

ACCOMPANIMENTS

PULAO RICE	3.00	POORII (FRIED INDIAN BREAD)	3.00
NAN NATURE	2.00	RAITA	3.00
NO CHEESE	3.00	shag bhaji	7.00
NAN PESWARI (SUGAR)	3.00	vegetable curry	8.00
NAN GARLIC	3.00	tarka daal	7.00

CHILDREN'S MENU

€9.00

TANDOORI CHICKEN OR KORMA CHICKEN

+ 1 DRINK (JUICE OR COCA)

+ ICE

masala magic
restaurant

OPEN LUNCH AND EVENING

52 rue de la republique - 31300 toulouse - tel. 05 61 42 68 07

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~~100%~~ 100% homemade - fresh products

A female chief from eastern India
prepares authentic Indian cuisine

STARTERS
(fried donuts) *vegetarian **Vegan

VEGETABLE SAMOSAS* (turnover stuffed with spices)	3.50
MEAT SAMOSAS (turnover stuffed with spices)	4.00
ONION BHAJIS* (fried onions, white cabbage, carrots)	3.00
BEGUNIS* (eggplant fritters)	3.00
CHICKEN PAKORAS (chicken fritters)	4.50
DAAL SOUP (rice flour, semolina, lentils)	4.50
IDLI (rice flour, semolina, lentils)	7.00

OUR DISHES (served with rice and salad)
Prepared with tomato sauce, onion, ginger, garlic and mixed spices

CHICKEN

CHICKEN MADRAS (with onion, tomato, Madras spice - Spicy: medium)	10.90
CHICKEN KORMA (coconut milk cream, sugar, and spice mix)	12.50
CHICKEN TIKKA MASSALA (grilled chicken with Massala sauce)	13.90
BUTTER CHICKEN (chicken, tomato, onion, cream with flavored butter)	13.00
CHICKEN JAALFREZI (chicken with peppers and onions)	12.00
CHICKEN NIZAMI (chicken breast, cream, coconut milk, nuts, coriander)	13.00

LAMB

LAMB KORMA (Cream, coconut milk, sugar and house spices)	14.50
LAMB JAALFREZI (peppers, onions)	14.00
LAMB MADRAS (onion, tomato, Madras spice - Spicy: medium)	14.50
LAMB SHAG (lamb, spinach, tomatoes)	14.50
LAMB KARAI (lamb, ginger, cream, yoghurt, tomatoes)	14.50
LAMB Roganjosh (lamb, kishmiri chilli, butter)	14.50

BEEF

VINDALOO BEEF (all types of chilli - Spicy: Strong)	12.00
JAALFREZI BEEF (sautéed with onion, peppers - Spicy: medium)	13.50
MADRAS BEEF (with onion, tomato, Madras spice - Spicy: medium)	12.00
RAZALA BEEF (yogurt, cream, spices)	13.00
KARAI BEEF (beef, cream, ginger, yogurt)	13.50

OUR FISH DISHES (served with rice and salad)
Prepared with tomato sauce, onion, ginger, garlic and Massala

FISH CURRY (onion, tomato, curry)	12.00
MALAI CURRY SHRIMP (coconut milk and spices - Spicy: medium)	14.90
GAMBAS DOPIAJA (sautéed with peppers, onions, spicy sauce)	17.00
KERALA FISH CURRY (fish, coconut milk, tomatoes, butter)	12.50

OUR VEGETARIAN OR VEGAN DISHES

(served with rice and salad, different sauce on each dish)

ALOO BOMBAY (potatoes, tomatoes, ginger, massala...)	10.00
TAARKA DAAL (massala lentils)	10.00
VEGETABLE CURRY (choice of vegetables depending on the market)	11.00
PALAK PANEER (spinach, Indian cheese)	13.00
CHANNA MASSALA (chickpea curry, with spices, tomato, cream)	10.00
AUBERGINE CURRY (eggplant, potato, onions, tomato, coriander)	11.00
VEGETABLE KEFTA CURRY (vegetable balls, cream, spices)	12.00
DAL MAKHNI (lentils with scented butter)	10.00
CHOLE BATURA (chickpeas, tomatoes, served with french fries)	11.00
SHAHI PANEER (Indian cheese, cream, walnuts, tomatoes, coriander)	14.00

BIRIYANI SPECIALTIES (prepared with Basmati rice, walnuts, grapes, saffron, mixture with cream sauce and house spices)

BIRIYANI BEEF	14.00
CHICKEN BIRYANI	12.50
PRAWN BIRIYANI	16.90
BIRIYANI VEGETABLES	11.90
BIRIYANI LAMB	14.50

TANDOORI SPECIALTIES

(marinated and grilled in an earthen oven, served with rice and salad)

TANDOORI CHICKEN (2 chicken legs)	11.90
CHICKEN TIKKA (roast chicken skewer)	12.90
LAMB CHOPS	17.90
TANDOORI PRAWNS (7 pieces)	16.90
BEEF BIHARI TIKKA (beef skewers)	13.00