

WELCOME TO MADRAS...

One of greatest culinary crossroads, with all the bold and unique flavors of the Southern & Northern Indian Sub-Continent, blended to bring you what we call, **Madras Experience**.

We are very glad you're here and if there is anything we can do to make your experience more Enjoyable, please do not hesitate to ask.

APPETIZERS

- 1.Samosa Trio**
Meat samosa, veg. samosa,pakora 9
- 2 Vegetable Samosa**
A Pastry stuffed with light spiced potatoes and green peas 6
- 3. Veggie Appetizer Platter**
Delicious combination of vegetable Samosa, veg. Pakoras & Onion Bhaji 9
- 4. Mixed Appetizer Platter**
Samosa, Vegetable Pakora, Chicken Tikka and Malai Tikka , perfect for sharing 11
- 5. Tamarind Shrimps**
Shrimps with southern spices, roasted coconut, black pepper tamarind, mustard seeds 11
- 6. Papdi Chaat**
Mildly spiced potatoes, chick peas, tomato, coriander chat sauce and Papdi 9
- 7. Sambar**
An Exquisitely delicate Vegetable Broth with Lentils & Spices 4
- 8. Sambar and Idly**
Sambar with stemmed rice delicacies 6
- 9.Dhai Vada**
Lentil donuts dipped in mildly spiced yogurt- coriander, cumin 6
- 10.Masala Dosa**
Thin rice and lentil crepes stuffed with mildly spiced potatoes & onions 11
- 14. Tossed Garden Salad**
Cucumber, tomatoes, lettuce, dressing on the side. 6
- 15. Dhai Vada**
Lentil dinuts dipped in mildly spiced yogurt topped with coriander & cumins 6

Kids Menu

- Chicken Tikka, Nan, French fries & soft drinks** 6
- Chicken Nuggets, Fries & Soft drinks** 6

FRESHLY BAKED INDIAN BREADS

- 17. Naan**
Light and fluffy authentic Indian bread baked in clay oven (Tandoor) 3

18. Garlic Naan	
Nan bread stuffed with fresh chopped garlic and cilantro	4
19. Chappati/Tandoori Roti(2)	
Whole wheat bread baked on flat grill or Tandoor	5
20. Kashmiri Naan	
Nan stuffed with raisins, nuts and cheese	5
21. Onion Kulcha	
Nan stuffed with lightly spiced onions and cilantro	5
22. Aloo Paratha	
Stuffed with mildly spiced potatoes	5
23. Maharaja Bread Basket	
Assortment of freshly baked Nan, Kashmiri Nan, Aloo Paratha and Garlic Nan	12

TANDOORI SPECIALITIES **(INDIAN CLAY OVEN WITH FIREWOOD)**

24. Raan - E- Khber	
All American Lamb Chops seasoned in white pepper, nutmeg, lemon and Firewood Grilled	24
25. Chicken Tikka	
Succulent cubes of marinated chicken breasts grilled with yogurt & spices in clay oven	16
26. Malai Kabab	
Boneless chicken Breasts, marinated in white pepper, ginger , lemon and Spanish Saffron	16
27. Tandoori Chicken	
Chicken on the bone marinated in yogurt spices and grilled in clay oven	15
28. Lamb Boti Kabab	
Chunks of Lamb in natural herb spices, skewered and grilled in open flame	19
29. Tandoori Salmon	
Fillet of Alaskan Salmon Tandoori smoked with honey glaze	17
30. King Prawns Tandoori	
Tender King Prawns grilled, Old Delhi Style	22
31. Jinga Mahal	
Large wild shrimps tandoori grilled with white pepper saffron	22
32. Madras Special Mixed Grill	
Assortment of Tandoori grilled Jumbo shrimps, boneless Lamb Kabab, boneless Malai Tikka	24

CHICKEN SPECIALITIES

34. Chicken Tikka Masala	
Boneless chicken breasts broiled tandoori style & cooked in light tomato sauce	17
35. Chicken Chettinad	
Famed South Indian chicken speciality, pepper based with nine spices – Spicy	17
36. Chicken Korma	
Boneless chicken marinated in spices & cooked in cashew & almond sauce	17

37. Chicken Vindaloo	
Marinated boneless chicken with hot and tangy sauce and potatoes	17
38. Butter chicken	
Clay oven grilled boneless chicken with fenugreek, garlic & tomato butter sauce	18
39. Murg Shahjahani	
Popular frontier dish with grilled boneless chicken breast & almond laced white sauce	18
40. Chilli Chicken	
Desi-shanghai express-with green onions & garlic cumin chilli	18
41. Kadai Chicken	
Peshawari style preparation – sautéed chicken breast with onions, coriander & herbs	18

LAMB & SEAFOOD SPECIALITIES

42. Lamb Roganjosh	
An Indian classic – lean chunk of boneless lamb with kashmiri sauce	18
43. Hydrabadi Kadai Chops	
Fit for the Sultan- lean rack of lamb with the best sauce from the south east	18
44. Medley Masala	
Broiled chicken breast & lamb kebabs with tomato masala sauce- Best curry experience	19
45. Lamb Vindaloo	
Cubes of lamb cooked in hot & tangy sauce, potatoes	18
46. Lamb Saagwala	
Juicy chunks of lamb cooked in classic blend of fresh spinach	18
47. Lamb Madras	
Lamb chunks cooked in coconut curry, red chilli & mustard seeds	18
48. Shrimp Masala	
Tandoori Shrimps sautéed in mild spices & light tomato sauce	19

BIRYANI CORNER

50. Vegetable Biryani	
Selected vegetables & dried nuts in flavoured basmati rice	14
51. Chicken Biryani	
Chicken cooked with fresh mint & aromatic basmati rice tossed with raisins & nuts	16
52. Lamb Biryani	
Lamb cooked with fresh mint ginger with aromatic basmati rice	17
53. Shrimp Biryani	
Marinated large shrimps cooked with mint and fresh aromatic basmati rice & spices	18

VEGETABLE DELIGHTS

55. Navrathan Korma	
Nine vegetables cooked in mildly spiced creamy cashew & almond sauce	14
56. Saag Paneer	
Freshly cut spinach and homemade cottage cheese	14
57. Vegetable Malai Kofta	
Croquettes of ground vegetables & cheese stuffed with nuts and raisins in a creamy sauce	14
58. Matar Paneer	
Homemade cottage cheese cooked with garden peas in light onion tomato gravy	14
59. Panjabi Channa Masala	
Chick peas slowly simmered with onion, tomato & spices	14
60. Aloo Gobi	
Cauliflower and potatoes cooked with ginger, tomatoes and herbs	14
61. Vegetable Chettinad	
A southern favourite with chef's special spices	14
62. Paneer Butter Masala	
Homemade cheese with tomato – butter herb spice sauce	14
63. Dal Makhani	
North Indian speciality – lentils simmered with fenugreek, cumin, ginger, onion, tomatoes	14

**All Dishes Can Be Served Mild, Medium or Hot
We Cater For All Occasions,
Thank you for joining us.**