



MANCHURIAN MADURAI

indian & HAKKA FUSION CUISINE

MON – FRI

11:30am – 3:00pm

5:30pm – 9:30pm

SAT – SUN

11:30am – 9:30am

1855 Dundas St East,
Unit #3, Mississauga,
ON, L4X 1M1

Tel : 647-899-7883
647-205-1953



MANCHURIAN MADURAI

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Soups

Rasam 3.95

An old traditional South Indian colonial favourite, the light soup is delicately balanced with spices and fresh tomatoes in a tamarind accent

Hot and Sour Soup (Add Chicken and Shrimp - \$1.95) 6.95

Spicy and tangy Vegetable broth, served with strips of tofu, bamboo shoots, mushroom & egg

Sweet Corn Soup (Add Chicken - \$0.95) 5.95

Fresh Egg drop with addition of diced corns, carrots, and peas

Manchu soup – House Special 7.25

Shrimp, chicken and vegetables in chicken broth

Appetizers - Hakka Chinese

VEGETARIAN

Vegetable Spring Roll (8Pcs) 5.45

Big time famous Asian snack, Chopped vegetables wrapped in a roll

Chilli Paneer (Dry) 9.95

Fresh homemade Indian cottage cheese with onions, peppers and spices

Veggie Pakora (8Pcs) 8.95

Mix Veg pakora marinated in herbs and spices

CHICKEN

Chicken Lollipop (8Pcs) 9.95

Drumstick shaped chicken winglets marinated in herbs and spices

Chicken Pakora (8Pcs) 9.95

Chicken dipped in batter and fried

Chilli Chicken (Dry) 9.65

Chicken pieces tossed with onion, peppers and herbs

Chicken Wings (8Pcs) 9.95

Chicken split Wings

MEAT

Chilli Lamb (Dry) 10.65

Lamb pieces tossed with onion, peppers and herbs

SEAFOOD

Spicy Crispy Calamari 9.95

Calamari battered in secret mild Indian spices

Fish / Shrimp Pakora (8Pcs) 10.95

Your choice of Fish / Shrimp dipped in batter and fried

Golden Tiger prawns 12.45

Crisp Jumbo prawns marinated in spicy garlic sauce, dusted with bread crumbs and fried

MM Hakka Platter 16.95

Chicken Lollipops (3pcs), Chicken Pakora (3pcs), Chicken Wings (3pcs), Veg Spring Roll (4pcs) and Spicy Calamari (4pcs)

Uttar / Dakshin (North / South Indian)

VEGETARIAN

Mirchi Bhajji (4Pcs) 5.95

Jumbo green chillies dipped in batter and fried

Aloo Tikki Chaat 5.95

Lentil doughnut soaked in house special yogurt with special herbs and spices

Paneer Tikka 9.95

Succulent cubes of Indian Cottage cheese blended with mild spices and yogurt, cooked in clay pot

Samosa (3Pcs) 5.95

Crispy fried pastry filled with minced potatoes, onion, garlic and other spices

CHICKEN

Chicken 2050 (Dry) 10.95

Char grilled chicken slow cooked with rare spices and herbs

MEAT

Lapatdar Samosa (2Pcs) 6.95

Crispy fried pastry filled with minced lamb, onion, garlic and other spices

MM Uttar Dakshin Platter 15.95

Mirchi Bhajji (2pc), Samosa (2 pcs), Chicken tikka (2pcs), Chicken 2050 (2pcs), Paneer Tikka (3pcs) and Naan (1 pc)

Neeche Samundarse - Seafood

Fish Cutlet (Kerala style) (2Pcs) 7.95

Minced fish with 12 different kinds of spices coated with bread crumbs and pan fried

Machhi Pakora (6Pcs) 10.25

Succulent pieces of fish marinated in an exquisite blend of spices, cooked in the tandoori oven and fried

Pomphret (Naked fry bone in) (Mangalore style) 15.95

Rare Indian fish simmered in the mild sauce of secret spices, wrapped with special banana leaf

Bangda (Masala tava bone in) (Goa style) 7.95

- (Add rava coat - \$0.95)

Shallow fried Indian all-time-favourite Mackerel marinated with chilli, tamarind and vinegar based chutney

Salmon Salad 13.95

Salmon Cubes baked in clay oven served with salad

Aikoro (King fish masala fry) (Madras style) 11.45

Pan fried fish marinated in ginger, garlic and spices

Seafood Salad 11.95

Delightful seafood melody crab, calamari, fish and shrimp tossed in onions and Indian spices

MM Seafood Platter 29.95

Seafood Botti (2pcs), Butterfly prawns (2pcs), Tava Fish (1 pc), Fish Fry (1 pc), Tava Jinga (2Pcs), Tandoori Pomphret strip and Naan (1 Pc)



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TANDOOR - On Sizzlers

From the earthen clay oven served as Sizzlers

CHICKEN

Tandoori Chicken (Half) 11.95

World famous dish, Chicken marinated in yoghurt, ginger, garlic and fresh spices and grilled in charcoal clay oven

Chicken tikka 11.95

Succulent cubes of chicken blended with mild spices and yogurt

Chicken Seekh Kebab 11.45

Minced chicken mildly spiced and flavoured with fresh cilantro and chopped onions, grilled in charcoal clay oven

Koli Kokkoruku 11.95

Chicken marinated in Chennai style batter and fry

Reshmi Kebab 12.95

Tender pieces of smoked ground chicken marinated in sour cream, cardamom and roasted sesame seed

MEAT

Lamb Seekh Kebab 12.95

Minced lamb mildly spiced and flavoured with fresh cilantro and chopped onions, grilled in charcoal clay oven

Lamb Chops 13.95

Tender Lamb chops marinated in house special secret recipes cooked in a traditional Tandoor clay oven

Botti Kebab (6pcs) 14.95

Lamb cubes marinated in sour cream with fresh mint and chopped coriander

SEAFOOD

Tandoori Pomphret 15.95

Sea fish specially for its taste and soft bones, marinated in special herbs, spices and cooked in clay oven

Sea Food Botti 14.95

Salmon cubes marinated in house special recipes cooked in Tandoor clay oven

Tandoori Butterfly Prawns 16.95

Jumbo Shrimps marinated and barbecued in a clay oven

MM Tandoori Platter 21.95

Chicken Seekh kebab (2pcs), Lamb Seekh kebab (2pcs), Chicken Tikka (3pcs), Reshmi kebab (2pc) and Tandoori Prawns (2pcs) and Naan (1pc)

Home Made Indian Bread

Naan 1.95

Flat Indian Bread cooked in clay oven

Butter Naan 2.45

Flat bread cooked in clay oven, brushed with butter

Garlic Naan 2.95

Flat bread cooked in clay oven, brushed with butter and fresh garlic

Kashmiri Naan 3.25

Flat Bread stuffed with dry fruits and nuts

Kulcha - Aap ki Pasand 3.45

(*Your own creation every Add On's Veg - \$0.50 or Non-Veg - \$1.45)

Bread stuffed with your choice of vegetarian, non-vegetarian or sea food

* Add on Veg fresh chilli, Onion, Olive, Palak, Paneer or cilantro

* Add on Non -Veg fresh chicken, lamb, fish or shrimps

ROTI

Chapati 1.45

Thin Flat whole wheat Indian bread cooked on a griddle

Roti 1.95

Flat whole wheat Indian bread cooked in clay oven

Lacchadar Paratha 2.65

Flat multi-layer North Indian bread cooked on a griddle

Methi Paratha 2.95

Flat Bread stuffed with fresh Methi leaves

Malabar Parotta 2.65

Flat multi-layer South Indian bread cooked on a griddle

Rumali Roti - The flying bread 4.95

Mughlai speciality very thin Flat bread cooked on top of inverted Kadhai (Deep Pan)

Dosa - From the Griddle

Plain Dosa 2.95

Thin crispy crepe cooked to golden perfection

Set Dosa 3.25

Soft and thick pancake



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Main Course – Hakka Chinese

VEGETARIAN

Gobi Manchurian 9.95
Gravy battered cauliflower, deep fried and immersed in special tangy sauce

Manchurian Tofu 9.95
Cubes of Tofu in tangy sauce

Chilli Tofu 9.95
Tender pieces of Tofu with peppers, chillies, onions and secret sauce

CHICKEN

Manchurian Chicken 10.95
Cubes of chicken in tangy sauce

Chilli Chicken 10.95
Tender pieces of chicken with peppers, chillies, onions and secret sauce

Szechuan Chicken 10.95
Spicy recipe using cayenne pepper, dried chillies and onion

Spicy Garlic Chicken 10.95
Zesty and Spicy chicken marinated with garlic sauce

General Tao's Chicken 10.75
Sweet and Spicy chicken marinated with Taiwanese sauce

Mongolian Chicken 10.75
Delicious chicken marinated in oyster sauce and combined with onion in a red wine vinegar sauce

MEAT

Manchurian Lamb 11.95
Cubes of lamb in tangy sauce

Chilli Lamb 11.95
Tender pieces of Lamb with peppers, chillies, onions and secret sauce

SEAFOOD

Manchurian Fish / Shrimp 11.95
Cubes of fish / Shrimp in tangy sauce

Chilli Fish / Shrimp 11.95
Tender pieces of Shrimp / fish with peppers, chillies, onions and secret sauce

Spicy Garlic Fish 11.95
Zesty and Spicy Fish marinated with garlic sauce

Fish Tikka Masala 13.25
Fish barbecued in tandoor and later cooked in a curry

Royal King Fish Tava Steak (Bone in) 17.95
Fresh king fish marinated, shallow fried and garnished with fresh herbs

The Shorva (North Indian Gravy)

VEGETARIAN

Dal Fry 8.95
North Indian healthy dish, Lentils pressure cooked and seasoned with spices

Dal Makhani 9.95
Slow cooked lentils and mild spices topped with butter

Baingan bharta (Eggplant) 9.95
Roasted eggplant curry in onion based sauce and seasoned with curry leaves

Mutter Paneer 10.95
Delicious curry of peas and home made Indian cottage cheese cubes

CHICKEN

Butter Chicken 12.95
All time worldwide renowned Indian creamy gravy consists of tender pieces of chicken. Barbecued in clay oven and cooked in a smooth sauce made with tomato, homemade butter, spices and herbs

Chicken Tikka Masala 11.95
Tender chicken barbecued in tandoor and later cooked in a curry

Dhania Murg 11.95
Boneless pieces of chicken cooked in mild gravy with flavours of fresh coriander leaves

Handi chicken 12.25
To get the flavours of the clay pot, chicken is cooked in white cashew curry with pounded black peppers and authentic spices

Sultana chicken (Mughlai style) 13.95
A classic creation of tandoori and curry, Chicken kebab wrapped in omelette and dipped in kurma gravy

MEAT

Goat Curry 14.25
Medium hot curry flavoured tender Goat chunks cooked with aromatic spices

Goat Kadai 14.95
Goat chunks cooked with aromatic spices and green pepper

Rogan Gosh 12.95
Medium hot semi dry curry flavoured tender goat chunks and green pepper cooked with Indian spices

Bhuna Gosh 12.95
Medium hot curry flavoured tender lamb chunks cooked with Chef's Special aromatic spices

Lamb Handi chops 16.95
Chef's Special aromatic spices add flavour to this Punjabi dish



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The Curry (South Indian Gravy)

VEGETARIAN

Vegetable Kurma 9.95
Mix vegetables cooked in a coconut milk based sauce and seasoned curry leaves

CHICKEN

Chicken Sukha (Manglore style) 11.95
Juicy pieces of chicken dry cooked in a onion based sauce and garnished with fresh coconut and curry leaves

Chicken Chettinad 11.25
Tender meat slow cooked in South Indian Chettinad paste of coconut and poppy seeds

Chicken Varuval 11.25
Discover the flavour of Tamil Nadu. This dry dish can be made spicy or mild

Chicken Pepper Fry 11.95
For a zing of spice, boneless pieces of chicken in a marinade dominated by freshly ground pepper

Andhra Gongura Chicken 12.65
Chicken pieces marinated and slow cooked with special gongura masala

Kodava Koli (Coorg Chicken) - Seasonal 12.95
Chicken Speciality from the "Scotland of India", spiced with pepper, kokum and red chilli

Malabar chicken 11.95
Cubes of chicken in Southern Kerala style coconut based sauce and seasoned with curry leaves, mustard seed, onion and green chilli

Xacutti (Goan style) - Seasonal 11.95
Chicken pieces marinated and slow cooked with special goan spices

Madurai Chicken Masala 11.95
Chicken pieces marinated with special masala with red chilli, onion, turmeric and fresh coconut

MEAT

Madurai Lamb Masala 12.95
Lamb meat marinated with special masala with red chilli, onion, turmeric and fresh coconut

Lamb Vindaloo (Goan Style) 12.95
Meat marinated with special masala with sweet and tangy sauce

Lamb Pepper Fry 13.95
For a zing of spice, boneless pieces of lamb in a marinade dominated by freshly ground pepper

Lamb Sukha (Manglore Style) 13.95
Juicy pieces of Lamb dry cooked in a onion based sauce and garnished with fresh coconut and curry leaves

Lamb Chettinad 13.25
Tender meat slow cooked in South Indian Chettinad paste of coconut and poppy seeds

Karavali – Seafood

South India seafood belt

Machhi Malabar (Kerala fish curry) 13.25
Fish cooked in a coconut based fish curry sauce, garnished with mustard seeds and curry leaves

Jhinga Chettinad 14.95
Fresh shrimps cooked in a spicy southern style pepper based sauce

Masli Ambot Teeḱ (Hot and sour fish/Shrimp) (Goan style) - Seasonal 12.25
Unique Goan style fish curry made with special imported Kashmiri chillies, tamarind, onion, herbs and spices

Mathi Kappa curry (Fish tapioca combo) (Kerala style) - Seasonal 12.25
A rare combination of imported sardines and mashed tapioca tempered with mustard and curry leaves

Andhra Chepala Pulusu 12.95
Fish cooked with shallots, tamarind, homemade spices and seasoned with curry leaves and green chillies

Vanjaram Steak Curry 14.45
Kingfish marinated in selected spices and pan fried to perfection

Fish Molly 13.95
One of the favourite seafood dish of Kerala, fish stew in coconut milk

Tava Jhinga 14.95
Shrimp pan-fried with garlic and spices

Hakka Dakshin Style

(Indo-Chinese Fusion) - From Our Own Creations

Fusion Dosa – The Most creative Dosa in Toronto. Indian crepe prepared out of rice and lentils and baked on a giant griddle. Various Stuffing offered to MM guests at varied spice level

Egg dosa 8.95
Crepe stuffed with Egg

Chicken/ Lamb Keema dosa 11.95
Thin crepe filled with chicken or Lamb dry

Chicken/Lamb Chilli Dosa 12.25
Crepe stuffed with chicken/Lamb chilli

Manchurian Madurai dosa (Lamb/Chicken) 13.95
Manchurian chicken/ lamb stuffed within thin crepe

Chicken Tikka Dosa 11.25
Dosa stuffed with freshly prepared tikka masala

Chilli Paneer Dosa 10.95
Tossed cottage cheese filled within a crepe



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Hakka Dakshin Style (contd.)

Chilli Tofu Dosa 9.95

Spiced tofu hidden inside the crepe

Fish/Shrimp Manchurian dosa 13.95

Fish / Shrimp Manchurian within a crepe

Chettinad Dosa (Chicken/Lamb/Shrimp) 12.95

Chicken /Lamb /Shrimp Unique gravy made up of Black pepper, rare Kashmir chillies, herbs and spices

Gongura Dosa (Chicken/Lamb/Shrimp) 12.95

Chicken /Lamb /Shrimp Rare Andhra gonguru chutney spread

Mysore dosa (Chicken/Lamb/Shrimp) 12.95

Chicken /Lamb /Shrimp Dosa spread with house special Mysore chutney

Rice

MM Handi Veg Biryani 9.95

Garden vegetables spicy blend of ginger garlic, onion & fresh herbs cooked with saffron flavoured basmati rice

MM Handi Chicken/Egg Biryani 10.95

Chicken/Egg spicy blend of ginger garlic, onion & fresh herbs cooked with saffron flavoured basmati rice

MM Handi Lamb/Jhinga Biryani 12.95

Lamb/Shrimp spicy blend of ginger garlic, onion & fresh herbs cooked with saffron flavoured basmati rice

Kashmiri Pillau 8.95

Basmati rice with dry fruits, nuts and flavoured with saffron

Special Kabuli Pillau 8.95

Rice enlivened with wide variety of seasoning

Moti Pillau 7.95

Pillau with green peas

Kesari Rice 4.45

Saffron flavoured rice pillau

White Rice 3.45

Plain flavoured basmati rice

Noodles

VEGETARIAN

Veg Noodles 8.95

Special noodles sautéed with vegetables

Vegetable Manchurian Chowmein 9.25

"Twice browned" noodles sautéed with veg. in special herbs

Vegetable Chopsuey 9.95

Crisp fried noodles with tomato based sauce

Noodles

CHICKEN

Hakka Chicken Noodles 9.25

Special noodles sautéed with vegetables

Chicken Manchurian Chowmein 9.95

"Twice browned" noodles sautéed with in special herbs

Chicken Chopsuey 10.65

Crisp fried noodles with tomato based sauce and sunny side egg on top

SEAFOOD

Seafood Noodles 10.25

Special noodles sautéed with mix seafood and vegetables

Seafood Manchurian Chowmein 10.95

"Twice browned" noodles sautéed with mix seafood melody in special herbs

Deluxe Noodle 11.95

Special noodles sautéed with all in one plate chicken, Meat and Seafood mix in special herbs

Fried Rice

VEGETARIAN

Hakka Veg Fried Rice 8.95

Special Fried rice sautéed with vegetables

Vegetable Manchurian Fried Rice 9.25

"Twice browned" Fried Rice sautéed with veg. in special herbs

CHICKEN

Chicken Fried Rice 9.25

Special Fried rice sautéed with vegetables

Chicken Manchurian Fried Rice 9.95

"Twice browned" Fried rice sautéed with in special herbs

SEAFOOD

Seafood Fried Rice 10.25

Special Fried Rice sautéed with mix seafood and vegetables

Seafood Manchurian Fried Rice 10.95

"Twice browned" Fried Rice sautéed with mix seafood melody in special herbs

Deluxe Fried Rice 11.95

Special Fried Rice sautéed with all in one plate chicken, Meat and Seafood mix in special



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Kids Yummy

French Fries 3.95

Freshly cut potatoes julian

Golden Paneer 5.95

Indian Cottage cheese cut in cubes, served with fries

Kids Lollipop (Chicken) 6.45

Drumstick shaped chicken winglets non spicy, served with fries

Chicken Fingers 5.95

Strips of chicken served with fries

Mini Kebab Bun 6.45

Chicken kebab in a mini bun served with fries

Rocket Dosa (Lamb/ chicken/ Shrimp) Mild 7.45

Cone shaped crepe placed on choice of meat or shrimp

Cheese dosa 6.45

Cheese melted on thin crepe. Served with ketchup and mint chutney

COLD BEVERAGES

THANDA

Fresh Lemon Soda – Salt / Sweet 2.95

Lassi – Plain /Salt/ Sweet 2.95

Mango Lassi 3.45

Mango Shake 4.45

Mango Juice 2.95

Orange Juice 2.45

Cranberry Juice 2.45

Clamato Juice 2.95

Lemon Ice Tea 2.45

Soft Drinks 2.25

DESSERTS

Gulaab Jamun 3.95

Rasmalai 4.95

Payasam (Pudding) 2.95

Nawabi Kheer 3.95

Kesari Bhath 3.95

Badam Halwa 4.95

Carrot Halwa 3.95

Kulfi 4.95

Ice Cream Vanilla / Chocolate 3.95

Fried Ice Cream 5.25

Gad bad icream 8.95

A rare combination 3 different kinds of icecream , carefully placing of fruits N nuts,jello and custard.

* Allergy Alert

Please be advised that some items may contain nuts

* Prices are subject to change without prior notice

TIME:

Monday - Closed

We are only open on statutory holidays

Tues - Thur

11:30 am – 3:00 pm

Break

5:00 pm – 10:00 pm

Fri - Sun

11:30 am – 3:00 pm

5:00 pm– 10:30pm



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