



madurai

SOUTH INDIAN INSPIRED CUISINE

# Celebrate at Madurai

There are moments in life that call for more than the everyday. Times worth pausing for, experiences worth remembering, and occasions that deserve to be marked with care.

This five-course South Indian menu is designed for two, created to be shared with someone special.

Mark the occasion at Madurai.



# The Occasion Menu

## FIVE COURSE MEAL FOR TWO

£79 for two

**Add two cocktails +19**  
Any two from the cocktail menu.

**Add a bottle of Prosecco +29**  
La Fornarina Prosecco DOC,  
Veneto, Italy

**Add a bottle of Champagne +59**  
Moët & Chandon Brut,  
Champagne, France

There are moments in life that call for more than the everyday. Times worth pausing for, experiences worth remembering, and occasions that deserve to be marked with care.

This five-course South Indian menu is designed for two, created to be enjoyed together.

Each course is thoughtfully composed, allowing flavour, spice, and texture to build in a measured and harmonious progression.

Rooted in the depth and generosity of South Indian cooking, the menu is defined by balance, clarity, and refinement.

Mark the occasion at Madurai.



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

### COURSE ONE

**Chilli Dosa Crisps**   
Fried dosa crisps shards in warming chilli and South Indian spice.

### COURSE TWO choose one

**Sutta Salmon**  
Scottish salmon grilled until smoky on the outside and tender within, with a spinach and coconut cream drizzle.

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

**Fiery Garlic Prawns**   
King prawns sautéed with garlic, red chilli, tomato and fresh coriander

**Milagu Grilled Chicken**   
Chicken breast chargrilled over high heat for rich flavour with notes of black pepper and spice.

**Inji Puli Wings**   
Chicken wings coated in a tangy-hot glaze of tamarind, ginger, jaggery, and red chillies.

**Potato Bonda**   
Delicate dumplings of potato, with coconut and paprika, fried in a gram flour batter.

### COURSE THREE

**Rasam**  
A warm, comforting broth made with tomatoes, tamarind, black pepper and curry leaves. Thin, aromatic and gently spiced, to cleanse the palate between courses.

### COURSE FOUR choose one

**Chutta Monkfish**  
Tender grilled Scottish monkfish, marinated with coconut, turmeric, and yoghurt, with salna sauce on the side.

**Thenga Aracha Lamb Shank**   
Slow-braised lamb shank with ground coconut, red chillies bringing a deep heat, and layered South Indian spice.

**Chicken Chettinad**  
Chicken breast marinated with black pepper, grilled, and finished sauce of roasted spices, coconut, and tomato.

**Okra Kilangu Kulambu**   
Okra and potatoes braised with onion, tomato, curry leaves, and tamarind in a deeply spiced sauce.

**Tiger Prawn Mollee**  
Large tiger prawns cooked in coconut milk with turmeric, curry leaves, and gentle aromatic spice.

**Ellakai Lamb Chops**  
Lamb chops grilled with cardamom and aromatic spice, served with a salna sauce on the side.

**Mirapakaya Chicken**  
Chicken cooked with green chillies, onion, and tomato, softened by yoghurt and coconut cream.

**Kathri Kari**   
Baby aubergines cooked in a tangy coconut and coriander sauce with mustard seeds.

**Sea Bream Varuval**  
Sea bream fillet seared on cast iron and finished with a light, aromatic South Indian sauce.

**Pudina Lamb**  
Tender lamb with fresh mint and coriander, offering a bright, herb-led flavour with a light touch of coconut.

**Thakkali Chicken**  
Chicken cooked with fresh tomato and rich coconut cream, finished with subtle South Indian spice.

**Vaattuna Peppers Broccoli**  
Delicately grilled paneer, broccoli, and peppers in a lightly spiced marinade, with a salna sauce on the side.

### CHOICE OF SIDES choose two

**Cheese Dosa**  
A thin dosa crêpe topped with melted cheese.

**Garlic Thattu Dosa**  
Small rice-lentil pancakes with a lightly crisp edge, with garlic butter.

**Mini Uttapam**   
Soft rice and lentil pancakes topped with tomato, onion, and coconut.

**Steamed Rice**   
**Lemon Rice**   
**Coconut Rice**

**Crispy Fried Okra**   
**Madurai Potatoes**   
**Black Chickpeas**   
**Chickpea Salad**

### COURSE FIVE choose one

**Rice Payasam**   
Steamed rice flakes in jaggery-sweetened coconut milk and aromatics and dried rose petals.

**Coconut Date Fudge**  
A rich coconut confection layered with sweet dates and topped with a drizzle of sweet milk reduction.

**Chai Affogato**  
Double cream vanilla ice cream poured over with hot espresso with a measure of 5 Walla Chai Cream Liqueur.