

- ENTREES

 **VADA BAO BUNS (VG)** 18  
*spiced potato bombs, garlic-coconut sambal, mint chutney, bao*

**AMRITSARI FISH FINGERS (DF)** 18  
*battered amritsari spiced fish, tartare sauce, pickled radish*

 **SABUDANA TIKKI (VG, GF)** 16  
*tapioca pearls, potato, crushed roasted **peanuts**, chilli, coconut chutney*

**PANEER CIGAR ROLLS (V)** **15**  
paneer mince, green peas, cheese, spring roll pastry



**KINGFISH CEVICHE (GF, DF)**  
*coconut, jalapeno, orange, curry leaf oil*

26

**BURRATA TADKA (V)**  
*tomato tadka, chilli infused olive oil drizzle, renkon chips, naan crisps*

20

**PANI PURI SHOTS (VG)**  
*semolina puffs, potato filling, tangy mint water*  
**ADD VODKA SHOT +\$5**

15



**NADRU KI CHAAT (GF, V)**  
*lotus root chips, potato, chickpeas, spiced yogurt, mint & tamarind chutnev*

20

	<b>PAN-SEARED LYCHEE SCALLOPS (DF, GF)</b> <i>flame seared scallops, garlic, lychee</i>	18
	<b>ACHAARI CHICKEN MOMO (DF)</b> <i>steamed chicken dumplings, ginger, achaari jhol, sesame</i>	20
	<b>LAMB SHAMMI NAAN POCKET</b> <i>mince lamb patties, spices &amp; herbs, chilli garlic hummus, dukkah, flat bread</i>	20

- TANDOOR

	<b>GOAN CHARRED SALMON</b>	30
	<i>tasmanian salmon, goan spices, vindaloo rub, fish roe, mint</i>	
	<b>TANDOORI HARISSA PRAWNS</b>	22
	<i>king prawns, harissa marinade, garlic toum, chilli oil drizzle</i>	
	<b>ADRAKI LAMB CUTLETS (GF)</b>	30
	<i>ginger infused grass fed lamb cutlets, turmeric-potato mash</i>	
	<b>SIGDI CHICKEN TIKKA (GF)</b>	22
	<i>charred chicken thigh, hung yogurt, multani spices</i>	
	<b>FENNEL SMOKED PANEER TIKKA (V)</b>	20
	<i>smoked cottage cheese, fennel, saffron</i>	

Pair your dishes with..

CUCUMBER RAITA	4
AAM CHUNDO	4
MINT YOGURT	4
BEETROOT PACHADI	4
PINEAPPLE PICKLE	4
KACHUMBER SALSA	4
MIXED PICKLE	3
ONION LACCHA	5
CHOPPED GREEN CHILLI	3
PAPPADUMS	5

(V) - VEGETARIAN | (DF) - DAIRY FREE | (GF) - GLUTEN FREE; not necessarily coeliac friendly | (VG) - VEGAN

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## • MAINS

	<b>BUTTER CHICKEN (GF)</b>	30
	<i>charred chicken, cashew-tomato gravy, dried fenugreek</i>	
♥	<b>MADAM'S SPECIAL CHICKEN CURRY (GF, DF)</b>	30
	<i>chicken thigh, onion-tomato gravy, coriander seeds, ground spices</i>	
	<b>MURGH METHI MALAI (GF)</b>	30
	<i>chicken thigh, fresh fenugreek leaves, tomato, cream</i>	
♥	<b>CHICKEN CHETTINAD MASALA (GF, DF)</b>	30
	<i>diced chicken, coconut, kashmiri chilli, poppy seeds, curry leaves</i>	
	<b>CHICKEN TIKKA MASALA (GF)</b>	30
	<i>charred chicken thigh, bellpepper, onions, creamy spiced tomato gravy, dried fenugreek</i>	
♥	<b>KASHMIRI LAMB SHANK ROGANJOSH (GF, DF)</b>	32
	<i>slow-cooked lamb shank, garlic, ginger and aromatic spices</i>	
	<b>LAMB SHAHI KORMA (GF)</b>	32
	<i>slow cooked lamb, creamy cashew sauce, mughlai spices, mixed nuts</i>	
♥	<b>MADAM'S MUTTON CURRY (GF)</b>	32
	<i>boneless diced lamb, ghee, ginger, garlic, onion, whole &amp; ground spices</i>	
	<b>PALAK LAMB KOFTA (GF)</b>	32
	<i>lamb meatballs, garlic-spinach gravy, cumin, cream</i>	
♥	<b>DUCK VINDALOO (GF, DF)</b>	32
	<i>duck breast, chilli, tangy gravy</i>	
	<b>PRAWN BHUNA (GF, DF)</b>	32
	<i>succulent prawns, tomato-onion gravy, capsicum, ground coriander</i>	
	<b>GOAN KOKUM FISH CURRY (GF, DF)</b>	32
	<i>barra, kokum-coconut gravy, earthy spices, curry leaves</i>	
♥	<b>MALWANI PRAWN CURRY (GF, DF)</b>	32
	<i>prawns, coconut milk, malwani spice, blend of coastal herbs, tamarind</i>	

VEGO OPTIONS CAN BE REQUESTED TO BE MADE VEGAN -

♥	<b>PATIALA BAINGAN (VG, GF)</b>	26
	<i>brinjals, capsicums, onion-tomato gravy, aromatic five-spice mix</i>	
	<b>OKRA DO PYAAZA (GF, VG)</b>	26
	<i>okra, onion, asafoetida</i>	
	<b>BHARWAN KOFTA (V, GF)</b>	26
	<i>koftas stuffed with cashews, sultanas, almonds, rich tomato gravy</i>	
	<b>DAL MAKHANI (V, GF)</b>	22
	<i>slow-cooked black lentils, ginger, cream</i>	
	<b>LEHSUNI PALAK PANEER (V, GF)</b>	26
	<i>cottage cheese, spinach-garlic gravy, cumin tadka, cream</i>	
♥	<b>PANEER LABABDAR (V, GF)</b>	26
	<i>cottage cheese, diced bellpepper &amp; onion, cashews, tomato gravy</i>	
	<b>HANDI SUBZ (VG, GF)</b>	24
	<i>seasonal mixed veggies, special subz masala</i>	
	<b>MUSHROOM MATAR MASALA (VG, GF)</b>	26
	<i>sauteed mushrooms &amp; peas, onion-tomato gravy, garlic</i>	

## • BREADS

<b>PLAIN NAAN</b>	5
<b>GARLIC NAAN</b>	5.5
<b>BUTTER NAAN</b>	6
<b>CHEESE &amp; GARLIC NAAN</b>	7
<b>SPICED MUSHROOM &amp; PROVOLONE NAAN</b>	8
<b>ROTI</b>	5
<b>PUDINA LACCHA</b>	7
<b>GLUTEN FREE ROTI</b>	5
<b>PESHWARI SHAKKAR NAAN</b>	7

## • RICE

<b>STEAMED BASMATI-JEERA RICE</b>	6
<b>CHICKEN BIRYANI</b>	28
<b>VEG BIRYANI</b>	23

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A 1.4% credit card fee applies to all transactions. A 10% surcharge will be applied on Sundays and Public Holidays.