

Madurai
vegetarian



MENU



It is narrated in legends that Madurai was originally a forest known as Kadambavanam. One day, a farmer named Dhananjaya who was passing through the forest, saw Indra (The King of the Gods) worshipping a swayambhu (self-created Lingam) under a Kadamba tree. Dhananjaya, the farmer, immediately reported this to king Kulasekhara Pandiya. Kulasekhara Pandiya cleared the forest and built a temple around the Lingam. A city was soon planned with the temple as its centre. On the day the city was to be named, Lord Shiva is said to have appeared and drops of nectar from his hair fell on the town. So, the place was named Madurai- "Madhuram" meaning "sweetness" in Tamil.



A word about

Madurai vegetarian

Madurai vegetarian is a dream fulfilled...a dream of so many years... People ask us why Madurai and why vegetarian? The answer to 'why Madurai' lies in understanding the two prevalent traditions of South Indian vegetarian cuisine. The Udupi tradition and the Madurai-Thirunelveli- Aruppukottai tradition. While the Udupi tradition popular in Karnataka has lip-thick dosas and sweetened sambar as its hallmark, thin and crisp dosas and spicy sambar are synonymous with the Madurai tradition. The variations spill onto chutneys, upma, uthappams, dahi vada, kesari and so on. Malayalees essentially savour spicy food and are more accustomed to the Tamil culture. This is the answer to 'Why Madurai?'

The second part of the question has its answer in the eating out habits of Malayalees. Malayalees prefer a vegetarian breakfast most of the time when they eat out. The vegetarian 'Thali' is mostly their first choice when lunching outside their homes. Dinner time is when Malayalees look for other options. Now, all that is going to change for the people of Thrissur with our vegetarian dinner menu which will spoil them for choice. With humble hearts we dedicate our **Madurai** vegetarian to the lovers of vegetarian food from near and far.



BREAKFAST

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Thattu idly	35
Ghee podi idly	75
Vada (2 nos.)	35
Poori masala	85
Mini tiffin	155
(Idly-1, Vada-1, Mini masala dosa, Kesari, Pongal, Tea/ Coffee)	
Ghee pongal/ Upma	85
Kesari	85

VINTAGE DOSAS

(7.30 AM- 12 PM & 3.30 PM- 10.30 PM)

Plain dosa	75
Masala dosa	100
Onion dosa	90
Ghee dosa	100
Ghee masala dosa	110
Butter dosa	105
Butter masala dosa	115
Plain uthappam	75
Onion uthappam	90

GST as applicable/ Service time: 20-30 minutes
Kindly co-operate



OUR SPECIAL DOSAS

Ghee Podi dosa	110
Butter cheese dosa	140
<i>Madurai</i> vegetarian spicy masala dosa	125
Ghee paper roast	199
Double ghee paper roast	350

TEA & COFFEE

Tea	20
Filter coffee	28
Masala tea	25
Nescafe	32
Hot chocolate	37
Lemon tea	17
Black tea	15
Black coffee	17
Chukku kaapi	17
Sulaimani	17
Horlicks	37
Badam milk	37
Boost	37
Lemon iced tea	80
Peach iced tea NEW	90

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LUNCH & DINNER

LUNCH

Kerala meals	142
North indian meals	240

SOUPS

Chilly onion soup	110
Sweet corn vegetable soup	110
Hot & sour vegetable soup	110
Cream of vegetable soup	110
Vegetable manchow soup	110
Cream of tomato soup	110
Cream of mushroom soup	115
Cream of pepper onion soup	115
Spicy mushroom noodle soup	125

STARTERS

Honey glazed paneer	220
Dynamite mushroom NEW	225
Chilly glazed mushroom	200
Shangrilla mushroom NEW	210
Crispy fried babycorn	220
Babycorn pepper salt	220
Babycorn manchurian	220
Paneer manchurian	200
Crispy spicy potato	190
Mushroom pepper salt	200
Mushroom 65	190
Paneer 65	190
Gobi 65	180

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Chilly Paneer		200
Chilly gobi		180
Gobi manchurian		180
Bhindi fry		160
Aloo pepper fry		160
Aloo jeera fry		160
Paneer seekh kabab	NEW	260
Paneer tikka punjabi		230
Afghani paneer tikka	NEW	240
Mushroom tikka		230
Malai paneer tikka		230
Achari paneer tikka		230
Afghani mushroom tikka	NEW	240

MAIN COURSE- INDIAN

Paneer lababdar	NEW	250
(Paneer in a creamy,mildly tangy and faintly sweet gravy. Onions, tomatoes, cashews & spices make this a rich, flavourful and delicious recipe.)		
Khoya kaju		250
(A creamy rich brown gravy made of cashew paste & khoya garnished with cashew nuts)		
Hyderabadi paneer	NEW	260
(A spicy & aromatic thick green gravy with succulent cubes of paneer. A special recipe from the CITY OF PEARLS)		
Handeer paneer makai		225
(A dum cooked dish with paneer & corn blended in a homemade gravy)		
Rara paneer	NEW	240
(A sumptuous aromatic & thick dish that consists of two versions of paneer - cubes & grated)		
Makai palak		215
(Corn & green pepper cooked in a smooth spinach gravy)		
Vegetable jalfrezi		215
(Seasonal crunchy vegetables cooked in a spicy tomato & onion masala)		

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Dum aloo kashmiri (Tender potatoes served in a rich brown gravy with cashews & fresh fruits/ dry fruits)	230
Palak paneer (Soft cubes of paneer in a thick paste made from pureed spinach and seasoned with garlic, garam masala and other spices)	215
Mil-juli-sabji (All time favourite vegetables cooked in a spicy gravy)	215
Lasooni paneer (Cubes of paneer cooked in a tomato gravy infused with garlic)	225
Paneer tikka masala (Marinated paneer cubes grilled to perfection and cooked in a spicy gravy)	240
Shahi paneer (A delicious dish made with paneer and tomato based sweet gravy laced with spices)	230
Malai kofta (Deep fried paneer and flour dumplings tossed in a rich smooth gravy)	250
Paneer makhani (Soft cubes of paneer cooked in a rich mughlai gravy of tomato, cashew, cream and butter)	225
Kadai paneer (A mouthwatering combination of paneer, capsicum, tomato, onion and traditional Indian spices cooked in ghee)	225
Matar paneer (A combination of soft paneer chunks and green peas in a mild spicy tomato based gravy)	225
Shahi navratan korma (A mouthwatering, rich, creamy Indian gravy straight from the royal palaces of Jaipur)	250

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AAJ KA TAAZA SUBZI

Gobi malaidar	185
Bhindi do pyaaza	185
Baingan aur shimla mirch	185
Kadai mushroom	225
Desi kadai subzi	200
Kali mirch de subziyan	200
Palak peas masala	195
Aloo gobi	185
Gobi masala	185

PULSES FOR YOUR SOUL

Dal tadka	160
Palak dal	160
Methi dal	160
Sultani dal fry	165

INDIAN BREADS

Roti	35
Butter roti	45
Naan	40
Butter naan	50
Garlic naan	70
Cheese Garlic naan NEW	100
Kulcha	40
Butter kulcha	45
Paneer kulcha	90
Kashmiri kulcha	90
Methi paratha	50
Tandoori paratha	50
Tandoori aloo paratha	85
Pudina paratha	50

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Stuffed paratha (Aloo, paneer & other vegetables)	20
Chilly porotta	140
Chappathi	20
Roti ki tokri (Roti, nan & paratha)	125
Paneer tikka naanza	NEW 220

RICE

Paneer biryani	185
Mushroom biryani	185
Jeera rice	150
Vegetable pulao	160
Kashmiri pulao	190
Ghee rice	150
Steamed rice	90

ACCOMPANIMENTS

Roasted pappad (2 nos.)	40
Masala pappad (2 nos.)	50
Curd	50
Cucumber raita	70
Onion raita	80
Pineapple raita	90
Green salad	55

MAIN COURSE- ORIENTAL

Stir fried potato in chilly sauce	185
Stir fried mushroom in chilly sauce	200
Veg dumplings in schezwan sauce	200
Paneer in black bean sauce	NEW 220
Mushrooms in black bean sauce	NEW 220

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Chilly paneer	200
Chilly gobi	185
Gobi manchurian	190
Paneer manchurian	200

RICE & NOODLES

Vegetable fried rice	190
Chilly garlic fried rice	200
Burnt garlic fried rice	200
Thai fried rice	210
Schezwan fried rice	195
Babycorn fried riced	210
Paneer fried rice	210
Mushroom fried rice	210
Schezwan mushroom fried rice	210
Spicy mixed fried rice	210
Vegetable hakka noodles	195
Schezwan noodles	215
Chilly garlic noodles	215
Chef's special noodles/ rice	225
Chinese chopsyey	225

EVENING DELIGHTS

(from 3.30 PM)

Chappathi korma	90
Bhatura with chole/ korma	120
Dahi vada	75
Sambar vada	70
Butter masala maggi	50
Chilli cheese maggi	60

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CHAATS

Pani puri	65
Sev puri	75
Dahi puri	90
Masala puri	80
Bhel puri	75
Aloo puri	75
Dahi papdi chaat	90
Pav bhaji	115
Cheese pav bhaji	130
Mix pav bhaji	125
Vada pav	45
Kachori chaat	85
Kachori chana	85
Mixed chaat	100
Samosa chaat	85
Samosa chana	85
Dahi samosa chaat	90

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JUICES & DESERTS

COLD PRESSED FRESH JUICES

Orange	110
Watermelon	110
Grape	110
Musambi	110
Pineapple	110
Lime	45
Mint lime	50

FIZZY DRINKS

Lemon mojito	130
Green apple mojito	130
Passion fruit mojito	130
Watermelon mojito	130
Peach mojito	130
Spicy lemon mojito	130
Spicy mango mojito	130

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MILKSHAKES

Chilled filter coffee	130
Cold chocolate	130
Chilled horlicks	130
Chilled boost	130
Chilled badam milk	130
Vanilla	130
Strawberry	130
Chocolate	130
Mango	130
Black currant	130
Fresh apple	130
Kitkat	180
Oreo	170

DESSERTS & PASTRIES

Fruit salad	100
Fruit salad with ice cream	130
Gulab jamun	NEW 80
Gulab jamun with ice cream	NEW 110
Rasagullah	NEW 80
Crunchy delight	150
Brownie with ice cream	NEW 200

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Monosodium Glutamate(MSG) is the sodium salt of glutamic acid, one of the most abundant naturally-occurring non-essential amino acids. Glutamate is found naturally in tomatoes, parmesan cheese, potatoes, mushrooms, other vegetables, meat, dairy products and fruits. The USFDA, the premier regulatory body in USA, considers MSG to be "generally recognised as safe".

Researchers have found no definitive evidence of a link between MSG and long term health problems. "FSSAI" limits the use of MSG in food given to babies below 12 months, but has not banned its use otherwise. We use MSG in some of our Chinese dishes, in case you wish to avoid its use please inform the person taking your order and they will make sure your food is MSG-free.



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Shoranur Rd, Peringavu, Thrissur, Kerala- 680022

☎ 9895 007 628, 7736 036 030

