

Mainland Madras

TAMIL CUISINE, BBQ & GRILL



Biryani



250-252, High Street
North, East Ham,
E12 6SB, London

Mainland Madras

TAMIL CUISINE, BBQ & GRILL



Delivery/
Party Orders
+44 20 3340 7219



Soup

Pallipalayam Kozhi Charu

4.49

soups never need a great recipe but this **chicken soup** needs for sure

Nenjelumbu Rasam

4.89

soup made of **lamb rib** and seasoned with peppercorns

Nandu Rasam

5.19

a friendly **crab soup** with native spices of coast; deshelled

Murungaikai Charu

3.99

a soup made of **drumstick** pulp and native spices

Nellikai Rasam

3.99

a soup made of selected **gooseberry** pulp and village style masala, from Kongunad

Sweet Corn Veg / Chicken

3.99 / 4.49

Non-Veg Starters



Chicken

Nei Kozhi Varuval

8.99

this chicken ghee roast is the specialty of Madras, absolutely chickenish

Kozhi Milagu

8.99

pepper flavored tender chicken which could make you drool

Chicken 65 (Boneless)

8.49

Nellai Chilly Chicken

8.89

boneless fried chicken cubes tossed with capsicum, round chilli and secret spicy masala

Pallipalayam Kozhi Varuval

8.79

scrumptious chicken dish with zesty masala finished with coconut slivers

Pitchupotta Kozhi Varuval

8.79

shredded chicken cooked with dry roasted spicy masala

Chicken Lollipop / Chinese

7.99 / 8.49

Honey Tangy

8.89

Mutton (Lamb)

Original Mutton Chukka

recipes of mutton chukka are innumerable but this one is original, from Chettinad

9.79

Uppu Kari

a lamb speciality which could make you lose yourself

9.99

Kola Urundai (5 pcs)

8.49

Kutchi Kole Mutton

juicy chunks of mutton chops simmered with a punch of shallots and spices

9.99

Mutton Milagu piratal

9.99

Brain Roast / Egg Roast

a very famous native mess-food

6.49

Seafood

Fish Tawa Fry (Vanjaram)

7.99

Curry Leaf Fish Fry (Vanjaram)

recipe from my mother's hand

7.99

Chutney Meen Roast

a classic shallow fried fish marinated in spicy garlic chutney

8.89

Nethili Varuval

a special anchovy recipe added native spice mixers and deep fried

9.49

Fish Finger

9.49

Yeral Milagai Varuval

prawns grilled to perfection with spicy masala

10.29

Muttom Yeral Varuval

Muttom is a coastal village famous for the bold sea but also for this prawn fry

10.29

Honey Garlic Prawn

10.29

Egg

Pudukkottai Spl Muttai Mass

6.39

Kolambu Kalakki

5.19




Veg

Kavipoo Milagu 	7.39
pepper based cauliflower fry, from Chettinad	
Ellu Kavipoo 65	7.39
Kaatu Malli Chinna Cholam 	7.39
Chinna Cholam Kurkure	7.39
marinated baby corn dusted with sharp south indian masala and deep fried	
Kongu Kaalan Varuval	7.39

Paal Katti Podi Peratal	7.59
Peanut Paneer	7.59
Manchurian -	
Cauliflower	7.29
Mushroom	7.29
Paneer	7.59
Babycorn	7.29
Chilli -	
Cauliflower	7.29
Mushroom	7.29
Paneer	7.59
Babycorn	7.29



Grill & BBQ

Dejaj Meshwi (half / full) 	7.99 / 14.99
charcoal grilled chicken, marinated with arabian spices and herbs	
Pepper Tawa BBQ (half / full) 	7.99 / 14.99
succulent tawa style bbq chicken, marinated in secret spices and cooked with special pepper sauce	
Spl BBQ Chicken  (2 Leg Pcs / 4 Leg Pcs)	7.99 / 14.99
Barbecue Chicken (half / full)	7.99 / 14.99

Pepper Barbecue (half / full)	7.99 / 14.99
Grilled Chicken (half / full)	7.99 / 14.99
Barbecue Fish	9.79
BBQ Tiger Prawn 	14.69
Pineapple BBQ 	7.39



Tandoor

Tandoori Chicken (half / full)

7.99 / 14.99

Chicken Balochi (half / full)

tender chicken marinated in hung curd with sharp hint of green chilli and hand ponded native spices, from Pakistani highway dhabas

7.99 / 14.99

Tandoori Wings

8.19

Lasooni Murgh Tikka

succulent chicken chunks marinated in a generous amount of garlic, hung curd, chilli and few seasonings, a delight for tikka lovers

8.69

Paneer Tikka

8.49

Malai Paneer Tikka

8.49

Malai Murgh Tikka

8.69

Main Course



Chicken

Chicken Chettinadu

a recipe that is boast of chettinad cuisine and its finesse

8.79

Railway Chicken Curry

specialty of Indian Railways canteen and pantry car in 90s

9.29

Kongunadu Kozhi Curry

this is how a chicken curry would taste in Kongu villages, with hand-ground masalas

8.99





Mutton (Lamb)

Mutton Varutha Curry

another recipe that is boast of chettinad kitchens, from Karaikudi

10.39

Railway Mutton Curry

specialty of Indian Railways canteen and pantry car in 90s

10.39

Mutton Kasamusa

a recipe from Salem with mutton kheema

10.69

Mutton Chettinadu

one of the classic chettinad curries with sharp hits of Indian spices

10.39

Fish

Meen Poondu Kolambu

mud pot preparation - a super delicious fish curry made in a very authentic way, from Tirunelveli

8.99

Prawn

Yeral Sambandhi

a thick curry made from ancient recipe and prawns

10.89

Yeral Thokku

tiger prawns cooked with thick pickled masala

10.89

Yeral Milagu Masala

tiger prawn masala cooked to perfection with peppercorns and green chillies, get stunned by its taste

10.89



Veg

Urulai Varutha Kari 7.49
a great combination of **baby potatoes** and chettinad spices

Urulai Thokku 7.49
a melody of tastes brought forth by **baby potatoes** and aromatic spices

Milagu Kaalan Masala  7.59
an ever green speciality of deep south cities to eat the staples

Paneer Varutha Kari 7.79

Indian Non-Veg

Butter Chicken Masala 9.49
Chicken Tikka Masala 9.69
Egg Masala 7.29


Indian Veg

Paneer Butter Masala 7.79
Paneer Tikka Masala 7.99



Biryani & Rice

Mainland's Mutton Biryani  9.79
seeraga samba cooked with **lamb** meat and aromatic blend of selected spices served with house special dalcha, for every celebration down south

Chicken Biryani  9.29
mana manakkum Madras-style kalyana biryani - **basmati**

Vettilai Poondu Biryani   7.49
a quality combination of garlic and betel leaves to make a perfect biryani

Pallipalayam Veg Biryani  7.49

Nei Soru (seeraga samba)  5.49

Ponni Steamed Rice  2.69



Bread

Mainland's Special

Pottalam Parotta - 
Chicken / Mutton

9.89 / 10.69

Madurai Spl Kari Dosa 

a proud combo of minced mutton and dosa, originally from Madurai

9.19

Bun Parotta

4.29

Banana Dosai 

pancake made with ripe banana and jaggrey, dressed up with nuts

6.49

Parotta

Parotta
Veechu Parotta
Egg Veechu

1.89

2.49

4.69

Kothu Parotta -

Egg
Chicken

7.79

8.89

Dosa

Veetu Dosa

cold pressed groundnut oil dosa

4.49

Madurai Spl Fluffy Egg Dosa

5.89

Kal Dosa

2.79

Tandoor

**Naan - Plain / Butter /
Garlic / Cheese**

1.99 / 2.49

2.79 / 2.99

Lachha Paratha - Maida / Wheat

1.99 / 2.49

Tandoori Roti - Plain / Butter

1.99 / 2.29

Fried Rice & Noodle

**Veg / Egg
Chicken / Prawn**

7.39 / 8.59

8.99 / 10.39

**Schezwan - Veg / Egg
Chicken / Prawn**

7.89 / 8.99

9.59 / 11.69



Dessert

Coconut Soufflé

an all time pudding, honestly tasty and profusely stand out

4.29

Paruthi Paal Halwa

halwa made of Uthukuli-ghee, cotton seed, milk and palm jaggery

4.49

Elaneer payasam

many hotels and restaurants serve this, but never tastes like ours

4.49

Pista Kulfi

homemade kulfi to treat your taste buds

3.89

Mango Kulfi

homemade kulfi to treat your taste buds

3.89

Gulab Jamun (2 pcs)

3.29

Ice Cream - Vanilla / Strawberry Chocolate

4.39

Falooda

Mini Falooda

4.19

Royal Falooda

5.49



Beverage

Nannari Sarbath

lime juice, nannari syrup, basil seed

3.99

Vasantha Neer

tender coconut, honey, lime juice, tender coconut pulp

4.49

Mor-thatha Moru

thick butter milk, mango or cucumber, kara-boondi

3.99

Fresh Juice -

Orange / Water Melon / Pineapple

4.49

Fresh Lime Juice

Lime Soda

3.89

4.49

Milkshake -

Chocolate
Strawberry

4.59

Soft Drinks

1.80

Water - Evian 500ML

1.00



Hot Drinks

Coffee

2.39

Tea / Masala Tea

2.39 / 2.59



Chef Recommended



Spicy



Veg



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