



*Authentic &
Undoubtedly Indian*

Since 2017, we at Madha, have been proud to serve great Indian cuisine featuring fresh ingredients and masterful preparation by our culinary team.

Our unique menu offers a range of classical delicacies from the North and South of India. A first in Scotland!

A family-owned restaurant with strong family values, we believe in the commitment to our local community and in fostering long term relationships with our patrons.

We hope to provide you with a memorable experience each time you walk through our door.

Joseph K. Joseph

Poppadoms

Poppadums & Dips 🌱 5.50

Two large crispy poppadums served with homemade chutneys and pickle.

Masala Poppadum (1 pc) 🌱 4.99

Crispy poppadums topped with chopped tomatoes, onions, green chillies, fresh coriander and spices.

Poppadum (1 pc) 🌱 1.25

Indian Pickles

Naranga Achar 🍋 🌱 1.99

Homemade fresh lime pickle in traditional Kerala style.

CONTAINS MUSTARD

Chilli Achar 🌶️ 🌱 1.99

Spicy, tangy and full of green chillies.

CONTAINS MUSTARD

Soup

Mukkuvan Soopu 5.99

A traditional soup enjoyed by the coastal fishermen of South India — calamari, salmon and king prawns in coconut milk and coriander.

CONTAINS CRUSTACEANS & FISH

Lamb Shorba 5.99

A warm and comforting soup made from bone marrow with saffron and crushed spices. A special from the Kashmir Valley of North India.

Makkai Palak Shorba 4.99

An aromatic soup of sweet corn and fresh spinach simmered in coconut milk.

Rasam 4.99

An old classical South Indian delicacy made with tomato, tamarind and garlic with black pepper fresh coriander.

CONTAINS MUSTARD

Starters

Kanava Masala 6.99

Exquisite rings of calamari, pan-fried with aromatic spices. Served with tapioca masala.

CONTAINS FISH & MUSTARD

Ajwaini Jheenga 7.50

King prawns delicately flavoured with carom, battered and fried to perfection.

CONTAINS CRUSTACEANS & GLUTEN

Erachi Thenga Fry 7.99

Lamb pan-fried in South Indian spices finished with black pepper and grated coconut. Served with tapioca masala.

CONTAINS MUSTARD

Kathi Roll 7.99

A popular North Indian street-food wrap stuffed with skewer-roasted lamb and assorted peppers.

CONTAINS GLUTEN

Beef Ularthiyathu 7.99

Chunks of beef cooked till tender and sautéed with spices, coconut and spices. Served with tapioca masala.

CONTAINS MUSTARD

Chicken Komal 6.99

Soft succulent chicken, aromatic spices and herbs, deep fried in a chickpea batter.

Chicken 65 6.99

A famous South Indian street food snack of chicken with red chillies and curry leaves. Quite addictive!

CONTAINS GLUTEN

Soya Varutha 6.99

Textured soy chunks tossed with aromatic spices and curry leaves.

CONTAINS MUSTARD

Channa Samosa 5.99

An old Mughlai savoury pastry, filled with spiced vegetables and served with chickpea masala.

CONTAINS GLUTEN

Pankaj Pyaz 5.99

Soft and crunchy at the same time — onions dipped in a ground chickpea batter and deep fried.

Sharing Platter 15.99

SERVES TWO

A selection of prawns, chicken, lamb and vegetarian starters.

CONTAINS CRUSTACEANS & GLUTEN

 VEGAN

In case of any allergies or dietary requirements, please inform a member of staff before you order.

Tandoori Grilled

This world famous cuisine is a millennia-old ancient Indian art. Still barely unchanged from its original design, the tandoor is a clay oven with an intense charcoal fueled fire.

Tandoori preparations are often marinated with an assortment of different spices and the charcoal imparts its own unique smoky flavour.

Badshah Ki Khana 21.99

A combination of monkfish, lamb, and chicken tikkas.

CONTAINS MUSTARD FISH & DAIRY

Subzi Seekh 12.99

Potatoes, cauliflower, peppers and onions grilled for the discerning vegan.

Achari Paneer Tikka 12.99

Lightly charred slices of Indian cottage cheese and peppers with aromatic masalas.

CONTAINS DAIRY

Murgh Ajari Tikka 12.99

Charcoal roasted chicken breast with a sharp spicy taste of Indian pickle. Quite spicy!

CONTAINS MUSTARD & DAIRY

Malai Tikka 12.99

Soft succulent chicken breast with a rich creamy coating flavoured with cardamon and gently grilled.

CONTAINS MUSTARD & DAIRY

Adraki Chops 20.99

Tender and juicy cuts of lamb chops flavoured with ginger and herbs.

CONTAINS MUSTARD & DAIRY

Meen Pollichathu 20.99

Wrapped in a banana leaf, this whole sea bream is coated with spicy masalas and slow roasted for a juicy and flavoursome finish.

CONTAINS FISH & DAIRY

Zaffrani Salmon 21.99

Scottish salmon with a light marinade of saffron, garlic and ginger to bring out its flavours.

CONTAINS FISH & DAIRY

Machi Tikka 21.99

Succulent monkfish coated with dried herbs and tandoori masalas. A classic crowd pleaser!

CONTAINS FISH & DAIRY

Kesari Jheenga 30.99

Giant tiger prawns infused with an elegant and graceful marinade of saffron and carom.

CONTAINS CRUSTACEANS & DAIRY

Choice of Sauces

Bhuna 3.99

A rich and thick sauce of onions and tomatoes with peppers. Quite spicy for that bit of heat.

Saagwala 3.99

A flavoursome sauce of spinach, aromatic spices with just a touch of cream.

CONTAINS DAIRY

Makhani 3.99

A mouth-watering blend of tomatoes, cashew, butter and cream. Comfortingly rich!

CONTAINS DAIRY & NUTS

 VEGAN

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Traditional Thali


A thali is a complete and well-balanced meal served all across India. Traditionally served on a round metal platter with an assortment of complementary delicacies in small round bowls.

Chef's choice of a **starter**, a variety of **main dishes**, **rice**, **bread** and **dessert**; all served together.

(Not available Fridays and Saturdays after 6pm.)

Vegetarian 25.99
CONTAINS GLUTEN, DAIRY, NUTS & MUSTARD

Non-Vegetarian 25.99
CONTAINS GLUTEN, DAIRY, NUTS & MUSTARD

Vegan  25.99
CONTAINS GLUTEN & MUSTARD
Dessert not included.

Dum Biryani

An aromatic, mouth-watering North Indian dish of layered basmati rice, rose water, fragrant spices and caramelized onions.

Served with **Sabzi Raita** to complement the exquisite flavours of the biryani.

Mixed Vegetable 14.99
CONTAINS DAIRY & MUSTARD

Chicken Breast 17.99
CONTAINS DAIRY & MUSTARD

Tender Lamb 19.99
CONTAINS DAIRY & MUSTARD

King Prawn 22.99
CONTAINS DAIRY, MUSTARD & CRUSTACEANS



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Dosa

A staple of South India, the dosa is a crêpe made from ground rice and lentils traditionally rolled around your choice of filling.

*Served with **Sambar** and **Coconut Chutney**.*

Madras Spread 🔥🔥🌱 + 1.50
*Give your dosa some extra heat with this **madras chutney** spread.*

Masala Dosa 🌱 13.99

The most popular filling — delicately spiced potatoes, peas and onions.

CONTAINS MUSTARD

Kozhi Dosa 16.99

With soft shredded chicken flavoured with aromatic spices.

CONTAINS MUSTARD

Mamsam Dosa 17.99

Rolled with lamb, herbs and spices.

CONTAINS MUSTARD

Idli Vada Sambar

Idli is a traditional South Indian steamed savoury rice cake made from a fermented batter of rice and lentils.

Vada is a South Indian fried fritter of stone-ground lentils, fragrant spices and curry leaves. A savoury doughnut!

*This dish has **Idli** and **Vada**. Served with **Sambar** and **Coconut Chutney** on the side. 🌱*

13.99

CONTAINS MUSTARD

Masala Uttapam

A thick rice pancake from South India topped with tomatoes, onions, green chillies and fresh coriander.

*Served with **Sambar** and **Coconut Chutney** on the side. 🔥🌱*

13.99

CONTAINS MUSTARD

🌱 VEGAN

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Vegan / Vegetarian

Thoran 12.99

A popular stir-fry dish of freshly shredded beetroot and cabbage with grated coconut and cumin.

CONTAINS MUSTARD

Aloo Gobi 12.99

A popular North Indian dish of potato, cauliflower and peas tossed together with tomatoes, ginger and fresh coriander.

Channa Aloo Saag 12.99

Curried chickpeas, mustard greens and potatoes create this classic Punjabi dish. Heavy on spices and quite hearty.

CONTAINS MUSTARD

Bhindi Dopiaza 12.99

A delectable dish of okra pan-fried with plenty of onions and aromatic spices.

Avial 12.99

A classical South Indian recipe, this dish is a combination of fresh seasonal vegetables and grated coconut, seasoned with coconut oil and curry leaves.

CONTAINS MUSTARD

Cottage Cheese

Paneer is a fresh, unsalted soft white cheese popular all across India. It is non-aged, non-melting and quite versatile.

Go Vegan + 2

Substitute **tofu** or **textured soya chunks** instead of paneer.

Paneer Makhani 12.99

Indian cottage cheese in a smooth rich sauce of tomato, butter and cream.

CONTAINS NUTS & DAIRY

Saag Paneer 12.99

Indian cottage cheese simmered in a homemade sauce of mustard leaves and spinach with traditional herbs and spices.

CONTAINS DAIRY

Paneer Chettinad 12.99

A classic South Indian recipe of paneer cooked with onions, tomatoes, coconut and crushed black pepper.

CONTAINS DAIRY & MUSTARD



VEGAN

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Poultry Fare

Chettinadu Kozhi 🌶️🌶️ 13.99

A classic Tamil recipe of chicken, roasted coconut and rich in crushed black pepper.

CONTAINS MUSTARD

Murgh Kadai 🌶️ 13.99

Named for the wrought iron pot used in its preparation, this chicken dish has onions, peppers, tomato and an array of spices.

Palak Murgh 13.99

A robust chicken dish simmered in fresh spinach and finished with cream.

CONTAINS DAIRY

Kuttanad Rost 15.99

From the paddy fields of Kuttanad comes this juicy *duck* preparation with a unique blend of black pepper with local herbs and spice.

Murgh Makhani 13.99

Soft and succulent tandoori roasted chicken breast pieces in a rich, buttery sauce of tomato, cashew and cream.

CONTAINS NUTS & DAIRY

Kerala Kozhi Stew 13.99

Chicken with an assortment of vegetables cooked in coconut milk, flavoured with cardamom, cloves, cinnamon and bay leaf. A dish with a rich cultural heritage.

Tharavu Mappas 15.99

A *duck* delicacy from Kerala cooked with coconut milk and a range of fragrant spices. A favourite of the region's old Syrian community.

Lamb Delights

Lamb Bhuna 🌶️🌶️ 15.99

A traditional Punjabi preparation of lamb cooked with onions, tomatoes, peppers and spicy masalas.

Saag Gosht 15.99

Tender lamb cooked in a thick and velvety smooth sauce of mustard leaves, spinach and a touch of butter.

CONTAINS DAIRY

Nadan Addu Curry 15.99

A South Indian rural lamb preparation with toasted coconut, ginger, cardamom and finished with curry leaves.

CONTAINS MUSTARD

Lamb Mappas 15.99

A rich and flavourful lamb preparation cooked with tomato, coconut milk and aromatic spices.

Nalli Gosht 27.99

Leg of lamb slow-cooked for six hours with plenty of ginger, garlic, fresh herbs, black pepper and spiced with green chillies for a sensational finish.



VEGAN

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Fish & Seafood

Madha Konchu 26.99

A Malabari delight! Giant tiger prawns in an exquisitely flavoured creamy sauce of tomato and coconut milk.

CONTAINS CRUSTACEANS & MUSTARD

Machhi Masala 21.99

Tender chunks of Scottish salmon in a delicately spiced sauce of tomato, onion and mustard. Rich and flavoursome.

CONTAINS MUSTARD & FISH

Fish Molee 🍛 21.99

From the backwaters of Kerala, this dish of monkfish is simmered in rich coconut milk, onions, tomato and curry leaves.

CONTAINS MUSTARD & FISH

Prawn Makhani 20.99

A king prawn delicacy cooked in a rich and smooth sauce of butter, cream, tomato and North Indian spices.

CONTAINS DAIRY, NUTS & CRUSTACEANS

Bovine Treats

Beef Bhuna 🔥🔥 15.99

Chunks of beef sautéed with caramelised onions and fried spices. Rich and intense in character.

Kerala Beef Rost 15.99

Slow roasted tender cuts of beef in aromatic spices, coconut slices, and curry leaves. A Kerala classic!

Side Dishes & Salads

Sambar 🌱 6.99

A traditional stew of lentils and seasonal vegetables with tamarind and fenugreek seeds.

CONTAINS MUSTARD

Peeli Dal 🌱 6.99

This North Indian staple is a blend of three kinds of lentils, tempered with cumin and garlic.

Cholé 🌱 6.99

A classical Punjabi chickpea recipe cooked with a touch of onions, tomatoes and cumin.

Kappa Masala 🌱 6.99

A dish of tapioca chunks with garlic, fresh coconut, a hint of chillies and curry leaves.

Sabzi Raita 3.99

A melange of onions, tomatoes and cucumber in homemade yogurt with a touch of spices.

Hara Salad 🌱 4.99

A salad of fresh vegetables — tomatoes, onions, cucumber, carrots, and crisp green lettuce.

🌱 VEGAN

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Rice Selection

Suriyani Fried Rice ✓ 4.99

Aromatic basmati rice tossed with fresh vegetables, herbs and spices.

CONTAINS MUSTARD

Jeera Pulao ✓ 4.99

Fragrant basmati rice infused with cumin.

Chamba Rice ✓ 3.99

Popular due to its rich and unique taste, this is a type of brown rice known for its distinct earthy flavor and health benefits.

Sada Rice ✓ 3.99

Steamed premium basmati rice.

Bread

Palappam ✓ 2.50

A South Indian pancake with thin lacy sides and a soft center, made of ground rice and coconut milk.

Roti / Chappati ✓ 2.99

Thin stone-ground wholemeal bread.

CONTAINS GLUTEN

Naan

Soft Indian refined flour flatbread baked in the charcoal-fired tandoori oven.

Plain ✓ 3.50

CONTAINS GLUTEN

Butter 3.99

CONTAINS GLUTEN & DAIRY

Garlic ✓ 4.50

CONTAINS GLUTEN

Peshawari 5.50

CONTAINS GLUTEN, DAIRY & NUTS

Malabari Parotta 3.25

Soft, flaky and ribbony toasted flat bread of finely milled white flour.

CONTAINS GLUTEN, DAIRY & EGGS

Lachha Paratha 3.99

Layered, flaky wholemeal bread. Soft, buttery and a touch crispy.

CONTAINS GLUTEN & DAIRY

Aloo Paratha ✓ 4.50

Whole wheat flatbread stuffed with delicately spiced mashed potatoes.

CONTAINS GLUTEN

Paper Dosa ✓ 8.99

A SIDE TO SHARE

This is a spectacularly large, thin, crispy crêpe made from rice and lentils. A South Indian signature!

Note : For parties of 7 or more guests a 10% service surcharge will be automatically applied to the final bill.

✓ VEGAN

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