



madurai

SOUTH INDIAN INSPIRED CUISINE

Lunch Selection

SERVED MONDAY TO FRIDAY, 12PM TO 3PM

LUNCH SET MENU

Two courses for £14 per person

COURSE ONE *choose one starter*

Potato Bonda 🌱

Potato dumplings with coconut and paprika, in a gram flour batter.

Chicken Pakvada

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

Spinach Pakoda 🌱

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

Milagu Grilled Chicken 🔥 +1.5

Chicken grilled for rich flavour with notes of black pepper.

COURSE TWO *choose one curry and one side*

Vegetable Ishtu 🌱

Potatoes, carrots, and green beans stewed in aromatics and coconut.

Poondlu Chicken 🔥

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

Elakkai Lamb +2.5

Tender lamb simmered in coconut cream with green cardamom.

Kadugu Keerai Paneer

Paneer cooked with mustard greens for earthy, fresh flavour.

Thakkali Chicken

Chicken cooked in coconut cream with fresh tomatoes and spices.

Inji Lamb 🔥 +2.5

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

CHOICE OF SIDES

Steamed Rice 🌱

Lemon Rice 🌱

Sada Dosa *thin crispy crêpe* 🌱

Thattu Dosa *soft rice-lentil pancake* 🌱

COURSE THREE *choose one dessert +4*

Traditional Kulfi

Dense, creamy ice cream made from churned milk. *(Mango / Cardamom)*

Rice Payasam 🌱

Steamed rice flakes in creamy jaggery-sweetened coconut milk,

OUR KITCHEN IS FULLY GLUTEN-FREE AND COELIAC UK ACCREDITED FOR ANY OTHER ALLERGIES OR DIETARY REQUIREMENTS, PLEASE SPEAK TO OUR TEAM.

🌱 SUITABLE FOR VEGANS
🔥 HOT AND SPICY

THALI MEALS

A thali is a traditional South Indian meal, offering a balanced spread of curries, sides, rice, and dessert on one plate.

Seafood Thali (monkfish & prawns) 19

Meat Thali (chicken & lamb) 16

Vegetarian Thali (paneer & veg) 15

Vegan Thali 🌱 (two vegan) 16

In addition to the two curries, each thali includes:

Sambar, Raita, Mini Uttapam, Steamed Rice, Pickle, Poppadom, & Payasam.

DOSA

A lighter take on South India's classic rice-lentil delicacy.

Accompanied by chutneys and a tangy lentil sambar.

Mini Uttapam Stack 🌱 11

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

Cheese Chilli Dosa 🌶️ 12

Dosa topped with garlic, cheese and green chillies.

Masala Dosa 🌱 12

Stuffed with spiced potatoes, onions, and green peas.

Chicken Dosa 14

Rolled with chicken cooked with traditional spices.

GRILL PLATES

Expertly marinated and grilled to capture bold, smoky notes.

Served with a house sauce, salad and your choice of rice.

Chicken Rhost 🔥 15

Succulent chicken marinated in chilli and aromatic spices and chargrilled.

Paneer & Broccoli Skewer 14

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

CHOICE OF SIDES

Steamed Rice 🌱

Lemon Rice 🌱

Add a Mini Uttapam 🌱 +2

Add a little extra

Crispy Fried Okra 🌱 6

Black Chickpeas 🌱 6.5

Red Onion Salad 🌱 4

Madurai Potatoes 🌱 6

Chickpea Salad 🌱 6

Raita 4

THIS MENU IS AVAILABLE FOR PARTIES OF UP TO 8. FOR LARGER PARTIES, ASK FOR OUR SHARING TABLE MENUS.



www.madurai.co.uk

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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.