

LAMB

Lamb Curry Lamb Saag Lamb Vindaloo Lamb Khorma	17.5
Lamb Chettinad	18
Lamb Chukka Masala	19
<small>Lamb dish with succulent pieces cooked in aromatic south Indian masala with crispy texture</small>	
Goat Curry Bone in Goat pepper Fry	18
<small>Karaikudi Style bone goat curry</small>	

SIGNATURE DISHES

Signature Grill Chicken (Half/Whole)	19 31
<small>Marinated whole chicken (skin on) in our secret blend of Southern Indian Spice, Grilled to perfection in our Rotisserie oven</small>	
Signature Spicy Andhra Spicy Madurai Malli Spicy	
Lappa Parotta Lamb/Chicken	19
<small>Classic Street Food - Tender pieces of Chicken/Lamb are cooked with aromatic spices & wrapped in a deliciously flaky parotta</small>	
Thooku Chatti Parotta Lamb/Chicken	18
<small>Classic Street Food - Curried Layered parotta wrapped with banana leaf & tawa steamed</small>	

FROM THE CLAY POT

Panner Tikka	16
Chicken Tikka	17
<small>Chicken breast tender, flavorful, and grilled in a clay pot</small>	
Hariyali kebab	17
<small>Chicken breast marinated with fresh green herbs and grilled in clay pot</small>	
Seekh Kebab	18
<small>Handcrafted perfection meets smoky flavors in a clay pot</small>	
Tandoori Prawns	19
<small>Prawns marinated in spiced yoghurt marination and cooked in a clay pot</small>	

BREADS

Naan	2.5
Garlic Naan	2.5
Kashmiri naan	5
<small>Naan stuffed with sultanas, almonds, cashews, sprinkled with sweet spices</small>	
Bun Parotta Veechu Parotta Regular Parotta.....	2.5
Chapatti	2.5
Buhari Wheat parotta	5
Bread Basket	13
<small>Naan Garlic Naan 2 Bun Parotta 2 Chapatti</small>	
Kothu Parotta (Veg Egg)	14
<small>Chopped parotta hammered in a tawa with spices</small>	
Kothu Parotta (Chicken Lamb)	15
<small>Chopped parotta hammered in a tawa with spices</small>	

INDO CHINESE

Gobi Manchurian	13
<small>Fried cauliflower sauteed with chilly, garlic, ginger and soy sauce</small>	
Chili Chicken	15
<small>Battered braised chicken pieces simmered in hot sauce with seasoned bell pepper and green onion</small>	
Veg Fried Rice/Egg /Chicken/ Shrimp	15 15 16 17
<small>Mildly seasoned rice, sauteed vegetables and green onion with soy sauce</small>	
Schezwan Chicken Fried Rice	16
Chopsuey (Singapore Dish)	18
<small>Sliced chicken cooked in a Singapore style sauce tossed with fired noodle</small>	

DESSERT

Individually Baked mango Pie	9
<small>Hand folded pastry, toasted almonds</small>	
Canadian Maple Ice cream	3
Kulfi	5
<small>Malai Paan Mango Pistachoo</small>	
Mango Mousse	4
Jackfruit Cheese Cake	9
<small>Fresh Jackfruit compote & whipped Cream</small>	

DRINKS

Masala Chai	3
Filter Coffee - Madras Filter Coffee	3
Mango Lassi	5
Chilly Guava Sprite	4
Kulukki Sarbath	6
<small>Black Current Pineapple Guva Blueberry</small>	
Lemon Soda	5
Rose Milk	4
Neer More	4



**THE
MADRAS
DIARIES**
India's Grill Kitchen

1097 KINGSWAY VANCOUVER
604.707.8177

11:30 AM - 12:00 AM
ALL DAYS

SIGNATURE DISHES

THAMBI VILAS BIRIYANI

SIGNATURE GRILL CHICKEN

THOOKU CHATTI PAROTTA

LAPPA PAROTTA

NANDU PEPPER FRY

POMFRET FRY

MADURAI KARI DOSA

MANDHI BIRYANI



info@themadrasdiaries.ca
www.themadrasdiaries.ca



APPETIZERS

Idly	8
Steamed rice cake served with chutney and sambar	
Idly with Kumbakonam kadappa	10
Idly served with lentil and potato spiced curry	
Medu Vada	7
Golden fried savory lentil donut served with chutney and sambar	
Thattu Idly (Rameswaram Style)	10
Flattened rice cakes cooked until crispy and served with kadappa & chutneys	
Cut Mirchi	8
Battered Spicy hot peppers stuffed with peanut masala	
Egg Bonda – Andhra Style	8
Battered boiled egg & spicy onion stuffing	
Egg Puff (2 Nos)	8
Stuffed egg baked with puffed pastry roll	
Mutton Puffs	9
Spicy lamb stuffed and baked with puff pastry rolls	
Chicken 65	13
Chicken cubes flavored with exotic south Indian spices and deep fried a classic South Indian dish.	
Nethili Meen Varuval	13
Specialty of Chettinadu anchovies	
Roadside Kalan	11
Shredded cabbage and diced mushroom bind and fried cooked in Indo Chinese sauce	
Kola Urundai	13
Deep-fried ground lamb meat with a mix of spices	
Gobi Manchurian	13
Fried cauliflower sauteed with chili, garlic, ginger and soy sauce	
Theatre Samosa	7
Pastry filled with spiced onions	
Pakora	8

DOSA

Plain Dosa	10
Thin crispy crepe of rice and lentils	
Masala Dosa	11
Thin crispy crepe of rice and lentils stuffed with potatoes and onions	
Madurai Malli Masala	13
Thin crispy crepe of rice and lentil spread with sweetened coriander chutney and Chettinadu spices.	
Ghee Roast Masala	13
Thin crispy crepe of rice and black gram dhal indulge with ghee with spiced potato masala	
Onion Masala Dosa	13
Crepe filled with a spiced potato and onion mixture	
Mysore Masala Dosa	13
Thin crispy crepe of rice and lentils with layers of hot spices, filled with spiced potato	
Pondicherry Masala Dosa	13
Thin, crispy crepe filled with a spiced potato mixture	
Pondicherry Chicken Dosa	14
South Indian dosa with chicken, possibly reflecting regional culinary creativity	
Pondicherry Mutton Dosa	15
Indian dosa with spiced mutton, reflecting regional culinary creativity	
Paneer Masala Dosa	13
Crepe stuffed with paneer masala	
Vegetable kari dosa	13
Thick dosa spreaded with spicy chutney and vegetable	
Mutta Dosa	13
Dosa cooked with cracked fresh egg	
Kozhi Milagu Dosa	14
Thick dosa topped with spicy chutney and pepper chicken	
Madurai kari Chukka Dosa	14
Madurai-style spiced meat preparation	
Kal Dosa Chicken Curry	16
Thick (Kal Dosa) served with flavorful chicken curry, showcasing regional culinary influences.	
Idiyappam with Mutton Paya	17
3 pieces of idiyappam served with South Indian paya	

KIDS SPECIAL

Kids Special	6
Chocolate Dosa Cheese Dosa Cone Dosa Chicken 65	

SAMPLERS

Vegetable Sampler	19
Samosa Methu vada Chilly Bhaji Veg pakora	
Meat Sampler	35
Chicken Grill Chicken tikka Kola Urundai Tandoori Shrimp (served with salad)	
Seafood Sampler	45
Anchovies Pomfret Tandoori Shrimp Calamari Vanjeeram	

BIRYANI

Thambi Vilas Chicken Biryani	17
Chicken and Seeraga samba premium rice cooked in a dindigul style	
Thambi Vilas Mutton Biryani	18
Mutton & Seeraga samba premium rice cooked in a dindigul style	

MANDHI BIRYANI IS ONE OF THE KONGU STYLE GRILL MEAT & FLAVORFUL RICE

Mandhi Chicken Biryani	17
Mandhi Lamb Biryani	18
Chicken 65 Biryani	17
Vegetable Biryani	15

ALL CURRIES ARE SERVED WITH PREMIUM QUALITY OF RICE

VEG CURRIES

Paneer Tikka Masala	15
Soft cottage cubes tandoor cooked and simmered in a delightful creamy gravy	
Vegetable Stew	14
Classic medley of vegetables blended with coconut & cashew gravy	
Mandi Curry	14
Vegetables cooked in a tangy Chettinadu curry sauce	
Ennai Kathirikai	14
Indian baby egg plant cooked in spicy tangy sauce with sesame oil a Chettinadu specialty	
Mutter Paneer	15
Cottage cheese cubes and green peas cooked in flavorful creamy curry sauce	
Dal Makhni	14
Favorite selection of lentils cooked in butter & tomato gravy	
Dal Fry (lentils)	14
Yellow lentil cooked and tempered with South Indian seasoning	
Channa Masala	14
Boiled garbanzo beans cooked in a mild, tangy flavored tomato sauce	
Palak Paneer	15
Cottage cheese cooked in a spinach based creamy sauce	
Paneer Kurchan	15
Paneer & bell pepper tossed in a kadai masala	

CHICKEN

Chicken Curry Chicken Chettinadu Chicken Khorma Saag Chicken Chicken Vindaloo	16
Pallipalayam Chicken	18
Tender country chicken pieces cooked with onions, garlic, and a blend of regional spices & sliced coconut	
Cindamani Chicken	18
Chicken cooked in a rich infused red chilli and aromatic spices	
Kozhi Varutha Curry (Chukka Style)	18
Tender Chicken pieces simmered in a savory blend of spices and herbs	
Butter Chicken	17
Boneless tandoori chicken sauteed in flavorful buttery tomato sauce	
Poricha Kozhi – TN 74	17
Thigh meat deboned spiced and shallow fried in a najil style	

FISH FROM THE THAWA

Chettinadu Fish Curry	17
Boneless fish cooked on authentic ancient style of spice blends, with a touch of coconut milk	
Cheppala Pulusu	17
Cheppala Pulusu is a tangy and spicy Andhra fish curry	
Shrimp Pulusu	18
Shrimp Pulusu is a tangy and flavorful Andhra dish	
Vanjaram Meen Varuval	17
Fried king fish steak marinated in south Indian spices	
Pomfret Fry	21
Whole pomfret marinated in spices and crispy fried	
Calamari Perattal	16
Spiced calamari (Squid) cooked in shallow fat	
Nethilli Meen Perattal	17
Anchovies (nethilli meen) cooked in a dry preparation with a medley of spices	
Sardin Perattal	16
Sardines cooked in a dry style with aromatic spices	
Yera Varuval	19
Shrimp (yera) marinated with spices and pan-fried to perfection, resulting in a flavorful and crispy seafood delicacy	
Nandu (Crab) Thokku	25
Crab (nandu) cooked in a rich and aromatic soggy masala	
Nandu Pepper Fry	25
Crab pieces are marinated and sautéed with a generous amount of black pepper	