

Ananda

SOUPS

Chilled Summer Squash & Carrot Farm Fresh squash, home-grown carrots, Granny Smith apples, spiced pear chutney	6
Mulligatawny Tomato and lentil broth, mustard seeds.	4

SALADS

Hindvana Organic seedless watermelon, wild baby water cress, Breezy Willow Farm's fresh feta, roasted pistachios, Ananda's lime chili dressing.	9
Avocado & Roasted Corn With sweet peppers, fresh lime, mint.	8
Organic Greens Mixed greens, oranges, FireFly Farms goat cheese, toasted shaved almonds, aged balsamic vinaigrette.	5

APPETIZERS

Crab Chutney Walla Chilled jumbo lump crab, roasted corn, mint, mango and avocado, Old Bay seasoned crispy lentils.	12
Palak Chaat Crispy baby spinach, house-made herbed yogurt, tamarind-date chutney.	9
Cilantro Lime Grilled Paneer Organic, house-made cheese, lime, chili, cilantro.	9
Tamil Tuna Tartare of sashimi grade tuna belly, mint, mango, avocado, toasted sesame.	11
Seasonal Squash Samosa Home-grown seasonal squash, peas, leeks, chick peas, spinach. ...	5
Lamb Samosa Pulled Lamb, home-grown seasonal squash, peas, leeks, chick peas, spinach, pine nuts.	6
Gobinda Roasted cauliflower, lime, chili, tamarind, toasted sesame.	8
Kulu Kofta Spring lamb, diced vidalia onions, roasted red peppers, masala sauce.	9
Kerala Cake Colossal lump crab, local sweet silver queen corn, house made cocktail sauce. ..	11
Ragda Tikkis Spiced potato, peas and spinach patties, chana, tamarind and date chutney.	6
Chicken Chaat Lemon ginger roasted chicken breast, Granny Smith apples, mango powder, toasted sesame. Served cold.	5
Onion Bhajia Sweet onions in 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

BREADS

(Organic and GMO-Free)

Naan - Plain / Garlic / Lamb / Dried Fruit & Almonds ...	2.5
Rosemary & Sea Salt Naan	4
Goat Cheese & Cilantro Naan	5
Onion Kulcha White bread stuffed with scallions and vidalia onions.	2.50
Papadum A thin, spicy lentil crisp.	2.50
Bacon & Cheese Naan.	5
Roti Whole wheat bread.	2.50

ORGANIC CONDIMENTS

Raita House-made organic yogurt with English cucumbers and cumin.	3.50
Achar Mango and lime pickle.	1.50
House-made Chutneys Mango / Spiced Pear / Mint, Mango and Avocado Medley	1.50

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CHICKEN

Chicken Tikka Masala Boneless breast, aromatic masala sauce.	11
Chicken Cheera Organic spinach, green chilies, ginger, garlic, tomatoes.	11
Chicken Vindaloo Boneless breast, spicy curry sauce, potatoes.	11

LAMB

Lamb Saag Cooked with organic creamed spinach.	13
Lamb Vindaloo Spicy curry sauce, potatoes.	13
Shahi Korma Cream sauce, nuts, raisins.	13

SEAFOOD

Crab Malabar Colossal lump crab, fresh corn, vidalia onions, lime, light Indian spices.	15
Goa Fish Whole pan fried, roasted garlic, tamarind, scallions.	20
Fish curry Wild-caught black cod with spicy curry sauce.	14

TANDOORI

Reshmi Kebab Boneless chicken breast, yogurt, lime juice, pistachio, tandoori spices.	13
Sheesh Kebab Minced lamb, onions, red pepper, ginger, garlic, cumin, chilies.	13
Lamb Chops From Elysian Field Farm. Almond-encrusted.	15
Fish Tikka Wild salmon, fire-roasted heirloom tomato & basil coulis.....	20
Shrimp Adrak Lime juice, chilies, garlic, ginger.	15

VEGETARIAN

Palak Paneer Organic creamed spinach, homemade Indian cheese.	9
Chana Chick-pea curry, onions, turmeric, cumin, coriander, mango powder.	9
Dal Makhani Traditional organic lentils.	9
Vegetable Jalfrezi Cauliflower, broccoli, peas, bell peppers, carrots, string beans, sugar snaps, potatoes, tomatoes.	10
Malai Kofta Vegetable croquettes, spiced cream sauce.	9

ORGANIC BEVERAGES

Mango & Cardamom Lassi.	4
Goji Berry Ginger Green Iced Tea	3
Chai	4
Coconut Water	4
Fair Trade Tulsi Teas & Coffee	3
Espresso	Single 3 / Double 4