

STARTERS

Small plates created to awaken the palate, offering a gentle play of spice, texture, and flavour.

Sutta Salmon 12.5

Fillet of Scottish salmon grilled until smoky on the outside and tender within, with a spinach and coconut cream drizzle.

Fiery Garlic Prawns 10

King prawns sautéed with garlic, red chilli, tomato and fresh coriander.

Seafood Croquettes 8.5

Delicate rounds of shredded haddock and monkfish, with ginger and coconut.

Lamb Ularthu 8

Tender cubes of lamb stir-fried with black pepper, green chillies, and curry leaves.

Milagu Grilled Chicken 9

Chicken grilled over high heat for rich flavour with notes of black pepper and spice.

Chicken Pakvada 7

Tender chicken in a chickpea and curry leaf batter, delicately spiced and fried until crisp.

Inji Puli Wings 7.5

Chicken wings coated in a tangy-hot glaze of tamarind, ginger, jaggery, and red chillies balancing heat with depth of flavour.

Spinach Pakoda 6

Light, crunchy fritters of spinach and onion, speckled with coriander and carom seeds.

Potato Bonda 6

Delicate dumplings of potato, with coconut and paprika, fried in a gram flour batter.

Sweetcorn Vada 6

Rustic fritters of sweetcorn, peppers, and ginger, with herbs and subtle spices.

BIRYANI

Slow-cooked rice delicacy infused with rose water, aromatics, and fried onions.

Each biryani comes with cool raita and salna sauce on the side.

Prawn Biryani 23

King prawns and rice gently cooked with coastal spices and curry leaves.

Lamb Biryani 18

Slow-cooked lamb with fragrant basmati rice with fried onion and warming spice.

Chicken Biryani 16

Spiced chicken and rice cooked together for a rich, aromatic dish.

Vegetable Biryani 15

Seasonal vegetables and rice infused with spice, slow-cooked for full flavour.

DOSA

South India's signature crêpe, crisp and golden with a variety of fillings.

Accompanied by fresh chutneys and a tangy lentil sambar.

Mixed Seafood Dosa 23

Stuffed with spiced monkfish and prawns.

Spicy Lamb Dosa 18

With a slow-cooked tender lamb filling.

Chicken Dosa 16

Rolled with aromatic spiced chicken.

Classic Masala Dosa 14

Delicately spiced potatoes, onions, and peas.

Nei Roast 12

Crisp golden dosa, enriched with ghee.

SIDES

CRÊPES & PANCAKES

Made from ground rice and lentils, these South Indian delicacies range from crispy crêpes to soft pancakes.

Sada Dosa 4.5

Light, golden, and crisp crêpe.

Cheese Dosa 5.5

A crisp dosa topped with melted cheese.

Thattu Dosa 5

Small, soft pancakes with a lightly crisp edge. Add Garlic Butter 1.5

Mini Uttapam 6

Soft, spongy pancakes topped with tomato, onion, coconut, and fresh coriander.

Paper Dosa 9

A giant ultra-thin crêpe, light and crisp from end to end — ideal for sharing.

GRILLED

Served with a house sauce on the side.

Chutta Monkfish 24

Scottish monkfish marinated with coconut, turmeric, and yoghurt, grilled tender.

Pollicha Salmon 24

Salmon chunks steeped in red chilli and coastal spices, grilled until smoky and flaky.

Ellakai Lamb Chops 19

Lamb chops grilled with cardamon and spice.

Chicken Rhost 17

Succulent chicken marinated in chilli and aromatic spices, chargrilled until smoky.

Vaattuna Paneer Broccoli 16

Paneer, broccoli, and peppers in a creamy spiced marinade, delicately grilled.

Grill Virundhu (Serves Two) 48

A selection of monkfish, lamb chops, and chicken thighs, grilled to perfection.

CURRIES

Fragrant and full of flavour, our curries highlight the heart of South Indian cooking — coconut, curry leaves, whole spices, and layered heat in perfect balance.

CHICKEN

Black Pepper Chicken 14

Chicken simmered in a bold sauce of ground black pepper, onions, and spice.

Poondu Chicken 14

Garlic, ginger, and red chilli bring fiery flavour to tender chicken.

Chicken Ghassi 14

Chicken in a creamy coconut milk sauce, lifted with paprika and curry leaves.

PANEER

Thenga Aracha Paneer 14

A rich, spicy dish of paneer simmered with grated coconut and red chillies.

Kadugu Keerai Paneer 14

Paneer gently cooked with mustard greens for earthy, fresh flavour.

LAMB

Inji Lamb 16.5

Lamb braised with ginger, black pepper, and aromatic spices for bold, warming notes.

Pudina Lamb 16.5

Lamb slow-cooked with mint, coriander, and a touch of coconut for fresh, rounded notes.

Lamb Mappas 16.5

Creamy coconut-based curry with lamb, tomato, and onion, balanced by gentle spice.

SEAFOOD

Tiger Prawn Mollee 24

Succulent tiger prawns in coconut milk, with turmeric, curry leaves, and aromatic spices.

Coastal Monkfish 23

Scottish monkfish simmered with tamarind, mustard seeds, coconut milk and red chillies.

Sea Bream Varuval 25

Delicate sea bream fillet, seared on a cast iron pan and finished with a light, aromatic sauce.

VEGETARIAN / VEGAN

Kathri Kari 13

Baby aubergines in a tangy coconut-coriander sauce with mustard seeds.

Okra Kulambu 13

Okra braised in a robust, spicy sauce of onion and tomato with curry leaves and tamarind.

Vegetable Ishtu 12

Potatoes, carrots, and green beans stewed in rich coconut milk with ginger and aromatics.

Keerai Paruppu 11

Yellow lentils simmered with fresh spinach, tomatoes, and warming spices.

BASMATI RICE

Steamed Rice 3.5

Lemon Rice 4.5

Coconut Rice 5

LITTLE EXTRAS

Crispy Fried Okra 6

Madurai Potatoes 6

Black Chickpeas 6.5

Sambar 6.5

Chickpea Salad 6

Red Onion Salad 4

Raita 4

Poppadoms & Dips 5.5

Mixed Pickle 3

Coconut Chutney 3

Tomato Chutney 3



OUR KITCHEN IS FULLY GLUTEN-FREE, REFLECTING THE NATURALLY GLUTEN-FREE TRADITIONS OF SOUTH INDIAN COOKING. WE ARE PROUDLY COELIAC UK ACCREDITED FOR YOUR PEACE OF MIND. FOR ANY OTHER ALLERGIES OR DIETARY REQUIREMENTS, PLEASE SPEAK TO OUR TEAM.

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FOR LARGER PARTIES, OUR SHARING TABLE MENUS OFFER A VARIED SPREAD OF DISHES FOR THE WHOLE GROUP. JUST ASK OUR TEAM FOR DETAILS.

WWW.MADURAI.CO.UK

A DISCRETIONARY 10% SERVICE CHARGE IS ADDED TO THE BILL FOR PARTIES OF TEN AND OVER, WHICH IS SHARED FULLY WITH OUR TEAM.

Suitable for vegans

Hot and spicy

madurai
SOUTH INDIAN INSPIRED CUISINE