



The Mid-day Selection

SERVED MONDAY TO FRIDAY, 12PM TO 4PM

Inspired by the kitchens of South India, our midday menu offers smaller, flavourful dishes that capture spice, comfort, and freshness.

Ideal for a good meal to keep you going through the day, whether want something quick or choose to sit back and relax.

madurai
SOUTH INDIAN INSPIRED CUISINE

SMALL PLATES

Ideal for a light lunch or as a starter.

Select any three for £16.

Poppadoms & Chutneys 5.5

A large helping of crisp poppadoms paired with two house-made chutneys.

Sweetcorn Vada 6

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

Chicken Pakvada 7

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

Lamb Ularthu 8

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

Spinach Pakoda 6

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

Inji Puli Wings 7.5

Chicken wings with a tangy-hot glaze of tamarind, ginger, jaggery, and red chillies.

Chicken Pakvada 7

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

Lamb Ularthu 8

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

LIGHT DOSAS

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

Accompanied by a tangy lentil sambar and chutneys.

Cheese Chilli Dosa 10

Dosa topped with garlic, cheese and chillies.

Mini Uttapam Stack 11

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

Masala Dosa 11

Stuffed with potatoes, onions, and peas.

Chicken Dosa 13

Rolled with aromatic spiced chicken.

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 thighs marinated in chilli and aromatic spices and chargrilled.

Paneer & Broccoli Skewers 14

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

CHOICE OF SIDES

Steamed Rice

Lemon Rice

Add a Mini Uttapam +2

LUNCH BOWLS

Simple, wholesome bowls full of flavour and balance.

Vegetable Kulambu 11

Potatoes and okra in a sauce of onion and tomato with curry leaves and tamarind.

Paneer Keerai 12

Paneer and spinach simmered with tomatoes and coconut cream.

Black Pepper Chicken 12

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

Chicken Ghassi 12

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

Pudina Lamb 14

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


King Prawn Mollee 16

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

CHOICE OF SIDES

Steamed Rice

Lemon Rice

Sada Dosa  crisp, light, rice and lentil crêpe

Thattu Dosa  soft rice-lentil pancakes

Add a Mini Uttapam +2

THALI MEALS

A thali is a traditional South Indian meal served as a complete plate — a variety of curries, rice, sides, and dessert arranged together for a full, balanced experience.

Seafood Thali 19

Coastal fish curry, prawn curry, lentil curry, raita, pickle, poppadom, rice, and dessert.

Meat Thali 16

Chicken curry, lamb curry, lentil curry, raita, pickle, poppadom, rice, and dessert.

Vegetarian Thali 15



Two vegetarian curries, lentil curry, raita, pickle, poppadom, rice, and dessert.

Vegan Thali 16

Two vegan curries, lentil curry, coconut raita, pickle, poppadom, rice, and dessert.



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.

 SUITABLE FOR VEGANS |  HOT AND SPICY

THIS MENU IS AVAILABLE FOR PARTIES OF UP TO 8. FOR LARGER PARTIES, OUR SHARING TABLE MENUS OFFER A VARIED SPREAD OF DISHES FOR THE WHOLE GROUP. JUST ASK OUR TEAM FOR DETAILS.

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