

MENU



馬德拉斯魔法印度料理

MADRAS MAGIC INDIAN CUISINE

Elite Taste of South India



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*There will be additional 10% | 收取10%服務費



VEGETARIAN STARTER 素開胃菜



Pani Puri 印度脆球 120NTD (8pcs)

Spiced Sun Discs 烤脆餅佐香料蔬菜沙拉

Crispy lentil papad adorned with diced tomatoes, onions.
 酥脆的扁豆薄餅配上切丁的番茄、洋蔥以及香料增添風味。

95 NTD (1pcs)



Crispy Veggie Vortex 印式酥炸洋蔥

135NTD chickpea flour batter with onion and deep-fried until golden brown
 將洋蔥裹上鷹嘴豆粉糊，油炸至金黃色。

Cheesy Crispy Sticks 印式鹽酥奶油炸乾酪條

Cottage cheese (paneer) strips marinated in a indian batter, fried to golden perfection.
 印度風味醃製的乾酪條，炸至外酥內嫩，散發濃郁奶香。

145 NTD



Paneer Dynamite Sticks 鹽酥奶油炸乾酪塊

Explosively flavorful paneer cubes, marinated in a zesty blend of spices, then fried to a crispy perfection. 將乾酪方塊裹上印度多種香料，炸至金黃色，外酥內嫩。

135NTD



NON VEG. STARTER



Tantalizing Tandoori 坦都里烤雞 340NTD

chicken , marinated in aromatic spices and yogurt then roasted to in a traditional tandoor oven
 用濃郁香料和優格醃製的雞肉, 傳統土窯烘烤, 香氣四溢。

Crispy Blaze Bites Chicken 印式鹽酥雞

A popular South Indian masala mix with chicken pieces, deep-fried to a crispy texture.
 採用南印度特製混合香料醃製的雞塊, 炸至酥脆, 口感 濃郁。

285NTD



Chicken Cloud Pillow 椰奶蔬菜咖哩

infused with seasoned chicken, blend of softness inside and a crispy.

印式烤雞肉串

將雞肉混和腰果及優格調味, 再用傳統土窯烘烤, 香氣四溢。 **345NTD**

Fish 65 印式鹽酥魚

中辣、濃郁的一口大小魚肉塊, 油炸至酥脆。

265NTD





DOSA / IDLY SPECIAL



Indulge in the timeless South Indian classics – Dosa and Idly. Our Dosa, a thin, crisp rice crepe, pairs seamlessly with flavorful fillings, while the soft and spongy Idly, made from fermented rice and lentil batter, provides a delightful contrast. Accompanied by coconut chutney and sambar.

沉迷於永恆的南印度經典 – Dosa 和 Idly。我們的 Dosa 是 – 種薄脆 的米餅, 完美搭配美味的餡料, 而由發酵米和扁豆麵糊製成的柔軟海綿狀 Idly 則形成了令人愉悅的對比。

Plain Dosa 煎捲餅	155NTD
Masala Dosa 香料豆餡煎捲餅	220NTD ★
Ghee Dosa 奶油煎捲餅	165NTD ★
Onion Dosa 洋蔥煎捲餅	155NTD
Egg Dosa 雞蛋煎捲餅	155NTD
Chicken Curry Dosa 雞肉煎捲餅	245NTD ★
Cheese Dosa 起司煎捲餅	245NTD ★
Pizza Dosa 披薩煎捲餅	220NTD ★
Onion / Plain Uttapam 洋蔥 / 原味米鬆餅	200NTD
Idly 蒸米漿糕	200NTD (3pcs)
Podi Idly 豆粉米漿炒糕	220NTD (3pcs) ★ 🌶️



BREAD SPECIAL

Butter Naan 奶油烤餅	65NTD
Garlic Naan 蒜香烤餅	75NTD
Cheese Naan 起司烤餅	85NTD
Kothu Parota 炒碎印度煎餅 (Vegetarian/Egg/Chicken) (蔬菜/蛋/雞)	245NTD





VEG. MAIN COURSE 素主食



Cheera Paneer 菠菜乾酪咖喱 245NTD ★

Indian cottage cheese (paneer) gently simmered in a rich and creamy spinach puree. 將印度乾酪在濃郁奶油菠菜醬中慢煮, 口感細膩。

Mix Sabzi Qorma 椰奶蔬菜咖喱

A popular South Indian masala mix with chickpeas, deep-fried to a crispy texture. 加入新鮮蔬菜及鷹嘴豆以及南印度特製混合香料調至, 口感濃郁。

235NTD ★ 



Choley Masala 香料鷹嘴豆咖喱

235NTD Hearty chickpeas simmered in a flavorful blend of tomatoes, onions, and aromatic spices. 豐盛的鷹嘴豆在蕃茄、洋蔥和香料慢燉融合而成

Sambar 香料蔬菜扁豆咖喱

A South Indian classic featuring and flavorful lentil-based curry with a variety of vegetables. 南印度經典, 蔬菜和扁豆為基底的咖喱, 風味濃厚。

200NTD ★ 



Royal Nawabi Butter Masala 香料奶油乾酪咖喱

Tender chunks of paneer cooked in a velvety tomato-based curry with cashewnut gravy. 嫩滑的乾酪塊煮於絲滑的番茄基底咖喱中, 搭配腰果醬汁, 口感濃郁順滑。

255NTD ★



CHICKEN SPECIAL MAIN COURSE 雞肉咖喱



Chettinadu Chicken curry 南印風味咖喱雞 305NTD ★

Rich blend of Chettinad spices, coconut, and curry leaves. This flavorful curry is a culinary journey for the taste. 切蒂納德香料、椰子和咖喱葉的豐富混合，這道美味的咖喱是一場味覺的烹飪之旅。

Golden Ghee Masala Chicken 乾式雞肉咖喱

Juicy chicken marinated in pan-roasted in ghee (butter) onions, tomato curry
 多汁的雞肉用芳香香料醃製，然後在窯烤中烤至完美，再加上洋蔥，蕃茄及咖喱嫩煮。

295NTD



Peppercorn Rhapsody Chicken 黑胡椒炒辣雞 315NTD ★

A boneless chicken cooked black pepper, curry leaves, and traditional spices. This aromatic and spicy dish hails from South India. 這道美食佳餚以多汁雞肉、粗磨黑胡椒、咖喱葉和傳統香料為特色。



Kadai Murgh Melange 奶油咖喱雞

Tender boneless chicken pieces are stir-fried with aromatic spices in a thick, flavorful masala.
 將嫩雞塊與芳香香料一起炒製，製成濃稠可口的馬沙拉。

300NTD ★





MUTTON SPECIAL MAIN COURSE 羊肉咖喱



Coconut Masala Lamb curry 印式椰子羊肉咖喱 335NTD ★

Tender pieces of lamb with a rich and creamy coconut-based curry.
這道美味芳香的菜餚將嫩羊肉與濃郁的奶油椰子咖喱結合在一起。

Kadai Ghost Lamb (Dry) 乾咖喱羊肉煲

Popular North Indian dish known for its bold flavors and aromatic spices.
這道流行的北印度菜餚以其大膽的口味和芳香的香料而聞名。

330NTD ★



Mutton Vepudu (Dry) 乾式羊肉咖喱 320NTD 🔥

This dish features mutton (goat meat) that is stir-fried with a rich blend of spices, resulting in a dry, spicy, and flavorful preparation. 炒羊肉時加入豐富的香料, 使其變得乾香、辣味十足、可口美味。

Miriyala Mutton masala 胡椒羊肉咖喱

Boneless lamb cooked in black pepper, coconut milk cashew nut paste
無骨羊肉與黑胡椒、椰漿和腰果醬一起烹煮, 風味濃郁。

330NTD ★ 🔥



Chettinadu Mutton Masala 南印風味羊肉咖喱 320NTD

Famous Chettinadu region of Tamil Nadu, (South India). Boneless lamb cooked in chettinadu masala and onion, tomato curry. 來自南印度泰米爾納德邦切蒂納德地區的著名菜餚。無骨羊肉與切蒂納德香料、洋蔥和番茄咖喱一起烹煮, 風味獨特。



EGGS AND SEAFOOD



Fluffy Sunrise Delight 歐姆蛋 100NTD

Spice Sizzle Egg Bliss 南印蔬菜炒蛋 95NTD



Anda Rasa Delight 印式水煮蛋咖喱 220NTD

Chemmeen Curry 香料蝦仁咖喱 285NTD ★

Shrimp and aromatic spices. combining the richness of coconut milk, the warmth of spices 蝦仁與香料的完美結合，濃郁的椰漿與香料溫暖的味道交織在一起



Samuthura Fish Masala 馬德斯魚咖喱 295NTD ★

A medley of spices, tamarind, tender basa fish, cooked to perfection with garlic onion tomato paste.

各種香料、羅望子、嫩滑的鯛魚與大蒜洋蔥 番茄醬一起烹煮至完美，風味獨特。



Koonthal Fry 中卷香料濃咖喱 385NTD ★ 🌶️

Tender squid marination in flavored spices and pan - fried to perfection squid masala. 中卷香料濃咖喱 嫩滑中卷經過香料醃製後酥炸至外脆內嫩，再與香料在煎盤中炒至完美





BIRIYANI SPECIAL 燉飯



Tandoori Chicken Biryani 香烤雞燉飯 315 NTD

Saffron flavored basmati rice cooked with tandoori chicken, herbs, onions tomato and yogurt mint. 藏紅花風味的印度香米與坦都里烤雞、香草、洋蔥、番茄、優格及薄荷一同烹煮，香氣撲鼻。



Royal Spice Kingdom Chicken 65 Biryani 印式鹽酥雞燉飯

Experience the perfect harmony of juicy chicken, aromatic basmati rice, and a medley of spices in our signature Chicken Biryani. 在我們的招牌印度比爾亞尼雞中體驗多汁雞肉、芳香印度香米和各種香料的完美和諧。用這道美味提升您的用餐體驗!

295NTD ★

Majestic Mutton Melange Biryani 羊肉燉飯 315NTD

Boneless mutton cooked with Saffron flavored basmati rice and spices onions , tomato and yogurt. 無骨羊肉與藏紅花風味的印度香米、香料、洋蔥、番茄和優格一同烹 煮，味道濃郁。



Vegetable Biryani 素食燉飯 275NTD

authentic flavors of South indian cuisine with our Vegetable Biryani. Fragrant basmati rice, vibrant vegetables, and traditional spices.

南印度菜餚的正宗風味。香氣四溢的印度香米、新鮮的蔬菜和傳統香料相結合，味道豐富。

Fish 65 Biryani 魚肉燉飯 295NTD ★

Boneless basa masala fried with cooked mint coriander with basamati rice

雕魚與印度香料調合經過酥炸與印度香米、薄荷和香菜葉一同烹煮，風味獨特。





RICE SPECIAL

Steam Rice 香米飯 45NTD



Lemon Rice 印度檸檬飯 120NTD

basmati rice with zesty lemon, tempered with mustard seeds, curry leaves, and a hint of turmeric, creating a burst of flavors that will transport your heart

Coconut Rice 椰子飯 120NTD

Fragrant basmati rice with coconut and a medley of nuts, symphony of textures in every bite.



Jeera Rice 印度孜然飯 120NTD



DESSERT 甜點



Jamun 玫瑰蜜炸奶球 95NTD (2pcs)



Hot Jamun with ice-cream
玫瑰蜜炸奶球加冰淇淋 105NTD (2pcs)

Kesari
印式粗粒小麥粉布丁 120NTD ★



Falooda
印式西米露 120NTD ★

Rasmalai
奶豆腐湯圓 120NTD (2pcs)



Badam Payasam
印式杏仁牛奶布丁 120NTD ★



MEAL COMBO 商務套餐

MEAL 1 – 200NTD

Sambar (South Indian Style)

香料扁豆燉蔬菜

MEAL 2 – 200NTD

Mixed Vegetarian Masala

綜合蔬食

MEAL 3 – 250NTD

Chicken Curry Masala

雞肉咖哩

MEAL 4 – 250NTD

Mutton Curry Masala

羊肉咖哩

COMBO MEALS INCLUDE 套餐含有

Vegetable Salad, Soup, Rice, Naan & Dessert

蔬菜沙拉, 湯, 米飯/餅, 甜點

Every Meal Includes A Cup of Ice Milktea

每個套餐都附有冰印度香料奶茶

BEVERAGES 飲料



Masala tea 印度香料奶茶

Hot 熱 / Cold 冷

95NTD

Lemon iced tea 檸檬茶

80NTD

Hot coffee 熱咖啡

105NTD

Lassi 拉昔

Sweet 甜 - Salt 鹹 - Mango 芒果口味 - Rose 玫瑰口味

110NTD

Lemon soda 檸檬蘇打

Sweet 甜 - Salt 鹹 - Sweet and salt 甜鹹混合

110NTD

Milk shakes 奶昔

Chocolate 巧克力 - Vanilla 香草 - Oreo 奧利奧 - Mango 芒果

120NTD



MOCKTAIL 雞尾酒



Sky Haven

Blue Curacao, vanilla ice cream, soda, ice cubes
藍柑橘酒、香草冰淇淋、蘇打水、冰塊

150NTD

Blue Lagoon

Curacao, lemon juice, soda, ice cubes
藍柑橘酒、檸檬汁、蘇打水、冰塊

150NTD

Time You Go

Rose syrup, lemon water, soda, mint
玫瑰糖漿、檸檬水、蘇打水、薄荷

150NTD

Red Moon

Rose syrup, strawberry ice cream, sugar ice
玫瑰糖漿、草莓冰淇淋、糖冰

150NTD



For A Better Dining Experience, Please Specify Following To Our Staff.
為提供您更好的用餐體驗, 請告知我們的夥伴以下內容.
微辣 Little 中辣 Medium 大辣 Very Spicy 方便素 Vegetarian

*Pictures For Representation Purposes Only.
圖片僅為示意圖 實際餐點仍以當日烹煮後成品為主

Please Inform Our Service Associate,
If You Have Any Food Allergies

若您對某些食物過敏,請務必告知服務人員



OPERATION HOURS 營業時間

11:00 – 14:30 & 17:00 – 21:30

உழுதுண்டு வாழ்வாரே வாழ்வார்மற் றெல்லாம்
தொழுதுண்டு பின்செல் பவர்



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