

@madurai.gla

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.

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Starters

Fish Croquettes • 6.95

Delicious cakes made from a simple mix of haddock, ginger, and aromatic spices.

Lamb Ulathu • 6.95

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

Chicken Pakavada • 5.95

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

Spiced Potato Dumplings • 5.95

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

Spinach & Onion Pakoda • 5.95

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

Corn Vada • 5.95

Delectable corn patties infused with a blend of spices, ginger, garlic, and peppers, creating a tantalising culinary delight.

Curries

Lamb Mappas • 14.95

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

Inji Lamb • 14.95

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

Chicken Ghassi • 12.95

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

Pundu Chicken • 12.95

A hearty chicken dish bursting with diverse spices, complemented by the piquancy of fresh garlic and red chilli.

Pepper Paneer • 12.95

Soft Indian cottage cheese and mushrooms, infused with fragrant black pepper, present a vegetarian option brimming with flavour.

Spinach Kilangu • 10.95

A comforting blend of spinach and potatoes, seasoned with aromatic spices — a satisfyingly wholesome dish.

Kathri Kari • 11.95

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

Keerai Parripu • 10.95

Fresh spinach cooked with lentils, delicately spiced to achieve a perfect balance of complexity and simplicity.

If you have any dietary restrictions or allergies, kindly inform our staff before placing your order. We will do our best to accommodate your needs and provide you with a safe dining experience.

Grill

Accompanied by a complementary side sauce, these grilled delights promise a symphony of taste sensations with every bite.

Mixed Veg & Paneer • 14.95

Experience a vibrant ensemble of grilled mixed vegetables and cottage cheese, harmoniously blending flavours and textures.

Lamb Chops • 17.95

Succulent lamb chops, grilled to perfection to retain their juices, infused with aromatic spices for a tantalising aroma.

Chutta Monkfish • 21.95

Monkfish, delicately marinated and grilled to perfection, offering a burst of oceanic freshness and smoky char.

Chicken Rhost • 14.95

Grilled chicken marinated in red chillies and aromatic spices, offering a spicy kick.

Biryani

A tapestry of flavours in a choice of majestic meat or garden grandeur.

Choose your hero:

- **Chicken**, tenderly tumbled with fragrant basmati and an orchestra of spices • **14.95**
- **Lamb**, a regal affair of succulent pieces embraced by the royal scent of spice gardens • **16.95**
- **Mixed Vegetables**, a bountiful harvest intertwined with seasoned rice, for a feast that's both humble and noble • **12.95**

Each served with a side of cooling raita and a characterful sauce to complete the saga.

Dosa

A crispy South Indian crepe served with sambar, coconut chutney, tomato lentil chutney.

Enjoy it with a variety of fillings:

Savoury Chicken, filled with a flavourful chicken • **14.95**;

Spicy Lamb, packed with spiced, tender lamb • **16.95**;

Classic Masala, rolled with a fragrant mix of spiced potatoes, onions, and herbs • **12.95**;

Each one is a delightful combination of textures and tastes, perfect for any palate.

Rice

Basmati Rice • 3.25

Steamed basmati rice, offering a simple and comforting staple.

Lemon Rice • 3.95

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

Masala Rice • 4.95

Aromatic basmati rice cooked with a medley of spices, creating a flavourful and enticing accompaniment.

Bread

Mini Uttapan • 4.95

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

Cheese Dosa • 4.95

Crispy dosa topped with gooey cheese.

Sada Dosa • 4.95

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