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FOOD MENU

South Secrets

A-LA-CARTE



ANNAM FOOD & RESTAURANT PVT.LTD.

 **+91 95568-00333 | 0674-2561157,2560157**

**PLOT NO. 1010 NEAR RAJDHANI GAS, NAYAPALLI,
BHUBANESWAR, ODISHA-751012**

SOUTH INDIAN

- **Chicken Pepper Dry** ₹320
Tender chicken pieces sautéed with black pepper and Indian spices, served hot and spicy
- **Mysore Chilli Chicken** ₹320
Boneless chicken marinated in South Indian spices and deep-fried with tangy chili sauce
- **Lassoni Murgh Tikka** ₹390
Chicken marinated with garlic, yogurt, and spices, grilled to perfection in clay oven
- **Chicken 65** ₹380
Classic deep-fried chicken bites marinated with chili, ginger, and aromatic spices
- **Andhra Chicken Fry** ₹320
Spicy Andhra-style fried chicken tossed in traditional masalas
- **Chicken Ghee Roast** ₹360
Chicken cooked in ghee with rich spice blend for a deep, flavorful taste
- **Chicken Sukka (Dry)** ₹340
Dry spiced chicken cooked with South Indian style masalas and fresh herbs
- **Fish Fry (South Style)** ₹380
Fresh fish marinated with traditional South Indian spices and shallow fried to perfection
- **Prawn Ghee Roast** ₹480
Juicy prawns roasted with aromatic ghee and a blend of Indian spices

ODIA

- **Mutton Sukha (Dry)** ₹520
Tender mutton cooked with traditional Indian spices until dry and flavorful
- **Chingudi Bhaja** ₹420
Fresh prawns fried with light masala and a hint of mustard flavor
- **Desi Chicken Fry** ₹340
Authentic Odia-style chicken deep-fried with aromatic spices
- **Chicken Pakoda** ₹290
Chicken pieces coated in spiced gram flour batter and deep-fried to a golden crisp
- **Machha Besara** ₹290
Fresh fish cooked in a traditional Odia mustard and spice gravy
- **Fish Pakoda** ₹320
Fish pieces coated with spiced batter and deep-fried till crispy
- **Fish Cutlet** ₹300
Soft fish patties with herbs and spices, lightly breaded and fried

- **Paneer Chatpati** ₹290
Paneer cubes tossed in tangy, mildly spiced sauce for a burst of flavor
- **Paneer Pakoda** ₹290
Cottage cheese cubes coated with spiced gram flour and deep-fried
- **Chhatu Bara** ₹260
Mushroom patty tawa fried
- **Veg Pakoda** ₹150
Seasonal vegetables dipped in spiced gram flour batter and deep-fried
- **Kobi Pakoda** ₹140
Crispy cauliflower fritters with a hint of carom and chili spices
- **Baigani (8 pcs)** ₹190
Eggplant slices coated with spiced batter and deep-fried

INDIAN

- **Methi Corn Kebab** ₹250
Coarsely minced vegetable with corn fenugreek flavoured kebab cooked in clay oven
- **Hariyali Paneer Tikka** ₹290
Cottage cheese with rich coriander and mint marination cooked to perfection in clay oven
- **Achari Paneer Tikka** ₹290
Cottage cheese with Indian pickling spices yoghurt marination cooked in clay oven
- **Hariyali Seekh Kebab** ₹290
Minced meat with fresh coriander, mint, and spices grilled on skewers
- **Chicken Malai Tikka** ₹410
Boneless chicken with creamy yogurt and cheese marination, grilled in clay oven
- **Tandoori Jhinga** ₹510
Fresh prawn marinated in lemon juice spices and cooked in clay oven
- **Machhi Amritsari** ₹460
Punjabi fish preparation marinated with chilli powder spices and deep fried
- **Sarson Mahi Tikka** ₹460
Boneless fish cubes marinated with mustard garlic and yogurt cooked in clay oven
- **Tandoori Chicken (Half)** ₹410
Half chicken marinated in yogurt and spices, roasted in clay oven
- **Tandoori Chicken (Full)** ₹750
Full chicken marinated in yogurt and spices, roasted in clay oven
- **Chicken Kali Mirch Malai Tikka** ₹390
Boneless chicken marinated with yoghurt black pepper cooked in clay oven
- **Highway Murgh Tikka** ₹390
Chicken soaked in red tandoor marination cooked in clay oven
- **Bharwan Tangdi Kebab** ₹420
Drumstick stuffed with spiced chicken mince cooked in tandoor

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<ul style="list-style-type: none"> <p>▪ Mutton Seekh Kebab ₹480 Minced lamb with Indian spices rolled on skewer cooked in tandoor</p> <p>▪ Hariyali Fish Tikka ₹460 Fish marinated with fresh herbs and spices, cooked in clay oven</p> <p>▪ Paneer Tikka ₹290 Cottage cheese cubes marinated in yogurt and spices, grilled to perfection</p> <p>▪ Malai Paneer Tikka ₹290 Cottage cheese marinated in cream, mild spices, and grilled in clay oven</p> <p>▪ Stuffed Tandoori Mushroom ₹280 Mushrooms stuffed with spiced paneer mixture, roasted in clay oven</p> <p>▪ Hara Bhara Kebab ₹180 Green vegetable patties with peas, spinach, and herbs, grilled to perfection</p> <p>▪ Dahi Ke Kabab ₹250 Creamy yogurt-based kebabs with subtle Indian spices, lightly fried</p> <p>▪ Fried Chicken Kebab ₹250 Crispy chicken skewers marinated in traditional spices and deep-fried</p> <p>▪ Hariyali Chicken Tikka ₹300 Boneless chicken marinated in coriander, mint, and spices, grilled in clay oven</p> <p>▪ Achari Chicken Tikka ₹300 Chicken marinated in Indian pickling spices and yogurt, roasted in clay oven</p> <p>▪ Tangdi Kebab ₹320 Chicken drumsticks marinated in aromatic spices, grilled in clay oven</p> <p>▪ Chicken Seekh Kebab ₹280 Minced chicken blended with herbs and spices, grilled on skewers</p> <p>▪ Chicken Sikampuri ₹350 Spicy chicken cooked in North Indian style masala, garnished with herbs</p> <p>▪ Sikandara Chicken ₹380 Boneless chicken cooked in rich spices with a hint of cream</p> <p>▪ Chicken Steam Kebab ₹320 Steamed chicken skewers with delicate spices and soft texture</p> 	<ul style="list-style-type: none"> <p>▪ Veg Spring Roll ₹280 Finely chopped vegetables rolled in thin pastry and deep-fried until golden</p> <p>▪ Veg Manchurian (Dry) ₹260 Vegetable balls tossed in tangy Indo-Chinese sauce, served dry</p> <p>▪ Chilli Paneer (Dry) ₹220 Crispy paneer cubes in a spicy, tangy sauce served dry</p> <p>▪ Chilli Mushroom ₹239 Crispy mushrooms stir-fried with chili and spices</p> <p>▪ Gobi Manchurian ₹160 Crispy cauliflower tossed in flavorful tangy sauce</p> <p>▪ Paneer 65 ₹220 Spiced paneer cubes deep-fried until golden and crisp</p> <p>▪ Mushroom Salt n Pepper ₹280 Spiced paneer cubes deep-fried until golden and crisp</p> <p>▪ Prawn Salt And Pepper ₹500 Wok tossed tiger prawn with oriental spices</p> <p>▪ Lemon Chilli Prawn ₹500 Prawn tossed with lemon and chilli</p> <p>▪ Chilli Chicken ₹390 Chicken tossed in red chilli sauce with capsicum and onion</p> <p>▪ Chicken Taipei ₹390 Crispy fried chicken tossed in sweet and sour sauce</p> <p>▪ Drums Of Heaven ₹390 Chicken winglet deep fried with chilli oriental sauce</p> <p>▪ Balinese Chicken Satay ₹390 Chicken skewers grilled and served with peanut sauce</p> <p>▪ Chicken Spring Roll ₹300 Filled with spicy chicken and vegetables, crisped to perfection</p> <p>▪ Kungpao Chicken ₹380 Stir-fried chicken with peanuts, chili, and a tangy sauce</p> <p>▪ Thai Grilled Fish ₹430 Fresh fish fillet marinated in Thai herbs and grilled to perfection</p> <p>▪ Chicken Lollipop ₹390 Deep-fried chicken wings coated with spicy batter</p> <p>▪ Dragon Chicken ₹400 Crispy chicken pieces in fiery sweet and spicy sauce</p> <p>▪ Crispy Chicken ₹380 Golden-fried chicken pieces, perfectly crisp on the outside</p> <p>▪ Chicken Manchurian (Dry) ₹360 Tender chicken cubes stir-fried in spicy Indo-Chinese sauce, dry style</p> <p>▪ Chicken Wings (Hot Garlic) ₹380 Chicken wings tossed in spicy garlic sauce for a fiery flavor</p> <p>▪ Chilli Fish ₹420 Crispy fish pieces coated in spicy Indo-Chinese sauce</p> <p>▪ Fish Finger ₹400 Crispy fish sticks served with tangy dipping sauce</p> <p>▪ Chilli Prawn ₹480 Prawns stir-fried in hot and tangy chili sauce</p>
<p>CHINESE</p>	
<ul style="list-style-type: none"> <p>▪ Crispy Baby Corn ₹280 Salt n pepper / Chilli</p> <p>▪ Vegetable Salt N Pepper ₹260 Seasonal vegetables sautéed with salt, pepper, and aromatic herbs</p> <p>▪ Crispy Chilli Honey Potato ₹210 Crispy potato cubes tossed in sweet and spicy chili-honey sauce</p> <p>▪ American Corn Fry ₹280 Corn kernels lightly spiced and fried for a crunchy snack</p> 	

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CONTINENTAL

- **Vegetable Cheese Nugget** ₹210
Served with tomato salsa
- **Boiled Vegetable** ₹210
Simple, healthy seasonal vegetables boiled and lightly seasoned
- **Mini Vegetable Croquette (6 pcs)** ₹210
Crispy mini croquettes stuffed with spiced vegetables
- **Chicken And Cheese Nugget** ₹390
Crispy chicken nuggets stuffed with melted cheese
- **Herbed Fish Finger (8 pcs)** ₹390
Fish fingers seasoned with herbs and lightly fried
- **English Fish And Chips** ₹470
Batter fried fish served with tartar sauce and malt vinegar
- **BBQ Chicken Wing** ₹390
Chicken wings marinated and grilled with barbeque sauce
- **Harissa Grilled Chicken** ₹390
Chicken strips grilled with harissa sauce and herbs

SOUP
CHINESE

- **Veg Clear Soup** ₹99
Light and comforting soup with vegetables in a clear broth
- **Tomato Basil Soup** ₹129
Smooth tomato soup flavored with fresh basil
- **Veg Manchow Soup** ₹129
Spicy IndoChinese soup with vegetables and crispy noodles topping
- **Veg Hot N Sour Soup** ₹129
Tangy and spicy soup with mixed vegetables
- **Veg Sweet Corn Soup** ₹129
Mild and creamy soup with sweet corn and vegetables
- **Veg Lemon Coriander Soup** ₹129
Refreshing soup flavored with lemon and coriander
- **Veg Tom Yum Soup** ₹129
Thaistyle hot and sour soup with aromatic herbs
- **Cream of Mushroom Soup** ₹179
Rich and creamy mushroom soup with smooth texture
- **Veg Thukpa** ₹179
Hearty noodle soup loaded with vegetables in flavorful broth
- **Chicken Clear Soup** ₹149
Light chicken broth with subtle flavors and herbs
- **Chicken Manchow Soup** ₹149
Spicy chicken soup topped with crispy noodles
- **Chicken Hot N Sour Soup** ₹149
Tangy and spicy chicken soup with bold flavors

- **Chicken Sweet Corn Soup** ₹149
Comforting soup with chicken and sweet corn
- **Chicken Tom Yum Soup** ₹149
Thaistyle chicken soup with hot & sour taste
- **Cream of Chicken Soup** ₹149
Rich creamy soup made with tender chicken
- **Mix Thukpa (Chicken / Prawn)** ₹199
Wholesome noodle soup with chicken or prawn in flavorful broth

SIDES

ODIA

- **Badi Chura** ₹99
Traditional Odia crushed lentil dumplings mixed with mustard oil, onion & spices
- **Aloo Bharta** ₹99
Mashed potatoes blended with mustard oil, onion, green chilli & herbs
- **Tamata Khajuri Khata** ₹120
Sweet and tangy chutney made with tomato and dates
- **Dahi Baigana** ₹140
Fried brinjal pieces served in seasoned curd with traditional tempering
- **Baigan Bharta** ₹130
Smoky roasted brinjal mashed with spices, onion & herbs
- **Creamy Mash Potato** ₹130
Smooth and buttery mashed potatoes with a creamy texture
- **Cajun Spiced Potato Wedges** ₹130
Crispy potato wedges tossed in bold Cajun spices
- **French Fries** ₹190
Salted / Herbed parmesan / Spicy garlic / Indian achari
- **Spicy Potato Poppers** ₹190
Crunchy bitesized potato balls with a spicy filling
- **Rosted Papad** ₹40
- **Masala Papad** ₹50

SNACKS/QUICK BITES

- **Noodles (Hakka / Singapore / Chilli Garlic / Sichuan)** ₹210
Flavorful stir fried noodles tossed with vegetables, sauces & aromatic spices in your choice of style
- **Chowmein** ₹210
Stir fried noodles with vegetables and herbs
- **Pasta (Choice Of Shape & Sauce)** ₹350
Penne/Spaghetti/Fusilli with Arrabbiata/Alfredo/Aglio Olio/Pesto/Mix

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SOUTH INDIAN

- **Chicken Chettinad** ₹320
Spicy Chettinad style chicken curry cooked with roasted spices and coconut.
- **Andhra Fish Curry** ₹320
Tangy and spicy curry made with tamarind, chillies, and traditional spices.
- **Paper Fish Curry** ₹320
Light and flavorful fish curry with thin gravy and aromatic spices.
- **Egg Curry** ₹150
Boiled eggs cooked in a rich onion, tomato, and spice gravy.
- **Mutton Chetnadu** ₹410
Traditional Chettinad style mutton curry with bold spices and roasted masala.
- **Prawn Korma** ₹430
Juicy prawns cooked in a creamy coconut and cashew based korma gravy.
- **Lokki Chana Dal Curry** ₹190
Bottle gourd cooked with chana dal in a mildly spiced traditional gravy.
- **Janhi Buta Dali** ₹190
Ridge gourd and roasted gram cooked with aromatic spices in a homestyle curry.
- **Onkaya Masala** ₹200
Brinjal (eggplant) cooked in a rich onion, tomato, and masala gravy.
- **Dondakaya Masala** ₹200
Ivy gourd stir-fried with spices and masala for a flavorful dish.
- **Bhindi Podiyal** ₹200
Okra sautéed with coconut and South Indian spices.
- **Kuttu Curry** ₹230
Mixed vegetables cooked with coconut, lentils, and mild spices.
- **Mix Veg Kurma** ₹230
Assorted vegetables cooked in a creamy coconut and cashew gravy.
- **Mushroom Pepper Fry** ₹320
Mushrooms stir-fried with black pepper, curry leaves, and spices.

ODIA

- **Chhena Matar Tarkari** ₹300
Cottage cheese dumpling and green peas in tomato gravy
- **Aloo Potala Rassa** ₹240
Potato and pointed gourd in thick onion tomato gravy
- **Aloo Kobi Bilati (Jhola / Kassa)** ₹240
Potato and cauliflower cooked in onion tomato gravy
- **Chhatu Pyaza Bhaja** ₹280
Mushroom and onion shallow fried with spices

- **Vegetable Chakabhaja** ₹220
Round cut vegetables marinated and shallow fried
- **Kaju Paneer** ₹290
Soft paneer cubes cooked with rich cashew nut gravy and aromatic Indian spices
- **Matar Paneer** ₹300
Cottage cheese and green peas simmered in creamy tomato-based curry
- **Santula** ₹220
Traditional Odia-style mixed vegetables lightly cooked with subtle spices
- **Pariba Ghanta** ₹250
Seasonal vegetables cooked in Odia-style spiced gravy
- **Gota Bhindi Tawa Bhaja** ₹200
Whole okra pan-fried on tawa with mild Indian spices
- **Janhi Aloo Posta** ₹240
Ridge gourd and potatoes cooked with nutty poppy seed paste
- **Matar Chuin Aloo And Vadi Besara** ₹240
Peas, potatoes, and lentil dumplings cooked in mustard seed-based gravy
- **Rohi Machha** ₹380
Options: Tawa bhaja / Masala / Besara / Jhola
- **Chingudi** ₹500
Options: Besara / Tarkari / Masala / Dalma
- **Chuna Machha** ₹380
Options: Bhaja / Besara
- **Chicken** ₹400
Options: Tarkari / Kassa
- **Mutton** ₹470
Options: Tarkari / Kassa
- **Dahi Machha** ₹390
Fish cooked in yogurt-based mild and tangy gravy

INDIAN

- **Kadhai Paneer** ₹300
Cottage cheese and capsicum cooked in freshly ground spices and tomato
- **Paneer Butter Masala** ₹300
Cottage cheese simmered in rich tomato gravy with butter and cream
- **Hyderabadi Paneer** ₹300
Cottage cheese and vegetable preparation with spices curry leaves and thick gravy
- **Paneer Bhurji** ₹290
Cottage cheese scramble with spices and green chillies
- **Shahi Paneer** ₹330
Paneer cooked in rich, creamy gravy with nuts and aromatic spices
- **Paneer Methi Lababdar** ₹300
Paneer cubes cooked with fenugreek leaves in flavorful, creamy gravy
- **Malai Kofta** ₹330
Soft vegetable and paneer balls simmered in rich creamy tomato gravy
- **Mushroom Do Piyaza** ₹270
Mushroom onion and capsicum tossed in thick tomato gravy with spices

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<ul style="list-style-type: none"> ■ Mushroom Hara Matar Ke Subzi (Home Style) ₹270 Mushroom and green peas home style preparation ■ Dum Aloo Punjabi ₹230 Fried potato slow cooked in onion tomato gravy with spices ■ Mix Vegetable Makhanwala ₹250 Seasonal vegetables cooked in buttery, mildly spiced gravy ■ Lasooni Corn Palak ₹250 Sweet corn and spinach tempered with garlic and aromatic spices ■ Methi Matar Malai ₹250 Green peas cooked in mild creamy white gravy with fenugreek flavour ■ Subz Diwani Handi ₹250 Mixed vegetables slow-cooked in Mughlai-style handi gravy ■ Subz Miloni Bahar ₹250 Fresh vegetables cooked with thick coriander gravy ■ Mix Vegetable Bhaja ₹220 Home style vegetable dish shallow fried with Indian spices ■ Aloo Jeera ₹220 Potato and whole cumin tossed gently on pan ■ Bengali Begun Bhaja (6 pcs) ₹220 Deep-fried aubergine slices with subtle Bengali spices ■ Palak Paneer ₹280 Cottage cheese cooked in fresh spinach gravy with mild spices ■ Palak Corn ₹240 Spinach and sweet corn cooked together in light creamy gravy ■ Dum Aloo Kashmiri ₹280 Baby potatoes cooked in aromatic Kashmiri-style spiced gravy ■ Prawn Malai Curry ₹500 Prawn cooked gently in cashew nut based white gravy ■ Spicy Prawn Punjabi Masala ₹500 Prawn cooked in onion tomato gravy finished with coriander ■ Mutton Roganjosh ₹450 Mutton cooked in brown onion gravy Kashmiri style ■ Mutton Curry Home-Style ₹450 Mutton cooked in home style gravy with potato ■ Champan Mutton ₹450 Mutton cooked in traditional Champan spices for robust flavor ■ Laal Maas ₹450 Rajasthani-style spicy mutton curry with red chilies and aromatic spices ■ Rara Gosht ₹440 Mutton mince and pieces cooked with rich spices 	<ul style="list-style-type: none"> ■ Chicken Tikka Butter Masala ₹400 Tandoor chicken chunks in fenugreek flavored tomato gravy ■ Kadai Murgh ₹390 Chicken cooked with onion tomato capsicum and black pepper ■ Rohu Fish Tawa Masala ₹390 Fresh fish cooked on flat pan in onion tomato gravy ■ Egg Roast Curry ₹150 Boiled egg cooked in thick onion tomato gravy ■ Malabar Prawn Curry ₹500 Coastal Kerala-style prawns cooked in coconut milk and spices ■ Mutton Keema Matar ₹450 Minced mutton and green peas cooked in rich, flavorful masala ■ Chicken Patiala ₹420 Chicken simmered in rich tomato-based Punjabi-style gravy ■ Chicken Bhuna Masala ₹400 Chicken sautéed with onions, tomatoes, and aromatic spices ■ Ghee Roast Chicken ₹430 Chicken roasted in ghee with South Indian spices for bold flavor ■ Chicken Tikka Lababdar ₹430 Grilled chicken tikka cooked in creamy, mildly spiced lababdar sauce ■ Rohu Fish Punjabi Masala ₹380 Rohu fish cooked in rich Punjabi-style tomato and spice gravy ■ Rohu Fish Tawa Fry ₹330 Pan-fried rohu fish with mild spices and crispy exterior ■ Fish Tikka Chatpata Masala ₹380 Grilled fish cubes tossed in tangy and spicy masala ■ Chicken Hyderabadi ₹400 Hyderabadi-style chicken cooked with aromatic spices and slow-cooked for dum flavor
<div style="background-color: #8B0000; color: white; padding: 5px; display: inline-block; border-radius: 10px; margin: 10px 0;">ORIENTAL</div>	
	<ul style="list-style-type: none"> ■ Chilli Paneer Gravy ₹300 Paneer cubes cooked in tangy, spicy Indo-Chinese chili sauce ■ Cottage Cheese And Bell Pepper In Black Pepper ₹300 Paneer tossed in black pepper sauce ■ Traditional Sweet And Sour Vegetable ₹230 Mixed vegetables cooked in tangy and sweet sauce ■ Veg Thai Curry (Red / Green) ₹290 Spicy Thai curry with fresh vegetables, coconut milk, and herbs ■ Cauliflower Manchurian ₹240 Cauliflower fried and cooked in Manchurian sauce

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▪ **Stir-Fried Oriental Greens** ₹250

Seasonal greens quickly stir-fried with garlic and light seasoning

▪ **Vegetable Dumpling In Hot Garlic Sauce** ₹250

Steamed vegetable dumplings tossed in spicy garlic sauce

▪ **Wok-Tossed Vegetables** ₹220

Choice of sauce: Chilli bean / Black pepper / Oyster / Hot garlic / Parsley

▪ **Chicken Thai Curry (Red / Green)** ₹240

Spicy Thai curry with tender chicken, coconut milk, and fresh herbs

CONTINENTAL

▪ **Cottage Cheese Steak With Barbeque Sauce** ₹370

Marinated paneer slice cooked on hot plate

▪ **Cajun Grilled Vegetable** ₹370

Vegetables grilled with olive oil and cajun spice

▪ **Vegetable Au-Gratin** ₹370

Mixed vegetable with white sauce and cheese gratinated

▪ **Vegetable Stroganoff** ₹330

Vegetables cooked in creamy white sauce with herbs and mild spices

▪ **Cottage Cheese Shashlik (6 pcs)** ₹350

Skewered paneer cubes grilled with bell peppers and tangy marinade

▪ **Grilled Cottage Cheese With Orange Ginger Sauce (2 pcs)** ₹350

Paneer cubes grilled and served with citrusy ginger sauce

▪ **Mediterranean Grilled Vegetable** ₹340

Mixed vegetables grilled with Mediterranean herbs and olive oil

▪ **Char-Grilled Prawn** ₹540

Tiger prawn grilled with butter garlic pepper sauce

▪ **Lamb Goulash** ₹500

Hungarian stew with vegetables and paprika

▪ **Chicken Cacciatore** ₹430

Chicken with tomato bell pepper and mushroom

▪ **Chicken Stroganoff** ₹430

Chicken in sour cream sauce with mushroom

▪ **Grilled Fish (Choice Of Sauce)** ₹530

Lemon butter / Lemon basil / Caper butter

▪ **Whole Grilled Chicken** ₹1,250

Served with mash potato saute vegetable garlic bread

▪ **Grilled Chicken With Sauce (2 pcs)** ₹630

BBQ / Paprika / Mushroom pepper

RICE

SOUTH INDIAN

▪ **Lemon Rice** ₹130

Fragrant rice tossed with fresh lemon juice, curry leaves green chilies, and mild spices

▪ **Tomato Rice** ₹170

Basmati rice cooked with ripe tomatoes, aromatic spices, and garnished with coriander

▪ **Curd Rice** ₹160

Soft cooked rice blended with creamy yogurt, tempered with mustard seeds and curry leaves

▪ **Garlic Rice** ₹170

Steamed rice sautéed with golden garlic, mild spices, and herbs for aromatic flavor

▪ **Coconut Rice** ₹170

Rice cooked with fresh grated coconut, green chilies, and tempered with curry leaves

▪ **Pulao Rice** ₹200

Fragrant basmati rice cooked with whole spices and light seasoning

▪ **Sabudana Khichdi** ₹200

Soft sago pearls cooked with peanuts, mild spices, and curry leaves, perfect for fasting

ODIA

▪ **Pariba Khichdi** ₹210

Traditional Odia-style khichdi cooked with lentils and rice for a comforting meal

▪ **Kanika** ₹190

Sweet aromatic rice flavored with cardamom, cloves, and ghee, traditional Odia delicacy

▪ **Ghee Anna** ₹170

Steamed rice tossed with pure ghee for rich, classic flavor

▪ **Dal Khichdi** ₹260

Soft rice and lentils cooked together with mild spices for a wholesome meal

INDIAN

▪ **Steamed Basmati Rice** ₹120

Fluffy basmati rice cooked to perfection, perfect as a side with curries

▪ **Jeera Rice** ₹130

Basmati rice sautéed with cumin seeds and mild spices for aromatic flavor

▪ **Vegetable Pulao** ₹190

Basmati rice cooked with fresh vegetables and fragrant whole spices

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RICE ORIENTAL

- **Burnt Garlic Fried Rice** ₹170
Fried rice infused with crispy burnt garlic and light seasonings
- **Sichuan Fried Rice** ₹170
Spicy fried rice tossed with Sichuan sauce and vegetables for bold flavor
- **Ginger Coriander Fried Rice** ₹170
Fried rice with fresh ginger and coriander for a refreshing aroma
- **Spicy Tomato, Ginger & Basil Rice** ₹170
Fried rice with tangy tomato, fresh ginger, and basil leaves
- **Steamed Rice** ₹110
Plain fluffy steamed rice, perfect as a base for curries
- **Egg Chicken Fried Rice** ₹200
Fried rice with succulent chicken, scrambled egg, and aromatic spices
- **Veg Fried Rice** ₹170
Fried rice cooked with fresh vegetables and mild seasonings
- **Mixed Fried Rice** ₹300
Fried rice with a combination of vegetables, chicken, and spices
- **Chilli Garlic Fried Rice** ₹170
Spicy fried rice infused with garlic and chili for a bold flavor

CONTINENTAL

- **Saffron Rice** ₹300
Fragrant basmati rice cooked with saffron strands for rich aroma and color
- **Herbed Rice** ₹260
Steamed rice tossed with fresh herbs for a light and aromatic taste
- **Mexican Rice** ₹280
Rice cooked with tomato, corn, and mild Mexican-style spices
- **Mixed Herbed Rice** ₹290
Fluffy rice mixed with fresh herbs for a delicate and flavorful side

INDIAN BREADS

- **Chapati** ₹15
Soft whole wheat flatbread, freshly prepared and served hot
- **Tandoori Roti - (Plain / Butter)** ₹35/45
Wheat flour Indian flat bread from clay oven
- **Naan - (Plain / Butter)** ₹50/65
Refined flour flat bread from clay oven
- **Kulcha - (Masala/Onion/Paneer)** ₹80
Stuffed Indian bread from clay oven
- **Lachha Paratha** ₹45
Crispy, golden layered whole wheat flatbread, delicately cooked with butter to create a flaky texture. A perfect accompaniment to rich North Indian curries.
- **Tawa Paratha** ₹40
Layered whole wheat bread roasted on tawa with a light crisp and buttery taste
- **Mughlai Paratha (2 pcs)** ₹390
Rich stuffed paratha filled with spiced stuffing, shallow fried to golden perfection

DAL SOUTH INDIAN

- **Tomato Dal** ₹140
Lentils cooked with fresh tomatoes and mild spices.
- **Moong Dal** ₹130
Light and healthy yellow moong lentil curry with mild seasoning.
- **Sambar** ₹70
Traditional South Indian lentil stew with vegetables and tamarind.
- **Rasam** ₹70
Tangy and spicy South Indian soup made with tamarind, tomato, and spices.
- **Papu Charu** ₹150
Andhra-style thin dal soup with tamarind and aromatic spices.
- **Loki Dal** ₹170
Bottle gourd cooked with lentils in a mild and comforting gravy.
- **Gonghura Papu** ₹170
Tangy sorrel leaves cooked with lentils in Andhra style.

ODIA

- **Dalma** ₹320
Traditional Odia dish of lentils cooked with seasonal vegetables, tempered with ginger, garlic, and spices
- **Matar Ghugni** ₹190
Green peas cooked with lightly spiced onion-tomato gravy, a wholesome vegetarian delight
- **Muga Dali Palak** ₹270
Yellow moong dal cooked with fresh spinach and aromatic spices for a healthy twist

INDIAN

- **Yellow Dal Tadka** ₹220
Yellow lentil tempered with spices and butter
- **Dhaba Dal** ₹230
Mixed lentil tempered with garlic tomato and spices
- **Dal Makhani** ₹290
Black lentil cooked overnight with butter and cream
- **Lasooni Moong Dal** ₹220
Soft moong dal cooked with garlic and tempered with aromatic spices for extra flavor
- **Channa Dal Tadka** ₹230
Split Bengal gram cooked and tempered with garlic, cumin, and red chili for a flavorful dal

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BIRYANI

CLASSIC VEG BIRYANI

- **Veg Dum Biryani (500 gm)** ₹270
Aromatic basmati rice layered with mixed vegetables and spices, slow cooked in dum style
- **Veg Dum Biryani (1 kg)** ₹480
Large portion of dum cooked basmati rice with seasonal vegetables and mild spices
- **Paneer Dum Biryani (500 gm)** ₹320
Fragrant biryani cooked with marinated paneer cubes and aromatic spices
- **Paneer Dum Biryani (1 kg)** ₹590
Family portion of paneer dum biryani with rich spices and basmati rice

CLASSIC NON-VEG BIRYANI

- **Egg Dum Biryani (500 gm)** ₹280
Dum cooked biryani with boiled eggs, aromatic rice and traditional spices
- **Egg Dum Biryani (1 kg)** ₹490
Large portion egg dum biryani with basmati rice and spices
- **Hyderabadi Dum Chicken Biryani (500 gm)** ₹370
Authentic Hyderabadi chicken biryani slow cooked with saffron and spices
- **Hyderabadi Dum Chicken Biryani (1 kg)** ₹690
Family portion of traditional Hyderabadi chicken dum biryani
- **Nawabi Murgh Dum Biryani** ₹400
Fragrant dum biryani with mildly sweet cashew gravy style chicken kasa, layered with fluffy basmati rice and aromatic spices
- **Mutton Dum Biryani (500 gm)** ₹440
Dum cooked biryani with tender mutton pieces and aromatic rice
- **Mutton Dum Biryani (1 kg)** ₹799
Large portion mutton dum biryani with rich spices

REGIONAL SPECIAL BIRYANI

- **Andhra Chicken Biryani (500 gm)** ₹370
Spicy Andhra style chicken biryani with bold South Indian flavors
- **Andhra Chicken Biryani (1 kg)** ₹690
Large portion Andhra style spicy chicken biryani
- **Kolkata Chicken Biryani (500 gm)** ₹360
Light aromatic biryani with chicken, potato and subtle spices
- **Kolkata Chicken Biryani (1 kg)** ₹640
Large portion Kolkata style chicken biryani with aromatic rice
- **Malabar Biryani (500 gm)** ₹360
Coastal Kerala style biryani cooked with fragrant spices and rice
- **Malabar Biryani (1 kg)** ₹680
Large portion Malabar style biryani with rich spices
- **Kongunadu Mutton Biryani (500 gm)]** ₹460
Traditional Tamil Nadu style mutton biryani with rich spices
- **Kongunadu Mutton Biryani (1 kg)** ₹860
Large portion Kongunadu mutton biryani with aromatic rice

PREMIUM SEAFOOD BIRYANI

- **Fish Dum Biryani (500 gm)** ₹370
Fragrant biryani prepared with marinated fish and basmati rice
- **Fish Dum Biryani (1 kg)** ₹680
Large portion fish dum biryani with aromatic rice and spices
- **Prawn Dum Biryani (500 gm)** ₹480
Fragrant biryani cooked with fresh prawns and aromatic spices
- **Prawn Dum Biryani (1 kg)** ₹920
Large portion prawn dum biryani with basmati rice and spices

RAITA

- **Vegetable / Pineapple/ Cucumber & mint/ Set curd** ₹80/80/80/90
Flavoured yogurt preparation

SALAD

INDIAN

- **Kachumbar salad** ₹150
- **Dhaba ka salad** ₹150
- **Aloo channa chaat** ₹140
- **Green Salad** ₹150

CONTINENTAL

- **Greek salad (Veg/ Chicken)** ₹290/320
- **Italian tossed salad** ₹270
- **Caesar salad (Veg/Chicken)** ₹290/320
- **Russian salad** ₹250

ORIENTAL

- **Carrot And Raisin Salad** ₹190
- **Oriental Tossed Salad** ₹270
- **Kimchi Salad** ₹190
- **Chicken Toss Salad** ₹320
- **Fresh Green Papaya Salad** ₹190
- **Corn And Sprout Salad** ₹190

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DESSERT

ANNAM®

People | Culture | Food

- | | |
|---|--|
| <ul style="list-style-type: none"> <p>■ Gajar Halwa
Traditional dessert made with carrots, milk & dry fruits</p> <p>■ Moong Dal Halwa
Rich sweet dish made from lentils, ghee and sugar</p> <p>■ Chenna Rabdi
Soft chenna served with thick sweetened milk</p> <p>■ Fresh Cut Mixed Fruits
Seasonal fruits freshly cut and served chilled</p> <p>■ Gulab Jamun (4 pcs)
Soft milk dumplings soaked in sugar syrup</p> <p>■ Chhena Poda (100 gm)
Classic Odia baked dessert with caramelized flavor</p> <p>■ Rasgulla (4 pcs)
Spongy chenna balls dipped in light sugar syrup</p> | <p>₹169</p> <p>₹169</p> <p>₹169</p> <p>₹169</p> <p>₹99</p> <p>₹99</p> <p>₹99</p> |
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FRESH CATCH (SEA FOOD)

- | | |
|---|-------|
| <p>Lobster per 500 gms
Preparation-Thermidor / Garlic basil butter/ Tandoor / Hot garlic</p> | ₹3300 |
| <p>Bhetki per 500 gms
Preparation- Garlic lemon butter/ Tandoor/ Tawa masala/ Malaysian grill/ Banana leaf wrap/ Bhapa</p> | ₹1300 |
| <p>Crab per 500 gms
Preparation- Oriental chilli / butter garlic / Tawa masala / Besara</p> | ₹1400 |
| <p>Hilsa per 500 gms
Preparation-Tawa bhaja/ Tawa masala/ Odia speciality mustard gravy/ Banana leaf wrap/ Bhapa</p> | ₹1900 |
| <p>Pomfret per 500 gms
Preparation-Garlic lemon butter/ Tandoor/ Tawa masala/ Oriental grill/Curry/Banana leaf wrap/ Bhapa</p> | ₹1500 |

Accompaniments**Continental preparation-** French fry, sautéed vegetable and sauce**Oriental preparation-**Wok tossed veggies, fried rice and sauce**Indian and Tandoor-**Garlic Naan or jeera onion pulao, lachha onion salad and mint chutney

Seafood is enjoyable at it's best when it is fresh, we request you to place order prior 48 hours to serve your favourite preparation which will delight you like never before.

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