

Appetiser:

2 Papadoms £1.75
Spiced Onion £1.95
Mango Chutney £1.95
Pahadi Raita £1.95
Green Apple Pickle £1.95
4 Papadums with two condiments £5.95

Starter:

Chicken Pakora £4.95
One of Glasgow's favourite snack just got better. Deep fried tender chicken breast delicately treated with cumin seeds, garlic and battered with fine gram flour.

Vegetable Pakora £3.95
Crunchy snack with fritters of finely shredded spinach, onion, and cauliflower.

Lamb Chops £7
Spicy Lamb chops marinated with yoghurt, garlic, cumin and garam masala. These crispy Indian lamb chops cooked Amritsari-style in clay oven. Special marinades mean it takes more time to prepare, but you'll achieve more flavour.

Vegetable Samosa £3.95
Golden Fried triangle pastry stuffed with spiced potato and peas
Mumbai Frankie Roll £4.95
A very famous Indian street food from Mumbai. Spicy chicken tikka stuffed in fried paratha.

Spicy Chicken Wings £4.50
Chicken wings marinated with herbs and Indian spices. Grilled to perfection.
Mysoor Bonda £4
Potato filled ball laced for with crushed black pepper, curry leaves and green chillies.

Poricha Chicken £5
Known as Chicken 65, is a spicy fried chicken dish, originally from Madras (Chennai). The flavour of the dish comes from ginger, garlic, Kashmiri chilli, curry leaves and corn flour.

Chicken Tikka Madrasee £6.95
This is Madras Café Special Chicken Tikka. Authentic south Indian chicken tikka marinated in Lemon juice, crush fennel seeds, Kashmiri chilli and tomato-based pepper sauce. Our most recommended starter.

Tuna Cake £5.95
Delicious Tuna patties made from tuna stake, ginger, curry leaves, mustard seeds, potatoes and seasoned with aromatic spices.

Haddock Mysoori £6
Pan fried Haddock fillet is all about the Indian condiments and spices that make your dish really delicious.

Varutha Fish £5.50
Pan fried King Fish marinated with Kashmiri chilli, turmeric and squeeze lemon juice.

Sea Bass Amritsari £6
Sea Bass fillet marinated with lemon juice, turmeric, ajwan seeds, green chilli and green coriander.

Coconut Crusted Tiger Prawns £7.00

Tiger prawns marinated with Lemon juice, garlic, crush black pepper. Coated with egg and rolled on coconut.

Medu Vada £4.00

A dumpling in crunchy case made from Urid Dall, curry leaves and pepper corn.

Vegetable Idli £4.00

Steam cake made of rice and black grams with a twist of vegetables.

Mini Masala Dosa £4

South Central Combo (Idli + Vada) £5.95

Steamed Rice and lentil patties, served with sambar, coconut chutney and deep-fried lentil doughnut.

Madurai Vada (Sambar Vada): Deep fried lentil doughnut soaked in sambar.

Sharing Platter 1: £14.95

Combination of Chicken pakora, vegetable pakora, Aloo Tikki and Spicy chicken wings. Recommended for 3-4 guests.

Sharing Platter 2: £19.95

Combination of Chicken pakora, Spicy wings, Chicken Tikka Madrasee and Tuna cake.

Mains:

Tandoori Pomfret £15

Whole silver pomfret marinated with aromatic tandoori spices, grilled in tandoor and served with Basmati Rice & curry sauce.

Sea Bream Pollichathu £15

2 Sea bream fillets coated with spicy masala sauce. Wrapped in banana leaf, pan fried and served with coconut rice, anchovy chutney & medium curry sauce.

Grilled Sea Bass £15

Whole sea bass marinated with Kashmiri chilli, garlic, onion seeds then grilled accompanied with coconut rice.

Chicken Tikka Meal £14

Chicken breasts marinated overnight in yoghurt, Kashmiri chilli and lemon juice then grilled in clay oven. Served with salad, side curry sauce and Basmati rice.

Lamb Chops Meal £16

Spicy Lamb chops marinated with yoghurt, garlic, cumin and garam masala. These crispy Indian lamb chops cooked Amritsari-style in clay oven. Special marinades mean it takes more time to prepare, but you'll achieve more flavour.

Served with curry sauce and Basmati Rice.

Paneer Tikka Meal £12

Soft and creamy marinated paneer with capsicum, tomatoes and onions skewers grilled to perfection. In India Paneer Tikka is a great one-dish party food option when entertaining a crowd. Grilled paneer, served with vegetables, a spicy sauce, it can be enjoyed as a main course with Rice or plain Naan

Butter Chicken £10.95

Butter Chicken is very popular among Indian and non-Indian equally. Marinated overnight, the chicken is roasted and cooked in tomato based creamy sauce and masalas.

South Indian Garlic Chilli Chicken £10.95

An inviting chilli and garlic chicken recipe from the South of India. The chicken curry dish is a real showstopper hot & spicy and full of flavours. Heaven for garlic lover.

This got trendy recent years. If you like spicy and garlicky chicken dish this will satisfy your palate like never before.

Nantara Chicken Tikka and King Prawn £14

Chicken and Tiger king prawn cooked in lots of onion and fresh coriander. Medium spiced dish, slow cooked to have full flavour. Cooked in chef special nantara sauce.

Chicken Tikka Masala £10.95

Marinated Chicken breast cooked in tandoor and simmered in a tangy onion, pepper, cashew nut, tomato based creamy sauce. One of Glasgow's famous curry, loved globally. If you like mild curry with bit of spice in it, this is perfect for you.

Chicken Chettinad £9.95

It's a classic Indian recipe from cuisine of Chettinad. Roasted coconut and crusted black pepper chicken dish.

Chicken Desi Handi (on the bone) £8.95

Every Indian's Favourite chicken curry on the Bone. It's the best curry of Indian village population. On the Bone.

Maysore Lamb Curry £11.95

Classic South Indian Royal dish. Tender lamb cooked with potato, curry leaf, ginger, tomato and green peppercorn paste.

Sea Bass Molillee £15

Sea bass fillet cooked in a sauce with ginger, curry leaf, lemon and coconut milk.

Monk Fish Kerala £15

Monk fish prepared with spicy garlic-chilli, ginger and coconut sauce.

Goan Tiger Prawn £15

Tiger prawn simmered with mustard seed, curry leaf, crushed black pepper, ginger and coconut milk.

Pomfret Malabar £15

On the bone pomfret pieces prepared with onion, tomato, curry leaf, cocum and touch of coconut cream

Biriyani

Biriyani is a royal dish, which was invented to serve Mughal kings. Biriyani is prepared with exotic whole spices, which gives it aromatic fragrance. Basmati rice is layered with meat or vegetables that have been cooked in a mixture of spices. An exotic one-dish meal that is delicious, served with a side of curry sauce. Best served with chicken but we also offer lamb and vegetable biriyani.

Chicken £10.95

Lamb £12.95

Vegetarians:

Paneer Butter Masala £10.95

Punjabi paneer butter masala is one of the most popular paneer recipes in Indian cuisine. The near perfect combination of spiciness and creaminess of its gravy makes it simply irresistible and versatile to be served with any Indian bread or rice. Cottage cheese cooked in onion, tomato and buttery smooth sauce.

Malai Kofta £10.95

Malai Kofta is a very popular Indian vegetarian dish where balls (kofta) made of potato and paneer are deep fried and served with a creamy and spiced tomato-based curry. The literal translation of this dish is malai=creamy/buttery and kofta=spiced balls.

Mutter Paneer £9.95

Mutter paneer is a vegetarian North Indian dish consisting of peas and paneer in a tomato-based sauce, spiced with garam masala. It is often served with rice and an Indian type of bread.

Tawa Subzi £9.95

North Indian Cuisine is very vast and each region in across north India, has something special to offer. This Punjabi style vegetable dish is prepared with tender seasonal Indian vegetables with mixed pepper, garlic ginger, green chillies and fresh coriander.

Chana Masala £8

Chick peas cooked with onion, tomato, garlic ginger and fresh coriander.

Daal Tadka £6

Archaeological evidence indicates that Indian daal made its first appearance in the Indus valley civilization. A simple nutritious and subtly flavoured mix of yellow and red lentils, tempering with cumin seeds, garlic and whole red chillies.

Potato Ullarthiyathu £6

A typical Indian vegetarian dish served every day at houses of India. Potato spiced with whole cumin, crushed fennel seeds, onion, green chilli, coconut and fresh coriander.

Bombay Aloo Jeera £6 (Dairy)

Aloo Jeera is a great side dish made with spiced potatoes cooked in chilli, cumin seeds and coriander. The dish is very tasty and simple to cook.
Earthy cumin potatoes with a zingy finish.

Sambar £7

Lentil based traditional south Indian mixed vegetable stew, cooked with Toor Daal, tamarind, asafotida and oriental vegetables. One of the specialities from south of India and Sri-Lanka.

Beans and Carrot Thoran £6

A classic recipe from Kerala. Carrot and green beans tossed with shallots, Coconut, mustard seeds and curry leaves. A perfect side for vegetarians.

Street Food

Ghee Roast Dosa £4

Masala Dosa £7

Its origin in Tuluva, Mangalorean cuisine of Karnataka. Dosa is made in a usual way by soaking rice and lentil couple hours in water and then grinding it to a batter. The stuffing made from boiled potatoes with a seasoning of curry leaves, mustard seeds, coriander leaves and crushed black pepper.

Chicken Thoran Dosa £8

A south Indian fermented rice crape filled in small pieces of chicken tikka sauté with onion, green chillies, fennel seeds and curry leaves

Guntur Karan Dosa £10

Guntur is a district in Andhra Pradesh, India to produce the famous Guntur Chillies. These Chillies are renowned globally and exported to all countries. Here at Madras Café, we make Dosa filled with cheese, onion and Guntur Chilli - Flakes-Spicy version

Egg and Onion Dosa £8

Dosa Roasted in Egg and Onion.

Scotland's Favourite Curries:

Lamb Bhuna £10.95

Bhuna which originated from Bengal, the name bhuna refers to the style in which the curry meat is cooked. Tender lamb prepared by tomatoes, onion, green chillies and lot of spices at a high temperature.

Chicken Ceylonese Korma £9.95

The history of chicken korma is inextricably tied to the royal Moghul court of India. Light tandoori marinated chicken cooked in clay oven and finished with creamy coconut sauce. It's rich, sweet, creamy and full of flavour!

Chicken tikka Chasni £10.95

Creamy sweet and sour dish with mild spices, lemon juice and touch of mango chutney.

Lamb Punjabi £10.95

Lamb Punjabi recipe is taken from Punjab a region in the northern part of the Indian sub-continent. Lamb cooked with chunky mixed peppers, onion, sun dried fenugreek leaves and green chillies. Medium to hot dish served with fresh coriander on top.

Chicken Madras £9.95

A hot and spicy south Indian dish cooked with tomato, onion and crushed Guntur chillies.

Chicken Dhansak £9.95

Dhansak is a popular Indian dish originating among the Parsi Zoroastrian community. Combination of Persian and Gujarati cuisine. Chicken cooked with red and yellow lentils.

Lamb Rogan Josh £11.95

An aromatic Kashmiri mutton dish of Persian or Kashmiri origin. Rogan means red colour and josh means passion of heat. So, Rogan Josh indicates, meat cooked with Kashmiri chillies, tomatoes and whole spices at intense heat.

Chicken Tikka Karahi £9.95

Karahi or Kadai mean deep cooking pot. Tandoori marinated chicken cooked in clay oven finished with mix pepper, tomato and green chillies.

Accompaniments:

Basmati Rice £2.50

Coconut Rice £3.50

Plain Naan £2.50

Garlic and Coriander Naan £3.50

Peshwari Naan £3.95

2 Chapati £1.50
Malabar Paratha £2.50
Chips £1.95
Masala Chips £2.50