



# MENU

Where Authentic Chettinad Cuisine Meets  
Your Table.

60  
YEARS OF CHETTINAD  
CULINARY EXCELLENCE



# WELCOME TO ANJAPPAR, WHERE EVERY MEAL INVITES YOU TO SAVOR THE RIGHT FLAVORS AND TIMELESS TRADITIONS OF CHETTINAD CUISINE.



## 1964 - THE BEGINNING:

Mr. Anjappan's love for Chettinad flavors in Tamil Nadu, India, sparked The creation of the first Anjappar restaurant, which was blessed by the Renowned actor and late Chief Minister, Sri M.G. Ramachandran. Thus began a legacy of authenticity that soon spread Across the globe .

## A TASTE OF AUTHENTICITY :

For over 60 years, Anjappar has perfected the Art of Chettinad cuisine. Each dish - whether It's our aromatic biryanis, golden dosas, or rich Curries - carries the essence of tradition and Crafts manship passed down through Generations .



## A GLOBAL JOURNEY:

What started in Chennai has now blossomed into A global journey, with over 95 + Anjappar restaurants Across 17+ countries. Each restaurant is a bridge Between cultures, bringing the bold, vibrant flavors of Chettinad to the world .



## AN EXPERIENCE BEYOND DINING:

At Anjappar, every visit is more than just a meal . It's a Celebration of flavor, warmth, and tradition. The air is filled With the aromas of spices, the colors of India come alive, And every bite connects you to the heart of Chettinad .



## GUTEN APPEIT

Join us on this flavorful journey where tradition Meets passion, and every dish tells a story.





## VEG SOUP

- 102 Rasam Of The Day (N) 🍲 🌱 🌶 € 5,50

Tamarind soup base with south indian spices

- 103 Veg Manchow Soup (A-AI) 🌱 🌶 € 5,50

Simmered in a rich stir fried vegetables stock with white pepper, And Fried Noodles

- 104 Hot & Sour Veg Soup(A-4) 🌱 🌶 € 5,50

A delectable hot and sour soup packed with the goodness assorted vegetables



## NON VEG SOUPS

- 106 Kozhi Milagu Soup (H4) 🌶 🍲 € 5,90

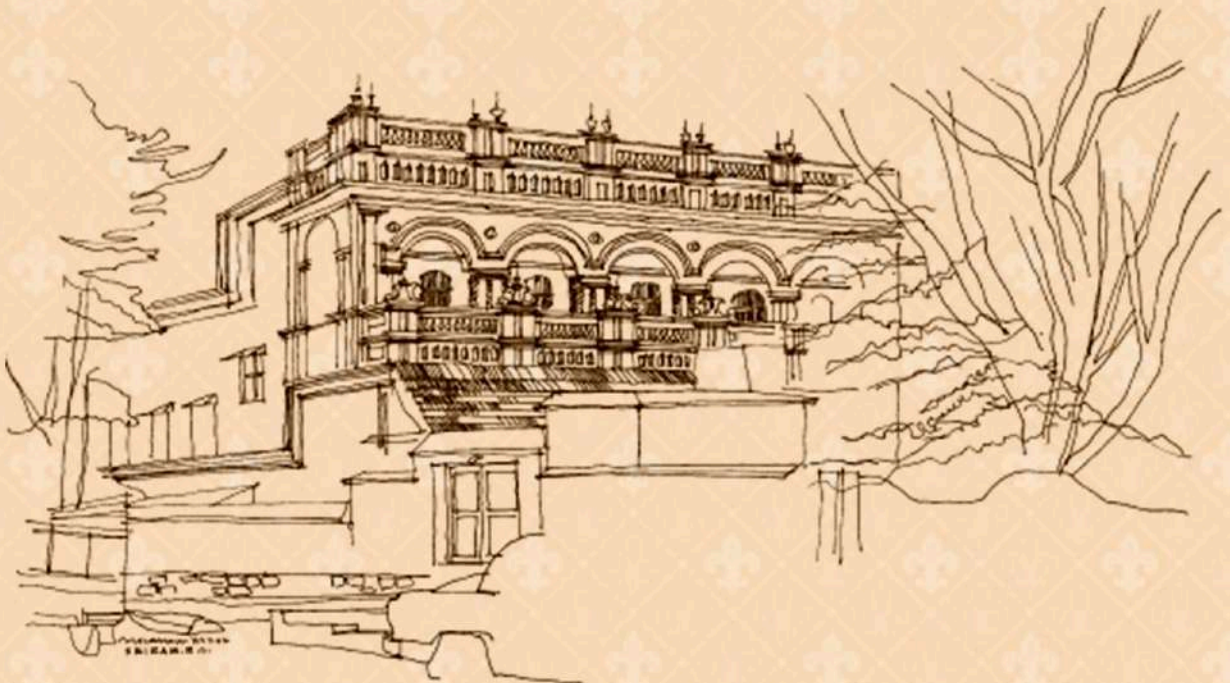
Chicken soup with a blend of indian whole spices

- 107 Hot & Sour Chichen Soup (C-A-4) 🌶 € 5,90

A delectable hot and sour soup packed with the goodness of chicken

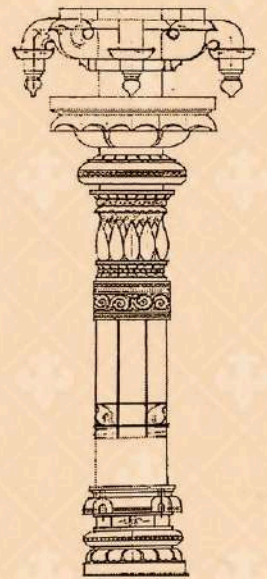
- 108 Nenjelumbu Karumilagu Soup (H4) 🌶 🍲 € 5,90

A perfect remedy for common cold freshly ground spices simmered in wholesome mutton rib bones stock



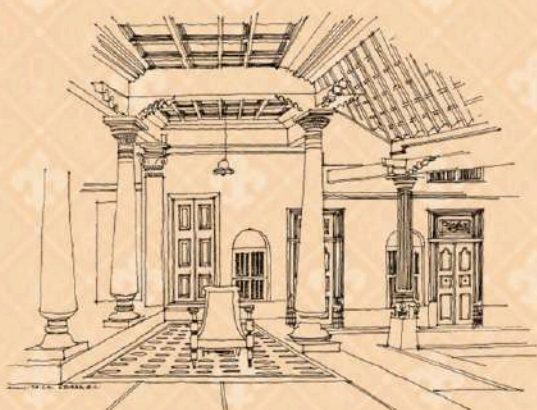
# VEG APPETIZERS

- 111 Vegetable Samosa** 🌱 € 6,90  
(Freshly made In-house)  
A fried dish with a savoury filling, such as spiced potatoes, onions and other stuffing
- 112 Bajji (Onion / Raw Banana Chilli / Potato) (A-N-H)** 🌱 € 7,90  
Deep fried with flour coated with onion raw banana / chilly / potato
- 113 Medhu Vada (2PCS) (N-H)** 🌱 € 7,90  
Soft,crispy lentil doughnut shaped fritters
- 114 Vada (Sambar / Rasam/ Thayir) (N-H)** 🌱 € 7,90  
Medhu vada soaked in sambar / rasam / yogurt
- 115 Chettinad Masala Paniyaram (N-H)** € 6,90  
Ball Shaped Dumplings Made With Fermented Rice And Lentil Batter Served With Variety Of Chutney
- 116 65 (Gobi / Paneer / Mushroom) (A-G)** € 9,50  
Deep-fried cauliflower / paneer / mushroom florets dipped in a spicy hot and tangy marinade
- 117 Baby Corn Crispy Fry (A-4)** € 8,50  
Crisp and flavourful, this dry dish featuring tender baby corn is a vegetarian delight with a hint of peppery goodness
- 118 Manchuriyan Dry (Gobi / Paneer)** € 10,90  
deep-fried gobi/paneer florets dipped in a spicy hot and tangy marinade
- 119 Kuzhi Paniyaram (Sweet / Karam) (Mon -Thu Only) (N-H)** € 8,00  
Ball shaped dumplings made with fermented rice and lentil batter served with variety of chutney
- 120 Chilly Dry (Gobi / Paneer)** 🌱 € 10,90  
A popular indo-chinese dish made with crispy cauliflower (Gobi) Or paneer cubes, tossed in a spicy, tangy sauce with bell peppers, onions, and bold seasonings.
- 121 Hariyali Paneer Tikka (G-H4-N)** € 14,90  
Tandoor cooked paneer marinated in a flavourful green marinade and the in grilled to perfection
- 122 Paneer Kebab - Cheese/Garlic (G-N)** € 14,90  
Tandoor cooked paneer marinated with indian spices and topped with cheese/garlic
- 123 Platter (South Indian,North Indian) (A-2 9-G-N)** € 16,00  
South Indian: Best combination of bhaji,pakoda, Medhu vada, vegetable samosa served with sambar and chutneys.  
North Indian: Best combination of hariyali paneer tikka (3pcs), crispy gobi 65, mushroom 65,paneer 65 served with mint chutney.





# NON VEG APPETIZERS



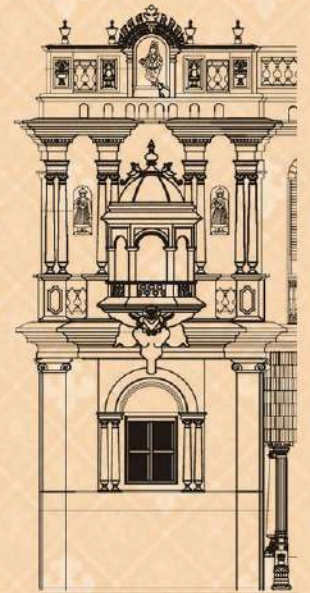
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|---------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------|------|----------------------|
| 124                                                                                                                                               | Chicken 65 (Boneless)(Plain / Saucy) (A-C) | 🔥    | € 12,00 /<br>€ 12,50 |
| Deep fried boneless chicken covered in a fiery red marinade of chilli, ginger and garlic                                                          |                                            |      |                      |
| 125                                                                                                                                               | Chicken Lollypop (Plain/Saucy) (A-C)       | 🔥    | € 12,50 /<br>€ 12,90 |
| Deep fried chicken drumsticks covered in a fiery red marinade of chilli, ginger and garlic                                                        |                                            |      |                      |
| 126                                                                                                                                               | Fish 65/Prawn 65 (A-C)                     |      | € 15,00              |
| Deep fried fish / prawn covered in a fiery red marinade of chilli, ginger and garlic                                                              |                                            |      |                      |
| 127                                                                                                                                               | Tandoori Chicken (G-N)                     |      | € 14,00              |
| Tandoori cooked chicken chunks that are marinated in yogurt and chilli based masala                                                               |                                            |      |                      |
| 128                                                                                                                                               | Anjappar Fried Chicken (A-C-H4-E)          |      | € 14,00              |
| Tender chicken marinated with the chettinad spices and deep fried                                                                                 |                                            |      |                      |
| 129                                                                                                                                               | Dragon chicken (A-E-H4-4-M)                | 🔥 🌶️ | € 15,00              |
| Dragon chicken is a crispy, spicy and tangy chicken dish, stir-fried with vibrant vegetables and a zesty sauce, offering a bold burst of flavors. |                                            |      |                      |
| 130                                                                                                                                               | Moru Moru Chicken                          |      | € 14,00              |
| Deep fried chicken with well marinated spices                                                                                                     |                                            |      |                      |
| 131                                                                                                                                               | Chilly Chicken Dry (A-1-C)                 | 🌶️   | € 16,50              |
| Piquantly spiced chicken chunks dunked in spices, chilli & infused                                                                                |                                            |      |                      |
| 132                                                                                                                                               | Chicken Manchurian Dry (A-4-C)             |      | € 16,50              |
| A popular indo-chinese dish made by cooking seasoned chicken pieces in a gingery sauce                                                            |                                            |      |                      |
| 133                                                                                                                                               | Mutton Kheema Balls (6Pcs) (H4-H)          | 🔥    | € 14,50              |
| A spicy and delectable mix of seasoned minced mutton balls                                                                                        |                                            |      |                      |
| 134                                                                                                                                               | Chicken Tikka (G-N)                        |      | € 18,50              |
| Tender chicken marinated in spices and grilled to perfection, offering a smoky, flavorful bite                                                    |                                            |      |                      |
| 137                                                                                                                                               | Vanjaram/King Fish Tawa Fry                | 🔥    | €14,90               |
| Vanjaram / Tawa fish fry is mixed in chettinad masala & roasted in tawa                                                                           |                                            |      |                      |
| 138                                                                                                                                               | Nethili Fish Fry                           | 🔥    | € 14,50              |
| Deep fry anchovies (Nethili) Mmrrinated In A Tangy Red Pepper And Lemon Masala                                                                    |                                            |      |                      |
| 139                                                                                                                                               | Golden Fried Prawns (C-A)                  |      | € 16,90              |
| Crispy and succulent prawns coated in a golden batter, served with a tangy dipping sauce                                                          |                                            |      |                      |

# SIGNATURES OF ANJAPPAR

## CHICKEN VIRUNDHU

### APPETIZERS

- 51 Chettinad Chicken Dry (H4) 🍴 € 15,50  
Cooked with fragrant spices, this dry chicken dish blends juicy morsels with aromatic whole spices for a rich, flavorful experience.
- 54 Anjappar's Special (H4) 🍴 € 15,50  
Chicken Dry  
Boneless tender pieces of chicken marinated in black pepper, chefs handmade masalas, and roasted to taste
- 56 Pepper Chicken Dry 🍴 🌶 € 15,50  
(Boneless) (H4)  
Boneless tender pieces of chicken marinated in black pepper, chefs handmade masalas, and roasted to taste



### Main Course

- 52 Chettinad Chicken Gravy 🍴 € 18,50  
(Served With Rice/Parotta) (H4)  
This chicken dish blends juicy morsels with aromatic whole spices for a rich, flavorful experience.
- 55 Palli Palayam Chicken Curry 🍴 € 18,50  
(Served With Rice/Parotta) (H4)  
Boneless tender pieces of chicken marinated in black pepper, chefs handmade masalas, and roasted to taste
- 57 Pepper Chicken Gravy (Boneless) 🍴 🌶 € 18,50  
(Served With Rice/Parotta) (H4)  
Boneless tender pieces of chicken marinated in black pepper, chefs handmade masalas, and roasted to taste



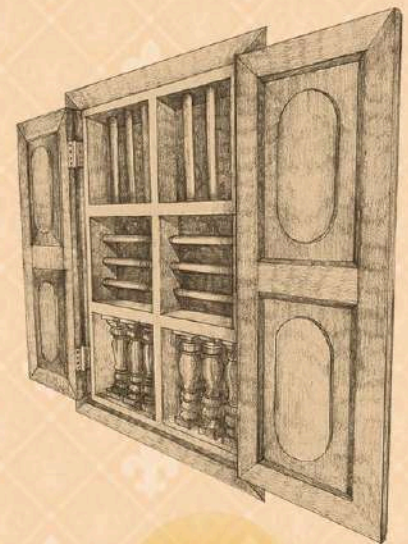
## MUTTON VIRUNDHU

### APPETIZERS (Goat Meat)

- 67 Mutton Sukka Varuval 🍴 🌶 € 18.50  
(dry) (boneless)(H4)  
Boneless tender pieces of mutton marinated in chefs handmade masalas, cashew and roasted to taste

### Main Course

- 63 Mutton Masala / Varutha Curry 🍴 🌶 € 21,50  
(served with rice/Parotta) (H4)  
A delightful flavour-packed dish of mouth watering mutton masala - perfect to satisfy your cravings
- 65 Mutton Nalli Masala 🍴 🌶 € 22,50  
(served with rice/Parotta) (H4)  
Tender mutton shanks simmered in a rich, flavorful gravy of aromatic spices, creating a hearty and indulgent dish.
- 66 Mutton Sukka Masala 🍴 🌶 € 21.50  
(boneless) (served with rice/Parotta) (H4)  
Boneless tender pieces of mutton marinated in chefs handmade masalas, cashew and roasted to taste





# SIGNATURES OF ANJAPPAR

## ANJAPPAR ELITE

### APPETIZERS

- 59 Pichupota Nattukozhi Varuval 🍛 € 16,50  
(Dry)

Country chicken marinated in chefs handmade masalas and roasted to taste

- 60 Nattu Kozhi Varuval (Dry)(H 4) 🍛 € 16,50

Country chicken marinated in chefs handmade masalas and roasted to taste



### Main Course

- 61 Nattu kozhi Masala 🍛 € 18,50  
(served with rice/Parotta) (H4)

Country chicken slow cooked in a blend of spices and roasted coconut

## SEAFOOD VIRUNDHU

### APPETIZERS

- 72 Chettinad Prawn Varuval (Dry)(N- H4) 🍛 € 19,50

Prawns cooked in a spicy roast masala made with loads of onions and tomato

- 73 Chettinad Crab Varuval (Dry)(H4) 🍛 € 21,00

Crab simmered in spicy, rich & thick masala mix of whole spices and a light coconut essence



### Main Course

- 69 Crab Milagu Masala 🍛 €23,00  
(Served With Rice/Parotta) (H4)

Crab simmered in spicy, rich & thick masala mix of whole spices and a light coconut essence

- 70 Prawn Masala (N- H4) 🍛 € 22,50  
(served with rice/Parotta)

Prawns cooked in a spicy roast masala made with loads of onions and tomatoes

- 71 Vanjaram Fish Curry 🍛 € 21,50  
(served with rice/Parotta)(N- H4)

A traditional south indian seer fish curry simmered in aromatic spices and tangy tamarind



# ANJAPPAR'S SIGNATURE COMBINATION



## 74 Idly (2Pcs) & Fish Curry (A-D-H4-N) €14,90

A delightful south indian combo featuring soft, fluffy idlis paired with a flavorful, aromatic meen kolambu (Fish Curry) for a truly satisfying meal.

## 75 Kal Dosa (2Pcs) & Chettinad Chicken Curry (A-1-H4) €13,90

Crispy, golden kal dosa paired with rich and spicy chettinad chicken curry, offering an authentic burst of flavors.

## 76 Kerala Parotta (2Pcs) & Mutton Masala (A-c-G-H4) €14,90

Flaky, soft kerala parotta served with a savory, aromatic mutton masala for a satisfying, flavorful meal.

## 77 Idly (2Pcs) & Veg Kuruma (A-H4-G) €12,90

Soft, fluffy idlis paired with a hearty, spiced veg paya, offering a comforting and flavorful south indian treat.

## MAIN COURSE MEALS

## 155 South Indian Vegetarian Meals €16,50 (vegan possible) (h4-g-n)

All the goodness of a chettinad meal, the meal comes with white rice, chapathi / Poori kuruma, poriyal, keerai, kootu, sambar, kara kozhambu, rasam, sweet, curd, appalam

## 156 Chettinad Egg Meals €18,50 (Veg/Non Veg) (H4-C-G-N)

All the goodness of a chettinad meal, the meal comes with white rice, chapathi, egg masala, boiled egg, poriyal, keerai, kootu, kara kozhambu, rasam, sweet, curd, appalam

## 157 Chettinad Chicken Meals €19,50 (H4-G-N)

All the goodness of a chettinad meal, the meal comes with white rice, chapathi, chettinad chicken masala, chicken 65, poriyal, keerai, kootu, rasam, sweet, curd, appalam

## 158 Chettinad Mutton Meals €19,50 (H4-G-N)

All the goodness of a chettinad meal, the meal comes with white rice, chapathi, chettinad mutton masala, mutton kola, poriyal, keerai, kootu, rasam, sweet, curd, appalam

## 159 Chettinad Fish Meals (H4-G-D-N) €19,50

All the goodness of a chettinad meal, the meal comes with white rice, chapathi, chettinad fish curry, nethili fish fry, poriyal, keerai, kootu, rasam, sweet, curd, appalam



# BIRYANI

- 141 Basmati Biryani** € 14,50  
(Veg/Paneer/Mushroom) (H4-A-G)

Delicious rice preparation made from aromatic basmati rice and grated veggies seasoned with toasted, whole spices, served with veg kurma & onion raitha

- 142 Spl Egg Biryani** (Veg/Non Veg) € 14,90  
(H4-C-G)

A unique blend of spicy eggs and basmati rice slow-cooked to enhance the flavours of freshly ground spices, served with chicken salna & onion raitha

- 143 Chettinad Chicken Dum Biryani** € 16,50  
(C-H4-G)

Deliciously decadent flavoured dum basmati rice layered with chicken and indian whole spices, cooked in a handi

- 144 Spl Prawn Biryani** (H4-G) € 18,50
- A unique blend of spices, shrimps biriyani rice cooked to perfection (may contain traces of chicken)

- 145 Chicken Thokku Biryani** (C-H4-G) € 18,50
- Authentic chettinad biryani made cooked with basmati rice, house special spices and chicken

- 146 Spl Nattu Kozhi Biryani** (H4-G) € 17,50
- Authentic chettinad biryani made cooked with basmati rice, house special spices and country chicken

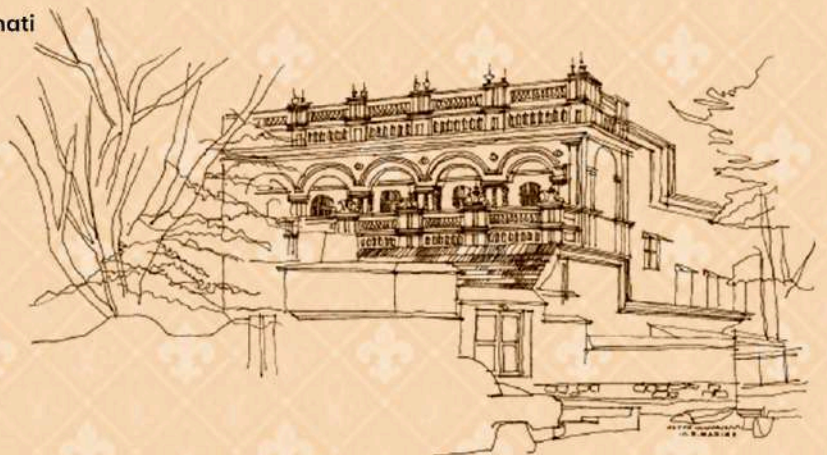
- 148 Spl Butter Chicken Biryani** (h4-g) € 18,50
- A unique combination of biryani with the butter chicken masala

- 149 Seeraga Samba Mutton Dum Biryani** € 19,90  
(h4-c-g)

The king of all biryanis, slow-cooked aromatic rice layered with marinated mutton pieces and a delicate blend of whole spices

- 150 Hyderabad Chicken Biryani** (H4-G) (NEW) € 16,50  
(Sat/ Sun)

Authentic hyderabad style biryani made with basmati rice, house special spices and chicken





## FROM THE WOK

- 161 Veg Fried Rice / Noodles (A1-A) € 11,50**

A satisfying combination of stir-fried vegetables and rice / noodles with a tinge of vinegar

- 162 Egg Fried Rice / Noodles (A-A1-C) € 11,50**

A satisfying combination of stir-fried vegetables, egg and rice / noodles with a tinge of vinegar

- 165 Chicken Fried Rice / Noodles € 13,00**  
(A-A1-C)

A satisfying combination of stir-fried vegetables, chicken and rice / noodles with a tinge of vinegar

- 166 Chicken Szechwan Fried Rice / Noodles (A-A1-C) € 13,50**

A satisfying combination of stir-fried vegetables, egg, Chicken and rice / noodles with a tinge of vinegar

- 168 Non Veg Mixed Fried Rice/Noodles € 15,00**  
(A-A1)

A Flavorful dish made with a combination of chicken, prawns, and mutton, stir-fried with vegetables, rice or noodles, and seasoned with soy sauce and spices for a savory taste.

## POULTRY CURRY

- 170 Palak Chicken (boneless) € 16,50**  
(served with rice) (G-H4)

Chicken cooked together with fresh spinach and spices

- 171 Mango Chicken € 16,50**  
(Boneless) (Served with rice) (H 4-H1)

Tender chicken cooked in a sweet and tangy mango-infused sauce, combining fruity zest with savory spices for a deliciously exotic taste.

- 172 Karahi Chicken € 16,50**  
(Boneless) (Served with rice) (H 4- H 1)

Tender chicken cooked in a rich, spiced gravy with bell peppers, tomatoes, and a blend of traditional herbs, served sizzling in a wok-like karahi for an authentic taste.

- 177 Butter Chicken Masala € 16,50**  
(Boneless) (Served with rice) (H4-G-N)

A decadently creamy dish prepared with chicken chunks dunked in a hearty masala of tomatoes, onions and mild indian spices

- 178 Chicken Tikka Masala € 16,50**  
(Boneless) (Served with rice) (G-N)

Traditional chicken masala with a twist of smoked chicken chunks cooked in flavoursome tomato and onion relish

- 179 Choice Of Chicken Gravy- € 16,50**  
(Chilly/Garlic/Ginger)  
(boneless) (served with rice) (C-A-A1)

Piquantly spiced chicken chunks dunked in a spicy, chilli / garlic / ginger infused gravy



# MUTTON CURRIES

- 181 Karahi mutton curry** 🍲 € 19.90  
(Boneless)(Served with rice)(H4-h1)

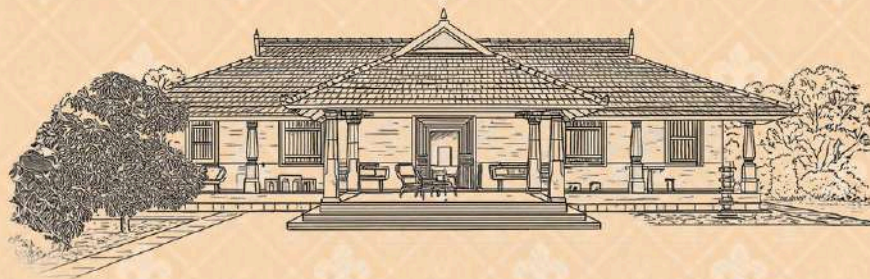
Tender mutton is cooked in a rich, spiced gravy with bell peppers, tomatoes, and a blend of traditional herbs, served sizzling in a wok- like karahi for an authentic taste.

- 182 Mutton Kuruma** 🍲 € 18.90  
(Boneless) (Served with rice) (G-h4-h-e)

Mutton served in a rich, creamy gravy, creating a perfect balance of flavors

- 183 Mutton Pasanda** 🍲 € 19.90  
(Boneless) (Served with rice) (1-h4-g-n)

A decadently creamy dish prepared with chicken chunks dunked in a hearty masala of tomatoes, onions and mild indian spices



# EGG SPECIALITIES

- 188 Egg Podimas** € 6.00

Scrambled eggs with a light spice shower topped with onions

- 189 Egg Omelette-Cheese/Masala** € 8.00

Eggs cooked in a skillet and topped with green chillies and onions

- 190 Egg Kalaki** 🍲 € 8.00

A flavorful dish made with eggs, blended with spices and served in a rich, creamy texture

- 191 Egg Pepper Fry** € 8.90

Stir-frying the boiled eggs in simple tempering and seasoning with simple dry spices is egg fry

- 192 Egg Thokku Masala (Veg/ Non Veg)** € 12.50  
(served with rice) (C-H4)

Richly flavoured egg curry in a tomato-onion base





# VEGETARIAN CURRY



- |     |                                                                                                                                                              |         |
|-----|--------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|
| 199 | <b>SPL Chettinad Sambar</b><br>(served with rice) (N)                                                                                                        | € 9,50  |
|     | A spicy, tangy lentil-based stew, enriched with a unique blend of Chettinad spices and vegetables, offering a bold and aromatic South Indian flavor.         |         |
| 200 | <b>Chettinad Vegetable Kuruma</b><br>(served with rice) (G-H4)                                                                                               | € 13,50 |
|     | Stew of assorted veggies simmered in a thick spicy coconut based gravy                                                                                       |         |
| 201 | <b>Poondu Kuzhambu</b> 🟢 🟡 🔴<br>(served with rice) (N-H4)                                                                                                    | € 13,50 |
|     | Piquantly spiced garlic gizzard cooked with flavours of tamarind in an onion-tomato relish                                                                   |         |
| 202 | <b>Ennai Kathirikkai Kuzhambu</b> 🟢 🟡 🔴<br>(served with rice) (N-H4)                                                                                         | € 13,50 |
|     | Tangy recipe made with eggplant/brinjal cooked in a special tangy masala base                                                                                |         |
| 204 | <b>Panner Tikka Masala</b><br>(served with rice) (H4-G-N)                                                                                                    | € 14,50 |
|     | Succulent pieces of marinated and grilled paneer, simmered in a creamy, spiced tomato-based gravy, offering a rich and indulgent vegetarian dish.            |         |
| 205 | <b>Chettinad Mushroom Pepper</b> 🔴<br>Gravy (served with rice) (N-H4)                                                                                        | € 13,50 |
|     | Savor mushroom pepper masala, featuring juicy mushroom cooked with chettinad flavour of masala, each bite offers a bold spicy flavour with a satisfying heat |         |
| 206 | <b>Kadai Vegetables</b> 🔴<br>(served with rice) (G-H4)                                                                                                       | € 13,50 |
|     | Wholesome vegetables cooked with onions, tomatoes and a freshly ground whole spices simmered to a flavourful thick consistency                               |         |
| 208 | <b>Dal Butter Fry</b><br>(served with rice) (G)                                                                                                              | € 13,50 |
|     | A rich and flavorful lentil dish, cooked with aromatic spices and finished with a generous drizzle of butter, offering a comforting and indulgent taste      |         |
| 209 | <b>Channa Masala</b> 🟢 🟡<br>(served with rice / bhatura) (G-H4-H-E)                                                                                          | € 13,50 |
|     | Chickpeas indian curry in a onion tomato based gravy                                                                                                         |         |
| 210 | <b>Palak Paneer</b><br>(served with rice) (G-H4)                                                                                                             | € 13,90 |
|     | A combination of indian cottage cheese and spinach cooked with aromatic indian spices                                                                        |         |

**211 Vegetable Kofta** € 13,90  
(Served With Rice) (G- H 4- H-E)

Spiced vegetable dumplings, deep-fried and served in a rich, creamy gravy, creating a perfect balance of flavors.

**212 Malai Kofta** € 13,90  
(Served With Rice) (G- H 4- H-E)

Soft, creamy dumplings made from paneer and potatoes, served in a velvety tomato-based gravy infused with aromatic spices.

**213 Paneer Butter Masala** € 13,90  
(served with rice) (H4-G-N)

A creamy indulgence of soft indian cottage cheese cubes cooked with undertones of whole spices in a tomato and onion based gravy

**215 Dal Tadka (Served With Rice)** € 13,90

A comforting lentil dish, cooked to perfection and finished with a sizzling tempering of ghee, garlic, and spices, adding a rich, aromatic flavour.

**217 Chilly Gobi Semi Gravy** € 14,90  
(served with rice) (A-A1)

Stir-fried cauliflower chunks dressed in a tangy marinade, tossed in a spicy red chili sauce

**218 Paneer Manchurian Semi Gravy** € 14,90  
(served with rice) (A-A1-G)

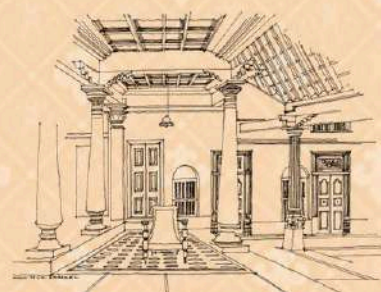
Stir-fried, battered cottage cheese chunks tossed in a hot and sour manchurian dressing

**219 Gobi Manchurian Semi Gravy** € 14,90  
(served with rice) (A-A1)

Stir-fried, battered cauliflower chunks tossed in a hot and sour manchurian dressing

**220 Chilly Paneer Semi Gravy** € 14,90  
(Served With Rice) (A-A1)

Stir-fried paneer dressed in a tangy marinated tossed in Ssicy, red chilli sauce



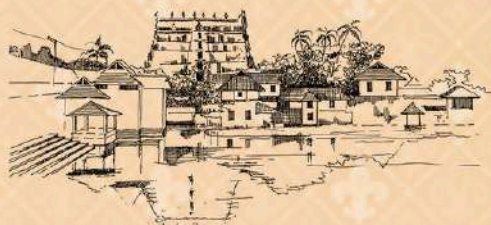
## INDIAN BREADS

**221 Tandoori Roti(Plain/Butter)** (A1) € 3,00 / € 3.50

A whole meal flour indian bread cooked in traditional tandoori clay oven

**223 Naan (Plain/Butter)** (A-G) € 3,50 / € 3.99

Indian bread made out of self raising flour cooked in traditional tandoori clay oven





- 226 Naan Garlic (A-G)** € 4,50  
Indian bread made out of self raising flour cooked in traditional tandoori clay oven topped with garlic
- 227 Naan Cheese (A-G)** € 4,90  
Indian bread made out of self raising flour cooked in traditional tandoori clay oven topped with cheese
- 228 Peshwari Naan (A-G-H4-H-H7)** € 5,50  
A soft leavened bread filled with desiccated coconut, sultanas (or raisins) and almonds

## SOUTH INDIAN BREADS



- 229 Chappathi (1Pc) (G-A-A1)** € 3,00  
Chappathi are one of the most common form of atta bread, a staple food in the indian subcontinent
- 230 Kerala Parotta (1Pc) (G-C-A)** € 3,90  
A flaky, layered flatbread made from refined maida



- 231 Nool Parotta (1pc) (G-C-A)** € 4,20  
A soft, stringy and flaky flatbread made from refined maida
- 232 Coin Parotta (2pcs) (C-A)** € 4,90  
A delicious and versatile layered small flatbread that is one of the most popular food in south india

- 233 Virudhunagar Poricha Parotta (2pcs) (G-C-A)** € 8,00  
A super flaky, crispy, lightly sweet and delicious deep fried south indian bread. serve with chicken salna & onion raitha

- 235 Chilly Parotta (H4-G-C-A)** € 10,00  
Marinated flaky parotta deep fried and tossed with onions, capsicum and spices

- 237 Veg Kothu Parotta (H4-G-A)** € 11,90  
Scramble of parotta shredded into bite-sized pieces and stir-fried along with one of veg sprinkled with south indian spices; served with veg kuruma & onion raitha



- 238 Egg Kothu Parotta (Veg/ Non Veg) (H4-G-C-A)** € 12,90  
Scramble of parotta shredded into bite-sized pieces and stir-fried along with egg sprinkled with south indian spices. served with chicken salna & onion raitha

- 240 Chicken Kothu Parotta (H4-G-C-A)** € 14,90  
Scramble of parotta shredded into bite-sized pieces and stir-fried along with chicken sprinkled with south indian spices. served with chicken salna & onion raitha

**244 Mutton Kothu Parotta (H4-G-C-A) € 15,90**

Scramble of parotta shredded into bite-sized pieces and stir-fried along with mutton sprinkled with south indian spices. served with mutton saina & onion raitha

**239 Ceylon Parotta € 13,00**

(Egg, Chicken ,Mutton) (H4-G-C-A) € 14,00 / € 16,00

A mix of seasoned minced egg/chicken/mutton and other spices tightly packed between two rotis and sealed, cooked on both sides with a light coating of oil. served with chicken salna and onion raitha

**241 Salna Parotta (Chicken/Mutton) € 15,90**

(H4-G-C-A)

/ € 17,90

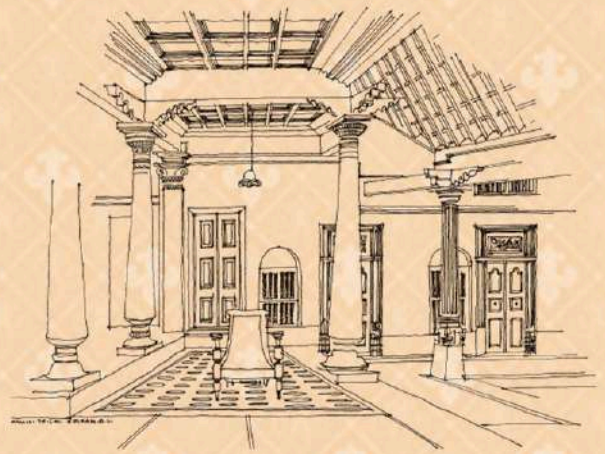
A delectable bread dish that combines the richness with the flaky goodness of parotta. served with chicken / mutton & onion raitha

**243 Kizhi Parotta (Chicken / Mutton) €17,00**

(H4-G-C-A)

/ € 19,00

A delectable special dish of south india, parottas are soaked in a semi thick chicken gravy & wrapped in a banana leaf. served with chicken / mutton & onion raitha



## DOSA

**245 Kal Dosa (N-H) € 9,50**

A thick, crispy, and flavorful dosa, known for its unique texture and rich taste, served with spicy chutneys and sambar

**246 Plain Dosa (N-H) € 9,50**

Crispy crepe made from fermented rice batter served with sambar & variety of chutneys

**247 Masala Dosa (N-H4-H) € 11,50**

A crispy dosa filled with masala/special south indian spices served with sambar & variety of chutneys

**248 Mysore Masala Dosa (N-H4-H) € 11,90**

A crispy, golden dosa stuffed with a flavorful spiced potato filling and topped with a tangy, spicy Mysore chutney, Served With Chutneys & Sambar

**249 Onion Dosa (N-H-A) € 11,90**

A crispy dosa filled with onion served with sambar & variety of chutneys

**250 Rava Dosa (N-H-A) € 11,90**

Crispy crepe made from semolina batter served sambar & variety of chatneys

**251 Onion Rava Dosa (N-H-A) € 11,90**

Crispy crepe made from semolina batter topped with onion served with sambar & variety of chutneys

**252 Rava Masala Dosa (N-G-H) € 12,50**

Crispy crepe made from semolina batter and stuffed with potato masala served with sambar & variety of chutneys

**253 Egg Dosa (N-H) € 12,00**

Eggs cracked open on dosa & seasoned with salt and pepper, served with sambar & variety of chutneys

**254 Ghee Dosa (N-G-H) € 12,90**

A thin, crispy dosa delicately cooked with a generous layer of ghee, Served With Sambar & Variety of Chutneys





## 255 SPL Ghee Podi Dosa (N-H4-H-G) € 12,90

A crispy dosa gently spread with clarified batter filled with special chettinad podi served with sambar & variety of chutneys

## 256 Onion Rava Masala Dosa (N-H-H4-A) € 12,90

Crispy crepe made from semolina batter topped with onion & filled with masala served with sambar & variety of chutneys

## 257 Ghee Masala Dosa (N-H4-H-G) € 13,50

A crispy dosa gently spread with clarified batter filled with masala/special south indian spices served with vegetables sambar & variety of chutneys

## 258 Ghee Podi Masala Dosa (N-H4-H-G) € 14,00

A crispy dosa gently spread with clarified batter filled with masala & special chettinad podi served with sambar & variety of chutneys

## 259 Paneer Butter Masala Dosa € 14,00

A crispy dosa filled with creamy paneer butter masala, offering a perfect blend of spices and rich flavors

## 260 Butter Chicken Masala Dosa € 15,90

A crispy dosa wrapped around tender chicken in a creamy, spicy butter chicken gravy for a delicious fusion of flavors

## 262 Pepper Chicken Dosa (H4-H-A-N) € 15,00

A wholesome dosa stuffed with minced chicken tempered with spices, served with sambar & variety of chutney's

## 263 Mutton Sukka Dosa (H4-H-A-N) € 15,90

A wholesome dosa stuffed with minced mutton tempered with spices, served with sambar & variety of chutney's

## 264 Madurai Mutton Kari Dosa € 15,90

(H4-H-N-A)

A crispy dosa topped with tender, spicy madurai-style mutton curry, served with sambar & variety of chutney's



## KIDS CORNER

### 265 French Fries

€ 5,50

Thin strips of deep-fried potato topped with pepper & salt

### 266 Chicken Nuggets

€ 6.00

Bite-sized pieces of tender chicken, coated in a crispy breadcrumb crust and fried to golden perfection

### 267 Mini Chocolate Dosa (N-H)

€ 6.90

A crispy, golden crepe filled with a rich layer of melted chocolate, Served With Sambar & Variety of Chutneys

### 268 Mini Cheese Dosa (N-G-H)

€ 6.90

A crispy, golden dosa stuffed with a generous layer of melted cheese, Served With Sambar & Variety of Chutneys



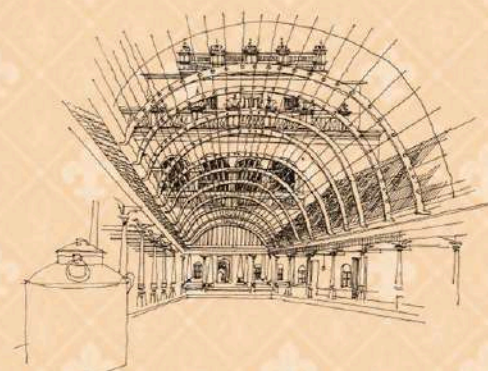


## UTHAPPAMS

- 269 Plain Uthappam (N-H) 🌱 € 9,00  
Thick, soft, and fluffy rice pancakes, lightly crispy on the edges and served with sambar & variety of chutneys
- 270 Choice Of Uthappam (Onion/Tomato/Chilly/Cheese) 🌱 € 9,50  
(N-H-G)  
Uthappam topped with (onion/tomato/chilly/cheese/ chilly onion) served with sambar & variety of chutneys
- 272 Ghee Podi Onion Uthappam (N-H-G) 🌱 € 11,00  
Uthappam sprinkled with special indian spices and small onions

## STEAM ZONE

- 273 Idly (2PCS) (N-H) 🌱 € 8,00  
Soft, fluffy rice cakes served warm, perfect with sambar and coconut chutney for a comforting and wholesome meal
- 274 Sambar/Rasam Idly (N-H-G) € 8,00  
Soft idlies served with a flavorful sambar or tangy rasam, offering a perfect blend of spices and comfort
- 275 Thattu Idly (2pcs) (N-H-G) € 10,50  
Soft and spongy steamed rice cakes made of fermented rice & lentil batter served with sambar and variety of chutney's
- 276 Salna Idly (Chicken/Mutton) (H4-N-H) € 9,00 / € 10,00  
A idly served with south indian chicken/mutton gravy and clarified butter
- 277 Ghee Podi Thattu Idly (N-H-G) 🌱 € 8,50  
A idly dipped in special indian spices and clarified butter
- 277 Mini Ghee Podi Idly (14 pcs) (N-H-G) 🌱 € 8,50  
Mini idly dipped in special indian spices and clarified butter
- 278 Idly Manchurian (A-A1) € 8,50  
Stir-fried idly tossed in a hot and sour manchurian dressing



## DESSERTS

- 280 Ice Cream € 4,90
- 281 Gulab Jamun (Plain/With Ice Cream) (H1) 🌱 € 5,50 / 5.90
- 282 Brownie with Ice Cream € 6,50
- 283 Rasamalai (H1) 🌱 € 6,00
- 284 Madurai Spl Jil Jil Jigarthanda (1-G) 🌱 € 9,90
- 286 Day Spl Kesari (H-H4-H1) 🌱 € 6.50
- 288 Carrot Halwa (G-H-H1-H4) 🌱 € 6,50
- 289 Anjappar Special Falooda (H1-H-G) € 8,90



# ALLERGENIC SUBSTANCES

A: CONTAINING GLUTEN A1: WHEAT C: EGG  
D: FISH E: PEANUTS G: MILK AND MILK BASED PRODUCTS

H: NUTS H1: ALMONDS H4: CASHEW NUTS  
N: MUSTARD M: SESAME SEEDS



VEGAN



CHEF SPECIAL



SPICY

## LOYALTY REGISTRATION



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