



FOOD MENU

A decorative blue flourish consisting of a horizontal line with arrowheads at both ends, positioned below the 'FOOD MENU' text.

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Google Review



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STARTERS

Samosa (2 pcs) 7.00

Fried pastry shells filled with potato, green peas, and spices.
Gebakken deeghulsjes gevuld met aardappel, groene erwten en kruiden.

SINGLE (3 Pcs) SHARE (6 Pcs)

Paneer Tikka Zaffrani 10.00 20.00

Cottage cheese lightly marinated with saffron and spices grilled with capsicum, and onions in the tandoor.
Cottage cheese licht gemarineerd met saffraan en kruiden gegrild met paprika en uien in de tandoor.

Green Peas Tikki 9.50 19.00

Patties made of green peas, spinach, and potato. flavoured with indian spices and grilled on a hot plate.
Patties gemaakt van groene erwten, spinazie en aardappel op smaak gebracht met Indiase kruiden en gegrild op de hete plaat.

Tandoori Mushroom 9.50 19.00

Fresh mushroom marinated with cashew nut paste, ginger, spices, and grilled in the tandoor.
Verse mushroom gemarineerd met cashewnotenpasta, gember, kruiden en gegrild in de tandoor.

SINGLE (3 Pcs) SHARE (6 Pcs)

Chicken Tikka 10.00 20.00

Boneless pieces of chicken marinated with ginger garlic paste, yoghurt, special spices, and grilled in the tandoor.
Stukjes kip zonder bot gemarineerd met gember-knoflookpasta, yoghurt en speciale specerijen en gegrild in de tandoor.

Chicken Malai Tikka 10.00 20.00

Boneless pieces of chicken delicately coated with Cashewnut Cream, yoghurt, spices, and grilled in the tandoor.
Stukjes kip zonder botten, subtiel ingesmeerd met room, yoghurt en specerijen en gegrild in de tandoor.

Tandoori Prawns €12.00 €24.00

Fresh prawns marinated in ginger garlic paste, tandoori spices, and gently cooked in the tandoor.
Verse garnalen gemarineerd in gember-knoflookpasta en tandoorikruiden en zachtjes gegaard in de tandoor.

MAIN COURSE

(Served with Steamed Basmati Rice or Plain Naan)

Dal Makhani 19.50

Black lentils cooked with onion, tomato, and tempered with asafoetida & garlic.
Zwarte linzen gekookt met ui, tomaat en getemperd met asafoetida & knoflook.

Malai Kofta 18.00

Cottage cheese patties cooked in a creamy cashew nut based gravy.
Flensjes van kwark gekookt in een romige jus op basis van cashewnoten.

Paneer Khurchan 20.50

Cottage cheese prepared with thick gravy of onions, tomato, and capsicum.
Kwark bereid in een dikke jus van uien, tomaat en paprika.

Saag Paneer 20.00

Cottage Cheese cooked in a delicately spiced gravy of puréed spinach, onion, garlic and cumin.
Cottage Cheese gekookt in een subtiel gekruide jus van gepureerde spinazie, ui, knoflook en komijn.

Mixed Vegetable Korma 18.50

Assorted vegetables cooked in a flavourful cashew tomato gravy
Diverse groenten gekookt in een smakelijke jus van cashew en tomaten

Bhindi Masala 19.00

Stir fried okra tossed in a semi dry onion, tomato gravy
Roergebakken okra gemengd in een semi-droge uientomatenjus

MAIN COURSE

(Served with Steamed Basmati Rice or Plain Naan)

Butter Chicken 21.50

Boneless tandoori chicken simmered in a rich tomato butter flavoured gravy.
Tandoori kip zonder botten gestoofd in een rijke jus met tomatenbotersmaak.

Chicken Tikka Masala 21.50

Grilled chicken cubes cooked in a creamy onion and tomato based gravy.
Gegrilde kipblokjes gekookt in een romige jus op basis van ui en tomaat.

The Real Chicken Mad'Ras 21.00

Boneless Chicken cooked in Mad'Ras style with chef's special spices.
Kip zonder bot bereid in Mad'Ras-stijl met speciale kruiden van de chef.

Lamb Rogan Josh 23.50

A mildly spiced mutton curry cooked in the traditional Kashmir style.
Een mild gekruide schapenvlees curry gekookt in de traditionele Kashmir stijl.

Goan Prawn Curry 24.50

Fresh king prawn gently cooked in a coconut gravy with spices and tempered with mustard seeds.
Verse reuzengarnalen zachtjes gekookt in een kokosjus met specerijen en getemperd met mosterdzaadjes.

Fish Moilee 24.50

Light yet flavourful curry made with fish, onion, tomato, Coconut milk, lime, ginger, turmeric and black pepper.
Lichte maar smakvolle curry gemaakt met vis, ui, tomaat, kokosmelk, limoen, gember, kurkuma en zwarte peper

RICE VARIETIES

Chicken Dum Biryani 20.50

Steamed Basmati Rice 3.50

BREADS

Plain Naan 3.50

Indian bread baked in the tandoor.

Butter Naan 3.00

Naan baked in the tandoor, and glazed with butter.

Garlic Naan 5.00

Naan flavored with garlic baked in the tandoor, and glazed with butter.

Cheese Naan 6.00

Naan stuffed with cheese and baked in the tandoor.

Garlic & Chilli Naan 6.00

Naan flavored with garlic and green chillies baked in the tandoor, and glazed with butter.

Truffle Naan 7.00

Naan baked in the tandoor & glazed with truffle paste

Truffle Cheese Naan 8.50

Naan stuffed with cheese and baked in the tandoor and glazed with truffle paste

Peshawari Naan 7.00

Naan stuffed with a paste of coconut, raisins and Almonds

DESSERTS

Gulab Jamun 7.50

Soft berry sized balls made with milk solids and flour soaked in rose flavoured syrup served hot topped with pistachios and rose petals

Rasmalai 7.50

Cottage cheese patties dipped in flavoured and sweetened milk topped with pistachios and rose petals

Mango Mousse 7.50

Fresh cream and mango whipped into a smooth mousse served with chopped mangoes and lime zest

Sides

Yoghurt	3.50
Raita	5.00
Green Salad	5.00
Sautéed Vegetables	6.00
Dal Makhani Half Portion	10.00

Mad'Ras

Essence of India

Vegetarian
Non Vegetarian
Vegan made on request
Spicy

Food prepared in our restaurant may contain the following ingredients: milk, eggs, wheat, peanuts, mustard and tree nuts. If you have a food allergy, please notify the service staff

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