

A La Carte



MADRAS CAFE

THE INCREDIBLE TASTES OF INDIA

STARTERS

Our starters mark the beginning of your Indian flavour exploration – each dish meticulously curated to tempt your palate as a teaser to a great feast ahead.

MONKFISH ALLEPPY 🌶️

Tender Scottish monkfish with a subtle blend of ginger, garlic, and Kashmiri chilli. A delicacy from Kerala's backwaters. **10.95**

COCONUT TIGER PRAWNS

Crispy, coconut-encrusted tiger prawns, evoking the essence of a traditional fisherman's snack. **10.95**

VARUTHA FISH 🌶️

Pan-fried kingfish with a vibrant mix of red chilli, turmeric, and a hint of lemon, perfect for seafood enthusiasts. **9.95**

SEA BASS AMRITSARI

Delicately spiced sea bass fillet with turmeric, carom seeds, green chilli, and coriander, a subtle flavour journey. **8.95**

SPICY LAMB CHOPS 🍷

Succulent lamb chops, an exotic chilli marinade, flame roasted. Finger licking good! **10.95**

TANDOORI CHICKEN TIKKA 🍷

Soft and tender chicken breast pieces with subtle spices to bring out the taste of the meat. A taste to behold! **7.95**

CHICKEN SIXTY-FIVE

A street food speciality spiced with red chilli and curry leaves. Legend has it this dish was created way back in 1965. Spicy and incredibly flavourful. **6.95**

GRILLED MASALA WINGS 🌶️🌶️

The barrage of flavours make these chicken wings with ground spices an irresistible treat! **5.95**

PUNJABI SAMOSA 🌿🍷

Possibly the most famous dish to come from the East. Pastry triangles stuffed with potatoes and peas in true Punjabi style. **5.95**

ALOO TIKKI 🌿

Crispy, crunchy homemade potato fritters with traditional spices – cumin, ginger, and coriander. **5.50**

To Share

SHARING PLATTER 🍷

An assorted starter platter of *Grilled Masala Wings, Vegetable Pakoda, Aloo Tikki* and *Chicken Tikka*. **29.95**

THE CHEF'S PLATTER 🍷

A splendid selection of four different starters – *Chicken Sixty-Five, Aloo Tikki, Spicy Lamb Chops* and *Coconut Crusted Tiger Prawns*. **45.95**

Frankie Roll 🍷🔥

A well-loved delicacy from the streets of *Old Bombay*, featuring skewer-roasted fillings wrapped in a refined flour chapati and fried.

It's truly frankielicious!

CHICKEN 6.95 PANEER 5.95

Pakoda

These delectable treats are skilfully spiced, fried to a golden, crispy perfection, and undeniably irresistible.

CHICKEN 6.50 VEG 🌱 5.50

POPPADUMS & DIPS 🌱

Two poppadums with spiced onions & mango chutney. **4.95**

POPPADUM 🌱 0.95

MANGO CHUTNEY 🌱

Sweet, tart mangoes with hints of pears, cherries, grapes, pineapple and cinnamon. **2.50**

MANGO & LIME PICKLE 🌱🔥

Mango and zesty lime sets your taste buds ablaze with tropical sweetness and zesty fire. **2.50**

SPICED ONIONS 🌱🔥 1.95

HOUSE RAITA 🍷

Creamy Greek yogurt meets zesty red onion, elevated by herbs and spices. **2.95**

GREEN APPLE PICKLE 🌱

Green apples, pickled for four weeks with mustard seeds, curry leaves, and spices. **3.50**

SOUTH INDIAN

Culinary Treasures

These dishes are more than food; they are timeless classics, rich in history and tradition, handed down and refined through generations.

Our menu showcases these culinary gems, where each recipe has been thoughtfully crafted to honour its roots while naturally evolving with our unique culinary approach.

Biryani, Dosa, Idli, and Vada - each is a testament to ages of culinary craftsmanship. The true beauty of these dishes unfolds in their tasting.

B I R Y A N I

This beloved culinary masterpiece, originating from the royal kitchens of India, harmoniously blends fragrant spices with tender meat or vegetables layered and slow-cooked with Basmati rice.

SERVED WITH HOUSE RAITA

LAMB BIRYANI 🍴

Tender lamb, aromatic spices, and fragrant rice in a medley. **18.95**

CHICKEN BIRYANI 🍴

Savoury chicken breast, fragrant spices, and aromatic rice in one pot. **16.95**

VEGETABLE BIRYANI 🍴

Assorted seasonal vegetables, aromatic spices, and fragrant rice in a fusion. **16.95**

D O S A

Crafted from a fermented blend of rice and urad dal, the dosa is a golden crispy, paper-thin crêpe.

SERVED WITH COCONUT CHUTNEY, BEETROOT PACHADI, AND SAMBAR
VEGAN OPTIONS AVAILABLE

MASALA DOSA 🍷

The quintessential South Indian delight, this dish features potatoes seasoned with curry leaves, mustard seeds and crushed black pepper, wrapped in a dosa. **11.95**

CHEESE ONION DOSA 🌶️ 🍷

A dosa topped with flavourful red onions, melted cheese, and zesty fresh green chillies, expertly rolled for a delightful culinary experience. **12.95**

CHICKEN TIKKA DOSA 🍷

A dosa rolled with shredded chicken tikka and onions, seasoned with the aromatic flavours of green chillies, fennel seeds, and fragrant curry leaves. **14.95**

I D L I & V A D A

Idli are soft and fluffy steamed rice cakes, and Vada are crisp and savoury spiced lentil doughnuts.

SERVED WITH COCONUT CHUTNEY, BEETROOT PACHADI, AND SAMBAR
VEGAN OPTIONS AVAILABLE

SAMBAR VADA 🍷

Savour the delightful experience of these delicately spiced, soft-textured lentil fritters – crispy fried. **11.95**

IDLI SAMBAR 🍷

Classic steamed rice cakes, soft, fluffy, and undeniably comforting – a South Indian culinary staple. **11.95**

SOUTH CENTRAL COMBO 🍷

The interplay between *Idli's* soft, spongy texture and *Vada's* crispy exterior creates a wonderfully harmonious and contrasting culinary experience. **15.95**

TANDOORI GRILLED

*Revealing ancient secrets with a modern flavour,
these dishes offer marinated delicacies expertly cooked
in the traditional clay oven, presenting a fusion
of smoky flavours and aromatic spices*

SERVED WITH A SAUCE ON THE SIDE

TANDOORI SEA BASS

Whole sea bass with a delightful infusion of Kashmiri chilli, garlic, onion seeds and flame cooked. A delight to the senses! **23.95**

SEA BREAM POLLICHATHU

Experience the elegance of the ocean with this whole Sea Bream, delicately seasoned with subtle spices, curry leaves, herbs, and a splash of lemon juice. **23.95**

TANDOORI POMFRET

A whole silver pomfret fish, steeped in a flavourful marinade with a melange of spices, skewered and flame-grilled. Juicy and delicious! **24.95**

AMRITSARI CHOPS 🍷

Lamb chops in marinade of yoghurt, garlic, cumin and garam masala, barbecued at high heat for a crispy, yet juicy finish. **22.95**

MADARESEE CHICKEN TIKKA 🌶️ 🍷

A timeless classic, this luxurious delicacy of soft juicy chicken breast is marinated overnight in rustic spices, Kashmiri chilli and yoghurt, and grilled to perfection. **19.95**

PANEER TIKKA 🍷

Juicy chunks of paneer cheese grilled with peppers, tomatoes and onions marinated in punchy hot and sour tandoori masala. **17.95**

SEAFOOD

India's extensive coastline informs our seafood offerings, presenting a diverse and vibrant array of ocean-inspired delicacies deeply rooted in the nation's rich culinary heritage.

SUBJECT TO AVAILABILITY

GOAN TIGER PRAWN

A must for seafood lovers! Feel the gentle breeze of the sunny coast of Goa with tiger prawns cooked in coconut milk with mustard seeds, curry leaves, crushed black pepper, and ginger. **22.95**

SEA BASS MOLLEE

Our award-winning dish is result of the rich cultural heritage traced back to the trade connection between Kerala and Portugal. This sea bass fillet dish is stewed in coconut milk with ginger, black pepper and curry leaves. **22.95**

POMFRET MALABAR 🌶️

This deliciously humble dish features cuts of pomfret fish on the bone delightfully flavoured with *kokum*, curry leaves and a touch of coconut cream. **22.95**

MONKFISH KERALAN 🌶️

Fresh Scottish monkfish simmered in a rich and delicately with spicy garlic-chilli, ginger and coconut sauce. A traditional angler's recipe. **23.95**

NANTARA CHICKEN TIKKA & KING PRAWN 🍷

A unique dish of tandoori chicken and tiger prawns with plenty of onions and fresh coriander, coated with the Chef's own secret *Nantara* sauce.

A Madras Cafe Special!

19.95

PANEER

Often referred to as Indian cottage cheese, paneer has a rich history dating back to ancient India, where it was believed to be enjoyed even by royalty.

Each of these dishes showcases the versatility of paneer, tailored to meet the discerning tastes of today's gourmets.

PANEER BUTTER MASALA 🍴

Gently cooked on a cast iron skillet, these soft chunks of cottage cheese luxuriate in a silky, buttery tomato-based sauce. **13.95**

PALAK PANEER 🍴

A green leaf based curry with cubes of paneer cheese stewed with fresh spinach, mustard leaves and fenugreek for that good wholesome feeling. **13.95**

PUNJABI PANEER 🌶️ 🍴

A celebrated North Indian culinary delight where chunks of cottage cheese blend harmoniously with vibrant peppers and tantalizing green chillies. **13.95**

MALAI KOFTA 🍴

A labour of love, this dish takes time and effort. Soft paneer dumplings, deep-fried, coated with cheese and drenched in a delicately spiced creamy tomato sauce. **14.95**

VEGETARIAN

Embracing India's enduring heritage of plant-based cuisine, where it's more than a trend—it's a way of life. This dietary preference stands as a vital aspect of our culinary identity.

OKRA KUZHAMBU

A *Tamilian* delicacy of okra fingers tossed in well-spiced masala of tomato, onion and fennel giving it a unique character and flavour. **12.95**

MUTTER MUSHROOM MASALA

Button mushrooms and fresh green peas with nutritious and flavourful ingredients. A multitude of textures with every bite! **12.95**

CHANA ALOO SAAG

This wonderfully exotic hearty Indian classic has chickpeas, potatoes and fresh greens with warming spices. **11.95**

MADRAS POTATOES

A hot and delightful dish of spiced potatoes and tossed with sun-dried herbs, cumin, *Guntur* chilli flakes and a sprinkling of fresh coriander. **10.95**

CHANA MASALA

Chickpeas satisfyingly prepared with rustic spices in the traditional Punjabi style with onions and tomatoes. **10.95**

DAL TADKA

Orange-yellow lentils, studded with the red of tomatoes and the green of coriander flavoured with cumin, garlic and whole red chillies. Pure comfort food! **11.95**

TAWA SUBZI

A speciality from rural India, this dish has a distinctive mix of fresh Indian vegetables tumbled with crushed spices, peppers and herbs. Tastes simple and complex at the same time. **14.95**

L A M B

*Enjoy the harmonious blend of tender lamb
and a variety of delectable spices
in this enticing selection.*

LAMB PUNJABI 🌶️

The rich Punjabi taste comes to your plate with a luscious combination of tender lamb, chunks of mixed peppers and onions, sun-dried fenugreek leaves and green chillies. Pure temptation. **16.95**

MYSORE LAMB

Originating in the palaces of old South Indian royalty, this delectable lamb and potato preparation is simmered in rich coconut milk flavoured with hints of green chillies. **16.95**

LAMB BHUNA

Lamb expertly cooked with tomatoes, onions, and chillies, infused in hot oil to unlock deep, natural flavours. This dish boasts a thick, rich gravy, brimming with intense spices, making it a favourite for its robust taste. **15.95**

ROGAN JOSH 🌶️

With a heady combination of spices in a sauce of tomatoes and Kashmiri chillies, this tender lamb delicacy is cooked at intense heat and packed full of flavour. **16.95**

LAMB CAFREAL 🍷

A recipe brought to Goa from the old Portuguese colonies in the Africa, this dish of tender lamb is cooked with fresh baby spinach and cream. Herby and aromatic. **16.95**

CHICKEN

Explore the art of chicken preparations like never before.

BOMBAY BUTTER CHICKEN 🍷

Arguably India's most famous export, this dish has succulent chicken marinated overnight, tandoori roasted and cooked in a sauce of tomato, cream, sun-dried herbs and fragrant spices. **15.95**

DESI HANDI 🌶️

A rural classic from South India – chicken on the bone in a simple and rustic sauce of tomatoes and onions with aromatic spices. **14.95**

CHICKEN MADRAS 🌶️ 🍷

A rich, fragrant and tangy hot curry with crushed *Guntur* chillies in a thick textured sauce of onions and tomatoes. Not for the faint-hearted! **13.95**

SOUTH INDIAN GARLIC CHILLI CHICKEN 🌶️ 🍷

If you like spicy and garlicky chicken dish this will satisfy your palate like never before. **15.95**

CHICKEN KORMA 🍷

A dish created in the kitchens of the old Mughal emperors – chicken tikka in a rich sauce of coconut and cream balanced with exquisite spices. **13.95**

PALAKKADAN CHICKEN 🌶️

Chicken on the bone simmered in spiced coconut milk and curry leaves. A traditional recipe from the old days when it was cooked at feasts after rooster fights using the vanquished bird. **15.95**

CHICKEN TIKKA MASALA 🍷

This mild, flavoursome dish, a testament to Glasgow's multicultural status, needs no introduction. **14.95**

CHICKEN CHETTINAD 🌶️ 🍷

A famed recipe from the *Nattukotai Chettiar* clan of Tamil Nadu, this chicken dish is prepared with roasted coconut, a variety of herbs and freshly ground spices. Warm and flavoursome! **17.95**

SIDE SALADS

LAAL PYAAZ

Zesty red onion, vibrant green chilli, tangy lemon, and a kick of red chilli powder. 3.95

DESI SALAD

Fresh lettuce, red onion, cucumber, green chillies and a drizzle of lemon. 4.95

BEETROOT PACHADI

Beetroot in well-seasoned yogurt mixture for a delightful blend of sweet, tangy, and mildly spicy flavours. 4.95

CHICKEN TIKKA SALAD

Shredded tandoori chicken tossed with onions and cucumber. 5.95

RICE

SAFFRON BASMATI RICE

Saffron-infused Basmati rice, aromatic and subtly flavourful. 3.25

JEERA FRIED RICE

Fragrant fried rice infused with the warm essence of cumin seeds. 3.95

COCONUT RICE

Basmati rice with the delightful addition of freshly grated coconut for a tropical touch. 4.25

MUSHROOM & PEA RICE

Rice with tender mushrooms and vibrant green peas for rich flavours. 4.95

BREADS

Delight in our assortment of meticulously crafted bread varieties, each one a testament to the rich heritage and flavours of India.

GHEE ROAST

Soft, thin, crispy, gluten-free crêpe made from ground rice and lentils. **4.95**

MALABAR PARATHA

Multi-layered, flaky flatbread — a South Indian street food classic. **3.25**

TANDOORI ROTI

Wholewheat tandoor-baked flatbread, a traditional Indian choice. **2.75**

PLAIN NAAN

Traditional flatbread, freshly baked in the tandoori oven. **3.25**

GARLIC CORIANDER NAAN

Punchy garlic and fragrant coriander on a naan. Simply irresistible! **4.50**

MANGO PESHWARI NAAN

Sumptuous mango-infused coconut stuffed bread. A sweet and delightful treat. **5.95**

ABOUT

The Chef

Chef Shabu Natarajan, a seasoned culinary maestro from India, has spent over two decades honing his craft in kitchens around the world. Since 2020, he has been captivating the people of Glasgow with his culinary creations at Madras Cafe.

Chef Shabu's impressive career includes prestigious awards, such as *South Asian Chef of the Year* (2010) and *Best Signature Dish* (2012). In 2023, he received further recognition as a *Highly Commended Chef* at the Spice Awards.

Under Chef Shabu's expert guidance, Madras Cafe achieved finalist status at the prestigious *British Curry Awards* in 2021 and 2022, ultimately winning the title of *Best South Indian Restaurant in Scotland* at the Scottish Asian Food Awards in 2022.

The pinnacle of their success came in 2023 when Madras Cafe was honoured with the prestigious *Best Indian Restaurant in Glasgow* award at the Scottish Curry Awards.

Beyond his culinary accolades, Chef Shabu is a published author, generously sharing his culinary wisdom in a well-received cookbook. He encourages food enthusiasts to embrace the authentic and traditional techniques of Indian cooking.

In addition to his remarkable journey at Madras Cafe, Chef Shabu has expanded his culinary empire by opening *Kinara*, a new restaurant in Glasgow's vibrant Merchant City. Here, he continues to astound diners with his culinary artistry, further elevating the world of Indian cuisine.

Chef Shabu Natarajan's career is a testament to his culinary finesse, dedication, and the global recognition of Indian gastronomy.

A NOTE ON ALLERGENS

At *Madras Cafe*, we understand your concerns about potential allergens in the food you eat. We carefully manage the ingredients we buy and how we prepare our food to provide you with accurate information on each ingredient used in each dish.

The dishes in this menu that contain *gluten* and *dairy* are clearly marked, as are *vegan* dishes. They are also free of nuts and peanuts, however some ingredients we use may have been processed in facilities that handle these allergens.

If you have any allergies or dietary requirements, please let us know before you place your order and we will try our best to accommodate any requests.

A complete list of allergens in our dishes is available on request.