



NORTH & SOUTH INDIAN KITCHEN

Madha offers the varied flavours of North and South Indian cuisine all under one roof. A first for Scotland!

A family owned restaurant, we serve traditional dishes of exceptional quality. Using only the finest ingredients, herbs and spices our cuisine is an experience to be relished.

Authentic & Undoubtedly Indian!

SOUPS

MUKKUVAN SOOPU 5

A favourite of the fishermen of the coast of Kerala, a flavourful seafood soup with squid, calam, salmon, crab meat finished with coconut milk and coriander leaf. *(vegan)*

GOSHT SHORBA 4

A traditional Kashmiri lamb shorba, delicious and warm, enriched with saffron and whole crushed spices.

MAKKAI PALAK SHORBA 3⁵⁰

Aromatic soup made with sweet corn and fresh spinach finished with coconut cream and spices.

RASAM 3⁵⁰

One of the unavoidable delicacy of south Indian cuisine made with tomato, tamarind juice finished with pepper, garlic and fresh coriander. *(Vegan)*

STARTERS

AJWAINI JHEENGA 5

King prawns marinated in carom seeds, ginger, garlic and spices dipped in batter and fried to perfection. *(contains crustaceans, gluten)*

MEEN CUTLET 5

Seasonal fish with potato and Indian spices. *(contains fish, and gluten)*

ERACHI THENGA FRY **AA** 5

Lamb cooked in Indian spices finished with black pepper and coconut served with tapioca. *(contains mustard)*

KALLUMMEKKAYA **A** 5

Mussel meat pan-fried in Indian spices served with tapioca. *(contains mustard and molluscs)*

VEG SAMOSA 4

A triangular savoury pastry fried in oil, containing spiced vegetables. *(vegan)*

KANAVA **A** 5

Pan fried baby squid with aromatic spices served with tapioca. *(contains fish and mustard)*

PANKAJ PYAZ 4

Onion dipped in flavoured gram flour batter and deep fried *(vegan)*

CHICKEN KOMAL 4⁵⁰

Marinated chicken supreme deep fried in gram flour batter.

PANEER AMRITSARI 4⁵⁰

Chunks of cottage cheese deep fried in gram flour batter. *(contains dairy)*

KATHI ROLL 5

Skewer-roasted lamb kebab and vegetables wrapped in a paratha bread. *(contains gluten)*

MIXED PLATTER Serves 2 11

A selection of prawns, chicken, meat, paneer and vegetarian samosas. *(contains fish, crustaceans, dairy, gluten)*

TANDOORI

CLAY OVEN

A starter to share or as a main. Recommended with a sauce or lentils on the side.

KESARI JHEENGA 22

Tandoori marinated jumbo tiger prawn infused with saffron and carom seeds cooked in the tandoor. *(contains crustaceans and dairy)*

TANDOORI MACHIA 🔥 15

Whole Seabream marinated with Indian spices and lemon juice cooked in the clay oven. *(contains fish and dairy)*

MACHI TIKKA 18

Succulent monkfish marinated with Indian spices and cooked in the tandoor. *(contains fish and dairy)*

ZAFFRONI SALMON

TIKKA 16

Saffron infused garlic, ginger marinated Scottish salmon cooked in the clay oven *(contains fish and dairy)*

MEEN POLLICHATHU 🔥🔥 15

A Keralian delicacy of seabream using fresh spices, herbs, coconut, lemon and wrapped up in banana leaf and roasted. *(contains fish)*

ADHARAKHI PASILIAN 15

Marinated lamb chop cooked in the Indian tandoor.

BOTI KEBAB BADAMI 12

Tender loin of lamb marinated with almond and fenugreek paste and cooked in the clay oven. *(contains mustard and nuts)*

MURG AJARI TIKKA 🔥 🔥 10

Chicken breast marinated in pickle flavoured marination cooked in the tandoor. *(contains mustard)*

MURG MALAI TIKKA 10

Supreme piece of chicken marinated in a creamy marination and cooked in the tandoor. *(contains dairy)*

ACHARI PANEER TIKKA 🔥 10

Indian cottage cheese marinated in flavourful tandoori masala and cooked in the clay oven. *(contains dairy)*

SABGI KI SANGAM 9

Assorted seasonal vegetables (broccoli, cauliflower, potato) cooked in the clay oven. *(vegan)*

BADSHA KI KHANA 25

A combination of monkfish, lamb boti and chicken tikkas. *(contains, fish and dairy)*

SAUCE ON THE SIDE

BHUNA SAUCE 🔥 3

A thick sauce with onions, tomatoes, green pepper and garam masala, moderately spiced. *(vegan)*

SAAGWALA SAUCE 3

A wonderful blend aromatic spices with fresh spinach, tomatoes and cream. *(contains dairy)*

MAKHANI SAUCE 3⁵⁰

A mouth-watering blend of cashew, tomatoes, cream and butter seasoned with spices and herbs. *(contains dairy and nuts)*

DOSA

IDLI & UTTAPAM

MASALA DOSA 9⁵⁰

A crepe like pancake made from a fermented batter of rice and black gram and filled with traditional flavoured potatoes, peas, onions served with sambhar and coconut chutney. *(contains mustard) (vegan)*

MADRAS MASALA

DOSA 🌶️🌶️ 9⁵⁰

A spicy crepe filled with traditionally spiced potatoes, peas, onions served with sambhar and coconut chutney. *(contains mustard) (vegan)*

KOZHI DOSA 10⁵⁰

A crepe filled with traditionally flavoured chicken and onions served with sambhar and coconut chutney. *(contains mustard)*

MAMSAM DOSA 10⁵⁰

A crepe filled with traditionally flavoured lamb and onions served with sambhar and coconut chutney. *(contains mustard)*

IDILI VADA 9⁵⁰

Idli is a steamed savoury rice cake made from fermented batter of rice and Urad daal served with sambhar and coconut chutney. *(contains mustard) (vegan)*

UTHAPAM 9⁵⁰

A thick rice pancake with a mixture of toppings including tomatoes, onions, green chilli and coriander served with sambhar and coconut chutney. *(contains mustard) (vegan)*

BIRYANI

GOSHT DUM BIRYANI 15

Tender lamb dum-cooked in basmati rice and flavoured with cardamom, saffron, cashew and sultanas. Served with Raita and Pickle *(contains dairy, nuts, mustard)*

NAWAABI DUM MURG BIRYANI 13

Succulent chicken dum-cooked and layered in basmati rice with dry fruits, saffron and coriander. Served with Raita and Pickle. *(contains dairy, nuts, mustard)*

CHEMEEN DUM BIRYANI 16

Finger-licking South-Indian style prawns cooked in basmati rice with fresh spices and herbs. Served with Raita and Pickle. *(contains dairy, nuts, mustard and crustaceans)*

SABZI DUM BIRYANI 12

Aromatic basmati rice cooked with assorted vegetables and paneer (Indian Cottage Cheese) enriched with dry fruits and nuts. Served with Raita and Pickle. *(contains dairy, nuts, mustard)*

THALI

VEGETABLE THALI 15

A selection of various vegetarian dishes brought on a platter which includes starter to dessert. A very traditional Indian way of enjoying a meal. *(contain dairy, nuts, mustard)*

NON-VEGETARIAN THALI 20

A selection of meat, chicken, vegetable dishes brought on a platter which includes starter to dessert. A very traditional Indian way of enjoying a meal. *(contains dairy, nuts, mustard)*

SEAFOOD

FISH MOLEE 15

A unique Kerala fish delicacy of monkfish cooked in a rich flavourful coconut gravy. *(contains mustard and fish)*

MALABARI CHEMMEEN CURRY 15

King prawns made with coconut and kokum finished with curry leaves. *(contains crustaceans, mustard)*

NADEN MEEN CURRY 15

Spicy Scottish salmon curry with kokum, fenugreek, ginger, garlic and green chilli cooked in an earthen pot. *(contains mustard and fish)*

MACHI MASALA 15

Salmon simmered in mustard, onion and a thick delicately spiced tomato gravy. *(contains mustard and fish)*

PRAWN MAKKANNI 15

King prawn in a rich and smooth cream and butter based tomato sauce. *(contains fish, dairy and crustaceans)*

KONCHU MAPAS 20

Jumbo tiger prawns cooked in cashew, tomato and coconut based gravy. *(contains crustaceans, nuts and mustard)*

DUCK

JEERA BHATAK *12*

Duck cooked in cumin spices and black pepper infused gravy.

THARAVU MAPAS *12*

Traditional preparation of duck with the sharpness of spices and pepper well balanced with the richness of coconut milk.

KUTTANADAN THARAVU ROAST *12*

Duck roast is a very delicious preparation. The meat is juicy and delicately cooked in rich gravy filled with spices and pepper to make it extra scrumptious.

LAMB

NALLI GOSHT 20

Baby leg of lamb marinated in ground black pepper, ginger and garlic, spiced with fresh green chillies. Slow cooked for six hours for a mouth-watering finish.

BHUNA GOSHT 11

Lamb cooked in a typical Punjabi style with onions, tomatoes, green pepper and garam masala.

SAAG GOSHT 11

Lamb cooked in a flavourful homemade spinach sauce with traditional spices and herbs.

NADAN ADDU CURRY 11

A Keralian lamb preparation with roasted fresh coconut, ginger, cardamom and finished with curry leaves.

ROGAN JOSH 11

An aromatic lamb dish in traditional Indian spices and herbs which is a signature recipe of Kashmiri cuisine.

LAMB MAPAS 12

A classic lamb dish cooked in cashew, tomato and coconut cream based sauce. Recommended with Appam.

CHICKEN

MURAGHU MAKHANI 11

Chicken breast cooked in cashew, butter, tomato and a cream based sauce. *(contains nuts, dairy)*

MURGI PALAK 10

Juicy chicken breast cooked in a flavourful fresh spinach gravy and finished with cream. *(contains dairy)*

MURGI KADAI 10

Tender chunks of chicken tossed with the tang of tomatoes, an array of spices and onions and peppers.

CHETTINADU KOZHIAA 10

A classic South-Indian recipe of chicken cooked in flavourful roast coconut gravy finished with crushed peppercorn. *(contains mustard)*

VARUTHARACHA KOZHI 10

Succulent chicken breast cooked in a perfect blend of roasted coconut and spices with a rich and aromatic flavour. *(contains mustard)*

KERALA STYLE KOZHI STEW 10

Chicken, potatoes, peas and onions simmered in coconut milk gravy with cardamom, cloves, cinnamon and bay leaf. Recommended with Appam or Idiappam.

VEGETARIAN

SHATAVARI PORIYAL 9

Asparagus and snow peas cooked with coconut, and curry leaves. *(contains mustard) (vegan)*

THORAN 8

Stir-fried beetroot, cabbage and beans with fresh grated coconut and cumin seeds. *(contains mustard) (vegan)*

ALOO GOBI 9

Potato and cauliflower tossed with ginger, tomatoes and garam masala finished with a touch of coriander. *(vegan)*

BHINDI DOPIAZA 9

Stir-fried orka cooked with spices and a large amount of onions. *(vegan)*

AVIAL 9

It is an ultimate combination of fresh seasonal vegetables cooked and seasoned with coconut oil and curry leaves. *(contains mustard) (vegan)*

PANEER MAKHANI 10

Indian cottage cheese cooked with butter cream based smooth tomato gravy. *(contains dairy)*

SAAG PANEER 10

Indian cottage cheese cooked in a flavourful homemade spinach sauce with traditional spices and herbs. *(contains dairy)*

SAMBHAR 7

Lentil based vegetable stew cooked with tamarind juice and fenugreek seeds. *(contains mustard) (vegan)*

CHOLE 7

Chickpeas cooked with a blend of cumin, onions, tomatoes and traditional Indian spices. *(vegan)*

DAAL MAKHANI 7

Black lentils, kidney beans and chickpeas slow cooked with butter and cream. *(contains dairy)*

PEELI DAAL 6

Combination of toor dal, chana dal and masoor dal tempered with cumin and garlic. *(vegan)*

BREAD

AND PANCAKES

NAAN 2⁵⁰

Soft Indian flat bread made with flour and cooked in the clay oven. *(contains gluten)(vegan)*

GARLIC NAAN 3

Soft Indian flat bread made with flour and fresh finely chopped garlic. *(contains gluten)(vegan)*

BUTTER NAAN 3

Soft Indian flat bread made with flour and cooked in the clay oven and topped with butter. *(contains gluten and dairy)*

ROTI 1⁵⁰

Indian thin bread made with wholemeal flour cooked in the clay oven. *(contains gluten)(vegan)*

PESHWARI NAAN 3⁵⁰

Naan filled with powdered almond, cashew, pistachio and dry fruits lightly sweet. *(contains gluten, dairy and nuts)*

ALOO PARATA 3⁵⁰

Wholemeal bread filled with spiced potatoes and cooked in the tandoor. *(contains gluten)(vegan)*

LACCHA PARATA 3

Layered flat, flaky bread made with wholemeal flour and topped with butter. *(contains gluten)(vegan)*

PALAPPAM 2

A type of pancake made with fermented rice batter and coconut milk. *(vegan)*

IDIAPPAM 2

A kind of rice noodle made with rice flour and steamed. *(vegan)*

PUTTU 3

Puttu is a steamed rice cake layered in freshly grated coconut. *(vegan)*

KERALA PARATHA 2

Soft multi-layered flat bread cooked on a griddle. *(contains eggs and dairy)*

RICE

SURIYANI FRIED RICE 3

Premium basmati rice cooked and flavoured with fresh vegetable and spices. *(vegan)*

STEAMED RICE 2.50

Steamed premium basmati rice. *(vegan)*

CHAMBA RICE 2.50

Chamba rice also known as Matta rice, is a variety of brown rice known for its coarseness and health benefits. *(vegan)*

JEERA PULAO 3

Cumin infused pulav made with basmati rice. *(vegan)*

ACCOMPANIMENTS

SABZI RAITA 2.50

Homemade fresh yoghurt with onions, tomatoes and cucumber.

HARA SALAD 4

A combination of onions, cucumber, carrots, tomatoes and lettuce. *(vegan)*

NARANGA ACHAR 1.50

Homemade fresh lemon pickle in traditional Kerala style. *(vegan)*

POPPADUMS AND DIPS 3

A selection of fried or roasted poppadums served with homemade chutneys. *(vegan)*

POPPADUMS 1

(vegan)

MASALA POPPADUMS 1.50

(vegan)