



MADHAVAN CATERING SERVICE

(SPECIALIST IN SOUTH INDIAN DISHES)

**ROOM NO.A/42, C.R.LY, T.H.KATTARIYA MARG,
MEGHWADI, MATUNGA, MUMBAI – 400 019**

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COLD & HOT DRINKS

ORANGE PINEAPPLE JUICE

COCKTAIL JUICE

MOSAMBI PINEAPPLE

ORANGE MOSAMBI

ANAR PERU JUICE

ORANGE STRAWBERRY

WATERMELON

PUDHINA LEMON JUICE

COCONUT WATER

BUTTER MILK

SUGAR CANE

SOFT DRINKS

*100%
Vegetarian*

SOUPS

RASAM SOUP

TOMATO RASAM

PINEAPPLE RASAM

VEG.SOUP

SOUTH INDIAN FILTER COFFEE AND TEA

*100%
Vegetarian*

STARTERS

MINI IDLI

RAVA BISCUIT

PANEER PAPPAD

PARUPPU VADA

MINI CHEESE UTTAPPAM

CHEESE BALLS

BABYCORN BHAJIA

SMILEYE FRIES

ALOO ROAST

ONION PAKODA

MINI PAV BHAJI

BANANA FLOWER
VADA

BANANA CHIPS

MINI PANIYARAM

100%
Vegetarian

VARIETY'S OF IDLI

STEAM IDLI

(Soft pillows steam lentil rice cakes)

THAATE IDLI

(Thaat Idli Cakes melt in mouth with sponge texture topped with corn capsicum, white butter & Mulgapodi)

MINI MASALA IDLI

(Tiny Idllies roasted with chilly and same spiced veggies)

MINI IDLI WITH COCONUT STEW

(Gently Mini Idli on spices coconut stew)

SEHZWAN IDLI

(Fried Idli varied with schezwan sauce topped with cabbage, spring onion)

GHEE IDLI

(Soft pillows steam lentil rice cakes flavoured with ghee)

*100%
Vegetarian*

IDLI SAATHEY

(Tiny Idli flavoured with Capsicum, Mulagapodi wounded in food stick)

IDLI SUKHA

(Sliced Idli framed with grinded coconut curry)

RAVA IDLI WITH SAAGU

(Rava Idli topped with Dry grapes & Cashews served with Delicious spiced chick peas curry)

BANANA LEAF IDLI ROLL

(Ghee Flavoured Idli cakes wrapped with banana leaf)

KAPPAL IDLI

(Boat shaped Idli cakes assorted with spiced veggies)

MULGAPODI IDLI WITH DALIA CHUTNEY

(Roasted Mulgapodi topsed idli served with Bengal Gram Chutney)

COCONUT IDLI

(Ghee Flavoured idli stufed with coconut, steam in coconut shell. served with Mulgapodi, yoghurt and chutney toppings)

*100%
Vegetarian*

IDLI BURGER

(idli Burger Crispy potato patties between the flat idli cakes topped with veggies)

IDLI PORIYAL

(Fried Idli cakes roasted with spiced vegetables.)

CHILLY IDLI

(Tiny Idllies roasted with chilly and same spiced veggies)

PANIYARAM

(Roasted Idli balls seasoned with spices)

ALOO PANIYARAM

(Roasted Idli balls tossed with potatoes and spices crispy outside and spongy inside.)

DOUBLE DECKER PANIYARAM

(Roasted Idli balls centered with spiced veggies)

KANCHIPURAM IDLI

(Idli seasoned with pepper, cumin seeds, beans & carrots)

*100%
Vegetarian*

VARIETY'S OF DOSA

SADA DOSA

(Golden brown textured thin and crispy crepe made from fermented rice and urad dal batter)

MASALA DOSA

(Plain Dosa stuffed with spiced potato masala)

MYSORE MASALA DOSA

(Dosa filled with delicious mysore masala and veggies)

RAVA DOSA

(Rava Dosa is a very tasty and crispy crepe filled with onions)

RAVA MASALA DOSA

(crispy crepe topped with spiced potato masala)

GHEE DOSA

(dosa flavoured with ghee)

*100%
Vegetarian*

LEMON RICE DOSA

(Dosa filled with southern style lemon rice)

PESARATTU UPMA DOSA

(Whole green gram lentil Dosa stuffed pesarattu upma)

PIZZA DOSA

(Dosa crepe topped with chutneys,veggies and cheese)

NEER DOSA

(Raw rice batter's thin and fluffy crepe)

CHINESE MASALA DOSA

(Dosa stuffed with noodle,vegetable mixture spiced with schezwan sauce)

MAKKAI MASALA DOSA

(Dosa topped with corn cooked creamy spices gravy)

STUFF RAVA DOSA

(Crispy rava crepe stuffed with spiced veggies masala)

*100%
Vegetarian*

RAGI DOSA

(Dosa crepe made of ragi flour)

GHEE UTTAPPAM

(Thick pancake topped with ghee)

MASALA UTTAPPAM

(A thick pancake with vegetable masala toppings cooked right into the butter.)

CHEESE UTTAPPAM

(Thick pancake topped with cheese)

TOMATO UTTAPPAM

(Thick topped with tomato)

ONION UTTAPPAM

(Onion topped thick pancake)

SET DOSA

(Golden textured soft, light and spongy dosa)

*100%
Vegetarian*

PODI MASALA DOSA

(Dosa topped with Nandhini Ghee, lip smacking mulagapodi and lemon rice)

KANCHIPURAM MASALA DOSA

(Dosa stuffed with veggies and regular potato masala)

CHEESE RAGI DOSA

(Crispy Dosa made of ragi flour topped with cheese)

MURUKKU SANDWICH

(Cheese being sandwiched with the layer combination of vegetables flavoured with mint chutney topped with plain sev)

*100%
Vegetarian*

VARIETY'S OF VADA

MEDHU VADA

(Mild spiced fried thick gram batter made in doughnut shape with a crispy exterior and soft interior)

CABBAGE VADA

(Finely chopped cabbage stuffed in urad dal's vada)

(DAL VADA

Crispy and savory deep fried fritter made from chana dal and spices)

DAHI VADA

(Deep fried dumplings made from lightly spiced urad dals butter topped with yogurt)

RASAM VADA

(Crispy Urad dal's vada dunked in delicious spicy rasam)

*100%
Vegetarian*

MYSORE BONDA

(Deep fried dumplings prepared with refined flour flavoured with some spices)

KADI VADA

(Urad dals butter fried dumplings dunked in the delicious buttermilk spiced gravy)

MEDHU VADA SAMBAR

(Crispy medhu vada dunked in delicious sambhar)

SPINACH VADA

(Also known as Palak vada)

MEDHU VADA SANDWICH

(Medhu vada centered with spiced with cooked veggies topped with cheese.)

*100%
Vegetarian*

VARIETY'S OF RICE

LEMON RICE

(It is a tempting South Indian dish prepared by adding. Lemon Juice while stir frying steamed rice in spice)

BESI BELA RICE WITH RAITHA, PAPPAD

(Dal and rice cooked together with tamarind and spice powder seasoned in ghee served with raitha and appalam.)

CURD RICE WITH PICKLE, CHILLI

(Curd or Yogurt rice is a simple delicious made in South India. Cooked rice combined with curd and then seasoned with chilly served with appalam & pickle.)

TAMARIND RICE

(A tangy rice dish made with channa and urad dal, infused with the flavour of tamarind pulp)

COCONUT RICE

(The rice is pepped up with comforting flavour of coconut, coconut milk and mild spices)

*100%
Vegetarian*

CORIANDER RICE

(Corriander flavoured aromatic rice dish served with raitha and pappad)

PUDHINA RICE

(Mint flavoured rice dish with the mild spicy taste served with raitha and pappad.)

TOMATO RICE

(Rice cooked with ripe juicy tomatoes along with aromatic spices)

VEG BRIYANI

(Vegetable spiced aromatic rice dish dum cooked)

VEG PULAV

(Spicy rice dish, rice cooked with various vegetables and spices seasoned in ghee and aromatic spices served with raitha pappad.)

PANEER PULAV

(Aromatic spiced rice interspersed with spongy cottage cheese served veg kurma)

JEERA RICE

(A mildly spiced rice dish flavoured with cumin.)

*100%
Vegetarian*

ANDHERA STYLE PODI RICE

(Paruppu Podi with hot steamed rice with a dash of ghee)

PONGAL

(Rice cooked with moong dal tempered with spices and ghee)

MILK UPMA

(Traditionally cooked as a thick porridge from a dry roasted rava with vegetables)

APPAM WITH COCONUT STEW

(Appam is a type of pancake made with fermented rice batter served with the delicious hot coconut stew which is flavoured with warm aromatic spices tempered in coconut oil.)

IDIYAPPAM WITH COCONUT STEW

(Delicious South Indian steamed rice noodle or string hoppers served with the hot coconut stew)

MALABAR PAROTTA WITH VEG KURMA

(South India's favourite bread served with delicious vegetable kurma)

STEAM RICE

(With Sambhar and Rice)

*100%
Vegetarian*

SWEETS

PINEAPPLE SHEERA

(Ghee flavoured semolina cake flavoured with cashews and raisins.)

MINI JALEBI

(Deep fried refined butter spirals dunked in saffron sugar syrup.)

MILK PAYASAM

(Ghee roasted vermicelli cooked in milk flavoured with saffron, cashew and sugar)

MOONGDAL PAYASAM

(Moong dal cooked in milk sweetened with jaggery flavoured with ghee and cashews.)

SAKKARAI PONGAL

(A delicious rice and milk pudding flavoured with jaggery cashews and raisins.)

*100%
Vegetarian*

GULAB JAMUN

(Milk solid based balls, fried in gheethen dunked in sugar syrup)

BOONDI GULAB JAMUN

(Gulab Jamun covered with a layer of sweet boondies.)

SHAHI GULAB JAMUN

(Milk solid balls fried in ghee with saffron flavoured sugar syrup)

RASGULLA

(Unripened curd cheese flavoured in saffron sugar syrup)

KESAR RASGULLA

(Saffron flavoured unripened curd cheese balls)

CARROT HALWA

(Classic sweet made with carrots, sugar, milk and ghee)

MYSORE PAK

(Fudge textured solid sweet made from gram flour milk and ghee)

*100%
Vegetarian*

NORTH INDIAN MENU

ROTI

PURI BHAJI

NAAN

KULCHA

BREAD KULCHA

CHOLE BHATURE

PANEER BUTTER MASALA

PANEER MAKHANWALA

MIX VEG BHAJI

CHANA MASALA

DAL FRY

DAL MAKHANI

BLACK DAL

PAV BHAJI

ALOO BHAJI

*100%
Vegetarian*

CHAAT ITEMS

PANI PURI

DHAI PURI

SEV PURI

BHEL PURI

MASALA PAV

PAV SANDWICH

MAKAI BHEL

RAGADA PATTICE

PALAK CHAAT

PAPPADY CHAAT

*100%
Vegetarian*

ICE CREAMS

VENNILA ICE CREAM

MALAI BADAM PISTA

SITAFAL CHOCOLATE

STRAWBERRY BROWNIE

RED PERU

RAW MANGO

CHIKKI

ROSE ALMOND

ROSE FALOODA

CHOCOLATE BROWNIE

FERRERO ROCHER

MALAI KULFI

STICK KULFI

KULFI FALOODA

SLICE KULFI

PISTA KULFI

MANGO KULFI

*100%
Vegetarian*

MADHAVAN'S SPECIAL

RAVA IDLI WITH SAGU

APPAM / AVIYAL / STEW / BROCCOLI STEW

IIDYAPPAM WITH KADALAI CURRY

RAGI IDYAPPAM

MALABAR POROTTA WITH VEG KURMA

MIXED VEG PORIYAL

MANGO CURRY

VENDI PACHADI

MURUKKU SANDWICH

MEDHU VADA SANDWICH

MOR KULUMBU VADA

PINEAPPLE RASAM

PINEAPPLE SHEERA

LEMON RICE WITH POTATO CURRY

VERMICELLI MILK PAYASAM

MADRAS MISSEL

*100%
Vegetarian*

BREAK FAST MENU

STEAM IDLI

UTTAPPAM

MASALA DOSA

PONGAL

MILK UPMA

SEVAI UPMA

PINEAPPLE SEERA

MEDHU VADA

PURI MASALA

SAMBAR

CHUTNEY

MINERAL WATER

SOUTH INDIAN FILTER COFFEE / TEA

*100%
Vegetarian*

LUNCH MENU

MINI IDLI WITH STEW

PANIYARAM

MOURKULUMBU VADA

RASAM VADA

DAL VADA

LEMON RICE WITH POTATO CURRY

STEAM RICE WITH SAMBAR, RASAM

CURD RICE WITH PICKLE, CHILLI

BESI BELA RICE WITH RAITHA, PAPPAD

APPAM WITH AVIYAL

100%
Vegetarian

MANGO CURRY

MIXED VEG BHAJI

BEANS VATANA BHAJI

MALABAR POROTTA WITH VEG KURMA

MILK PAYASAM

MOONGDAL PAYASAM

BUTTER MILK

MINERAL WATER

SOUTH INDIAN PAAN

*100%
Vegetarian*

DINNER MENU

JUICE - 2

THAATE IDLI

KACHIPURAM

PANIYARAM

VARIETY OF DOSA'S

DAL VADA

RASAM VADA

MINI JILEBI

GULAB JAMUN

BESI BELA RICE WITH RAITHA,

PAPPAD

CURD RICE WITH PICKLE, CHILLI

COCONUT RICE

APPAM WITH STEW

ICE CREAM

PANI PURI

SAMBAR

CHUTNEY

MINERAL WATER

SOUTH INDIAN PAAN

*100%
Vegetarian*

BIRTHDAY'S MENU

JUICE - 2

STEAM IDLI

MINI IDLI

RAVA BISCUIT

BUTTER DOSA

GHEE DOSA

PIZZA DOSA

CHEESE DOSA

PIZZA

RED PASTA

WHITE PASTA

VEG HAKKA NOODLES

VEG FRIED RICE

SMILEYE FRIES

CHEESE BALLS

MEDHU VADA SANDWICH

CHUTNEY SANDWICH

CHOCOLATE SANDWICH

MINI DAL VADA

MINI JALEBI

GULAB JAMUN

ICE CREAM

PANI PURI

PAV BHAJI

MINI PAV BHAJI

MINERAL WATER

*100%
Vegetarian*

KERALA MENU

KOOTTU CURRY

KAALAN

AVIYAL

OLAN

THORAN

PLAIN RICE

PARUPPU

POTATO KARA CURRY

SAMBAR

RASAM

LEMON PICKLE

INJI PULI PICKLE

BANANA CHIPS

DHAI PACHADI

MILK PAYASAM

PALADA PARTHAMAN

PARUPPU PARTHAMAN

APPALAM

BUTTER MILK

*100%
Vegetarian*