



**Authentic South Indian Cuisine**

# MIENU

**+31 627920726**

 [www.maduraimasalacafe.nl](http://www.maduraimasalacafe.nl)



**Halal**



**Gluten free**



**Vegetarian**



**Chef's Special**



# Madurai Masala Cafe

Authentic South Indian Cuisine

## BEER

Affligem Tripel	5
Desperados	5
Cobra	4
Affligem Blond	4
Kingfisher	4
Heineken	4
Lefte Blond 0.0%	3

## WIJN

Brioso Frizzante Prosecco	7,5 / 25
Barefoot White Zinfandel Rosé	5 / 18
Consigna Verdejo Sauvignon Blanc	5 / 18
Croix D'Or Sauvignon Blanc	5 / 18
Drostdy Hof Chardonnay	5 / 18
Croix D'Or Merlot	5 / 18
Philibert du Charme Cabernet - Merlot	5 / 18





**Authentic South  
Indian Cuisine**



## **HOT BEVERAGES**

**South Indian Filter Coffee** 5

(Coffee with boiled milk and sugar served in traditional davaras)

**Badam Milk (Almond)** 5

**Black Coffee** 3

**Cappuccino** 3,5

**Espresso** 3,5

**Double Espresso** 4

**Latte Macchiato** 3,5

**Ristretto** 4

**Chococcino** 4

**Chocolade melk** 4

## **TEA**

**South Indian Masala Tea** 5

(Tea with boiled milk, sugar and spices)

**Tea of Choice** 3

Black Tea Chai

Peppermint Liquorice

Green Tea Ginger & Lemon

White Jasmine

Sencha Green

Earl Grey Cornflower





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## COLD BEVERAGES

### HOMEMADE DRINKS

Mango Lassi	6
Lassi (Sweet/Salt)	5
Rose milk	5
Fresh Lime soda	5
Spiced Buttermilk	5
Badam Milk (Almond)	5

### BOTTLED DRINKS

Ginger beer	3,5
Ginger Ale	3,5
Lemonade	3,5
Bitter Lemon	3,5
Fanta	2,5
Sprite	2,5
Coca Cola	2,5
Still Water	2,5
Sparkling Water	2,5





# STARTERS

## MUTTON KOLA URUNDAI\*

Deep-fried goat meat balls with chickpea flour and Indian spices

€14

## MUTTON CHUKKA



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

€14

## PEPPER CHICKEN FRY



Chicken pieces cooked in a skillet with black pepper and Indian spices

€13

## PRAWN 65

Deep fried prawns marinated in chilli ginger garlic and spices

€14

## CHICKEN KOLA URUNDAI\*

Deep-fried chicken meat balls with chickpea flour and Indian spices

€12

## CHICKEN CHUKKA



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

€12

## CHILLI CHICKEN



Deep fried chicken pieces tossed with bell peppers and chilli and other sauces

€14

## PRAWN CHUKKA

Delicious prawns with speciality spices from South India cooked in a large skillet

€14

## CHICKEN 65

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

€12

## CHICKEN SAMOSA

Crispy pastry stuffed with chicken meat, spiced potatoes, peas, and spices

€7

## MUTTON SAMOSA

Crispy pastry stuffed with goat meat, spiced potatoes, peas, and spices

€8

\*Urundai means Sphere in Tamil





# STARTERS

## PANEER 65

Deep fried pieces of Indian Cheese marinated in chilli ginger garlic and spices

€14

## CAULIFLOWER 65

Deep fried cauliflower florets marinated in chilli ginger garlic and spices

€12

## MUSHROOM 65

Deep fried mushrooms marinated in chilli ginger garlic and spices

€12

## VEG SAMOSA

Crispy pastry stuffed with spiced potatoes, peas, and spices


€7

## EGG 65

Deep fried boiled egg marinated in chilli ginger garlic and spices

€12

## KUZZHI PANIYARAM (SWEET/SAVORY)

Pan fried balls made of rice and lentil flours mixed with Indian spices 

€10

## GOBI MANCHURIAN

Deep fried pieces of cauliflower marinated in chilli ginger garlic and spices

€13

## MUSHROOM MANCHURIAN

Deep fried pieces of cauliflower marinated in chilli ginger garlic and spices

€13

## MEDHU VADAI

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

€8

## SAMBAR VADAI

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

€7

## THAYIR\* VADAI

Medhu vadai soaked in yoghurt, topped with crunchy savory fried snack

€7


\*Thayir means Yoghurt in Tamil





# DOSAS

## MADURAI MASALA KARI\* DOSA

Specialty Dosa of the restaurant topped with goat masala 

€15

## EGG DOSA

Crispy Dosa topped with two eggs and spices

€13

## MADURAI MASALA SPICY MASALA DOSA

Crispy Dosa stuffed with potato masala and spicy chutney  


€12

## BUTTER MASALA DOSA

Crispy Dosa stuffed with potato masala, topped with butter

€13

## MADURAI MASALA CHICKEN DOSA

Specialty Dosa of the restaurant topped with chicken masala 

€14

## MADURAI MASALA SET DOSA

3 varieties of small dosas - onion, masala and podi


€12

## GHEE ROAST MASALA DOSA

Crispy Dosa stuffed with potato masala, topped with pure ghee generously

€13

## ONION MASALA PODI DOSA

Crispy Dosa stuffed with roasted onion  shreds, potato masala and spiced lentil mix

€13

## MASALA DOSA

Crispy Dosa stuffed with potato masala

€11

## BUTTER MASALA PODI DOSA

Crispy Dosa stuffed with potato masala, topped with butter and spiced lentil mix

€13

## ONION MASALA DOSA

Crispy Dosa stuffed with roasted onion shreds and potato masala

€12



\*Kari means meat in Tamil



# DOSAS

## GHEE ROAST DOSA

Crispy Dosa drizzled generously with ghee

€10

## BUTTER DOSA

Crispy Dosa drizzled generously with butter

€11

## CHEESE DOSA

Crispy soft Dosa topped with cheese

€13

## PANEER DOSA

Crispy soft Dosa stuffed with Paneer and spices

€13

## CHOCOLATE DOSA

Soft dosa topped with chocolate

€11

## KAL DOSA

Spongy soft Dosa - 2 pcs

€9

## PODI\* DOSA

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

€10

## ONION DOSA

Crispy Dosa stuffed with roasted onion shreds

€10

## MUSHROOM DOSA

Crispy Dosa stuffed with mushroom masala

€13

## PLAIN DOSA

Crispy thin pancake made with rice and lentil batter

€9



\*Podi means Powder in Tamil



# CURRIES

## BUTTER CHICKEN

Soft cooked juicy chicken pieces in a deliciously rich onion tomato cashew gravy

€16

## CHICKEN CHETTINAD

Traditional chicken curry from South India made with special spices and coconut milk

€15

## PANEER BUTTER MASALA

Soft cooked juicy paneer pieces in a deliciously rich onion tomato cashew gravy

€16

## EGG MASALA

Traditional egg curry from South India made with special spices and coconut milk

€14

## MUTTON CHETTINAD

Traditional goat curry from South India made with special spices and coconut milk

€17

## PEPPER CHICKEN MASALA

Chicken curry from South India cooked in a skillet with black pepper and other spices

€16

## PRAWN MASALA

Traditional prawn curry from South India made with special spices and coconut milk

€17

## PANEER PEAS CURRY

Delicious Curry with Paneer and green peas made with special spices and coconut milk

€15

## MIXED VEG CURRY

Delicious vegetables curry with special spices and coconut milk

€14

## MUSHROOM PEAS CURRY

Delicious Curry with mushrooms and paneer with special spices and coconut milk

€14

## PEAS OR MUSHROOM CURRY

Choice of Curry with mushrooms OR green peas made with special spices and coconut milk

€14





# BIRYANIS

## MADURAI MASALA SPECIAL MUTTON BIRIYANI

Authentic aromatic rice from South India with marinated mutton (goat) and flavorful spices cooked in a pot

€20

## PRAWN BIRIYANI

Authentic aromatic rice from South India with prawns and flavorful spices cooked in a pot

€20

## PANEER 65 BIRIYANI

Authentic aromatic rice from South India with Paneer 65 and flavorful spices cooked in a pot

€18

## MADURAI MASALA SPECIAL CHICKEN BIRIYANI

Authentic aromatic rice from South India with marinated chicken and flavorful spices cooked in a pot

€17

## CHICKEN 65 BIRIYANI

Authentic aromatic rice from South India with Chicken 65 and flavorful spices cooked in a pot

€18

## SPECIAL VEG BIRIYANI

Authentic aromatic rice from South India with Paneer mixed with vegetables and flavorful spices cooked in a pot

€17

## VEGETABLE BIRIYANI

Authentic aromatic rice from South India with mixed vegetables and flavorful spices cooked in a pot

€15

## MUSHROOM BIRIYANI

Authentic aromatic rice from South India with mushrooms and flavorful spices cooked in a pot

€15

## EGG BIRIYANI

Authentic aromatic rice from South India and boiled eggs with flavorful spices cooked in a pot

€15



# BREADS

## KOTHU PAROTTA



One pot dish of bite-sized pieces of parotta cooked with spices and a choice of:

MUTTON	€16
CHICKEN	€15
EGG	€14
VEG	€13

## EGG VEECHU PAROTTA (1)

Veechu Parotta topped with egg and served with Salna

€8

## NOOL\* PAROTTA

Choice of parottas with thread like structures with:

MUTTON Curry	€18,5
CHICKEN Curry	€16,5
EGG Curry	€14,5
VEG	€14,5

## LAAPA [STUFFED PAROTTA]



Parotta stuffed with a choice of:

MUTTON	€16
CHICKEN	€15
EGG	€14

## VEECHU PAROTTA (2)

Thin sheet of parottas with a choice of:

MUTTON Curry	€18,5
CHICKEN Curry	€16,5
EGG Curry	€14,5
VEG	€14,5

## PAROTTA

Choice of parottas with:

MUTTON Curry	€18
CHICKEN Curry	€16
EGG Curry	€15
VEG	€15

## CHOCOLATE PAROTTA

Parotta topped with chocolate sauce

€6

## SWEET PAROTTA

Parotta topped with condensed milk and sugar

€7

\*Nool means Thread in Tamil





# SIDE DISHES

## MADURAI MASALA SPECIAL MUTTA\* MAAS

Boiled egg pieces cooked with special spices

€7

## KALAKKI

Soft cooked omelette cooked with or without Salna

€6

## SCRAMBLED EGG

With milk and butter

€6

## MADURAI MASALA SPECIAL OMELETTE



Eggs cooked in skillet with onions, green chillies and special spices

€7

## PODIMAS

Scrambled eggs with onions and spices

€7

## CHEESE SCRAMBLED EGG

Scrambled eggs with `cheese

€8

## MUSHROOM OMELETTE

Omelette with mushrooms

€8

## CHEESE OMELETTE

Omelette with Cheese

€8

## PLAIN OMELETTE

Egg Omelette with salt and pepper

€6

## BULLS EYE

Half-fried egg with yolk intact in center

€6



\*Mutta means Egg in Tamil



# INDO CHINESE

## INDIAN STREET STYLE FRIED RICE / NOODLES



Choice of fried rice or noodles served with Sweet Chilli sauce with:

PRAWN	€16
CHICKEN	€15
EGG	€14
PANEER & VEG	€15
VEGGIES	€14

## INDIAN STREET STYLE SCHEZWAN FRIED RICE / NOODLES



Choice of spicy fried rice or noodles served with Sweet Chilli sauce with:

PRAWN	€17
CHICKEN	€16
EGG	€15
PANEER & VEG	€16
VEGGIES	€15

## CHILLI PANEER



Spicy Paneer in dry/ semi gravy cooked with chilli and other sauces

€15

## CHILLI CHICKEN



Spicy Chicken in dry/ semi gravy cooked with chilli and other sauces

€15

## CHILLI PAROTTA



Spicy Parotta pieces cooked with chilli and other sauces

€15

## GOBI MANCHURIAN



Cauliflower florets in dry/ semi gravy cooked with chilli and other sauces

€14

## MUSHROOM MANCHURIAN



Mushrooms in dry/ semi gravy cooked with chilli and other sauces

€14



# COMBO SPECIALS

## BUTTER CHICKEN PAROTTA

Butter Chicken Curry with 2 Parottas

€22

## CHICKEN THOKKU\*

Traditional semi-gravy chicken curry with a choice of:

Parotta(2) €16

Dosa (2) €14

Idly (3) €13

## EGG THOKKU

Traditional semi-gravy egg curry with a choice of:

Parotta(2) €15

Dosa (2) €14

Idly (3) €13

## BUTTER PANEER PAROTTA

Butter Paneer Curry with 2 Parottas

€22

## MUTTON THOKKU

Traditional semi-gravy mutton curry with a choice of:

Parotta(2) €18

Dosa (2) €16

Idly (3) €15

## PRAWN THOKKU

Traditional semi-gravy prawn curry with a choice of:

Parotta(2) €18

Dosa (2) €16

Idly (3) €15

## MUSHROOM THOKKU

Traditional semi-gravy mushroom curry with a choice of:

Parotta(2) €15

Dosa (2) €14

Idly (3) €13

## VEG THOKKU

Traditional semi-gravy vegetable curry with a choice of:

Parotta(2) €15

Dosa (2) €14

Idly (3) €13



\*Thokku means Thick Curry in Tamil



# HEALTHY SPECIALS

## IDLI VADAI PLATE

2 Idlies and 1 Vadai served with Chutney and Sambar

€9

## PODI IDLI

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

€9

## SAMBAR IDLI

Spongy soft Idlies soaked in Sambar

€8

## IDLI (3 PIECES)

Spongy soft steamed cakes made of fermented rice and lentil batter

€7

## PODI ONION UTHAPPAM

Soft spongy pancake with onion shreds and spicy lentil powder, served with Chutney and Sambar

€11

## VEG UTHAPPAM

Soft spongy pancake made from fermented rice and lentil batter served with Chutney and Sambar

€11

## PODI UTHAPPAM

Soft spongy pancake made from fermented rice and lentil batter topped with spicy lentils

€10

## ONION UTHAPPAM

Soft spongy pancake made from fermented rice and lentil batter topped with onion shreds

€10

## TOMATO UTHAPPAM

Soft spongy pancake made from fermented rice and lentil batter topped with tomatoes

€10

## GHEE UTHAPPAM

Soft spongy pancake made from fermented rice and lentil batter cooked with ghee

€10

## PLAIN UTHAPPAM

Soft spongy pancake made from fermented rice and lentil batter served with Chutney and Sambar

€8





# DESSERTS

## ASOKA HALWA

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

€5

## GULAB JAMUN

Soft spongy dough balls fried and soaked in sugar syrup

€5

## ICE CREAM

Choice of

Vanilla

Chocolate

Coconut

Strawberry

€5

## BREAD HALWA

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

€5

## GULAB JAMUN WITH ICE CREAM

Gulab Jamun topped with vanilla ice cream

€7

## MILK SHAKE

Choice of

Vanilla

Chocolate

Coconut

Strawberry

Badam (Almond)

With ice cream topping

€6

€8

