



Annapurna Indian Cuisine



Veg Starters

Vegetable Samosa <i>Deep fried turnovers stuffed with potatoes and peas</i>	\$6.99
Idly <i>Steamed Rice Cake served with Chutney and Sambar</i>	\$6.99
Medu Vada <i>Deep fried lentil donuts served with Chutney and Sambar</i>	\$7.99
Idly-Vada Combo <i>Two Idly and One Vada served with Chutney and Sambar</i>	\$7.99
Chilli Bajji <i>Jalapeno Chillis dipped in chick pea flour and deep fried</i>	\$6.99
Cut Mirchi <i>Bite sized crunchy chill Bajji</i>	\$6.99
Mysore Bonda <i>Deep fried sourdough dumplings served with Chutney</i>	\$7.99
Sambar Idly-Vada <i>Idly and Vada dipped in Sambar (lentil soup)</i>	\$7.99
Chilli Idly <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>	\$8.99
Rasam <i>Spicy and tangy soup prepared with ground pepper and spices</i>	\$6.99
Sambar <i>Special lentil and vegetable soup cooked with special spices</i>	\$6.99

Tandoori

Tandoori Chicken <i>Leg quarters marinated in spicy yogurt sauce and cooked in clay oven</i>	\$15.99
Chicken Tikka <i>Chicken breast marinated in spicy yogurt sauce and cooked in clay oven</i>	\$15.99
Malai Kebab <i>Chicken cubes marinated with special spices and yogurt and cooked in clay oven</i>	\$15.99

Kids Corner

Cone Dosa <i>Crepe (made with rice and lentil) served in shape of a cone</i>	\$7.99
Cheese Dosa <i>Crepe (made with rice and lentil) layered with cheese</i>	\$8.99
Chocolate Dosa <i>Crepe (made with rice and lentil) layered with cheese</i>	\$8.99

Uthappam

Plain Uthappam <i>Thick lentil pancake</i>	\$10.99
Onion & Hot Chilli Uthappam <i>Thick lentil pancake topped with onion and hot chillis</i>	\$11.99
Mixed Veggie Uthappam <i>Thick lentil pancake topped with mixed vegetables</i>	\$12.99

South Indian Rice Specialties

Tamarind/Lemon Rice <i>Rice prepared with Tamarind Sauce/Lemon juice, nuts and curry leaves</i>	\$10.99
Bisi Bele Bath <i>Rice, lentils, and vegetables cooked with special blend of spices</i>	\$10.99
Ven Pongal <i>Rice and moong dal cooked with black pepper, cashews, and blend of spices</i>	\$10.99
Yogurt Rice <i>Rice prepared with special yogurt sauce</i>	\$9.99

Dosa

Plain Dosa (Ghee Roast +\$1; Paper Roast +\$1)	\$10.99
Masala Dosa (Mysore Masala +\$1)	\$11.99
Paper Masala Dosa <i>Paper Dosa stuffed with potato masala</i>	\$11.99
Andhra Special Karam Podi Dosa <i>Dosa topped with spicy channa dal masala (Karam Podi)</i>	\$11.99
Onion & Hot Chilli Dosa	\$11.99
Spinach Dosa <i>Dosa topped with ground spinach</i>	\$11.99
Set Dosa <i>Fluffy thick Dosa (like pancake)</i>	\$11.99
Cheese Masala Dosa <i>Dosa topped with cheese and stuffed with masala curry</i>	\$12.99
Mysore Dosa <i>Dosa topped with spicy chutney</i>	\$11.99
Rava Dosa (Onion Rava +\$1; Rava Masala +\$2; Onion Rava Masala +\$3)	\$11.99
Muttai Dosa <i>Dosa topped with egg</i>	\$13.99
IMAX Dosa <i>Its good to have fun – Dosa over 3 ft. long ☺</i>	\$22.99

Indo-Chinese

Chicken 65 <i>Chicken marinated in blend of spices and yogurt sauce and deep fried</i>	\$13.99
Chilli Chicken <i>Chicken marinated in spicy chilli sauce and tossed in peppers and onions</i>	\$13.99
Chicken Manchurian <i>Chicken tossed in hot chilli and soy based manchurian sauce</i>	\$13.99
Chilli Gobi <i>Cauliflower florets marinated in spicy chilli sauce and fried with peppers and onions</i>	\$12.99
Gobi Manchurian <i>Cauliflower florets tossed in hot chilli and soy based manchurian sauce</i>	\$12.99
Chilli Paneer <i>Paneer marinated in spicy chilli sauce and fried with peppers and onions</i>	\$14.99
Fried Rice (veggie; egg; chicken +\$2) <i>Rice sautéed with vegetables and special soy sauce and spices</i>	\$12.99
Noodles (veggie; egg; chicken +\$2) <i>Noodles sautéed with vegetables, special soy sauce and spices</i>	\$13.99

Bread Basket

Plain/Butter Naan	\$2.49	Garlic Naan	\$3.49
Onion Naan	\$3.49	Malabar Paratha	\$3.99
Phulka	\$2.49	Tandoori Roti	\$3.49
Poori Bhaji	\$11.99	Poori Chole	\$11.99
Lamb Keema Naan	\$7.99		

Sides

Sambar/ Raita	\$2.49
Steamed Rice	\$3.49

We value your feedback. Please let our team member know if you are not completely satisfied with your experience today.

Biryani

Vegetable Dum Biryani	\$14.99
<i>Basmati Rice cooked with vegetables and special blend of spices and saffron</i>	
Paneer Biryani	\$15.99
<i>Basmati Rice cooked with paneer and special blend of spices and saffron</i>	
Gongura Special Paneer Biryani	\$16.99
<i>Panner cooked with special blend of spices, Gongura (sour leaves) in Basmati Rice</i>	
Egg Biryani	\$14.99
<i>Basmati Rice cooked with Eggs and special blend of spices and saffron</i>	
Hyderabadi Chicken Dum Biryani	\$15.99
<i>Basmati Rice cooked in Dum method with tender chicken, aromatic spices and saffron</i>	
Bezwada Special Chicken Biryani	\$16.99
<i>Basmati Rice cooked in Dum method with tender boneless chicken, aromatic spices and saffron</i>	
Chicken Fry Biryani (Bone-In)	\$16.99
<i>Succulent chicken pieces cooked with special blend of spices in Basmati Rice</i>	
Kaju Chicken Biryani (Boneless)	\$16.99
<i>Succulent chicken pieces cooked with special blend of spices and cashew in Basmati Rice</i>	
Gongura Special Chicken Biryani	\$16.99
<i>Basmati Rice cooked with chicken, saffron and special blend of spices and gongura (sour leaves)</i>	
Goat Biryani	\$17.99
<i>Basmati Rice cooked in with succulent goat, aromatic spices and saffron</i>	
Gongura Special Goat Biryani	\$18.99
<i>Basmati Rice cooked with succulent goat, aromatic spices, saffron and Gongura (sour leaves)</i>	
Lamb Biryani	\$17.99
<i>Basmati Rice cooked in Dum method with tender lamb, aromatic spices and saffron</i>	
Shrimp Biryani	\$17.99
<i>Basmati Rice cooked in Dum method with shrimp, aromatic spices and saffron</i>	

Vegetarian Curries

Dal of the Day	\$11.99
<i>Yellow lentils simmered with special spices and vegetable of the day</i>	
Chana Masala	\$12.99
<i>Garbanzo beans cooked in mildly spiced onion and tomato gravy</i>	
Aloo Gobi	\$13.99
<i>Potato and cauliflower cooked in mild spices</i>	
Bhindi Masala	\$13.99
<i>Okra cooked with fresh herbs, spices and tomatoes</i>	
Gutti Vankaya Koora	\$13.99
<i>Baby egg plant cooked in special peanut gravy</i>	
Mirchi Ka Salaan	\$13.99
<i>Chilli peppers cooked in special peanut gravy</i>	
Mushroom Chettinad	\$13.99
<i>Mushroom in traditional Chettinad spices, tomato and onion</i>	
Navratan Korma	\$13.99
<i>Vegetables cooked in mild sauce with dry fruits and nuts</i>	
Mutter Paneer	\$13.99
<i>Green peas and paneer cooked in creamy onion and tomato sauce</i>	
Paneer Tikka Masala	\$13.99
<i>Paneer prepared in clay over and cooked in mildly spiced gravy</i>	
Kadai Paneer	\$13.99
<i>Paneer cooked with bell peppers in a onion and tomato sauce</i>	
Palak Paneer	\$13.99
<i>Paneer cooked in spinach gravy and special blend of spices</i>	
Egg Masala	\$13.99
<i>Hard boiled eggs cooked in onions</i>	
Malai Kofta	\$14.99
<i>Potato and paneer (kofta balls) cooked in creamy butter sauce</i>	

Beverages

Soda	\$2.99	Indian Coffee	\$3.99
Mango Lassi	\$4.99	Lassi (Salt/Sweet)	\$3.99
Indian Soda (Thumps UP)	\$3.99		

Chicken Curries

Andhra Chicken Curry	\$14.99
<i>Tender chicken (bone-in) cooked in special Andhra spices</i>	
Chicken Chettinad	\$14.99
<i>Chicken cooked in special Chettinad spices and onion</i>	
Chicken Pepper Fry	\$15.99
<i>Wok fried Chicken (bone-in) with onions and fresh ground pepper</i>	
Chicken Korma	\$14.99
<i>Chicken cooked in special cashew onion sauce</i>	
Chicken Vindaloo	\$14.99
<i>Chicken cooked with potato in mild spices</i>	
Kadai Chicken	\$14.99
<i>Chicken cooked in special spices and bell peppers</i>	
Chicken Tikka Masala	\$14.99
<i>Chicken breast prepared in clay oven and cooked in mild tomato onion sauce</i>	
Butter Chicken	\$14.99
<i>Chicken cooked in mild butter based sauce</i>	
Gongura Chicken	\$14.99
<i>Tender chicken cooked in sorrel leaves in a special blend of spices</i>	
Karivepaaku Chicken	\$15.99
<i>Tender chicken cooked in curry leave and special blend of spices</i>	

Goat & Lamb Curries

Andhra Goat Curry	\$17.99
<i>Succulent goat cooked in special Andhra spices</i>	
Goat Chettinad	\$17.99
<i>Succulent goat traditional Chettinad spices, tomato and onion</i>	
Goat Pepper Fry	\$18.99
<i>Tender goat fried in wok with onions and fresh ground pepper</i>	
Goat Korma	\$17.99
<i>Tender goat cooked in a onion and cashew sauce</i>	
Kadai Goat	\$17.99
<i>Tender goat cooked in special spices and bell peppers</i>	
Gongura Goat	\$17.99
<i>Tender goat cooked in sorrel leaves in a special blend of spices</i>	
Lamb Masala	\$17.99
<i>Succulent lamb cooked in spicy onion sauce</i>	
Lamb Chettinad	\$17.99
<i>Succulent lamb cooked in Chettinad spices, tomato and onion</i>	
Lamb Kadai	\$17.99
<i>Tender lamb cooked in special spices and bell peppers</i>	
Lamb Korma	\$17.99
<i>Tender lamb cooked in a onion and cashew sauce</i>	
Saag Lamb	\$17.99
<i>Lamb cooked in spinach gravy and special blend of spices</i>	
Lamb Vindaloo	\$17.99
<i>Lamb cooked with potatoes and special blend of spices</i>	
Goat Keema Curry	\$22.99
<i>Ground goat cooked with special blend of spices. A customer favorite.</i>	

Seafood Curries

Andhra Special Chepala Pulusu	\$16.99
<i>Fish cooked in onion and spicy tamarind sauce</i>	
Fish Chettinad	\$16.99
<i>Fish cooked in traditional Chettinad spices, tomato and onion</i>	
Shrimp Masala	\$17.99
<i>Jumbo shrimp cooked in spicy onion sauce</i>	
Kadai Shrimp	\$17.99
<i>Jumbo shrimp cooked in special spices and bell peppers</i>	
Shrimp Tikka Masala	\$17.99
<i>Jumbo shrimp prepared in clay oven and cooked in mild tomato onion sauce</i>	
Shrimp Chettinad	\$17.99
<i>Jumbo shrimp cooked in traditional Chettinad spices, tomato and onion</i>	
Fish Fry	\$17.99
<i>Whole Tilapia fish pan fried in special blend of spices</i>	

Desserts

Double Ka Meetha (Bread Pudding)	\$6.99	Gajar Ka Halva (Carrot Pudding)	\$6.99
Ras Malai	\$6.99	Gulab Jamun	\$6.99

Now offering Lunch Buffet Tuesday-Sunday and Vegetarian Tiffin Dinner Buffet on Thursday