



VIBHUTI KHAND | PATRAKARPURAM | RAIBARELI ROAD



मधुरिमा

1825



menu





A STORY OF TRADITION AND TASTE.

Over the years, we have not only preserved the essence
but also adapted to the evolving preferences
of the modern era. We owe our success entirely to you, our
valued patrons, who inspire us every step of the way.

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Terms and conditions:

1. All rates are in rupees and excluding of all taxes will be charged extra, as applicable.
2. Food once ordered, can not be replaced.
3. Left-overs are not packed. Please excuse.
4. Tandoori and bar-be-que dishes need extra time in preparation so please bear with us.
5. We do not serve south Indian food, snacks and chaat after 7:00 pm.
6. **We do not serve 'self service' food in the restaurant.**
7. Eatables, other than Madhurima are prohibited.
8. Due to some unavoidable circumstances 'tawa roti' is served in place of tandoori roti, for which rates remains the same. Please bear with us.
9. Rates are subject to without prior notice.
10. The management will not be responsible of guest's belongings. Please take care yourself.
11. Rights of admission reserved.
12. All dispute are subject to Lucknow jurisdiction.

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CHAAT

Gol Gappe (5 pcs)	75
Aloo Tikki	140
Matar	145
Tokri Chaat	200
Dahi Chatni ke Gol Gappe	125
Papdi Chaat	125
Dahi Vada	125
Palak ki Chaat	125

THAALI & PLATTERS

Thali Exclusive	450
<small>Paneer Curry, Exclusive Veg, Dry Veg., Daal, Raita, Salad, Papad, Achaar, 1 Missi, 1 Paratha, Rice Preparation, 1 Pc. Sweet (For Single person only. Sharing single thali will not be allowed)</small>	
Madhurima Deluxe Thaali	400
<small>(Paneer of the day, Dry Veg, Dal, Raita, Paratha or Naan+Missi Roti, Rice, Salad, Papad, Sweet-1 pc)</small>	
Madhurima Tandoori Platter	400
<small>(Chef Choice) (Butter Naan-1 pc, Paneer Tikka-2 pcs, Seekh Kabab-2 pcs, Tandoori Aloo-2 pcs, Dal Makhani, Salad)</small>	
Madhurima Punjabi Thaali	400
<small>(Chhola, Dry Veg, Dal, Raita, Rice, Lachcha Raratha-2 pcs, Salad, Achar, Papad, 1 Sweet)</small>	
Bina Pyaaz Lahsun Ka Khana	380
<small>(Dal Arhar, Aloo Jeera, Plain Rice, Paneer Curry, Raita, Roti-2pcs, Papad, Achar, 1 Sweet)</small>	
South Indian Platter	360
<small>(Mini Dosa-1pc, Idli-1pc, Vada-1pc, Lemon Rice, Sambhar, Coconut Chutney And Sweet-1pc)</small>	

* TAXES AS APPLICABLE

BEVERAGES

Red Bull	MRP
Soft Drink	MRP
Lassi	90
Diet Coke	MRP
Packed Drinking Water	MRP



CHAI

Masala Tea	65
Lemon Tea	55
Green Tea	65
Ginger Tea	70

COFFEE

Cappuccino	145
Café Latte	145
Café Mocha	145
Americano	125
Hot Chocolate	175
Espresso	125

(Hazelnut, caramel, vanilla)- extra 25

COFFEE WITH A TWIST

Cranberry Coffee	200
Coffee Mojito	200
◦ Litchi Coffee	200
Guava Coffee	200
Cold Brew	200

FRAPPE'S

Cafe Frappe	200
◦ Hazelnut Frappe	225
Caramel Frappe	225
Mocha Frappe	200
Brownie Frappe	225
Oreo Frappe	225

ICED LATTE

Hazelnut Iced latte	195
◦ Tiramisu Iced Latte	195
Mocha Iced Latte	175
Iced Americano	155
Iced Cappuccino	175
Iced Latte	175

CLASSIC SHAKES

Chocolate Shake	180
Silky Strawberry Shake	190
Mango Shake	190
Kesar Badam Shake	245
◦ Oreo Shake	210
Kitkat Shake	220
Tiramisu Brownie Shake	245
Belgian Chocolate Shake	245
Mix Berry Cheese Cake Shake	245
Cookie Blend	245
Peanut Butter Blend	265
Nutella Blend	265

SPECIAL LEMONADE

◦ Masala Lemonade	175
Lovely Lemonade	175
Spiced Guava	175
Teekha Santra	175
Kala Khatta	175
Jeera Cola	175

REFRESHERS

Mint Mojito	140
Lemon Ice Tea	170
Watermelon Mojito	170
Pina Colada	140
Passion Fruit	150
Fresh Lime Soda	95

* TAXES AS APPLICABLE



BREAKFAST

◉ Poori Sabji Raita (4 pcs)	190
Veg Peanut Poha	180
Poori Sabji Raita (2 pcs)	110
Jalebi (100 gms)	70
Sandwich Dhokla (1 Pc.)	40
Plain Dhokla (2 Pcs)	40
Pyaz Kachauri (1 Pc.)	40
Samosa	25
Khasta	40
Paneer Tawa Paratha with Curd	220
AalooTawa Paratha with Curd & Pickle	205

SOUTH INDIAN

Plain Dosa	160
Masala Dosa	190
Paneer Dosa	220
◉ Rawa Masala Dosa	220
Rawa Plain Dosa	220
Rawa Paneer Dosa	230
Idli Sambhar	160
Vada Sambhar	160
Mix Uttapam (On Choice)	210
Curd Rice	190

Preparation with Butter @ Rs. 40/- Extra

SANDWICHES BURGERS & PIZZA



Vegetable Grilled Sandwich	180
◉ Vegetable Sandwich	170
Cheese Corn Sandwich	195
Veg Burger	140
Paneer Burger	160

SOUPS

Cream of Tomato Soup	160
Veg Sweet Corn Soup	170
Veg Hot & Sour Soup	170
Vegetable Peaking Soup	190
Veg Lemon Coriander Soup	180
Vegetable Manchow Soup	180
◉ Broccoli Badami Soup	180
Veg Minestrone Soup	180

Bhindi Do Pyaza (Seasonal)	310
Vegetable Jhalfriezi	330

Melange of green, red and yellow bell peppers tossed with French beans and cumin.

Aloo Jeera	250
Masala Khada Aloo	250
Diwani Handi	310

Exotic vegetable made with spinach sauce.

Veg Kolhapuri	350
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Exotic vegetables cooked with Indian spices for spicy lovers.

DAAL



◉ Dal Makhani	320
Daal Handi	290
Chhola Masala	290
Daal Tadka	280
Daal Palak	280

RICE & BIRYANI

Steamed Rice	225
Jeera Rice	230
Peas Pulao	230
Paneer Pulao	250
Veg Pulao	270
◉ Haandi Dum Biryani	410

(Served in haandi with raita, gravy and salad)

SALAD

Onion Salad (Laccha)	75
Green Salad	110
Russian Salad	150
Kachumar Salad	110
Caesar Salad	285

(Iceberg, parmesan cheese olive oil, Worcestershire sauce and black pepper)

DESSERTS

Kulfi (Summer Season)	120
<small>Kesar/Banana/Orange/Mango/Anzeer</small>	
Rasgulla (per pcs)	40
Gulab Jamun (per pcs)	45
Rabri Rasmali (per pcs)	80
◉ Rasmalai (per pcs)	50

INDIAN BREADS

Tandoor Roti	50
Butter Roti	60
Plain Naan	110
Butter Naan	125
Stuffed Naan	150
Lachha Paratha	100
Pudina Paratha	105
Stuffed Kulcha (Onion/Potato)	120
Paneer Stuffed Kulcha	140
Garlic Naan	140
Missi Roti	80
Onion Missi	100

RAITA

Plain Curd	100
Pineapple Raita	180
◉ Mix Fruit Raita	200
Boondi Raita	160
Mixed Raita (Vegetable)	180

PAPAD

Masala Papad	60
Roasted Papad	20
Fry Papad	25

Gajar Ka Halwa (Winter Season)	90
Moong Ka Halwa (Winter Season)	100
Imarti with Rabri	100
Sizzling Drizzling Brownie	275
Gulab Jamun with Rabri	175



GRAVY PREPARATIONS



Mushroom Matar Masala Mushroom and matar thick and spicy preparation.	425
Mushroom Do Pyaza Mushroom and onions blend with tomato and cashew nut gravy.	425
Kadhai Mushroom All time favorite a spicy mushroom preparation.	425
Malai Kofta (4pcs) Cylindrical milk dumplings topped with thick cashew nut gravy finished with cream.	430
Nargisi Kofta (4pcs) Cottage cheese stuffed dumplings in spicy red gravy.	430
Veg Kofta (4pcs) Kofta topped on thick red gravy garnished with ginger and coriander leaves.	400
Punjabi Kofta (4pcs) Punjab special spicy kofta	400
Dum Aloo Banarasi (Mild Spicy) Cottage cheese stuffed sliced potato in mild spicy gravy.	380
Dum Aloo Tandoori (Spicy) Roasted recipe of chef special for spicy lovers.	380
Palak Corn Masala American corn cooked in spinach gravy	390
* Matar Methi Malai Green peas cooked in thick methi flavoured onion and cashew gravy.	390
Methi Malai Corn American corn cooked with methi flavoured onion and cashew gravy.	390
Angoori Malai Kofta A Madhurima special kofta for mild food lovers.	425

DRY PREPARATIONS



* Mushroom Boti Dry preparation of mushroom blend with aromatic Indian spices.	410
Keema Hara Matar Combination of soyabean and green peas medium spicy.	340
Assorted Mixed Vegetable Selected seasonal vegetable cooked in onion tomato masala.	280
Gobhi Matar (Seasonal)	280

Veg & Cheese Burger	180
Onion Capsicam Pizza	340
Paneer Tikka Pizza	360
Paneer Chilli Pizza	360
Cheese Pizza	310
Farm Fresh Pizza	380
Madhurima Special Pizza	380

TANDOOR STARTERS

Paneer tikka	340
Paneer Haryali tikka	310
Amritsari Paneer tikka	320
Paneer Malai Tikka	330
Paneer Afgani Tikka	330
Stuffed Mushroom (8pcs)	350
Veg Seekh Kabab (6pcs)	270
Dahi Ke Kabab (6pcs)	320
Veg. Shami Kabab	280
Veg Galawati Kabab	260
Broccoli aur bhutte ke shami	325
Cocktail Kebab	270
* Makhmali Broccoli	325
Tandoori Aloo	225
Tandoori Sizzler	475
Tandoori Veg Momo's	225
Tandoori Paneer Momo's	260
Hariyali Kebab	260

Chinese STARTERS & SNACKS

Paneer Chilli Dry	390
Paneer Manchurian (Dry)	390
Paneer 65	410
Paneer Dragon	410
Mushroom Chilli (Dry)	410
Corn Salt & Pepper	320
* Spring Roll (8pcs)	220
Veg Manchurian (Dry)	340
Honey Chilly Potato	320
Veg Steam Momo's	195
Paneer Steam Momo's	225
Vegetable Salt & Pepper	320
Paneer Kung Pao	390
Paneer Shanghai	390

Indian STARTERS & SNACKS

Paneer Pakora (08 pcs)	200
Assorted Mix Pakora (12pcs)	180
Veg Cutlet (4pcs)	160
Cheese Cutlet (4pcs)	200
Pao Bhaji	190
* Chholey Bhature (2pcs)	180
French Fries	190

FONDUE

by madhurima

Pao Bhaji Fondue (Cubes of pao served with cheesy bhaji)	275
Dal Makhani Fondue (Dal makhani fondue with stuffed naan)	350

SPECIALS

Chola Kulcha Platter (Spicy Chickpea curry served with crispy kulcha's)	275
Chur Chur Naan Platter (Flaky textured naan served with authentic dal makhni)	350

CONTINENTAL APPETIZER

Mac & Cheese Balls	325
Cheese Corn Rolls	325
Cheese Onion Rolls	325
Mexican Tacos	300
Jalapeno Cheese Poppers	300
Cheesy Potato Wedges	275
Cheese Garlic Bread	300
Cheese Chilly Toast	300
Baked Nachos	300
Mexican Pocket	300
Mexican Enchiladas	325
Mexican Quesadilla	325
Spinach Rigotni	325





PASTA

Spaghetti/Penne/Fuseli
with Sauces to Choose From:

NOODLES & RICE



* Madhurima Special Noodles/Rice	380
Veg Noodles / Rice	350
Veg Hakka Noodles Dry	350
Veg Singapore Noodles / Rice	350
Schezwan Noodles / Rice	350
Garlic Noodles	380

Arrabbiata	355
(Spicy sauce made from garlic tomatoes and dried red chili peppers cooked in olive oil)	
Alfredo	355
(Creamy and cheese white sauce)	
* Butter Masala Sauce	355
(Indian Style)	
Lasgane Al Fume	425
Pesto	355
(Creamy and cheese white sauce)	
Agle-e-olio	355
(Simple classic sauce of olive oil garlic and chilly flakes.)	
Mac & Cheese	355
(Served with garlic bread.)	

MAIN COURSE

CHINESE & CONTINENTAL

Paneer Chilly (Gravy)	380
Paneer Manchurian (Gravy)	380
Veg Manchurian (Gravy)	340
Mushroom Chilly Gravy	400
Exotic Vegetable in hot garlic sauce	400
* Paneer Shashlik with Mexican Rice Sizzler	475



* TAXES AS APPLICABLE

PANEER MAIN COURSE

Afgani Paneer	475
(Roasted paneer tikka marinated with cashew nuts paste, prepared on brown gravy)	
* Paneer Kaleji	480
(Our speciality.. Dice cut paneer prepared especially in spicy Mughlai Andaaz)	
Paneer Taka Tak	480
(A delectable spicy preparation with dark brown gravy)	
Paneer Matka	480
(Small pieces of paneer cooked on yellow gravy served on 'Matka')	
Paneer Butter Masala	430
(All time favorite mild sweet paneer preparation)	
Paneer Handi	430
(A spicy delicacy cooked and served in Handi)	
Paneer Kadhai	430
(A combination of onion and capsicum cooked in brown gravy with India Khada Masala)	
Paneer Kalimirch (Thick)	430
(All time favourite discovered dry and spicy preparation of paneer)	
Paneer Tikka Masala	490
(All time favourite discovered from tandoor)	
Paneer Do Pyaaza	430
(Fresh paneer, onion blend with tomato and cashew nut gravy.)	
Paneer Mirch Masala	430
(Medium pieces of paneer cooked on spicy red gravy)	
* Paneer Lahori Masala	430
(Our chef specially preparation)	
Paneer Kolhapuri	430
(A combination of spices specially coriander with paneer)	
Paneer Lababdar	430
(Chef special preparation of paneer cheese enrich gravy with bell pepper and tomato finished with butter and cream.)	
Shahi Paneer	430
(All time favourite a white gravy preparation)	
Palak Paneer	400
(A green preparation palak with paneer)	
Matar Paneer	380
(A green peas preparation)	
Tamatar-Paneer ki Bhurji	430
(Crumbled home made paneer cooked with a mixture of onion & tomato.)	



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