



FESTIVE MENU



MADRAS CAFE

THE INCREDIBLE TASTES OF INDIA


FESTIVE Dinner

Available 3pm till 9pm

THAKUR

29.95 per person

— Poppadoms —

With Spiced Onions & Mango Chutney 

— Starters —

Vegetable Pakoda

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

Punjabi Samosa

Possibly the most famous dish to come from the East. Pastry triangles stuffed with potatoes and peas in true Punjabi style.

Chicken Pakoda

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

— Mains —

Lamb Bhuna

Lamb expertly cooked with tomatoes, onions, and chillies, infused in hot oil to unlock deep, natural flavours.

Chicken Tikka Masala

A mild and flavoursome dish, this sumptuous culinary wonder is considered a testament to the Glasgow's status as a multicultural epicentre.

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! 13.95

Vegetable Jalfrezi

Assorted vegetables wok-fried with green chilli, ginger, and topped with fresh coriander.

A vibrant and flavourful dish.

SERVED WITH

Saffron Basmati Rice

Plain Naan

— Dessert —

Kulfi


Luxury Ice Cream

— Masala Chai —

RAJA

34.95 per person

— Poppadoms —

With Spiced Onions & Mango Chutney 

— Starters —

Paneer Frankie Roll

A well-loved street food from *Old Bombay*. Skewer-roasted paneer rolled in a refined flour chapati.

Chicken Sixty-Five

A street food speciality spiced with red chilli and curry leaves. Spicy and incredibly flavourful

Grilled Masala Wings

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

Spicy Lamb Chops

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

— Mains —

Goan Tiger Prawn

A must for seafood lovers! Tiger prawns cooked in coconut milk with mustard seeds, curry leaves, crushed black pepper, and ginger.

Lamb Cafreal

A recipe from Goa, of tender lamb is cooked with fresh baby spinach and cream. Herby and aromatic.

Bombay Butter Chicken

Succulent chicken marinated overnight, tandoori roasted and cooked in a sauce of tomato, cream, sun-dried herbs and fragrant spices.

Chicken Chettinad

A famous recipe of chicken prepared with roasted coconut, a variety of herbs and freshly ground spices.

Tawa Subzi

A speciality from rural India — fresh Indian vegetables tumbled with crushed spices, peppers and herbs. Simple and complex at the same time.

Malai Kofta

Soft paneer dumplings, deep-fried, coated with cheese and drenched in a creamy tomato sauce.

SERVED WITH

Jeera Fried Rice

Mushroom & Pea Rice

Garlic Coriander Naan

Mango Peshwari Naan

— Dessert —

Gulab Jamun

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.