



LE MADRAS

RESTAURANT INDIEN

7 RUE DES DENTELLES
67000 STRASBOURG



The Madras restaurant offers you a traditional and home-made Indian cuisine. We select our own products from local suppliers to ensure their quality and freshness. Discover our menu which is a mixture of flavors to delight your palate.

Homemade food



STARTERS



BAIGAN BADJI

Eggplant fritters with chickpea flour 7.00 €

ONION BADJI

Onion fritters with chickpea flour 7.00 €

PAKORA

Fruit and vegetable fritters with chickpea flour 7.00 €

VEGETABLE SAMOSA

Crispy turnovers with potato, green bean, carrot and pea filling 7.30 €

MEAT SAMOSA

Crispy turnovers filled with minced lamb meat and peas 7.50 €

RESHMI KEBAB

Chicken skewer, spiced with Indian spices 7.50 €

SEESH KEBAB

Minced lamb skewer with fresh herbs 7.90 €

MIX STATERS

Pakora, Reshmi, Seesh Kebab, Badjis, Meat and Vegetable Samosa, to share for 2 persons 16.90 €

SOUP



Mixed spice and lentil soup 7.00 €

RAÏTHA

Refreshing salad with yogurt, cucumbers, tomatoes and onions, all flavored with cumin 7.00 €

MADRAS SALAD

A variety of spicy green salad with carrots, cucumbers, tomatoes, peppers and onions 7.50 €





HOMEMADE BREAD

TRADITIONAL INDIAN PRODUCTION BASED ON WHOLE
WHEAT AND COOKED IN AN EARTHENWARE JAR



NAAN NATURE

Plain bread with butter 3.00 €

CHEESE NAAN

Chef's specialty, bread with cheese filling 4.00 €

NAYA NAAN

Bread with cheese and garlic filling 4.30 €

GARLIC NAAN

Bread with garlic filling 4.00 €

NAAN MADRAS

Bread with garlic and Indian spices 4.00 €

SIDE DISHES

BASMATI RICE

Basmati rice flavored with cardamom, cloves and
cinnamon 3.50 €

SAFFRON RICE

Saffron basmati rice 4.50 €

CASHMIRI RICE

Basmati rice with exotic fruits and dried fruits 4.90 €

BOMBAY POTATOES

Pan-fried potatoes with onions, peppers and ginger,
flavored with fenugreek and cumin 4.50 €

PAPADAM

Lentil Chips with Indian Flavors 2.50 €





DISHES

CHICKEN MADRAS CURRY

Chicken curry with tomato, onions and mild spices 17.50 €

CHICKEN KOURMA

Chicken cooked in a green curry sauce with coconut milk, cashew nuts and chopped almonds 18.00 €

CHICKEN CASHMIRI

Chicken in coconut milk curry with exotic fruits 18.00 €

CHICKEN VINDALLO

Chicken and potato curry with red pepper 18.00 €

LAMB KOURMA

Sliced lamb cooked in a green curry sauce with coconut milk, cashews and chopped almonds 18.90 €

ROGAN GOHST

Lamb simmered in a curry sauce made with ginger, garlic, onions and Indian spices 18.90 €

LAMB VINDALLO

Lamb and potato curry, spiced with red pepper 18.90 €

BRIYANI

MIXTURE OF 25 SPICES AND DRIED FRUITS, PREPARED WITH BASMATI RICE, WITH A RAÏTA

CHICKEN BRIYANI Chicken 19.00 €

LAMB BRIYANI Lamb 20.00 €



ALL OUR DISHES ARE SERVED WITH BASMATI RICE
(EXTRA 1.50 € FOR ALL OTHER SIDE DISHES)



GRILLS

LE MADRAS OFFERS YOU DIFFERENT VARIETY OF
GRILLS IN THE TANDOOR



CHICKEN TANDOORI

Grilled chicken thighs marinated in homemade spices 16.50 €

CHICKEN TIKKA

Skewer of marinated chicken breast with saffron spices 17.50 €

CHICKEN TIKKA MASALA

Grilled chicken breast in a yogurt sauce seasoned with garam masala, onions and peppers 18.90 €

BUTTER CHICKEN

Chef's specialty, grilled chicken breast with a creamy mild spiced sauce 18.90 €

LAMB TIKKA

Lamb skewer marinated in saffron spices 18.50 €

LAMB MAKHANI

Grilled lamb pieces with a mango and sweet spice sauce 18.50 €

MIX TIKKA MASALA

Grilled lamb and chicken in a yogurt sauce, seasoned with garam masala, onions and peppers 19.50 €

THE TANDOOR IS AN ESSENTIAL PART OF INDIAN COOKING,
IT IS A BAKED CLAY OVEN USED TO GRILL MEAT, FISH AND NAANS



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SEAFOOD & FISH

JINGHA CASHMIRI

Shrimps with coconut milk and exotic fruits 18.90 €

JHINGA BENGALI

Shrimps in a creamy curry sauce with ginger, garlic and fresh herbs 18.90 €

JHINGA SHAH JAHAN

Shrimps in a creamy green curry sauce with cashews and chopped almonds 18.90 €

GAMBAS ROYALES

Shucked and pan-fried prawns in a curry seasoned with Indian spices 23.50 €

GAMBAS TANDOORI

Prawns marinated with fresh herbs and homemade spices 23.50 €

MACHALI TIKKA MASALA

Fish of the day marinated then grilled in the Tandoor in a creamy yogurt sauce, onions, peppers 18.90 €

CALAMAR MADRAS CURRY

Squid cooked in a tomato-based curry, seasoned with ginger, garlic, cumin and Indian spices 17.90 €

CALAMAR CASHMIR

Squid prepared in coconut milk, served with a mild curry and exotic fruits 17.90 €



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VEGETARIAN DISHES



DALL

Mixture of different varieties of Indian lentils 16.00 €

PALAK PANIR

Chunks of homemade Indian cheese with spinach sauce and mild spices 16.00 €

MADRAS CURRY VEGETABLES

Fresh vegetables with a creamy sauce seasoned with cumin, ginger and garlic 17.00 €

KOURMA VEGETABLES

A variety of fresh vegetables cooked in a green curry with mild spices, chopped almonds and cashews 17.00 €

CASHMIRI VEGETABLES

Fresh vegetables cooked in a curry with exotic fruits in a sweet sauce 17.50 €

BAIGAN BARTA

Grilled eggplant caviar sprinkled with fresh herbs 17.00 €



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MENU DÉCOUVERTE - 32€

OUR MENU DÉCOUVERTE IS SERVED WITH A PLAIN NAAN AND
BASMATI RICE

CHOICE OF STARTER

Reshmi kebab
or Meat samosa
or Pakora

CHOICE OF MAIN COURSE

Butter chicken
or Lamb kourma
or Vegetables Madras curry

CHOICE OF DESSERT

Halwa
or Panacotta
or Kulfi

ALL OUR DISHES ARE SERVED WITH BASMATI RICE
(EXTRA 1.50 € FOR ALL OTHER SIDE DISHES)



DESSERTS



PANACOTTA

Cardamom flavored with a mango coulis 7.50 €

KULFI

Homemade pistachio ice cream 7.50 €

HALWA

Semolina cake with raisins, almonds and coconut 6.90 €

ROSE PETAL POP

Doughnuts coated with rose essence and served with vanilla ice cream 6.50 €

INDIAN CARROT CAKE

Carrot, chopped almond, raisin and cashew cake 6.90 €

EXOTIC FRUIT SALAD

Exotic fruits with mango pulp 7.90 €

PÂTISSERIE MAISON

Indian pastry assortments 13.90 €

CHAÏ GINGERBREAD

Homemade chaï gingerbread and vanilla ice-cream 7.50 €

COLONEL

Lemon sorbet, drizzled with vodka 9.00 €



ARTISANAL ICE-CREAM

2 scoop of your choice: Chocolate, Bourbon Vanilla, Passion, Lemon, Coconut, Mango and Pineapple 5.00 €

Extra whipped cream, chocolate or mango coulis 1.50 €

IRISH COFFEE

9.90 €



LASSIS

A FRESH AND TASTY INDIAN BEVERAGE, MADE FROM MILK AND YOGURT
SOURCED FROM LOCAL PRODUCERS

SALTY OR SWEET LASSIS	25 cl	4.60 €
MANGO OR ROSE LASSIS	25 cl	5.00 €

SOFTS

COCA-COLA/ COCA-COLA ZÉRO	33 cl	3.90 €
SCHWEPPE TONIC PREMIUM	25 cl	3.90 €
PERRIER	33 cl	3.90 €
ORANGINA	25 cl	3.90 €
MANGO JUICE	25 cl	3.90 €
GILBERT FRUIT JUICE	20 cl	3.90 €
Apple, Orange, Pineapple, Tomato		
LIMONADE ARTISANALE	25 cl	2.50 €
SYRUP	25 cl	2.50 €
Mint, Lemon, Grenadine, Strawberry		
DIABOLO	25 cl	3.50 €
ROOH AFZA	25 cl	3.60 €
Rose essence syrup		
HOMEMADE ICED TEA	25 cl	4.50 €
CAROLA BLEUE/ROUGE/VERTE	50 cl	3.10 €
CAROLA BLEUE/ROUGE/VERTE	100 cl	5.60 €
TEA, INFUSION DAMMANN		4.00 €
Verbena, Mint, Black, Green, Jasmine		
INDIAN CHAI TEA		4.50 €
DECAFFEINATED COFFEE		2.30 €
COFFEE CREAM		2.50 €
GRAND CAFÉ		4.00 €

BEERS

INDIAN BEER	33 cl	4.90 €
JUPILER PRESSION	25 cl	3.50 €
	50 cl	6.00 €
PICON	25 cl	4.20 €
	50 cl	7.50 €
PANACHÉ	25 cl	3.70 €

LES COUPES

MANGO SPRING	12,5 cl	7.50 €
Malibu, mango juice, rose syrup, house specialty		
SWEET PEARL	15 cl	8.50 €
Gin, lychee juice and raspberry cream		
CRÉMENT D'ALSACE	12,5 cl	7.00 €
GEWURTZTRAMINER	12,5 cl	9.90 €
VENDANGES TARDIVES		
CHAMPAGNE	12,5 cl	11.90 €
Duval Leroy Premier Cru		
KIR AU VIN BLANC D'ALSACE	12,5 cl	6.00 €
KIR MADRAS	12,5 cl	6.50 €
Rose cream with Alsace white wine		
KIR ROYAL	12,5 cl	7.90 €
Blackcurrant cream with Alsace white wine		

APERITIFS & DIGESTIFS

RICARD OU PASTIS	2 cl	4.50 €
MARTINI	4 cl	5.00 €
Red, White, Rosé		
GIN	4 cl	6.50 €
VODKA	4 cl	6.50 €
WHISKY	4 cl	8.50 €
COGNAC	4 cl	8.50 €
EAU DE VIE GEWURTZ	4 cl	7.00 €
Williams Pear, Raspberry		
CALVADOS	4 cl	6.00 €
RHUM INDIEN OLD MONK	4 cl	7.00 €
RHUM DIPLOMATICO	4 cl	8.50 €
LIQUEURS	2 cl	5.50 €
Cointreau, Malibu cardamon, Ginger, Mango		

WINE

Glass/Coupe (12,5 cl)

1/4

1/2

Bt

CÔTES DU RÔNE

Domaine de la Présidente

4.50 € 8.50 € 16.00 €

CÔTES DU PROVENCE

Château Mouresse Classic

4.50 € 8.50 € 16.00 €

EDELZWICKER *Bio*

Reysz Jost Scharrachbergheim

4.50 € 8.50 € 16.00 €

PINOT NOIR

Reysz Jost Scharrachbergheim

4.50 € 8.50 € 16.00 €

INDIAN WINE FROM BANGALORE

GROVER ROUGE 2016

La Réserve

6.50 € 12.00 € 23.00 € 34.00 €

WHITE WINE

WINE OF ALSACE

GEWURZTRAMINER *Bio*

Reysz Jost Scharrachbergheim

5.50 € 9.50 € 18.00 € 26.90 €

GEWURZTRAMINER *Bio*

Cuvé Prestige

5.90 € 10.90 € 19.90 € 28.90 €

GEWURZTRAMINER *Bio*

Vendange Tardives Gustave Lorentz

9.90 € 17.00 € 36.00 € 49.00 €

PINOT GRIS *Bio*

Reysz Jost Scharrachbergheim

5.90 € 9.50 € 18.00 € 26.90 €

PINOT NOIR *Bio*

Reysz Jost Scharrachbergheim

5.90 € 10.50 € 19.00 € 27.00 €

ROSÉ WINE

PROVENCE CHÂTEAU AOP

Mouresse grande cuvée

21.00 € 29.00 €

RED WINE

BOURGOGNE AOP

HAUTES CÔTES DE BEAUNE AOC 2019 6.50 € 37.00 €

Domaine Manoir de Mercey Berger Rive
Finesse et gourmande grâce à un boisé délicat

MERCUREY CHÂTEAU BEAU 2012 46.00 €

Domaine Manoir de Mercey Berger Rive

CHASSAGNE MONTRACHET 2019 53.00 €

Premier cru Morgeot, domaine Chapelle Bio
Puissant et racé, belle robe de sous bois

NUIT SAINT GEORGES 2011 86.00 €

Premier cru de la Chaux, domaine Remorique

RHÔNE AOP

CÔTES DU RHÔNE 2021 28.00 €

Domaine de la Présidente
Rouge élégant et fondu avec une note de fruits rouges

CHÂTEAUNEUF DU PAPE 2017 7.90 € 46.00 €

Domaine de la Présidente
Typé et distingué, aux arômes de fruits rouges et d'épices

CROZES HERMITAGE 2018 7.50 € 39.00 €

Les Cornirets Fayolle Fils et Fille
Une pure Syrah de la Vallée du Rhône
Production issu des vignes de plus de 60 ans

CÔTE-RÔTIE 2012 79.00 €

Domaine Gilles Barge
Côte Brune Gilles Barge

LOIRE AOP 1/2 Bt

ANJOU VILLAGE ROUGE BAISER 2011 23.00 € 33.00 €

Un vin très caramélisé, chaleureux et suave, aux arômes de fruits (cassis, mûre, myrtille)

SANCERRE ROUGE 2014 46.00 €

Domaine des Terres Blanches
100% Pinot Noir au goût de fruits rouges et fraise des bois

RED WINE

BORDEAUX AOP

LUSSAC SAINT EMILION AOC 2019	6.00 €	35.00 €
Châteaux Les Vieilles Pierres		
HAUT-MÉDOC LA CLOSERIE DE CAMENSAC 2019		43.00 €
Second vin du Château de Camensac des tanins policés, de la prune, des fruits rouges, un bel équilibre		
MARGAUX LA COURONNE DU MARQUIS DE TERME 2009		49.00 €
Souple et soyeux, second vin du cru classé Marquis de Terme		
POMEROL FUGUE DE NENIN AOP 2008		67.00 €
Second vin du Château de Nenin, une référence en Pomerol		
SAINT-ESTHÈPHE CHÂTEAU PHELAN SEGUR 2010		89.00 €
Cru bourgeois exceptionnel dans un grand millésime		

BEAUJOLAIS AOP

MOULIN À VENT 2019	6.00 €	34.00 €
Ferraud à fils Souple et fruité		
BROUILLY 2015		32.00 €
Domaine Rolland Léger et fruité		

CRÉMANT

CRÉMANT D'ALSACE	7.50 €	36.00 €
Reysz Jost Scharrachbergheim		

CHAMPAGNE

DUVAL LEROY	12.00 €	65.00 €
Premier Cru		