



Welcome to Madhu's Heathrow

Four decades of hospitality as a family run business, Madhu's Heathrow is a fine dining Indian restaurant with a passion for excellence.

Madhu's signature dishes include secret family recipes as well as gourmet Punjabi cuisine with a Kenyan twist which have been handed down to the fourth generation of the Anand family. The menu also includes **regional dishes from the sub-continent** as well as creations which are both innovative and progressive.

It all started in Nairobi, where Bishan Das Anand opened the legendary Brilliant Hotel. Inspired by the work of their grandfather, Madhu's Brilliant was opened in 1980 by Sanjay and Sanjeev Anand aged 17 and 16 respectively. The name Madhu's was derived from the nickname of their father Jagdish Kumar Anand.

Madhu's has a **renowned catering division** that caters for weddings, bespoke corporate and high profile events including serving Prime Ministers, Royalty, celebrities and other dignitaries. The first Asian caterer to cater both at the House of Commons, Windsor Castle and Buckingham Palace.

The menu is dominated by the **Robata Grill** which is in full view of the diners in an exquisite setting. All this accompanied by an eclectic wine list with an extensive choice of cocktails, mocktails and premium spirits, makes dining at Madhu's, a unique gastronomic experience.

Restaurant diners receive **complimentary car parking subject to availability**. Please ask your server to validate your vehicle registration before leaving the restaurant. The **management cannot accept any liability if you fail to validate your car parking or for any parking violations**.



Dine like a Royal at Madhu's

A thali is a traditional, regal style of dining by enjoying an assortment of small but intricate dishes.

Perfectly composed for one person and served on an ornate silver platter.

Dishes served in a Thali vary from region to region in India and are usually served in small bowls, called katoris. These 'katoris' are placed along the edge of the actual thali.

Our Thalies are served with Muttar Pillau Rice, Garlic Naan, Pomegranate Raita, Green Salad, and Pickle.

Enjoy a little of everything!

Curry and Tandoor Thali (G) (N) (D) 30.00

Robata Grilled Lamb Chops, Prawn Moilee Curry, Murgh Makhni, Saag Gosht, and Dal Makhni.

Vegetarian Thali (G) (D) 27.00

Achari Paneer Tikka, Punjabi Kadhi, Methi Gobi, Baingan Bharta and Dal Makni.

Tandoori Mixed Grill Platter (G) (D) 26.00

Jhinga Achari, Murgh Tikka, Robata Lamb Chop, Seekh Kebab and Achari Paneer Tikka.

Served with accompanying sauces, Micro Greens Salad and a Roomali Roti.

If you have any dietary requirements or food allergies please inform us so that we can provide specific advice.

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

(G) Denotes dishes containing Gluten (N) Denotes dishes containing Nuts (D) Denotes dishes containing Dairy  Denotes Madhu's Signature Dishes.

Prices are inclusive of VAT. A 12.5 % Discretionary Service Charge will be added to your bill

Non Vegetarian Menu Degustation

A selection of our popular dishes for enjoyment by serving small portions and enabling you to savour a little of everything. A separate Vegetarian Menu is also available.

Canapes (G) (D)
Chef's selection of the day

Starters

Salmon ki Potli (D)
Fillets of Scottish Salmon in a dill and spice marinade,
Served in a banana leaf wrapper.

Murgh Tikka (D)
Traditionally spiced and marinated chicken.

Robata Lamb Chop (D)
New Zealand lamb chops, marinated in ginger and mild spices.

Palak Patta (D)
British marsh samphire and baby spinach leaves, marinated with chilli, turmeric and fresh coriander. Crisp fried in a chickpea flour coat and served drizzled with yoghurt and chutneys.

Main Courses

Murg Makhni (N) (D)
Tandoori chicken tikka, simmered in a velvety cream tomato sauce, flavoured with fenugreek.

Nalli Gosht (D)
British lamb shank dices on the bone, slowly braised with a multitude of spices.
A rich velvety curry with a distinctive taste of bone marrow.

Saag Paneer (D)
Indian cottage cheese cubes cooked with mustard leaves, spinach leaves and spices.

Tadka Dal (D)
Tempered yellow lentils with roasted cumin, garlic and fresh coriander.

Accompaniments

Pomegranate Raita, Muttar Pillau, Selection of Breads (G) (D)

Dessert (G) (N) (D)
The chef's selection of desserts.

The price of the menus for three courses is 40.00 per person inclusive of VAT.
Jhinga Achari Supplement (D) 6.00 per person.

*Wine Supplement with a glass of Perrier Jouet Grand Brut to start your meal
plus a glass of wine with each course is priced at £30.00.
A 12.5% discretionary service charge will be added to your bill.

Vegetarian Menu Degustation

A selection of our popular dishes for your enjoyment, served as sharing plates, enabling you to savour a little of everything.

Canapes (G) (D)
Chef's selection of the day

Starters

Achari Paneer Tikka (D)
Indian cottage cheese wedges sandwiched with a chilli mango relish.

Hara Bara Kebab (D)
Green peas, root vegetables and cheese with a touch of spice.

Khasta Vegetable Samosas (G)
A Punjabi favourite of crisp flaky pastry filled with spiced potatoes and peas.

Palak Patta Chaat (G) (D)
British marsh samphire and baby spinach leaves, marinated with chilli, turmeric and fresh coriander. Crisp fried in a chickpea flour coat and served drizzled with yoghurt and chutneys.

Main Courses

Methi Gobi ki Sabzi
Fresh fenugreek leaves and cauliflower cooked with ginger, cumin and smothered with onions.

Baigan ka Bharta
Char-smoked aubergine pulp, cooked with onion, cumin and green peas.

Saag Paneer (D)
Indian cottage cheese cubes cooked with mustard leaves, spinach leaves and spices.

Tadka Dal (D)
Tempered yellow lentils with roasted cumin, garlic and fresh coriander.

Accompaniments

Pomegranate Raita, Muttar Pillav, Selection of Breads (G) (D)

Dessert (G) (N) (D)
The chef's selection of desserts.

The price of the menus for three courses is 37.00 per person inclusive of VAT.

*Wine Supplement with a glass of Perrier Jouet Grand Brut to start your meal plus a glass of wine with each course is priced at £30.00.
A 12.5% discretionary service charge will be added to your bill.



Starters

Khasta Vegetable Samosas (G)	5.00
A Punjabi favourite of crisp flaky pastry filled with spiced potatoes and peas.	
Palak Patta (D)	7.00
British marsh samphire and baby spinach leaves, marinated with chilli, turmeric and fresh coriander. Crisp fried in a chickpea flour coat and served drizzled with yoghurt and chutneys.	
Aloo Tikki (G) (D)	7.50
Potato patties filled with garden peas and served with a tangy chick peas, yoghurt and tamarind chutney.	
Aloo Papdi Chaat (G) (D)	7.50
Street food favourite of fried wheat crisps, gram flour vermicelli, potato mash, drizzled with yoghurt, green herb chutney, tamarind chutney and garnished with fresh coriander.	
Pani Puri (G)	7.00
Puffed semolina cases filled with sprouted mung beans, chick peas, served with a spiced chilled mint and coriander shot and tamarind chutney.	
Hara Bara Kebab (D)	8.00
Green peas, root vegetables and cheese with a touch of spice.	
Chilli Garlic Prawns (D)	12.00
King prawns stir fried with garlic and red chillies and a touch of lime	

Salads

Wasabi Prawn Salad (G)	12.00
Tempura fried king prawns, tossed with a wasabi dressing.	
Crispy Duck Salad (G) (N)	12.00
Crispy duck with cucumber and mango in a lime and chilli dressing.	
Aubergine and Mozzarella Salad (D)	9.00
Chilli, garlic flavoured grilled eggplant, mozzarella, cummin confit tomatoes salsa.	

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From the Charcoal Fired Robata Grill

Selected cuts of meat or seafood are marinated in unique spices and marinades and grilled on a charcoal Robata. Cooking times vary and in order and to best ensure full flavour and succulence, it will be served as and when it is ready.

Please note that some fish and shellfish may contain fine bones and shell.

M. Madhu's Macchi	17.00
Whole Seabass in an onion and carom seed marinade.	
Jhinga Achari (D)	12.00
Butterflied king prawns marinated with pickling spices and char-grilled.	
M. Sakela Chooza (D)	13.00
Whole baby spring chicken, marinated in a medley of spices.	
M. Nyamah Choma	12.00
Succulent prime cut lamb ribs, marinated in chilli and lemon.	
M. Robata Chop (D)	12.00
New Zealand lamb chops, marinated in ginger and mild spices.	
Seekh Kebab	12.00
A delicacy of lamb mince kebab cooked on skewers.	
Grilled Scallops and Asparagus	13.00
Seared King scallops and asparagus, with a tangy relish.	
Salmon ki Potli (D)	13.00
Fillets of Scottish Salmon in a dill and spice marinade, and served wrapped in a banana leaf.	
Murgh Tikka (D)	11.00
Traditionally spiced and marinated chicken.	
Achari Paneer Tikka (D)	9.50
Indian cottage cheese paneer wedges sandwiched with a chilli mango relish.	
Achari Gobi and Malai Broccoli (D)	9.00
Grilled broccoli and cauliflower florets marinated in Indian pickling spices.	



Non Vegetarian Main Courses

 Masala Macchi (D)	14.00
Fillet of Tilapia (fresh water fish from Kenya's Lake Victoria) braised in Madhu's unique masala flavoured with roasted carom seeds.	
 Kadai Prawns (D)	16.00
King prawns, cooked in a traditional Iron wok in a rich onion masala sauce.	
Machuzi Kuku (D)	13.00
A recipe created by the infamous "Madhu" Chicken on the bone in an aromatic home style curry.	
Murg Makhni (N) (D)	14.00
The veritable house favourite of tandoori grilled chicken tikkas, simmered in buttery fresh tomato sauce, flavoured with fenugreek and finished with cream.	
 Masaledaar Kuku (D)	13.00
Chicken on the bone sautéed dry with rich aromatic spices. Another Kenyan Punjabi favourite!	
Saag Gosht (D)	14.00
A classic dish of slow cooked lamb leg and robust spices blended with fresh mustard and spinach leaves.	
 Nalli Gosht (D)	15.00
British lamb shank dices on the bone, slowly braised with a multitude of spices. A rich velvety curry with a distinctive taste of bone marrow.	
Prawn Moilee Curry	16.00
Succulent king prawns braised in a creamy coconut curry spiked with fresh turmeric, green chillies, ginger, mustard seeds and curry leaves.	

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Vegetarian Main Courses

Methi Gobi ki Sabzi	10.00
Fresh fenugreek leaves and cauliflower cooked with ginger, cumin and onions.	
Saag Paneer (D)	11.00
Indian cottage cheese cubes cooked with mustard leaves, spinach leaves and spices.	
<i>M</i> Baigan ka Bharta	11.00
Char-smoked aubergine pulp, cooked with onion, cumin and green peas.	
<i>M</i> Madhu's Makhni Dal (D)	10.00
Slow cooked black lentils braised with butter and tomato, flavoured with fenugreek and garlic.	
<i>M</i> Punjabi Kadi (D)	11.00
Vegetable dumplings simmered in a light gram flour and sour yoghurt curry tempered with mustard seeds and curry leaves.	
Bhindi Masala (D)	11.00
Stir fried okras with onions, tomatoes and a touch of spice.	
Jeera Aloo	9.00
Stir fried seed potatoes tempered with cumin seeds, smoked red chillies turmeric and fresh coriander.	
Vegetable Jalfrezi	9.00
Stir fried mixed vegetables in a sharp coriander flavoured sauce.	
Channa Masala (D)	9.00
Chickpeas gently simmered in our unique gram masala blend of spices.	
Tadka Dal (D)	9.00
Split yellow lentils tempered with turmeric, garlic, cumin and red chilli.	

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Accompaniments

Garden Salad	5.00
Pomegranate Raita (D)	4.50
Desi Salad	6.00
Steamed Rice Aromatic premium long grained Veetee Basmati rice steamed to perfection.	4.00
Muttar Pillau Premium long grained Veetee Basmati rice and green peas infused with cinnamon, cardamom, cloves, cumin and bay leaves.	5.00
Hyderabadi Biryani (G) (D) Tender morsels of delicately spiced lamb layered with premium long grain Veetee Basmati rice, caramelised onions, fresh mint and coriander and garnished with a quail egg. Served with pomegranate raita.	15.00
Chicken (G) (D)	14.00
Prawn (G) (D)	16.00
Vegetable (G) (D)	12.00

Bread

Naan (G) (D) Leavened wheat bread cooked in the oven.	3.00
Naan (G) (D) Naan breads with your choice of flavour. <i>Butter / Garlic / Chilli</i> <i>Cheese / Chilli and Cheese</i>	3.50 4.00
Peshwari (N) (G) (D)	4.50
Tandoori Roti (G) Whole wheat bread cooked in a clay oven.	3.00
Lachedar Paratha (G) (D) Layered and flaky whole wheat bread cooked in a clay oven.	4.00
Roomali Roti (G) (D) A large thin bread, made by stretching and manipulating the dough. Cooked on an inverted iron wok.	4.00

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