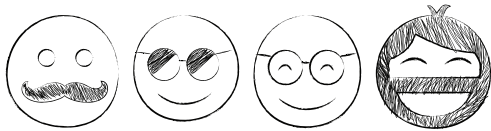




Machan's



Kitchen

The taste of tradition



Soup

Murungakai Chaaru	\$4.90
(a soup made of drumstick pulp and native spice from kongunad)	
Nellikai rasam	\$4.90
(a soup made of goose berry and village style masala from chettinadu)	
Hot and Sour Veg /Chicken	\$4.8/5.30
Sweet Corn Veg/Chicken	\$4.8/5.30
Nenjelumbu rasam	\$5.10
(soup made of mutton chunks, bones and seasoned with peppercorn)	
Pallipalayam Chicken Chaaru	\$4.8
(soup made with chicken meat along with bones cooked with palayam masala)	
Nandu Rasam	\$6.30
(a friendly crab soup with native spice of coast from nanjilnadu)	

Veg-Starters

Paal katti Varuval	\$9.30
(fresh cheese strips seasoned with masala and deep fried)	
Babycorn Kurkure	\$8.60
(crispy fried baby corn tossed with chaat masala)	
Kongu Kaalan Varuval	\$8.60
(mushroom marinate with kongunad masala and deep fried)	



Cauliflower 65	\$8.80
(chilly based cauliflower fry from chettinad)	
Chilli Cauliflower/Mushroom/ Paneer/Babycorn	\$8.50/8.10/8.30/8.60
Machurian Cauliflower/Mushroom/ Paneer/Babycorn	\$8.50/8.10/8.30/ 8.60

• Non-Veg Starters •

Chicken

Kozhi Milagu Pirattal	\$10.40
(pepper flavored chicken which could make you drool, from kaaraikudi)	
Nei Kozhi Varuval	\$11.30
(this is speciality of keeranoor absolutely chickenish)	
Chicken Chukka	\$9.20
(tender chicken cubes cooked with dry roast spicy masala)	
Nellai Chilly Chicken	\$10.20
(fried chicken cubes tossed with secret spicy masala)	
Chicken 65	\$10.90
Chicken lollipop	\$9.20

Mutton

Original Mutton Chukka	\$12.20
(recipes from mutton chukka are innumerable, but this one is original from Madurai)	
Uppu Kari Chukka	\$12.80
(a mutton specialty from kanadukaathan which can make you lose your self control)	
Mutton Kola Urundai	\$13.20
(fried mutton keema balls made with secret recipe)	

Seafood

Fish Tawa Fry	\$7.30
(seer fish marinate with special masala of coastal willage from nagarcoil)	
Curry Leaf Fish Fry	\$7.80
(recipe from my mother's hand)	
Yeral Milagai Chukka	\$13.20
(prawn grilled to perfection with spicy masala)	
Kanyakumari Yeral Varuval	\$12.80
(prawn marinated with garlic dal powder and deep fried)	
Nandu Kola Urundai	\$11.30
(deep fried crab meat ball seasoned with touch of coriander masala)	
Squid pepper fry	\$9.20
(pan fried squid with chettinadu base pepper masala)	
Marina beach Squid fry	\$11.00
(Squid fry in Chennai marina beach street food style)	
Nandu Omlette	\$12.80
(crab meat cooked with eggs directly on tawa)	

Egg

Karandi Omlette	\$5.20
(eggs cooked in special ladle)	
Kalakki	\$2.80
(it's a egg dish famous from Madurai street food)	



Egg Podimaas \$4.30
(village style scrambled
egg with masala)

• **INDIAN MAIN COURSE** •

Veg

Urulai Thokku \$8.90
(baby potatoes cooked in a traditional
pickling masala with onions and tomatoes)

Vendakai Masala \$8.40
(a curry made with ladies finger
seasoned with south Indian spices)

Milagu Kaalan Masala \$9.00
(mushroom cooked with pepper
and traditional chettinad masala)

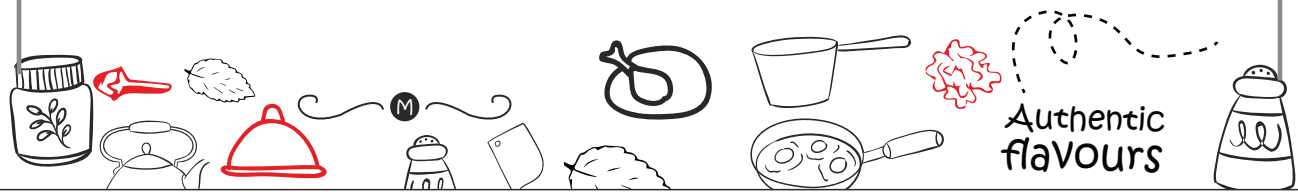
Murungai vazhaipoo kulambu \$11.20
(a lovable marriage between drumstick &
banana flower solemnized by coconut)

Veg stew \$7

Chicken

Chicken Chettinadu \$8.40
(another recipe of boast of chettinadu
kitchens, from karaikudi)

Kongunadu Kozhi Curry \$9.20
(this is how a chicken curry will taste in
villages, with hand ground masala)



Chicken Rasamani \$9.20
(chicken curry made with tamil nadu special rasam powder)

Chicken stew \$8.40

Mutton

Mutton Chettinadu \$12.00
(tender mutton cooked with chettinadu spices and coconut masala)

Madurai Mutton Curry \$11.40
(coconut flavored mutton curry cooked with potato)

Mutton Kasamusa \$10.80
(a recipe from selam made of mutton keema)

Mutton Stew \$9.00

Seafood

Machan's special fish head curry..... \$26.00

Yeral Milagu Masala \$13.00
(prawn masala cooked to perfection with peppercorns and green chillies)

Nandu vengaya Masala \$14.50
(crab and shallots cooked with lavish amount of spices)

Yeral thokku \$15.20
(prawn cooked with thick pickled masala)

Meen Poondu Kolambu \$8.30
(home style fish curry cooked with garlic and small onion)



Rice

Briyani Chicken/Fish/Prawn \$11.90/13.00/13.40

(basmati rice)

Machan's Mutton briyani \$13.40

(seeraga samba rice)

Vettilai Poondusadam \$9.60

Pallipalayam Veg biryani..... \$10.20

Fried Rice and Noodles

Veg/Egg/Chicken/Mixed \$8.00/9.10/11.00/13.20

Schezwan Veg/Egg/Chicken/Mixed \$8.20/9.30/
11.00/13.20

South Indian Breads

Paratha \$4.70

Chappathi \$4.70

Appam/Egg Appam \$6.80/7.60

Kal Dosa \$4.40

Egg Dosa \$4.80

Ghee/Butter/Cheese Dosa \$5.10

Podi Dosa \$4.80

Madurai Spl Kari Dosa \$9.80

Chicken Keema Dosa \$8.80

Mushroom Masala Dosa \$7.30

Masala Dosa \$5.70

Kothu Paratha Veg/Egg/Chicken/Mutton \$7.30/
7.50/9.20/
10.20



Dessert

Coconut Soufflé	\$5.50
Ealaneer payasam	\$7.50
Sirguma	\$7.40
A chilled kheer made of semiya, dates & pineapple	
Kaatu Kambu halwa	\$7.90
Halwa made of bajra and coconut milk	
Pista kulfi	\$6.50
Mango kulfi	\$6.50

Bevarage

Panagam	\$4.50
Nannari Sarbath	\$3.50
Vasantha Neer	\$4.50
Neer Moru	\$3.50