

For each home delivery the minimum order is £20, which includes delivery

01428 722001

Order via our app or online:
www.madhuban2go.co.uk

Hot Curries

- Madras Curry** - Hot curry from south India's capital
142: Madras Chicken / 143: Madras Lamb 8.95
144: Madras Prawn / 145: Madras Vegetable 8.95
146: Madras King Prawn 11.95
- Vindaloo Curry** - Hotter, curry from Goa
147: Vindaloo Chicken / 148: Vindaloo Lamb 8.95
149: Vindaloo Prawn / 150: Vindaloo Vegetable 8.95
151: Vindaloo King Prawn 11.95
- Phal Curry** - Very hot indeed
152: Phal Chicken / 153: Phal Lamb 8.95
154: Phal Prawn / 155: Phal Vegetable 8.95
156: Phal King Prawn 11.95
- Naga Curry** - The world's hottest chilli hails from Bangladesh. A totally different flavour to Phal
157: Naga Chicken / 158: Naga Lamb 9.95
159: Naga Prawn / 160: Naga Mixed Veg 9.95
161: Naga King Prawn 12.95
- Jalfrezi** - Stir-fried with green pepper, onion and fresh green chilli. State if you want it really hot
162: Jalfrezi Chicken / 163: Jalfrezi Lamb 9.95
164: Jalfrezi Prawn / 165: Jalfrezi Vegetable 9.95
166: Jalfrezi King Prawn 12.95
- Madhuban Hot Specials** - Order hot, very hot or hottest
167: Lal Mass 9.95
- Rajasthan favourite** - Lamb in a red tomatoe & chilli based sauce.
168: Jungli Maas Murgh 9.95 Quite dry, Madras heat. Chicken friend in ghee with just red chilli and salt.
169: Junglie Maas - As above, with Lamb 9.95
- Mirchwangan Korma** - A Kashmiri dish has a deep red hot sauce (not all kormas are mild) made with chillies, tomato, paprika, red wine, beetroot, red peppers and spices.
170: Mirchwangan Chicken 9.95
171: Mirchwangan Lamb 9.95
172: Prawn / 173: Mirchwangan Vegetable 9.95
174: Mirchwangan King Prawn 12.95

Fish and Shellfish Special Curries

Other exciting fish & shellfish dishes are elsewhere on the menu

- 175: Balichao Prawn** 9.95 / **176: King Prawn** 12.50
A goan favourite, cooked in a spicy Madras-heat Balichao (prawn pickle) sauce with fresh chillies
177: Fish Begum Bahar 9.95
Gramflour-battered fillet deep-fried and served in a sauce
178: Goan White Fish Curry 10.95 A mild sauce using gentle Goan spices, coconut & a hint of lime juice
178: Hilsha Kufta 10.95
Hilsha is minced, moulded into balls and cooked
180: Jingha Pineapple 12.95
King prawns in a light curry sauce in a scooped-out pineapple half, with or without cream
181: Indian Fish and Chips 9.95
Batter-fried white fish pakora with Chittagong Potato Chips sprinkled with garam masala and chilli
182: Maharani Raja Jhingha 12.95
King prawns marinated in yoghurt and spices, cooked in the clay oven, finished in curry sauce and garnished with spring onions and fresh herbs
183: Moolee Prawn 10.95
A delicate, lightly spiced dish with coconut, turmeric, mustard seeds and fresh curry leaves
184: Moolee White Fish 10.95
185: Moolee King Prawn 12.95
186: Salmon Tikka Masala 10.95
Best Salmon pieces in the nation's favourite curry sauce
187: Zira King Prawn Masala 11.95
King Prawns, pan-fried in a cumin-flavoured curry sauce

Rice Specialities

- 188: Boiled Patna Rice** 2.50 Plain boiled rice Basmati Rice. Best grade Indian rice
189: Yellow Basmati Rice (Pillao) 2.95 Saffron colour
190: Special Fried Rice 3.75
Best grade Basmati rice, aromatically spiced
191: Kashmiri Pillao 3.75 Basmati rice with fruit
192: Khumbi Pillao 3.75 Basmati with mushrooms
193: Sabzi Pillao 3.75 Basmati with vegetables
- Biryani** - Basmati rice is cooked with your chosen ingredient, enhanced with saffron, aromatic spices and sultanas. Served with Vegetable Curry sauce
194: Chicken Biryani 9.95
195: Lamb Biryani 9.95
196: Chicken Tikka Biryani 10.95
197: Duck Biryani 9.95
198: Prawn Biryani 9.95
199: Vegetable Biryani 9.95
200: King Prawn Biryani 11.95

Breads

All breads contain gluten and wheat
201: Plain Naan 1.95
Flat leavened bread, made from plain white flour dough

Stuffed Naans

- 2.50
202: Garlic Naan stuffed with garlic slivers
203: Keema Naan stuffed with spiced ground lamb kebab
204: Paneer Naan stuffed with Indian cheese
205: Peshawari Naan stuffed with nuts and sultanas
206: Tandoori Kulcha Naan stuffed with curried mash vegetables 2.50
207: Mini Naan 1.80
A half-size naan which just hits to spot!
208: Chapati 95p
A flat disc of unleavened bread, dry-cooked in the pan
209: Plain Paratha 2.25 A yummy flaky disk of unleavened wholemeal bread, pan-fried in butter ghee
210: Aloo Paratha 2.50 Stuffed with curried mashed potato
211: Stuffed Paratha 2.50 stuffed with curried mash potato and vegetables
212: Puri 95p A dinky, deep-fried puffed of unleavened wholemeal bread. Naughty but nice!

Set Meals for Two

- Price for two
M213: Madhuban Set Meal for Two 32.95
Papadums & chutneys. **Starter:** Onion Bahji, Paneer Tikka, Darjeeling Tikka. **Main:** Chicken Tikka Masala, Methi Lamb Bhoona, Panch Mela Vegetable, rice and naan
M214: Bollywood Sizzler 34.95
For the figure conscious: High Protein, Low Carb Diet Special Papdums & Chutneys. **Starter:** Lamb Chop, Onion Bahji, Hassani Kebab, Chicken Tikka Darjeeling, Lamb Tikka. **Main:** King Prawn Tikka, Tikka Sauce, Rice and Nann
M215: Sabzi Vegetable 25.95
Papdums & Chutneys. **Starter:** Onion Bahji, Chana Aloo, Chaat on Puri. **Main:** Vegetable Jalfrezi, Vegetable Pasanda, Aloo Saag and Plain Rice.

From Amazing Thailand

- Thai Curries** Totally different from Indian curries, they use basil leaves, lemon grass, lime leaves, shrimp paste, palm sugar, kaffir lime juice and coconut milk. In India Thai curries are slightly thicker but are just as fragrant.
216: Thai Red Chicken ... 10.95 / **217: Red Lamb** ... 10.95
218: Thai Red Duck ... 10.95 / **219: Red King Prawn** ... 12.95
220: Thai Red Mixed Vegetables ... 10.95
221: Thai Green Chicken / 222: Thai Green Lamb ... 10.95
223: Thai Green Duck ... 10.95
224: Thai Green King Prawn ... 12.95
225: Thai Green Mixed Vegetables ... 10.95

Dine in at

Madhuban
Award Winning
tandoori
restaurant

Our Michelin listed
Award-winning
Restaurant

The finest food from our
Bangladeshi and Indian Chefs

94 Station Road, Liss
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Cook it at home
MADHUBAN
HONEY GARDEN SAUCES

Want to taste the Madhuban at home?
Lodue Miah has literally potted his authentic restaurant-style curry sauces, the most popular of which are available from the restaurant and on-line, chilled in hygienic 485g white pots including Korma, Bhoona, Balti, Madras, Tikka Masala, Jalfrezi, Thai Red and Thai Green. All you do is add your chosen main ingredient: chicken, meat, prawn, king prawn or vegetables, and simmer until it is fully cooked, and Hey Presto it's ready! A Madhuban curry cooked by you! Ask at the restaurant for details or order online:

www.madhuban.co.uk



The finest food from our
Bangladeshi and Indian chefs

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15 The Square, Liphook
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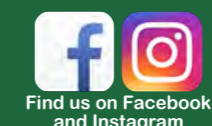


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Special Offer: 20% Discount
Collection Wednesday's Only

VAT is included in the prices

Something to start with

in green ~ non meat

- 1: **Plain Papadum** 50p
- 2: **Masala Papadum** 50p
- 3: **The Pickle Tray** 60 per item (£2.40 for all for 4)
Items: mango chutney, onion salad, chilli & lime pickles
- 4: **Cucumber Raita** / 5: **Tandoori Raita** 1.20 each
- 6: **Onion Raita** / 7: **Pineapple Raita** 1.20 each
- 8: **Chilled Melon** 3.95
Ice cool succulent melon, garnished with cherry
- 9: **Avocado Pear** 3.95
served with prawns in Vinaigrette

Hot Appetisers *in green - non meat*

- 10: **Chana Aloo Chaat** 3.95
Salad of garlicky chickpeas, potato, tomato and onion, tossed in a fragrant, spicy mint dressing
 - 11: **Haryali Murgh Chaat** 4.25
As above with Chicken Tikka replacing chickpea & potato
 - 12: **Jingha Chaat** 5.95
Curried king prawn, garnished with chaat masala
 - 13: **Chaat on Puri** additional .95p
One of the above served on a Puri bread
 - 14: **Hussaini Kebab** 4.25
Subtly-spiced ground chicken, sausage-shaped rissole
 - 15: **Shami Kebab** 4.25
Lamb ground with garlic, ginger, lentils, mint and spices and Pan-fried rissole-style
 - 16: **King Prawn Butterfly** 5.95
King Prawn, spicy battered then deep-fried
 - 17: **King Prawn Puri** 5.95
King Prawn presented on a deep-fried Indian bread
 - 18: **Onion Bahji** 3.95
Two huge gram-flour balls, deep-fried
 - 19: **Garlic Mushroom** 4.10
Fresh mushrooms pan-curried with garlic, tomato, panch phoran spices, parsley and coriander
 - 20: **Keema Khumb** 4.95
Four field mushrooms stuffed with spicy minced lamb keema, bread-crumbed and deep-fried
 - 21: **Komla Jingha** 6.95
King Prawn stir-fried in a Bhoona sauce, flavoured with citrus fruits, served in a fresh orange shell
 - 22: **Jingha Ananash** 6.95
King prawn in a light curry sauce, flavoured with pineapple chunks and served in a half a pineapple shell
 - 23: **Anguri Samosa** 3.95
Two triangle deep-fried pastry parcels stuffed with curried vegetables
 - 24: **Keema Samosa** 3.95
Two triangle deep-fried pastry parcels stuffed with curried meat
 - 25: **Calcutta Calamari** 5.95
Bengali version of the Spanish favourite ... spiced gram-flour battered squid rings, deep-fried and served with salad
 - 26: **Began Paneer** 4.10
Baby aubergine in a mild sauce, with melted cheese
 - 27: **Zeera Murgh** 4.25
Chicken chunks fried with butter and cumin. Served with salad
- Hot Starters:** The Madhuban way
With onion, tomato, green chilli, fresh herbs and spices for those who like it very hot
- 28: **Hot Chicken** 4.25
 - 29: **Hot Lamb** 4.25
 - 30: **Hot Prawn** 4.25
 - 31: **Hot Vegetables** 4.25

Tikka & Tandoori *in green ~ non meat*

- 32: **Chicken Tikka** 8.95 main / 4.50 starter
- 33: **Lamb Tikka** 8.95 main / 4.50 starter
- 34: **Duck Tikka** 8.95 main / 4.50 starter
- 35: **Salmon Tikka** 8.95 main / 4.95 starter
- 36: **King Prawn Tikka** 11.95 main / 5.50 starter
the above garnished with crumbled Paneer - add 50p
- 37: **Bahar-e-Lamb Tikka** 9.95
Marinated lamb cubes, skewered with green pepper, tomato and onion, tandoori-grilled
- 38: **Paneer Tikka** 8.95
Marinated Indian cheese chunks, tandoor-grilled
- 39: **Chaamp Bukhara** 8.95 main / 4.50 starter
Marinated lamb chops in a papaya and fennel, tandoor-grilled
- 40: **Chicken Shashlik** 9.95
Marinated chicken cubes, skewered with green pepper, tomato and onion, tandoor-grilled
- 41: **Mass Tandoor** 11.95
Marinated whole trout, tandoori-grilled
- 42: **Murgh Tandoori half chicken** - main course 8.95
- 43: **Murgh Tandoori quarter chicken** - starter 4.50
Marinated chicken, skewered and tandoor-grilled
- 44: **Tandoori Mixed Grill** 12.95
Chicken and Lamb Tikkas, a quarter chicken (Murgh Tandoori), Shish Kebab and Kulcha Naan
- 45: **Tikka Masala Sauce** 2.95
Dunk you Tikkas / Tandooris in a dipping-bowl of the nation's favourite sauce

Vegetable Main Course Curries

As well as the Vegetable / Vegetarian dishes below, we offer many other exciting vegetable dishes shown in green elsewhere in this menu

- 46: **Aloo Ghobi** 3.95
Potato and Cauliflower curry
- 47: **Avial** 3.95
Vegetables and mango in a coconut and yoghurt sauce
- 48: **Bhindi Bhajee** 3.95
Okra, also called 'Ladies Fingers'
- 49: **Bombay Aloo** 3.95
Hot and spicy curried potato with onions and tomato
- 50: **Brinjal Bhajee** 3.95
Aubergine (eggplant) curried with onions
- 51: **Chana Masala** 3.95
Chickpea with onions and lemon
- 52: **Chittagong Potato Chips** 3.95
'Indianised' with sprinklings of gram masala and chilli
- 53: **Mattar Paneer** 3.95
Peas with Indian cheese
- 54: **Madras Sambar** 3.95
South Indian hot & spicy vegetable & lentil curry leafy curry
- 55: **Methi Sag** 3.95
Savoury spinach and fenugreek
- 56: **Mushroom Bhajee** 3.95
Mushroom curry
- 57: **Neramishee Mahareesh** 3.95
Bangladeshi mixed vegetable curry with fresh herbs
- 58: **Neramishee Malai Kofta** 3.95
Vegetable rissole-balls in a creamy sauce
- 59: **Panch Mela** 3.95
Five exotic vegetables in a tasty sauce. Bedar's favourite!
- 60: **Sag Paneer** 3.95
Spinach with Indian cheese
- 61: **Tarka Dall** 3.95
Assorted lentils with Tarka (fried onion and garlic)
- 62: **Sag Aloo** 3.95
Hot and Spicy curried potato, spinach, onions and tomato

Bird Specials *some unique to Madhuban*

- 63: **Dopiaza Chicken** 8.95
Made sweet with double onions
- 64: **Duck Tak-a-Tan** 10.95
From Lahore. Duck Tikkas chopped in a slightly sweet and sour curry sauce enhanced with tamarind
- 65: **Chef's Chicken (Lodue's Special)** 10.95
Tikka slices in a secret sauce. Try it to believe it
- 66: **Erarchi Coconut Duck** 10.95
A dry curry with coconut, tamarind, black pepper and curry leaves
- 67: **Garlic Chicken Chilli Masala** 9.95
Classic ingredients in a savoury sauce
- 68: **Kashmiri Chicken** 8.95
With banana, lycee and pineapple chunks
- 69: **Kori Gassi Chicken** 10.95
On the bone, curried south Indian style with coconut, red chillies, pepper, tamarind and onion
- 70: **Mumbai-ke-Murgh Masala** 8.95
Topped with slices of hard-boiled egg
- 71: **Murgh Deluxe** 10.95
Boned then stuffed with keema minced meat curry and simmered in a tasty red sauce
- 72: **Podina Murgh** 9.95
Tandoori chicken in a mild sauce, with fresh mint
- 73: **Railway Chicken & Egg Curry** 10.95
Chicken, egg and vegetables as enjoyed on Indian trains
- 74: **Butter Chicken** 9.95
Creamy curry with coconut, almond, mildly spiced topped with butter

Lamb Specials *some unique to Madhuban*

- 75: **Badam Pasanda Gosht** 9.95
In a creamy sauce with almonds and raisins
 - 76: **Dhaba Gosht** 9.95
From the highways of India - a 'roadside' curry
 - 77: **Elaichi Gosht** 9.95
With fresh green cardamon and coriander
 - 78: **Jardaloo Sali Boti** 9.95
Slow-cooked in spices enhanced with pickled apricot and garnished with sali (potato matchsticks)
 - 79: **Kabli Kofta Bahar** 8.95
With chickpeas, finely ground and shaped into balls, pan-fried in a spicy sauce
 - 80: **Khassi-e-Lazzat** 9.95
Marinated lamb chops cooked with potatoes, garnished with aubergine and spring onion leaf
 - 81: **Methi Gosht** 8.95
A savoury Punjabi curry with fenugreek leaves
 - 82: **Nihari Lamb Shank** 10.95
Marinated, tandoori-grilled until tender. Its marinade forms its sauce. You just have to eat it with your fingers.
 - 83: **Raan Jaipuri Leg of Lamb** 9.95
Marinated in grape juice & spiced with yoghurt until tender. Tandoori-grilled, garnished with hard-boiled egg & lime wedges
- Tikka Masala** *The Nation's Favourite*
Bite-size chunks grilled on the charcoal Tandoor oven then gently simmered in a tomato and yoghurt-based mild curry sauce. Served with a swirl of fresh cream
- 84: **Chicken Tikka Masala** 9.95
 - 85: **Duck Tikka Masala** 9.95
 - 86: **Lamb Tikka Masala** 9.95
 - 87: **Lamb Chop Tikka Masala** 9.95
 - 88: **Vegetable Tikka Masala** 9.95
 - 89: **Prawn Tikka Masala** 9.95
 - 90: **King Prawn Tikka Masala** 9.95

Two Tikka Dishes Unique to Madhuban

- 91: **Chicken Tikka Darjeeling** 9.95
Marinated in green herbs, skewered and tandoori-grilled
- 92: **Chicken Tikka Darjeeling Masala (Lodue's Special)** 10.95
Madhuban owner Lodue's signature dish: the grilled green tikka (above) are cooked in a thick sauce with spring onion, green pepper, coriander leaf and spices

Absolute Favourite Curries

in green ~ non meat

- Achari Curries - Tangy with lime pickle, tomato & herbs
- 93: **Chicken Achari** / 94: **Lamb Achari** 10.95
- 95: **Vegetable Achari** / 96: **Prawn Achari** 10.95
- 97: **King Prawn Achari** 12.95

- Balti - Stir-fried in an aromatic spicy, herby sauce
- 98: **Chicken Balti** 10.95
- 99: **Lamb Balti** 10.95
- 100: **Prawn Balti** 10.95
- 101: **Vegetable Balti** 10.95
- 102: **King Prawn Balti** 12.95
- 103: **Tropical Balti**.... 13.95 *Served with a plain naan*
Chicken, Lamb, Prawns, vegetables and pineapple chunks all together in Balti Brum's favourite dish

- Bhoona - A dry, medium-heat curry in a thick sauce
- 104: **Chicken Bhoona** / 105: **Lamb Bhoona** 8.95
- 106: **Karya Prawn Bhoona** 8.95
- 107: **Vegetable Bhoona**.... 8.95
- 108: **King Prawn Bhoona** 12.95

- Dhansak - Hot, sweet & sour curry with vegetables & dhal. Served with Pillao Rice
- 109: **Chicken Dansak** 10.95
- 110: **Lamb Dansak** 10.95
- 111: **Prawn Dansak** 10.95
- 112: **Vegetable Dansak**.... 9.25
- 113: **King Prawn Dansak** 12.95

- Korma - The celebrated, mild, golden, creamy dish with almond
- 114: **Chicken Korma** 8.95
- 115: **Lamb Korma** 8.95
- 116: **Prawn Korma** 8.95
- 117: **Vegetable Korma**.... 8.95
- 118: **King Prawn Korma** 12.95

- Palak Sag (Spinach) Dishes - Creamed spinach, blended with Punjabi Spices (also called Palak Prawn etc.)
- 119: **Sag Murgh (Chicken)** 8.95
- 120: **Sag Gosht (Lamb)** 8.95
- 121: **Sag Jingha (Prawns)** 8.95
- 122: **Sag Burra Jingha (King Prawns)** 12.95

- Patia Dishes - Parsee Indian dish featuring a sweet & sour and hottish sauce. Served with Pillao Rice
- 123: **Chicken Patia** / 124: **Lamb Patia** 10.95
- 125: **Prawn Patia** / 126: **Vegetable Patia** 9.25
- 127: **King Prawn Patia** 12.95

- Roghan Dishes Kashmir's favourite - Cooked in ghee (clarified butter) with tomatoes
- 128: **Chicken Roghan** 8.95
- 129: **Lamb Roghan** 8.95
- 130: **Prawn Roghan** 8.95
- 131: **Vegetable Roghan** 8.95
- 132: **King Prawn Roghan** 12.95

- Shatkora Dishes - Slightly sour, soft grapefruit-like vegetable which gives a true taste of Bangladesh
- 133: **Chicken Shatkora** 10.95
- 134: **Lamb Shatkora** 10.95
- 135: **Vegetable Shatkora** 9.95
- 136: **King Prawn Shatkora** 12.95

Madhuban Special Curries

- Bhoona, Korma (with almonds & garlic) & Tikka Masala combined
- 137: **Madhuban Special Chicken** 10.95
- 138: **Madhuban Special Lamb** 10.95
- 139: **Madhuban Special Prawn** 10.95
- 140: **Madhuban Special Vegetable** 10.95
- 141: **Madhuban Special King Prawn** 12.95

Allergies ?

Please ask if you have any allergy concerns

Something not on the menu ?

No promises, but we'll do it if we can. Please ask