

ANNAM WEEKEND LUNCH SPECIAL

VEGETABLE APPETIZER

1. VADA (2 PCS) (*Deep fried urad dal batter served w/ sambar & chutney*) \$3.50
2. VEG SAMOSA (2 PCS) (*Potatoes & peas in savory crispy pastry*) \$3.50
3. VEG PAKODA (*Fresh veg. dipped in gram flour & deep fried*) \$3.99
4. IDDLI (3 PCS) (*Steamed rice patties served w/ sambar & chutney*) \$3.99
5. VEG SPRING ROLL (4 PCS) (*Roll stuffed w/ veg. & deep fried, served w/ garlic sauce*) \$4.50
6. GOBI MANCHURIAN (Dry) (*Batter fried cauliflower in manchurian sauce*) \$8.99

NON - VEG APPETIZERS

1. EGG PAKODA (*Boiled egg with mild spices dipped in chick peas flour and deep fried*) \$3.99
2. LAMB SAMOSA (*Handmade flaky pastry stuffed with lamb*) \$4.99
3. CHICKEN 65 (*Bone in chicken marinated with special spices and deep fried*) \$6.99
4. MASALA FRIED FISH
(*Marinated in chef's special spices and fried. Served spicy or non-spicy*) \$8.99
5. MASALA FRIED SHRIMP
(*Marinated in chef's special spices and fried. Served spicy or non-spicy*) \$8.99

ANNAM MINI MEALS

(Served With Dosa & Vada)

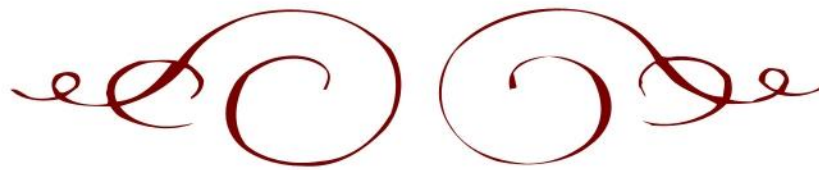
1. VEG (*Chef Spl of 3 Veg curries, Veg Biryani, Butter Naan & Dessert*) \$8.99
2. NON VEG (*Chef Spl of 2 Non veg Curries, 1 Veg Curry, Chic Biryani, Butter Naan & Dessert*) \$9.99

RICE SPECIAL

1. VEG PULAV (*Basmati Rice cooked w/ garden fresh vegetables*) \$7.99
2. LEMON RICE (*Basmati Rice flavored w/ lemon juice & nuts w/mild spices*) \$6.99
3. VEG BRIYANI (*Spl combination of veg. cooked with basmati rice & spl. Spices*) \$8.99

HOT & SPICY





DUM BIRIYANI

(Biriyani Served with Korma & Raita)

1. CHICKEN (Bone In) (*Basmati rice cooked w/chicken meat in Hyderabadi style*) \$10.99

BIRIYANI SPECIAL

(Biriyani Served with Korma & Raita)

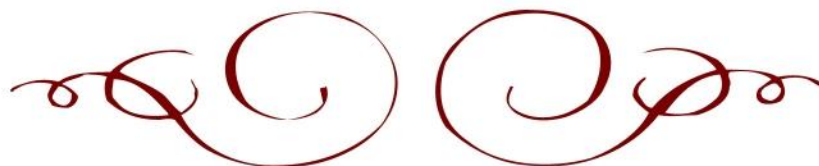
1. EGG BIRIYANI (*Basmati rice w/ aromatic spices topped w/ boiled eggs*) \$9.99
2. CHICKEN BIRIYANI (*Tender chicken cooked w/ basmati rice & aromatic spices*) \$10.99
3. LAMB BIRIYANI (*Tender boneless lamb cooked w/ basmati rice w/ spl. Chettinaad spices*) \$11.99
4. SHRIMP BIRIYANI (*Basmati rice cooked w/ shrimp & flavored w/ saffron & nuts*) \$11.99

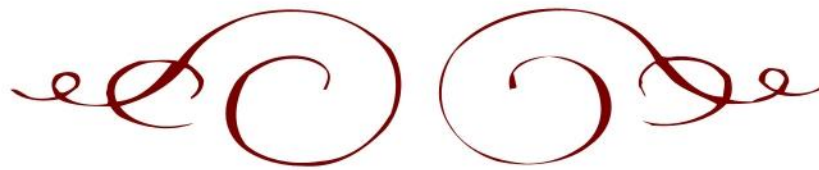
VEGETARIAN SPECIAL


(All Dishes Served with White Rice)

1. VATTAL KOLAMBU (*Sun dried vegetables in spicy tangy sauce*) \$7.99
2. VADA CURRY (*Grounded channa dal vada cooked w/ spl south Indian coco cream sauce*) \$7.99
3. DAL FRY (*Boiled moong dal flavored w/ garlic, onion, tomato mild spices*) \$7.99
4. VEG JALFRAZI (*Mixed vegetable cooked w/ onion, bell pepper in tomato gravy*) \$8.99
5. CHANA MASALA (*Chick peas cooked w/ onion in tomato gravy*) \$8.99
6. KARA KOLAMBU (*OKRA OR EGGPLANT*)  \$8.99
7. VEG KORMA (*Garden fresh vegetables cooked in coconut cream sauce*) \$8.99
8. DAL MAKKANI (*Black Lentils & beans, cooked in onion, tomato & cream*) \$8.99
9. DAL PALAK (*Boiled Moong Dal cooked w/ fresh spinach & spices*) \$8.99
10. PALAK PANEER (*Spinach w/ homemade cottage cheese in creamy sauce*) \$9.99
11. KADAI BHENDI CURRY (*Tender okra cooked in onion & tomato gravy*) \$8.99
12. ALOO PALAK (*Spinach with potatoes*) \$8.99
13. ALOO MUTTAR (*Potatoes & Green peas cooked in medium hot & spicy sauce*) \$8.99
14. ALOO GOBI (*Potatoes & cauliflower cooked in medium hot & spicy sauce*) \$8.99

HOT & SPICY





15. VEG MOGALAI (*Onion sautéed w/ bell pepper & veg. cooked in mughal cream sauce*) \$9.99
16. KADAI PANEER (*Homemade cottage cheese cooked w/ onion, bell pepper, spicy gravy*) \$9.99
17. MUTTAR PANEER (*Homemade cottage cheese w/ Green Peas cooked in a creamy mild sauce*) \$9.99
18. MALAI KOFTA (*Homemade cottage cheese w/ minced veg. balls cooked in cream sauce*) \$9.99
19. PANEER TIKKA MASALA (*Homemade cottage cheese cooked in tomato cream sauce*) \$9.99
20. ANDHRA EGGPLANT MASALA (*Small eggplant cooked w/ spl. Andhra sauce*)  \$9.99


CHICKEN SPECIAL

(All Dishes Served with White Rice)

1. CHICKEN VINDALOO  (*Chick cooked w/ Potatoes & onion in a fiery vinegar flavored sauce*) \$9.99
2. CHICKEN CURRY (*Chicken cooked in tomato, onion medium spiced gravy*) \$9.99
3. CHICKEN KOLAMBU (*Chicken cooked on spl chettinaad curry sauce*) \$9.99
4. PEPPER CHICKEN  (*Chick marinated w/ trad. chettinaad masala & tossed in black pepper*) \$10.99
5. CHICKEN 65 MASALA (*Chicken cooked in house spl sauce*) \$10.99
6. CHICKEN JALFRAZI (*Chicken cooked w/ onion, bell pepper in tomato gravy*) \$10.99
7. CHICKEN TIKKA MASALA (*Tandoori boneless chick breast cooked in a creamy tomato sauce*) \$10.99

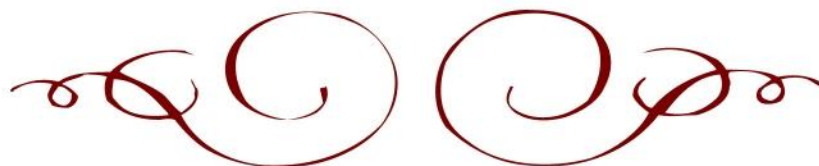
LAMB SPECIAL

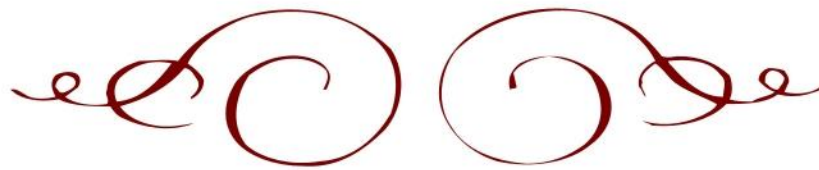
(All Dishes Served with White Rice)

1. LAMB KOLAMBU (*Lamb cooked in special chettinaad curry sauce*) \$10.99
2. LAMB VINDALOO (*Chicken cooked w/ Potatoes & onion in a fiery vinegar flavored sauce*)  \$10.99
3. LAMB CURRY (*Chicken cooked in tomato, onion medium spiced gravy*) \$10.99
4. LAMB KOFTA CURRY (*Grounded lamb kofta balls cooked w/ tomato, onion gravy*) \$10.99
5. LAMB VARUVAL (*Spicy/Dry*) (*Lamb cooked in spl Chettinaad spices*)  \$11.99

& SPICY 

HOT





SEAFOOD SPECIAL

(All Dishes Served with White Rice)

1. GRILLED FISH (TILAPIA OR KINGFISH) (*Grilled marinated fish - served mild or spicy*) \$10.99
2. SPECIAL FISH CURRY (*Choice of Kingfish, Tilapia*)(Cooked in Spl. Chettinaad curry sauce) \$10.99
3. SHRIMP CURRY (*Mildly spiced shrimp cooked in onion & tomato gravy*) \$10.99
4. SURA PUTTU_(*Shark cooked and crumbled w/ mustard seed, onion & chilly*) \$10.99
5. CRAB MASALA_(*Caution: Sharpen Shells*)(Small pieces of crab w/shell cooked w/spl spice) \$10.99

BREAD

1. CHAPPATHY (*Soft thin whole wheat bread cooked on skillet*) \$0.99
2. PLAIN NAAN (*Traditional white flour tandoori bread*) \$1.49
3. BUTTER NAAN (*Traditional white flour tandoori bread coated with butter*) \$1.99
4. PARATHA (*Whole wheat layered bread cooked in skillet*) \$2.49
5. GARLIC NAAN (*layered with fresh garlic & coriander*) \$2.49
6. POORI ALOO (2 Pcs) (*Deep fried fluffy whole wheat bread served with potaotes & onions sabzi*) \$7.99
7. CHANNA POORI (2 Pcs) (*Deep fried fluffy whole wheat bread served w/ chick peas cooked w/onion in tomato gravy*) \$7.99
8. CHANA BATURA (*Deep fried large puffy bread served with channa masala*) \$9.99

DOSA

(All Items Served with Sambar & Chutney)

1. SADA DOSA (*Thin rice crepes*) \$6.50
2. MASALA DOSA (*Rice Crepes filled w/ mildly spiced potatoes & onion*) \$6.99
3. SADA MYSORE DOSA (*Thin rice crepes applied w/ Mysore chutney*)  \$6.99
4. BUTTER DOSA (*Paper thin rice crepes roasted w/ butter*) \$6.99
5. BUTTER MASALA DOSA
(*Paper thin rice crepes roasted w/ butter & rolled w/ mildly spiced potatoes& onion*) \$7.50
6. MYSORE MASALA (*Thin rice crepes applied w/ Mysore chutney w/ potatoes & onions*) \$7.50





7. UTHAPPAM (PLAIN OR ONION OR TOMATO OR VEG)
(Rice & Lentil pancake) \$7.50
8. PAPER DOSA *(Paper thin rice & lentil crepes)* \$7.50
9. PAPER MASALA DOSA
(Paper thin rice & lentil crepes stuffed w/ mildly spiced potatoes & onions) \$7.99
10. KAL DOSA (2pcs) *(Thick Rice crepes a Pancake style)* \$7.99

DESSERT

1. KULFI *(Plain or Mango)* \$3.50
2. RASAMALAI *(Homemade cottage cheese balls dips in spl. Sweet cream sauce)* \$3.50
3. GULAB JAMUN *(Made w/ dry milk & cream cheese balls, dipped in sugar syrup & rose water)* \$2.99
4. RICE KHEER *(Rice cooked w/ milk & topped w/ nuts & dried fruits)* \$2.99
5. ICE CREAM/SCOOPS *(Vanilla, chocolate, Strawberry)* \$2.99

BEVERAGES

1. BOTTLE WATER \$1.29
2. SODAS *(Coke, Sprite, Dr.Pepper, Fanta)* \$1.50
3. ICE TEA \$1.50
4. LASSI *(Salt, Sweet, Mango) (Creamy cool churned flavors yogurt drink)* \$2.99
5. COFFEE OR SPL. INDIAN CHAI \$1.99

