

MADRAS PAVILION



INDIAN CUISINE

9025 Research Blvd., #100

Austin, TX 78758

Tel: 512-719-5575

Fax: 512-719-4527

Hours:

Lunch: Monday - Friday 11:30 AM to 3:00 PM

Dinner: Monday - Thursday 5:30 PM to 9:30 PM

Dinner: Friday 5:30 PM to 10:00 PM

Saturday & Sunday: 11:30 AM to 10:00 PM

Enjoy Lunch Buffet 7 days a week

“Best Vegetarian Restaurant in Houston”

–Houston Press

“Most Authentic South Indian Restaurant”

–Houston Chronicle

“Indian Restaurant setting the standards for other restaurants” –Austin Chronicle

“Top Indian Restaurant in Houston”

–Zagat Survey

“Best Vegetarian Food”

–citysearch.com

Fresh Juices (Freshly squeezed fruit juices)

1. ORANGE JUICE \$3.99
2. PINEAPPLE JUICE \$3.99
3. SWEET LIME JUICE (Available with soda) \$2.99
4. PINEAPPLE ORANGE JUICE \$3.99
5. PINEAPPLE STRAWBERRY JUICE \$3.99
6. FRUIT COCKTAIL \$3.99
7. CARROT JUICE \$3.99
8. WATERMELON JUICE \$3.99
9. MANGO JUICE \$3.99

Beverages

1. SODAS 99¢
2. ICED TEA \$1.29
3. COFFEE (Black Coffee with cream on side) 99¢
4. MADRAS COFFEE (Pavilion's Special aromatic
Coffee brewed with hot milk) \$1.99
5. TEA (Black Tea with cream on side) 99¢
6. INDIAN TEA or MASALA TEA (Refreshing Darjiling
Indian Tea with touch of ginger and spices) \$1.99
7. LASSI (Creamy, cool churned Yogurt drink
available as Plain or Sweet or Salty) \$2.49
8. MANGO or ROSE LASSI (Creamy, cool churned Yogurt
drink mixed with Mango Juice or Rose Syrup) \$2.99
9. MANGO SHAKE (Cold frosted Milk Shake mixed
with Mango Juice, Mango Ice Cream) \$3.29
10. BADAM KHEER
(Almonds & Milk cooked & served with cold milk) \$3.29
11. FALOODA (Delicious treat of Rose flavored Milk,
garnished with tendered vermicelli, topped with ice cream) \$3.99
12. KULFI FALOODA (Delicious treat of Rose flavored Milk,
garnished with tendered vermicelli, topped with Kulfi) \$3.99

Appetizers (Served with Sauces)

1. IDDLY (Steamed Rice and Lentil Patties) \$3.29
2. PAVILION SPECIAL 14 MINI IDDLIES WITH SAMBAR*
(Steamed Rice and Lentil Patties dipped in sambar*) \$3.99
3. MEDHU VADA (Lightly spiced lentil donuts) \$3.29

4. DAHI VADA
(Lentil donuts dipped in yogurt, garnished with corriander) \$3.49
5. SAMBAR VADA (Lightly spiced lentil donuts dipped in Sambar*) \$3.49
6. RASA VADA (Lightly spiced lentil donuts dipped in Rasam*) \$3.49
7. SPECIAL BONDA (Lentil dumplings with onion, potato) \$3.49
8. VEGETABLE CUTLET
(Lightly spiced minced vegetable patties crumbed and fried) \$3.29
9. VEGETABLE SAMOSA (Crispy and flaky pastry
stuffed with mildly spiced fresh vegetables) \$2.99
10. PANEER PAKODA (Home made cottage cheese
fried with mildly spiced chickpea flour) \$3.99
11. ASSORTED HOR D'OEUVERS (Medhu Vada,
Bonda, Veg. Samosa, Veg. Cutlet, Paneer Pakoda) \$6.99
12. IDDLY VADA COMBO (2 pc. Iddly, 1 pc. Vada) \$3.49

*SAMBAR (Lightly spiced, tangy lentil soup simmered with vegetables)

*RASAM (Spicy lentil soup with touch of tamarind, tomatoes and lemon)

Soups

1. CREAM OF TOMATO (Tomato soup in mildly spiced cream) \$2.99
2. MULLIGATAWNY SOUP (An Exquisitely delicate
Vegetable Broth with Lentils and Spices) \$2.99
3. RASAM (A traditional South Indian sour and Spicy Soup) \$2.49

Dosai (Served with Sambar and Chutney)

Light and Low Caloried crepes from Rice and Lentil,
A real South Indian Mouth Watering Treat

1. SADA DOSAI (A plain rice crepes) \$5.99
2. MASALA DOSAI (Rice crepes filled with Potatoes and Onion) ... \$6.99
3. PAPER DOSAI (Thin crispy rice crepes rolled) \$6.49
4. PAPER MASALA DOSAI (Thin crispy rice crepes filled
with Potatoes and Onion) \$6.99
5. SADA MYSORE DOSAI (Thin rice crepes with
layer of hot chutney) \$6.49
6. MYSORE MASALA DOSAI (Thin rice crepes with
layer of hot chutney, filled with Potatoes and Onion) \$6.99
7. ONION MASALA DOSAI
(Crepes with Onion toppings filled with Potatoes and Onion) \$6.99

8. **BUTTER MASALA DOSAI**
(Crepes filled with Potatoes and Onion cooked in butter) \$6.99
9. **SPRING DOSAI CHINESE STYLE**
(Thin Rice Crepes, filled with noodles and spring vegetables) \$6.99
10. **ITALIAN DOSAI** (Thin Rice Crepes, filled with pasta,
garden fresh vegetables, and cheese in marinara sauce) \$6.99
11. **SADA RAVA DOSAI** (Thin & crispy crepes from
cream of wheat & rice, mildly spiced and garnished) \$5.99
12. **SPECIAL RAVA DOSAI**
(As above with Onion and Corriander) \$6.49
13. **SPECIAL RAVA MASALA DOSAI**
(Same as above with Onion and Chillies filled with Potatoes) \$6.99

Uthappam (Served with sambar and chutney)

Indian Pizza with various toppings (A South Indian speciality)

1. **PLAIN UTHAPPAM** (Plain Indian Pizza) \$5.99
2. **ONION & PEAS UTHAPPAM** (With Onion and Peas toppings) ... \$6.99
3. **ONION & HOT CHILLI UTHAPPAM** (With Onion and
Chilli toppings) \$6.99
4. **TOMATO & PEAS UTHAPPAM** (With Tomato and Peas toppings) .. \$6.99
5. **VEGETABLE UTHAPPAM** (Tomato, Peas, Carrots, and
Onion toppings) \$6.99

Kids Special

ITALIAN DOSAI, ALOO TIKKI, ICE CREAM (Thin rice
crepes filled with Pasta, Vegetables, Cheese in Marinara
Sauce, Potato Paties & Ice Cream) \$7.99

Dinner Specials

1. **SOUTH INDIAN THALI** (Chapathy, White Rice,
special Rice, Sambar, Daal, Kootu, Avial, Poriyal,
Rasam, Yogurt, Pickle, Papad and Dessert) \$13.49
2. **PAVILION SPECIAL** (Choice of Iddly Vadai or
Pongal Vadai and Dosai or Uthappam, served with
Sambar, Chutney, Dessert, Pavilion Special Coffee) \$11.99
3. **NORTH INDIAN THALI** (Poori, White Rice, Vegetable Pulav,
choice of Veg. Curry, Daal Fry, Dry Vegetable, Chanamasala,
Samosa or Cutlet, Kadi, Raita, Papad, Pickle & Dessert) \$14.99

Curries (Served with Rice and Pickles)

1. AVIAL (Vegetables simmered in coconut Sauce, Yogurt and Spices) \$7.99
2. CHANNA MASALA CURRY (Tender Chick Peas simmered in Exotic Spices) \$7.99
3. DAAL FRY MAHARANI (Distinctively flavored Lentil with Exotic Spices) \$7.99
4. PANEER BUTTER MASALA (Home-made Cottage cheese Croquettes in tangy Creamy Sauce) \$8.99
5. SPECIAL VEGETABLE CURRY (Garden fresh Vegetables simmered with herb and spices) \$7.99
6. VEGETABLE JALFREZI (Saute'ed Bell Peppers and other Garden Fresh Vegetables lightly spiced) \$7.99
7. PALAK PANEER (Home-made Cottage cheese cubes cooked with Spinach and spices) \$8.99
8. KADAI BHINDI CURRY (Tender Okra roasted in Onion and Tomato gravy) \$8.99
9. MALAI KOFTA (Home-made Cottage cheese and vegetable balls marinated in tangy creamy sauce) \$8.99
10. VEGETABLE KORMA (Fresh Vegetables simmered in coconut cream) \$7.99
11. VEGETABLE DO-PIAZ (Fresh Vegetables simmered in mild Onion gravy and garnished with finely chopped fried Onion) ... \$8.99
12. KADAI PANEER (Home-made Cottage cheese with sauted Bell Pepper & Onion in mildly spiced sauce) \$8.99
13. VEGETABLE MOGHLAI (Garden fresh Vegetables sauted & simmered in creamy tomato sauce) \$8.99
14. DAL PALAK (Moong Dal cooked with spinach & Indian spices) \$7.99
15. MUTTER PANEER (Home-made Cottage cheese with Green Peas cooked in a creamy mild sauce) \$8.99

Side Dishes

1. WHITE RICE \$1.99
2. SAMBAR (Lentil soup seasoned with spices) \$3.49
3. RAITA (Whipped Yogurt garnished with tomato, cucumber, carrots, coriander) \$1.99
4. PAPAD - 4 Pcs. (Roasted, crispy lentil tortilla) 99¢
5. SALAD (Garden fresh Vegetables including lettuce, carrots, cucumber, tomatoes & lemon) \$2.49

Rice Specialities

1. BISI BELE BHATH (Rice cooked with lentils and Garden Fresh Vegetables) \$6.99

2. VEGETABLE PULLAV (Aromatic Basmati Rice cooked with Garden Fresh Vegetables) . \$6.99
3. LEMON RICE (Flavored with Lemon and Seasoned) \$6.99
4. COCONUT RICE (Basmati Rice Seasoned and cooked with coconut) \$6.99
5. TAMARIND RICE (Rice cooked in a hot and sour sauce with Peanuts) \$6.99
6. BAGLA BHATH (Yogurt Rice garnished with Mustard Seeds and Cucumber) \$6.99
7. PONGAL (Rice and Lentils cooked with mild spices and seasoned) ... \$6.99
8. SPECIAL VEGETABLE UPPUMA (Cream of Wheat with Garden Fresh Vegetables garnished with Nuts) \$6.99

Indian Breads

1. CHAPPATI (Thin Soft Bread) 99¢
2. PARATHA (Multi layered grilled Whole Wheat Bread) \$1.99
3. PEAS / ALOO PARATHA (Multi layered grilled whole wheat bread stuffed with Peas or Potatoes, Onion and Spices) \$2.99
4. POORI (2) (Whole Wheat Bread fried and fluffy) \$1.99
5. BATURA (Large puffy Bread) \$3.99
6. CHANNA BATURA (Large puffy Bread served with Chick Peas curry) \$9.99
7. POORI ALOO (Whole Wheat fried Bread served with Potato Masala) \$5.99

Desserts

1. CARROT HALWA (Grated carrots cooked in milk honey and butter). \$2.99
2. BADAM HALWA (Ground Almonds cooked in milk honey and butter) \$2.99
3. MADRAS SPECIAL PAYASAM (Fine vermicelli cooked in milk, honey, topped with raisins and cashews) \$2.99
4. KULFI (Home-made Indian Ice-Cream, Mango or Almond) \$3.29
5. RAS MALAI (Home-made cottage cheese marinated in condensed milk, flavored with rose water garnished with pistachio) \$2.99
6. GULAB JAMUN (Dry milk and cottage cheese balls, fried and dipped in rose water and cinnamon syrup) \$2.99
7. ICE COFFEE (Cold Madras Coffee with Vanilla or Chocolate Ice Cream) \$2.99
8. ICE CREAM (Vanilla, Pistachio, Strawberry, Chocolate) \$2.29
9. FALOODA (Delicious treat of Rose flavored Milk, garnished with tendered vermicelli, topped with Ice Cream) \$3.99
10. KULFI FALOODA (Delicious treat of Rose flavored Milk, garnished with tendered vermicelli, topped with Home-made Ice Cream) \$3.99