

# Ananda

## Bliss Hour

4:00-6:00pm

### COCKTAILS – 5

**Malabar Punch** – Inspired by the pirates of Malabar, fruit infused white rum, fresh mango puree & apple juice

**Spicy Mango** – Sriracha-infused Vodka, fresh mango puree & lime

**Parinda** – Tequila, fresh pink grapefruit juice, soda

**Ananda's Famous Red or White Sangria**

**Vodka tonic or soda**

**Gin & tonic**

### SMALL PLATES

**Pulled Berkshire Pork** - Local, pasture-raised pork, slow-roasted with tamarind and Indian-spiced rub, served over cardamom and cumin-scented pumpkin polenta.....7

**Organic Seasonal Squash Samosa** – A delicate pastry stuffed with mixed vegetables, chick peas and cranberries .....5

**Meat Samosa with Pulled Lamb** – A delicate pastry stuffed with pulled lamb, seasonal squash, mixed vegetables, chick peas, cranberries and pine nuts.....5

**Ragda Tikkis** – Spiced potato, peas and spinach patties, cooked to a crisp and served over chana with tamarind and date chutney.....5

**Chicken Chaat** – Free range lemon ginger roasted chicken breast with granny smith apples and mango powder, served cold, topped with til (sesame seeds) .....5

**Kulu Kofta** – Spring lamb with diced Vidalia onions, red peppers and Himalayan salt. Served with a classic masala sauce .....5

**Kerala Cake** – Colossal lump crab with local sweet silver queen kernels and toasted mustard seeds with house made cocktail sauce. ....5

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

**Masala Fries** – Organic, hand-cut sweet potato fries sprinkled with chaat masala, served with tamarind and date chutney. ....5

**Sea salt & Rosemary Naan** .....5

**Goat Cheese & Cilantro Naan** .....5

**Beej Naan (flax, sunflower & pumpkin, sesame seeds)** .....4

**Plain, Keema, Garlic, Kashmiri & Onion Naan.** .....3

**Roti, Alu Paratha, Papadum** .....3

### Organic Desserts

**Flourless Chocolate Torte with Cardamom Ice Cream** .....5

**Seasonal Sorbet** .....4

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## WINE – 5

### *Bubbles*

**Primaterra Prosecco NV – Italy**

Soft and creamy, pineapple & citrus with floral notes & delicate bubbles

**Muscanti Cava Brut NV – Spain**

Frothy & dry, with crisp green apple and melon fruit

### *Whites*

**Dr. Loosen Riesling “Dr. L” – Germany**

Light, clean & juicy with pear fruit, a hint of sweetness & nice acidity

**Lagaria Pinot Grigio – Italy**

Pleasantly Floral & Fruity aromas of apple, apricot, medium-bodied

**Frenzy Sauvignon Blanc – New Zealand**

Crisp & Lively, flavors of passion fruit, melon, citrus, peach & herb notes

**Ananda’s Featured Chardonnay**

Ask your bartender. Changes regularly

**Le Vieille Ferme Rosé – France**

Fresh, fruity strawberry, red-cherry flavors stay balanced with lively acidity

### *Reds*

**Canyon Road Pinot Noir – California**

Fruit forward cherry, soft tannins, medium-bodied with a smooth finish

**Ananda’s Featured Cabernet**

Ask your bartender. Changes regularly

**Ananda’s Featured Merlot**

Ask your bartender. Changes regularly

**El Libre Malbec – Mendoza, Argentina**

Juicy, fresh, drinkable red, cherry & red plumb fruit & a hint of spice on the finish

**Yalumba Shiraz – Barossa, Australia**

Elegant, vibrant blackberry nose, with hints of licorice, spices & mocha chocolate

## BEER – 5

### *Draught Beer*

Ask your bartender for seasonal options

### *Bottled Beer*

**King Fisher, 6.0% ABV – India**

**Amstel Light, 3.5% ABV – Amsterdam**