



Authentic South Indian Cuisine

menu



www.maduraimasalacafe.nl



0627920726



Halal



Gluten free




Vegetarian

STARTERS





Authentic South
Indian Cuisine

101 **Chicken 65** 
Deep fried pieces of boneless chicken marinated in chilli ginger garlic and spices. €10

102 **Chicken Chukka**   
Delicious chicken pieces with speciality spices from South India cooked in a large skillet. €12

 103 **Mutton Chukka**   
Delicious lamb pieces with speciality spices from South India cooked in a large skillet. €14

 104 **Prawn 65** 
Deep fried pieces of prawn marinated in chilli ginger garlic and spices. €14

105 **Panneer 65** 
Deep fried pieces of Indian Cheese called Panneer, marinated in chilli ginger garlic and spices. €12

106 **Cauliflower 65** 
Deep fried cauliflower florets marinated in chilli ginger garlic and spices. €8

107 **Medhu Vadai**  
Soft fluffy South Indian snack made from fresh batter of lentils and served with chutney/sambar. €5

108 **Sambar Vadai**  
Medhu vadai soaked in Sambar, a mildly spicy curry from South India. €6

109 **Thayir Vadai**  
Medhu vadai soaked in yoghurt and topped with crunchy boondis, an Indian savoury snack. €6



Vegan? Please ask for the available options

HEALTHY SPECIALS



Authentic South
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201 **Idli**  

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

€5



202 **Sambar Idli**  



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

€6



203 **Podi Idli**   



Spongy soft steamed cakes made of fermented rice and lentil batter topped with coarse spice mix from South India, served with Chutney and Sambar

€6



204 **Plain Uthappam**  

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

€7



205 **Onion/Podi Uthappam**  

Choice of soft spongy pancake made from fermented rice and lentil batter with roasted onion shreds or coarse spice mix from South India, served with Chutney and Sambar

€8



206 **Podi Onion Uthappam**   



Soft spongy pancake made from fermented rice and lentil batter with onion pieces and coarse spice mix from South India, served with Chutney and Sambar

€9




















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TRADITIONAL DOSAS



Authentic South
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- 301 **Plain Dosa**  
 Crispy Pancake made from fermented rice and lentil batter served with Chutneys and Sambar €7
- 302 **Ghee Roast Dosa**  
 Crispy Pancake made from fermented rice and lentil batter served with Chutneys and Sambar drizzled generously with ghee €8
- 303 **Masala / Onion / Podi Dosa**
 Choice of Dosa stuffed with potato masala / roasted onion shreds/ coarse spice mix from South India, served with Chutneys and Sambar   €8
- 304 **Onion Masala Dosa**  
 Soft Dosa stuffed with roasted onion shreds and potato masala, served with Chutneys and Sambar €9
- 305 **Madurai Special Kari Dosa**  
 Specialty Dosa of the restaurant made from fermented rice and lentil batter stuffed with mutton masala served with Chutneys and Salna   €14
- 306 **Madurai Special Chicken Dosa**  
 Specialty Dosa of the restaurant made from fermented rice and lentil batter stuffed with Chicken masala served with Chutneys and Salna   €12
- 307 **Onion Masala Podi Dosa**  
 Soft Dosa stuffed with roasted onion shreds and potato masala, topped with coarse spice mix from South India, served with Chutneys and Sambar €10
- 308 **Egg Dosa**   
 Soft Dosa made from fermented rice and lentil batter topped with two eggs served with Chutneys and Salna / Sambar €10



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QUICK COMBOS



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401 Idli Chicken Thokku

(3 pcs)  

Spongy soft steamed cakes made of fermented rice and lentil batter served with semi-gravy Chicken and Chutneys

€12



402 Idli Mutton Thokku

(3 pcs)  

Spongy soft steamed cakes made of fermented rice and lentil batter served with semi-gravy Mutton and Chutneys

€14

403 Dosa Chicken Thokku

(2 pcs)  

Crispy Dosa made of fermented rice and lentil batter served with semi-gravy Chicken and Chutneys

€12



404 Dosa Mutton Thokku

(2 pcs)  

Crispy Dosa made of fermented rice and lentil batter served with semi-gravy Mutton and Chutneys

€14



405 Parotta Chicken Thokku



Flaky layered bread from South India served with semi-gravy Chicken and Salna

€14

406 Parotta Mutton Thokku



Flaky layered bread from South India served with choice of semi-gravy Mutton and Salna

€16



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BREADS



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501 Parotta

Flaky layered South Indian bread made from white flour served with Salna

€6



502 Mutton Kothu Parotta



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

€14



503 Chicken Kothu Parotta



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

€12

504 Egg Kothu Parotta

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

€10



CURRIES

505 Egg Masala

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

€12



506 Chicken Chettinad



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

€14



507 Mutton Chettinad



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

€16



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RICE DISHES



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601 Madurai Masala Special Mutton Biryani



€18



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

602 Madurai Masala Special Chicken Biryani



€17



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

603 Chicken 65 Biryani



€17



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

604 Prawn Biryani



€18



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

605 Egg Biryani



€13



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

606 Vegetable Biryani



€13



Biryani with vegetables and spices with authentic aromatic rice from South India



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SIDE DISHES



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701 **Egg Omelette** 🍳

Eggs cooked in skillet with onions and spices.

€5



702 **Bull's eye** 🍳

Half-fried egg with yolk intact in center

€4



703 **Egg Podimas** 🍳


Scrambled eggs with onions and spices

€5



DESSERTS

801 **Asoka Halwa** 🌿

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

€4



802 **Gulab Jamun** 🌿

Soft spongy dough balls fried and soaked in sugar syrup

€4



803 **Gulab Jamun with Ice Cream**

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

€6

804 **Ice cream (Vanilla/Strawberry/Mango/Chocolate)**

€3

