

**Indian cuisine is full of
art and tradition.**

With a whole palette of tongue-tingling sensations — spicy, sour, sweet, and hot — alongside exotic ingredients, curious flavours, and dishes, Indian cuisine can be both exciting and awe-inspiring.

At Madras Cafe, great care is taken in the planning and preparation of every meal, no matter how simple or complex.

**Shake up your usual dinner repertoire
with an odyssey through the tastes of India.**



MADRAS CAFE
THE INCREDIBLE TASTES OF INDIA

STARTERS

Our starters mark the beginning of your Indian flavour exploration — each dish meticulously curated to tempt your palate as a teaser to a great feast ahead.

MADRAS CRAB FRY

Crispy soft shell crab fried with ginger, black pepper and red chilli powder. **11.95**

MONKFISH ALLEPPY

Tender Scottish monkfish with a subtle blend of ginger, garlic, and Kashmiri chilli. **10.95**

COCONUT TIGER PRAWNS

Crispy, coconut-encrusted tiger prawns, evoking the essence of a traditional fisherman's snack. **10.95**

VARUTHA FISH

Pan-fried kingfish with a vibrant mix of red chilli, turmeric, and a hint of lemon, perfect for seafood enthusiasts. **9.95**

SEA BASS AMRITSARI

Delicately spiced sea bass fillet with turmeric, carom seeds, green chilli, and coriander, a subtle flavour journey. **9.95**

SPICY LAMB CHOPS

Succulent lamb chops, an exotic chilli marinade, flame roasted. Finger licking good! **10.95**

TANDOORI CHICKEN TIKKA

Soft and tender chicken breast pieces with subtle spices to bring out the taste of the meat. A taste to behold! **7.95**

CHICKEN SIXTY-FIVE

A street food speciality spiced with red chilli and curry leaves. Legend has it this dish was created way back in 1965. Spicy and incredibly flavourful. **6.95**

GRILLED MASALA WINGS

The barrage of flavours make these chicken wings with ground spices an irresistible treat! **5.95**

PUNJABI SAMOSA

Crisp pastry triangles filled with spiced potatoes and peas. A timeless Punjabi favourite. **5.95**

ALOO TIKKI

Crispy, crunchy homemade potato fritters with traditional spices — cumin, ginger, and coriander. **5.50**

To Share

SHARING PLATTER

An assorted starter platter of
Grilled Masala Wings, Vegetable Pakoda,
Aloo Tikki and Chicken Tikka. **29.95**

THE CHEF'S PLATTER

A splendid selection of four different
starters – *Chicken Sixty-Five, Aloo Tikki,*
Spicy Lamb Chops and Coconut
Crusted Tiger Prawns. **45.95**

Frankie Roll

A well-loved delicacy from the streets of
Old Bombay, featuring skewer-roasted fillings
wrapped in a refined flour chapati and fried.
It's truly frankielicious!

CHICKEN 6.95 **PANEER** 6.95

Pakoda

These delectable treats are skilfully spiced,
fried to a golden, crispy perfection,
and undeniably irresistible.

CHICKEN 6.95 **VEG**  5.95

POPPADUMS & DIPS

Two poppadums with
spiced onions & mango chutney. **4.95**

POPPADUM  0.95

MANGO CHUTNEY 

Sweet, tart mangoes with hints of pears,
cherries, grapes, pineapple and cinnamon. **2.50**

MANGO & LIME PICKLE 

Mango and zesty lime sets your taste buds
ablaze with tropical sweetness and zesty fire. **2.95**

SPICED ONIONS   2.50

HOUSE RAITA 

Creamy Greek yoghurt with pomegranate,
cucumber, red onion, herbs and spices.. **3.95**

GREEN APPLE PICKLE 

Green apples, pickled for four weeks
with mustard seeds, curry leaves, and spices. **3.95**

 VEGAN

 CONTAINS DAIRY

 CONTAINS GLUTEN

SOUTH INDIAN

Culinary Treasures

These dishes are more than food; they are timeless classics, rich in history and tradition, handed down and refined through generations.

Our menu showcases these culinary gems, where each recipe has been thoughtfully crafted to honour its roots while naturally evolving with our unique culinary approach.

Biryani, Dosa, Idli, and Vada – each is a testament to ages of culinary craftsmanship. The true beauty of these dishes unfolds in their tasting.

BIRYANI

This beloved culinary masterpiece, originating from the royal kitchens of India, harmoniously blends fragrant spices with tender meat or vegetables layered and slow-cooked with Basmati rice.

SERVED WITH HOUSE RAITA

LAMB BIRYANI

Tender lamb, aromatic spices, and fragrant rice in a medley. **19.95**

CHICKEN BIRYANI

Savoury chicken breast, fragrant spices, and aromatic rice in one pot. **17.95**

VEGETABLE BIRYANI

Assorted seasonal vegetables, aromatic spices, and fragrant rice in a fusion. **17.95**

PLEASE LET US KNOW OF ANY ALLERGIES / DIETARY RESTRICTIONS BEFORE ORDERING

D O S A

Crafted from a fermented blend of rice and urad dal, the dosa is a golden crispy, paper-thin crêpe.

SERVED WITH COCONUT CHUTNEY, BEETROOT PACHADI, AND SAMBAR
VEGAN OPTIONS AVAILABLE

MASALA DOSA 🌶

The quintessential South Indian delight, this dish features potatoes seasoned with curry leaves, mustard seeds and crushed black pepper, wrapped in a dosa. **11.95**

CHEESE ONION DOSA 🌶

A dosa topped with flavourful red onions, melted cheese, and zesty fresh green chillies, expertly rolled for a delightful culinary experience. **12.95**

CHICKEN TIKKA DOSA 🌶

A dosa rolled with shredded chicken tikka and onions, seasoned with the aromatic flavours of green chillies, fennel seeds, and fragrant curry leaves. **14.95**

I D L I & V A D A

Idli are soft and fluffy steamed rice cakes, and Vada are crisp and savoury spiced lentil doughnuts.

SERVED WITH COCONUT CHUTNEY, BEETROOT PACHADI, AND SAMBAR
VEGAN OPTIONS AVAILABLE

SAMBAR VADA 🌶

Savour the delightful experience of these delicately spiced, soft-textured lentil fritters — crispy fried. **11.95**

IDLI SAMBAR 🌶

Classic steamed rice cakes, soft, fluffy, and undeniably comforting — a South Indian culinary staple. **11.95**

SOUTH CENTRAL COMBO 🌶

The interplay between *Idli*'s soft, spongy texture and *Vada*'s crispy exterior creates a wonderfully harmonious and contrasting culinary experience. **15.95**

VEGAN

CONTAINS DAIRY

CONTAINS GLUTEN

TANDOORI GRILLED

*Revealing ancient secrets with a modern flavour,
these dishes offer marinated delicacies expertly cooked
in the traditional clay oven, presenting a fusion
of smoky flavours and aromatic spices*

SERVED WITH A SAUCE ON THE SIDE

TANDOORI SEA BASS

Whole sea bass with a delightful infusion of
Kashmiri chilli, garlic, onion seeds and
flame cooked. A delight to the senses! **23.95**

TANDOORI POMFRET

A whole silver pomfret fish, steeped in a
flavourful marinade with a melange of spices,
skewered and flame-grilled. Juicy and delicious! **24.95**

AMRITSARI CHOPS

Lamb chops in marinade of yoghurt, garlic,
cumin and garam masala, barbecued at high heat
for a crispy, yet juicy finish. **23.95**

MADARESEE CHICKEN TIKKA

A timeless classic, this luxurious delicacy
of soft juicy chicken breast is marinated overnight
in rustic spices, Kashmiri chilli and yoghurt,
and grilled to perfection. **19.95**

PANEER TIKKA

Juicy chunks of paneer cheese grilled
with peppers, tomatoes and onions marinated in
punchy hot and sour tandoori masala. **17.95**

SEAFOOD

India's extensive coastline informs our seafood offerings, presenting a diverse and vibrant array of ocean-inspired delicacies deeply rooted in the nation's rich culinary heritage.

SUBJECT TO AVAILABILITY

GOAN TIGER PRAWN

A must for seafood lovers! Feel the gentle breeze of the sunny coast of Goa with tiger prawns cooked in coconut milk with mustard seeds, curry leaves, crushed black pepper, and ginger. **22.95**

SEA BASS MOLLEE

Our award-winning dish is the result of the rich cultural heritage traced back to the trade connection between Kerala and Portugal. This sea bass fillet dish is stewed in coconut milk with ginger, black pepper and curry leaves. **22.95**

POMFRET MALABAR

This deliciously humble dish features cuts of pomfret fish on the bone delightfully flavoured with *kokum*, curry leaves and a touch of coconut cream. **22.95**

MONKFISH KERALAN

Fresh Scottish monkfish simmered in a rich and delicately with spicy garlic-chilli, ginger and coconut sauce. A traditional angler's recipe. **23.95**

NANTARA CHICKEN TIKKA & KING PRAWN

A unique dish of tandoori chicken and tiger prawns with plenty of onions and fresh coriander, coated with the Chef's own secret *Nantara* sauce.
A Madras Cafe Special!

19.95

 VEGAN

 CONTAINS DAIRY

 CONTAINS GLUTEN

PANEER

Often referred to as Indian cottage cheese, paneer has a rich history dating back to ancient India, where it was believed to be enjoyed even by royalty.

Each of these dishes showcases the versatility of paneer, tailored to meet the discerning tastes of today's gourmets.

PANEER BUTTER MASALA 🍲

Gently cooked on a cast iron skillet, these soft chunks of cottage cheese luxuriate in a silky, buttery tomato-based sauce. **13.95**

PALAK PANEER 🥑

A green leaf based curry with cubes of paneer cheese stewed with fresh spinach, mustard leaves and fenugreek for that good wholesome feeling. **13.95**

PUNJABI PANEER 🌶

A celebrated North Indian culinary delight where chunks of cottage cheese blend harmoniously with vibrant peppers and tantalizing green chillies. **13.95**

MALAI KOFTA 🍲

A labour of love, this dish takes time and effort. Soft paneer dumplings, deep-fried, coated with cheese and drenched in a delicately spiced creamy tomato sauce. **14.95**

VEGETARIAN

Embracing India's enduring heritage of plant-based cuisine, where it's more than a trend—it's a way of life.
This dietary preference stands as a vital aspect of our culinary identity.

OKRA KUZHAMBHU

A *Tamilian* delicacy of okra fingers tossed in well-spiced masala of tomato, onion and fennel giving it a unique character and flavour. **12.95**

KERALA VEGETABLE STEW

Assorted vegetables simmered in coconut milk with curry leaf, mustard and green chillies. **11.95**

CHANA ALOO SAAG

This wonderfully exotic hearty Indian classic has chickpeas, potatoes and fresh greens with warming spices. **11.95**

MADRAS POTATOES

A hot and delightful dish of spiced potatoes and tossed with sun-dried herbs, cumin, *Guntur* chilli flakes and a sprinkling of fresh coriander. **10.95**

CHANA MASALA

Chickpeas satisfyingly prepared with rustic spices in the traditional Punjabi style with onions and tomatoes. **10.95**

DAL TADKA

Orange-yellow lentils, studded with the red of tomatoes and the green of coriander flavoured with cumin, garlic and whole red chillies. Pure comfort food! **11.95**

TAWA SUBZI

A speciality from rural India, this dish has a distinctive mix of fresh Indian vegetables tumbled with crushed spices, peppers and herbs. Tastes simple and complex at the same time. **14.95**

L A M B

*Enjoy the harmonious blend of tender lamb
and a variety of delectable spices
in this enticing selection.*

LAMB CAFREAL 🌶

A recipe brought to Goa from the old Portuguese colonies in the Africa, this dish of tender lamb is cooked with fresh baby spinach and cream.

Herby and aromatic. **17.95**

LAMB PUNJABI 🌶

The rich Punjabi taste comes to your plate with a luscious combination of tender lamb, chunks of mixed peppers and onions, sun-dried fenugreek leaves and green chillies. Pure temptation. **17.95**

mysore lamb

Originating in the palaces of old South Indian royalty, this delectable lamb and potato preparation is simmered in rich coconut milk flavoured with hints of green chillies. **17.95**

LAMB BHUNA

Lamb expertly cooked with tomatoes, onions, and chillies, infused in hot oil to unlock deep, natural flavours. This dish boasts a thick, rich gravy, brimming with intense spices, making it a favourite for its robust taste. **16.95**

LAMB KARAHİ 🌶

Tender lamb cooked in a traditional cast-iron karahi with tomatoes, onions, chillies, and aromatic spices. **17.95**

LAMB SHANK ROGAN JOSH 🌶

With a combination of spices in a sauce of tomatoes and Kashmiri chillies, this tender lamb shank delicacy is cooked at intense heat and packed full of flavour. **24.95**

CHICKEN

Explore the art of chicken preparations like never before.

BOMBAY BUTTER CHICKEN

Arguably India's most famous export, this dish has succulent chicken marinated overnight, tandoori roasted and cooked in a sauce of tomato, cream, sun-dried herbs and fragrant spices. **15.95**

DESI HANDI

A rural classic from South India – chicken on the bone in a simple and rustic sauce of tomatoes and onions with aromatic spices. **14.95**

CHICKEN MADRAS

A rich, fragrant and tangy hot curry with crushed *Guntur* chillies in a thick textured sauce of onions and tomatoes. Not for the faint-hearted! **14.95**

SOUTH INDIAN GARLIC CHILLI CHICKEN

If you like spicy and garlicky chicken dish this will satisfy your palate like never before. **15.95**

CHICKEN KORMA

A dish created in the kitchens of the old Mughal emperors – chicken tikka in a rich sauce of coconut and cream balanced with exquisite spices. **14.95**

PALAKKADAN CHICKEN

Chicken on the bone simmered in spiced coconut milk and curry leaves. A traditional recipe from the old days when it was cooked at feasts after rooster fights using the vanquished bird. **15.95**

CHICKEN TIKKA MASALA

This mild, flavoursome dish, a testament to Glasgow's multicultural status, needs no introduction. **14.95**

CHICKEN CHETTINAD

A famed recipe from the *Nattukotai Chettiar* clan of Tamil Nadu, this chicken dish is prepared with roasted coconut, a variety of herbs and freshly ground spices. Warm and flavoursome! **17.95**

 VEGAN

 CONTAINS DAIRY

 CONTAINS GLUTEN

S I D E S A L A D S

LAAL PYAAZ

Zesty red onion, vibrant green chilli, tangy lemon, and a kick of red chilli powder. **3.95**

DESI SALAD

Fresh lettuce, red onion, cucumber, green chillies and a drizzle of lemon. **4.95**

BEETROOT PACHADI

Beetroot in well-seasoned yogurt mixture for a delightful blend of sweet, tangy, and mildly spicy flavours. **4.95**

CHICKEN TIKKA SALAD

Shredded tandoori chicken tossed with onions and cucumber. **8.95**

R I C E

SAFFRON BASMATI RICE

Saffron-infused Basmati rice, aromatic and subtly flavourful. **3.95**

JEERA FRIED RICE

Fragrant fried rice infused with the warm essence of cumin seeds. **4.95**

COCONUT RICE

Basmati rice with the delightful addition of freshly grated coconut for a tropical touch. **4.95**

MUSHROOM & PEA RICE

Rice with tender mushrooms and vibrant green peas for rich flavours. **4.95**

B R E A D S

Delight in our assortment of meticulously crafted bread varieties, each one a testament to the rich heritage and flavours of India.

GHEE ROAST

Soft, thin, crispy, gluten-free crêpe made from ground rice and lentils. **4.95**

MALABAR PARATHA

Multi-layered, flaky flatbread – a South Indian street food classic. **2.95**

TANDOORI ROTI

Wholewheat tandoor-baked flatbread, a traditional Indian choice. **2.95**

PLAIN NAAN

Traditional flatbread, freshly baked in the tandoori oven. **3.95**

GARLIC CORIANDER NAAN

Punchy garlic and fragrant coriander on a naan. Simply irresistible! **4.95**

MANGO PESHWARI NAAN

Sumptuous mango-infused coconut stuffed bread. A sweet and delightful treat. **5.95**

ABOUT

The Chef

At the heart of Madras Cafe is Chef Shabu Natarajan, one of Scotland's most acclaimed Indian chefs. With over two decades of experience across India, the Middle East, and the UK, his cooking is a reflection of heritage, skill, and creativity.

Since bringing his talent to Glasgow, Chef Shabu has become a defining voice in contemporary Indian cuisine. His food celebrates the authentic flavours of South India, shaped with balance, depth, and modern presentation.

A winner of multiple national honours — including Curry Champion of Scotland 2025, South Asian Chef of the Year, Best Signature Dish, South Asian Restaurant of the Year, Fine Dining Restaurant of the Year, and South Indian Restaurant of the Year — his work continues to inspire diners and chefs alike.

At Madras Cafe, he brings that same dedication to flavour and craft in a more relaxed, welcoming setting — where great food and genuine hospitality meet.

A NOTE ON ALLERGENS

At *Madras Cafe*, we understand your concerns about potential allergens in the food you eat. We carefully manage the ingredients we buy and how we prepare our food to provide you with accurate information on each ingredient used in each dish.

The dishes in this menu that contain *gluten* and *dairy* are clearly marked, as are *vegan* dishes. They are also free of nuts and peanuts, however some ingredients we use may have been processed in facilities that handle these allergens.

If you have any allergies or dietary requirements, please let us know before you place your order and we will try our best to accommodate any requests.

A complete list of allergens in our dishes is available on request.