (N) (Su)

SIDES

FRENCH FRIES (G) (Su)

CHEESE NAAN (G) (M)

STEAMED RICE (Su)

ICE CREAM & SORBET

TWO SCOOPS OF

Vanilla, Chocolate, Strawberry, Pistachio (M) (Su) (E) (So) (N)
Mango Sorbet (Su)

VEGETARIAN

STARTERS

MALAI BROCCOLI

Creamy marinated broccoli grilled in the tandoor (M) (Su)

MOGO

Salted mogo chips (Su)

MAINS

MARGHERITA PIZZA

Tomato, mozzarella, basil, olive oil (G) (M) (Su)

PENNE PASTA

Tomato or creamy sauce served with seasonal vegetables (G) (M) (Su)

PANEER MAKHNI WITH RICE OR NAAN

Indian cheese, simmered in tomato sauce, flavoured with fenugreek and finished with cream (G) (M) (N) (Su)

SIDES

FRENCH FRIES (G) (Su)

CHEESE NAAN (G) (M)

STEAMED RICE (Su)

ICE CREAM & SORBET

TWO SCOOPS OF

Vanilla Ice Cream (M) (Su) (So)
Mango Sorbet, Passion Fruit Sorbet (Su)



AVAILABLE FOR KIDS 10 YEARS OLD AND YOUNGER.
2 COURSE MEAL 28.50 / 3 COURSE MEAL 34

MADHU'S HAS HAD THE HONOUR OF PRESENTING THE ROYAL THALI EXCLUSIVELY FOR HIS MAJESTY KING CHARLES III, INSPIRED BY THE GRANDEUR OF RAJASTHANI MAHARAJAS.



SANJAY ANAND MBE BEING PRESENTED WITH HIS MBE BY QUEEN ELIZABETH II IN RECOGNITION OF HIS SERVICES TO HOSPITALITY.

2007

Sanjay Anand was awarded an MBE for services to the hospitality industry. During this period, Madhu's became the preferred Asian caterer for many prestigious venues across London, including the House of Commons, Downing Street, and events for the Royal Family.

NON-VEGETARIAN

STARTERS

MURGH TIKKA

Traditionally spiced and marinated chicken thigh, chargrilled on the robata (M) (Su)

ROBATA CHOPS

British grass-fed lamb chops, marinated in aromatic spices (M) (Su)

PALAK PATTA CHAAT

British marsh samphire & crispy spinach leaves. Chilli, coriander, sweet yoghurt, mint & tamarind chutney (M) (G) (Su)

CHILLI PANEER

Sweet, spicy, tangy Indian cheese tossed with bullet chillies, onions and peppers (M) (G) (Su) (So) (Ce)

MAIN COURSE

MURGH MAKHNI

Tandoori chicken tikka, buttery tomato sauce, fenugreek & cream (M) (N) (Su)

KARAHI GOSHT

British lamb wok cooked with peppers & onions, tomatoes & freshly roasted spices (M) (Su)

MADHU'S MAKHNI DAL

24 hours slow-cooked black lentils, butter, tomato, fenugreek & cream (M) (Su)

METHI ALOO GOBI

Potato & cauliflower, cooked with fresh fragrant fenugreek (Su)

BREAD BASKET & PILAU RICE (G) (M) (Su)

DESSERT

GAJAR KA HALWA & BADAM KULFI

Warm carrot pudding, and almond kulfi served together for a classic Indian dessert duo (G) (M) (N)



£10 SUPPLEMENT FOR A GLASS OF
LAURENT-PERRIER ROSÉ/BRUT

OUR CHEFS USE THE
ROBATA GRILL TECHNIQUE,
COMBINED WITH MADHU'S
SIGNATURE SPICE BLEND
AND OPEN-FIRE COOKING,
TO ENHANCE AND ELEVATE
THE FLAVOURS.



ROBATA GRILL

2014

Madhu's opened its second restaurant, Madhu's Heathrow, located within the Sheraton Skyline Hotel. Here, Arjun Anand, son of Sanjay Anand MBE, introduced a Robata grill concept inspired by Kenyan barbecue cooking, traditionally prepared on a jiko.

VEGETARIAN

STARTERS

CHILLI PANEER

Sweet, spicy, tangy Indian cheese tossed with bullet chillies, onions and peppers (M) (G) (Su) (So) (Ce)

PALAK PATTA CHAAT

British marsh samphire & crispy spinach leaves. Chilli, coriander, sweet yoghurt, mint & tamarind chutney (M) (G) (Su)

MALAI BROCCOLI & ASPARAGUS

Char-grilled, broccoli & asparagus with a cream & cardamom marinade (M) (Su)

VEGETABLE SAMOSA

Crisp flaky pastry, spiced potato & peas (G) (Su)

MAIN COURSE

KARAHI PANEER

Stir-fried Indian cheese, peppers & onions in a wholesome masala (M) (Su)

BAINGAN KA BHARTHA

Char-smoked aubergine mash, cooked with onion, cumin & green peas (Su)

MADHU'S MAKHNI DAL

24 hours slow-cooked black lentils, butter, tomato, fenugreek & cream (M) (Su)

METHI ALOO GOBI

Potato & cauliflower, cooked with fresh fragrant fenugreek (Su)

BREAD BASKET & PILAU RICE (G) (M) (Su)

DESSERT

GAJAR KA HALWA & BADAM KULFI

Warm carrot pudding, and almond kulfi served together for a classic Indian dessert duo (G) (M) (N)



£10 SUPPLEMENT FOR A GLASS OF
LAURENT-PERRIER ROSÉ/BRUT

RECOGNISED IN THE
MICHELIN GUIDE 2025
AND 2026. MADHU'S
SOUTHALL REFLECTS
OVER FOUR DECADES
OF EXCELLENCE IN
INDIAN HOSPITALITY
AND CUISINE.



From R to L: SANJAY ANAND MBE,
POONAM BALL, SANJEEV ANAND
AND ARJUN ANAND

2026

Madhu's of Mayfair relaunches within the iconic Grade II listed Oak Room, continuing the brand's journey by delivering refined, authentic Asian cuisine in one of London's most prestigious dining spaces.

VEGAN

STARTERS

PALAK PATTA CHAAT

British marsh samphire & crispy spinach leaves. Chilli, coriander, vegan sweet yoghurt, mint & tamarind chutney (G) (Su) (So)

ACHARI GOBI

Grilled cauliflower, marinated in Indian pickling spices (Su) (So) (Mu)

MASALA MOGO

Crispy fried cassava chips tossed in chilli & garlic (Su)

VEGETABLE SAMOSA

Crisp flaky pastry, spiced potato & peas, served with tamarind chutney (G) (Su)

MAIN COURSE

BHINDI MASALA

Fried okra, onions, roasted cumin & a blend of spices (Su)

BAINGAN KA BHARTHA

Char-smoked aubergine mash, cooked with onion, cumin & green peas (Su)

TARKA CHANNA DAL

Split yellow lentils, turmeric, garlic, cumin & red chilli (Su)

METHI ALOO GOBI

Potato & cauliflower, cooked with fresh fragrant fenugreek (Su)

ACCOMPANIMENTS

VEGAN CUCUMBER & CARROT RAITA (So)

MATAR PILAU RICE (Su)

TANDOORI ROTI (G)

DESSERT

MANGO PASSIONFRUIT CHEESECAKE

A decadent plant-based cheesecake with mango, topped with passionfruit gel (Su) (So) (G)



£10 SUPPLEMENT FOR A GLASS OF
LAURENT-PERRIER ROSÉ/BRUT



M.