

SOUTH INDIAN FAVOURITES - Namma Kadai Tiffen	
Idly Soft, fluffy rice cakes, perfectly steamed and served with chutney and sambar	£6.95
Mini Idly with Sambar Bite-sized, fluffy idlis served in a flavorful, tangy sambar for the perfect South Indian treat.	£7.95
Paneer Dosa Crispy South Indian crepe filled with spiced paneer, blending traditional and fusion flavours.	£8.95
Dosa Thin, crispy crepes made from fermented rice batter, served with chutney and sambar.	£6.95
Ghee Dosa Crispy, golden dosa cooked with rich ghee, offering a delightful, buttery flavor in every bite.	£7.95
Onion Uthappam Soft, thick pancake topped with onions, served with chutney and sambar	£8.95
Masala Dosa Crispy dosa stuffed with spiced potatoes, served with chutney and sambar.	£8.95
Methu Vada Crispy, savory lentil fritters served with chutney and sambar.	£6.95
Onion Uthappam Soft, thick pancake topped with onions, served with chutney and sambar.	£8.95
Kari Dosa (NV) Crispy dosa topped with a flavorful, spiced meat served with Raita.	£9.95
Egg Kothu Parotta (NV) Spicy, shredded parotta stir-fried with scrambled eggs and aromatic spices.	£10.95
THALI - Namma Veetu Virundhu	
Madras Veg Thali Sambar, Vatha Kozhambu, Rasam, Curd, Pappadam, Steamed Rice, 1 Kootu, 1 Poriyal, Pickle, Green Chutney, Gulab Jamun	£13.95
Madras Non-Veg Thali Chicken Curry, Mutton Curry, Rasam, Curd, Pappadam, Steamed Rice, 1 Kootu, 1 Poriyal, Pickle Green Chutney, Gulab Jamun	£15.95
North Indian Veg Thali Dal , Panner Butter Masala, Butter Naan , Raita, Pappadam, Steamed Rice, Pickle, Green Chutney, 2 Sabji , Gulab Jamun.	£14.95
North Indian Non-Veg Thali Dal, Butter Chicken, Butter Naan, Raita, Pappadam, Steamed Rice, Pickle, Green Chutney, 2 Sabji, Gulab Jamun	£15.95
BIRIYANI - A Royal Feast in Every Bite	
Veg Biryani (V) A fragrant medley of vegetables, spices, and basmati rice, layered to perfection.	£10.95
Chicken Biryani (NV) Aromatic basmati rice on a dum with tender spiced chicken for a flavourful feast.	£12.95
SIDES	
Rice	£3.95
Jeera Rice	£4.95
Parotta	£5.95
Naan	£2.95
Butter Naan	£3.25
Garlic Naan	£3.25
DESSERTS - A Sweet Ending worth Savouring	
Gulab Jamun with Ice Cream Warm, syrup-soaked golden dumplings paired with creamy ice cream for the perfect sweet indulgence.	£4.95
Carrot Halwa with Ice Cream Warm and cold fusion dessert that's irresistibly delicious.	£4.95
Kulfi Creamy, traditional Indian frozen dessert made with slow-cooked milk, sugar, and rich flavours	£4.95
Rasamalai Soft, spongy Indian dessert made of cottage cheese patties soaked in sweet, flavored milk and garnished with nuts.	£4.95

All dishes may contain traces of the following allergens: Gluten, Crustaceans, Eggs, Fish, Peanuts, Soybeans, Milk, Nuts (e.g. almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia nuts), Celery, Mustard, Sesame, Sulphur dioxide/sulphites, Lupin, Molluscs. For any questions regarding the allergen contents of specific dishes please contact the restaurant or service team immediately



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Halal friendly

FLAVOURS OF INDIA - A Small Plate Affair
Immerse yourself in a selection of vivid, bite-sized delights, celebrating the colourful and aromatic soul of Indian food. Ideal for a relaxed grazing experience.

VEG

Paneer Tikka £8.95
Marinated cottage cheese cubes grilled to smoky perfection.

Hara Bhara Kebab £8.95
A green burst of veggies wrapped in a crispy, flavourful hug.

Samosa Chat £5.95
A tangy and spicy street food made with crushed samosas, chutneys, yogurt and spices.

Paneer 65 £8.95
Crispy, spiced paneer cubes tossed with curry leaves and bold South Indian flavors.

Fried Cauliflower Crunch (Gobi 65) £7.95
Golden fried, crispy cauliflower florets seasoned with aromatic spices.

Grated Paneer Spring Roll £8.95
Crispy golden rolls filled with a flavourful mix of spiced paneer.

Crispy Onion Fritters £7.95
Crispy, golden fritters made with thinly sliced onions coated in a spiced gram flour.

NON VEG

Masala Omlette £5.95
A spiced, fluffy omelette packed with onions, green chilies & pinch of chicken curry for a flavourful kick.

Madurai Mutton Chukka £10.95
Tender mutton cooked in a fiery blend of spices for a bold, irresistible kick.

Chicken Vepudu £8.95
Crispy, smoky, and bursting with spices, it's a south Indian delight that packs a punch

Classic Chicken Tikka £9.95
Tender, marinated chicken grilled to perfection with bold spices and smoky flavours.

Afghani Chicken Tikka £9.95
Creamy, tender and perfectly grilled chicken with a royal touch of flavours.

Mangalorean Chicken Ghee Roast £8.95
Spicy, flavourful chicken slow-cooked in rich ghee and traditional Mangalorean spices.

Udupi Chicken Chukka £8.95
Spicy, dry-roasted chicken cooked with South Indian spices.

Madras Chicken 65 £8.95
Spicy, fried chicken bursting with bold South Indian flavours.

Chettinad Spicy Prawns £10.95
Juicy prawns cooked in a fiery Chettinad-style masala, rich with aromatic spices & a touch of coconut.

King Cashew Chicken Pakora £8.95
Crispy chicken fritters with cashews for a regal, flavourful bite.

Black Pepper Chicken £8.95
A spicy, flavorful stir-fry with tender chicken and bold black pepper kick.

CURRIES - A Rich Tapestry of Flavors in Every Spoonful
VEG

Paneer Tikka Masala £12.99
Succulent chunks of marinated paneer, flame grilled to perfection, simmered in a rich, creamy tomato gravy infused with bold spices for a dish that's indulgent and bursting with flavor.

Channa Masala (V) £10.99
A hearty and flavourful curry made with tender chickpeas simmered in a spiced tomato-onion gravy, bursting with bold, aromatic flavors.

Aloo Mutter Sabji (V) £9.99
A comforting and flavorful dish made with tender potatoes and green peas, cooked in a spiced tomato gravy for a perfect balance of taste and warmth.

Paal Katti Pattani Masala £11.99
A delicious south Indian curry featuring tender paneer cubes and sweet green peas simmered in a creamy, spiced tomato-onion gravy, bursting with rich flavors and aromatic spices.

Kadai Paneer £11.99
A bold and flavorful dish featuring paneer cubes and bell peppers cooked in a spicy, aromatic tomato gravy, infused with freshly ground kadai masala.

NON VEG

Chicken Chettinad Masala £12.99
A fiery and aromatic South Indian curry made with tender chickencooked in a rich, spiced coconut-based gravy, bursting with bold Chettinad flavors.

Kadai Chicken £11.99
A flavorful and aromatic dish made with tender chicken pieces cooked in a spicy, tangy tomato gravy, tossed with bell peppers and infused with freshly ground kadai masala.

Chicken Tikka Masala £11.99
Tender chunks of marinated chicken, grilled to perfection and simmered in a rich, creamy tomato gravy, infused with a blend of aromatic spices for a dish that's bold and indulgent.

Karaikudi Prawn Masala £11.99
A bold and flavourful Chettinad-inspired curry featuring succulent prawns cooked in a spicy, tangy gravy with roasted spices, coconut, and a touch of tamarind for a deliciously intense taste.

Paneer Butter Masala (V) £11.99
Tender paneer cubes bathed in a rich, buttery tomato- cream gravy, perfectly balanced with mild spices for a dish that’s smooth, indulgent and utterly delicious.

Veg Kurma (V) £10.99
A fragrant and creamy South Indian curry made with mixed vegetables simmered in a coconut-cashew gravy, infused with aromatic spices and herbs.

Dal Tadka (V) £6.99
A comforting and aromatic lentil dish made with yellow dal, tempered with ghee, cumin, garlic, and spices, delivering a perfect balance of flavors.

Paneer Lababdar £12.99
Soft paneer cubes cooked in a rich, creamy tomato-based gravy, enhanced with aromatic spices, cashews & a hint of sweetness for a truly indulgent & flavorful experience.

Village Style Mutton Kuzhambu £13.99
Traditional, rustic curry made with tender mutton, aromatic spices, and slow-cooked to perfection in an earthy, homely style.

Madras Chicken Curry £11.99
A spicy and tangy South Indian curry featuring tender chicken simmered in a bold, aromatic gravy made with tamarind, coconut and a blend of rich spices.

Butter Chicken Curry £11.99
Succulent pieces of chicken cooked in a velvety, rich tomato-based gravy, enriched with butter, cream, and a blend of spices, offering a smooth, indulgent and flavorful experience.

Chicken Kurma £11.99
A mild and aromatic curry made with tender chicken, simmered in a creamy coconut and yogurt-based gravy, flavoured with a blend of fragrant spices & herbs.

Spicy Masala Egg Curry £11.99
Hard-boiled eggs simmered in a rich, flavorful tomato-based gravy, packed with bold spices and a perfect blend of heat and tang.

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