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Andhra Pradesh

Andhra Pradesh (AP) is a state in [Southern India](#), with Bay of Bengal on the east and shares boundaries with [Telangana](#) on the north, [Chhattisgarh](#) and [Odisha](#) on the north-east, [Tamil Nadu](#) on the south and [Karnataka](#) on the west. [Vijayawada](#) is the capital of this state.

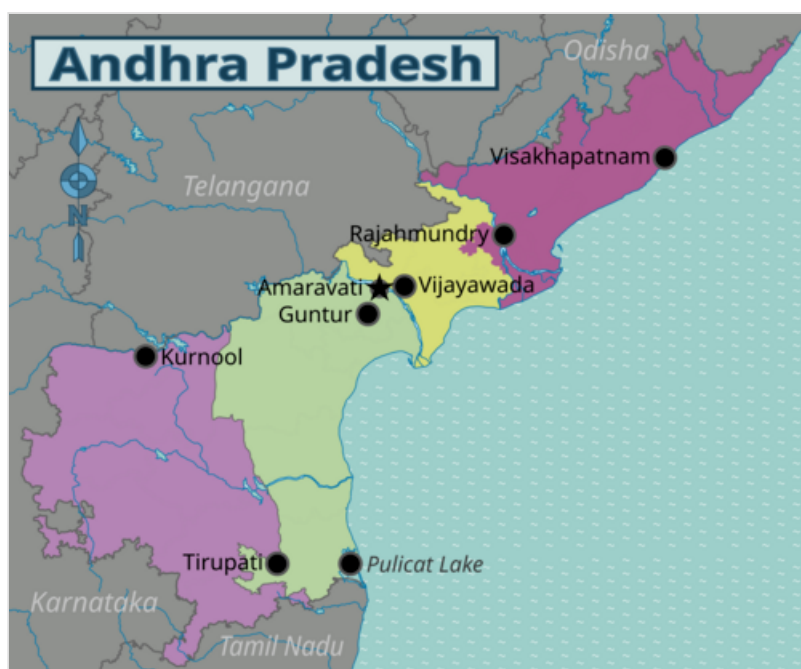
Regions

Northern Coast (Alluri Sitharama Raju, Anakapalli, East Godavari, Kakinada, Konaseema, Parvathipuram Manyam, Srikakulam, Visakhapatnam, Vizianagaram, Yanam)

Central Coast (Eluru, Krishna, NTR, West Godavari)

Southern Coast (Bapatla, Guntur, Nellore, Palnadu, Prakasam, Tirupati)

Rayalaseema (Annamayya, Anantapur, Chittoor, Kadapa, Kurnool, Nandyal, Sri Sathya Sai)



Andhra Pradesh regions - Color-coded map — [switch to interactive map](#)

Cities

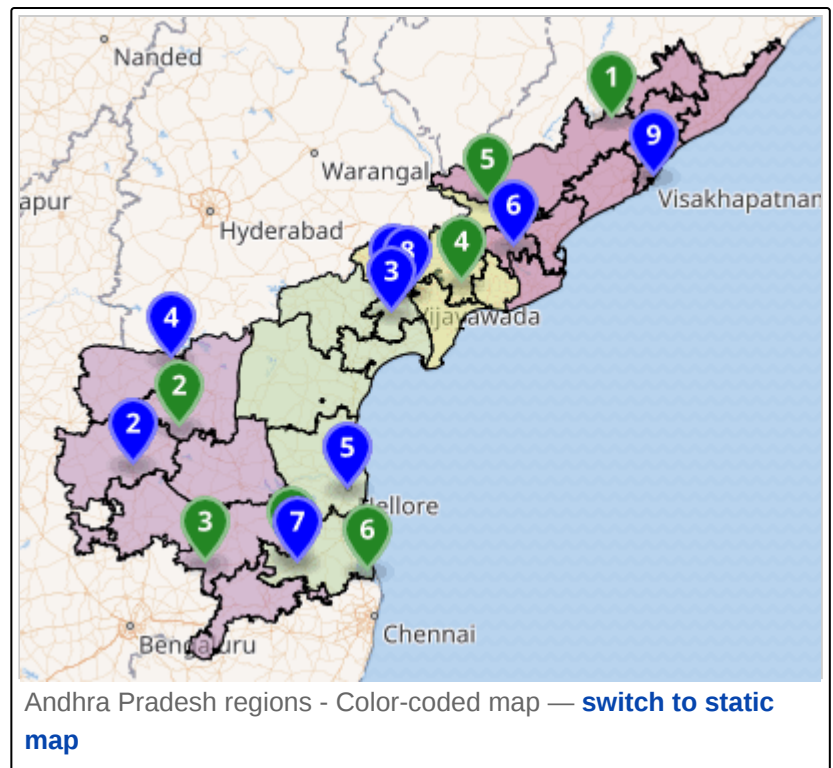
Here are some of the most notable cities.

- **1 Amaravati** — the capital of Andhra Pradesh which covers the areas that have Buddhist sites
- **2 Anantapur** — a city well connected by road and rail with the city and nearby attractions
- **3 Guntur** — the third largest city in Andhra Pradesh and home to many ancient and archaeological sites and temples
- **4 Kurnool** — the site of Konda Reddy Fort
- **5 Nellore** — a combination of religion, nature, and history
- **6 Rajahmundry** — known as the cultural capital of Andhra Pradesh, noted for its versatile Vedic culture and intellectualism

- **7 Tirupati** — known as spiritual capital of Andhra Pradesh; has a sacred temple on the Tirumala Hills
- **8 Vijayawada** — known as commercial capital of Andhra Pradesh; its second largest city
- **9 Visakhapatnam** (Vizag) — the most attractive city in Andhra Pradesh, with exotic resorts near beaches

Other destinations

- **1 Araku Valley** — offers scenic beauty of the hills and greenery, interspersed with streams and rivulets
- **2 Belum Caves** — a network of natural underground caves in shale/slate rock, partly explored
- **3 Horsley Hills** — a hill station and summer residence of British governors
- **4 Kolleru Bird Sanctuary** ^W — a bird sanctuary based on one of the largest freshwater lakes in India
- **5 Papikonda National Park** ^W (Kishkindha) — includes such mammals as tigers, leopards, sambar and spotted deer, bison, and others
- **6 Pulicat Lake** ^W — second-largest brackish water lake in India
- **7 Sri Venkateswara National Park** ^W — a park and biosphere reserve noted for its many waterfalls



Understand

Andhra Pradesh is known for its rich history, architecture and culture. Andhra Pradesh has a variety of tourist attractions including beaches, hills, wildlife, forests and temples. Like rest of the Southern India, the culture of Andhra Pradesh is essentially Dravidian, quite different from North India's Sanskrit Hindu culture.

Andhra Pradesh was part of the British Madras presidency and then independent India's Madras State until 1953, when Andhra State was formed, with the capital being Kurnool. In 1956, the Telugu-speaking districts of the erstwhile Hyderabad State were merged to Andhra State to form Andhra Pradesh, with the capital being Hyderabad. In 2014, those districts were separated from AP to form Telangana. Hyderabad remained the capital of both AP and Telangana till 2019, when Amaravati was established as the capital of AP. In 2020, a bill was passed to form three capital cities instead of one, namely Amaravati, Kurnool and Visakhapatnam.

Climate

Andhra Pradesh

Weather is hot for the most part of the year with high humidity along the coast and relatively dry in the interior areas. The monsoons in June and the return monsoons in October provide adequate rain fall for the rain dependent agriculture in the state. The best time to visit is November till February when it's relatively cooler. The hottest months are between April to June.

Talk

Telugu is the official language and is spoken by virtually all of the state's inhabitants. **Urdu** (the largest minority language), **Hindi**, and **English** are also spoken as well.

As in the rest of South India, Hindi is not widely spoken nor understood, save for a few urban areas. People will respond more readily to English than Hindi.

Get in

By plane

Visakhapatnam, Vijayawada and Tirupati have international airports with restricted access. Cuddapah (Kadapa), Kurnool and Rajahmundry also have moderately busy domestic airports.

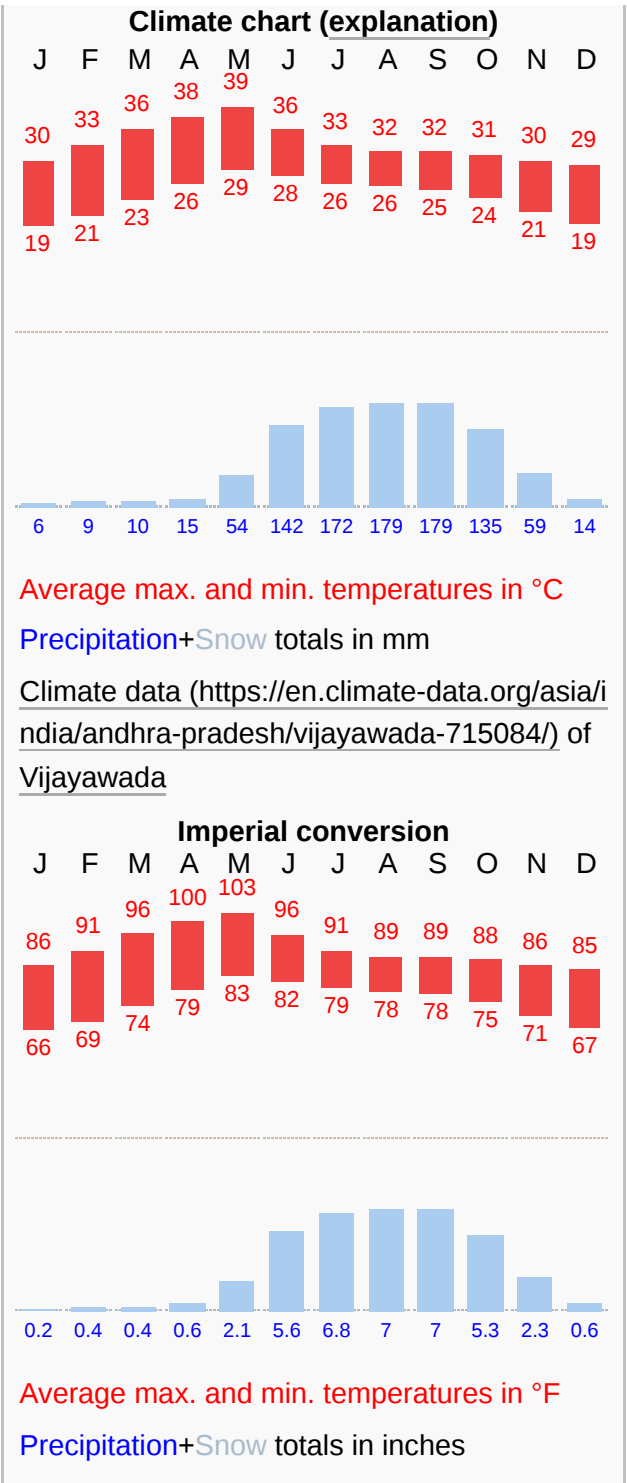
For intercontinental connections, however, the biggest airports of neighboring states are the best bet.

By train

There are many incoming trains to areas in Andhra Pradesh from the rest of India.

By bus

Interstate buses by private operators and the state-run companies APSRTC (<https://m.redbus.in/online-booking/apsrtc>), MSRTC (<https://m.redbus.in/online-booking/msrtc>), TSRTC (<https://m.redbus.in/online-booking/tsrtc>), and KSRTC (<https://ksrtc.in/>) have routes from neighboring states to Andhra Pradesh.



Get around

Like rest of India, the two major forms of transportation within Andhra Pradesh are buses and railway systems. You can find information on long-distance government buses on [APSTRC \(https://www.apstrconline.in/\)](https://www.apstrconline.in/), while some private travel agents are [Redbus \(https://m.redbus.in\)](https://m.redbus.in), [Abhibus \(https://www.abhibus.com\)](https://www.abhibus.com), and [Makemytrip \(https://www.makemytrip.com\)](https://www.makemytrip.com).

Learn

- **Carnatic music** - Carnatic music is born in the rich Telugu language
- **Kuchipudi dance** - one of the world famous classical dance forms of India.

See

- [Horsley Hills \(Yenugu Mallamma Konda\)](#) — Scenic beauty of hills and trees. Environmental park and the Horsley Hills Museum
- [Kaalahasthi](#) — a holy town with site of Srikalahasti Gopuram (Srikalahsti Temple)
- [Kanipakam](#) — Site of the great lord Ganapathy Temple
- [Lepakshir](#) — Historically and archaeologically significant with shrines and renowned for its repository of mural paintings
- [Narayanmavanam](#) — considered a holy city with many temples
- [Penukonda](#) — Summer capital of Vijayanagar empire - Forts and temples built by Sri Krishnadevaraya king.
- [Pulicat Lake](#) — second largest brackish water lake in India
- [SriKrishna Devaraya University, Ananthapur](#) — named after a patron of learning and the arts, Sri Krishnadevaraya
- [Srisailam](#) — played a dominant role in Indian religious, cultural and social history. Sri Bhramaramba Mallikarjuna Temple is located here
- [Talakona](#) — a beautiful 82-metre waterfall in Nerabailu Village, Chittoor District. Near the waterfall are dense forests and wide varieties of wildlife.
- [Tirupati](#) — Most famous for its Sri Venkateswara Temple dedicated to Vishnu
- [Vijayawada](#) (aka Bezawada) — home of Kanakadurga Temple and Subramanya Swamy Temple and other important sites
- [Visakhapatnam Port](#) — one of the largest ports in India

Do

Eat

See also: [South Asian cuisine](#)

Like almost every other state in India, Andhra Pradesh has a rich variety of cuisines and change widely from region to region. **Telugu cuisine**, the cuisine of Andhra Pradesh, is based mostly on regional variation, its rich cultural heritage and the influence of the royal recipes from the Nawabs. The cuisine of Andhra Pradesh is mixed between Hindu and Muslim styles. The Guntur/Vijayawada region is known for extremely spicy dishes. Rice is the staple food and is eaten pretty much with every meal along with a variety of vegetable and meat curries.

Breakfast

- **Idli** is a steamed cake commonly eaten for breakfast with sambar or chutney. Chilli powder (kaarampodu) and peanut chutney are also common additions.
- **Vada** is a breakfast item similar to a deep-fried dumpling, often served with sambar or chutney.
- **Dosa** (minapattu) is another popular snack. Andhra-style dosas are spicier and crispier than those found in other regions of South India.
- **Pesarattu** is a flatbread similar to a dosa, but thin and crispy. It is eaten with a ginger chutney. MLA Pesarattu is a popular variation of pesarattu filled with spices.

Meals

A typical meal in Telugu cuisine consists of a combination of cooked rice, pickles (pachadi), dal (pappu), curry, yogurt (perugu) or buttermilk (majjiga), and papadum (appadam). Chewing paan, a somewhat narcotic mixture of betel leaves and areca nut, is also a common practice after meals. Lunch and dinner are elaborate affairs in many households. In traditional households, the meal is served on arati aaku, a single plantain leaf, or vistari, a larger plate made of several leaves sewn together. More people are now using broad steel plates called kancham. However, arati aaku and vistari are still widely used for festivals and special events. Lunch and dinner items are served on a single plate in a specific arrangement. Pappu (dal) and curries are placed to the right of the diner, while pickles and podi are placed on the left. Special items such as pulihora (tamarind rice/lemon rice) and garelu (vada) are placed at the top right. A large scoop of rice is placed in the middle. Small amounts of pulusu, sambar, rasam, ghee and buttermilk are typically sprinkled onto the leaf. The ghee is mixed with every item except perugu (curd)/majjiga (buttermilk).

Curries

- **Vepudu** — crispy fried vegetables, typically including okra (bendakaya), ivy gourd (dondakaya), potato (bangaladumpa), and colocasia.
- **Kaaram Petti Koora/Koora Podi Koora** — sautéed vegetables cooked with curry powder or paste, served as a solid mass. The vegetables can be stuffed with curry powder or paste and are usually cooked whole.
- **Pulusu Koora/Aava Petti Koora** — boiled vegetables cooked in tamarind sauce and mustard paste.
- **Pappu Koora** — boiled vegetables stir-fried with a small amount of half-cooked lentils (dal).

Other gravy based curries are chiefly made with vegetables cooked in tomato sauce and onion with coriander and cumin powder.

Daal

- **Pappu - toor daal** (kandi pappu) or moong daal (pesara pappu) cooked with a vegetable or green. No masala is added to the dal. Some regions include garlic and onion in the seasoning while some regions prefer asafetida (hing/Inguva). Some times the cooked version of the dal is replaced with a roast and ground version of the dal like Kandi pachadi (roasted toor daal ground with red chiles) and pesara pachadi (soaked moong daal ground with red chillies or green chillies).

Pickles

Pachadi/Ooragaya - There are two broad varieties: Pachadi (chutney) and Ooragaya. Pachadi is typically made of vegetables and roasted green/ red chillies. It is prepared fresh and is consumed within a day or two. Ooragaya is prepared in massive amounts seasonally and uses liberal amounts of chilli powder, methi (fenugreek) powder, mustard powder and oil. For a typical Andhrite, no meal is complete without this essential item. It is consumed on its own mixed with rice or as a side dish with pappu / koora.

Pulusu (sour)

is a curry-like stew that is typically sour and cooked with tamarind paste. Other common bases are tomatoes or mangoes. The mixture can be flavored with mustard, chillies, curry leaves, jaggery, onions, or fenugreek. Fish, chicken, and eggs are typical meat additions. Pachi Pulusu is an unheated version of pulusu typically made of mangoes or tamarind consumed during warm months.

Perugu — The last item of the meal. Perugu (curd) is normally consumed with an accompaniment like pachadi or ooragaya.

- **Challa Pulusu/Majjiga pulusu** — sour buttermilk boiled with channa dal and coconut paste
- **Menthi Challa/Menthi Majjiga** — sour buttermilk seasoned with ginger and green chili paste and menthi seeds fried in oil.

Drink

- **lime juice with ginger or honey**
- **fresh fruit juices** like sapota, orange (green they call mosambi in Hindi exclusively), grape, pineapple

Sleep

There is a variety of accommodation available. There are cheap hotels, known as lodges because hotels are generally understood to be eating places. There are private hotels as well as government-operated guest houses called Punnami Hotels.

Stay safe

In extreme summers avoid travelling in afternoons. Always carry a mobile phone and always keep emergency numbers like 100 for police, 101 for fire and ambulance and 104 for health emergency with you.

Go next

- [Odisha](#)
- [Karnataka](#)
- [Tamil Nadu](#)
- [Telangana](#)

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