



MADRAS MANTRA

Indian Vegetarian Cuisine

SOUPS

- 1

Tomato Soup G

Indian style tomato soup
- 2

Mulligatawny Soup V, G

Mixed lentil soup
- 3

Rasam V, G

Spicy lentil, and tomato soup
- 4

Hot and Sour Soup V, G

Mixed vegetable soup

APPETIZERS

- 5

Veg. Samosa* V

Deep-fried triangular shaped pastry stuffed with mixture of spiced potatoes and peas.
- 6

Vegetable Cutlets V

Breaded and deep fried seasoned mix vegetable patty served with chutney
- 7

Onion Spinach Pakora V, G

Chopped spinach and onions chickpea flour fritters
- 8

Chili Bhajiya* V, G

Deep fried finger hot peppers in chickpea flour fritter
- 9

Bombay Bhel* V

A special Bombay mixture of puffed rice, tossed with spicy and sweet chutneys, chopped onions, tomatoes, potatoes, with chickpea noodles and cilantro leaves.
- 10

Pani Puri* V

Mini crunchy puries served with potatoes, chickpeas, mint water, sweet and spicy chutney fillings
- 11

Chat Papdi* or Dahi Puri*

Crunchy white flour chips or Mini crunchy puries topped with yogurt, onions, potatoes, sweet and spicy chutney
- 12

Eggplant Chat

Fried eggplant slice topped with yogurt, onions, potatoes, sweet and spicy chutney
- 13

Chat Samosa or Idly Chat*

Samosa/Fried Idly (steamed rice cake) topped with chopped onions, tomatoes, potatoes and chutneys, sweet yogurt, and chickpea noodles
- 14

Aloo Tikki Chole

Potato patty served with garbanzo beans, chopped onions, tomatoes, and chutneys, and chickpea noodles
- 15

Mantra Chat Basket*

Mini edible flour cups filled with potatoes, chana and topped with all chat toppings
- 16

Dahi Vada* G

Lentil patties dipped in creamy sweet & sour yogurt
- 17

Medhu Vadai* V, G

Crispy golden deep fried patties made of white lentils and spices served with sambar and chutney
- 18

Paneer Pakoda G

Masala Paneer deep fried in chickpea flour batter
- 19

Idly or Mini Idly* V, G

Steamed rice and lentil cakes served with sambar and chutney.
- 20

Idly Vada Combo V, G

Steamed rice and lentil cakes and served with deep fried lentils donut served with sambar and chutney.
- 21

Sambar Vada or Sambar Idly V, G

Crispy golden deep fried patties made of yellow lentils and spices served with sambar and chutney
- 22

Kanjipuram Idly or Rava Idly* V

Spiced idly topped with nuts and hot pepper
- 23

Masala Idly* G

Fried idly tossed in chutney powder and herbs
- 24

Paneer Chili

Paneer cubes sauted with green peppers, onions and sweet and sour sauce



RASAM



BOMBAY
BHEL



VEG SAMOSA



MEDHU VADAI



IDLY



KANJIPURAM
IDLY



CHILI
PANEER

MANTRA'S DOSAI



DOSAI



RAVA
DOSAI



ANDHRA KHARA DOSA



ONION
CHILI MASALA
DOSAI



ONION RAVA
MASALA DOSAI

- | | | |
|--|--|----|
| 25 | Plain Dosai* V | 9 |
| A thin golden crispy rice and lentil flour crepe, served with sambar & chutney | | |
| 26 | Masala Dosai* V | 10 |
| A golden crispy rice and lentil flour crepe, stuffed with spiced potatoes masala served with sambar & chutney | | |
| 27 | Ghee Plain or Ghee Masala Dosai* | 10 |
| A golden crispy rice and lentil flour crepe, cooked with Ghee, stuffed with spiced potatoes masala served with sambar & chutney | | |
| 28 | Paper Masala Dosai* | 16 |
| Very thin, crispy extra large crepe and served with potato masala, and sambar & chutney | | |
| 29 | Mysore Masala Dosai V | 12 |
| A thin golden crispy rice and lentil flour crepe layered with special mysore chutney served with sambar & chutney | | |
| 30 | Bangalore Masala Dosai | 12 |
| Set of two thin golden crispy rice and lentil flour crepe layered with spicy red garlic chutney served with sambar & chutney | | |
| 31 | Chole Dosai | 12 |
| A thin golden crispy rice & lentil flour crepe layered with chole masala, served with sambar & chutney | | |
| 32 | Andhra Khara Masala Dosai V | 12 |
| A thin golden crispy rice and lentil flour crepe layered with special Andhra spicy chutney served with potato masala, and sambar & chutney | | |
| 33 | Onion Chili Masala Dosai V | 12 |
| A thin golden crispy rice and lentil flour crepe layered with chopped onion green chilies and powder chutney, served with sambar & chutney | | |
| 34 | Chettinaad Masala Dosai V | 12 |
| A thin golden crispy rice and lentil flour crepe layered with chettinaad chutney served with sambar & chutney | | |
| 35 | Chef's Special Dosai V | 12 |
| Chef special thin golden crispy rice and lentil flour crepe layered with sprouted moong and kala chana masala served with sambar & chutney | | |
| 36 | Cilantro Masala Dosai* V | 12 |
| A thin golden crispy rice and lentil flour crepe layered with cilantro and mint chutney served with sambar & chutney | | |
| 37 | Chili Paneer Dosai | 15 |
| A thin golden crispy rice and lentil flour crepe, stuffed with paneer chili & spices | | |
| 38 | Palak Paneer Dosai | 14 |
| A thin golden crispy rice & lentil flour crepe layered with palak paneer served with sambar & chutney | | |
| 39 | Spinach Cheese Dosai | 14 |
| A thin golden crispy rice and lentil flour crepe, stuffed with spinach and cheese served with sambar & chutney | | |
| 40 | Plain Cheese or Cheese Masala Dosai | 13 |
| A thin golden crispy rice & lentil flour crepe layered with cheese & stuffed with potato masala served with sambar & chutney | | |
| 41 | Pav Bhaji Dosai | 13 |
| A thin golden crispy rice & lentil flour crepe layered with pav bhaji, served with sambar & chutney | | |
| 42 | Spring Dosai* V | 12 |
| A thin golden crispy rice & lentil flour crepe layered with potato masala & with fresh cut vegetables served with sambar & chutneys | | |
| 43 | Plain Rava Plain Dosai* V | 11 |
| A golden crispy, cream of wheat and rice crepe served with sambar & chutney | | |
| 44 | Onion Rava Masala Dosai V | 13 |
| A golden crispy, cream of wheat and rice crepe layered with onion and served with potato masala (on side), sambar & chutney | | |
| 45 | Special Onion Rava Masala Dosai V | 14 |
| A golden crispy, cream of wheat and rice crepe layered with onion, chili peppers, nuts and podi powder and served with potato masala, sambar & chutney | | |

- 46

Coconut Onion Rava Masala Dosai V
A golden crispy, cream of wheat and rice crepe layered with coconut, podi powder, and roasted onion served with potato masala, sambar & chutney
- 47

Dry Fruit Rava Masala Dosai V
A golden crispy, cream of wheat and rice crepe layered with dry fruits, podi powder and roasted onion served with potato masala, sambar & chutney

UTHAPPAM

- 48

Plain Uthappam*
Rice and white lentil flour pancake served with sambar and chutneys
- 49

Onion Chili Uthappam V
Rice and white lentil flour pancake topped with sliced red onion and hot green chilis, served with sambar and chutneys
- 50

Onion Peas Uthappam V
Rice and white lentil flour pancake topped with sliced red onion and peas, served with sambar and chutneys
- 51

Masala Uthappam V
Rice and white lentil flour pancake topped with spiced potato masala served with sambar and chutneys
- 52

Mixed Vegetable Uthappam* V
Rice and white lentil flour pancake topped with mixed vegetables, served with sambar and chutneys
- 53

Hawaiian Uthappam* V
Lentil and rice flour pancake topped with fruits, green peppers red peppers, and onion, served with sambar and chutneys
- 54

Paneer Uthappam*
Rice and white lentil flour pancake topped with spiced grated paneer, and onion, served with sambar and chutneys
- 55

Cheese Uthappam*
Rice and white lentil flour pancake topped with melted cheese, and onion, served with sambar and chutneys
- 56

Set Uthappam with Khorma V
A set of plain uthappams served with vegetable khorma
- 57

Set Uthappam with Vadai Curry
A set of plain uthappams served with vadai curry

Gluten free Dosai and Uthappam available upon request, except all Rava Dosais
Extra Chutney & Sambar \$3.00

HOUSE SPECIALS

- 58

Pav Bhaji or Naan Bhaji
Fresh garden vegetables cooked in tomato gravy with onions, garlic, ginger and served with Indian style bread roll
- 59

Cheese Pav Bhaji V
Fresh garden vegetables cooked in tomato gravy with onions, garlic, ginger and served with Indian style bread roll, and topped with cheese
- 60

Chole Bhatura V
Deep fried puffed flour bread served with spiced garbanzo beans curry
- 61

Kohlapuri Misal Pav
Sprouted bean curry, topped with chick pea noodles and savoury, served with yogurt and bread roll
- 62

Poori Masala V
Deep fried puffed whole wheat flour bread served with spiced potato masala
- 63

Poori Khorma
Deep fried puffed whole wheat flour bread served with vegetable khorma
- 64

Madras Mantra Special Thali
Three chef's choice curries, sambar, rasam, plain rice, special rice, naan or poori, vada, raita, pickle, and dessert

14

14

9

11

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12

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14

15



VEGETABLE
UTHAPPAM

ONION
UTHAPPAM

CHOLE BHATURA

PAV BHAJI

KOHLAPURI
MISAL PAV



AVIAL



MALAI KOFTA



SAAG PANEER



KADAI PANEER MASALA



GOBI MANCHURIAN

VEGETARIAN CURRIES

65	Baigan Bharta V, G	13
	Tandoor roasted and mashed eggplant and green peas curry	
66	Eggplant Potato Curry V, G	13
	Indian eggplant and potato cooked with South Indian spices	
67	Avial* G	13
	Kerala style mix vegetables curry cooked in yogurt and coconut gravy	
68	Vadai Curry G	13
	South Indian style yellow lentil curry	
69	Navratan Khorma G	13
	Fresh mixed vegetable and fruit bits cooked in North Indian gravy	
70	Mixed Vegetable Khorma G	13
	Fresh mixed vegetable cooked in South Indian gravy	
71	Mushroom Mutter Masala G	14
	Mushroom and green peas cooked in North Indian style gravy	
72	Bhindi Masala V, G	13
	Okra sauted with onions, green & red peppers in North Indian gravy	
73	Malai Kofta	14
	Fried vegetables and paneer patty simmered in creamy onion and tomato gravy	
74	Dal Makhani G	12
	Boiled mixed lentils cooked in north Indian style gravy	
75	Dal Tadka V, G	12
	Boiled yellow lentils cooked and tempered with cumin, chili and other spices	
76	Dal Paalak V, G	13
	Boiled yellow lentils and fresh spinach tempered with cumin, chili and other spices	
77	Paneer Makhani G	14
	Paneer cubes simmered in creamy onion and tomato gravy	
78	Saag Paneer* G	14
	Fresh spinach and cubes of paneer (home made cheese) cooked in north Indian style sauce	
79	Mutter Paneer* G	14
	Green peas and cubes of paneer (home made cheese) cooked in North Indian style gravy	
80	Methi Malai Mutter G	14
	Fresh green peas and fenugreek leaves cooked in creamy gravy.	
81	Kadai Paneer Masala G	14
	Paneer cubes sautéed with tomatoes, green, red bell peppers and in kadai gravy	
82	Chettinaad Paneer Masala G	14
	Paneer cubes sautéed with tomatoes, green and red bell peppers in Chettinaad gravy	
83	Aloo Gobi or Methi Saag Aloo V, G	13
	Cauliflower and potatoes sautéed with onion, tomatoes in masala gravy, or Fenugreek leaves and chopped spinach sautéed with onion, tomatoes in masala gravy	
84	Mushroom Manchurian V	13
	Indo-Chinese style fried mushroom topped with hot Manchurian sauce	
85	Gobi Manchurian V	13
	Indo-Chinese style fried cauliflower topped with hot Manchurian sauce	

KIDS MENU

Under 8 years of age

86	Poori Potato	8
87	Mini Masala Dosai	7
88	Mini Chocolate Dosai	8
89	Mini Cheese Uthappam or Dosai	7
90	Cone Dosai	7
91	Potato Fries	5

FRESH BREADS

92	Butter Naan or Plain Naan	3.5
	Fresh tandoor baked white flour bread	
93	Plain (V) or Butter Tandoori Roti	3.5
	Fresh tandoor baked wheat flour bread	
94	Garlic Naan	4
	Fresh tandoor baked white flour garlic bread	
95	Tandoori Paratha	4
	Whole wheat layered bread	
96	Bullet Naan	4
	Fresh tandoor baked white flour bread topped with crushed green chili	
97	Ajwain Paratha	4
	Whole wheat pan baked layered bread with Indian thyme seeds	
98	Bhatura or Poori (2 pcs)	6
	Deep-fried white / wheat flour bread	
	Extra Pav	2



NAANS

RICE SPECIALS

99	Vegetable Biryani G	14
	Basmati rice cooked with mixed vegetables and spices	
100	Pongal with Vadai G	14
	Rice and lentil cooked together with peppercorn, cashew nuts and served with medhu vadai and sambar	
101	Bisi Bele Bhath V, G	14
	Rice cooked with dal, spices, nuts and mixed vegetables	
102	Vegetable Masala Khichdi G	14
	Basmati rice, lentils cooked with fresh mixed vegetables, and spices and ghee	
103	Kashmiri Pulav G	14
	Basmati rice cooked with fresh mixed vegetables, nuts, mixed fruits and light spices	
104	Curd Rice G	8
	Rice mixed with yogurt and spices	



BIRYANI

MITHAI (DESSERTS)

105	Gulab Jamun	6
	Deep fried flour balls soaked in cardamom flavored sugar syrup	
106	Ras Malai G	7
	Homemade cheese balls soaked in creamy flavored milk	
107	Kheer G	6
	Basmati rice pudding flavored with cardamom and pistachio.	
108	Badam Halwa G	7
	Grated almonds cooked in milk and sugar	
109	Carrot Halwa G	7
	Grated carrot cooked with nuts, sugar, butter and milk	
110	Carrot Halwa with Ice-cream	9
111	Pistachio or Malai or Mango Kulfi	6
	Indian style home made ice cream.	
113	Vanilla Ice-cream	5



DESSERTS

CONDIMENTS

Papadam	2
Raita / Plain Yogurt	3
Pickle	2
Extra Sambar	3



LASSI

BEVERAGES

Coke / Sprite / Diet Coke / Sprite / Sweet tea	2
Lemonade / Fanta	2
Thums Up / Limca	3
Masala Tea	3
Madras Coffee	3
Mango Lassi	5
Yogurt and mango shake	
Sweet Lassi	4
Sweet yogurt shake	
Salt Lassi	4
Mango Juice	5
Masala Chaas (Buttermilk)	4
Masala Soda	4

HOUSE WINES

Robert Mondavi Merlot	6
Robert Mondavi Cabernet	6
Robert Mondavi Pinot Noir	6
Robert Mondavi Riesling	6
Robert Mondavi Chardonnay	6
Robert Mondavi Pinot Grigio	6
Robert Mondavi Shiraz	6
Corkage Fee	10

Premier wines available on request, please inquire with your server.



BEER

Heineken	5
Corona or Corona Light	5
Blue Moon or Yuengling	5
Taj Mahal (small)	5
Taj Mahal (big)	12

*Items marked with (V) are Vegan, Items marked with (G) are Gluten Free
Items with (*) can be cooked without Onion, Garlic and Potatoes as
Jain (Saatvik) dishes.*

18% Gratuity will be added to the table of 5 guest and more.

- Some items may contain different kinds of nuts
- Some items may not be available at times
- Price subject to change without notice.

(404) 636-4400 • www.madrasmantra.com

Most of our dishes are **GLUTEN FREE**
Ask your server, for more details

MADRAS MANTRA

Indian Vegetarian Cuisine

Monday Closed

Tuesday - Sunday Lunch: 11:30 am to 3:00 pm • Dinner: 5:00 pm -9:30 pm

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