



Authentic South Indian Cuisine



MENU



+31 627920726



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Halal



Gluten free



Vegetarian



Chef's Special



STARTERS



Vegan? Please ask for the available options



10

Chicken 65



Deep fried pieces of boneless chicken marinated in chilli ginger garlic and spices.



14

Chicken Chukka



Delicious chicken pieces with speciality spices from South India cooked in a large skillet.



16

Mutton Chukka



Delicious goat meat with speciality spices from South India cooked in a large skillet.



16

Prawn 65



Deep fried prawns marinated in chilli ginger garlic and spices.



14

Panneer 65



Deep fried pieces of Indian Cheese called Panneer, marinated in chilli ginger garlic and spices.



10

Cauliflower/ Mushroom 65



Deep fried cauliflower florets or mushrooms marinated in chilli ginger garlic and spices.

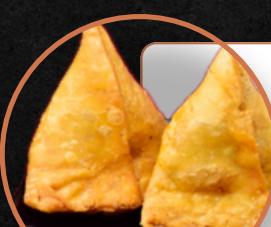


7

Medhu Vadai (2Pcs)



Soft fluffy South Indian snack made from fresh batter of lentils and served with chutney.



Samosa

Chicken 2x	8
Mutton 3x	9
Vegetarian 2x	6



8

Sambar / Thayir Vadai (1Pc)



Medhu vadai soaked in Sambar, a mildly spicy curry from South India OR yoghurt



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HEALTHY SPECIALS



Vegan? Please ask for the available options



7,50

Idli

Spongy soft steamed cakes made of fermented rice and lentil batter served with Chutney and Sambar



8

Sambar Idli

Spongy soft steamed cakes made of fermented rice and lentil batter soaked in Sambar



8

Podi Idli

Spongy soft Idlis topped with coarse spice mix from South India, served with Chutney and Sambar



9

Onion Uthappam

Soft spongy Uthappam with roasted onion shreds served with Chutney and Sambar



9

Podi Uthappam

Soft spongy Uthappam with coarse spice mix from South India, served with Chutney and Sambar



10

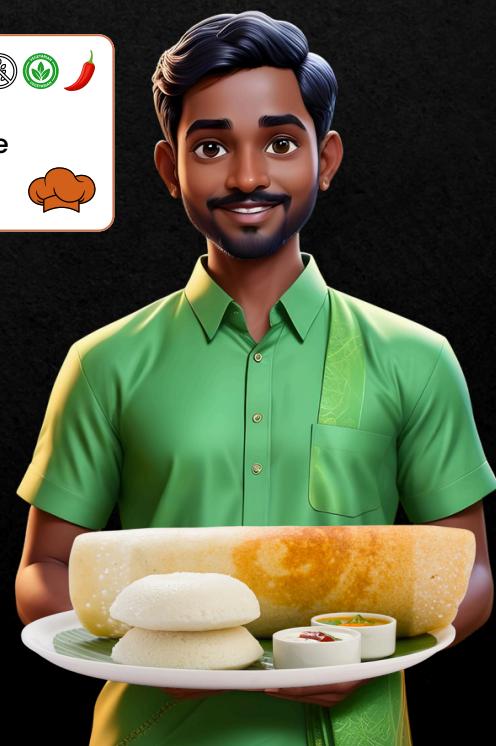
Podi Onion Uthappam

Soft spongy Uthappam with onion pieces and coarse spice mix from South India, served with Chutney and Sambar



“வணக்கம்”
மதுரை

“Vanakkam” is the greeting in Tamil,
the language of Madurai



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TRADITIONAL DOSAS



Vegan? Please ask for the available options



16

Madurai Special Kari Dosa
Specialty Dosa of the
restaurant topped with goat
masala served with
Salna and Raitha



14

Madurai Special Chicken Dosa
Specialty Dosa of the
restaurant topped with
Chicken masala served
with Salna and Raitha



10

Masala Dosa
Crispy Dosa stuffed with
potato masala, served with
Chutneys and Sambar



10

Ghee Roast Dosa
Crispy Dosa drizzled
generously with ghee,
served with Chutneys and
Sambar



12

Onion Masala Podi Dosa
Crispy Onion Masala Dosa
topped with coarse spice
mix, served with Chutneys
and Sambar



11

Onion Masala Dosa
Crispy Dosa stuffed with
roasted onion shreds and
potato masala, served with
Chutneys and Sambar



13

Egg Dosa
Crispy Dosa topped with two
eggs served with Salna and
Raitha



9

Onion Dosa
Crispy Dosa stuffed with
roasted onion shreds,
served with Chutneys and
Sambar



9

Podi Dosa
Crispy Dosa stuffed with
coarse spice mix from South
India, served with Chutneys
and Sambar



8

Plain Dosa
Crispy Pancake made from
fermented rice and lentil
batter served with Chutneys
and Sambar



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QUICK COMBOS



Vegan? Please ask for the available options



18

Parotta Chicken Thokku

Flaky layered bread (2 pieces) from South India served with semi-gravy Chicken



20

Parotta Mutton Thokku

Flaky layered bread (2 pieces) from South India served with semi-gravy Mutton (goat)



15

Dosa Chicken Thokku (2 pcs)
Soft Dosa made of fermented rice and lentil batter served with semi-gravy Chicken



18

Dosa Mutton Thokku (2 pcs)
Soft Dosa made of fermented rice and lentil batter served with semi-gravy Mutton (goat)



13

Idli Chicken Thokku (3 pcs)
Spongy soft steamed cakes made of fermented rice and lentil batter served with semi-gravy Chicken



17

Idli Mutton Thokku (3 pcs)
Spongy soft steamed cakes made of fermented rice and lentil batter served with semi-gravy Mutton



22

Parotta Butter Chicken
Flaky layered bread (2 pieces) from South India served with Butter Chicken gravy



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CURRIES (NON-VEG)



Vegan? Please ask for the available options



17



Butter Chicken

Soft cooked juicy chicken pieces in a deliciously rich onion tomato cashew gravy served with steamed Basmati rice



16



Chicken Chettinad

Traditional chicken curry from South India made with special spices and coconut milk gravy served with steamed Basmati rice

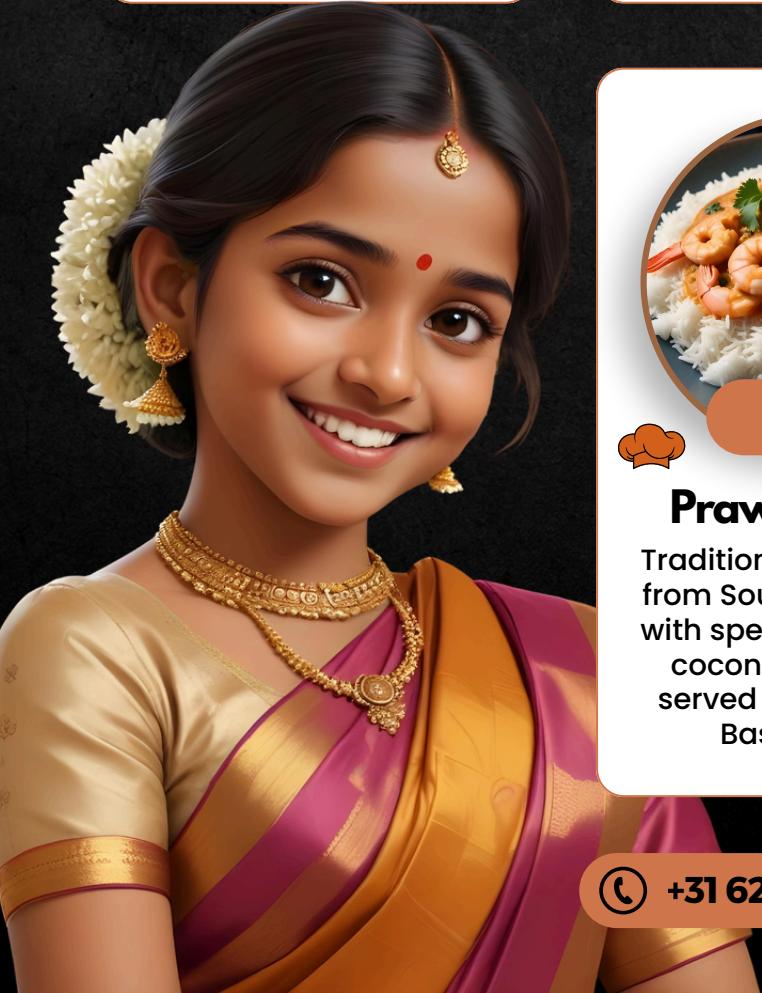


18



Mutton Chettinad

Traditional mutton (goat) curry from South India made with special spices and coconut milk gravy served with steamed Basmati rice



19



Prawn Masala

Traditional prawn curry from South India made with special spices and coconut milk gravy served with steamed Basmati rice



14



Egg Masala

Boiled eggs in a deliciously rich onion tomato gravy made with special spices from South India served with steamed Basmati rice



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CURRIES (VEGETARIAN)



Vegan? Please ask for the available options



13

Mushroom Curry

Delicious Curry with mushrooms made with special spices from South India and a rich coconut milk gravy served with steamed Basmati rice



14

Mixed Vegetable Curry

Delicious vegetable curry from South India made with special spices and coconut milk gravy served with steamed Basmati rice



15

Paneer Peas Curry

Delicious Curry with Paneer and green peas from South India made with special spices and coconut milk gravy served with steamed Basmati rice



13

Peas Curry

Delicious Curry with green peas from South India made with special spices and coconut milk gravy served with steamed Basmati rice



14

Mushroom Peas Curry

Delicious Curry with mushrooms and green peas from South India made with special spices and coconut milk gravy served with steamed Basmati rice



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RICE DISHES



Vegan? Please ask for the available options



20

Madurai Masala Special Mutton Biryani

Specialty dish of the Chef made with authentic aromatic rice from South India with marinated mutton (goat) and flavorful spices cooked in a pot



18

Madurai Masala Special Chicken Biryani

Specialty dish of the Chef made with authentic aromatic rice from South India with marinated Chicken and flavorful spices cooked in a pot and served with a boiled egg



19

Chicken 65 Biryani

Delicious dish made with authentic aromatic rice from South India and Chicken 65 pieces with flavorful spices cooked in a pot and served with a boiled egg



20

Prawn Biryani

Delicious dish made with authentic aromatic rice from South India and marinated shrimps with flavorful spices cooked in a pot



14

Egg Biryani

Delicious dish made with authentic aromatic rice from South India and boiled eggs with flavorful spices cooked in a pot



17

Special Vegetable Biryani

Biryani made with authentic aromatic rice from South India with Paneer and vegetables and flavourful spices cooked in a pot



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RICE DISHES



17

Paneer 65 Biryani

Biryani made with authentic aromatic rice from South India with Paneer 65 pieces and flavourful spices cooked in a pot



15

Vegetable Biryani

Biryani made with authentic aromatic rice from South India with vegetables and flavourful spices cooked in a pot



15

Mushroom Biryani

Biryani made with authentic aromatic rice from South India with mushrooms and flavourful spices cooked in a pot



SIDE DISHES



6

Egg Omelette

Eggs cooked in skillet with onions and spices.



6

Egg Kalakki

Soft cooked omelette cooked with or without Salna



6

Egg Podimas

Scrambled eggs with onions and spices



5

Bull's eye

Half-fried egg with yolk intact in center





BREADS



Vegan? Please ask for the available options



8

Parotta (2 pcs)

Flaky layered South Indian bread made from white flour



18

Mutton Kothu Parotta

Bite-sized pieces of parotta cooked with Mutton (goat), egg and delicious spices served with Salna and yoghurt salad



16

Chicken Kothu Parotta

Bite-sized pieces of parotta cooked with chicken, egg and delicious spices served with Salna and yoghurt salad



15

Veg Kothu Parotta

Bite-sized pieces of parotta cooked with Veggies and delicious spices served with Salna and yoghurt salad

DESSERTS



15

Egg Kothu Parotta

Bite-sized pieces of parotta cooked with egg and delicious spices served with Salna and yoghurt salad



4

Asoka Halwa

Delicious delicacy from South India made with lentils, sugar and ghee.



5

Gulab Jamun (2 pcs)

Soft spongy dough balls fried and soaked in sugar syrup



7

Gulab Jamun with Ice Cream (2 pcs)

Soft spongy dough balls fried and soaked in sugar syrup served with vanilla ice cream



4

Ice cream

- Vanilla
- Strawberry
- Coconut
- Chocolate



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