



Locally sourced, organic ingredients
Farm-raised and naturally flavored
Visit anandarestaurant.net to learn more about our
philosophy and commitment to sustainable, healthy fare

Soup

Mulligatawny

A luscious tomato and lentil broth, gently perfumed with mustard seeds. 4

Salads

Avocado & Roasted Corn

With sweet peppers tossed with fresh lime and mint. 7

Organic Greens

Mixed greens with oranges, FireFly Farms goat cheese & toasted shaved almonds with balsamic vinaigrette. 5

Arugula

Organic baby arugula with Breezy Willow Farm fresh blue cheese and poached pears, topped with roasted Indian spiced walnuts. 5

Hindvana Salad

Organic watermelon, baby wild water cress, Breezy Willow Farm's fresh feta, and sweet onions, adorned with roasted pistachios and Ananda's lime chili dressing 9

Appetizers

Kulu Kofta

Spring lamb with diced vidalia onions, red peppers, & Himalayan salt. Braised with olive oil, lemon and garlic. .. 9

Kerala Cake

Colossal lump crab with local sweet silver queen kernels and toasted mustard seeds with house made cocktail sauce. 11

Ragda Tikkis

Spiced potato, peas & spinach patties, cooked to a crisp & served over chana with tamarind & date chutney. 6

Chicken Chaat

Lemon ginger poached chicken breast with granny smith apples and mango powder, topped with til. Served cold. 5

Onion Bhajia

Thinly sliced sweet onions in a spicy chick pea batter, cooked to a golden crisp. 5

Bengan Khas

Baby eggplant layered with fresh tomato and topped with yogurt and mint. Served with garlic naan. 10

Gobinda

Dharamshala bazaar food. Roasted cauliflower tossed with lime, chili & tamarind, topped with toasted sesame. 8

Chicken

Chicken Tikka Masala

Boneless medallions of chicken marinated, grilled and sautéed in an aromatic masala sauce. 11

Chicken Cheera

Prepared with organic spinach, green chillies, ginger, garlic & tomatoes. 11

Chicken Vindaloo

Cooked in a tangy curry sauce with potatoes and a touch of vinegar. 11

Lamb

Lamb Saag

Delicate cut of lamb gently cooked with organic creamed spinach. 13

Lamb Vindaloo

Tender lamb poached in a tangy curry sauce with potatoes. 13

Shahi Korma

The famous dish brought to India by the Mughals. Lamb braised in an exquisite cream sauce with nuts and raisins. 13

Seafood

Crab Malabar

Colossal lump crab, prepared in the manner of coastal India. 15

Mashli Tarka

Spicy fish curry made with wild-caught black cod. 14

Tandoori

Reshmi Kebab

Juicy breast of chicken marinated in yogurt, lime juice, pistachio and tandoori spices. 13

Sheesh Kebab

Minced lamb rolls cooked on a skewer over charcoal. 13

Lamb Chops

Almond-encrusted, grilled and served with mint, mango and avocado chutney. 15

Shrimp Adrak

Marinated in lime juice, chillies and ginger, then grilled. Served with mint, mango and avocado chutney. 15

Vegetarian

Palak Paneer

Organic creamed spinach with homemade Indian cheese. 9

Chana

Classic chick pea curry flavored with onions, turmeric, cumin, coriander and mango powder. 9

Dal Makhani

A traditional combination of organic lentils cooked in the manner of every Indian household. 9

Vegetable Jalfrezi

A hearty combination of cauliflower, broccoli, peas, bell peppers, carrots, string beans, sugar snaps, potatoes and tomatoes. 10

Malai Kofta

Vegetable croquettes simmered in a delicately spiced cream sauce. 9

Organic Condiments

Raita *House-made cooling yogurt with English cucumbers and tomatoes. 3.50*

Achar *Mango and lime pickle. 1.50*

House-made Chutneys

Mango 1.50

Spiced Pear 1.50

Mint, Mango and Avocado Medley 1.50

Breads (Organic and GMO free)

Naan

Unleavened white bread. 2.50

Keema Naan

Unleavened bread with ground lamb stuffing. 2.50

Garlic Naan

Unleavened bread topped with fresh garlic and coriander. 2.50

Kashmiri Naan

Unleavened bread stuffed with dry fruits and nuts. 2.50

Rosemary and Sea Salt Naan

Unleavened bread with rosemary and sea salt. 2.50

Goat Cheese and Cilantro Naan

With organic goat cheese and fresh cilantro. 4.00

Bhara Kulcha

White bread stuffed with onions. 2.50

Roti

Whole wheat bread. Baked in tandoor. 2.50

Paratha

Layered whole wheat bread. 2.50

Alu Paratha

Layered whole wheat bread stuffed with potatoes. 2.50

Papadum

A thin, crisp and spicy wafer. 2.50

Organic Beverages

Mango & Cardamom Lassi 4

Coconut Water 4

Goji Berry Ginger Green Iced Tea 3

Fair Trade Tulsi Teas and Coffee 3

Chai 4

Espresso 3

Double Espresso 4