



# Annapurna Indian Cuisine



## Veg Starters

Vegetable Samosa <i>Deep fried turnovers stuffed with potatoes and peas</i>	\$4.99
Idly <i>Steamed Rice Cake served with Chutney and Sambar</i>	\$5.49
Medu Vada <i>Deep fried lentil donuts served with Chutney and Sambar</i>	\$5.99
Masala Vada <i>Deep fried chana dal patties served with Chutney</i>	\$5.49
Idly-Vada Combo <i>Two Idly and One Vada served with Chutney and Sambar</i>	\$6.99
Chilli Bajji <i>Jalapeno Chillis dipped in chick pea flour and deep fried</i>	\$5.49
<b>Cut Mirchi</b> <i>Bite sized crunchy chill Bajji</i>	\$6.49
Mysore Bonda <i>Deep fried sourdough dumplings served with Chutney</i>	\$4.99
Sambar Idly-Vada <i>Idly and Vada dipped in Sambar (lentil soup)</i>	\$7.99
<b>Chilli Idly</b> <i>Adding spice to Idly – fried Idly cubes tossed in special Chilli sauce</i>	\$10.99

## Soups

Cream of Tomato <i>Aromatic tomato soup prepared with a special blend of spices</i>	\$5.99
Rasam <i>Spicy and tangy soup prepared with ground pepper and spices</i>	\$4.99
Sambar <i>Special lentil and vegetable soup cooked with special spices</i>	\$4.99

## Tandoori

Tandoori Chicken <i>Leg quarters marinated in spicy yogurt sauce and cooked in clay oven</i>	\$11.99
Chicken Tikka <i>Chicken breast marinated in spicy yogurt sauce and cooked in clay oven</i>	\$12.99
Malai Kebab <i>Chicken cubes marinated with special spices and yogurt and cooked in clay oven</i>	\$12.99

## Kids Corner

Cone Dosa <i>Crepe (made with rice and lentil) served in shape of a cone</i>	\$6.99
Cheese Dosa <i>Crepe (made with rice and lentil) layered with cheese</i>	\$7.99
Chocolate Dosa <i>Crepe (made with rice and lentil) layered with cheese</i>	\$7.99

## Uthappam

Plain Uthappam <i>Thick lentil pancake</i>	\$8.99
Onion & Hot Chilli Uthappam <i>Thick lentil pancake topped with onion and hot chillis</i>	\$9.99
Mixed Veggie Uthappam <i>Thick lentil pancake topped with mixed vegetables</i>	\$10.99

## Rice Specialties

Tamarind/Lemon Rice <i>Rice prepared with Tamarind Sauce/Lemon juice, nuts and curry leaves</i>	\$8.99
<b>Bisi Bele Bath</b> <i>Rice, lentils, and vegetables cooked with special blend of spices</i>	\$8.99
Ven Pongal <i>Rice and moong dal cooked with black pepper, cashews, and blend of spices</i>	\$8.99
Yogurt Rice <i>Rice prepared with special yogurt sauce</i>	\$6.99

## Dosa

Plain Dosa	\$8.99
Ghee Roast	\$8.99
Paper Dosa	\$8.99
Masala Dosa <i>Dosa stuffed with masala (potato, carrot, peas and onion)</i>	\$9.99
Paper Masala Dosa <i>Paper Dosa stuffed with potato masala</i>	\$9.99
<b>Andhra Special Karam Podi Dosa</b> <i>Dosa topped with spicy channa dal masala (Karam Podi)</i>	\$9.99
Onion & Hot Chilli Dosa	\$9.99
Spinach Dosa <i>Dosa topped with ground spinach</i>	\$9.99
Set Dosa <i>Fluffy thick Dosa (like pancake)</i>	\$9.99
Cheese Masala Dosa <i>Dosa topped with cheese and stuffed with masala curry</i>	\$10.99
Mysore Dosa <i>Dosa topped with spicy chutney</i>	\$9.99
<b>Mysore Masala Dosa</b> <i>Dosa topped with spicy chutney and stuffed with masala curry</i>	\$10.99
Chole Dosa <i>Dosa served with chick pea curry (chole masala)</i>	\$10.99
Rava Dosa <i>Rice flour and semolina crepe</i>	\$9.99
Onion Rava Dosa <i>Rava Dosa topped with onions</i>	\$10.99
<b>Rava Masala Dosa</b> <i>Rava Dosa stuffed with potato masala</i>	\$10.99
Onion Rava Masala Dosa <i>King of Rava Dosas – All toppings – Onion, Potato Masala</i>	\$11.99
Muttai Dosa <i>Dosa topped with egg</i>	\$10.99
Chicken Keema Dosa <i>Dosa stuffed with mildly spiced meat (Lamb +\$2)</i>	\$11.99
<b>IMAX Dosa</b> <i>Its good to have fun – Dosa over 2 ft. long ☺</i>	\$19.99

## Indo-Chinese

Chicken 65 <i>Chicken marinated in blend of spices and yogurt sauce and deep fried</i>	\$11.99
Chilli Chicken <i>Chicken marinated in spicy chilli sauce and tossed in peppers and onions</i>	\$11.99
<b>Chicken Manchurian</b> <i>Chicken tossed in hot chilli and soy based manchurian sauce</i>	\$11.99
Chilli Gobi <i>Cauliflower florets marinated in spicy chilli sauce and fried with peppers and onions</i>	\$10.99
Gobi Manchurian <i>Cauliflower florets tossed in hot chilli and soy based manchurian sauce</i>	\$10.99
<b>Chilli Paneer</b> <i>Paneer marinated in spicy chilli sauce and fried with peppers and onions</i>	\$11.49
Fried Rice (veggie; egg; chicken +\$2) <i>Rice sautéed with vegetables and special soy sauce and spices</i>	\$9.99
Noodles (veggie; egg; chicken +\$2) <i>Noodles sautéed with vegetables, special soy sauce and spices</i>	\$10.99

### Sides

Sambar/Raita	\$0.99
Steamed Rice	\$1.99

## Vindu Bhojanam (Thali)

Veg Thali	\$14.99	Thali with Chicken	\$16.99
		Thali with Goat	\$17.99

Cater deliciously with homestyle cooking from us along with on-site Dosa Grill. Catering Contact – (858)-284-9191

## Biryani

<b>Vegetable Dum Biryani</b> <i>Basmati Rice cooked with vegetables and special blend of spices and saffron</i>	\$12.99
<b>Egg Biryani</b> <i>Basmati Rice cooked with Eggs and special blend of spices and saffron</i>	\$12.99
<b>Hyderabadi Chicken Dum Biryani</b> <i>Basmati Rice cooked in Dum method with tender chicken, aromatic spices and saffron</i>	\$13.99
<b>Bezwada Special Chicken Biryani</b> <i>Basmati Rice cooked in Dum method with tender boneless chicken, aromatic spices and saffron</i>	\$14.99
<b>Goat Dum Biryani</b> <i>Basmati Rice cooked in Dum method with succulent goat, aromatic spices and saffron</i>	\$15.99
<b>Lamb Biryani</b> <i>Basmati Rice cooked in Dum method with tender lamb, aromatic spices and saffron</i>	\$15.99
<b>Shrimp Biryani</b> <i>Basmati Rice cooked in Dum method with shrimp, aromatic spices and saffron</i>	\$15.99

## Vegetarian Curries

<b>Dal of the Day</b> <i>Yellow lentils simmered with special spices and vegetable of the day</i>	\$9.99
<b>Chana Masala</b> <i>Garbanzo beans cooked in mildly spiced onion and tomato gravy</i>	\$9.99
<b>Aloo Gobi</b> <i>Potato and cauliflower cooked in mild spices</i>	\$10.99
<b>Bhindi Masala</b> <i>Okra cooked with fresh herbs, spices and tomatoes</i>	\$10.99
<b>Gutti Vankaya Koora</b> <i>Baby egg plant cooked in special peanut gravy</i>	\$11.99
<b>Mirchi Ka Salaan</b> <i>Chilli peppers cooked in special peanut gravy</i>	\$11.99
<b>Mushroom Chettinad</b> <i>Mushroom in traditional Chettinad spices, tomato and onion</i>	\$11.99
<b>Navratan Korma</b> <i>Vegetables cooked in mild sauce with dry fruits and nuts</i>	\$11.99
<b>Mutter Paneer</b> <i>Green peas and paneer cooked in creamy onion and tomato sauce</i>	\$11.99
<b>Paneer Tikka Masala</b> <i>Paneer prepared in clay oven and cooked in mildly spiced gravy</i>	\$11.99
<b>Kadai Paneer</b> <i>Paneer cooked with bell peppers in a onion and tomato sauce</i>	\$11.99
<b>Palak Paneer</b> <i>Paneer cooked in spinach gravy and special blend of spices</i>	\$11.99
<b>Egg Masala</b> <i>Hard boiled eggs cooked in onions</i>	\$11.99
<b>Malai Kofta</b> <i>Potato and paneer (kofta balls) cooked in creamy butter sauce</i>	\$12.99

## Bread Basket

Plain/Butter Naan	\$2.49	Garlic Naan	\$2.99
Onion Naan	\$2.99	Malabar Paratha	\$2.99
Phulka	\$2.49	Tandoori Roti	\$2.99
Poori Bhaji	\$9.99	Poori Chole	\$9.99
Chicken Keema Naan (Lamb +\$1)	\$4.99		

## Chicken Curries

<b>Andhra Chicken Curry</b> <i>Tender chicken (bone-in) cooked in special Andhra spices</i>	\$11.99
<b>Chicken Chettinad</b> <i>Chicken cooked in special Chettinad spices and onion</i>	\$12.99
<b>Chicken Pepper Fry</b> <i>Wok fried Chicken (bone-in) with onions and fresh ground pepper</i>	\$12.99
<b>Chicken Korma</b> <i>Chicken cooked in special cashew onion sauce</i>	\$12.99
<b>Chicken Vindaloo</b> <i>Chicken cooked with potato in mild spices</i>	\$12.99
<b>Kadai Chicken</b> <i>Chicken cooked in special spices and bell peppers</i>	\$12.99
<b>Chicken Tikka Masala</b> <i>Chicken breast prepared in clay oven and cooked in mild tomato onion sauce</i>	\$11.99
<b>Butter Chicken</b> <i>Chicken cooked in mild butter based sauce</i>	\$11.99
<b>Gongura Chicken</b> <i>Tender chicken cooked in sorrel leaves in a special blend of spices</i>	\$12.99

## Goat & Lamb Curries

<b>Andhra Goat Curry</b> <i>Succulent goat cooked in special Andhra spices</i>	\$15.99
<b>Goat Chettinad</b> <i>Succulent goat traditional Chettinad spices, tomato and onion</i>	\$15.99
<b>Goat Pepper Fry</b> <i>Tender goat fried in wok with onions and fresh ground pepper</i>	\$16.99
<b>Goat Korma</b> <i>Tender goat cooked in a onion and cashew sauce</i>	\$15.99
<b>Kadai Goat</b> <i>Tender goat cooked in special spices and bell peppers</i>	\$15.99
<b>Gongura Goat</b> <i>Tender goat cooked in sorrel leaves in a special blend of spices</i>	\$15.99
<b>Lamb Masala</b> <i>Succulent lamb cooked in spicy onion sauce</i>	\$15.99
<b>Lamb Chettinad</b> <i>Succulent lamb cooked in Chettinad spices, tomato and onion</i>	\$15.99
<b>Lamb Kadai</b> <i>Tender lamb cooked in special spices and bell peppers</i>	\$15.99
<b>Lamb Korma</b> <i>Tender lamb cooked in a onion and cashew sauce</i>	\$15.99
<b>Saag Lamb</b> <i>Lamb cooked in spinach gravy and special blend of spices</i>	\$15.99
<b>Lamb Vindaloo</b> <i>Lamb cooked with potatoes and special blend of spices</i>	\$15.99

## Seafood Curries

<b>Andhra Special Chepala Pulusu</b> <i>Fish cooked in onion and spicy tamarind sauce</i>	\$13.99
<b>Fish Chettinad</b> <i>Fish cooked in traditional Chettinad spices, tomato and onion</i>	\$13.99
<b>Shrimp Masala</b> <i>Jumbo shrimp cooked in spicy onion sauce</i>	\$14.99
<b>Kadai Shrimp</b> <i>Jumbo shrimp cooked in special spices and bell peppers</i>	\$14.99
<b>Shrimp Tikka Masala</b> <i>Jumbo shrimp prepared in clay oven and cooked in mild tomato onion sauce</i>	\$14.99
<b>Shrimp Chettinad</b> <i>Jumbo shrimp cooked in traditional Chettinad spices, tomato and onion</i>	\$14.99

## Beverages

Soda	\$1.49	Mexican Soda	\$2.99	Indian Soda (Thumps Up / Limca)	\$2.99	Mango Lassi	\$3.99
Masala Tea	\$2.49	Indian Coffee	\$2.49	Lassi (Salt/Sweet)	\$2.99		

## Desserts

Ras Malai	\$4.99	Gulab Jamun	\$4.99	Double Ka Meetha (Bread Pudding)	\$4.99	Gajar Ka Halwa (Carrot Pudding)	\$4.99
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*We value your feedback. Please let our team member know if you are not completely satisfied with your experience today.*