

Anjappar's Profile

Established in Chennai, India in the year 1964, *Anjappar* is the pioneer in bringing the food of the famed Chettiars to the people around the world. Over the years, they mastered the art of using spice to give one's taste buds the best food experience.

With more than 45 years of experience and 30 outlets to date, *Anjappar* is spreading its wings to give customers a homely dining experience. The freshness of its products and the use of secret home ground recipes bring the food lovers in search of those unique dishes that can be found only at *Anjappar*.

Anjappar's humble beginnings started in Chennai more than 45 years ago offering the South Indians some typical Chettinad food. As time passed, *Anjappar* became synonyms for *Chettinad Cuisine*. The Peoples demand has led us to take this experience overseas. Anjappar has been accommodating the changes of time by increasing their standards to cater the ever-growing necessities of today's taste hunters. And now *Anjappar Restaurants* have preserved the culinary traditions and served as one of the most outstanding *Ambassadors of Chettinad Cuisine*.



18% Gratuity will be applied for parties & tables of 5 or more.
We accept a maximum 3 credit cards per party or table.

Soup

VEGETARIAN

- }\ Rasam
- }\ Sweet Corn Soup Veg
- }\ Soup of the Day Veg

NON-VEGETARIAN

- }\ Kozhi Rasam (Chicken)
- }\ Nandu Rasam (Crab)
- }\ Sweet Corn Chicken
- }\ Soup of the Day Non-Veg
- }\ Salad of the Day

Starters

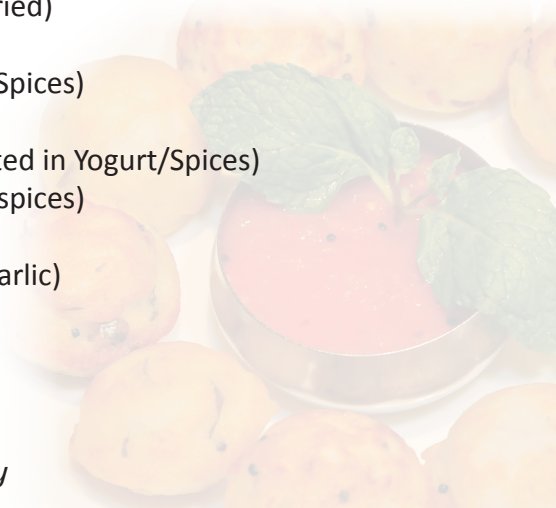
VEGETARIAN

- }\ Gobi 65 (Flourets of Cauliflower marinated & fried)
- }\ Mushroom 65 (Mushroom coated with house masala & fried)
- }\ Onion Pakoda (Besan flower coated with onion and fried)
- }\ Mixed Vegetable Pakoda (Jillions of onions,peppers, cabbage & carrots mixed with besan flour and deep fried)
- }\ Kulipaniyaram (Fried Idlies comes with 2 chutney)
- }\ Paneer 65
- }\ Paneer Simla Mirchi Tikka
- }\ Chilli Mushroom/Pepper Mushroom
- }\ Chilli Baby Corn/Pepper Baby Corn
- }\ Chilli Paneer/Pepper Paneer

NON-VEGETARIAN

- }\ Machili Tikka (Tilapia Fish)
- }\ Thangdi Kabob (Marinated chicken legs cooked in tandoor & served with mint sauce)
- }\ Chilli Shrimp/Pepper Shrimp/Chilli Chicken
- }\ Chicken Lollypop (Chicken wings marinated with spice and fried)
- }\ Chicken 65 (Cubes of boneless chicken. A modern day classic in India)
- }\ Prawn 65 (Shrimp marinated with masala and fried)
- }\ Fish 65 (Tilapia fish marinated and fried)
- }\ Kozhi Milagu Varuval (Boneless Chicken with Spices)
- }\ Nethili Fish Fry (Bone in middle)
- }\ Tandoori Chicken Half /Full (Chicken marinated in Yogurt/Spices)
- }\ Chicken Tikka (Boneless chicken marinated w/spices)
- }\ Murghi Sheekh Kabob
- }\ Tandoori Pomfret (Pomfret fish marinated in garlic)
- }\ Murgh Afghani Kabob
- }\ Chicken Wings (mild)
- }\ Lamb Chops

}\ *Bit Spicy* } } *Spicy* } } } *Very Spicy*



Signature Curry

VEGETARIAN

Paneer Tikka Masala

Dhal Thadka

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)

Vathal Kolambu

Cauliflower Double Beans Kuruma

Paneer Sagwala

Paneer Mohalal

Kurchian Paneer

Kadai Paneer

Kadai Mushrooms/Kadai Vegetables

Kumb Masala (Musroom Rajasthan style)

Koon Curry (Musroom with cream of coconut)

Parapu Urundai Kuzhambu (Lentil dumplings steamed & cooked with tamarind & paste of tomato with masalas)

Palak Paneer (Cottage cheese cooked with spinach)

Paneer Pattani Kurma (Cottage cheese & green peas cooked with mild garam masala and coconut paste)

NON-VEGETARIAN

EGG

Muttai Masala (Boiled Egg with Chettinad chicken broth)

CHICKEN (POULTRY)

Chicken Tikka Masala (Boneless chicken cooked with cream sauce)

Butter Chicken Masala

Chicken Chettinad Masala (Boneless)

Coconut Chicken Curry (Chicken cooked with Coconut cream)

Gongura Chicken Curry

Nadan Kozhi Curry (Kerala)

Allam Kodi Curry (Andhra preparation)

Country Chicken Curry (Nattukozhi signature item)

Chicken Stew (Chicken cooked in thin coconut milk with jillions of ginger & peppercorns)

Signature Curry

MUTTON (GOAT)

- }} Mutton Sukka Varuval (Tender Goat –Dry An Anjappar Specialty)
- }} Goat Curry (Bone In)
- }} Goat Pepper Masala (Boneless Goat)
- }} Mutton Keema Masala
Lamb Rogan Gosh
- }} Gongura Goat Curry
- }} Goat Leg Paya (Goat legs cooked to perfection with yogurt & mild spices)

SEAFOOD

- }} Meen Varuval (King Fish Fry)
- }} Prawn Fry (Shrimp marinated 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)
- }} Chemeen Curry

CHEF'S SIGNATURE DISHES - Wine Based

Served with Basmati Rice (or) Brown Rice with tossed Broccoli and Mushrooms

- }} Lobster Lababdar with red wine sauce
- }} Lamb Lass Mass with white wine sauce
- }} Murgh Begam Bahar with red wine sauce
- }} Stuffed Mushrooms with white wine sauce



Chettinadu Meals / Biryani

CHETTINADU THALI (MEALS)

All Meals come 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)

BIRIYANI

(Biryani is originally a Indian dish primarily consisting of Basmati rice flavored with cloves, cinnamon, cardamom, bay leaf, coriander, mint, ginger, garlic and onions.

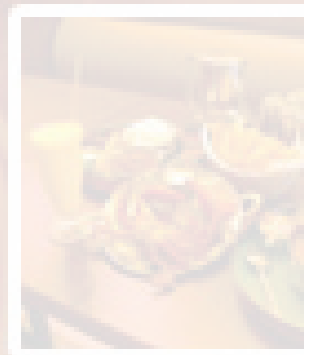
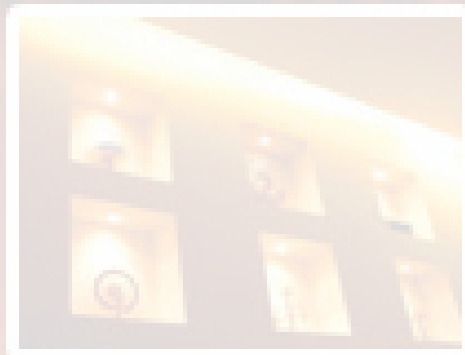
“Biiryani” the name is actually derived from a Persian word Berya meaning fried or roasted. It is a very popular dish in India and most other Asian countries.

Served with Onion Raitha and a gravy)

- 🍴 Khuska Biryani (Plain)
- 🍴 Vegetarian Biryani
- 🍴 Egg Biryani (Non-Veg)
- 🍴 Chicken Biryani
- 🍴 Mutton Biryani (GOAT)

SPECIAL BIRIYANI

- 🍴 Fish Biryani (King Fish)
- 🍴 Shrimp Biryani
- 🍴 Nattukozi Biryani (Country Chicken)



Chettinadu Delicacy

FROM STEAM

APPAM (2) (Steamed Pancakes with Coconut Milk & Kuruma – 15mins)

EGG APPAM (2) (Egg Pancakes Coconut Milk & Kuruma – 15 mins)

IDIYAPPAM (String Hoppers)

(Served with coconut milk & vegetable karuma)

FROM GRIDDLE

PAROTTA'S (SOUTH INDIAN BREAD)

Plain Parotta (Multi layered bread Anjappar speciality)

Chapathi (1) (Thin Soft whole wheat Bread)

Veechu Parotta (Fancy Square Bread Comes with Raitha)

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)

Plain Uthappam (Thick pancake)

Onion Uthappam (Thick pancake topped with Onions)

FROM TANDOOR (CLAY POT)

Naan

Butter Naan

Onion Kulcha

Garlic Naan

Sides (Dine In Only)

Steamed Rice

Onion Raitha

Yogurt (Curd)

Pappad

Potato Masala

Ghee



American Comforts

Hamburger
Veggie Burger
Chicken Burger
Vegetarian Pizza
Chicken Pizza
French Fries

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 (Vanila/Chocolate/Strawberry)
Kulfi (Delicious Indian ice cream, choice of Malai, Mango and Pistachio)
Gulobjamun w/Ice Cream
Rasamalai (Fresh made cottage cheese cooked in sugar syrup
served with cream of sweetened milk and nuts)
Kesari in Brown Sugar (Semolina sooji
(cracked wheat) with brown sugar, ghee, cashews & dry grapes)

Hot Beverages

Coffee
Masala Tea
Black Tea

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
Avocado Shake
Chikku Vanilla Shake / Banana Shake / Strawberry Shake