



Anjappar Chettinad USA Menu New York

Opening Hours: Tues - Thur: 11.30 - 10:00 PM
Fri - Sat: 11.30 - 11:30 PM
Sun: 11.30 - 10:00 PM

SOUPS

VEGETARIAN

Rasam

NON - VEGETARIAN

Kozhi Rasam (Chicken)

Nattu Kozhi Rasam (Country Chicken)

Mutton Bone Soup (Goat)

Nandu Rasam (Crab)

SOUTH INDIAN STARTERS

VEGETARIAN

Gobi 65

(Flourets of Cauliflower marinated & fried)

Mushroom 65

(Mushroom coated with house masala & fried)

Onion Pakoda

(Besan flower coated with onion and fried)

Kulipaniyaram

(Fried Idlies comes with 2 chutney)

Samosa (3)





NON - VEGETARIAN

Chicken 65

(Cubes of boneless chicken. A modern day classic in India)

Chicken Lollypop

(Chicken wings marinated with spice and fried)

Prawn 65

(Shrimp marinated with masala and fried)

Fish 65

(Tilapia fish marinated and fried)

Chettinad Pepper Chicken

(Boneless Chicken with Spices)

Prawn Pakoda

(Shrimp coated with besan flour)

FROM TANDOOR (CLAY) POT

Drums of Fire

(Chicken wings spicy flavored)

Tandoori Chicken Full

(Chicken marinated in Yogurt/Spices)

Tandoori Chicken Half

(Chicken marinated in Yogurt/Spices)

Tangri Kabab

(Chicken drumsticks grilled)

Reshmi Kabab

Malai Kabab

(Boneless chicken marinated Cream & Spices)

Chicken Tikka

(Boneless chicken marinated w/spices)

Fish Tikka

(Salmon marinated w/spices)



ANJAPPAR

Authentic Chettinadu Restaurant

SIGNATURE CHETTINADU CURRY

VEGETARIAN

Sambar

Vegetable Kuruma

(Mixed vegetables cooked with coconut gravy)

Kathirikkai Kolambu

(Eggplant cooked with South Indian spices)

Poondur Kolambu

(Peeled Whole Garlic cooked in Chettinad style)

NON - VEGETARIAN

EGG

Muttai Masala

(Boiled Egg with Chettinad Curry)

CHICKEN (POULTRY)

Chicken Sukka Varuval

(Boneless chicken in Chettinad style -Dry)

Coconut Chicken Curry

(Chicken cooked with Coconut cream)

Chettinad Chicken Roast

(Chicken roasted with Spice - Dry)

Chettinadu Chicken Masala

(Chicken with Chettinad Masala)

Anjappar Chicken Masala

(Boneless with Chef's Masala & Cashew)

Pepper Chicken Masala

(Boneless Chicken with Pepper Corns)

Nattukozi Roast

(Country Chicken roasted with Spice - Semi Dry)

Nattukozi Masala

(Country Chicken with Spiced Masala)





MUTTON (GOAT)

Mutton Sukka Varuval

(Tender Goat –Dry An Anjappar Specialty)

Mutton Masala

(Mutton cooked with Curry)

Mutton Sukka Masala

(Boneless Mutton with spices)

Mutton Egg Fry

(Tender cuts of Goat and egg, an ANJ specialty)

SEAFOOD

TAWA Fish

(Fish Cooked in grill)

Meen Varuval

(King Fish Fry)

Prawn Fry

(Shrimp marinated with Chettinad Spices)

Prawn Egg Fry

(Shrimp & Egg with Chettinad Spices)

Meen Kolambu

(King Fish Curry – Signature Item)

Coconut Prawn Curry

(Shrimp Cooked with Coconut Curry)

Prawn Masala

(Shrimp cooked with Chettinad Spices)

Crab Masala

(Crab cooked with Curry Leaves -Signature Item)

Crab Roast

(Crab roasted with Chettinad Spice)



CHETTINADU MEALS/BIRIYANI

CHETTINADU THALI (MEALS)

All Meals comes with Chapathi, Plain Rice, Sambar, Rasam, Kootu, Poriyal, Special Curry, Curd, Pickle, Appalam & Sweet

Vegetarian Meals

Chicken Meals

Mutton Meals (GOAT)

Fish Meals (King Fish)

Mini Meals

All Mini Meals comes with Plain Parotta (1), Vegetable Kuruma, Onion Raitha, Plain Rice, Special Curry, Poriyal & Sweet

Mini Meals (veg)

Mini Meals (Chicken)

Mini Meals (Mutton)

BIRIYANI

(Biryani is originally a Indian dish primarily consisting of Basmati rice flavored with cloves, cinnamon, cardamon, Bay leaf, coriander, mint, ginger, garlic and onions. "Biiryani" the name is actually derived from a Persian word Berya meaning fried or roasted. It is a very popular dish in India and most other Asian Countries. Served with Onion Raitha and a gravy)



Vegetarian Biryani

Egg Biryani

Chicken Biryani

Mutton Biryani (GOAT)

SPECIAL BIRIYANI

Fish Biryani (King Fish)

Shrimp Biryani

Nattukozi Biryani (Country Chicken)



CHETTINADU EGG

Sunny side Up (2)

Egg Omlette

Boiled Eggs (2)

Egg Podimas

(Scrambled Egg cooked with Onions, pepper, chilies)



CHETTINADU EVENING DELICACY

FROM STEAM

IDLI (3)

(Steamed Pancakes, comes with Chutney & Sambar)

IDIYAPPAM (3)

(Steamed string hoppers, with Coconut Milk & Kuruma)

APPAM (2)

(Steamed Pancakes with Coconut Milk & Kuruma - 15mins)

EGG APPAM (2)

(Egg Pancakes Coconut Milk & Kuruma - 15 mins)



FROM GRIDDLE

PAROTTA'S (SOUTH INDIAN BREAD)

Plain Parotta

(Multi layered bread)

Chapathi (1)

(Thin Soft whole wheat Bread)

Veechu Parotta

(Fancy Square Bread Comes with Raitha)

Stuffed Egg Veechu Parotta

(Square Bread with Raitha & Kuruma)

Stuffed Chicken Keema Parotta

(Sq. Bread with Raitha & Gravy)

Stuffed Mutton Keema Parotta

(Sq. Bread with Raitha & Gravy)

2 Chapathi with Vegetable Kuruma & Raitha

2 Plain Parotta with Vegetable Kuruma & Raitha



2 Chapathi with Chicken Gravy & Raitha
2 Plain Parotta with Chicken Gravy & Raitha

KOTHU PAROTTA

(South Indian Parotta Chopped and cooked with vegetables, onions, tomatoes. Comes with Onion Raitha and Special Curry)

Vegetable Kothu Parotta

Egg Kothu Parotta

Chicken Kothu Parotta

Mutton Kothu Parotta (Goat)

CHETTINADU EVENING DELICACY

CHETTINADU DOSA'S

Plain Dosai

(Thin Crepe)

Ghee Dosai

(Thin Crepe sprinkled with Ghee)

Butter Dosai

(Thin Crepe sprinkled with Butter)

Podi Dosai

(Thin Crepe sprinkled with Spicy Podi)

Masala Dosai

(Thin Crepe filled with Potato Masala)

Onion Dosai

(Thin lengthy Crepe topped with Onions)

Kal Dosai (2)

(Soft Crepe cooked in chettinad style)

Egg Dosai

(Thin Crepe topped with 2 eggs)

Paper Roast

(Thin lengthy Crepe 20mins)

Paper Masala

(Thin lengthy Crepe with P.Masala on side 20mins)

Chicken Keema Dosai

(Thin Crepe filled with minced Chicken)





Mutton Keema Dosai

(Thin Crepe filled with minced Goat)

Plain Uthappam

(Thick pancake)

Onion Uthappam

(Thick pancake topped with Onions)

Egg Uthappam

(Thick pancake topped with Eggs)

Onion Tomato Uthappam

(Thick pancake top with Onion, Tomato)

Chili Onion Uthappam

(Thick pancake topped with G.Chili & Onions)

Vegetable Uthappam

(Thick pancake topped with mixed vegetables)

Egg Curry Uthappam

(Thick pancake topped with Goat cubes)

FROM TANDOOR (CLAY POT)

Roti

Naan

Butter Roti/Butter Naan

Onion Kulcha

Garlic Naan

Tandoori Parotta

Paneer Kulcha

Aloo Parotta (Whole wheat parotta stuffed with potatoes)

Stuffed Keema Naan (Non-Veg)

Chole Bhatura

NORTH INDIAN CURRY

VEGETARIAN

Mushroom Masala

(Mushroom cooked with authentic gravy)

Paneer Butter Masala

Aloo Gobi Masala

(Cauliflower and potatoes cooked with spices)

Palak Paneer

(Homemade cottage cheese cubes cooked with spinach)





Kadai Paneer

Kadai Vegetable

Paneer Tikka Masala

(Cottage cheese with tomatoes in creamy sauce)

Malai Kofta

(Cheese and vegetable dumplings w/vegetable sauce)

Mutter Paneer

(Peas cooked with cottage cheese and curry sauce)

NON - VEGETARIAN

CHICKEN (POULTRY - White Meat)

Kadai Chicken

(Chunks of Chicken sautéed with garlic and tomatoes)

Butter Chicken Masala

Chicken Tikka Masala

(Boneless chicken cooked with creamy sauce)

Chicken Palak Masala

Chicken Jalfrezi

(Prepared with Gr.Chilies, onions and tangy flavor)

MUTTON (GOAT)

Kadai Mutton Masala

(Goat sautéed with garlic, ginger & tomatoes)

Mutton Roganjosh

(Juicy goat pieces cooked with spices)

INDIAN CHINESE

Vegetable Noodles

Chicken Noodles

Mutton Noodles (Goat)

Vegetable Fried Rice

Chicken Fried Rice

Mutton Fried Rice (Goat)



DELICIOUS DESSERTS

Pineapple Rava Kesari

(Sooji roasted , cooked w/Pineapple chunks)

Gulobjamun

(Dry milk balls fried and soaked in flavored sugar syrup)

Payasam

(A Traditional chettinadu dessert)

Ice Cream

Peach Ice Cream

(Vennila Ice Cream with Peach and Rasberry Sauce)

Kulfi

(Delicious Indian ice cream, choice of malai, mango and pistachio)

Lychee w/Ice Cream

(Lychee fruit in Vennila Ice Cream)

Gulobjamun W/Ice Cream

Fresh Strawberries

Crème Caramel

Chocolate Mousse

Cheese Cake



COLD BEVERAGES

Coke/Diet Coke/Sprite

Bottled Water

Mango Lassi

Sweet Lassi

Buttermilk

Mango Milk Shake

Lemon Soda

Fresh Lemon Juice

Seasonal Fresh Fruit Juices



HOT BEVERAGES

Coffee

Masala Tea

Ginger Tea





SIDES (DINE IN ONLY)

Plain Rice
Onion Raitha
Yogurt (Curd)
Pappad
Potato Masala
Ghee

