



Menu

Annie's

KERALA KITCHEN

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Also Available at:

zomato



SWIGGY

GST as applicable

BEVERAGES

BLACK TEA	20
LEMON TEA	30
TEA	35
COFFEE	45
LASSI - SWEET /SALT	100
FRESH LIME SODA	70
LIME WATER	60
GRAPE JUICE	MRP
SOFT DRINKS	MRP
MINERAL WATER	MRP

SOUPS

HOT & SOUR CHICKEN	130
HOT & SOUR VEG	110

SHAKES

TENDER COCONUT SHAKE	120
SHARJAH SHAKE	140
BANANA SHAKE	120
ORIO SHAKE	120

SALADS

GREEN SALAD	100
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SNACKS

PAZHAMPORI (BANANA FRY)	30
(deep fried ripe banana slices, coated in all-purpose flour batter)	
CHICKEN CUTLET	50
POTHU CUTLET	60

BREAKFAST

APPAM	22
PALAPPAM	25
MALABAR POROTTA (soft & flaky layered flatbread made from maida)	24
IDIYAPPAM	22

IDLI

IDLI (3 PCS), SAMBAR	150
CHILLI IDLI	170

DOSA

PLAIN DOSA	150
MASALA DOSA	170
CHICKEN DOSA	220
PANEER DOSA	200
EGG DOSA	180
ONION DOSA	180



ROTI

TAWA ROTI	18
BUTTER TAWA ROTI	24

UTHAPPAM

COCONUT UTHAPPAM	160
MIXED UTHAPPAM	170
ONION UTHAPPAM	160
TOMATO ONION UTHAPPAM	180
PANEER UTHAPPAM	190

PUTTU

PUTTU (NORMAL)	100
CHIRATTA PUTTU (rice flour with grated coconut, steamed in coconut shell)	100

KAPPA

KAPPA PLAIN	120
PAAL KAPPA PLAIN	170

KOTHU POROTTA

CHICKEN KOTHU POROTTA (shredded kerala porotta, stir fried with chicken pieces along with other spices)	230
POTHU KOTHU POROTTA	250
EGG KOTHU POROTTA (shredded kerala porotta, stir fried with scrambled egg along with other spices)	190
VEG KOTHU POROTTA	190
PANEER KOTHU POROTTA (shredded kerala porotta, stir fried with paneer pieces along with other spices)	220

KIZHI POROTA

POTHU KIZHI POROTTA (2 pcs.) (pothu pieces with porotta specially roasted in banana leaf)	290
CHICKEN KIZHI POROTTA (2 pcs.) (shredded kerala porotta, stir fried with chicken pieces along with other spices)	270

VEG CURRY

KADALA (a spicy gravy-based curry with black chickpeas and coconut)	110
GREEN PEAS (a spicy gravy-based curry with green peas and coconut)	130
VEGETABLE KURMA	150
VEGETABLE STEW	160
PANEER BUTTER MASALA	230
SHAHI PANEER	230
MATAR PANEER	210
TOMATO FRY	130

EGG

BOILED EGG	20
BULLSEYE (DOUBLE)	80
EGG CURRY (DOUBLE)	120
EGG ROAST (DOUBLE)	130
EGG MASALA (DOUBLE)	130
OMELETTE (DOUBLE)	80



RICE

JEERA RICE	160
COCONUT RICE	150
GHEE RICE	180
LEMON RICE	170
KERALA RED RICE	90
PLAIN BIRYANI RICE	140
PLAIN RICE	100
CURD RICE	160

KERALA MEALS

VEG. MEALS (red rice, sambar, moru curry/avial, chammanthi (coconut, chilly paste) pickle, and some semi-dry vegetables)	180
CHATTI CHORU (to give a complex blend of flavours & ingredients, cooked red rice is served in an earthenware bowl (chatti), topped with a veg thoran, moru curry)	370
FISH CURRY MEALS (red rice, sambar, moru curry/avial, chammanthi (coconut, chilly paste), pickle, fish curry and some semi-dry vegetables)	260
FISH CURRY MEALS COMBO (POTHU/CHICKEN) (red rice, sambar, moru curry/avial, chammanthi (coconut, chilly paste) pickle, pothu/chicken, fish curry and some semi-dry vegetables)	320
POTHICHORU - (FISH) (red rice, sambar, moru curry/avial, chammanthi (coconut, chilly paste) pickle, fish curry/fry and some semi-dry vegetables all wrapped up in banana leaf)	310
POTHICHORU - CHICKEN (red rice, sambar, moru curry/avial, chammanthi (coconut, chilly paste) pickle, chicken curry/fry and some semi-dry vegetables all wrapped up in banana leaf)	320
POTHICHORU - POTHU (red rice, sambar, moru curry/avial, chammanthi (coconut, chilly paste) pickle, pothu curry/fry and some semi-dry vegetables all wrapped up in banana leaf)	330
POTHICHORU - COMBO (red rice, sambar, moru curry/avial, chammanthi (coconut, chilly paste) pickle, chicken/pothu, fish curry/fish fry and some semi-dry vegetables)	360

NON-VEG CURRY

MUTTON

MUTTON VARUTHARACHA CURRY (a spicy mutton curry with roasted coconut gravy)	380
MUTTON ROAST (semi-dry mutton curry made with marinated mutton cooked in fragrant spices with a tomato base)	400
MUTTON STEW	400
MUTTON KURMA	400
MUTTON MASALA	400
MUTTON PEPPER FRY	400
MUTTON COCONUT FRY	400



CHICKEN

CHICKEN MAPPAS	250
CHICKEN THORAN (finely chopped chicken stir fried with grated coconut)	230
CHICKEN KONDATTAM (boneless chicken pieces marinated in a spicy mixture, deep fried and sauteed in masalas)	240
CHICKEN VARUTHARACHA CURRY (a spicy chicken curry with roasted coconut gravy)	220
MALABAR CHICKEN CURRY (a spicy chicken curry with fresh coconut gravy)	240
CHICKEN CHETTINAD (a spicy and aromatic preparation of chicken curry from the chettinad cuisine of south india)	250
CHICKEN ROAST (semi-dry chicken curry made with marinated chicken Cooked in fragrant spices with a tomato base)	240
CHICKEN STEW	230
CHICKEN 65 (spicy boneless deep fried chicken pieces)	240
CHICKEN FRY	240
CHICKEN MASALA	240
CHICKEN KURMA	240
KADAI CHICKEN	280
BUTTER CHICKEN	280

DUCK

DUCK MAPPAS (a fragrant, rich dish in which pieces of duck is cooked in a sauce of coconut milk and spices)	400
DUCK PEPPER FRY	400
DUCK VARUTHARACHA CURRY (a spicy duck curry with roasted coconut gravy)	400
DUCK ROAST (semi-dry duck curry made with marinated duck cooked in a fragrant spices with a tomato base)	400
DUCK MASALA	400

POTHU

POTHU IDI ERACHI	240
POTHU MAPPAS	250
POTHU VINDALOO	240
POTHU COCONUT CURRY	240
POTHU KONDATTAM (a marinated & cooked pothu fry, added with soya sauce, tomato sauce, chilly sauce)	250
POTHU FRY (slow roasted pothu pieces in a spicy aromatic masala with coconut bites and curry leaves)	230
POTHU VARUTHARACHA CURRY (pothu cooked in roasted coconut gravy)	230
POTHU MASALA (juicy pothu pieces pressure cooked with spices)	240
POTHU ROAST	240
B.D.F (marinated, dry fried spicy pothu fry)	260
CHILLI POTHU (hot and spicy chinese stir-fried pothu, with soy sauce, chilly sauce & tomato sauce)	250



POTHU ULARTHU	240
(slow-roasted pothu in a mixture of spices, onions, curry leaves and coconut bites)	
POTHU CHAPS	250
POTHU COCONUT CURRY	260
(a gravy-based pothu curry with masala and coconut milk)	
POTHU MAPPAS	250
POTHU CHETTINAD	260

BIRYANI

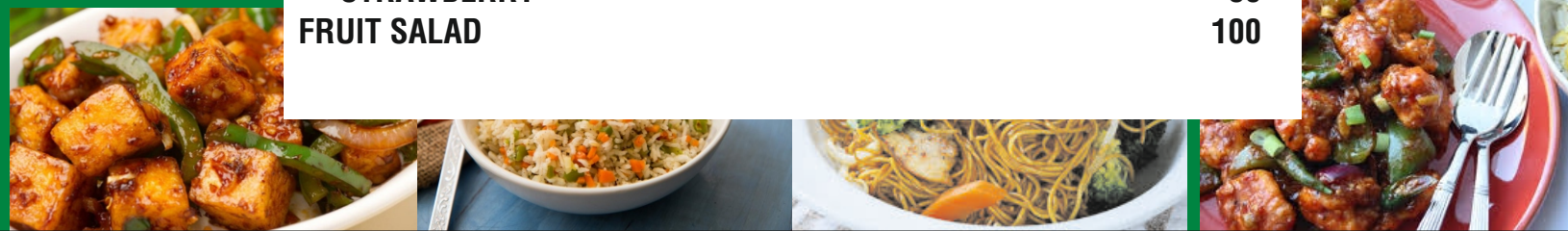
ANNIES SPECIAL CHICKEN BIRYANI	270
KIZHI BIRYANI (chicken)	270
KIZHI BIRYANI (pothu)	280
MALABAR CHICKEN BIRYANI	230
MUTTON BIRYANI	400
PRAWNS BIRYANI	400
POTHU BIRYANI (biryani with pothu pieces)	260
KAPPA BIRYANI (biryani with tapiocca and pothu)	260
CHICKEN KAPPA BIRYANI (biryani with tapiocca and chicken)	250
FISH BIRYANI (neymeen)	400
VEG BIRYANI	190
EGG BIRYANI	190

CHINESE

VEG FRIED RICE	150
EGG FRIED RICE	160
CHICKEN FRIED RICE	220
MIXED FRIED RICE	280
VEG NOODLES	150
CHICKEN NOODLES	200
EGG NOODLES	170
CHILLY CHICKEN	250
GINGER CHICKEN	250
GARLIC CHICKEN	250
CHICKEN MANCHURIAN	250
CHILLI FISH	280
FISH MANCHURIAN	270
CHILLY MUSHROOM (DRY/GRAVY)	200
PEPPER MUSHROOM (DRY)	200
CHILLY GOBI (DRY/GRAVY)	150
GOBI MANCHURIAN (DRY/GRAVY)	160

DESSERTS

ICE CREAM (DOUBLE SCOOP)	
BUTTER SCOTCH	90
VANILA	80
STRAWBERRY	80
FRUIT SALAD	100



SEA FOODS

NEYMEEN (KING FISH)

NEYMEEN VARUTHARACHA CURRY	AS PER SIZE
NEYMEEN COCONUT CURRY	AS PER SIZE
NEYMEEN FRY	AS PER SIZE
NEYMEEN ROAST	AS PER SIZE
NEYMEEN MASALA	AS PER SIZE
NEYMEEN POLLICHATHU	AS PER SIZE
(spicy fried neymeen round pieces steamed in banana leaf)	
NEYMEEN MULAKITTATHU	AS PER SIZE
FISH NIRVANA	AS PER SIZE

KARIMEEN

(pearlspot fish found in backwaters of Kerala)

KARIMEEN VARUTHARACHA CURRY	AS PER SIZE
KARIMEEN MULAKITTATHU	AS PER SIZE
KARIMEEN FRY	AS PER SIZE
KARIMEEN ROAST	AS PER SIZE
KARIMEEN MASALA	AS PER SIZE
KARIMEEN POLLICHATHU	AS PER SIZE
(full piece of spicy fried pearlspot fish, steamed in banana leaf)	
FISH MOLEE	AS PER SIZE

AYLA (MACKEREL)

AYALA FRY	AS PER SIZE
AYALA MULAKITTATHU	AS PER SIZE

KILIMEEN (PINK PERCH)

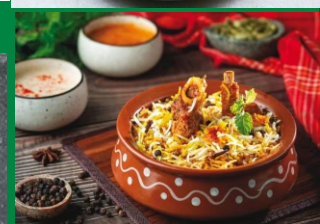
KILIMEEN FRY	AS PER SIZE
KILIMEEN MULAKITTATHU	AS PER SIZE

NATHOLI (ANCHOVY)

NATHOLI FRY	200
(anchovies, is a thin & small sized fish, fried with chilly powder)	
NATHOLI PEERA	200

PRAWNS

PRAWNS MANGO CURRY	380
PRAWNS FRY	350
PRAWNS MASALA	350
PRAWNS ROAST	350
PRAWNS COCONUT CURRY	380



CRAB

CRAB THEEYAL	360
CRAB ROAST	360
FISH CURRY (tuna)	180
MALABAR FISH CURRY (kingfish)	AS PER SIZE
FISH COCONUT CURRY (kingfish)	AS PER SIZE
KAKKA FRY (meat of clams)	300

COMBO

PORICHA KOZHI (chicken) with poratta (2 pcs.) (deep fried chicken with kerala porotta)	280
KERALA CHICKEN FRY WITH CHAPATHI/POROTTA (2 pcs)	270
HIGHRANGE CHICKEN WITH CHAPATHI/POROTTA (2 pcs)	300



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Birthday & Kitty parties

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