



MENU



POPULAR CURRIES

CHICKEN

KARAIKUDI CHETTINADU (11)

Fiery blend of aromatic spices, roasted coconut, and tangy tamarind, from the vibrant region of Chettinad.

NILIGRIS CURRY (11)

Tender chicken simmered in mint curry that boasts of a delightful blend of flavors inspired from the nilgris mountains.

CHICKEN KORMA (11)

Mild sauce with blend of aromatic spices and roasted coconut

BUTTER MASALA (11)

Luscious tomato-based gravy, enriched with aromatic spices and a velvety smooth finish of butter

MADRAS METRO CURRY (11)

Iconic chukka style curry with a fusion of Madurai and Madras flavours

LAMB

LALGUDI LAMB (12)

Fiery blend of aromatic spices, roasted coconut, and tangy tamarind, from the vibrant region of Chettinad.

KUTRALAM LAMB CURRY (12)

Tender lamb prepared with the medley of traditional spices boasting the flavours of kutralam

MADRAS GOAT CURRY (12)

succulent goat meat(with bone) are simmered in a fiery medley of aromatic spices. A street-style madrasi curry

FISH

ANDAMAN FISH CURRY (12)

Fresh fish pieces are simmered in a fragrant costal base, infused with a blend of aromatic spices and herbs. inspired by the culinary traditions of the Andaman Islands

BOATHOUSE MEEN KUZHAMBU (12)

A tangy and spicy fish curry hailing from the coastal regions, boasting a perfect balance of tamarind, aromatic spices, and fresh fish

GOAN FISH CURRY (12)

Experience the coastal flavors of Goa with this vibrant fish curry infused with a blend of tangy tamarind, fiery red chillies, and creamy coconut milk

PRAWNS

TELANGANA PRAWNS CURRY (13)

Tender prawns are simmered in a luscious spicy curry base seeking an authentic taste of Telangana cuisine

MANGALORE CHEMMEEN KARI (13)

Kings prawn with the authentic flavours of mangalore

EGG

VARUTHA MUTTAI CURRY (9)

Rich semi gravy with roasted and grinded spices

MUTTAI KURUMA (9)

Mild sauce with blend of aromatic spices and roasted coconut

DRINKS

HOT

KADAK CHAI (2)

FILTER COFFEE (2.50)

TEA (2)

GREEN TEA | LEMON TEA

GINGER | ENGLISH TEA

COLD

COKE (2)

DIET COKE (2)

SPRITE (2)

SPARKLING WATER (2)

STILL WATER (2)

IRN BRU (2)

ORANGE JUICE (2)

APPLE JUICE (2)

DESI

SARBATH (3)

MANGO LASSI (3)

PLAIN LASSI (2.50)

ROSE MILK (3)

FRESH LIME SODA (3)

DESSERT

KULFI (3)

GULAB JAMUN WITH ICE CREAM (4)

ICE CREAM (3.50)

VANILLA | STAWBERRY

CHOCLATE

ALCOHOL

GIN (3.50)

VODKA (3.50)

WHISKY (3.50)

WHISKY(PREMIUM) (4.50)

RUM (4.50)

COBRA (4.50)

KINGFISHER (4.50)

CORONA (4.50)

BIRRA MORETTI (4.50)



*Allergy statement : Menu items may contain or come into contact with Wheat, Eggs, Tree Nuts and Milk. For more information, please speak with the Staff.

MONDAY TO SUNDAY

12.00PM - 4.00PM &

5.00PM - 10.00PM

REACH US

@madrasmetrocafe

0131 229 5578



MADRAS METRO CAFE

BOMBAY CHAAT

Eating roadside food becomes compulsive when there is a craving for sweet, tangy and spicy crunchy dish.

VADA PAV (4.50)

Batata Vada sandwiched between pav and laced with special chutney.

SAMOSA (4)

Pastry with spiced potatoes and peas fillings

PANI PURI (4)

Hollow crispy puffed bread filled with spiced potato, served with flavoured water

BHEL PURI (4)

Crispy puffed rice toasted with sweet sour & spicy chutney topped with sev

SAMOSA CHAAT (6)

Samosa pieces, chickpeas, crisp salad and sweet and sour yogurt.

PAV BHAJI (6)

Spicy mashed vegetable dish, served alongside with butter toasted bread rolls.

SOUTHERN TIFFIN

Popular light tea time snack in southern India served with coconut chutney

ULUNDHU VADAI (4)

Crispy soft donut shaped lentil fritters

SAMBHAR VADAI (4)

Ulundhu vadai soaked in delicious sambhar

BAJJI (4.50)

Potato, Onion, Ripe Banana coated with flavoured batter

BONDA (4.50)

Spiced potato balls coated with flavoured batter

PAPADAM

PAPADAM (1.50)

MASALA PAPADAM (2.50)

Topped with tangy onions, tomato and nuts

PICKLE TRAY (3)

Mango chutney, mint chutney & mixed pickle

REGIONAL BITES

Famous starters from all over India

VEG PAKORA (4.50)

Crispy bite-size vegetable fritters blended with spices.

GOBI 65 (5)

Bite size cauliflower coated and fried with spicy southern masala

GOBI PEPPER FRY (5)

Cauliflower tossed with bell peppers, curry leaves and freshly grounded black pepper

MADURAI MUSHROOM CHUKKA (5)

Mushroom tossed with traditional Madurai spices, caramelized onions, and herbs.

PANEER 95 (5)

Paneer cubes coated with marinated spicy southern masala and deep fried for perfection

CHICKEN 65 (5)

Chicken pieces coated and fried with spicy southern masala

ANDHRA KODI VEPUDU (5)

Chicken blended with Andhra style spices

MADURAI KOZHI CHUKKA (5)

Chicken tossed with traditional Madurai spices, caramelized onions, and herbs

GOAT PEPPER FRY (6)

Goat (with bone) tossed with bell peppers, curry leaves and freshly grounded black pepper

MADURAI KARI CHUKKA (6)

Lamb tossed with traditional Madurai spices, caramelized onions and herbs.

KOVALAM FISH POLICHADHU (8)

Fish sizzler prepared in coastal style with fiery kerala spices, wrapped up in banana leaf (or lettuce)

FISH TAWA FRY (7)

Fish fillets marinated in a vibrant blend of coastal spices, shallow-fried on a tawa

AMRISTARI FISH PAKORA (7)

Crispy bite-size fish fritters blended with spices.

WAYANAD PRAWNS POLICHADHU (8)

King Prawns sizzler prepared in coastal style with fiery spices, wrapped up in banana leaf (or lettuce)

MADURAI YERA CHUKKA (8)

Prawns tossed with traditional Madurai spices, caramelized onions and herbs.

INDO CHINESE

Indian Chinese cuisine combines the spicy flavors from Indian cooking with ingredients like soy sauce and white vinegar, giving rise to a fusion food

CHILLI

Tossed in spicy sauce made with soy, vinegar, chilli and indian spice

Chicken (8) Gobi (7) Paneer (7) Baby Corn (7) Mushroom (7)

MANCHURIAN

Fritters tossed with wisps of vegetables dunked into Indo chinese sauce

Chicken (8) Gobi (7)

FRIED RICE

Veg (7) Egg(7.50) Chicken (8) Prawns (9)



THE CLASSICS

CRISPY DOSA

Our dosa menu showcases a selection of large, thin, and crispy rice and lentil crêpes, skillfully crafted to perfection. Each dosa is accompanied by an assortment of chutneys and sambar, ensuring a symphony of flavors with every bite

**GHEE ROAST (7) MASALA DOSA (9) MYSURI MASALA (10)
CHICKEN CHUKKA (10) LAMB CHUKKA (12)
PRAWN CHUKKA (12) PEPPER EGG (8) PANEER (9)
CHOCOLATE (7) CHEESE (7) PODI (8)**

MALLI IDLY

Soft, fluffy steamed cakes are made from a meticulously prepared batter of fermented rice and lentils. Idly has been enjoyed for generations and holds a special place in South Indian cuisine

PLAIN (4) PODI (4.50) GHEE (4.50) MINI SAMBHAR (4.50)

UTHAPPAM

Fluffy, savory crêpes are meticulously crafted from a batter of finely ground rice and lentils, resulting in a delightful texture that is both soft and slightly crispy

**PODI (7) ONION (7)
SPECIAL | VEG (10) NON-VEG (12)**

KOTTHU PAROTTA

This delightful creation features finely chopped parotta, expertly combined with an array of aromatic spices, vegetables or meat, tossed and chopped together on a hot griddle, creating a captivating rhythmic sound that gives this dish its name, "kotthu"

**VEG (9) EGG (9) CHICKEN (11)
LAMB (12) PRAWNS(12)**

POORI MASALA (7)

Fluffy, deep-fried pooris (Indian bread) served with a tantalizing potato masala.

BIRIYANI

Aromatic rice dish is prepared by slow-cooking it with a medley of meats, seafood, or vegetables.

**VEG (11) EGG (11) CHICKEN (12)
LAMB (13) PRAWNS(13)**

BREAD

**PLAIN NAAN (3)
GARLIC NAAN (4)
PAROTTA (3.50)
CHAPATI (3)**

RICE

**LEMON RICE (4)
BASMATI RICE (3)
PULAO RICE(4)
COCONUT RICE (4)**

TRADITIONAL VEG CURRY

ALOO GOBI (8.50)

Delight in the simplicity of this classic vegetarian curry, where tender cauliflower and potatoes are cooked with fragrant spices

ENNAI KATHRIKA (8)

Succulent Aubergines delicately cooked in a luscious blend of traditional spices and tamarind-infused gravy

SUNDAL KARI (8)

A nutritious delicacy of chickpeas, tossed together with a hint of tomatoes, onions, herbs and spices.

DAAL TADKA (7.50)

Yellow lentils simmered with tomatoes, ginger, garlic and coriander

CHETTINADU VEG (8.50)

Fiery blend of aromatic spices, roasted coconut, and tangy tamarind, creating an explosion of flavors from the vibrant region of Chettinad in South India

VEG KORMA (8.5)

Medley of vibrant vegetables cooked in a rich coconut sauce

VENDAKAI MASALA (8.50)

Okra prepared with spiced coconut milk

PANEER BUTTER MASALA (8.50)

Luscious tomato-based gravy, enriched with aromatic spices and a velvety smooth finish of butter

MUTTER PANEER (8.50)

Paneer and green peas in a tomato base sauce spice with garam masala

KADAI PANEER (8.50)

Paneer and bell peppers cooked in super delicious spices

