



# AUTHENTIC & UNDOUBTEDLY INDIAN!

## SOCIAL



madha.glasgow

## HOURS

MONDAY - SATURDAY  
12:30pm — 10:30pm  
SUNDAY CLOSED

0141 552 6000

www.madha.co.uk

42 ALBION ST  
GLASGOW G1 1LH

## SOUP

### MUKKUVAN SOOPU 4.95

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 4.50

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 3.95

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

### RASAM 3.95

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

## STARTERS

### KANAVA MASALA 5.95

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

CONTAINS FISH & MUSTARD

### AJWAINI JHEENGA 5.50

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

CONTAINS CRUSTACEANS & GLUTEN

### ERACHI THENGA FRY 6.95

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

CONTAINS MUSTARD

### KATHI ROLL 5.50

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

CONTAINS GLUTEN

### CHICKEN KOMAL 4.95

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

### CHANNA SAMOSA 5.50

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

CONTAINS GLUTEN

### PANKAJ PYAZ 4.95

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

### SHARING PLATTER 11.95

SERVES TWO

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

CONTAINS CRUSTACEANS & GLUTEN

## 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.

Includes a starter, a variety of main dishes, rice, bread and dessert; all served together.

Not available on Friday & Saturday after 6pm.

VEGETARIAN 19.95

CONTAINS DAIRY, NUTS & MUSTARD

NON-VEGETARIAN 20.95

CONTAINS DAIRY, NUTS & MUSTARD

VEGAN 20.95

CONTAINS MUSTARD

## TANDOORI SPECIALITIES

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 a assortment of different spices and yogurt and the charcoal imparts its own unique smoky flavour.

### KESARI JHEENGA 28.95

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

CONTAINS CRUSTACEANS & DAIRY

### MACHI TIKKA 19.95

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

CONTAINS FISH & DAIRY

### ZAFFRANI SALMON 19.95

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

CONTAINS FISH & DAIRY

### MEEN POLLICHATHU 17.95

Wrapped in a banana leaf, this is whole sea bream is coated fresh herbs, coconut, and lemon. Slow roasted for a juicy and flavoursome finish.

CONTAINS FISH & DAIRY

### ADRAKI CHOPS 16.95

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

CONTAINS MUSTARD & DAIRY

### BOTI KEBAB BADAMI 15.95

Lean cuts of lamb with a rich almond marinade with hints of fenugreek.

CONTAINS DAIRY, MUSTARD & NUTS

### MURGH AJARI TIKKA 11.95

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

CONTAINS MUSTARD & DAIRY

### MALAI TIKKA 11.95

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

CONTAINS MUSTARD & DAIRY

### ACHARI PANEER TIKKA 11.95

Lightly charred slices of Indian cottage cheese with tandoori masalas.

CONTAINS DAIRY

### BADSHAH KI KHANA 29.95

SERVES TWO

A combination of monkfish, lamb, and chicken tikkas.

CONTAINS MUSTARD FISH & DAIRY

## TRADITIONAL DUM BIRYANI

An aromatic, mouth-watering North Indian dish cooked with layers of fluffy rice, rose water, fragrant spices and caramelized onions.

Once exclusive to the royal kitchens of the Mughal Empire this dish is slow-cooked with choice meats or vegetables.

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

Choose your Biryani:

KING PRAWN 19.95

CONTAINS DAIRY, MUSTARD & CRUSTACEANS

TENDER LAMB 16.95

CONTAINS DAIRY & MUSTARD

CHICKEN BREAST 14.95

CONTAINS DAIRY & MUSTARD

MIXED VEGETABLE 14.95

CONTAINS DAIRY & MUSTARD

## DOSA

A staple of South India, the dosa is a crêpe made from rice and lentils.

Dosa are traditionally rolled like a wrap with a choice of filling.

Served with *sambar* and *coconut chutney*.

### MAMSAM DOSA 14.95

Rolled with lamb, herbs and spices.

CONTAINS MUSTARD

### KOZHI DOSA 13.95

With soft shredded chicken flavoured with aromatic spices.

CONTAINS MUSTARD

### MASALA DOSA 11.95

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

CONTAINS MUSTARD

### MADRAS SPREAD +1.50

Give your dosa some extra heat with this spicy madras chutney spread.

## IDILI VADA SAMBAR 11.95

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 stoneground lentils, fragrant spices and curry leaves. A savoury doughnut!

This dish has Idli and Vada soaked in *sambar*, with *coconut chutney* served on the side.

CONTAINS MUSTARD

## MASALA UTTAPAM 11.95

A thick rice pancake from South India topped with tomatoes, onions, green chillies and fresh coriander. Served with *sambar* and *coconut chutney*.

CONTAINS MUSTARD

## SAUCES ON THE SIDE

Recommended on the side with tandoori specialities.

### BHUNA 3.50

A rich and thick sauce of onions and tomatoes with peppers. Well spiced for that touch of heat.

### SAAGWALA 3.50

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

CONTAINS DAIRY

### MAKHANI 3.95

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

CONTAINS DAIRY & NUTS



## CHICKEN

### CHETTINADU KOZHI 🍋🍋 12.95

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

### MURGH KADAI 🍋 12.95

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

### PALAK MURGH 12.95

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

### MURGH MAKHANI 12.95

Soft and succulent tandoori roasted chicken breast chunks in a rich, buttery sauce of tomato, cashew and cream. CONTAINS NUTS & DAIRY

### KERALA KOZHI STEW 12.95

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.

## VEGETARIAN

### THORAN 🍋 11.95

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

### ALOO GOBI 🍋🍋 11.95

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

### BHINDI DOPIAZA 🍋🍋 11.95

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

### AVIAL 🍋 11.95

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

## LASSI

A traditional drink popular all across India. Made from fresh homemade yogurt, the lassi is rich, smooth and incredibly refreshing. CONTAINS DAIRY

## DESSERTS

### GULAB JAMUN 4.95

India's most popular sweet! Deep-fried dumplings of reduced milk soaked in a light sugary syrup. Served warm with vanilla ice cream. CONTAINS DAIRY & GLUTEN

### SEMIYA PAYASAM 4.50

A delicious dessert of sweetened milk with luscious, sweet, silky vermicelli and cashew nuts. CONTAINS DAIRY, GLUTEN & NUTS

### KULFI 4.50

India's own unique version of the ice cream. Thicker and creamier! Choice of *Mango* or *Cardamom* flavours. CONTAINS DAIRY

## LAMB

### NALLI GOSHT 22.95

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.

### LAMB BHUNA 🍋🍋 14.95

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

### SAAG GOSHT 14.95

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

### NADAN ADDU CURRY 14.95

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

### LAMB MAPPAS 14.95

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

## PANEER

### PANEER MAKHANI 12.95

Indian cottage cheese in a smooth rich sauce of tomato, butter and cream. CONTAINS NUTS & DAIRY

### SAAG PANEER 12.95

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

### PANEER CHETTINAD 🍋🍋 12.95

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

### TOFU 🍋 +1.50

Go vegan and with tofu instead of paneer.

### SAVORY SALTED 3.95

Roasted cumin, black salt and mint.

### CARDAMOM & ROSE 3.95

Cardamom, rose water and sugar.

### MANGO & FENNEL 3.95

The original Indian favourite!

## SEAFOOD

### MADHA KONCHU 23.95

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

### FISH MOLEE 🍋 19.95

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

### MACHHI MASALA 19.95

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

### PRAWN MAKHANI 18.95

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

## RICE

### SURIYANI FRIED RICE 🍋 3.95

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

### JEERA PULAO 🍋 3.95

Fragrant basmati rice infused with cumin.

### CHAMBA RICE 🍋 3.50

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 🍋 3.50

Steamed premium basmati rice.

## BREAD

### ROTI / CHAPPATI 🍋 2.50

Thin stone-ground wholemeal bread. CONTAINS GLUTEN

### NAAN

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

### PLAIN 🍋 2.95

CONTAINS GLUTEN

### BUTTER 3.50

CONTAINS GLUTEN & DAIRY

### GARLIC 🍋 3.50

CONTAINS GLUTEN

### PESHAWARI 4.50

CONTAINS GLUTEN, DAIRY & NUTS

### LACHHA PARATHA 3.50

Layered, flaky wholemeal bread. Soft, buttery and a touch crispy. CONTAINS GLUTEN & DAIRY

### ALOO PARATHA 🍋 3.95

Whole wheat flatbread stuffed with delicately spiced mashed potatoes. CONTAINS GLUTEN

### MALABARI PAROTTA 2.95

Soft multi-layered bread of finely milled white flour, toasted on a griddle. CONTAINS EGGS, DAIRY & GLUTEN

### PALAPPAM 🍋 2.50

A thin bowl-shaped pancake made from fermented rice and coconut milk.

### PAPER DOSA 🍋 6.95

TO SHARE

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

## DUCK

### KUTTANAD ROAST 14.95

From the paddy fields of Kuttanad comes this duck preparation. The unique blend of black pepper with local herbs and spices give the meat a juicy texture.

### THARAVU MAPPAS 14.95

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

## SIDE DISHES

### SAMBAR 🍋 4.95

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

### CHOLÉ 🍋 4.95

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

### PEELI DAL 🍋 4.95

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

### KAPPA MASALA 🍋 4.95

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

*Also available as main dishes on request.*

## SALADS

### SABZI RAITA 3.50

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

### HARA SALAD 🍋 3.95

An assortment of fresh vegetables — tomatoes, onions, cucumber, carrots, and crisp green lettuce.

## INDIAN PICKLES

### NARANGA ACHAR 🍋🍋 1.95

Homemade fresh lime pickle in traditional Kerala style. CONTAINS MUSTARD

### CHILLI ACHAR 🍋🍋🍋 1.95

Spicy, tangy and full of green chillies. CONTAINS MUSTARD

## POPPADOMS

### POPPADUMS & DIPS 🍋 4.50

Two large crispy poppadums served with homemade chutneys and pickle.

### MASALA POPPADUM 🍋 2.50

### POPPADUM 🍋 0.95