



of
MAYFAIR

Welcome to Madhu's of Mayfair

Madhu's of Mayfair stands as a paragon of fine Indian cuisine, boasting a rich legacy spanning four decades as a family-operated establishment.

The restaurant's culinary repertoire is a harmonious blend of time-honoured family recipes and gourmet Punjabi fare, infused with a distinctive Kenyan influence a testament to the Anand family's culinary heritage now in its fourth generation.

The gastronomic offerings at Madhu's encompass an array of regional specialties from the Indian subcontinent, alongside innovative creations that push the boundaries of traditional Indian cuisine. This culinary journey traces its origins to Nairobi, where the esteemed Brilliant Hotel was founded by Bishan Das Anand. Inspired by their grandfather's legacy, Sanjay and Sanjeev Anand, at the remarkably young ages of 17 and 16 respectively, established Madhu's Brilliant in 1980. The moniker "Madhu's" pays homage to their father, Jagdish Kumar Anand.

Beyond its acclaimed restaurant, Madhu's has cultivated a distinguished catering division, renowned for its exceptional service at weddings, bespoke corporate functions, and high-profile events. Their clientele includes Prime Ministers, members of the Royal Family, celebrities, and other notable dignitaries. Madhu's holds the distinction of being the first Asian caterer to serve at prestigious venues such as the House of Commons, Windsor Castle, and Buckingham Palace, further cementing its status as a leader in the culinary world.



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“ As part of our commitment to transparent pricing, we DO NOT add a service charge on your final bill. The price you see on the Menu is the price you pay ”

Non-Vegetarian Tasting Menu

85 PER PERSON

Avocado & Mango Chutney (G) (Su) (Mu)

Poppadoms and dips

Wine Pairing: Laurent-Perrier La Cuvée, Champagne, France

**Jeera Scallop, Chilli & Garlic Prawn, Tandoori Salmon
& Kuchumber Salad** (F) (Cr) (M) (Su)

Cumin flavoured queen scallop, sautéed prawn and succulent grilled salmon

Wine Pairing: Wachau Federspiel Grüner Veltliner, Austria

**Chicken Tikka, Seekh Kebab & Robata Chop with Pickled Salad,
Blackberries & Mint Yoghurt** (G) (M) (Su)

Chargrilled spiced chicken and mini lamb skewers with Robata grilled tender lamb chop

Wine Pairing: Quid Pro Quo Malbec, Argentina

Passion Fruit Sorbet

**Royal Thali: Dal Makhni, Murgh Makhni, Saag Gosht, Baingan Bhartha,
Raita, Rice, Pickle, Salad & Mini Tandoori Naan** (G) (M) (N) (Su) (Mu)

Madhu's Royal Thali was commissioned and produced for the first ever Asian catered event by Madhu's at Windsor castle for HRH King Charles

Wine Pairing: Decoy Zinfandel, Duckhorn, Sonoma County, USA

A Dessert Trio of

Plaisir Sucré, Gajjar Halwa & Badam Kulfi (G) (M) (N) (E) (So)

Laduree's famous chocolate and hazelnut dessert served alongside warm carrot halwa and Almond flavoured clotted cream Indian ice cream

Wine Pairing: Castelnau de Suduiraut, Sauternes, France

65.00 Supplement for wine pairing tasting menu

Tilda

Allergens: (F) Fish - (G) Gluten - (M) Milk - (E) Egg - (N) Nut - (Mu) Mustard - (Cr) Crustacean - (So) Soya
(Su) Sulphur - (Mo) Molluscs - (Se) Sesame - (Ce) Celery - (L) Lupin - (P) Peanuts





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Vegetarian Tasting Menu

85 PER PERSON

Avocado & Mango Chutney (G) (Su) (Mu)

Poppadoms and dips

Wine Pairing: Laurent-Perrier La Cuvée, Champagne, France

Paneer Tikka, Achari Gobhi & Malai Broccoli (M) (Mu) (Su)

Paneer tikka, pickled cauliflower florets and creamed broccoli with cheese

Wine Pairing: Wachau Federspiel Grüner Veltliner, Austria

Aloo Tikki, Chilli Paneer & Palak Patta Chaat (G) (M) (So) (Su) (Ce)

Potato patty on a bed of spiced chickpeas, chilli flavoured cottage cheese with peppers, crispy fried spinach and samphire

Wine Pairing: Quid Pro Quo Malbec, Argentina

Passion Fruit Sorbet

Royal Thali: Dal Makhni, Punjabi Kadhi, Saag Paneer, Baingan Bhartha, Raita, Rice, Pickle, Salad & Mini Tandoori Naan (G) (M) (Su) (Mu)

Madhu's Royal Thali was commissioned and produced for the first ever Asian catered event by Madhu's at Windsor castle for HRH King Charles

Wine Pairing: Decoy Zinfandel, Duckhorn, Sonoma County, USA

A Dessert Trio of

Plaisir Sucré, Gajjar Halwa & Badam Kulfi (G) (M) (N) (E) (So)

Laduree's famous chocolate and hazelnut dessert served alongside warm carrot halwa and cardamom infused clotted cream Indian ice cream

Wine Pairing: Castelnau de Suduiraut, Sauternes, France

65.00 Supplement for wine pairing tasting menu

Tilda

Allergens: (F) Fish - (G) Gluten - (M) Milk - (E) Egg - (N) Nut - (Mu) Mustard - (Cr) Crustacean - (So) Soya
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Vegan Tasting Menu

85 PER PERSON

Avocado & Mango Chutney (G) (Su) (Mu)

Poppadoms and dips

Wine Pairing: Laurent-Perrier La Cuvée, Champagne, France

**Shakarkandi Tikka, Achari Gobhi,
Sakela Bhutta & Kuchumber Salad** (Mu) (Su)

Sweet potato tikka, pickle flavoured cauliflower and grilled baby corn,
served with an onion, tomato and cucumber relish

Wine Pairing: Wachau Federspiel Grüner Veltliner, Austria

Aloo Tikki, Chilli Garlic Mushroom & Palak Patta Chaat (G) (So) (Su)

Potato patty on a bed of spiced chickpeas, chilli flavoured baby mushrooms
with peppers, crispy fried spinach and samphire

Wine Pairing: Quid Pro Quo Malbec, Argentina

Passion Fruit Sorbet

**Royal Thali: Bhindi Masala, Jeera Aloo, Pindi Channa, Baingan Bhartha,
Raita, Rice, Pickle, Salad & Mini Tandoori Roti** (G) (Su) (Mu)

Madhu's Royal Thali was commissioned and produced for the first ever Asian
catered event by Madhu's at Windsor castle for HRH King Charles

Wine Pairing: Decoy Zinfandel, Duckhorn, Sonoma County, USA

**Cardamom cake, Mango and Passion Cheesecake
and Raspberry Tart** (G) (N)

Wine Pairing: Castelnau de Suduiraut, Sauternes, France

65.00 Supplement for wine pairing tasting menu

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Appetisers

Vegetarian

- M Paani Puri** 13
Spiced potatos and chickpea served with mint and coriander flavoured water.
- Vegetable Samosa** (G) (Su) (Se) 14
A Punjabi favourite of crisp flaky pastry filled with spiced potatoes and peas. Served with tamarind chutney.
- Masala Mogo** (Su) 14.5
Crispy fried cassava chips tossed in roasted spices.
- Aloo Tikki** (G) (M) (Su) 16
Potato patties filled with garden peas and served with tangy chickpeas, yoghurt, mint and tamarind chutney
- M Palak Patta Chaat** (M) (Su) 18
British marsh samphire and crispy battered baby spinach leaves with chilli, turmeric and fresh coriander, dressed with chutneys.
- M Chilli Paneer** (G) (M) (So) (Su) (Ce) 18.5
Cottage cheese marinated in ginger & garlic tossed with green chillies, onions and peppers in a wok.
- M Mock Chilli Chicken** (G) (M) (So) (Su) 18
Rich & spicy plant based protein pieces tossed in a wok with fresh green chillies, fenugreek & a blend of spices.

Non-Vegetarian

- M Chilli & Garlic Prawns** (Cr) (M) (Su) 24
King prawns stir fried with garlic, red chillies and a touch of lime.
- Chicken Samosas** (G) (Su) 15
Crisp fried triangular pastries filled with spiced minced chicken.
- M Chilli Chicken** (M) (Su) 20.5
Rich and spicy chicken tossed in a wok with fresh green chillies, fenugreek and a blend of spices.
- Jeera Calamari** (Mo)(Su) 24
Tempura style fried baby squid rings tossed with roasted cumin and drizzlde with siracha mayo.



Allergens

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Key: **M** :Madhu's Signature Dish **🌿** :Vegan **)** :Chilli

From The Tandoor / Robata Grill

Vegetarian

Malai Broccoli (M) (Mu) (Su)	18
Grilled broccoli marinated in Indian pickling spices.	
 Asparagus Choma (Su)	18
British asparagus spiced with chilli and lemon, grilled on the robata.	
 Paneer Tikka (M)	20
Indian cottage cheese marinated in chilli, turmeric and yoghurt.	

Non-Vegetarian

Jeera Scallops (Mo) (M) (Su)	28
Seared king scallops served with a tangy relish.	
 Tandoori Salmon (F) (M)	25
Spiced marinated fillets of Scottish salmon in a dill marinade.	
Jhinga Achari (Cr) (M) (Su) (Mu)	26
Butterfly king prawns marinated with pickling spices and chargrilled.	
 Madhu's Machi (F) (M) (Su)	34
Madhu's signature whole seabass in an onion and carom seed marinade.	
Murgh Tikka (M) (Su)	23
Traditionally spiced and marinated chicken thigh, chargrilled on the robata.	
Murgh Malai (M)	23
Chicken breast lightly spiced with a creamy marinade chargrilled on the robata.	
Seekh Kebabs (M)	23
A delicacy of lamb mince kebab cooked on skewers.	
 Robata Chops (M)	26
New Zealand lamb chops, marinated in ginger and aromatic spices.	
 Nyamah Choma (Su)	27
 Succulent prime cut lamb ribs, marinated in chilli and lemon, a Madhu's signature dish.	


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M.
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Sharing Platters

-  **Vegan** (G) (Su) (Se) 48
Achari Gobi, Asparagus Choma, Masala Mogo,
Vegetable Samosa and Palak Patta Chaat.
- Vegetarian** (G) (M) (Su) (Se) 48
Achari Gobi, Paneer Tikka, Masala Mogo,
Vegetable Samosa and Palak Patta Chaat.
- Non Vegetarian** (F) (Cr) (M) (Su) 55
Chilli Garlic Prawns, Tandoori Salmon,
Robata Lamb Chops, Seekh Kebabs and Murgh Tikka.

Main Course

Vegetarian

- M.* **Madhu's Makhani Dal** (M) (Su) 17
Slow cooked black lentils braised with butter and tomato,
flavoured with fenugreek and garlic, finished with cream.
-  **Tarka Channa Dal** 16.5
Split yellow lentils tempered with turmeric, garlic, cumin and red chilli.
-  **Channa Masala** (Su) 17
Chickpeas gently simmered in our unique masala blend of spices.
- Karahi Paneer** (M) (Su) 22.5
A classic dish of stir-fried cottage cheese with peppers and onions
in a wholesome masala sauce.
-  **Aloo Bhindi Masala** (Su) 21
Stir fried okras and potatoes with onions, tomatoes and a touch of spice.
-  **Mixed Vegetable Jalfrezi** (Su) 21
 Medley of garden vegetables cooked with ginger, cumin, onions and green chilli.
-  **Baingan Ka Bhartha** (Su) 21
- M.* Char-smoked aubergine mash, cooked with onion, cumin and green peas.
- Mock Murgh Makhani** (M) (N) (So) (Su) 26
Our house favourite of tandoori grilled plant based protein tikkas, simmered
in buttery fresh tomato sauce, flavoured with fenugreek and finished with cream.

Allergens

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Main Course

Fish & Seafood

- M Masala Fish** (F) (M) (Su) **29**
Fillet of fish prepared in Madhu's unique masala, flavoured with roasted carom seeds.
- Prawn Moilee Curry** (Cr) (F) (Mu) (Su) **32**
Succulent king prawns braised in a creamy coconut curry mildly spiced with fresh turmeric, ginger, mustard seeds and curry leaves.
- Nimbuwala Nariyali Lobster** (Cr) (Su) (G) **55**
Grilled Rock Lobster in a Lime and Coconut Sauce , served with cous -cous.

Meat

- Kashmiri Rogan Josh** (M) (Su) **32**
The classic lamb curry of Kashmir. British lamb dices, slowly braised with a multitude of spices.
- Saag Gosht** (M) (Su) (Mu) **32**
A classic dish of slow cooked lamb leg and robust spices blended with fresh mustard and spinach leaves.
- Boozi Bafu** (M) (Su) **36**
Madhu's signature spring lamb chops on the bone, gently cooked with onions, tomatoes and freshly roasted ground spices.
- Madhu's Lamb Shank** (M) (Su) **38**
Madhu's of Mayfair special lamb shank braised in our signature machuzi sauce.

Poultry

- Masaledar Kuku** (M) (Su) **31**
Madhu's signature chicken thigh cooked in a rich luscious sauce full of rich aromatic spices.
- Murgh Makhani** (M) (N) (Su) **31**
Our house favourite of tandoori grilled chicken tikkas, simmered in buttery fresh tomato sauce, flavoured with fenugreek and finished with cream.

Allergens

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Accompaniments

Tilda

Rice		Biryani	
Steamed Rice	7	Vegetable Biryani (M)	25
Mutter Pilau	8	Lamb Biryani (M) (Su)	32
		<i>M</i> Chicken Biryani (M) (Su)	30

Bread

Tandoori Naan (G) (M)	7
Garlic Naan (G) (M)	7
<i>V</i> Tandoori Roti (G)	7
Lachedar Paratha (G) (M)	7
Peshwari Naan (G) (M) (N)	8
Bread Basket: Tandoori Naan (G) (M) / Garlic Naan (G) (M) / Tandoori Roti (G)	16

Raita & Salad

Cucumber and Carrot Raita (M)	8
Boondi Raita (M)	8
<i>V</i> Garden Salad	10

* Please inform your waiter for any specific requirements.

* Please inform your order taker of any allergy or special dietary requirements before placing your order.

* Please note that we do work in an environment that handles numerous ingredients and allergens.

* The price includes VAT.

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Kids Menu

Available from up to 10 Years old

2 Course Meal 28 | 3 Course Meal 34

STARTERS

Vegetarian

Malai Broccoli ^(M)

Broccoli marinated in cream cheese & grilled in Tandoor.

Vegan

Mogo

Salted mogo chips served with a sweet and sour sauce.

Non-Vegetarian

Murgh Malai ^(M)

Creamy marinated chicken breast grilled in Tandoor.

or

Fish Pop & Chips ^{(F)(G)}

Tilapia fish pops with subtle hints of ajwain and lemon, served with french fries.

or

Butter Chicken & Chips ^(M)

Succulent chicken thighs tossed in butter sauce, served with french fries.

MAINS

Vegetarian

Subzi Pasta ^{(G)(M)(Su)}

Medley of tomato, sweetcorn, mushroom and peppers in creamy cheese sauce, flavoured with fenugreek.

or

Paneer Makhani

with Rice or Naan ^{(G)(M)(N)(Su)}

Indian cottage cheese, simmered in tomato sauce, flavoured with fenugreek and finished with cream.

Vegan

Aloo Broccoli Moilee

with Rice or Roti ^{(Mu)(Su)}

Potato and Broccoli cooked in a creamy coconut curry, flavoured with turmeric, ginger, mustard seeds and curry leaves.

Non-Vegetarian

Chicken Spaghetti ^{(G)(M)(L)(Su)}

Chicken flavoured with a touch of cumin and cardamom in a tomato coriander sauce.

or

Murgh Makhani

with Rice or Naan ^{(G)(M)(N)(Su)}

Tandoor grilled chicken tikka, simmered in tomato sauce, flavoured with fenugreek and finished with cream.

SIDES

6

French Fries

Cheese Naan ^{(G)(M)}

Steamed Rice

DESSERTS

Vegetarian & Vegan

Two scoops of Sorbet
Mango, Passion or Elderflower.

Non-Vegetarian

Two scoops of Gelato
Vanilla ^{(G)(M)(E)}, Chocolate ^{(G)(M)(E)}
or Pistachio ^{(G)(M)(N)(E)}

or

Chocolate Brownie
^{(G)(E)(M)(N)(L)(Su)(So)}
Served with Raspberry and a
scoop of Vanilla Gelato.

DRINKS

Bubble Tea 12

Mango Passion

Lychee Berry

Fresh Juices 8

Orange

Apple

Coconut

Allergens

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Group Set Menu

Non-Vegetarian

Starters

Murgh Tikka (M) (Su)

Traditionally spiced and marinated chicken thigh, chargrilled on the robata.

Robata Chops (M)

New Zealand lamb chops, marinated in ginger and aromatic spices.

Palak Patta Chaat (M) (Su)

British marsh samphire and crispy battered baby spinach leaves with chilli, turmeric and fresh coriander, dressed with chutneys.

Chilli Paneer (G) (M) (So) (Su)

Cottage cheese marinated in ginger & garlic tossed with green chillies, onions and peppers in a wok.

Palate Cleanser

Lime & Lemon

Main Course

Kashmiri Rogan Josh (M) (Su)

The classic lamb curry of Kashmir. British lamb dices slowly braised with a multitude of spices.

Murgh Makhani (M) (N) (Su)

Our house favourite of tandoori grilled chicken tikkas, simmered in buttery fresh tomato sauce, flavoured with fenugreek and finished with cream.

Madhu's Makhani Dal (M) (Su)

Slow cooked black lentils braised with butter and tomato, flavoured with fenugreek and garlic, finished with cream.

Aloo Bhindi Masala (Su)

Stir fried okras and potatoes with onions, tomatoes and a touch of spice.

Bread Basket & Pillau Rice

Dessert

Gajar Ka Halwa & Badam Kulfi (G) (M) (N) (E)

Fresh sweet halwa made from carrots, milk and cream, served with Almond flavoured Indian Ice Cream

Group Set Menu 75 per person

10.00 supplement for a glass of Laurent-Perrier Rose/Brut

Tilda

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Group Set Menu Vegetarian

Starters

Masala Mogo (Su)

Crispy fried cassava chips tossed in roasted spices.

Vegetable Samosa (G) (Su) (Se)

A Punjabi favourite of crisp flaky pastry filled with spiced potatoes and peas. Served with tamarind chutney.

Palak Patta Chaat (M) (Su)

British marsh samphire and crispy battered baby spinach leaves with chilli, turmeric and fresh coriander, dressed with chutneys.

Chilli Paneer (G) (M) (So) (Su)

Cottage cheese marinated in ginger & garlic tossed with green chillies, onions and peppers in a wok.

Palate Cleanser

Lime & Lemon

Main Course

Karahi Paneer (M) (Su)

A classic dish of stir-fried cottage cheese with peppers and onions in a wholesome masala sauce.

Mixed Vegetable Jalfrezi (Su)

Medley of garden vegetables cooked with ginger, cumin, onions and green chilli.

Madhu's Makhani Dal (M) (Su)

Slow cooked black lentils braised with butter and tomato, flavoured with fenugreek and garlic, finished with cream.

Aloo Bhindi Masala (Su)

Stir fried okras and potatoes with onions, tomatoes and a touch of spice.

Bread Basket & Pillau Rice

Dessert

Gajar Ka Halwa & Badam Kulfi (G) (M) (N) (E)

Fresh sweet halwa made from carrots, milk and cream, served with Almond flavoured Indian Ice Cream

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Group Set Menu Vegan

Starters

Palak Patta Chaat (Su)

British marsh samphire and crispy battered baby spinach leaves with chilli, turmeric and fresh coriander, dressed with chutneys.

Masala Mogo (Su)

Crispy fried cassava chips tossed in roasted spices.

Chilli & Garlic Mushroom (G) (Su) (So)

Chilli flavoured baby mushrooms with peppers.

Achari Gobi (Su)

Grilled cauliflower, marinated in Indian pickling spices.

Palate Cleanser

Elderflower Sorbet

Main Course

Bhindi Masala (Su)

Stir fried okra with onion, tomato and a touch of spice.

Baingan Bhartha (Su)

Smoked aubergine with onion, cumin and peas.

Mixed Vegetable Jalfrezi (Su)

Medley of garden vegetables cooked with ginger, cumin, onions and green chilli.

Jeera Aloo (Su)

Baby potato tossed in cumin and light species

Accompaniments

Vegan Cucumber & Carrot Raita, Mutter Pillau Rice & Tandoori Roti (G)

Dessert

Cardamom cake, Mango and Passion Cheesecake
and Raspberry Tart (G) (N)

Group Set Menu 75 per person

10.00 supplement for a glass of Laurent-Perrier Rose/Brut

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Group Set Menu Pescatarian

Starters

Tandoori Salmon (F) (M)

Spiced marinated fillets of Scottish salmon in a dill marinade.

Garlic & Chilli Prawns (G) (C) (Su) (So)

Pan fried fresh prawns with garlic & chilli.

Jeera Scallops (M) (Su) (Mo)

Seared king scallops served with a tangy relish.

Palak Patta Chaat (M) (Su)

British marsh samphire and crispy battered baby spinach leaves with chillies, turmeric & fresh coriander, dressed with sweet, spicy yoghurt and tamarind chutney.

Palate Cleanser

Elderflower Sorbet

Main Course

Masala Fish (F) (M) (Su)

Fillet of tilapia cooked with great care with Madhu's unique masala sauce, flavoured with roasted cumin seeds.

Prawns in Moilee Sauce (C) (M) (Su)

Prawns simmered in a delicate south Indian sauce consisting of coconut cream & tempered spices of curry leaves and mustard.

Madhu's Makhani Dal (M) (Su)

Slow cooked black lentils braised with butter and tomato, flavoured with fenugreek and garlic, finished with cream.

Aloo Raviya (Su)

Another Madhu's speciality, baby aubergine stuffed with roasted spices and new potatoes, slow baked.

Bread Basket & Pillau Rice

Dessert

Gajar Ka Halwa & Badam Kulfi (G) (M) (N) (E)

Fresh sweet halwa made from carrots, milk and cream, served traditional Indian ice cream with almond flavor.

Group Set Menu 75 per person

10.00 supplement for a glass of Laurent-Perrier Rose/Brut

Tilda

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M.

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