

Ananda

SOUPS

Organic Butternut Squash & Carrot Local farm fresh butternut squash, home-grown carrots, Granny Smith apples, spiced pear chutney.	7
Mulligatawny Tomato and lentil broth, mustard seeds.	5

SALADS

Avocado & Roasted Corn With sweet peppers, fresh lime, mint.	9
Organic Greens Mixed greens, saffron-poached pears, FireFly Farms goat cheese, toasted shaved almonds, Ananda's mint & lime dressing.	7

SMALL PLATES

Roasted Figs Tamarind & balsamic reduction, cumin-scented ricotta, toasted almonds.	9
Pulled Berkshire Pork Local, pasture-raised pork, tamarind and Indian-Spiced rub, cardamom and cumin-scented lentil & pumpkin polenta.	10
Gobinda Roasted cauliflower, lime, chili, tamarind, toasted sesame.	9
Cilantro Lime Grilled Paneer Organic, house-made cheese, lime, chili, cilantro.	10
Tamil Tuna Tartare of sashimi grade tuna belly, mint, mango, avocado, toasted sesame.	12
Onion Bhajia Sweet onions in spicy chick pea batter, cooked to a golden crisp.	8
Vegetable Samosa Butternut squash, peas, leeks, chick peas, spinach.	7
Meat Samosa Pull lamb, seasonal squash, peas, leeks, chick peas, spinach & pine nuts.	7
Palak Chaat Crispy baby spinach, house-made herbed yogurt, tamarind-date chutney.	10
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.	8
Chicken Chaat Lemon ginger roasted chicken breast, Granny Smith apples, mango powder, toasted sesame, crispy lentils. Served cold.	8
Bengan Khas Baby eggplant, heirloom tomatoes, minted yogurt. Served with garlic naan....	12

TRADITIONAL RICE SPECIALTIES

(Mughal Biryanis made with Basmati Rice, Nuts and Raisins.)

Lamb Biryani 22	Chicken Biryani 20	Vegetable Biryani 18
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BREADS

(Organic and GMO-Free)

Naan - Plain / Garlic / Lamb / Dried Fruit & Almonds ...4	
Rosemary & Sea Salt Naan 6	Bacon & Cheese Naan. 7
Goat Cheese & Cilantro Naan 7	Roti Whole wheat bread. 4
Onion Kulcha White bread stuffed with scallions and vidalia onions.	4
Papadum A thin, spicy lentil crisp.	4

ORGANIC CONDIMENTS

Raita House-made organic yogurt with English cucumbers and cumin.	5
Achar Mango and lime pickle.	2
House-made Chutneys Mango / Spiced Pear / Mint, Mango and Avocado Medley	2

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CHICKEN

Chicken Tikka Masala Boneless breast, aromatic masala sauce.	19
Chicken Cheera Organic creamed spinach, green chilies, ginger, garlic, tomatoes.	19
Murgh Khumari Boneless breast, cream sauce, organic apricots, almonds.	20
Chicken Vindaloo Boneless breast, spicy curry sauce, potatoes.	19

LAMB | DUCK | GOAT

Lamb Saag Cooked with organic creamed spinach.	22
Lamb Vindaloo Spicy curry sauce, potatoes.	22
Lamb Shahi Korma Cream sauce, nuts, raisins.	22
Lamb Shank Herb-roasted spring lamb shank, vegetable saffron & jasmine risotto.	29
Dharamshala Duck Himalayan preparation of roasted local duck, cardamom and cumin-scented lentil & pumpkin polenta, seasonal vegetables.	27
Garam Masala Goat Local pasture-raised Spring Goat, Ananda's special dry rub, vegetable saffron & jasmine risotto.	27

SEAFOOD

Chilean Sea Bass Wild-caught. Sesame-encrusted, fire-roasted heirloom tomato & basil sauce, vegetable biryani.	32
Shrimp Balchao Grilled jumbo shrimp, tamarind, coconut, lime, chili, fresh vegetables, cardamom and cumin-scented lentil & pumpkin polenta.	30
Jingha Karari Jumbo shrimp, garlic, ginger, green chilies, coriander.	26
Crab Malabar Colossal lump crab, fresh corn, vidalia onions, lime, light Indian spices.	27
Goa Fish Whole pan fried, roasted garlic, tamarind, scallions.	23
Fish Curry Wild-caught black cod with spicy curry sauce.	21

TANDOORI

Murgh Tandoori Bone-in chicken, tandoori spices.	18
Reshmi Kebab Boneless chicken breast, yogurt, lime juice, pistachio, tandoori spices.	21
Sheesh Kebab Minced lamb, onions, red pepper, ginger, garlic, cumin, chilies.	19
Beef Tenderloin Locally raised certified Angus beef, pomegranate, tandoori spices, cumin-spiced potatoes, seasonal vegetables.	35
Lamb Chops From Elysian Field Farm. Almond-encrusted.	25
Fish Tikka Wild salmon, fire-roasted heirloom tomato & basil coulis.	24
Shrimp Adrak Lime juice, chilies, garlic, ginger.	27

VEGETARIAN

	Half	Full
Palak Paneer Organic creamed spinach, homemade Indian cheese.	9	17
Chana Chick-pea curry, onions, turmeric, cumin, coriander, mango powder.	8	16
Dal Makhani Traditional organic lentils.	8	14
Vegetable Jalfrezi Cauliflower, broccoli, peas, bell peppers, carrots, string beans, sugar snaps, potatoes, tomatoes.	9	17
Navrattan Curry Fresh vegetables, homemade cheese, nuts, raisins.		18
Malai Kofta Vegetable croquettes, spiced cream sauce.		18
Matar Paneer Curry of green peas, homemade cheese.		17
Bhindi Pyaaz Okra, onions, traditional spices.		17
Bengan Bhartha Roasted baby eggplant, coriander, cumin, onions, tomatoes.		17