

Festive Lunch

This festive season, we carry that same spirit into every plate we serve, bringing people together in the joy of a shared table.

£17 PER PERSON

madurai

SOUTH INDIAN INSPIRED CUISINE

COURSE ONE

Poppadoms & Chutneys 🌱

Crisp poppadoms paired with two house-made chutneys.

COURSE TWO

Spinach Pakoda 🌱

Crunchy fritters of spinach and onion, with coriander and carom.

Chicken Pakvada

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

Potato Bonda 🌱

Dumplings of potato, with coconut, paprika and aromatics.

Milagu Grilled Chicken 🔥

Chicken with a black pepper marinade grilled over high heat.

COURSE THREE

Choice of Dosa or Curry with a side

Mini Uttapam Stack 🌱

Soft rice-lentil pancakes topped with tomato, onion, coconut, and fresh coriander.

Served with a tangy lentil sambar and coconut chutneys.

Masala Dosa 🌱

A filling of spiced potatoes, onions and peas rolled in a thin, crisp dosa.

Served with a tangy lentil sambar and coconut chutneys.

Poondlu Chicken

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

Kadugu Keerai Paneer

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

Thakkali Chicken

Chicken cooked in coconut cream with fresh tomatoes and subtle spices.

Veg Kurma 🌱

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

Lamb Urulai Kari

Tender lamb and potatoes cooked with ginger, tamarind, red chilli, and jaggery, balancing tang, heat, and a touch of sweetness.

SIDES

STEAMED RICE 🌱

LEMON RICE 🌱

SADA DOSA 🌱 add cheese + 1.5

THATTU DOSA 🌱 add garlic + 1.5

COURSE FOUR *(optional +4)*

Payasam

(Mango or Cardamom)

Rich, dense, creamy ice cream made from slowly churned milk.

Chai Hot Chocolate

A warm, spiced blend of rich cocoa, milk, and aromatic chai flavours.