



ANJAPPAR

Chettinad Indian Restaurant

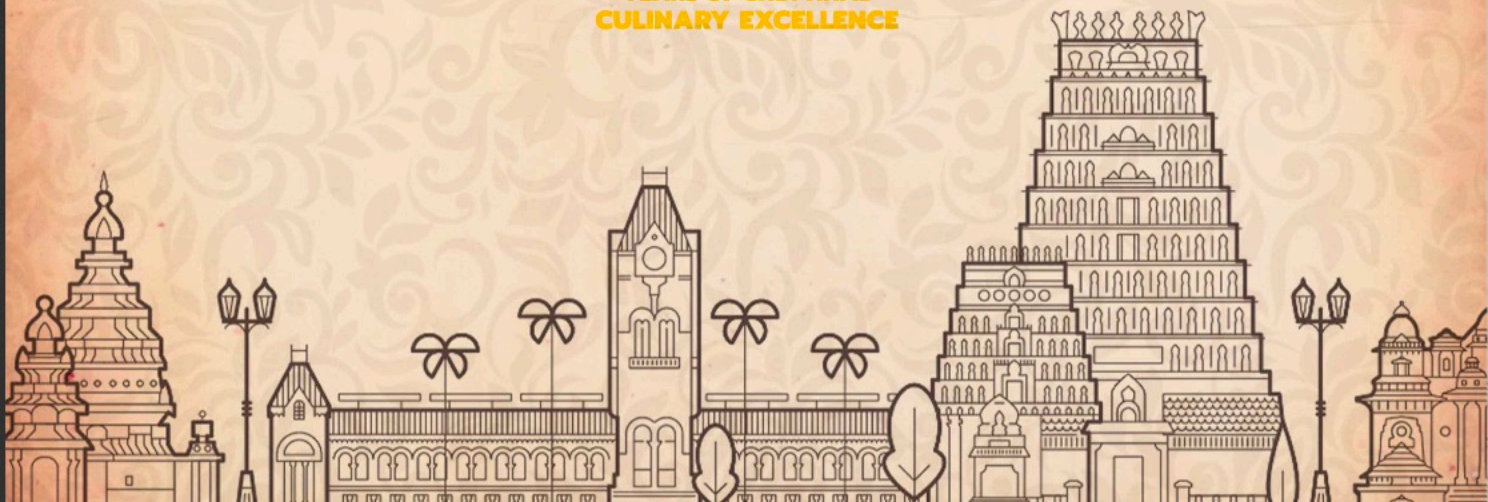


MENU

Where Authentic Chettinad Cuisine Meets
Your Table.

60

YEARS OF CHETTINAD
CULINARY EXCELLENCE



WELCOME TO ANJAPPAR, WHERE EVERY MEAL
INVITES YOU TO SAVOR THE RICH 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 Craftsmanship 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 APPETIT

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

SIGNATURES OF ANJAPPAR

CHICKEN VIRUNDHU

- 51 **Karaikudi Chettinad Chicken Dry** ^(H4) 🍽️🔥 €17,50
Cooked With Fragrant Spices, This Dry Chicken Dish Blends Juicy Morsels With Aromatic Whole Spices For A Rich, Flavorful Experience.
- 52 **Karaikudi Chettinad Chicken Gravy** ^(1-H4) 🍽️🔥 €18,50
(Serve With Rice/Parotta)
This Chicken Dish Blends Juicy Morsels With Aromatic Whole Spices For A Rich, Flavorful Experience.
- 53 **Chettinad Chicken Kulambu** ^(1-H4) 🍽️🔥 €18,50
(Serve With Rice/Parotta)
Cooked With Fragrant Spices, This Chicken Preparation Perfectly Combines Juicy Chicken Morsels With The Aroma Of Whole Spices For An Amazing Mouthfeel
- 54 **Anjappar's Special Chicken Dry (Boneless)** 🍽️🔥 €17,50
Boneless Tender Pieces Of Chicken Marinated In Black Pepper, Chefs Handmade Masalas, And Roasted To Taste
- 55 **Anjappar's Special Chicken Gravy (Boneless)** ^(1-H4) 🍽️🔥 €18,50
(Serve With Rice/Parotta)
Boneless Tender Pieces Of Chicken Marinated In Black Pepper, Chefs Handmade Masalas, And Roasted To Taste
- 56 **Anjappar's Signature Pepper Chicken Dry (Boneless)** ^(H4) 🍽️🔥 €17,50
Boneless Tender Pieces Of Chicken Marinated In Black Pepper, Chefs Handmade Masalas, And Roasted To Taste
- 57 **Pepper Chicken Gravy (Boneless)** ^(1-H4) 🍽️🔥 €18,50
(Serve With Rice/Parotta)
Boneless Tender Pieces Of Chicken Marinated In Black Pepper, Chefs Handmade Masalas, And Roasted To Taste
- 58 **Chettinad Chicken Kuruma** ^(H4-G) 🍽️🔥 €18,50
(Serve With Rice/Parotta)
Chicken Cooked With Coconut And The Addition Of Yogurt, Onion, Tomatoes, Spices, Nuts And Seeds

MUTTON VIRUNDHU

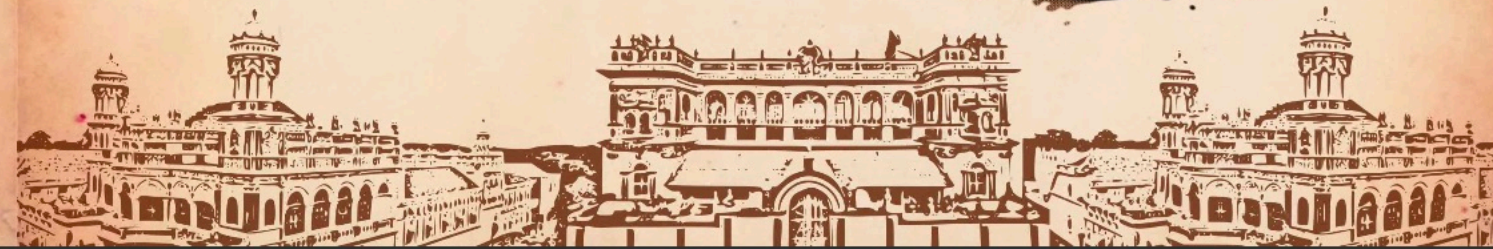
- 63 **Mutton Masala / Varutha Curry** 🍽️🔥 €21,50
(Serve With Rice /Parotta)
A Delightful Flavour-Packed Dish Of Mouthwatering Mutton Masala - Perfect To Satisfy Your Cravings
- 64 **Mutton Chops Masala** ^(1-H4) 🍽️🔥 €22,50
(Serve With Rice /Parotta)
Succulent, Tender Pieces Of Marinated Mutton, Pan-Fried To Perfection With Aromatic Spices For A Rich And Flavorful Experience.
- 65 **Mutton Nalli Masala** ^(1-H4) 🍽️🔥 €22,50
(Serve With Rice /Parotta)
Tender Mutton Shanks Simmered In A Rich, Flavorful Gravy Of Aromatic Spices, Creating A Hearty And Indulgent Dish.

- 66 **Mutton Sukka Masala (Boneless)** 🍽️🔥 €21,50
(Serve With Rice/Parotta)
Boneless Tender Pieces Of Mutton Marinated In Chefs Handmade Masalas, Cashew And Roasted To Taste
- 67 **Mutton Sukka Varuval (Dry) (Boneless)** 🍽️🔥 €19,50
Boneless Tender Pieces Of Mutton Marinated In Chefs Handmade Masalas, Cashew And Roasted To Taste
- 68 **Mutton Chops Varuval (Dry)** ^(1-H4) 🍽️🔥 €22,00
Tender Goat Chops Slow-Cooked & Stir-Fried With A Blend Of Bold South Indian Spices



ANJAPPAR ELITE

- 59 **Pichupota Nattukozhi Varuval (Dry)** 🍽️🔥 €19,50
Finest Country Chicken Shredded With Spices From Anjappar's Culinary Artists
- 60 **Nattu Kozhi Varuval (Dry)** ^(1-H4) 🍽️🔥 €17,50
Country Chicken Marinated In Chefs Handmade Masalas And Roasted To Taste
- 61 **Nattu Kozhi Masala** ^(H4) 🍽️🔥 €18,50
(Serve With Rice/Parotta)
Country Chicken Slow Cooked In A Blend Of Spices And Roasted Coconut
- 62 **Karaikudi Nattukozhi Kulambu** ^(1-H4) 🍽️🔥 €18,50
(Serve With Rice/Parotta)
A Flavorful, Spicy, And Tender Country Chicken Dish Cooked With Traditional Spices, Delivering An Authentic Taste Of South India.



SIGNATURES OF ANJAPPAR

SEAFOOD VIRUNDHU

- 69 **Crab Milagu Masala**
(Serve With Rice/Parotta) (1-H4) 🍲🔥 €23,00
Crab Simmered In Spicy, Rich & Thick Masala Mix Of Whole Spices And A Light Coconut Essence
- 70 **Prawn Masala**
(Serve With Rice/Parotta) 🍲🔥 €22,50
Prawns Cooked In A Spicy Roast Masala Made With Loads Of Onions And Tomatoes
- 71 **Vanjaram Fish Curry**
(Serve With Rice/Parotta) 🍲🔥 €21,50
A Traditional South Indian Seer Fish Curry Simmered In Aromatic Spices And Tangy Tamarind
- 72 **Chettinad Prawn Varuval (Dry)** 🍲🔥 €19,50
Prawns Cooked In A Spicy Roast Masala Made With Loads Of Onions And Tomato
- 73 **Chettinad Crab Varuval (Dry)** (1-H4) 🍲🔥 €21,00
Crab Simmered In Spicy, Rich & Thick Masala Mix Of Whole Spices And A Light Coconut Essence



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** 🍲🔥 €13,90
Chicken Curry (A-1-H4)
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 Paya** (A-H4-G) 🍲🔥 €12,90
Soft, Fluffy Idlis Paired With A Hearty, Spiced Veg Paya, Offering A Comforting And Flavorful South Indian Treat.

VEG SOUP

- 101 **Tomato Soup** (1-A-G-H1-4) €5,50
A Creamy Indulgence Packed With The Goodness Of Tomatoes
- 102 **Rasam Of The Day** (N) 🍲 €5,50
Tamarind Soup Base With South Indian Spices
- 103 **Veg Manchow Soup** (A-A1-4) 🍲 €5,50
Simmered In A Rich Stir Fried Vegetables Stock With White Pepper, And Fried Noodles
- 104 **Hot & Sour Veg Soup** (1-A-4) 🍲 €5,50
A Delectable Hot And Sour Soup Packed With The Goodness Assorted Vegetables
- 105 **Sweet Corn Veg Soup** (A) €5,50
A Delicious Blend Of Sweet And Vegetables Simmered In A Rich Vegetables Stock



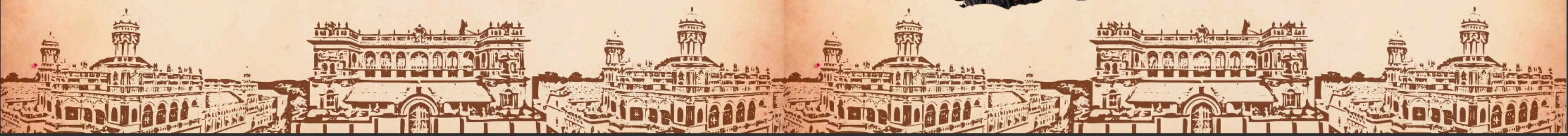
NON VEG SOUP

- 106 **Kozhi Milagu Soup** (1-H4) 🍲🔥 €5,90
Chicken Soup With A Blend Of Indian Whole Spices
- 107 **Hot & Sour Chicken Soup** (1-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
- 109 **Sweet Corn Chicken Soup** (C-A) 🍲🔥 €5,90
A Perfect Balance Of Sweet Corn And Tender Chicken Ideal For Cozy Meals.
- 110 **Cream Of Chicken Soup** (G-A-H4) €5,90
A creamy, Flavorful Dish Made With Tender Chicken And A rich Broth, Perfect As A Comforting Appetizer



VEG APPETIZERS

- 111 **Vegetable Samosa** €6,90
A Fried Dish With A Savoury Filling, Such As Spiced Potatoes, Onions And Other Stuffing
- 112 **Bajji (Onion / Vazhaikai / Milagai / Urulai)** (1-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 Vada** (N-H) 🍲🔥 €7,90
Medhu Vada Soaked In Sambar/Rasam/Yogurt
- 115 **Kuzhi Paniyaram - Sweet / karam** 🍲🔥 €8,50
(Mon - Thu Only) (N-H)
Ball Shaped Dumbplings Made With Fermented Rice And Lentil Batter Served With Variety Of Chutney
- 116 **65 (Gobi / Paneer / Mushroom)** (1-A-G) €9,50
Deep-Fried Cauliflower Forests Dipped In A Spicy Hot And Tangy Marinade
- 117 **Baby Corn Crispy Fry** (A-4-2) €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 Paneer Forests Dipped In A Spicy Hot And Tangy Marinade
- 119 **Simla Mushroom** €10,90
Deep-Fried Mushroom Forests Dipped In A Spicy Hot And Tangy Marinade
- 120 **Chilly Dry (Gobi / Panner)** €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** (1-G-H4-N) €14,90
Tandoor Cooked Paneer Marinated In A Flavourful Green Marinade And Then Grilled To Perfection
- 122 **Paneer Kebab - Cheese / Garlic** (1-G-N) €14,90
Tandoor Cooked Paneer Marinated With Indian Spices And Topped With Cheese/Garlic
- 123 **Platter (South Indian, North Indian)** 🍲🔥 €16,0
(1-A-28-G-N)
Best Combination Of Bhaji, Pakoda, Vada, Vegetable Samosa/ A Flavorful Assortment Of North Indian Snacks Featuring Tender Hariyali Paneer Tikka (3 Pcs), Crispy Gobi 65, Spicy Mushroom 65, And Tangy Paneer 65, All Served With Tangy Mint Chutney For A Perfect Combination Of Textures And Bold Flavors.



NON VEG APPETIZERS

- 124 **Chicken 65 (Boneless)** (I-A-C) 🍗 €12,00
Deep Fried Boneless Chicken Covered In A Fiery Red Marinade Of Chilli,Ginger And Garlic
- 125 **Chicken Lollypop (Plain/Saucy)** (I-A-C) 🍗 €12,50
Deep Fried Chicken Drumsticks Covered In A Fiery Red Marinade Of Chilli,Ginger And Garlic
- 126 **Fish 65/Prawn 65** (I-A-C) €15,00
Deep Fried Fish/Prawn Covered In A Fiery Red Marinade Of Chilli,Ginger And Garlic
- 127 **Tandoori Chicken** (I-G-N) 🍷 €14,00
Tandoori Cooked Chicken Chunks That Are Marinated In Yogurt And Chilli Based Masala
- 128 **Anjappar Fried Chicken** (I-A-C-H4-E) €14,00
Tender Chicken Marinated With The Chettinad Spices And Deep Fried
- 129 **Dragon Chicken** (A-E-H4-I-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** (I-4-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** (H4-H) €19,50
A Spicy And Delectable Mix Of Seasoned Minced Mutton Balls
- 134 **Chicken Tikka** (I-G-N) €18,50
Char-Grilled Chicken Coated In An Indulgent Soy Flavoured Marinade That Is Truly Irresistible
- 135 **Hariyali Chicken Kabab** (I-G-H4-N) €18,50
Tender Chicken Marinated In Spices And Grilled To Perfection, Offering A Smoky, Flavorful Bite
- 136 **Chicken Cheese Kabab** (I-G-N) €20,00
Tandoor Cooked Chicken With Indian Spices Mixture & Topped With Cheese
- 137 **Vanjaram/King Fish Tawa Fry** 🍷 €19,50
Vanjaram/Tawa Fish Fry Is Mixed In Chettinad Masala & Roasted In Tawa
- 138 **Nethili Fish Fry** 🍷 €19,50
Deep Fry Anchovies(Nethili) Marinated In A Tangy,Red Pepper And Lemon Masala



- 139 **Golden Fried Prawns** (I-C-A) €15,00
Crispy And Succulent Prawns Coated In A Golden Batter, Served With A Tangy Dipping Sauce
- 140 **Tandoori Jinga (Prawns)** (I-G-N) €19,00
Succulent Prawns Marinated In Spicy Yogurt And Grilled To Smoky Perfection In A Tandoor



BIRYANI

- 141 **Basmati Biryani (Veg/Paneer/Mushroom)** (H4-I-A-G) €14,50
Delicious Rice Preparation Made From Aromatic Basmati Rice And Grated Veggies Seasoned With Toasted,Whole Spices; Serve With Veg Kurma & Onion Raitha
- 142 **Spl Egg Biryani** (I-H4-C-G) €14,90
A Unique Blend Of Spicy,Eggs And Basmati Rice Slow-Cooked To Enhance The Flavours Of Freshly Grounded Spices; Serve With Chicken Salna & Onion Raitha
- 143 **Chettinad Chicken Dum Biryani** (I-C-H4-G) 🍷 €16,50
Deliciously Decadent Flavoured Dum Basmati Rice Layered With Chicken And Indian Whole Spices, Cooked In A Handi
- 144 **Spl Prawn Biryani** (I-H4-G) €18,50
A Unique Blend Of Spicy,Shrimp And Basmati Rice Slow-Cooked To Enhance The Flavours Of Freshly Grounded Spices
- 145 **Mutton Dum Biryani** (I-C-H4-G) €19,50
Deliciously Decadent Flavoured Dum Basmati Rice Layered With Mutton And Indian Whole Spices, Cooked In A Handi
- 146 **Spl Nattu Kozhi Biryani** (H4-G) €17,50
Authentic Chettinad Biryani Made Cooked With Basmati Rice, House Special Spices And Country Chicken
- 147 **Spl Mutton Kola Biryani** (H4-H-G) 🍷 €18,50
A Unique Blend Of Spicy,Mutton Kola And Basmati Rice Slow-Cooked To Enhance The Flavours Of Freshly Grounded Spices
- 148 **Spl Butter Chicken Biryani** (H4-G-I-2) €18,50
A Unique Combination Of Biryani With The Butter Chicken Masala
- 149 **Seeraga Samba Mutton Dum Biryani (Fri-Sat-Sun)** (I-H4-C-G) 🍷 €19,90
The King Of All Biryani,Slow-Cooked Aromatic Rice Layered With Marinated Mutton Pieces And A Delicate Blend Of Whole Spices
- 150 **Ambur Chicken Dum Biryani (Fri-Sat-Sun)** (I-H4-C-G) €18,50
A Flavorful Rice Preparation Made With Marinated Chicken, Aromatic Spices, And Seeraga Samba Rice, Slow-Cooked To Perfection

SIMPLY RICE

- 151 **Tanjavur Ponni Rice** €3,50
A Mild Aroma, Nutty Flavor, And Is Easily Digestible, Providing A Good Source Of Energy And A low Glycemic Index.
- 152 **Steamed Basmati Rice** €4,50
A Fragrant Aroma, Long Grains, Light Texture, Fiber-rich, And Low In Fat Make It A Healthy Choice.
- 153 **Curd Rice** (G) €7,00
A Creamy And Refreshing Curd Rice Topped With A Burst Of Sweet-tart Pomegranate, For A Balance Of Flavors And Crunch
- 154 **Ghee Rice** (G-H4) €9,90
Fragrant Rice Cooked With Rich Ghee, Offering A Warm, Aromatic Flavor And A Delicate, Buttery Texture



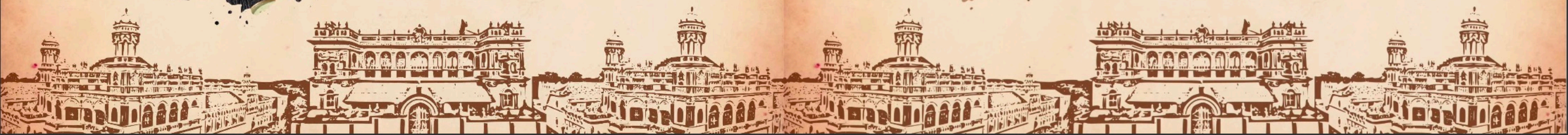
MAIN COURSE MEALS

- 155 **South Indian Vegetarian Meals (Vegan Possible)** (H4-I-A-G) 🍷 €18,50
All The Goodness Of An Chettinad Meals,The Meals Comes With White Rice, Chapathi, Kuruma, Poriyal, Keerali, Kootu, Sambar, Kara Kozhambu, Rasam, Sweet, Curd, Appalam
- 156 **Chettinad Egg Meals (Veg/Non Veg)** (H4-C-G-N) 🍷 €17,50
All The Goodness Of An Chettinad Meals,The Meals Comes With White Rice,Chapathi,Egg Masala, Boiled Egg, Poriyal,Keerali,Kootu,Kara Kozhambu,Rasam,Sweet,Curd
- 157 **Chettinad Chicken Meals** (H4-G-N) 🍷 €19,50
All The Goodness Of An Chettinad Meals,The Meals Comes With White Rice,Chapathi,Chettinad Chicken Masala, Chicken 65,Poriyal,Keerali,Kootu,Rasam,Sweet,Curd
- 158 **Chettinad Mutton Meals** (H4-G-N) 🍷 €21,50
All The Goodness Of An Chettinad Meals,The Meals Comes With White Rice,Chapathi,Chettinad Mutton Masala, Mutton Kola,Poriyal,Keerali,Kootu,Rasam,Sweet,Curd
- 159 **Chettinad Fish Meals** (H4-G-D-N) 🍷 €21,50
All The Goodness Of An Chettinad Meals,The Meals Comes With White Rice,Chapathi,Chettinad Fish Curry, Nethili Fish Fry,Poriyal,Keerali,Kootu,Rasam,Sweet,Curd
- 160 **Anjappar Virunthu Meals** (H4-C-D-G-N) 🍷 €29,50
All The Goodness Of An Chettinad Meals,The Meals Comes With Soup,Plain Biryani,White Rice,Chapathi, Chicken 65,chicken masala,Mutton Kulambu,Fish Kulambu, Poriyal,Keerali,Kootu,Rasam,Sweet,Curd



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
- 163 **Paneer/Mushroom Fried Rice/Noodles** €12,50
A Satisfying Combination Of Stir-Fried Vegetables, Paneer/Mushroom And Rice/ Noodles With A Tinge Of Vinegar
- 164 **Burnt Garlic Fried Rice/Noodles** (A-A1-4) €12,50
An Indo- Chinese Fried Rice With Basmati ,Vegetables, Soy Sauce,White Pepper And Lots Of Garlic
- 165 **Chicken Fried Rice/Noodles** (A-A1-C) €13,00
A Satisfying Combination Of Stir-Fried Vegetables, Chicken And Rice/ Noodles With A Tinge Of Vinegar
- 166 **Chicken Szechwan Fried Rice/Noodles** 🍷 (A-A1-I-C-2) €13,50
A Slightly Spicy Dish Made By Tossing Chicken Chunks And Rice/Noodles In Garlic And Chilli Flavoured Schezwan Sauce
- 167 **Prawn Fried Rice/Noodles** (A-A1-C) €13,50
A Satisfying Combination Of Stir-Fried Vegetables, Prawn And Rice/ Noodles With A Tinge Of Vinegar
- 168 **Non Veg Mixed Fried Rice / Noodles** (A-A1-4) €15,00
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.
- 169 **Paneer Szechwan Fried Rice/Noodles** 🍷 (I-2-A1-A-G) €13,50
A Spicy Indo-Chinese Intermix Of Paneer,Vegetables And Rice/Noodles Tossed In Schezwan Sauce That Adds A Unique Peppery Flavour To The Dish



POULTRY CURRY

- 170 **Palak Chicken (Boneless)(Serve With Rice)** (G-H4) €18,00
Chicken Cooked Together With Fresh Spinach And Spices
- 171 **Mango Chicken (Boneless)(Serve With Rice)** (H4-9-H1) €16,50
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 (Boneless)(Serve With Rice)** (H4-H1-) €16,50
Tender Chicken 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.
- 177 **Butter Chicken Masala (Boneless)(Serve With Rice)** (I-H4-G-N) €16,50
A Decadently Creamy Dish Prepared With Chicken Chunks Dunked In A Hearty Masala Of Tomatoes,Onions And Mild Indian Spices
- 178 **Chicken Tikka Masala (Boneless)(Serve With Rice)** (I-G-N) 🍛 €16,50
Traditional Chicken Masala With A Twist Of Smoked Chicken Chunks Cooked In Flavoursome Tomato And Onion Relish
- 179 **Choice Of Chicken Gravy (Chilly / Garlic / Ginger)(Boneless)(Serve With Rice)** (I-2-c-a-al) €16,50
Piquantly Spiced Chicken Chunks Dunked In A Spicy, Chilli/Garlic/Ginger Infused Gravy
- 180 **Chicken Manchurian Gravy (Boneless)(Serve With Rice)** €16,50
A Popular Indo-Chinese Dish Made With Tender Chicken Pieces Cooked In A Savory, Tangy, And Slightly Spicy Gravy, Flavored With Soy Sauce, Garlic, And Aromatic 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 **karandi Omlette** 🍳🌶️ €8.00
Scrambled Eggs Boiled In Ladder And Added Turmeric Powder And Spl Masala For Aroma
- 192 **Egg Pepper Fry** €8.50
Stir-Frying The Boiled Eggs In Simple Tempering And Seasoning With Simple Dry Spices Is Egg Fry
- 193 **Egg Thokku Masala (Serve With Rice)** (I-C-H4) 🍳 €9.50
Richly Flavoured Egg Curry In A Tomato-Onion Base



VEGETARIAN CURRY

- 199 **Spl Chettinad Sambar (Serve With Rice)** (N) €8,50
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 **Chettinad Vegetable Kuruma (Serve With Rice)** (G-H4) €13,50
Stew Of Assorted Veggies Simmered In A Thick Spicy Coconut Based Gravy
- 201 **Poondu Kuzhambu (Serve With Rice)** (I-N-H4) 🍲 €13,50
Piquantly Spiced Garlic Gizzard Cooked With Flavours Of Tamarind In An Onion-Tomato Relish
- 202 **Ennai katharikkai kulambu** 🍲 €13,50
(serve with Rice) (I-N-H4)
Tangy Recipe Made With Eggplant/Brinjal Cooked In A Special Tangy Masala Base
- 203 **Mix veg curry (Serve With Rice)** (H4-G) €13,50
Assorted Vegetables Cooked In Traditional Onion Tomato Gravy Seasoned With Indian Spices
- 204 **Paneer Tikka Masala (Serve With Rice)** (I-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 **Chettinad Mushroom Pepper Gravy** 🍛 €13,50
(Serve With Rice) (I-N-H4)
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 **Kadai Vegetables (Serve With Rice)** (G-H4) 🍛 €13,50
Wholesome Vegetables Cooked With Onions,Tomatoes And A Freshly Ground Whole Spices Simmered To A Flavourful Thick Consistency
- 207 **Mushroom Masala (Serve With Rice)** (H4-E-G) €13,50
Spicy And Succulent,Mushrooms Merged With Indian Spices In A Rich ,Onion-Tomato Sauce
- 208 **Dal Butter Fry (Serve 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 **Channa Masala (Serve With Rice)** (G-H4-H-E) 🍲🌱 €13,50
A Chickpeas Indian Curry In A Onion Tomato Based Gravy

VEGETARIAN CURRY

- 210 **Palak Paneer (Serve With Rice)** (G-H4) €13,90
A Combination Of Indian Cottage Cheese And Spinach Cooked With Aromatic Indian Spices
- 211 **Vegetable Kofta (Serve With Rice)** (G-H4-H-E) €13,90
Spiced Vegetable Dumplings, Deep-Fried And Served In A Rich, Creamy Gravy, Creating A Perfect Balance Of Flavors.
- 212 **Malai Kofta (Serve With Rice)** (G-H4-H-E) €13,90
Soft, Creamy Dumplings Made From Paneer And Potatoes, Served In A Velvety Tomato-Based Gravy Infused With Aromatic Spices.
- 213 **Paneer Butter Masala (Serve With Rice)** (I-H4-G-N) €13,90
A Creamy Indulgence Of Soft Indian Cottage Cheese Cubes Cooked With Undertones Of Whole Spices In A Tomato And Onion Based Gravy
- 214 **Bhindi Masala (Serve With Rice)** (H4-E-G) €13,90
A Aromatic Dish Made With Tender, Sautéed Okra (Bhindi) Cooked In A Blend Of Spices, Offering A Perfect Balance Of Tangy And Savory Flavours.
- 215 **Dal Tadka(Serve 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.
- 216 **Dal makhani(serve With Rice)** €13,90
A Creamy, Indulgent Lentil Dish Made With Black Lentils And Kidney Beans, Slow-Cooked To Perfection And Enriched With Butter And Cream For A Rich, Velvety Texture.
- 217 **Chilly Gobi Semi Gravy (serve with rice)** (I-A-AI-4) 🍛 €14,90
Stir-Fried Cauliflower Chunks Dressed In A Tangy Marinade, Tossed In A Spicy Red Chilli Sauce
- 218 **Paneer Manchurian Semi Gravy (Serve With Rice)** (A-AI-4-G) €14,90
Stir-Fried ,Battered Cottage Cheese Chunks Tossed In A Hot And Sour Manchurian Dressing
- 219 **Gobi Manchurian Semi Gravy (Serve With Rice)** (A-AI-4) €14,90
Stir-Fried ,Battered Cauliflower Chunks Tossed In A Hot And Sour Manchurian Dressing
- 220 **Chilly Paneer Semi Gravy (Serve With Rice)** (I-A-AI-4-G) 🍛 €14,90
Stir-Fried Paneer Dressed In A Tangy Marinade Tossed In Spicy,Red Chilli Sauce

INDIAN BREADS

- 221 **Tandoori Roti (Plain/Butter)** (AI) €3,00
A Whole Meal Flour Indian Bread Cooked In Traditional Tandoori Clay Oven
- 222 **Paneer Kulcha** (AI-G) €5,50
Soft & Fluffy Indian Bread Stuffed With Spiced Paneer Filling, Cooked To Perfection

- 223 **Naan (Plain/Butter)** (A-G) €3,90
Indian Bread Made Out Of Self Raising Flour Cooked In Traditional Tandoori Clay Oven
- 224 **Aloo kulcha** €5,50
Soft & Fluffy Indian Bread Stuffed With Spiced Paneer Filling, Cooked To Perfection
- 225 **Tandoori Roti-Cheese/Methi** (AI-G) €3,90
A Whole Meal Flour Indian Bread Cooked In Traditional Tandoori Clay Oven With Cheese Or Methi
- 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 **Peshwara 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 **Chapati(1pc)** (G-A-AI) €3,00
Chapati Are One Of The Most Common Form Of Atta Bread , A Staple Food In The Indian Subcontinent
- 230 **Kerala Parotta (1pc)** (9-G-C-A) 🍲 €3,90
A Flaky ,Layered Flatbread Made From Refined Maida
- 231 **Nool Parotta (1pc)** (9-G-C-A) €3,90
A Soft, Stringy, And Flaky Flatbread Made From Refined Maida
- 232 **Coin Parotta (2pcs)** (9-G-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) (9-G-C-A) €8,90
A Super Flaky,Crispy,Lightly Sweet And Delicious Deep Fried South Indian Bread;Serve With Chicken Salna & Onion Raitha
- 234 **Madurai Bun Parotta (2pcs)** €8,90
A Soft, Fluffy, Deep-Fried Indian Bread Made From Unleavened Wheat Flour Dough, Served With Indian Curry
- 235 **Chilly Parotta** (I-H4-G-C-A-4) 🍛 €10,00
Marinated Flaky Parotta Deep Fried And Tossed With Onions, Capsicum And Spices
- 236 **Ceylon Veechu Parotta** (H4-G-C-A) €11,90
A Soft And Flaky Flatbread, Expertly Layered And Served Warm, Perfect For Pairing With Curries Or Gravies



SOUTH INDIAN BREADS

- 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** (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
- 239 Ceylon Parotta (Egg,Chicken ,Mutton)** (H4-G-C-A) €13,00
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
- 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
- 241 Salna Parotta (Chicken/Mutton)** (H4-G-C-A) €16,00
A Delectable Bread Dish That Combines The Richness With The Flaky Goodness Of Parotta; Serve With Chicken/Mutton & Onion Raitha
- 242 Poori (2pcs)** (A1-A) €8,90
A Soft, Fluffy, Deep-Fried Indian Bread Made From Unleavened Wheat Flour Dough, Served With Salna Potato Masala And Curry
- 243 Kizhi Parotta (Mutton/Chicken)** €17,00
(H4-G-C-A)
A Delectable Special Dish Of South India, Parottas Are Soaked In A Semi Thick Chicken Gravy & Wrapped In A Banana Leaf; Served With Salna Chicken/Mutton & 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 Salna & Onion Raitha

DOSA

- 245 Kal Dosa** (N-H) €9,50
A Thick, Crispy, And Flavourful 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 Chutney's
- 247 Masala Dosa** (N-H4-H) €11,50
A Crispy Dosa Filled With Masala Special South Indian Spices Served With Sambar & Variety Of Chutney's



- 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 Chutney's & Sambar
- 249 Onion Dosa** (N-H-A) €11,90
A Crispy Dosa Topped With Onion Served With Sambar & Variety Of Chutney's
- 250 Rava Dosa** (N-H-A) €11,90
Crispy Crepe Made From Semolina Batter Served With Sambar & Variety Of Chutney's
- 251 Onion Rava Dosa** (N-H-A) €11,90
Crispy Crepe Made From Semolina Batter Topped With Onion Served With Sambar & Variety Of Chutney's
- 252 Egg Dosa** (N-H) €12,00
Eggs Cracked Open On Dosa & Seasoned With Salt And Pepper, Served With Sambar & Variety Of Chutney's
- 253 Butter Dosa** (N-G-H) €12,90
A Crispy, Thin Dosa Generously Smeared With Butter, Served With Sambar & Variety Of Chutney's
- 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 Chutney's
- 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 Chutney's
- 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 Chutney's
- 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 Chutney's
- 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 Chutney's
- 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
- 261 Palak Paneer Dosa** €14,00
A Crispy Dosa Filled With Spiced Spinach Gravy And Creamy Paneer, Offering A Healthy And Flavorful Twist
- 262 Pepper Chicken Dosa** (I-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** (I-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** (I-H4-H-N-A) €15,90
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** (9-N-H) €6,90
A Crispy, Golden Crepe Filled With A Rich Layer Of Melted Chocolate, Served With Sambar & Variety Of Chutney's
- 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 Chutney's



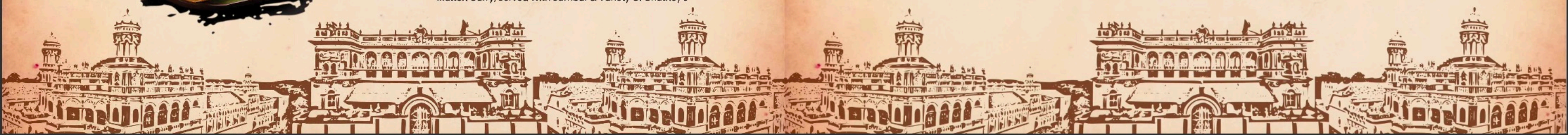
UTHAPPAMS

- 269 Plain Uthappam** (N-H) €9,00
Thick, Soft, And Fluffy Rice Pancakes, Lightly Crispy On The Edges, And Served With Sambar & Variety Of Chutney's
- 270 Choice of Uthappam (Onion/Tomato/Chilli/Cheese/Chilly Onion)** (N-H-G) €9,50
A Soft, Thick Rice Pancake Topped With Your Choice Of Savory Ingredients Like Onion/Tomato/ Chilli/Cheese/Chilli-Onion Mix, Served With Sambar And 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) €8,00
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
A Idly Served With South Indian Chicken/Mutton Gravy And Clarified Butter
- 277 Mini Ghee Podi Idly** (N-H-G) €8,50
A Idly Dipped In Special Indian Spices And Clarified Butter
- 278 Idly Manchurian** (A-A1-4) €8,50
Stir-Fried, Idly Tossed In A Hot And Sour Manchurian Dressing
- 279 Idiyappam (3pcs)** €8,50
Rice Flour Presses Into Noodles, Laid Into A Flatdisc-Like Shape And Steamed
- 271 Kothu Idiyappam (Chicken/Mutton)** (A-A1-H4-G-C) €9,90
Shredded, Spicy Chicken/Mutton Mixed With Soft, Steamed Idiyappam For A Flavorful Experience



DESSERTS

280	Ice Cream (Vanilla, Strawberry, Mango, Chocolate)	€4,90
281	Gulab Jamun (Plain/With Ice Cream) (H1)	€5,50
282	Rasagulla (H1)	€5,50
283	Rasamalai (H1)	€6,00
284	Madurai Spl Jil Jil Jigarthanda (1-G)	€9,90
285	Ashoka Halwa (A1-G-H-H1-H4)	€9,90
286	Day Spl Kesari (1-H-H4-H1)	€6,00
287	Fruit Custard (H1)	€6,00
288	Carrot Halwa (G-H-H1-H4)	€6,50
289	Anjappar Special Falooda (H1-H-G)	€8,90



SOUTH SPL

290	Kumbakonam Degree Coffee	€3,80
291	Mumbai Masala Chai	€3,80
292	Mango Lassi With Ice Cream	€6,50
293	Rose Lassi (With Ice Cream)	€6,50
294	Butter Milk	€4,50
295	Lassi-Sweet	€4,50
296	Lassi-Salt	€4,50
297	Mango Lassi	€5,50
298	Freshlime juice sweet / Salt	€4,90
299	Fresh Lime Soda Sweet / Salt	€6,00
300	Rose Milk	€6,00
301	Badam Milk	€4,50
302	Nannari Sarbath	€7,00
303	Kulukki Sarbath	€8,00



ADDITIVES

1: WITH FOOD COLOUR 2: WITH PRESERVATIVES
4: WITH FLAVOR ENHANCER 9: WITH SWEETENER

ALLERGENIC SUBSTANCES

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

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



CHEF SPECIAL



SPICY



VEGAN



TIMER

www.anjappar-berlin.de 030 30861587

Zimmerstraße 92, 10117 Berlin, Germany

ACROSS THE GLOBE



INDIAN



SINGAPORE



USA



MALAYSIA



UAE



BAHRAIN



OMAN



IRELAND



GERMANY



KUWAIT



QATAR



SAUDHI
ARABIA



HONG KONG



CANADA



AUSTRALIA



SWITZERLAND



NETHERLAND



UNITED
KINGDOM