

# Lunch Menu

**TWO COURSES**  
**12.95 PER PERSON**

**THREE COURSES**  
**16.95 PER PERSON**

**MON - FRI : 12PM - 3PM**

## Extras

**POPPADUMS & DIPS** ✓  
Two poppadums with spiced onions & mango chutney. **4.95**

**MANGO & LIME PICKLE** 🍷 ✓  
Mango and zesty lime sets your taste buds ablaze with tropical sweetness and zesty fire. **2.95**

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

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

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

**CHICKEN TIKKA SALAD** 🥗  
Shredded tandoori chicken tossed with onions and cucumber. **8.95**

**MASALA CHIPS** ✓  
Crispy golden fried potato chips packed with flavour and spice. **4.95**

## STARTERS

**VEGGIE PAKODA** ✓  
Crunchy fritters of shredded spinach, fenugreek leaves, onion, cauliflower and coriander seeds.

**CHICKEN PAKODA**  
Tender chicken breast delicately flavoured with cumin, garlic and batter fried.

**ALOO TIKKI** ✓  
Traditional homemade spiced potato fritters flavoured with cumin, ginger and coriander.

**CHICKEN FRANKIE ROLL** 🍷  
A street food classic from Old Bombay. Skewer-roasted chicken rolled in fried paratha bread.

## MAINS

**DAL TADKA** ✓  
Orange-yellow lentils, with the red of tomatoes and the green of coriander flavoured with cumin, garlic and whole red chillies.

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

**CHICKEN KORMA** 🥛  
A favourite of Mughal emperors this is tandoori chicken tikka in a rich sauce of coconut and cream balanced with exquisite spices.

**MYSORE LAMB** +3  
This royal lamb and potato dish is simmered in rich coconut milk flavoured with hints of green chillies.

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

**PANEER BUTTER MASALA** 🥛  
Cooked on a cast iron skillet, these chunks of cottage cheese are submerged in a buttery tomatoey sauce.

**CHICKEN BHUNA** 🥛  
Tender chicken infused with spices, tomatoes, onions, and chillies, cooked in hot oil for rich, thick, and flavourful delight.

**LAMB KARAHI** 🍷 +3  
Tender lamb cooked in a traditional cast-iron karahi with tomatoes, onions, chillies, and aromatic spices.

served with your choice of:

**TANDOORI ROTI** 🍷

**PLAIN NAAN** 🍷

**GARLIC CORIANDER NAAN** 🍷 +1.50

**SAFFRON BASMATI RICE** ✓

**JEERA FRIED RICE** ✓ +1.50

**COCONUT RICE** ✓ +1.50

## DESSERT

**GULAB JAMUN** 🍷  
Soft, delicious milk dumplings soaked in rose flavoured sugar syrup. Served warm with luxury vanilla ice cream.

**LUXURY ICE CREAM** 🍷  
Made from Scottish milk and double cream – *Vanilla, Wild Strawberry, Coconut, Honeycomb.*

✓ VEGAN 🥛 CONTAINS DAIRY 🍷 CONTAINS GLUTEN PLEASE LET US KNOW OF ANY ALLERGIES / DIETARY RESTRICTIONS BEFORE ORDERING.

Subject to availability. Terms and conditions apply.

WWW.MADRAS-CAFE.CO.UK



# MADRAS CAFE

THE INCREDIBLE TASTES OF INDIA

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THREE COURSES FOR 16.95 PER PERSON

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