

## DESSERTS

<b>Rasmalai (G) (M) (N)</b>	£6.50
Fresh milk cake dipped in a creamy sauce flavoured with saffron and cardamom, dressed with slivers of almond.	
<b>Gajar ka Halva (M) (N)</b>	£6.50
A sweet carrot dish caramelised using butter, sugar and fresh cream.	

## DRINKS

### Fresh Juices

Passion Juice	£5
Orange Juice	£5
Carrot Juice	£5

### Soft Drinks (330ml)

Coke	£3.50
Diet Coke	
Coke Zero	
Fanta Orange	
Sprite	
Schweppes Ginger Ale	
Appletiser	

### Minerals

**VOSS**  
aristocrat water from norway

	375ml	800ml
Still Water	£2.50	£5
Sparkling Water	£2.50	£5
Lime Mint Sparkling	£3	

### Beer

 Cobra Beer 330ml	£5
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### Champagne



	Bottle
Laurent Perrier Brut	£70
Larrent Perrier Rosé	£105
Prosecco	£65

### Wine

	Bottle
<b>Red</b>	
Five Ravens Pinot Noir (Romania)	£27
Viña Carrasco Merlot (Chile)	£30
Beronia Rioja CZA	
Crianza Limitada (Spain)	£35
Te Mata Estate Syrah,	
Hawke's Bay (New Zealand)	£58
Vik A Managers Choice	
Cabernet Sauvignon (Chile)	£65
Ségla, Margaux (Bordeaux)	£85
Châteauneuf du Pape	
Reserve des Dentelles (Rhône)	£95

### White

Dominio de la Fuente	
Verdejo (Spain)	£26
Lua Nova Vinho Verde (Portugal)	£30
Wachau Federspiel Riesling (Austria)	£45
Sancerre Blanc Duc Armand (Loire)	£60
Dr Loosen Graacher	
Himmelreich Spatlese (Germany)	£59
Pouilly-Fume Ladoucette (Loire)	£78.50

### Rosé

Whispering Angel Rose	£55
(Provence, France)	

# MADHU'S

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## Brasserie

Book directly with us on

[MadhusBrasserie.com](http://MadhusBrasserie.com)

or call our Richmond branch

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## RICHMOND

106 Sheen Road, Richmond, London, TW9 1UR

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RICHMOND

# MADHU'S

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## Brasserie

RICHMOND

## NON-VEG APPETISERS

**M** Chicken Samosa (G) (Su) £7.50  
Delicately spiced minced chicken amalgamated with fresh lemon and coriander, wrapped in filo pastry and fried to perfection. Served with mint chutney.

**Chilli Garlic Prawns** £12  
(M) (C) (Su)

King prawns stir fried with garlic & red chillies & a touch of lime.

**M** Chilli Chicken (M) (Su) £10  
Rich and spicy chicken on the bone tossed in a wok with fresh green chillies, fenugreek & a blend of spices.

**Jeera Chicken** (Su) £10  
Stir fried chicken tempered with cumin seeds, smoked red chillies turmeric & fresh coriander.

## VEG APPETISERS

**V** Vegetable Samosa (G) (Su) £6.50  
A Punjabi favourite of crisp flaky pastry filled with spiced potatoes and peas, served with tamarind chutney.

**M** Palak Patta Chaat (M) (Su) £9.50  
British samphire and crispy battered baby spinach leaves with chilli, turmeric, fresh coriander, dressed with yogurt and tamarind.

**M** Chilli Paneer (G) (M) (So) (Su) £9.50  
Paneer marinated in ginger and garlic, tossed with green chillies, onions and peppers.

**Aloo Tikki** (G) (M) (Su) £7.50  
Potato patties filled with garden peas & served with a tangy chick peas, yoghurt & tamarind chutney.

## FROM THE ROBATA

**M** Tandoori Salmon (F) (M) £13.50  
Spiced marinated fillets of Scottish salmon in a dill marinade.

**M** Murgh Tikka (M) £11  
Spiced chicken thigh, chargrilled on the robata.

**Seekh Kebabs** (M) £11  
A delicacy of lamb mince kebab cooked on skewers.

**Robata Chops** (M) £13  
Lamb chops, marinated in ginger and aromatic spices.

**M** Nyamah Choma (Su) £14  
Succulent prime cut lamb ribs, marinated in chilli & lemon.

**Paneer Tikka** (M) (Mu) (Su) £9  
Indian cottage cheese wedges marinated with Tandoori spice.

**Malai Broccoli** (M) (Mu) (Su) £10  
Grilled broccoli marinated in Indian pickling spices.

## SHARING PLATTERS

**Non Veg Sharing Platter** £26  
(M) (F) (C) (Su) (So)  
Chicken Tikka, Seekh Kebab, Tandoori Salmon, Chilli Garlic Prawns, Chicken Samosa

**Veg Sharing Platter** £22  
(G) (M) (Mu) (So) (Su)  
Veg Samosa, Chilli Paneer, Malai Broccoli, Paneer Tikka, Palak Patta Chaat

## MADHU'S *Brasserie* THALI

**V** Vegan Thali (G) (Su) £27  
Vegetable Samosa, Aloo Gobi Mutter, Tarka Channa Dal, Baingan Ka Bhartha, Pilau Rice, Roomali Roti, Salad.

**Vegetarian Thali** (G) (M) (Su) (Mu) £27  
Saag Paneer, Vegetable Samosa, Aloo Gobi Mutter, Madhu's Makhani Dal, Pilau Rice, Tandoori Naan, Salad, Raita.

**Non - Vegetarian Thali** (G) (M) (N) (Su) £29.50  
Chicken Tikka, Murgh Makhani, Madhu's Makhani Dal, Aloo Gobi Mutter, Pilau Rice, Tandoori Naan, Salad, Raita.

Key: **V** :Vegan **M** :Madhu's Brasserie Signature Dish

### Allergens

(F) Fish - (G) Gluten - (M) Milk - (E) Egg - (N) Nut - (Mu) Mustard  
(C) Crustacean - (So) Soya - (Su) Sulphur - (Mo) Molluscs - (Se) Sesame

## MAIN COURSE

### VEGETARIAN

**M** Madhu's Makhani Dal £10.50  
(M) (Su)  
Slow cooked black lentils in butter and tomato, flavoured with fenugreek and garlic, finished with cream.

**V** Baingan Ka Bhartha (Su) £10.50  
Char-smoked aubergine mash, cooked with onion, cumin and green peas.

**V** Aloo Bhindi Masala (Su) £10  
Stir fried okras and potatoes with onions, tomatoes & a touch of spice.

**Saag Paneer** (M) (Su) (Mu) £12.00  
Indian cottage cheese infused with fresh young spinach paste.

**V** Channa Masala (M) (Su) £10  
Chickpeas gently simmered in our unique gram masala blend of spices.

**V** Aloo Gobi Mutter (Su) £10.50  
Potato and cauliflower cooked in its own steam in an enclosed dish, lightly spiced.

### SEAFOOD

**Prawn Moilee Curry** £18  
(F) (Cr) (Su) (Mu)  
King prawns cooked in a creamy coconut curry, spiced with turmeric, ginger, mustard seeds and curry leaves.

**M** Masala Fish (F) (M) (Su) £15  
Fillet of Tilapia braised in Madhu's unique masala flavoured with roasted carom seeds.

### MEAT

**Karai Lamb** (M) £17  
Tender lamb pieces (off the bone) slow-cooked to gentle tenderness tossed with onion, tomato, ginger and garlic masala.

**M** Boozi Bafu (M) (Su) £18.50  
Lamb chops on the bone, cooked with onions, tomatoes and freshly roasted ground spices.

### POULTRY

**M** Murgh Makhani (M) (N) (Su) £15  
Tandoori grilled chicken tikka, simmered in tomato sauce, flavoured with fenugreek and finished with cream.

**M** Masaledar Kuku (M) (Su) £15  
Madhu's signature chicken thigh cooked in a rich luscious sauce full of rich aromatic spices.

### BIRYANI

*Tilda*

**V** Vegetable Biryani (G) (Su) £16  
Chicken Biryani (G) (M) (Su) £18  
Lamb Biryani (G) (M) (Su) £19.50

### RICE

*Tilda*

**V** Steamed Rice £4.50  
**V** Mutter Pilau £5

**BREAD** £4

Tandoori Naan (G) (M) | Tandoori Roti (G)  
Lachedar Paratha (G) (M) | Garlic Naan (G) (M)  
**V** Roomali Roti (G) | Peshwari (G) (M) (N) £4.50

**Chips / Masala Chips** £4.50

### RAITA & SALAD

**V** Cucumber & Carrot Raita (M) £4.50  
**V** Salad £5

Fresh rocket leaf salad with cherry tomatoes, cucumber, mixed peppers, beetroot and served with a balsamic and olive oil dressing.

**MADHU'S**  
*Brasserie*

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