

# madurai

SOUTH INDIAN INSPIRED CUISINE

Inspired by the culinary legacy of Madurai, the ancient heart of the illustrious Chola Empire, our menu unveils an exquisite array of dishes infused with centuries of influence and innovation.

Taste a rich tapestry of aromatic spices, coconut, lentils, rice, and herbs, each carefully selected to evoke the essence of South Indian culinary heritage.

From expertly crafted spice blends to coconut-infused curries, every dish reflects a nuanced interpretation of tradition, blending time-honoured techniques with contemporary creativity.

Embark on a sensory journey through South Indian cuisine, where each bite tells a story of inspiration, innovation, and the enduring spirit of the region.

[@madurai.gla](#)

# Pre-Theatre Menu

£15.95 per person  
until 6pm

## Starters

### Lamb Ulathu

Juicy lamb chunks seasoned with fragrant black pepper, pan-fried with curry leaves and green chillies.

### Chicken Pakavada

Tender chicken pieces coated in a crispy batter, infused with aromatic spices, for a satisfying crunch.

### Spinach & Onion Pakavada

Crispy fritters crafted from fresh spinach and onions, seasoned perfectly for a savoury taste.

### Spiced Potato Dumplings

Soft potato dumplings enveloped in a golden fried batter, offering a comforting and indulgent treat.

## Main Courses

### Inji Lamb

Tender lamb infused with paprika, ginger, and black pepper, with a harmonious flavour profile.

**Add £2**

### Lamb Mappas

Tender lamb, gently simmered in coconut milk, offering a delightful blend of flavours and textures.

**Add £2**

### Chicken Ghassi

Creamy coconut milk, aromatic spices, and crushed dried curry leaves envelop tender chicken, crafting a symphony of flavours.

### Pepper Chicken

A hearty chicken dish bursting with bold black pepper and a variety of flavoursome spices.

### Saag Paneer

Indian cottage cheese cooked with mustard greens, for a delightful blend of earthy and fresh notes.

### Kathri Kari

Tender baby eggplants in a fragrant sauce with coconut and coriander, enhanced by mustard seeds.

### served with

### Basmati Rice

Steamed basmati rice, offering a simple and comforting staple.

### Lemon Rice

Fragrant basmati rice infused with zesty lemon, for a refreshing and tangy twist.

### Mini Uttapan

Rice and lentil pancakes topped with coconut, tomato, and coriander.

### Sada Dosa

Traditional South Indian dosa, thin and crispy, served plain.

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## Side Orders

### Madurai Potatoes

Savoury potato dish featuring grated coconut, creating a perfect blend of richness and flavour.

**Add £5**

### Dal

Lentils, delicately spiced to achieve a perfect balance of complexity and simplicity.

**Add £5**