

**BIRYANI DISHES**

All Biryani dishes are served with our signature mixed vegetable and lentil curry sauce and raita on the side.

**Nepalese Biryani** £10.95

Succulent lamb tikka, chicken tikka and king prawn cooked with saffron pilau rice. ✂

**King Prawn Biryani** £12.95

Saffron basmati pilau rice cooked with marinated king prawns.

**Chicken Biryani** £9.95

Saffron basmati pilau rice cooked with tender pieces of chicken.

**Lamb Biryani** £10.95

Saffron basmati pilau rice cooked with tender pieces of lamb.

**Vegetable Biryani** £8.55

Saffron basmati pilau rice cooked with fresh vegetables and spices.

**VEGETABLE MAIN DISHES**

**Banarsi Kofta** £7.50

Vegetable dumplings stuffed with cottage cheese, dates, ginger and pomegranate, cooked in a saffron sauce infused with honey. ✂

**Vegetable Jalfrezi** £7.95

Mushroom, cauliflower, potato, okra, green peas and aubergine curry with capsicums, onions, tomatoes and fine Indian spices. ✂✂

**Karahi Paneer** £7.95

Curd cheese mixed with onions, capsicum and tomatoes - a Punjabi speciality. ✂✂

**Vegetable Jaisalmer** £6.95

Mushroom, cauliflower, potato, okra, green peas and aubergine curry cooked with onion, green pepper, cashew nut and coconut in a spicy creamy sauce. ✂✂

**Mixed Vegetable Curry** £6.95

A combination of seasonal fresh vegetables cooked with herbs, spices in onion and tomato sauce. ✂

**Daal Sag** £6.45

Lentils traditionally cooked with fresh baby spinach. ✂

**Matar Paneer** £6.95

Curd cheese cooked with green peas and a mild spiced tomato sauce. ✂

**Vegetable Biryani** £8.55

Saffron basmati pilau rice cooked with fresh vegetables, spices and served with raita.

**Baigan Ka Bharta** £7.95

Aubergine cooked in the Tandoor and sauteed with garam masala, garlic, coriander and mixed chillies. ✂✂

**BREADS**

**Plain Naan** £2.95

Leavened bread freshly baked in Clay Oven.

**Peshwari Naan** £3.25

Naan bread filled with delicious nuts and spices.

**Garlic Naan** £2.95

Naan bread topped with chopped fresh garlic.

**Keema Naan** £3.25

Naan bread stuffed with spicy minced meat.

**Kulcha Naan** £3.25

Naan bread stuffed with spicy vegetables.

**Murgh Kulcha Naan** £3.25

Naan bread stuffed with chicken tikka and spicy vegetables.

**Chilli Naan** £2.95

Naan bread stuffed with fresh chilli. ✂✂

**Roti** £2.25

Whole wheat bread baked in a Clay Oven.

**Paratha** £3.25

Layers of whole wheat bread baked in a Clay Oven.

**VEGETABLE SIDE DISHES**

**Kurkuri Bhindi** £5.50

Crisp fired okra marinated with mango and red chillies. ✂

**Lasooni Palak (Saag)** £4.45

Fresh spinach sautéed with golden fried garlic, cumin seeds and ginger.

**Aloo Gobi Adraki** £4.45

Cauliflower and potatoes with chilli, turmeric, onions, tomatoes and ginger. ✂

**Saag Paneer** £4.95

Cottage cheese cooked with spinach, ginger, onion and pepper.

**Tarka Daal** £4.45

Lentils cooked with ginger, garlic and cumin seeds.

**Onion Bhaji** £3.95

Sliced onion, mixed with spices & gram flour, deep-fried and served with mint yogurt.

**Baigan Masala** £4.45

Fresh aubergine cooked in onion, ginger and peppers. ✂

**Bhindi Sabji** £4.45

Fresh okra cooked in our special recipe.

**Mushroom Sabji** £4.45

Mushrooms cooked in herbs and spices.

**Aloo Palak** £4.45

Spicy potatoes cooked with fresh spinach.

**Chana Masala** £4.45

Chickpeas cooked with spices and a hint of lime juice. ✂

**Bombay Aloo** £4.55

Potatoes cooked with garlic, ginger and a mild spiced creamy sauce.

**Broccoli Matar** £4.45

Broccoli cooked with chilli, turmeric, onions, tomatoes and ginger. ✂

**Hara Gobi Bhaji** £4.45

Shredded cabbage and mixed spices sauteed with cumin, garam masala, green chillies, coriander and finely chopped tomatoes. ✂

**RICE**

**Boiled Rice** £2.95

Steamed fragrant basmati rice.

**Pilau Rice** £3.25

Basmati rice cooked with authentic Indian spices.

**Lemon Rice** £3.75

Basmati rice with a hint of lemon.

**Fried Rice** £3.75

Basmati rice fried with eggs and herbs.

**Mushroom and Pea Rice** £3.75

Basmati rice fried with fresh mushrooms and peas.

**Kashmiri Rice** £3.95

Basmati rice fried with dried fruits.

**SUNDRIES**

**Papadoms: Plain or Spicy** £0.95

**Tomato and cucumber Raita** £2.95

**Katchumber Salad** £3.25

**Green Chilli Pakora** ✂✂ or ✂✂✂ £3.25

PLEASE BE AWARE THAT THERE MAY BE TRACES OF NUTS IN ALL OUR DISHES.

**FREE DELIVERY**

Within 2 miles - Min. order £15 / 2-4 miles - Min. order £20

**OPENING HOURS:**

Mon-Thurs: 5.30 - 11.30pm

Fri & Sat: 5.30 - Midnight

Sunday: 12 noon - 11pm

20-22 Bromley Hill, Bromley, Kent BR1 4JX

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**MADHUWAN**  
Restaurant

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www.madhuwan.co.uk



WE ACCEPT ALL  
MAJOR CREDIT &  
DEBIT CARDS ON  
ORDERS OVER £15

## STARTERS

<b>Mixed Kebab</b> An assortment of marinated lamb and chicken cooked in the Tandoor.	<b>£5.95</b>
<b>Hara Chicken</b> Chicken marinated in coriander, fresh green chilli, baby spinach and ginger. 🌿	<b>£5.95</b>
<b>Amritsari Fish</b> Deep-fried fish with yoghurt, green chilli and ginger with a coriander sauce & mixed salad.	<b>£5.95</b>
<b>Doti King Prawns</b> (Recommended by our chef) Brochette of lightly spiced fried king prawns served with chutney.	<b>£5.95</b>
<b>King Prawn Puri</b> Tangy sweet, sour and hot fricassee of king prawns served with puri (traditional bread).	<b>£5.95</b>
<b>Himali Squid</b> Fresh squid marinated in herbs and spices, deep-fried and served with aromatic chutney.	<b>£4.95</b>
<b>Momo: Lamb, Chicken or Vegetable</b> (fried or steamed) Lamb, chicken or vegetable dumplings served with special home made chutney.	<b>£4.95</b>
<b>Samosas: Lamb, Chicken or Vegetable</b> Filo pastry filled with freshly spiced minced lamb, chicken or vegetables, deep-fried and served with chutney.	<b>£3.95</b>
<b>Chilli Paneer</b> Chunks of cottage cheese sautéed in red onion, green chilli and capsicum. 🌿🌿	<b>£5.95</b>
<b>Onion Bhaji</b> Sliced onion, mixed with spices and gram flour, deep-fried and served with mint yogurt.	<b>£3.95</b>
<b>Aloo Chana Puri</b> Potatoes and chickpeas cooked in spices and served with deep-fried puri (traditional bread).	<b>£4.95</b>
<b>Bharwa Mushroom</b> Stuffed mushrooms with Paneer cheese, garlic and vegetables in bread crumbs.	<b>£4.95</b>
<b>Aloo Tikka Chaat</b> Fried spiced potato patties, served on a bed of tangy chick peas, topped with a sweet yoghurt, Tamarind sauce and mint chutney.	<b>£4.95</b>

## CLASSIC DISHES

All of the following freshly made classic sauces can be served with your choice of chicken, duck, lamb, king prawn or vegetable.

<b>Korma</b> A mild creamy, cashew nut sauce.	
<b>Dhansak</b> A sweet, hot and sour sauce cooked with lentils, curry leaves and fresh ginger. 🌿	
<b>Pasanda</b> Creamy yogurt and cashew nut sauce.	
<b>Bhuna</b> A thick curry sauce garnished with tomatoes and fresh coriander. 🌿🌿	
<b>Madras</b> A thick hot and spicy curry sauce. 🌿🌿🌿 or 🌿🌿🌿🌿	
<b>Vindaloo</b> A thick hot and spicy curry sauce cooked with potatoes. 🌿🌿🌿 or 🌿🌿🌿🌿	
<b>Patia</b> A sweet, hot and sour sauce cooked with tomato based sauce. 🌿	
<b>Jalfrezi</b> A curry cooked with capsicums, onions, tomatoes and Indian spices. 🌿🌿	
<b>Chicken</b>	<b>£7.95</b>
<b>Duck</b>	<b>£10.95</b>
<b>Lamb</b>	<b>£9.25</b>
<b>King Prawn</b>	<b>£11.95</b>
<b>Vegetable</b>	<b>£6.95</b>

## TANDOORI DISHES

	Starter	Main
<b>Lehsuni Malai Tikka</b> Skewered chicken marinated in creamy cheese marinade, infused with cardamoms and garlic.	<b>£4.95</b>	<b>£8.25</b>
<b>Lamb Tikka</b> Lamb fillets marinated in herbs, spices and slowly grilled in a Clay Oven.	<b>£4.95</b>	<b>£8.25</b>
<b>Chicken Tikka</b> Chicken fillets marinated in herbs, spices and slowly grilled in a Clay Oven.	<b>£4.95</b>	<b>£7.95</b>
<b>Tandoori Chicken</b> Chicken on the bone marinated in herbs, spices and grilled in a Clay Oven.	<b>£5.45</b>	<b>£9.95</b>
<b>Chicken Kebab</b> Minced chicken marinated in herbs, spices and slowly grilled on skewers in a Clay Oven.	<b>£4.75</b>	<b>£7.95</b>
<b>Lamb Kebab</b> Minced lamb marinated in herbs, spices and slowly grilled on skewers in a Clay Oven. 🌿🌿	<b>£4.95</b>	<b>£8.25</b>
<b>Rapti Salmon</b> Tender pieces of fresh salmon marinated in mustard oil, herbs, spices and slowly grilled in a Clay Oven.	<b>£5.95</b>	<b>£10.95</b>
<b>Tandoori King Prawn</b> King prawns marinated in herbs, spices and grilled in a Clay Oven.	<b>N/A</b>	<b>£11.25</b>
<b>Chicken Shaslik</b> Chicken marinated with spices, mushrooms, onions, peppers and tomatoes.	<b>N/A</b>	<b>£8.95</b>
<b>Paneer Shaslik</b> Cottage cheese, tomato, capsicum and onion marinated in yoghurt, spices and grilled in a Clay Oven.	<b>N/A</b>	<b>£7.95</b>
<b>Tandoori Mix Grill</b> (ideal for sharing as a starter for two) A selection of lamb tikka, chicken tikka, kebabs and king prawns marinated in chef's special recipe and grilled in a Clay Oven.	<b>N/A</b>	<b>£11.95</b>

## MADHUWAN SPECIALITIES

<b>Scallops Chilli Masala</b> Scallops cooked in chilli, garlic masala sauce. 🌿🌿	<b>£11.95</b>
<b>Rara Duck</b> Marinated tender duck breast grilled in a Clay Oven and cooked in a rich spicy sauce of tomatoes, peppers, onions and chilli. 🌿🌿🌿	<b>£10.95</b>
<b>Chilli Duck Massala</b> (an Indian/Asian infusion) Chef's own special duck recipe, cooked in crushed chilli and garlic masala sauce. 🌿🌿🌿	<b>£10.95</b>
<b>Gorkhali Lamb Shank</b> (Chef's signature dish) Lamb Shank slowly cooked in our chef's own rich sauce of special spices and served with chickpeas or spinach. 🌿	<b>£11.95</b>
<b>Chicken Aishwarya</b> Marinated chicken fillets grilled in tandoor and cooked in a creamy tomato and cashew nut sauce mixed with mushrooms and green peas. 🌿	<b>£9.25</b>
<b>Khasi Ko Mashu</b> Fillet of lamb cooked in typical Nepalese recipe with potato. 🌿	<b>£9.25</b>
<b>Garlic Chicken</b> Tender chicken breast in a tomato and onion sauce, finished with roasted garlic and fried red chillies. 🌿🌿	<b>£9.25</b>
<b>Lamb Deurali</b> Slow cooked lamb in a rich sauce of onion, tomato, coconut and Ospices. 🌿🌿	<b>£9.25</b>

## FISH & SEA FOOD DISHES

<b>Fish Masala</b> Tilapia fish cooked in spicy fresh coconut creamy sauce with whole red chilli, tamarind and curry leaves. 🌿	<b>£10.95</b>
<b>King Prawn Balchao</b> Fried king prawns served in a spicy sauce of onions, tomatoes and fresh ginger - a Goan speciality. 🌿🌿	<b>£11.95</b>
<b>Tandoori King Prawn Masala</b> Marinated king prawns, grilled in a Tandoor and cooked in a rich creamy tomato and cashew nut sauce. 🌿	<b>£11.25</b>
<b>Bulsari Salmon</b> Salmon marinated in spices and cooked with creamy tomato sauce. 🌿	<b>£11.25</b>
<b>Fewa Fish Curry</b> Traditional Nepalese fish curry, served in a spicy tomato sauce with fresh dill and curry leaves. 🌿🌿	<b>£10.95</b>
<b>King Prawn Malai</b> King Prawns marinated in aromatic herbs and cooked in creamy coconut and cashew nut sauce. 🌿	<b>£11.95</b>

## CHICKEN MAIN COURSE

<b>Chicken Manchoori</b> Chicken tikka cooked in a curry sauce with spring onions. 🌿🌿	<b>£8.25</b>
<b>Murgh Mushroom Palak</b> Tender strips of chicken cooked in onions and tomato sauce with a predominant flavour of fresh spinach, mushroom and ginger. 🌿	<b>£8.25</b>
<b>Karahi Chicken</b> Chicken cooked in a skillet with spring onions, capsicum and tomatoes. 🌿	<b>£7.95</b>
<b>Chicken Tikka Masala</b> Marinated chicken grilled in a Tandoor and cooked in butter, cashew nuts and Chef's special creamy tomato sauce.	<b>£7.95</b>
<b>Rara Chicken</b> Marinated tender chicken grilled in Clay Oven and cooked in a rich spicy sauce of tomato, peppers, onion and chilli. 🌿🌿🌿	<b>£9.25</b>
<b>Chicken Jaisalmer</b> Tender chicken cooked with onions, green peppers, cashew nuts and coconut in a spicy creamy sauce. 🌿	<b>£7.95</b>
<b>Chicken Lekali</b> Chicken breast cooked in a sauce of spicy green chillies, green peppers, onions and tomatoes. 🌿🌿	<b>£7.95</b>

## LAMB MAIN COURSE

<b>Dhaba Gosht</b> An authentic lamb dish with a spicy thick sauce. 🌿🌿	<b>£9.25</b>
<b>Rara Lamb</b> Marinated tender lamb grilled in a Clay Oven and cooked in a rich spicy sauce of tomatoes, peppers, onions and chilli. 🌿🌿🌿	<b>£10.25</b>
<b>Lamb Punjabi</b> Tender pieces of lamb cooked in onions, garlic, bell peppers and coriander in a masala gravy. 🌿🌿	<b>£9.25</b>
<b>Lamb Kati Masala</b> Marinated lamb grilled in a Tandoor, and cooked in butter, cashew nuts and Chef's special creamy tomato sauce.	<b>£9.25</b>
<b>Lamb Saag</b> Tender lamb cooked with fresh spinach leaves in herbs and spices. 🌿	<b>£9.25</b>
<b>Chandni Chowk</b> Tender diced lamb cooked in a traditional spicy Rogan sauce with fresh tomatoes. 🌿	<b>£9.25</b>