

The background of the entire page is a vibrant red, adorned with a dense, repeating pattern of stylized green and gold foliage. This includes various types of leaves, fern-like fronds, and small clusters of round berries. Scattered throughout are several five-petaled flowers in a light gold color. A thin, gold-colored rectangular border frames the central text area.

MADRAS CAFE

THE INCREDIBLE TASTES OF INDIA

Festive
Set Menus

Festive Dinner

Available 3pm till 9pm

THAKUR

34.95 per person

POPPADOMS

With Spiced Onions & Mango Chutney 

STARTERS

Chicken Frankie Roll

A popular Bombay street snack — spiced chicken wrapped in a chapati.

Chicken Pakoda

Tender chicken breast, delicately flavoured with cumin and garlic, battered and fried until crisp.

Aloo Tikki

Golden potato patties with cumin, ginger, and coriander.

Vegetable Pakoda

Crispy fritters of spinach, fenugreek leaves, onion, cauliflower, and coriander seeds.

MAINS

Lamb Bhuna

Lamb slow-cooked with tomatoes, onions, and chillies, finished in hot oil for deep, natural flavour.

Lamb Karahi

Lamb cooked with peppers, onions, and fresh green chilli.

Mysore Lamb

A rich South Indian curry of lamb and potatoes, simmered in coconut milk with a touch of green chilli.

Chicken Tikka Masala

A mild, creamy favourite – Glasgow's most famous curry, blending tandoori chicken with a tomato and spice sauce.

Chicken Madras

A hot and tangy curry made with crushed Guntur chillies in a thick onion and tomato sauce. Not for the faint-hearted!

Vegetable Punjabi

Seasonal vegetables cooked with peppers, onions, sun-dried fenugreek leaves, and green chillies.

Paneer Butter Masala

Soft paneer cubes simmered in a silky, buttery tomato sauce.

SERVED WITH

Saffron Basmati Rice

Plain Naan

DESSERT

Kulfi

Luxury Ice Cream

MASALA CHAI

 VEGAN  CONTAINS DAIRY
 CONTAINS GLUTEN  CONTAINS NUTS
In case of allergies or dietary restrictions, please let your server know before ordering.

RAJA

39.95 per person

POPPADOMS

With Spiced Onions & Mango Chutney 

STARTERS

Coconut King Prawns

Crispy, coconut-crusted king prawns inspired by a traditional fisherman's snack.

Spicy Lamb Chops

Succulent lamb chops marinated in a fiery chilli blend, flame-roasted to perfection.

Malai Chicken Tikka

Tender chicken breast marinated with cream, milk, and cardamom, grilled until soft and juicy.

Chicken Sixty-Five

A South Indian street-food classic of crispy chicken spiced with red chilli and curry leaves.

Paneer Frankie Roll

A popular Bombay street snack — skewer roasted paneer wrapped in a chapati.

Punjabi Samosa

Golden pastry parcels filled with spiced potatoes and peas, true Punjabi style.

MAINS

Goan Tiger Prawn

Tiger prawns in coconut milk with mustard seeds, curry leaves, black pepper, and ginger.

Lamb Cafreal

Tender lamb cooked with fresh baby spinach and cream. Herby, rich, and aromatic.

Chicken Chettinad

Chicken cooked with roasted coconut, herbs, and ground spices. Bold and flavoursome.

Bombay Butter Chicken

Tandoori chicken in a silky sauce of tomato, cream, sun-dried herbs, and fragrant spices.

South Indian Garlic Chilli Chicken

A fiery, garlicky chicken dish with bold flavours that pack a punch.

Tawa Subzi

A rustic Indian medley of fresh vegetables tossed with crushed spices, peppers, and herbs.

Malai Kofta

Soft paneer dumplings, golden-fried and served in a creamy tomato sauce.

SERVED WITH

Jeera Fried Rice

Mushroom & Pea Rice

Garlic Coriander Naan

Mango Peshwari Naan

DESSERT

Gulab Jamun

Carrot Halwa

Chocolate Fudge Brownie

MASALA CHAI