



# 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 .



## BON APPETIT

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





# VEG SOUPS

## 101 Hot & Sour Veg Soup £ 3.99

A tantalizing fusion of heat and spice

## 102 Veg Clear Soup £ 3.99

A light and nutritious soup with a clear vegetable broth and fresh veggies, mildly seasoned for a refreshing taste

## 103 Anjappar Rasam £ 3.20

Tangy tamarind, aromatic spices and a burst of warmth of pepper



# NON VEG SOUPS

## 104 Mutton Nenjelumbu Soup £ 5.99

Slow-cooked mutton bones in a spicy, aromatic Chettinad broth

## 105 Kozhi Milagu Rasam £ 4.99

Chicken Soup With A Blend Of Indian Whole Spices

## 106 Chicken Clear Soup £ 4.99

Comforting blend of flavorful spice and tender chicken

## 107 Hot & Sour Chicken Soup £ 4.99

Fiery blend of spices & tender chicken



# VEG STARTERS

## 108 Gobi 65 £ 7.50

Cauliflower florets marinated in zesty spices, deep-fried to a crispy, tangy and savory delight

## 109 Paneer 65 £ 7.90

Spice & crunch of the perfect balance of fiery flavors

## 110 Mushroom 65 £ 7.00

Irresistible crunch, delightful blend of crispy coating & flavorful mushrooms

## 111 Mushroom Pepper Fry £ 7.50

Fresh mushrooms sauteed with colorful bell peppers, onions and an array of aromatic spices

## 112 Gobi Manchurian £ 6.50

Battered & fried cauliflower that is a little sweet, sour, spicy loaded

## 113 Paneer Manchurian £ 8.00

A delicious Indo-Chinese dish featuring crispy fried paneer cubes tossed in a spicy, tangy and savory manchurian sauce with garlic, soy sauce and bell peppers

## 114 Chilli Gobi £ 8.00

Cauliflower sauteed with colorful bell peppers, onions and an array of aromatic spices

## 115 Chilli Paneer £ 8.00

Crispy paneer cubes tossed in a spicy, tangy sauce with peppers and onions

## 116 Chilli Mushroom £ 7.50

Fresh mushrooms sauteed with colorful bell peppers, onions and an array of aromatic spices

## 117 Garlic Mushroom £ 6.50

Tender mushrooms sauteed in aromatic garlic butter, creating a savory and flavorful dish

## 118 Green Salad £ 4.00

Refreshing mix of crisp lettuce, cucumber and fresh greens, tossed with a light vinaigrette



# NON VEG STARTERS

## 119 SPL Anjappar Crispy Fried Chicken £ 8.59

Crispy fried chicken golden & irresistibly delicious

## 120 Chicken 65 £ 9.00

Boneless chicken marinated with masala & fired

## 121 Chicken Lollipop £ 8.50

Chicken wing marinated in southern spices with special masala and deep fried

## 122 Saucy Chicken Lollipop £ 9.00

Crispy chicken legs coated in a saucy glaze, bursting with savory and spicy flavors

## 123 Dragon Chicken £ 9.00

Tender chicken pieces stir-fried with fiery spices, peppers and onions, delivering a bold explosion of flavors with a hint of heat



## 130 Prawn 65 £ 10.00

Succulent prawns marinated in spicy seasoning, deep-fried to crispy perfection, offering a burst of flavors

## 131 Golden Prawn Fry £ 10.50

Succulent prawns, expertly fried to crispy perfection for a taste of the sea



## 124 Chilli Chicken £ 9.00

Juicy chicken chunks tossed in a spicy and tangy sauce, creating a mouthwatering fusion of flavors

## 125 Chicken Manchurian (Dry) £ 9.00

Crispy chicken pieces tossed in a tangy, spicy sauce with garlic, ginger and bell peppers

## 126 Garlic Chicken (Dry) £ 9.50

Tender chicken pieces cooked with aromatic garlic, offering a flavorful and satisfying dish with a crispy texture

## 127 Schezwan Chicken (Dry) £ 9.30

Juicy chicken pieces stir-fried with fiery schezwan sauce, garlic and peppers, delivering a spicy and flavorful dish

## 128 Popcorn Chicken £ 4.99

Bite-sized chicken pieces coated in a seasoned breading, fried to golden perfection

## 129 Mutton kheema Ball(6pcs) £ 10.00

A Spicy And Delectable Mix Of Seasoned Minced Mutton Balls





# TANDOORI

## 132 Tandoori Chicken Half-Sizzler £ 9.50

Traditionally cooked in a tandoor, a cylindrical clay oven, resulting in tender, flavorful chicken with a smoky aroma and charred exterior

## 133 Hariyali Chicken Kebab £ 8.50

Succulent green chicken kebabs bursting with fresh herb and spice flavors, offering a refreshing and aromatic taste

## 134 Tandoori Chicken Full-Sizzler £ 18.0

It's traditionally cooked in a tandoor, a cylindrical clay oven, resulting in a tender, flavorful meat with a smoky aroma and charred exterior

## 135 Paneer Tikka £ 8.50

Grilled paneer marinated in a flavorful blend of spices and yogurt, offering a rich and smoky taste with a hint of tanginess

## 136 Chicken Tikka £ 9.50

Char-grilled chicken coated in an indulgent soy flavoured marinade that is truly irresistible

## 137 Cheese Garlic Kebab £ 9.50

Tandoor cooked chicken with indian spices mixture & topped with cheese

## 138 Theepori Wings £ 8.50

Deep fried chicken wings covered in a fiery red marinade of chilli, ginger and garlic



# BRIYANI VARIETIES

## 139 Veg Briyani £ 8.00

Delightful medley of fresh vegetables & aromatic spices

## 140 Plain Briyani £ 7.00

Classic & richness of selected marinated spices & gently coked with basmati rice

## 141 Egg Briyani £ 8.00

Egg spiced and cooked in basmati rice

## 142 Mutton Dum Briyani (Seeragasamba) £ 11.99

Mutton, selected marinated spices and gently cooked with Seeraga Samba rice

## 143 Chicken Dum Briyani (Basmati) £ 10.00

Royal flavours of succulent chicken gently cooked with basmati rice



# SPECIAL BRIYANI VARIETIES

## 144 Chicken 65 Briyani £ 10.50

Fried chicken, selected marinated spices and gently cooked with basmati rice

## 145 Nattu Kozhi Briyani £ 10.50 (Sat & Sun)

A delectable fusion of tender nattu kozhi and aromatic spices, flavorful with rice

## 146 Prawn Briyani £ 11.00

An exquisite blend of succulent prawns and fragrant basmati rice with aromatic spices

## 147 Chicken Tikka Briyani £ 10.50

Tantalizing combination of succulent chicken tikka blended with fragrant basmati rice

## 148 Fish Briyani £ 11.00

Long basmati rice cooked with fish and blended with traditional masala



# MEALS (VEG & NON VEG)

## 149 Mutton Meals £ 12.99

(Mutton Curry, Mutton Kola, Rice, Rasam, Poriyal, Kootu, Curd, Pickle, Papadam, Sweet)

## 150 Chicken Meals £ 11.99

(Chicken Curry, Chicken 65, Rice, Rasam, Poriyal, Kootu, Curd, Pickle, Papadam, Sweet)

## 151 Fish Meals £ 12.99

(Fish Curry, Nethili Fry, Rice, Rasam, Poriyal, Kootu, Curd, Pickle, Papadam, Sweet)

## 152 Veg Meals £ 10.00

(Rice, Sambar, Rasam, Poriyal, Kootu, Karakozhambu, Curd, Pickle, Papadam, Pickle & Sweet)

# RICE-NOODLES

## 153 Chicken Fried Rice/Noodles £ 9.50

Flavorful and savory, with tender chicken, crisp vegetables and perfectly seasoned rice or noodles

## 154 Prawn Fried Rice/Noodles £ 10.50

Savor the aromatic blend of tender prawns, crisp vegetables and perfectly seasoned rice or noodles

## 155 Egg Fried Rice/Noodles £ 7.99

Savory fried rice or noodles with scrambled eggs, mixed with vegetables and seasoned with soy sauce and spices

## 156 Veg Fried Rice/Noodles £ 7.49

Savory fried rice or noodles with mixed with vegetables and seasoned with soy sauce and spices





**157 Schezwan Chicken Fried      £ 10.00**  
**Rice/Noodles**

Spicy and savory with chicken and perfectly seasoned rice or noodles infused with bold Schezwan flavors

**158 Schezwan Prawn Fried      £ 11.99**  
**Rice/Noodles**

Spicy & savory, with succulent prawns, perfectly seasoned rice or noodles infused with bold Schezwan flavors

**159 Schezwan Egg Fried      £ 8.99**  
**Rice/Noodles**

Flavorful and savory with Egg, spicy sauce and perfectly seasoned rice or noodles

**160 Schezwan Veg Fried      £ 7.99**  
**Rice/Noodles**

Spicy and savory, with crisp vegetables and perfectly seasoned rice or noodles infused with bold Schezwan flavors

**161 Steamed Basmati Rice      £ 3.00**

Light and fluffy with a delicate aroma and slightly nutty flavor making it a perfect accompaniment to any dish



## CHICKEN

**162 Nattu Kozhi Roast/Masala      £ 10.00**

Fresh nattu kozhi fried with shallots and spices

**163 Pitchupotta Nattu Kozhi      £ 10.0**  
**Varuval**

Succulent chicken cooked in a rich, aromatic gravy infused with traditional Hyderabad spices, offering a delightful burst of flavor with every bite

**164 Chettinadu Chicken      £ 9.00**  
**Roast/Masala**

Chicken marinated & cooked with ginger and Chettinadu spicy masala

**165 Anjappar Chicken      £ 10.00**  
**Dry/Gravy (Boneless)**

Boneless chicken marinated in southern spices with special masala and deep-fried

**166 Pepper Chicken Boneless      £ 10.25**

Chicken pieces marinated in crushed pepper corns fried with chopped onions

**167 Karaikudi Chicken      £ 9.00**

Cooked With Fragrant Spices, This Chicken Dish Blends Juicy Morsels With Aromatic Whole Spices For A Rich, Flavorful Experience.

**168 Chicken Podi Varuval      £ 9.50**

Succulent chicken cooked in a rich, aromatic gravy infused with traditional Hyderabad spices, offering a delightful burst of flavor with every bite

**169 Hyderabad Chicken      £ 9.50**

Succulent chicken cooked in a rich, aromatic gravy infused with traditional Hyderabad spices, offering a delightful burst of flavor with every bite



**170 Gongura Chicken £ 9.50**

Succulent chicken infused with the tangy essence of fresh gongura leaves, creating a tantalizing fusion of flavors

**171 Butter Chicken Masala £ 10.00**

Juicy chicken cooked in a luscious, creamy tomato sauce, enriched with aromatic spices and Butter

**172 Kadai Chicken Masala £ 8.50**

Succulent chicken cooked with bell peppers, onions, and tomatoes in a spicy, aromatic gravy

**173 Chicken Tikka Masala £ 9.50**

Chicken marinated in a yogurt and spice blend, grilled to perfection and simmered in a creamy tomato-based gravy infused with aromatic spices



## MUTTON ROAST & GRAVY

**174 Mutton Chukka Varuval £ 10.00**

Fresh tender cuts of meat marinated in crushed pepper fried with chopped onions & curry leaves

**175 Chettinadu Mutton Pepper Fry £ 11.25**

Succulent mutton pieces, marinated & stir-fried with aromatic spices, delivering a burst of peppery goodness in every bite

**176 Chettinadu Lamb Kudal Varuval £ 8.99**

Chettinad delicacy featuring tender lamb intestines, cooked to perfection with traditional South Indian spices

**177 Chettinadu Mutton Masala £ 11.25**

Boneless meat cubes cooked in rich masala with selected condiments and spices

**178 Mutton Chukka Masala £ 11.25**

Boneless tender Pieces Of Mutton Marinated in chefs handmade Masalas, Cashew And Roasted To Taste

## SEA FOOD FRY & GRAVY

**179 King Fish Fry £ 9.00**

Fresh tender cuts of Fish marinated in crushed with curry leaves

**180 Fish Curry £ 9.50**

Tender fish simmered in a rich, spiced coconut or tomato-based sauce, embodying the essence of coastal Indian cuisine

**181 Spl Nethili Fry £ 9.50**

Special preparation of small nethili fish, marinated in a blend of spices and herbs, then deep-fried until crispy and golden brown

**182 Fish Manchurian £ 9.50**

Indo-Chinese dish featuring crispy battered fish pieces tossed in a tangy and spicy Manchurian sauce





**183 Chilli Prawn** £ 9.50

Spicy and savory dish made with succulent prawns cooked in a flavorful chili-based sauce

**184 Crab Roast/Masala** £ 14.00

Fresh crabs cooked to perfection in a luscious,spicy masala

**185 Prawn Pepper Fry** £ 10.50

Succulent prawns are stir-fried with a blend of black pepper, garlic and traditional Indian spices

**186 Prawn Egg Roast** £ 10.50

Succulent prawns and boiled eggs cooked in a spicy and aromatic masala gravy,perfect for seafood lovers

**187 Prawns in Curry Leaves** £ 10.50

Succulent prawns cooked in a spicy, Curry leaf and aromatic masala gravy,perfect for seafood lovers



## VEGETARIAN GRAVIES

**189 Chettinad Veg Kuruma** £ 8.00

Medley of vegetables coked in a creamy coconut-based gravy,seasoned with aromatic spices

**190 Poondu Kulambu** £ 8.00

Piquantly spiced garlic gizzard cooked with flavours of tamarind in an onion-tomato relish

**191 Dal Fry** £ 6.50

Delicious Indian lentil dish made the simplest way with toor dal,spices and herbs

**192 Paneer Buter Masala** £ 8.50

Creamy paneer cubes cooked in a rich,velvety tomato-based gravy,infused with butter and aromatic spices

**193 Palak Paneer** £ 8.50

Creamy spinach gravy with tender paneer cubes,infused with aromatic spices

**194 Paneer Tikka Masala** £ 9.50

Paneer cubes marinated in a yogurt and spice blend,grilled to perfection and simmered in a creamy tomato-based gravy infused with aromatic spices

**195 Aloo Gobi Masala** £ 7.00

Tender potatoes and cauliflower cooked in a fragrant tomato-based gravy with aromatic spices

**196 Kadai Vegetable Masala** £ 8.50

Assorted vegetables cooked in a spicy and aromatic gravy, seasoned with traditional spices and cooked in a kadai

**197 Gobi Manchurian Gravy** £ 8.00

Crispy cauliflower florets coated in a tangy and spicy sauce, creating a flavorful Indo-Chinese fusion dish that's both crunchy and saucy





# EGG

## 198 Egg Omelette £ 3.50

A fluffy, savory egg dish made with beaten eggs, cooked with optional fillings like onions, tomatoes, cheese and herbs

## 199 Chicken Omelette £ 5.50

A savory delight made by blending eggs with tender pieces of chicken

## 200 Kalakki (Plain) £ 3.50

Egg cooked on a griddle until crispy on the outside and soft on the inside

## 201 Kalakki (Masala/Onion) £ 4.50

Veechu parotta is a specific type of multi-layered parotta

## 202 Anjappar Egg Masala £ 5.00

In a rich, spicy gravy made from onions, tomatoes, ginger, garlic and a blend of spices

## 203 Chilli Egg (Chinese) £ 6.00

Soft-boiled eggs coated in a tangy and spicy chilli sauce, offering a tantalizing fusion of flavors with a hint of sweetness and heat



# IDLY & DOSA

## 204 Idly £ 4.99

(3 Pcs with Sambar & Chutney)

## 205 Ghee Podi Idly £ 6.00

A Idly Dipped In Special Indian Spices And Clarified Butter

## 206 Thattu Idly £ 4.99

Soft And Spongy Steamed Rice Cakes Made Of Fermented Rice & Lentil Batter Served With Sambar And Variety Of Chutney's

## 207 Plain Dosa £ 4.99

Thin, crispy crepe made from fermented rice and lentil batter served hot with coconut chutney and sambar

## 208 Kal Dosa (2Pcs) £ 4.99

South Indian pancake crispy exterior and soft interior, perfect for enjoying with coconut chutney and sambar

## 209 Paper Roast £ 8.50

Dosa cooked to an extra thin and crispy texture, resembling delicate paper-thin sheets

## 210 Ghee Roast £ 8.50

Crispy dosa is generously cooked in ghee, enhancing its flavor and creating a golden, fragrant delight

## 211 Onion Dosa £ 6.50

Crispy dosa is generously cooked with finely chooped onions and fresh coriander

## 212 Masala Dosa £ 7.00

Crispy dosa is cooked with a masala filling inside, creating a delicious fusion of flavors





## 213 Mysore Masala Dosa £ 8.00

Crispy dosa is cooked with a spicy chutney and masala filling inside, creating a delicious fusion of flavors

## 214 Egg Dosa £ 7.00

Crispy dosa is cooked with a cracked egg on top, creating a delicious fusion of flavors

## 215 Kara Podi Dosa £ 7.50

South Indian delicacy where a crispy dosa is sprinkled with flavorful and spicy kara podi

## 216 Chicken Curry Dosa £ 8.50

Flavorful combination of tender chicken curry in dosa, creating a delicious and satisfying meal that blends the richness of Indian spices

## 217 Chocolate Dosa (KidsSpl) £ 6.70

Thin dosa is filled with creamy chocolate spread, offering a sweet and indulgent twist on the traditional savory dish

## 218 Cone Dosa (KidsSpl) £ 6.50

A playful twist on traditional dosa, shaped like a cone for a fun eating experience

## 219 Cheese Dosa (Kids Spl) £ 8.00

Delicious twist on the classic dosa, filled with gooey melted cheese, perfect for satisfying young taste buds

# UTHAPPAM

## 220 Plain Uthappam £ 5.00

South Indian delicacy featuring thick, soft uthappam with ghee

## 221 Small Onion Uthappam £ 7.00

South Indian delicacy featuring thick, soft uthappam topped with chopped small onion and podi

## 222 Tomato Uthappam £ 5.50

South Indian delicacy featuring thick, soft uthappam topped with a fresh tomato

## 223 Chilli Cheese Uthappam £ 5.50

South Indian delicacy featuring thick, soft uthappam topped with traditional masala

## 224 Anjappar Egg Curry Uthappam £ 7.50

South Indian delicacy featuring thick, soft uthappam topped with a flavorful egg curry

## 225 Chicken Uthappam £ 7.50

South Indian delicacy featuring thick, soft uthappam topped with a flavorful chicken pieces

## 226 Mutton Uthappam £ 9.00

South Indian delicacy featuring thick, soft uthappam topped with a tender Mutton pieces





# PAROTTA VARIETIES

## 227 Chappathi(1 pcs) £ 2.00

Flaky,layered parotta bread served with a flavorful and spicy Salna

## 228 Parotta With Salna(2 pcs) £ 4.50

Flaky,layered parotta bread served with a flavorful and spicy Salna

## 229 Veechu Parotta(1 pc) £ 3.00

Veechu parotta is a specific type of multi-layered parotta

## 230 Bun Parotta (2pcs) £ 4.59

Bun Parotta is finished in the shape of a bun and tastes best with spicy curries like a salna

## 231 Nool Parotta (2 Pcs) £ 4.75

A soft, stringy, and flaky flat bread made from refined maida

## 232 Egg Kothu Parotta £ 8.50

Shredded parotta stir-fried with eggs and spices, a flavorful South Indian food favorite

## 233 Chicken Kothu Parotta £ 9.50

Shredded parotta stir-fried with tender chicken pieces and spices,offering a flavorful and satisfying South Indian food experience

## 234 Mutton Kothu Parotta £ 10.50

Fresh Mutton cooked in rich masala with selected condiments and spices

## 235 Prawn Kothu Parotta £ 11.00

Shredded Parottas stir-fried with succulent prawns,onions, tomatoes and spices

## 236 Anjappar Egg Veechu Parotta £ 6.50

Flaky & layered parotta infused with the richness of eggs, offering a delightful blend of textures and flavors

## 237 Anjappar Chicken(1 pc) £ 6.50 Veechu Paortta

Delicacy combines tender chicken pieces cooked in a flavorful gravy with the iconic Veechu Parotta

## 238 Anjappar Mutton Keema £ 9.50 Veechu Parotta

Finely minced mutton keema cooked to perfection with aromatic spices,served alongside the iconic Veechu Parotta from Anjappar

## 239 Kizhi Parotta Chicken(2 pcs) £ 9.99

Delicacy weaves together the rich,layered textures of parotta with the savory essence of succulent chicken

## 240 Kizhi Parotta Mutton(2 pcs) £ 11.99

Delicacy weaves together the rich,layered textures of parotta with the savory essence of succulent Mutton





# INDIAN BREAD



- |   |               |
|---|---------------|
| <b>241 Naan</b>   | <b>£ 2.50</b> |
| Soft and chewy, perfect for soaking up curries and gravies  |               |
| <b>242 Butter Roti</b>  | <b>£ 2.99</b> |
| Similar to roti, with a rich buttery taste  |               |
| <b>243 Garlic Naan</b>  | <b>£ 3.15</b> |
| Fragrant and flavorful, with a hint of garlic   |               |
| <b>244 Cheese Naan</b>  | <b>£ 3.15</b> |
| Indian Bread Made Out Of Self Raising Flour Cooked In Traditional Tandoori Clay Oven Topped With Cheese |               |
| <b>245 Roti</b>   | <b>£ 2.50</b> |
| Whole wheat flat bread, light and slightly chewy  |               |
| <b>246 Butter Naan</b>  | <b>£ 3.00</b> |
| Rich and indulgent, with a buttery finish   |               |
| <b>247 Masala Kulcha</b>  | <b>£ 3.15</b> |
| Stuffed with spiced potatoes and herbs, offering a burst of flavors                                     |               |

# DESSERTS

- |  |               |
|--|---------------|
| <b>248 Gulab Jamun (2 pcs)</b>   | <b>£ 3.20</b> |
| Soft, syrup-soaked dumplings, rich and sweet   |               |
| <b>249 Sweet Of The Day</b>  | <b>£ 4.00</b> |
| A daily special sweet treat  |               |
| <b>250 Ice Cream</b>   | <b>£ 3.50</b> |
| (Vanilla/Strawberry/Chocolate)   |               |
| <b>251 Gulab Jamun With Icecream(2 pcs)</b>  | <b>£ 4.50</b> |
| A delightful combination of warm gulab jamun with a choice of cold, creamy icecream (Vanilla/strawberry/Chocolate)                         |               |
| <b>252 Falooda</b>   | <b>£ 7.00</b> |
| A refreshing dessert drink is made with rose syrup, vermicelli, basil seeds, milk and Icecream and can be served in a variety of ways      |               |
| <b>253 Jigarthanda</b>   | <b>£ 7.00</b> |
| Indian dessert made by wrapping a betel leaf around a sweet filling of gulkand, sweetened fennel seeds, cardamom and other aromatic spices |               |





# COLD BEVERAGES

## 254 Nannari Sarbath £ 4.50

A traditional herbal drink known for its cooling properties

## 255 Mango Lassi £ 4.99

Creamy yogurt blended with ripe mangoes, offering a sweet and tangy taste

## 256 Rose Milk £ 4.00

A fragrant and refreshing milk-based beverage flavored with rose syrup

## 257 Lime(Sweet/Salt/Ginger) £ 4.00

Lime-based drinks with options for sweetness, saltiness, or a hint of ginger

## 258 Lassi(Sweet/Salt) £ 4.00

A classic yogurt-based drink, available in sweet or salted variations

## 259 Buttermilk £ 4.00

Light and tangy, perfect for cooling down spicy dishes or as a refreshing drink on its own



# SOFT DRINKS

## 260 Can Drinks 330ml £ 1.80

(Coke, Diet Coke, Pepsi, Fanta, Sprite, 7up)

# HOT BEVERAGES

## 261 Filter Coffee £ 3.50

Indian filter coffee is a coffee drink made by mixing hot milk and sugar with the infusion obtained by percolation brewing of finely ground coffee powder with chicory in a traditional Indian filter.

## 262 Masala Chai £ 2.50

Masala chai is a popular beverage originating from India. It is made by adding aromatic herbs and spices to chai, which is made from brewing black tea in milk and water, and sweetening with sugar.



# ADDITIVES

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

## Food Allergy or Intolerance?

If you had a food allergy, or coeliac disease-please speak to the staff about the ingredients in your food and drink before you order.

**Thank you.**



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## ACROSS THE GLOBE



INDIA



SINGAPORE



MALAYSIA



HONG KONG



USA



UAE



BAHRAIN



OMAN



KUWAIT



QATAR



SAUDI ARABIA



GERMANY



NETHERLAND



SWITZERLAND



IRELAND



UK



CANADA



AUSTRALIA



THAILAND



SRILANKA