



MENU

Where Authentic Chettinad Cuisine Meets
Your Table.



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 craftsmanship 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.



GUTEN APPETIT

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



VEG SOUPS

101 Hot & Sour Veg Soup £ 4.99

A tantalizing fusion of heat and spice

102 Veg Clear Soup £ 4.99

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

103 Anjappar Rasam £ 3.50

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



VEG STARTERS

106 Gobi 65 £ 7.99

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

107 Paneer 65 £ 8.50

Spice & crunch of the perfect balance of fiery flavors

108 Mushroom 65 £ 7.99

Irresistible crunch,delightful blend of crispy coating & flavorful mushrooms

109 Mushroom Pepper Fry £ 8.99

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

110 Gobi Manchurian £ 7.00

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

111 Paneer Manchurian £ 8.99

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

112 Chilli Gobi £ 8.99

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

113 Chilli Paneer £ 8.99

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

114 Chilli Mushroom £ 8.50

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

NON VEG STARTERS

115 SPL Anjappar Crispy Fried Chicken £ 10.99

Crispy fried chicken golden & irresistibly delicious

116 Chicken 65 £ 9.00

Boneless chicken marinated with masala & fired

117 Chicken Lollipop £ 9.99

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

118 Saucy Chicken Lollipop £ 10.99

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

119 Dragon Chicken £ 9.99

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



125 Prawn 65 £ 10.00

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

126 Golden Prawn Fry £ 10.50

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

120 Chilli Chicken £ 9.00

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

121 Chicken Manchurian (Dry) £ 9.00

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

122 Garlic Chicken (Dry) £ 10.00

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

123 Schezwan Chicken (Dry) £ 10.50

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

124 Mutton kheema Ball(6pcs) £ 10.00

A Spicy And Delectable Mix Of Seasoned Minced Mutton Balls



TANDOORI

127 Tandoori Chicken Half-Sizzler £ 13.50

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

128 Tandoori Chicken Full-Sizzler £ 24.50

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

129 Paneer Tikka £ 10.50

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

130 Chicken Tikka £ 9.99

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



BRIYANI VARIETIES

131 Veg Briyani £ 8.00

Delightful medley of fresh vegetables & aromatic spices

132 Plain Briyani £ 8.50

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

133 Egg Briyani £ 9.00

Egg spiced and cooked in basmati rice

134 Mutton Dum Briyani (Seeragasamba) £ 12.99

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

135 Chicken Dum Briyani (Basmati) £ 11.50

Royal flavours of succulent chicken gently cooked with basmati rice



SPECIAL BRIYANI VARIETIES

136	Chicken 65 Briyani	£ 11.99
Fried chicken, selected marinated spices and gently cooked with basmati rice		
137	Nattu Kozhi Briyani (Sat & Sun)	£ 12.99
A delectable fusion of tender nattu kozhi and aromatic spices, flavorful with rice		
138	Prawn Briyani	£ 13.99
An exquisite blend of succulent prawns and fragrant basmati rice with aromatic spices		
139	Chicken Tikka Briyani	£ 12.50
Tantalizing combination of succulent chicken tikka blended with fragrant basmati rice		
140	Fish Briyani	£ 13.99
Long basmati rice cooked with fish and blended with traditional masala		



MEALS (VEG & NON VEG)

141	Mutton Meals	£ 12.99
(Mutton Curry, Mutton Kola, Rice, Rasam, Poriyal, Kootu, Curd, Pickle, Papadam, Sweet)		
142	Chicken Meals	£ 11.99
(Chicken Curry, Chicken 65, Rice, Rasam, Poriyal, Kootu, Curd, Pickle, Papadam, Sweet)		
143	Fish Meals	£ 12.99
(Fish Curry, Nethili Fry, Rice, Rasam, Poriyal, Kootu, Curd, Pickle, Papadam, Sweet)		
144	Veg Meals	£ 10.00
(Rice, Sambar, Rasam, Poriyal, Kootu, Karakozhambu, Curd, Pickle, Papadam, Pickle & Sweet)		

RICE-NOODLES

145	Chicken Fried Rice/Noodles	£ 9.50
Flavorful and savory, with tender chicken, crisp vegetables and perfectly seasoned rice or noodles		
146	Prawn Fried Rice/Noodles	£ 10.50
Savor the aromatic blend of tender prawns, crisp vegetables and perfectly seasoned rice or noodles		
147	Egg Fried Rice/Noodles	£ 7.99
Savory fried rice or noodles with scrambled eggs, mixed with vegetables and seasoned with soy sauce and spices		
148	Veg Fried Rice/Noodles	£ 7.49
Savory fried rice or noodles with mixed with vegetables and seasoned with soy sauce and spices		



149 Gobi Fried Rice/ Noodles £ 8.99

A satisfying combination of stir-fried vegetables, cauliflower and rice / noodles with a tinge of vinegar

150 Mushroom Fried Rice/ Noodles £ 8.99

A satisfying combination of stir-fried vegetables, mushroom and rice / noodles with a tinge of vinegar

151 Paneer Fried Rice/ Noodles £ 9.50

A satisfying combination of stir-fried vegetables, paneer and rice / noodles with a tinge of vinegar

152 Schezwan Chicken Fried Rice/Noodles £ 11.00

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

153 Schezwan Prawn Fried Rice/Noodles £ 11.99

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

154 Schezwan Egg Fried Rice/Noodles £ 8.99

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

155 Schezwan Veg Fried Rice/Noodles £ 7.99

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

156 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



157 Nattu Kozhi Roast/Masala £ 11.00

Fresh nattu kozhi fried with shallots and spices

158 Chettinadu Chicken Roast/Masala £ 10.00

Chicken marinated & cooked with ginger and Chettinadu spicy masala

159 Anjappar Chicken Dry/Gravy (Boneless) £ 10.00

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

160 Pepper Chicken Boneless £ 10.50

Chicken pieces marinated in crushed pepper corns
fried with chopped onions

161 Karaikudi Chicken £ 10.00

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

162 Chicken Podi Varuval £ 9.50

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

163 Andhra Green Chilli Chicken £ 9.50

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

164 Butter Chicken Masala £ 11.99

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

165 Kadai Chicken Masala £ 9.99

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

166 Chicken Tikka Masala £ 11.99

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

**167 Mutton Chukka Varuval £ 10.99**

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

168 Chettinadu Mutton Pepper Fry £ 11.99

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

169 Chettinadu Lamb Kudal Varuval (Weekend) £ 10.00

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

170 Chettinadu Mutton Masala £ 11.99

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

171 Mutton Chukka Masala £ 11.99

Boneless tender pieces of mutton marinated in chefs handmade masalas, cashew and roasted to taste

SEA FOOD FRY & GRAVY

172 **King Fish Fry** £ 10.99

Fresh tender cuts of Fish marinated in crushed with curry leaves

173 **Fish Curry** £ 9.50

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

174 **Spl Nethili Fry** £ 9.99

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

175 **Fish Manchurian** £ 9.99

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

176 **Chilli Prawn** £ 9.99

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

177 **Crab Roast/Masala** £ 14.00

Fresh crabs cooked to perfection in a luscious,spicy masala

178 **Prawn Pepper Fry** £ 11.50

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



VEGETARIAN GRAVIES



179 **Chettinad Veg Kuruma** £ 8.00

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

180 **Poondu Kulambu** £ 8.00

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

181 **Dal Fry** £ 6.50

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

182 **Paneer Butter Masala** £ 9.99

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

183 **Kadai Vegetable Masala** £ 8.50

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

184 **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

185 Egg Omelette £ 3.50

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

186 Chicken Omelette £ 5.50

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

187 Kalakki (Plain) £ 3.50

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

188 Kalakki (Masala/Onion) £ 4.50

Veechu parotta is a specific type of multi-layered parotta

189 Anjappar Egg Masala £ 5.00

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

190 Chilli Egg (Chinese) £ 7.99

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

191 Idly £ 4.99

(3 Pcs with Sambar & Chutney)

192 Idly with Vadai £ 4.99

(2 Pcs with 1 vada Sambar & Chutney)

193 Vadai(2pc) £ 3.99

(2 Pcs with Sambar & Chutney)

194 Ghee Podi Idly £ 6.99

A Idly Dipped In Special Indian Spices And Clarified Butter

195 Thattu Idly £ 5.99

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

196 Plain Dosa £ 6.50

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

197 Kal Dosa (2Pcs) £ 6.00

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

198 Paper Roast £ 8.50

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





UTHAPPAM

208 Plain Uthappam £ 5.00

South Indian delicacy featuring thick, soft uthappam with ghee

210 Small Onion Uthappam £ 7.99

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

211 Tomato Uthappam £ 6.50

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

212 Chilli Cheese Uthappam £ 6.99

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

213 Anjappar Egg Curry Uthappam £ 7.50

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

214 Chicken Uthappam £ 8.50

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

215 Mutton Uthappam £ 9.50

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

199 Ghee Roast

£ 8.50

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

200 Onion Dosa

£ 7.50

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

201 Masala Dosa

£ 7.50

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

202 Egg Dosa

£ 8.99

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

203 Kara Podi Dosa

£ 7.50

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

205 Chocolate Dosa (KidsSpl)

£ 7.50

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

206 Cone Dosa (KidsSpl)

£ 8.00

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

207 Cheese Dosa (Kids Spl)

£ 8.00

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



PAROTTA VARIETIES

216 Chappathi (2 pcs) £ 3.50

Chapati are one of the most common form of atta bread, a staple food in the Indian subcontinent



217 Parotta With Salna(2 pcs) £ 4.50

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



218 Veechu Parotta(1 pc) £ 4.99

Veechu parotta is a specific type of multi-layered parotta

219 Bun Parotta (2pcs) £ 4.99

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

220 Nool Parotta (2 Pcs) £ 4.99

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



221 Egg Kothu Parotta £ 8.99

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



222 Chicken Kothu Parotta £ 10.99

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



223 Mutton Kothu Parotta £ 12.99

Fresh Mutton cooked in rich masala with selected condiments and spices

224 Prawn Kothu Parotta £ 13.50

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

225 Anjappar Egg Veechu Parotta £ 6.50

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

226 Anjappar Chicken(1 pc) Veechu Paortta £ 7.50

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



227 Kizhi Parotta Chicken(2 pcs) £ 11.99

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

228 Kizhi Parotta Mutton(2 pcs) £ 13.99

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

INDIAN BREAD



229 Naan	£ 3.00
Soft and chewy,perfect for soaking up curries and gravies	
230 Butter Roti	£ 3.50
Similar to roti,with a rich buttery taste	
231 Garlic Naan	£ 3.99
Fragrant and flavorful,with a hint of garlic	
232 Cheese Naan	£ 3.99
Indian Bread Made Out Of Self Raising Flour Cooked In Traditional Tandoori Clay Oven Topped With Cheese	
233 Roti	£ 2.50
Whole wheat flat bread,light and slightly chewy	
234 Butter Naan	£ 3.50
Rich and indulgent with a buttery finish	

DESSERTS

235 Gulab Jamun (2 pcs)	£ 3.50
Soft,syrup-soaked dumplings,rich and sweet	
236 Sweet Of The Day	£ 4.00
A daily special sweet treat	
237 Ice Cream	£ 3.50
(Vanila/Strawberry/Chocolate)	
238 Gulab Jamun With Icecream(2 pcs)	£ 4.50
A delightful combination of warm gulab jamun with a choice of cold,creamy icecream(Vanilla/strawberry/Chocolate)	
239 Falooda	£ 7.00
A refreshing dessert drink is made with rose syrup, vermicelli, basil seeds, milk and Icecream and can be served in a variety of ways	
240 Jigarthanda	£ 7.00
Jigarthanda is one of the famous cold beverage in south indian madurai, tamilnadu jigar means heart and thanda means cold. it is made with milk, almond gum, special ice cream using caramel and sweetened khoya	



COLD BEVERAGES

241 Nannari Sarbath £ 4.50

A traditional herbal drink known for its cooling properties

242 Mango Lassi £ 4.99

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

243 Rose Milk £ 4.00

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

244 Lime(Sweet/Salt/Ginger) £ 4.00

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

245 Lassi(Sweet/Salt) £ 4.00

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

246 Buttermilk £ 4.00

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



SOFT DRINKS

247 Can Drinks 330ml £ 2.50
(Coke, Diet Coke, Pepsi, Fanta, Sprite, 7up)

248 Goli Soda £ 2.50
A distinctive Codd-neck bottle with a glass marble that seals the drink until pushed down.



HOT BEVERAGES

249 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.

250 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.



Food Standards Agency
food.gov.uk



74 Kings Road,
Reading, RG1 3BJ



0118 958 5111



info@anjapparuk.uk

ACROSS THE GLOBE



INDIA



SINGAPORE



MALAYSIA



HONG KONG



USA



UAE



BAHRAIN



OMAN



KUWAIT



QATAR



SAUDI ARABIA



GERMANY



NETHERLAND



SWITZERLAND



IRELAND



UK



CANADA



AUSTRALIA



THAILAND



SRI LANKA