



Menu

Madras Curry House

1485 Boul Provencher, Brossard, QC J4W 1Z3, Canada | (450) 671-1444

Most Ordered



Biryani au poulet / Chicken Biryani

CA\$17.00

Chicken biryani with choice of adding vegetables or meat, spiced with traditional herbs and served with raita.



Biryani au poulet 65 / Chicken 65 Biryani

CA\$18.00

Aromatic basmati rice layered with spicy chicken 65 pieces. Served with a choice of vegetables or meat, infused with traditional spices.



Kothu de poulet / Chicken Kothu

CA\$18.00

Shredded parotta mixed with chicken pieces, green chilies, red onions, and garnished with a lime wedge.



Poulet au beurre / Butter Chicken

CA\$18.00

Poulet rôti en cubes cuit avec de la crème et épices. / Roasted chicken cubes cooked with aromatic spices and cream.



Lassi à la mangue / Mango Lassi

CA\$5.00

Creamy blend of yogurt and mango puree, offering a sweet and tangy flavor.



Poulet 65 / Chicken 65

CA\$16.00

Poulet désossé frit avec des épices traditionnelles. / Deep fried boneless chicken with traditional spices.

Omelette Aux Oeufs(2)/Egg(2) Omelette

CA\$8.00

Beignet épicé aux lentilles noirs, servi avec du chutney. / Spiced black lentil donut served with chutney

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Idli 4 Mcx/Pcs

CA\$13.00

Steamed rice cakes served with sambar, coconut chutney, and Tomato Chutney

Riz / Rice

CA\$5.00

Steamed or boiled rice, often served as a simple, versatile accompaniment to various dishes.

Soupe rasam / Rasam Roup

CA\$6.00

Soupe fait avec du tamarin, des tomates et d'autres épices. / A soup made with tamarind, tomato and other spices

Packing

Cutlery Set & Napkin Needed

0,00 \$

Includes a set of utensils and a napkin, typically provided to accommodate individual dining needs.

Special



Madras Special Fish Curry and Idli combo

CA\$18.00

Tender king fish simmered in a rich Madras-style curry, paired with soft, fluffy idlis.

Set Dosa Fish Curry Combo

CA\$18.00

Two piece of dosas served with madras special Fish Curry

Breakfast

Ven Pongal

CA\$14.00

Ven pongal is a traditional South Indian breakfast dish made with rice and lentils, typically seasoned with black pepper, cumin, and cashews for a savory start to your day.

Menu Madras Curry House

Salad

Indian Salad

CA\$9.00

Soupe / Soup



Soupe aux lentilles / Daal Soup

CA\$7.00

Dal soup is a hearty, nutritious Indian staple made from simmered split pulses (lentils, peas, beans) cooked with water, spices, herbs, and sometimes vegetables

Soupe rasam / Rasam Roup

CA\$6.00

Soupe fait avec du tamarin, des tomates et d'autres épices. / A soup made with tamarind, tomato and other spices

Non Veg Entrées/Non Veg-Appetizers



Poulet 65 / Chicken 65

CA\$16.00

Poulet désossé frit avec des épices traditionnelles. / Deep fried boneless chicken with traditional spices.



Kalakki Aux Oufs/Egg(2) Kalakki

CA\$9.00

Egg kalakki is a popular South Indian street food from Tamil Nadu, best described as a soft, semi-cooked scrambled egg or runny omelette.

Egg(2) Bajji

CA\$8.00

Boiled eggs enveloped in a seasoned chickpea flour batter and deep-fried, typically accompanied by chutney.

Poriyal à l'Oeufs(2)/Egg(2) Poriyal

CA\$8.00

Mélange de patates épicés frit dans une pâte de pois chiques épicés, servis avec du chutney / Spiced potato mixture fried with spiced chick peas batter, served with chutney.

Omelette Aux Oeufs(2)/Egg(2) Omelette

CA\$8.00

Beignet épicé aux lentilles noirs, servi avec du chutney. / Spiced black lentil donut served with chutney

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Agneau Varuval / Lamb Varuval

CA\$19.00

Tender lamb pieces cooked with aromatic spices, garnished with sliced red onions, cashews, and fresh herbs.



Sukka Au Poulet/Chicken Sukka

CA\$17.00

Tender chicken pieces sautéed with spices, garnished with sliced onions, cashews, and fresh herbs.



Fish 65

CA\$15.00

Fish 65 is a popular South Indian seafood appetizer consisting of bite-sized pieces of boneless fish that are marinated in a spicy ginger-garlic paste, coated in a seasoned flour batter, and deep-fried until golden and crispy

Chicken Rolls(2 pcs)

CA\$6.00

spiced chicken filling wrapped in a thin crepe, which is then breaded and deep-fried

Crevette 65 / Shrimp 65

CA\$18.00

Shrimp sautéed with traditional spices, inspired by the popular Indian dish chicken 65.

Poulet chilli / Chilli Chicken

CA\$16.00

Boneless chicken pieces, deep-fried and tossed with onions, capsicum, and a spicy chili sauce.

Veg-Entrees/Veg-Appetizers



Medhu Vada(2)

CA\$6.00

Crispy lentil doughnuts with a savory flavor, served with coconut chutney and sambar for dipping.



Samosa Végé (2 mcx) / Veggie Samosa (2 pcs) with sauce

CA\$5.00

Crispy pastry filled with spiced vegetables, served with a tangy dipping sauce.

Menu Madras Curry House

Gobi Manchurian

CA\$15.00

Deep-fried cauliflower florets tossed in tangy and spicy Indo-Chinese Manchurian sauce.

Choux Fleur 65/Gobi 65

CA\$15.00

Deep fried cauliflower florets typically coated in a spiced batter and sautéed with a special 65 sauce.



Pav(3) Bhaji

CA\$16.00

A spiced vegetable mash topped with chopped onions, served with four soft bread rolls and a side of sliced red onions and a lime wedge.

Pani Puri(10)

CA\$13.00

Puffed, hollow puris filled with a mixture of spicy flavored water, tamarind chutney, and a blend of potatoes and chickpeas.

Channa Samosa(2) Chaat

CA\$11.00

Crushed samosa topped with chickpeas, onions, yogurt, tamarind, and mint chutneys.

Vada(2)au Yogourt / Thayir Vada(2)

CA\$9.00

Methu vada soaked in spiced yogurt.

Sambar Vada(2)

CA\$9.00

Savory lentil doughnut typically soaked in a tamarind and lentil stew.

Rasa Vada(2)

CA\$9.00

Lentil flour doughnut typically soaked in spicy South Indian rasam soup.

Bhaji aux Piments Chili / Chili Bhaji

CA\$7.00

Deep-fried chili peppers, coated in chickpea flour, and sautéed with onions and bell peppers in a spicy sauce.

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Bhaji aux Oignons / Onion Bhaji

CA\$7.00

Onion bhaji: Onions typically mixed with chickpea flour and spices, then deep-fried until golden brown.

Masala Vada(2)

CA\$6.00

Deep-fried lentil fritters seasoned with fennel seeds, curry leaves, and spiced onions, offering a traditional South Indian snack experience.

Vegetable Rolls(2)

CA\$5.00

Crispy spring rolls typically include shredded vegetables wrapped in a thin pastry.

Assortiment de Légumes (5 Pièces) - Choix du Chef / Chef Choice (5 Pieces) Vegetables Mixed

CA\$15.00

Vegetarian.

Onion Samosa(2)

CA\$4.00

typically filled with a spiced mixture of finely chopped onions

Chicken Samosa(2 pcs)

CA\$8.00

Lamb Samosa(2 pcs)

CA\$8.50

Paneer 65

CA\$16.00

Battered cottage cheese, typically tossed with green peppers, onions, and curry leaves.

Chilli Paneer

CA\$16.00

Deep-fried paneer (Indian cottage cheese) cubes sautéed with onions, bell peppers, and a spicy chili sauce.

Menu Madras Curry House

Crêpes Indiennes à la viande / Non Veg Dosa

Dosa d'oeuf/ Egg Masala Dosa

CA\$14.00

Dosa spread with eggs and a flavorful blend of spices, creating a savory crepe with a classic masala filling.

Dosa L'agneau/Lamb Masala Dosa

CA\$16.00

Boneless lamb and potatoes typically cooked in a special onion and tomato gravy, stuffed in a savory crepe.

Dosa Au Poulet/Chicken Masala Dosa

CA\$15.00

Boneless chicken cooked in a special onion and tomato sauce, stuffed in a savory crepe.

DOSA(Veg)

Onion Garlic Chilli Cheese Masala Dosa

CA\$15.00

Crispy crepe made with semolina and rice.

Pav Bhaji Dosa

CA\$15.00

Soft, fluffy crepes typically served with a variety of chutneys for dipping.

Paneer Masala Dosa

CA\$15.00

Rice and lentil pancake typically topped with onions, tomatoes, and green chilies.



Cheese Masala Dosa

CA\$18.00

Crispy fermented crepe filled with spiced mashed potatoes and melted cheese.

Cheese Dosa

CA\$13.00

Thin crepe made from rice and lentil batter, typically filled with melted cheese.

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Mysore Masala Dosa

CA\$14.00

Thin, crispy crepe filled with spicy red chutney and mashed potatoes, served with sambar and coconut chutney.

Mysore Dosa

CA\$13.00

Thin rice and lentil crepe typically spread with spicy coconut chutney.



Paper Ghee Masala Dosa

CA\$14.00

Crispy, thin dosa infused with clarified butter, filled with spiced potato masala.

Paper Ghee Dosa

CA\$13.00

Thin crepe made with rice and lentil batter, roasted with ghee for a crispy texture.



Chenna Masala Dosa

CA\$13.00

Crispy fermented rice and lentil crepe filled with spiced chickpea curry.



Podi Masala dosa

CA\$13.00

Crispy fermented rice crepe filled with spiced potato mixture and a sprinkle of flavorful podi powder.

Podi Dosa

CA\$12.50

Crepe spiced with special South Indian podi made from lentils.

Ghee Roast Masala

CA\$13.50

Ghee roasted dosa with spiced potato masala.

Ghee Roast

CA\$12.50

Ghee-roasted dosa typically includes a crispy crepe made from rice and lentil batter.

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Onion Masala Dosa

CA\$12.50

Crispy fermented rice and lentil crepe filled with seasoned onion and potato mixture.

Onion Dosa

CA\$12.00

Thin rice and lentil crepe typically garnished with raw onions.



Masala Dosa

CA\$12.00

Crispy rice crepe filled with spiced potato mixture.



Paper Masala Dosa

CA\$12.50

Crispy, thin rice and lentil crepe filled with spiced potato mixture.

Paper Dosa

CA\$12.00

Thin crepe made from rice and lentil batter.



Set (Kal) Dosa (2pc)

CA\$13.00

Soft, spongy fermented rice and lentil pancakes served with coconut chutney, tomato chutney, and lentil-based sambar.

Plain Dosa

CA\$11.00

Crisp, golden South Indian crepe made from fermented rice and lentil batter.

Burrito cheese mix Dosa

CA\$16.00



Onion Garlic Chilli Cheese Dosa

CA\$14.00

Crispy, thin dosa served with a stuffing of seasoned mashed potatoes, accompanied by coconut chutney, sambar, and tomato chutney.

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Paneer Dosa

CA\$14.00

A thin, crispy crepe made from fermented rice and lentil batter.

Rava Dosa

Onion Rava Dosa

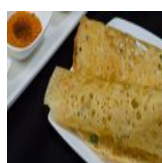
CA\$14.00

Crispy dosa made from semolina and rice, topped with onions.

Rava Dosa

CA\$13.00

Crispy crepe made with rice and semolina, typically served plain without any fillings.



Onion Rava Masala Dosa

CA\$15.00

Crispy semolina crepe filled with spiced potato and onion mixture.



Rava Masala Dosa

CA\$14.50

Crispy semolina crepe filled with spiced potato mixture.

Uttapam

Masala Uttapam

CA\$14.00

Thick pancake made with lentil and rice flours, typically topped with a spiced potato mixture.

Onion Podi Uttapam

CA\$14.00

Thick pancake made with lentil and rice flours, topped with onions and podi, a spiced lentil powder.

Onion Uttapam

CA\$13.00

Thick pancake made with lentil and rice flours, topped with onions.

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Uttapam

CA\$12.00

Lentil and rice flour pancake, typically garnished with onions, tomatoes, and chilies.

Onion Garlic Chilli Cheese Uttapam

CA\$15.00

Thick pancake made with lentil and rice flours, topped with onions, garlic, green chilies, and cheese.

Uttapam (OTC-Onion Tomato Chilli)

CA\$14.00

Thick pancake made with lentil and rice flours, topped with onions, tomatoes, and chilies.

Spécial de l'inde du sud-idli / South Indian Special-idly

Idli 4 Mcx/Pcs

CA\$13.00

Steamed rice cakes served with sambar, coconut chutney, and Tomato Chutney

Idli Vada Combo(2+2)

CA\$15.00

Steamed rice cakes and fried lentil doughnuts, typically accompanied by coconut chutney and sambar, a lentil-based vegetable stew.



Idli garni avec chutney épicé 4 mcx /Podi Idly 4 Pcs

CA\$15.00

Steamed rice cakes served with a spicy chutney powder(Gunpowder), typically includes a blend of lentils and spices, known as podi.



Rasa Idli 3 mcx/Pcs

CA\$13.00

Steamed rice cakes, typically soaked in a flavorful rasam, a South Indian tangy tomato-based soup with tamarind and a blend of spices. Served as three pieces.

Idli Vada Combo(3+1)

CA\$13.00

Soft steamed rice cakes paired with a crispy lentil doughnut, served with sambar, tomato chutney, and coconut chutney.



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Sambar Idli 3 mcx/Pcs

CA\$13.00

Two steamed rice cakes, traditionally prepared using fermented lentil and rice batter, served in a tangy and savory lentil stew known as sambar.

Cari végétarien / Vegeterian Currys

Masala paneer au beurre / Butter Paneer Masala

CA\$16.00

Paneer (cottage cheese) cooked in a rich, creamy tomato-based sauce with butter and a blend of Indian spices.



Daal assaisonnée / Seasoned Daal

CA\$13.00

Purée de lentilles assaisonnée avec des épices traditionnelles de l'inde du sud. / Purée of lentils, seasoned with traditional south indian spices.

Cari aux légumes / Vegetable Curry

CA\$15.00

Légumes mélangés frits avec des épices pour former un cari sec. / Mixed vegetables in curry

Lentils d'épinards au cari / Spinach Lentil Curry

CA\$15.00

Épinards avec lentilles épicées. / Baby spinach with spiced lentils.



Pois chiques au cari. / Channa Masala

CA\$15.00

Pois chiches mijotés avec des tomates, oignons et épices. / Chickpeas simmered with tomatoes, onion and spices

Sambar

CA\$13.00

Légumes mélangés avec lentilles. / Mixed vegetables and lentils.

Curry d'aubergines/Brinjal Curry

CA\$15.00

Eggplant curry typically features sautéed eggplant combined with onions, tomatoes, and a blend of spices, creating a savory dish with rich flavors.

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Choufleur et patate masala / Cauliflower And Potato Masala

CA\$15.00

Tender cauliflower and potatoes in a spiced masala sauce, garnished with fresh cilantro and red onions.

Chettinad Paneer Masala

CA\$16.00

Paneer cubes cooked with Chettinad spices, typically includes tomatoes, onions, and a blend of southern Indian spices.

Cari au poulet / Chicken Curry



Poulet au beurre / Butter Chicken

CA\$18.00

Poulet rôti en cubes cuit avec de la crème et épices. / Roasted chicken cubes cooked with aromatic spices and cream.



Poulet au cari / Chicken Curry

CA\$17.00

Poulet en sauce cuit avec tomates, oignons et épices. (Régulier)/ Chicken gravy made with tomato, onions and spices. (Regular)



Chicken Sukka

CA\$18.00

Chicken sukka, also known as Kori Sukka or Kori Ajadina, is a traditional Indian dry chicken dish originating from the Mangalore and Udupi regions of Karnataka made with chicken breast.



Poulet chettinad / Chettinad Chicken

CA\$17.50

Poulet en sauce épaisse préparé avec des noix de coco et des feuilles de curry. / Chettinad-style semi chicken gravy with coconut and curry leaves.

Korma au poulet / Chicken Korma

CA\$17.50

Boneless chicken cooked in a creamy sauce with cashews, ginger, garlic, and a blend of traditional spices.

Oeuf au cari / Egg curry

Poriyal à l'Oufs/Egg Poriyal

CA\$8.00

Oufs brouillés à la façon du sud de l'Inde avec oignons, piments et poudre de piment. / South Indian style scrambled eggs with onions, chillies and pepper powder.

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Oeuf au masala / Egg Masala

CA\$16.00

Hard-boiled eggs in a rich, spiced tomato-based curry sauce, garnished with fresh cilantro.

Omelette Aux Oufs/Egg Omelette

CA\$8.00

Ouf, oignons, chillie vert et poivre/eggs, onion, green chilli and pepper

Cari à l'agneau / Lamb Curry

Agneau Chettinad/Lamb Chettinad Curry

CA\$18.00

Tender lamb cooked with a blend of freshly ground Chettinad spices, onions, tomatoes, ginger, and garlic, embodying the flavors of South India.

Lamb Varuval

CA\$19.00

Stir-fried lamb cubes in a dry curry sauce, typically featuring a blend of spices and aromatics like onions, tomatoes, ginger, and garlic.

Agneau au korma / Lamb Korma

CA\$18.00

Tender lamb cooked with a blend of spices, typically includes cashews and cream for a rich, creamy texture.

Agneau au cari / Lamb Curry

CA\$18.00

Sauce d'agneau en cube, avec tomates, oignons et épices. / Sauce with lamb cubes, tomato, onion and other spices.

Fruit de mer / Sea Food

Cari Au Fraîche Poisson /Fresh Fish Curry

CA\$18.00

Fresh king fish simmered in a rich curry sauce, typically includes onions, tomatoes, ginger, and a blend of Indian spices.

Cari au crevettes / Shrimp Curry

CA\$18.00

Shrimp curry typically includes shrimp cooked with onions, tomatoes, ginger, garlic, and a blend of Indian spices, often finished with a touch of cream.

Menu Madras Curry House

Biryani



Biryani au poulet / Chicken Biryani

CA\$17.00

Chicken biryani with choice of adding vegetables or meat, spiced with traditional herbs and served with raita.

Biryani aux crevettes / Shrimp Biryani

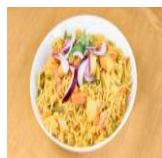
CA\$18.00

Shrimp biryani infused with spices. Options include vegetables or meat mix.

Paneer Biryani

CA\$16.00

Indian cottage cheese and basmati rice cooked with a special blend of spices, typically includes herbs and aromatic ingredients.



Biryani aux légumes/ Vegetable Biryani

CA\$15.00

Vegetable or meat biryani, seasoned rice mixed with choice of vegetables or meat, served with yogurt sauce.

Biryani à l'agneau / Lamb Biryani

CA\$19.00

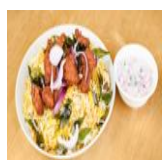
Lamb biryani with a choice of vegetables or meat.



Kuska Biryani/Plain Biryani

CA\$14.00

Fragrant basmati rice cooked with tender chicken pieces, garnished with fresh cilantro and sliced red onions.



Biryani au poulet 65 / Chicken 65 Biryani

CA\$18.00

Aromatic basmati rice layered with spicy chicken 65 pieces. Served with a choice of vegetables or meat, infused with traditional spices.

Biryani aux Oeuf / Egg Biryani

CA\$16.00

Egg biryani: Basmati rice, hard-boiled eggs, choice of vegetables or meat, fragrant spices.

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Fried Rice

Shrimp Fried Rice

CA\$17.00

Succulent shrimp tossed with flavorful fried rice and fresh veggies.

Egg Fried Rice

CA\$15.00

Savory fried rice with scrambled eggs and fresh vegetables.

Chicken 65 Fried Rice

CA\$17.00

Basmati rice stir-fried with spicy marinated chicken 65 pieces, typically includes eggs and a blend of aromatic spices.

Vegetable Fried Rice

CA\$15.00

Savory fried rice tossed with fresh garden vegetables.

Noodles

Egg Noodles

CA\$15.00

Egg noodles typically include a blend of lightly seasoned egg noodles stir-fried with a variety of vegetables.



Vegetable Noodles

CA\$15.00

Vegetable noodles traditional starch-based noodles (like Hakka noodles) cooked as a stir-fry with added vegetables

Nouilles au Poulet65/ Chicken 65 Noodles

CA\$16.00

Chicken 65 Noodles is an Indo-Chinese fusion dish featuring spicy, tangy, deep-fried Chicken 65 tossed with stir-fried noodles, vegetables, and a flavorful sauce,

Shrimp Noodles

CA\$17.00

Hakka noodles tossed with shrimp, carrots, cabbage, bell peppers, and mustard plant, flavored with chili paste and tomato ketchup.

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Chicken Noodles

CA\$17.00

Hakka noodles stir-fried with chicken, peppers, carrots, onions, and cabbage, offering a balanced mix of protein and vegetables.

Parotta haché / Kothu Parotta



Kothu de poulet / Chicken Kothu

CA\$18.00

Shredded parotta mixed with chicken pieces, green chilies, red onions, and garnished with a lime wedge.

Kothu à l'agneau / Lamb Kothu

CA\$19.00

Minced parotta, a South Indian flaky bread, combined with tender pieces of lamb, eggs, and a mix of vegetables and spices, all finely chopped and stir-fried together.

Kothu d'oeuf / Egg Kothu

CA\$17.00

Minced flaky bread mixed with eggs, typically includes onions, tomatoes, and a blend of spices, all cooked together on a grill.

Kothu vege / Vegetable Kothu

CA\$16.00

Minced flaky bread mixed with a medley of vegetables and spices, sautéed to blend the flavors.

Riz de variété / Variety Rice

Riz au citron / Lemon Rice

CA\$12.00

Basmati rice infused with lemon juice, mustard seeds, and curry leaves, offering a tangy and aromatic flavor profile.

Sambar Sadam

CA\$12.00

Basmati rice mixed with lentils and typically includes vegetables, tamarind, and spices.

Plain White Rice

CA\$5.00

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Riz au yogourt / Curd Rice

CA\$12.00

Basmati rice mixed with creamy yogurt, often garnished with herbs and mustard seeds.

Riz ghee / Ghee Rice

CA\$8.00

Basmati rice gently sautéed in ghee, offering a rich, nutty flavor.

Pains indiens / Indian Bread



Parota

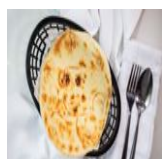
CA\$3.50

Pain plat en couches. / Layered flatbread.

Naan au beurre / Butter Naan

CA\$2.50

Soft white flour bread, freshly baked in a tandoor oven and finished with a layer of butter.



Plain Naan

CA\$2.00

Pain plat levé. / Leavened flatbread

Naan au fromage / Cheese Naan

CA\$3.00

Soft Indian bread filled with cheese, baked in a tandoor.

Chappati

CA\$3.00

Pain plat sans levain. / Unleavened flatbread.

Poori Masala

CA\$13.00

Deep-fried whole wheat bread, typically served with a spiced potato and onion curry.

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Bachelor special

Bachelor special-Veg(Rice and any Vegetable Curry)

CA\$13.00

Rice served with a vegetable curry, typically including seasonal vegetables prepared with a blend of spices.

Bachelor special-Chicken(Rice and Chicken Curry)

CA\$14.00

Chicken curry with rice typically includes tender pieces of chicken cooked in a spiced onion and tomato gravy.

Bachelor special-Lamb(Rice and Lamb Curry)

CA\$15.00

Rice and lamb curry, typically includes tender lamb cooked with spices, onions, and tomatoes, served over a bed of rice.

Parotta Combo

Lamb Curry Parota (2 Pieces) and Raitha Combo

CA\$18.00

Lamb curry made with caramelized onions, tomatoes, and spices, served with two pieces of flaky parotta bread and a side of yogurt-based raitha.

Vegetable Kurma Parota (2 Pieces) and Raitha Combo

CA\$16.00

Vegetarian.

Butter Chicken Parota (2 Pieces) and Raitha Combo

CA\$18.00

Parotta served with butter chicken, a rich and creamy tomato-based chicken curry, typically includes a blend of spices and herbs.

Chicken Curry Parota (2 Pieces) and Raitha Combo

CA\$17.00

Chicken curry simmered with caramelized onions and tomatoes, served with two pieces of flaky parotta and a side of cooling yogurt-based raitha.

Meals(Combo)

Chicken Curry Combo

CA\$18.00

Aromatic chicken curry with choice of three sides, including options like Sambar, Rasam, Raitha, papadam, Naan, rice, seasoned dal, or a soft drink.

Menu Madras Curry House

Butter Chicken Combo

CA\$18.00

Lamb Curry Combo

CA\$18.00

Lamb curry paired with up to three sides-options include spicy lentil stew, tangy soup, yogurt sauce, crispy flatbread, Indian bread, fragrant rice, flavorful dal, or a soft drink.

Channa Masala Combo

CA\$17.00

Channa masala with your choice of three sides, including options like sambar, naan, and rice.

Paneer Butter Masala Combo

CA\$17.00

Paneer butter masala combo with choice of three sides. Options include lentil dishes, rice, naan, and drinks.

Chettinad Paneer Masala Combo

CA\$17.00

Spicy paneer curry with your choice of three sides, including lentil soup, yogurt sauce, crispy flatbreads, naan, rice, or beverage.

Spinach Lentil Curry Combo

CA\$17.00

Spinach lentil curry accompanied by a choice of three sides such as sambar, rasam, raitha, papadam, naan, rice, seasoned dal, or a soft drink.

Chicken Sukka Combo

CA\$18.00

Marinated chicken sukka, cooked with spices and served alongside rice and a tangy rasam soup.

Mutton Varuval Combo

CA\$18.00

Mutton varuval, a spicy dry-fried mutton dish, served alongside steamed rice and tangy rasam soup, makes up this combo.

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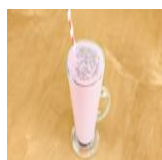
Beverages / Cold Drinks



Lassi à la mangue / Mango Lassi

CA\$5.00

Creamy blend of yogurt and mango puree, offering a sweet and tangy flavor.



Lait rose / Rose Milk

CA\$4.50

Infused with rose essence, this milk beverage is topped with a sprinkle of chia seeds.



Lassi sucré/Sweet Lassi

CA\$5.00

Sweet Lassi: Yogurt-based drink, options include sweet or salty.



Buttermilk

CA\$4.50

Buttermilk, a tangy and creamy beverage often enjoyed for its smooth texture.



Limonade gingembre / Ginger Lemonade

CA\$4.00

Freshly prepared lemonade infused with ginger, offering a refreshing and slightly spicy twist.

Coke

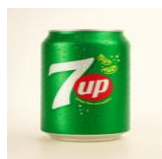
CA\$2.50



Diet Coke

CA\$2.50

A refreshing, zero-calorie cola with a crisp, clean taste.



7 Up

CA\$2.50

Carbonated drink with natural lemon and lime flavors.

Menu Madras Curry House



Canada Dry

CA\$2.50



Limonade / Lemonade

Freshly squeezed lemons combined with sugar, typically served chilled for a refreshing experience.

CA\$3.50



Eau / Water

Pure, refreshing hydration

CA\$2.00



Fanta

Refreshing carbonated beverage with a fruity twist, ideal for quenching your thirst.

CA\$3.50



T-up

A carbonated soda offering a refreshing and crisp taste.

CA\$3.50



Limca

Refreshing citrus-flavored soda, offering a tangy lemon-lime zest in every sip.

CA\$3.50

Boisson Gazeuse Indienne/ Indian Soft Drink

Bubbly Indian soft drink. Choice of Cola, Diet Cola, or Lemon-Lime.

CA\$3.50

Boisson Gazeuse / Soft Drink

Choice of soda options: Cola, Diet Cola, or Lemon-Lime. Refreshing cold drink.

CA\$2.00



Lassi au sel/Salt Lassi

A traditional yogurt-based beverage, subtly seasoned with salt and often garnished with ground cumin for an aromatic touch.

CA\$5.00

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Jus de mangue/Mango Juice

CA\$3.50

Pure mango juice, typically made by blending ripe mangoes with water to achieve a smooth and refreshing drink.

Brevages/Drinks Hot



Thé(Lait)/Tea(Milk)

CA\$3.50

Tea with milk: Traditional tea typically combined with milk for a smooth and comforting drink.



Thé Noir/Black Tea

CA\$3.00

Brewed black tea, typically includes a robust blend of tea leaves for a rich and invigorating flavor.



Café Sud-Indien/South Indian Coffee

CA\$4.00

South Indian coffee: Strong coffee typically brewed with milk.



Thé Au Masala(Lait)/Masala Tea(Milk)

CA\$4.00

Masala tea (milk): Black tea brewed with a blend of aromatic Indian spices, typically including cardamom, ginger, and cinnamon, combined with milk.

Desserts



Gulab Jamun (2 mcx / 2 pcs)

CA\$6.00

Soft, syrup-soaked milk dumplings with a hint of cardamom, served in pairs.



Pudding Au Lait Indien/Paal Payasam

CA\$5.00

Creamy rice pudding with milk, sugar, and cardamom, garnished with cashews.



Kesari

CA\$5.00

A sweet dish made from semolina, typically includes sugar, ghee, water, and a hint of saffron for its distinctive color and flavor, garnished with nuts.

Menu Madras Curry House

Rasmalai

CA\$5.00

Decadent, creamy cheese dumplings soaked in sweet, cardamom-scented milk.

Extra

Riz / Rice

CA\$5.00

Steamed or boiled rice, often served as a simple, versatile accompaniment to various dishes.

Bhaji(for pav)

CA\$4.50

Mashed vegetables cooked with aromatic spices, typically served with buttered soft bread rolls.

Raita

CA\$2.50

Crisp, cool yogurt dip flavored with cucumber and fresh herbs.

Potato Masala

CA\$2.50

Potatoes cooked with a blend of spices, often including turmeric, mustard seeds, and coriander, to create a richly seasoned dish.

Chutney

CA\$2.50

A condiment typically made from a blend of fruits or vegetables, herbs, and spices, creating a unique and versatile accompaniment.

Sambar

CA\$2.50

Légumes mélangés avec lentilles. / mixed vegetables and lentils.

Pappadam 3 mcx / Pcs

CA\$2.50

Two pieces of papadam, a thin, crispy wafer made from lentil flour, commonly served as an accompaniment.

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Cornichon/Pickle

CA\$2.50

Cornichons and pickles, typically consisting of small, tart cucumbers preserved in vinegar or brine with herbs and spices.

Pav(Bun bread)-2 pcs

CA\$2.50

Soft and fluffy pav, typically served as a complement to various dishes, offering a slightly sweet taste.

Ghee

CA\$2.50

Clarified butter made from the milk of a cow, typically used to enhance the flavor of dishes.

Fromage/Cheese

CA\$3.00

An extra serving of cheese, typically enhancing the flavor of the main dish.

Plain Yogurt

CA\$2.50

Classic creamy yogurt served plain. A delightful treat to enjoy any time of the day.

Boiled Egg(1 pc)

CA\$2.00

Hard-boiled egg, prepared and served as a simple, protein-rich complement to any dish.

Potato

CA\$2.50

Sliced potatoes, typically baked or fried, often complemented by ingredients like cheese, bacon, and sour cream for added flavor.

Boiled Egg (2 Pieces)

CA\$4.00

Hard-boiled eggs, typically prepared by boiling until the yolk is firm, often serve as a versatile addition to various dishes.

Idly Podi

CA\$2.50

Steamed rice cakes generously coated with a blend of ground spices and lentils, known as podi.

Menu Madras Curry House

Panneer

CA\$3.00

Fresh, unaged cheese commonly used in South Asian cuisine, typically cubed and added to dishes for a mild, creamy texture.
