Madhuban

Award Winning

tandoori restaurant

94 STATION ROAD, LISS, HANTS
01730 893363



Welcome to the Madhuban

Garlic
Lasan

Garlic is an ancient spice, which originated in the Middle East. It grows underground as a bulb, which contains a number of cloves. The skin is peeled off and the creamy clove is ground to a purée. Once cooked, garlic does not taint the breath, and when combined with onions and other spices, it is indispensable to curry cooking.



Something to Start with

Plain or Masala Papadum ... .60 The celebrated thin deep-fried lentil crisp

The Pickle Tray ... .60 per person
A selection of mango chutney, onion salad, chilli and lime pickles

Cucumber or Tandoori or Onion or Pineapple Raita ... 1.50
A cooling chutney based on lightly spiced yoghurt, with the choice of the above

Chilled Melon ... 4.10 Ice cool succulent melon, garnished with cherry

Avocado Pear ... 4.10 Served with prawns in vinaigrette

SHORBA *From the Soup Cauldron*

Hyderabadi Gosht Shorba ... 3.95
Chicken and potatoes are blended with spices, herbs, coconut and lemon in this traditional Indian soup from the court of the Nizam of Hyderabad

Mulligatawny ... 3.95
The creation of the Raj, here faithfully recreated with fresh vegetables, lentils, tomatoes and a dash of specially blended spices and herbs

GARAM LUKME *Hot Appetisers*

Chaat: Made distinctive by the bespoke chaat masala (spice mix) containing ground pomegranate, mango, black rock salt and other spices

Chana Aloo Chaat ... 3.95
A vegetarian salad of garlicky chickpeas, potato, tomato and onion, tossed in a fragrant, spicy mint dressing

Haryali Murgh Chaat ... 4.10
A salad of garlicky chicken tikka, tomato and onion, tossed in a fragrant, spicy mint dressing

Jingha Chaat ... 6.50
From Mumbai a curried king prawn, garnished with chaat masala

Hussaini Kebab ... 4.10
Delicate mellow tastes in this subtly-spiced ground chicken, sausage-shaped rissole

Shami Kebab ... 4.10
Lamb ground with garlic, ginger, lentils, mint and spices, pan-fried rissole-style

King Prawn Butterfly ... 5.95
King prawn, shaped like a butterfly, dipped in a spicy batter, then deep-fried

King Prawn Puri ... 5.95
Spicy curried succulent king prawns, presented on deep-fried Indian bread

Onion Bhajia ... 3.80
Spiced lentil-flour combined with onion slices, shaped into two huge balls & deep-fried, fritter-style. Served with salad

Anguri or Keema Samosa ... 3.80
Two triangular deep-fried pastry parcels, with either a curried meat or vegetable spicy stuffing



MADHUBAN IPTEDA
Special Madhuban Starters

This special part of the starters menu has been created by your host Mr Lodue Miah, to share with you some you some of the more unusual and authentic culinary delights of his country.

Keema Khumb ... 4.95
Four field mushrooms stuffed with spicy minced lamb keema, bread-crumbed and deep-fried

Komla Jingha ... 6.50
King prawns stir-fried in a Bhoona sauce, flavoured with citrus fruits, served inside a fresh orange shell

Jingha Ananash ... 6.50
King prawns briskly stir-fried in a light curry sauce, flavoured with pineapple chunks, served in half a pineapple shell

Mass Tandoor ... 8.95
A whole trout marinated and baked in the charcoal oven. This is a really heathy option because the fish contains Omega 3 oil

Began Paneer ... 4.50
Baby aubergine in a mild sauce, with melted cheese

Hot Chicken or Lamb ... 4.10
With onion, tomato, green chilli, fresh herbs & spices for those who like it VERY hot

Zeera Murgh ... 4.10
Chicken chunks fried with butter and cumin. Served with salad

Calcutta Calamari ... 5.95
Bengali version of the Spanish favourite. Spiced gamflour-battered squid rings, deep fried. Served with salad

TANDOORI KHAZANA

The Secrets of the Tandoor

An ancient style of cooking, which originated in India's rugged north-west frontier (now Pakistan). It gets its name from the cylindrical clay oven, the Tandoor, with its opening at the top, fired with charcoal in its base. The classic ingredients, chicken, lamb and king prawn, are marinated for many hours in a spicy yoghurt-based sauce, traditionally coloured by using a blend of red spices. They are then skewered and baked in the Tandoor. Tikka literally means a 'small piece', so Chicken Tikka, is a filleted chunk of chicken, marinated, skewered and baked in the Tandoor.



Treasures from the Tandoori Clay Oven
Tandoori and Tikka

Incredibly healthy, being low in fat and high in taste. Have these items as starters or mains, and enjoy the dipping bowl!

Chicken or Lamb Tikka ... **8.50 main course, 4.10 starter**

Duck Tikka ... **10.50 main course, 5.25 starter**

Salmon Tikka ... **10.50 main course, 5.25 starter**

King Prawn Tikka ... **12.95 main course, 6.50 starter**

Murgh Tandoori ... **8.80 half chicken – main course, 4.50 quarter chicken – starter**
Succulent half or quarter spring chicken, marinated, skewered and cooked in the tandoor

Tandoori ke Bahar (Tandoori Mixed Grill) ... **12.95**
Chicken and lamb tikkas, a quarter chicken, and a shish kebab, served with Tandoori Kulcha (mashed vegetable-stuffed naan bread)

Chicken Shashlik ... **9.95**
Cubes of chicken are marinated, then skewered with peppers, tomato and onion, and tandoori grilled

Bahar-e-Lamb Tikka ... **9.95**
Marinated lamb tikka cubes, skewered with green pepper, tomato and onion, grilled in the tandoor

Bollywood Sizzler ... **15.95**
Chicken wings, chicken darjeeling, hussaini kebab, lamb chop, lamb tikka, served with salad and tamarind sauce

Tikka Masala Sauce ... **1.95**
Dunk your Tikkas in a dipping-bowl of the nation's favourite sauce



Ginger
Adrak (fresh) Sont (dried)

Ginger originated in India, indeed the best ginger comes from the south Indian city of Cochin. It grows underground as a root, or rhizome to a considerable size. Its beige-pink skin should have a bright sheen or lustre, its flesh should be moist and a creamy-lemon colour. Ginger provides a most important flavour in certain Indian dishes.



TANDOORI ROTI ~ *Naan Bread*

Plain Naan Bread ... **2.25**
Flat leavened bread, made from plain white flour dough. After the dough rises, it is rolled out and baked in the tandoor, whence it gains its tear-drop shape, and is served fresh and hot, soft and deliciously chewy

Garlic Naan ... **2.95**
Not for the faint-hearted! It's stuffed with slivers of toasted garlic

Keema Naan ... **2.95**
Stuffed with spiced ground lamb kebab

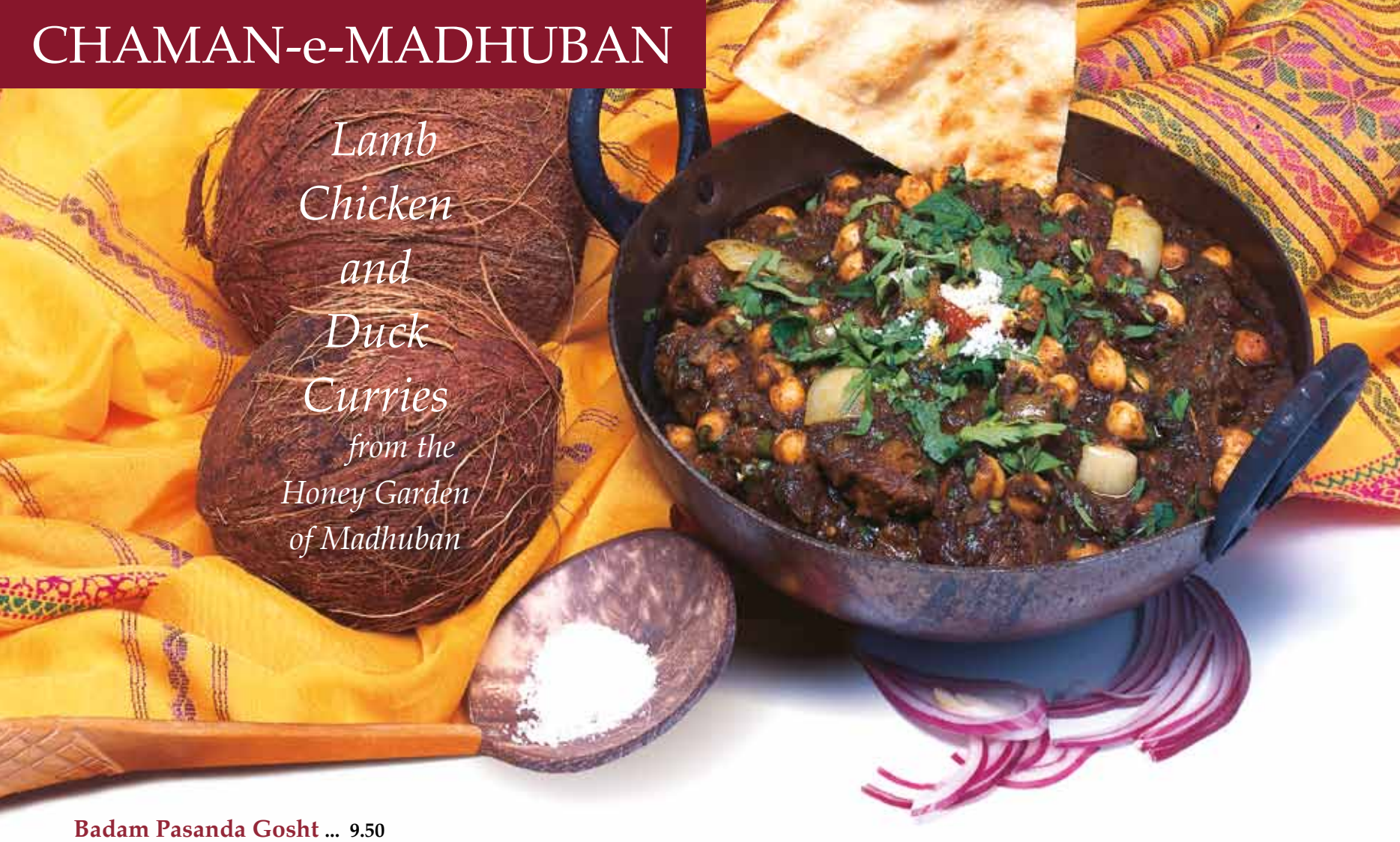
Paneer Naan ... **2.95**
Stuffed with Indian cheese

Peshawari Naan ... **2.95**
Stuffed with nuts and sultanas

Tandoori Kulcha Naan ... **2.95**
Stuffed with mashed vegetables

SEE PAGE 7 FOR OUR OTHER BREADS

CHAMAN-e-MADHUBAN



Badam Pasanda Gosht ... **9.50**
Cubed lamb, simmered in a delicately creamy mild sauce with almonds and raisins

Balti, Lamb, Chicken, Prawn or Mixed Vegetables ... **10.95** **Balti King Prawn** ... **12.95**
Your choice of ingredient stir-fried in an aromatic spicy, medium-heat, herby sauce, and served in a balti pan

Balti Tropical ...**11.50**
Chicken, lamb, prawns, vegetables and pineapple chunks all together in Balti Brum's favourite dish. Served with a plain naan

Bhoona Meat or Chicken ... **8.95**
The bhoona is a cooking process which produces a dry, medium curry in a thick sauce

Chicken Tikka Masala ... **9.50** **Lamb Tikka Masala** ... **9.50** **Duck Tikka Masala** ... **11.95**
The nation's number one favourite curry!!! Lamb or Chicken or Duck Tikka cubes, simmered in a 'tangy' red, creamy sauce

Duck Tak-a-Tan ... **9.95**
From Lahore. Duck tikkas chopped in a slightly sweet and sour curry sauce enhanced with tamarind

Dhaba Gosht ... **9.50**
From the highways of India - a 'roadside' lamb curry

Dopiaza Chicken ... **8.95**
'Do' means two, 'piaza' means onions. A chicken dish made sweet with double onions

Elaichi Gosht ... **8.95**
A unique medium lamb curry, its subtlety coming from fresh green cardamom and coriander

Jalfrezi Lamb or Chicken ... **9.50**
Cubes of tandoori lamb or chicken, stir-fried, with squares of onion, red and green capsicum and fresh green chillies!

Jungli Maas (Jungle Meat or Chicken) ... **9.95**
Also called Lal Maas, (Red Meat), this simple, delicious, quite dry, Madras-heat, Rajasthani dish is eaten by hunting parties around their camp-fires. Lamb or chicken is fried in ghee with simply red chilli and salt

Kabli Kofta Bahar ... **8.95**
Lean lamb and chickpeas, finely ground and shaped into balls, pan-fried in a spicy sauce

Kashmiri Chicken ... **8.95**
A fruity chicken curry enhanced with slices of banana, lychee quarters and pineapple chunks

Korma Meat or Chicken ... **8.95** **Korma King Prawn** ... **11.95**
Your choice of main ingredients, combined in a mild, nutty, golden, creamy sauce

Korma Mirchwangan, Meat or Chicken ... **9.95**
Not all kormas are mild. This medium-hot dish in a deep red sauce is from the Kashmiri Maharajas. Lamb is cooked with tomato purée, paprika, red wine, beetroot, red peppers, aromatic spices and garam masala. If you want red-chilli-hot, just ask

Methi Gosht ... **8.95**
A savoury Punjabi lamb curry with fenugreek leaves

Mumbai-ke- Murgh Masala ... **8.95**
A favourite Bombay dish, curried chicken topped with slices of hard-boiled egg

Naga Lamb, Chicken, Prawn or Mixed Vegetables ...**10.95** **Naga King Prawn** ...**12.95**
Naga, the world's hottest chilli is stir-fried with your choice of ingredient. Seriously hot!

Palak Gosht (Meat) or Murgh (Chicken) Gosht ... **8.95**
A savoury Punjabi meat or chicken dish with young spinach leaves also called Sag

Podina Murgh ... **8.95**
Tandooried spring chicken smothered in a mild sauce, with freshly torn Moroccan mint leaf

Turmeric
Huldi



Turmeric is the spice which creates the golden-yellow colour in curries.
It grows underground as a rhizome, which is dried, then ground to a fine powder.



MADHUBAN BAWARCHI KHASSE

Special Main Course Dishes

Created by your host Mr Lodue Miah, to share with you some of the more unusual and authentic culinary delights of his country and beyond.

Achari, Chicken or Lamb ... 10.95 **Achari King Prawn ... 12.95**
Your choice of main ingredient pickled (achar) with lime, tomato and fresh herbs

Chef's Chicken (Lodue's Special) ... 10.95
Chicken Tikka slices in a secret sauce. Try it to believe it

Chicken Tikka Darjeeling ... 9.95
A natural green marinade of herbs, garlic, ginger and yoghurt, produces an astonishingly fresh-tasting, green-coloured chicken tikka

Chicken Tikka Darjeeling Masala (Lodue's Special) ... 10.95
Lodue's signature dish: the green tikkas (above) are presented in a thick sauce with spring onion, green pepper, coriander leaf and spices which evokes Lodue's' beautiful tea garden home

Jardaloo Sali Boti ... 10.95
A Parsee lamb dish slow-cooked in an aromatic spicy stock, enhanced with pickled apricot, and garnished with sali (crisp potato matchsticks)

Karabi Chicken ... 10.95
A Moghul speciality from Dhaka. Chicken on the bone for maximum flavour, cooked with capsicum, tomatoes, chilli, and garnished pawpaw

Khassi-e-Lazzat ... 10.95
Lamb chops are marinated in garam masala, and cooked with potatoes, then garnished with aubergine and spring onion leaf

Kori Gassi Chicken ... 10.95
Chicken on the bone, curried south Indian style with coconut, red chillies, pepper, tamarind and onion

Madhuban Special Chicken or Lamb ... 10.95 **Madhuban Special King Prawn ... 12.95**
A unique combination ~ just taste it to believe it ~ the bounty of bhoona, the coconut of korma and the tang of tikka masala

Murgh Deluxe ... 10.95
From the Nilgiries, the blue mountains of India. Boned chicken is stuffed with keema minced meat and simmered in a tasty red sauce

Nihari Lamb Shank ... 11.50
From the royal Nawaabs of Lucknow. The lamb shank (knuckle) is marinated, then oven-baked until it tender. Its own marinade forms its sauce. You just have to eat it with your fingers.

Raan Jaipuri Leg of Lamb ... 10.95
As cooked for the Maharajas of Jaipur, the pink city. Chunks of lamb are marinated in grape juice and spiced yoghurt, baked to tender and garnished with hard-boiled egg and lime wedges

Railway Chicken & Egg Curry ... 10.95
Chicken, egg and vegetables as enjoyed on Indian trains

Shatkora Chicken or Lamb ... 10.95 **Shatkora King Prawn ... 12.95**
Shaktora, a slightly sour, soft grapefruit-like vegetable gives a true taste of Bangladesh.

Coriander
Dhania



Coriander is a small round buff-coloured seed, with a sweetish, distinctive flavour. It is the spice used most in curry cooking. It is used whole, ground or in fresh leaf form.



Cumin
Jeera



Cumin grows as a small green-grey seed used for its savoury taste in certain curries, and can be used whole or ground.



Thai Curries

Thai curries use basil leaves, lemon grass, lime leaves, shrimp paste, palm sugar, kaffir lime juice and coconut milk.
In India Thai curries are slightly thicker than they are in Thailand, but they are just as fragrant
Mild unless you tell your waiter how chilli-hot you want it.

Thai Red or Green Chicken Curry ...10.95 **Thai Red or Green Meat Curry ...10.95**
Thai Red or Green Duck Curry ...11.95
Thai Red or Green King Prawn Curry ...12.95 **Thai Redor GreenVegetable Curry...8.95**

Fish Curries *from the Sparkling Honey Garden Streams of Madhuban*

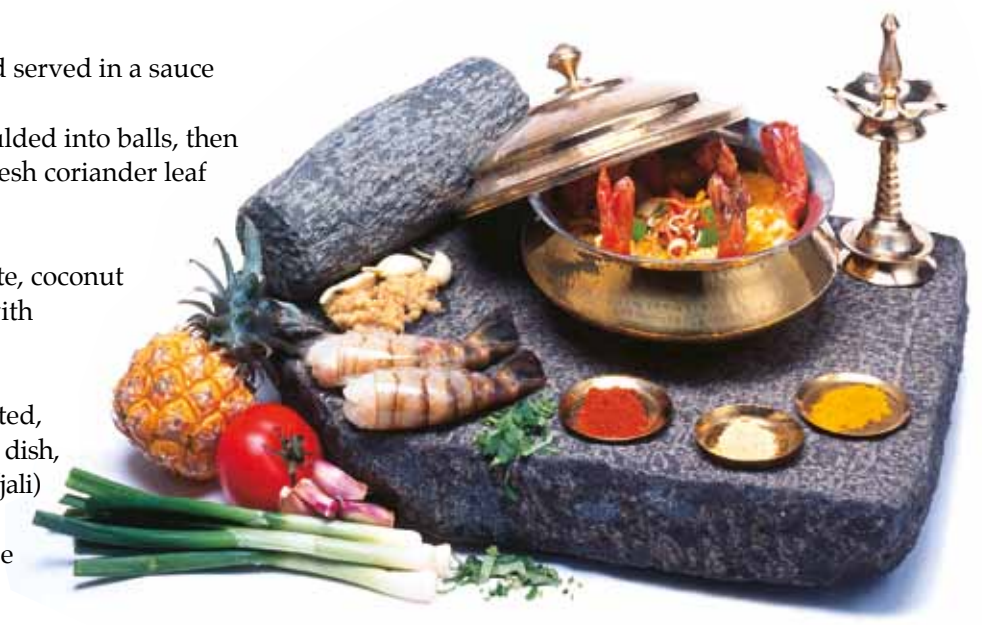
Fish Begum Bahar ... 10.95
From Sylhet, gramflour battered fillet is deep-fried and served in a sauce

Hilsha Kufta ... 10.95
A popular Bangladeshi fish, Hilsha is minced and moulded into balls, then cooked with carefully chosen spices, garnished with fresh coriander leaf

Moolee Prawn ... 10.95 **Moolee White Fish ... 10.95**
Moolee King Prawn ... 12.95
From south India. Your choice of ingredient in a delicate, coconut sauce made golden with turmeric and lightly spiced with mustard seeds and fresh curry leaves.

Rup Chanda Jali ... 10.95
A truly authentic Bangladeshi dish. Rup fish is marinated, then cooked in turmericand masala sauce, to create a dry dish, garnished with chilli, lemon & freshlymade potato chips (jali)

Salmon Tikka Masala ... 11.95
Best Salmon pieces in the nation's favourite curry sauce



SHELLFISH AND VEGETABLE DISHES

Pepper
Kala Mirchi



Pepper grows in strands on a vine.The best pepper comes from South India. When ripe it is picked and dried in the sun to go black. It is used whole or ground as a 'heat' agent in curries.



SAMUNDER KE JAAL SE *Shellfish Specials*

Balichao Prawn ... **10.95** **Balichao King Prawn** ... **12.95**
A Goan favourite, cooked in a spicy Madras-heat Balichao (prawn pickle) sauce with fresh chillies

Jingha Pineapple ... **12.95**
King prawns, in a light curry sauce in a scooped-out pineapple half, with or without cream

Karya Prawn Bhoona ... **8.95** **Karya King Prawn Bhoona** ... **11.50**
Bhoona is made with selected spices and coriander to create a dry, medium curry in a thick sauce

King Prawn Delight ... **12.95**
King prawns grilled on charcoal, then gently simmered in yoghurt-based curry sauce, decorated with a swirl of fresh cream

Maharani Raja Jhinga ... **12.95**
The dish of Kings and Queens. King prawns, are marinated in yoghurt and spices, then cooked in the clay oven finished in curry sauce, garnished with spring onions and fresh herbs

Sag Prawn ... **8.95**
Creamed spinach, blended with prawn curry. A delicious marriage of colour, taste and texture

Zira King Prawn Masala ... **11.50**
King prawns, pan-fried in a cumin-flavoured curry sauce

SHAKAHARI BHOJAN
Vegetable Specialities

Aloo Ghobi ... **3.95**
Potato and cauliflower curry

Avial ... **3.95**
Vegetables and mango in a coconut and yoghurt sauce

Bhindi Bhajee ... **3.95**
Okra, also called 'ladies fingers'

Bombay Aloo ... **3.95**
Hot and spicy curried potato with onions and tomato

Brinjal Bhajee ... **3.95**
Aubergine (eggplant) curried with onions

Chana Masala ... **3.95**
Chickpea with onions and lemon

Mattar Paneer ... **3.95**
Peas with chunks of home-made Indian cheese

Madras Sambar ... **3.95**
South Indian hot and spicy vegetable and lentil curry with exotic curry leaf

Methi Sag ... **3.95**
Savoury spinach and fenugreek

Mushroom Bhajee ... **3.95**
Mushroom curry

Neramishee Mahareesh ... **3.95**
Bangladeshi mixed vegetable curry, cooked with fresh herbs

Chilli
Lal Mirchi





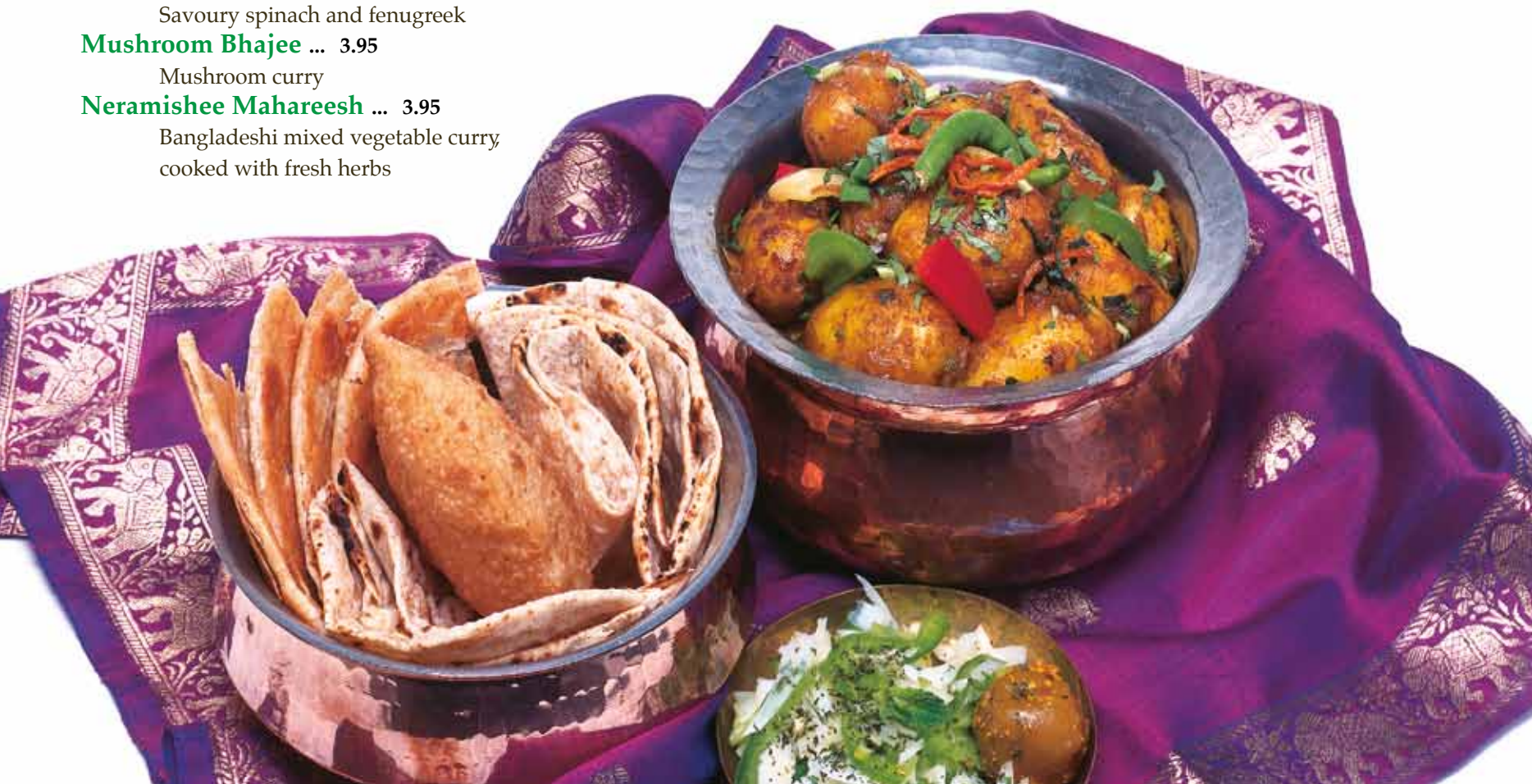
Chilli originated in The New World, but is now India's most popular spice. Chilli grows on a plant as fleshy green pods, which turn red as they ripen. The pods are dried in the sun and can be finely ground. Chilli contains a 'heat' agent called *capsaicin* and although at first all chillies seem hot some chillies are much hotter than others. Once one gets used to chilli, one craves for it, which is why chilli is so very popular all over the world. But it is far from true that all curries are hot, and beginners should ask our advice about which curries are mild and which are hot.

Neramishee Malai Kofta ... **3.95**
Vegetable rissole-balls in a creamy sauce

Panch Mela ... **3.95**
Five exotic vegetables in a tasty sauce. Bedar's favourite!

Sag Paneer ... **3.95**
Spinach with chunks of home-made Indian cheese

Tarka Dall ... **3.95**
A tasty, spicy dish, with an assortment of lentils, with the Tarka (crispy, fried onion and garlic) added as a garnish



CHAWAL KE NAMOONE

Rice Specialities

Boiled Patna Rice ... 2.50
Simple, plain boiled rice

Plain Basmati Rice ... 2.95
Boiled rice, saffron-coloured, with the texture and flavour unique to Basmati

Special Fried Rice ... 3.50
Traditional colourful rice, aromatically spiced, also called pilao

Kashmiri Pilao ... 3.50
Basmati rice with fruit

Khumbi Rice ... 3.50
Basmati rice with mushrooms

Sabzi Rice ... 3.50
Basmati rice with vegetables

Biriani
Basmati rice is cooked with your chosen ingredient, enhanced with saffron, aromatic spices, almonds and sultanas and served with a vegetable curry sauce

Chicken or Lamb Biriani ... 10.50

Chicken Tikka Biriani ... 10.95

Duck Biriani ... 10.95

King Prawn Biriani ... 12.50

Prawn Biriani ... 10.50

Vegetable Biriani ... 9.95

Amazingly there are 3,500 varieties of rice.
Only two are used here:

Patna Rice
From the Indian city of the same name. Used for boiled rice.

Basmati Rice
Long-grained and aromatic. It really is cultivated in the foothills of the Himalayas, and is the world's best quality rice, used where flavour is paramount, such as here in the Madhuban's rice specialities.

Pilao Rice
Ancient Persia (Iran) invented **Polou** thousands of years ago, being a dish with rice and meat and/or vegetables, cooked together in a pan until tender. Following Muslim invasions it evolved into Turkish Pilav, Greek Pilafi, Spanish Paella and Indian Pilao.

Biriani
Derives its name from the Persian word Berenji, a ricetype. It was the Moghuls, themselves of Persian ancestry, who developed the dish into a classic, where curried ingredients are combined with the rice.

ROTI

Indian Bread

Chapati ... .95
A flat disc of unleavened bread dry-cooked in the pan, served hot and fresh

Paratha ... 1.95
A yummy flaky disk of unleavened wholemeal bread, pan-fried in butter ghee

Paratha, Aloo or Sabzi ... 2.95
Stuffed with mashed potato or vegetables

Puri ... .95
A dinky, deep-fried puffed disk of unleavened wholemeal bread

SEE PAGE 3 FOR OUR NAAN BREADS

Try our freshly cooked
'Dishes of the Day'
or our 'Tasting Menu'
where you will find other
authentic dishes from
Bangladesh, India
and the subcontinent

Thali Tandoori
For the non-vegetarian
Papadum and pickles
Quarter Tandoori Chicken Chicken Tikka Masala Curry
Mushroom Bhajee
Pilao Rice and Naan
followed by
Mango Dessert
16.00

THALI

The thali is a round 12" tray, with a low rim, on which an entire meal is served for one person. Dry items, such as samosa, papadum and bread are placed directly on the Thali. Wet portions, such as curries and dalls are placed into matching small serving bowls (Katoris). In the old days, they were made of solid gold or silver for the Maharajas. Modern Thalis are made of stainless steel. The Madhuban has two complete-meal Thali presentations:

Thali Nerameeshee
For the vegetarian
Papadum and pickles
Vegetable Samosa
Aloo Ghobi
(potato and cauliflower curry)
Chana Masala (chickpea curry)
Tarka Dall, Rice and Puri
followed by
Kulfi (Indian ice cream)
14.00

PARSEE KHANNA

Special Curries from Bombay with a Persian influence

Dhansak
Chicken or Lamb or Prawn ... 10.95
Dhansak King Prawn ... 12.95
Cooked with dall, fenugreek leaves and lemon to make a savoury, sweet & sour, hottish dish.
Served with rice

Prawn Patia ... 10.95
Prawns simmered in a hot, red sweet and sour curry sauce
Served with rice

LHASSI

India's healthy super-drink

A refreshing drink from yoghurt and crushed ice which goes really well with curries.

Lhassi Namkeen ... 2.50
is the savoury version

Lhassi Mithai ... 2.50
is the sweet version

Before, and during your meal, you may wish to enjoy our aperitifs, champagnes, and fine wines from France, Italy, Germany and Portugal, lagers and Indian beers, and soft drinks.
After your meal relax over liqueurs and tea or coffee.
Details on our wine list.

Madhuban Tandooori, Liss, Hampshire

Awarded the UK's Most Caring Restaurant by the Cobra Good Curry Guide



Lodue Miah

In 1987 the Madhuban Tandoori Restaurant opened in Liss as a 30-seater.
2008 saw the restaurant's third rebuild, with seating enlarged to 130; a remarkable achievement in a small, historic English village, whose population is just a few thousand.
Since 1995 the Madhuban has been listed as one of the UK's TOP 100 restaurants in the Cobra Good Curry Guide.
In 2004 the Madhuban was awarded one of the industry's most coveted Awards: the UK's MOST CARING RESTAURANT.
The Award recognises that the Madhuban consistently achieves the highest standards in all departments. This is why the Madhuban is so popular, and at times so busy, with some regular customers travelling many miles to enjoy the experience and the food.



Bedar Miah

The Madhuban is energetically run by Lodue Miah with the help of his brother Bedar, assisted by their other brothers Dodue and Didar, all originally from the beautiful Bangladeshi village of Ishobpur, home to their luscious rice fields, fragrant tea plantations and perfumed honey gardens.

The kitchen is family-run too. The Madhuban Exec Chef is Lodue himself and he is assisted by a number of experts. Between them, they have decades of experience, and with such a team, the restaurant is indeed in capable and well-practiced hands. That the restaurant is so successful is down to the brothers' policy that only the best will do. Within the pages of this menu, you will indeed find the best – a wide and excellent range of cuisine from Bangladesh, India and beyond. We hope you will find these pages mouth-watering.

Says Lodue *'With our skills, we promise to make these descriptions on our menu come true on the plate. Our legacy is the treasure trove of spices from our country.'*
Fennel, mustard, chilli, aniseed, star aniseed, wild onion seed, sesame, cumin, peppercorns, green cardamom, coriander, clove, white pepper, mace, nutmeg, poppy seeds, cassia-cinnamon, brown cardamoms, saffron, turmeric, garlic, ginger, onions, and more are our assets. Can you identify them all on our cover? When used traditionally and correctly by such expert chefs, you can be sure of a heady whaft of aromas, a kaleidoscope of colour, and a sensation of taste, unrivalled by any other cuisine in the world.

Browse through our menu. Ask our help if you need further explanations ... we're here for you. Make your choices. Give our chefs a little time to work their magic. Relax over a nibble and an aperitif. Then relish your meal and enjoy your total Madhuban experience. Make plans now to come next time. Why not book your place now? Above all, thank you for coming. Thank you for choosing the Madhuban.

Did you know that of Britain's 9,000 Indian restaurants, more than 7,500 are not 'Indian' at all! They are run by Bangladeshis. A small country on India's north-eastern border, independent since 1972, Bangladesh is justifiably proud of her red and green flag, and even more so that her people have developed a market demand for delicious curries in Britain, worth in excess of £3 billion a year, enjoyed by 2.5 million people a week up and down the country.



MADHUBAN
HONEY GARDEN SAUCES
Want to taste the Madhuban at home?

Lodue Miah has literally potted his authentic restaurant-style curry sauces. A range of his most popular sauces, which are available chilled in hygienic 485g white pots, include Korma, Bhoona, Balti, Madras, Tikka Masala, Jalfrezi, Thai Red Curry and Thai Green Curry. All you do is add your chosen main ingredient: chicken, meat, duck, prawn, king prawn or vegetables, and simmer until that ingredient is fully cooked, and Hey Presto it's ready! A Madhuban Curry cooked by you! Ask the waiters at the restaurant for details. Or order online www.madhuban.co.uk





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Download our app to order food, book a table, view our menu, rewards and special offers!

Madhuban
Award Winning
tandoori restaurant

94 STATION ROAD, LISS, HANTS
01730 893363

Takeaway prices
10% discount

Menu and photographs © Lodue Miah
V3 - 06/17