

# FOOD: Madras Masala South Indian Cuisine at Its Finest

By Melissa Peters

**D**riving by Christie Pits, I always wondered why someone would open up an Indian Restaurant right beside, well, an Indian Restaurant, but my visit to

a few steps to the "north".

I asked my friendly, knowledgeable and highly professional server to recommend a couple of dishes to try. We settled on the Madras Masala Chicken Curry in chopped ginger and peppers (\$9.99) and the Chicken Xacutti,

chicken in a blend of roasted coconut, onion and spices, "A Goan Specialty" for \$10.99. The two dishes were presented to me with fresh garnish and piping hot Home-style Paratha for dipping (and to cool down the palate a touch if I needed to). The heat, however, was not at all overbearing. Each dish had



Madras Masala helped clear up that little mystery. While Madras Masala specializes in SOUTH Indian Cuisine, the same owners offer NORTH Indian Cuisine right next door. Although many dishes are relevant to both, and the kitchen in willing to borrow from it's neighbor, the specialization means that each restaurant can focus on making the Indian Food from that region great; not just good. Aabfter dining at Madras Masala, and discovering the two establishments were run by the same people, I am dying to walk

a bit of a bite to it, but it wasn't enough to overshadow the perfect combination of spices and textures. Both were so flavourful it was impossible to choose a favorite. The chicken was tender and had been stewing in the sauces long enough to take on the characteristics of the dish.

I had a regional beer, "Cheetah" with my meal, which was brewed to compliment the cuisine and did precisely what it claimed. It was crisp and cold, with enough taste to



make it enjoyable on its own, but modest enough to leave room on my palate for the meal.

I had more than enough of my meal left to take home a doggy-bag (and that was after asking for half portions). The food was fantastic, but I wanted to save room for dessert, as there were a few items on that menu that intrigued me. Malai Kulfi is a homemade ice cream made with almonds and flavoured with cardamoms (\$3.50).

The decor is pleasant and appropriate- classy without being stuffy. The patio overlooks Christie Pits, which would be a beautiful view on a nice summer day. The prices are reasonable, the service spectacular, and the food, delicious.

**Madras Masala**  
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