



Ananda

210 Thompson Street
(between Bleeker & West 3rd)
New York, NY 10012

(212) 533-7290

Authentic Indian Vegetarian Kosher Restaurant
Vegan, Gluten-free and Jain options available

ALL YOU CAN EAT LUNCH BUFFET (DINE-IN ONLY)
MON-FRI (12 PM -3 PM) \$14.99

Free Delivery w/ \$25 minimum order
We accept all major credit cards (Minimum \$15 on credit card)

www.theanandanyc.com
theanandanyc@gmail.com



@theanandanyc



@anandanyc



@Nycananda

Ananda is the notion that happiness is the highest state of being, practicing and encouraging blissfulness. We hope to bring joy to others with our authentic Indian dishes that have brought delight to many generations. All of our dishes exude the aroma and flavor of a cozy Indian kitchen.

Prepared fresh from wholesome and natural ingredients.

APPETIZERS

Food Allergy: If you are allergic to any food, please inform the waiting staff. Some dishes may include ingredients, spices, nuts and herbs that are not listed in the menu

D Aloo Papdi Chaat (Vegan option available) **\$8.99**

Traditionally prepared using crisp fried wafers (papdi), along with boiled chickpeas, potatoes, yogurt, and mint & tamarind chutneys

GF VG Bombay Bhelpuri \$7.99

Popular Indian street food of a delicious mixture of puffed rice, sev, tomatoes, potatoes, and onions tossed in sweet and sour chutneys.

GF VG Onion Pakoras / Bhajias \$8.99

Crispy fritters, sliced onions fried in chickpea flour batter / Fried potato slices in chickpea batter. Served with mint and tamarind chutneys

VG Vegetable Cutlets (2 pc) \$8.99

A delectable snack of soft spiced vegetable and mashed potato fried with a crisp outer coating.

GF VG Batata Vada \$8.99

Popular Indian fast food, known as Aloo Bonda. Spicy potato mixture fried in chickpea batter

🔥 Vada Pav (2 pc) \$10.99

A crisp Batata Vada served in a soft buttered bun with onions, spicy mint & tamarind chutneys.

D Samosas / Samosa Chaat (Vegan option available) **\$6.99 / \$8.99**

Indian fried pastry with a savory filling of spiced potato, peas, onions and lentils (2 pcs) / Samosas served with chickpeas, yogurt, sev and tamarind and coriander chutneys (dairy).

🔥 Pav Bhaji \$10.99

A hurried Indian street meal of a spicy vegetable & tomato gravy served with buttered pav buns.

GF VG Idli or Medu Vada / Idli Vada Combo \$6.99 / \$7.99

Steamed rice and lentil cakes / Crispy lentil doughnut. Served with sambar (vegetable lentil broth) and fresh coconut and tomato chutneys.

GF VG Idli or Medu Vada in Sambar or Rasam Bowl \$8.99

Idli or Vada served in a bowl of rasam (tamarind soup) or sambar (spiced lentil soup).

GF VG Idli Vada Combo in Sambar or Rasam Bowl \$9.99

Idli and Vada served in a bowl of rasam (tamarind soup) or sambar (spiced lentil soup).

GF VG Gobi Manchurian \$10.99

Popular Indo-Chinese dish. Fried cauliflower with a crispy coating tossed in a mouth-watering spicy soy sauce.

VG Assorted Appetizer Platter \$12.99

Includes Batata Vada, Samosas and Pakoras

SOUPS/SALADS

GF VG Rasam \$4.99

Tamarind soup tempered with curry leaves

GF VG Sambar \$5.99

Tangy lentil broth with vegetables

GF VG Mulligatawny Soup \$6.99

Lentil soup spiced with lemon, tomato and Indian herbs

GF VG Tomato Soup \$6.99

Indian spiced tomato soup

GF VG Katchumber Salad \$7.99

Chopped vegetable salad with garden fresh tomato, cucumber, carrots and house dressing

GF VG Moong Salad \$7.99

Mung beans with chopped cucumber, onion, tomatoes and cilantro tossed in lemon dressing



Gluten-Free



Vegan



Spicy



Dairy

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DOSA CORNER

Dosa is a savory thin crepe made from a fermented batter of rice and black lentils. Dosas are naturally gluten free. Served with sambar and chutneys. Extra toppings additional \$2 per topping (mushroom, spinach, paneer)

- GF VG Sada (Plain) Dosa \$10.99**
Crispy rice and lentil crepe (spice free)
- GF VG Paper Dosa / Paper Masala Dosa \$12.99 / \$14.99**
Extra thin and crispy crepe
- GF VG Masala Dosa \$13.99**
Dosa served with a mildly spiced potato filling with different topping options
- GF D Ghee Roast / Paneer / Cheese Dosa \$16.99**
Dosa served with a mildly spiced potato filling with cooked with ghee (Indian butter), paneer or cheese.
- GF D Paneer Bhurji Dosa \$16.99**
Spicy dosa rolled with potato, paneer and onion masala
- GF VG 🔥 Gunpowder Sada Dosa / Gunpowder Masala Dosa \$12.99 / \$14.99**
Crispy rice crepe flavored with gunpowder chilies. Served plain or with potato onion masala
- GF VG 🔥 Mysore Sada Dosa / Mysore Masala Dosa \$12.99 / \$14.99**
Hot Mysore spices added to the crispy rice and lentil crepe served plain or with spiced potato masala
- GF VG 🔥 Pondicherry Masala Dosa \$15.99**
Spicy Dosa rolled with potato & onion masala
- GF VG Moong Sada Dosa / Moong Masala Dosa \$12.99 / \$14.99**
Rich and Healthy dosa made with whole moong beans / Moong Dosa filled with mildly spiced potatoes
- VG Rava Sada Dosa \$12.99**
Cream of wheat & rice flour crepe flaked with cilantro
- VG Onion Rava Dosa / Onion Rava Masala Dosa \$13.99 / \$15.99**
Cream of wheat & rice flour crepe flaked with cilantro & onions. Served plain or with masala.
- D Paneer Rava Masala Dosa \$16.99**
Cream of wheat & rice flour crepe flakes with cilantro and filled with potato and paneer masala.
- VG 🔥 Chili Rava Masala Dosa / Gunpowder Rava Masala Dosa \$13.99 / \$15.99**
Rava dosa filled with masala & fresh green chilies / Rava Dosa with masala and gunpowder chilies

UTTAPPAM

Uttappam is a thick pancake, with toppings cooked right into the batter. Served with sambar and chutneys. Toppings extra \$2.

- GF VG Plain \$11.99**
Savory rice & lentil flour pancakes sprinkled with cilantro
- GF VG 🔥 Tomato, Onion, Chili Uttappam \$14.99**
Uttappam mixed with hot green chili peppers, onions and tomatoes
- GF VG Mixed Vegetable Uttappam \$14.99**
Uttappam with onions, peas, tomatoes and carrots
- GF VG Onion Tomato Garlic Uttappam / Spinach Uttappam \$14.99**
Uttappam with onions, tomatoes and garlic / Uttappam with onion, tomato, garlic and spinach

GF Gluten-Free **VG** Vegan **🔥** Spicy **D** Dairy

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NORTH INDIAN CURRIES

Ask for Vegan option, paneer can be switched with tofu. All curries are served with Basmati Rice.

- GF D Alu Palak / Alu Jeera / Alu Baigan (Vegan option available) \$14.99**
Potatoes in creamed spinach (dairy) / Potatoes spiced with cumin / Spicy stir-fried eggplant and vegetables.
- GF VG Alu Gobi / Gobi Masala \$14.99**
Cauliflower and potatoes and an enticingly fragrant blend of spices / Cauliflower in spiced tomato sauce
- GF VG Alu Matar / Mushroom Matar \$14.99**
Potato and green peas curry / Mushroom & mildly spiced tomato sauce (Add Paneer \$2.00)
- GF VG Baigan Bartha \$14.99**
A delicious Punjabi dish. Roasted eggplant cooked in onion & tomato gravy with aromatic Indian spices.
- GF D Chana Saag / Chana Masala (Vegan option available) \$14.99**
Chickpea prepared with blend of creamed spinach (dairy) / Chickpeas cooked with tomato, onion and masala spices.
- GF VG Bhindi Masala \$14.99**
Fresh okras sautéed with onion, tomato, ginger, garlic, and masala spices
- D Malai Kofta / Methi Matar Malai \$15.99**
Dumplings of cottage cheese, potatoes, sautéed in a rich saffron sauce / Fenugreek leaves and green peas cooked in cream (malai) with Indian spices
- GF D Vegetable Jalfrazi / Navratan Korma (vegan option available) \$14.99**
Fresh mixed vegetables cooked in a sour; sweet & spicy sauce / Fresh mixed vegetables and cream sauce
- GF D Kadai Paneer Masala (Vegan option available) \$15.99**
Mouthwatering combination of cottage cheese cooked in creamy tomato, onion & traditional Indian spices
- GF D Palak Paneer / Matar Paneer (Vegan option available) \$15.99**
Cubes of cottage cheese simmered in a smooth spinach puree, fragrant with cumin seeds, ground coriander, ground turmeric & curry powder / Green peas & cottage cheese cooked together into a delicious gravy
- GF VG Yellow Dal / Dal Palak \$13.99 / \$14.99**
Yellow lentils tempered with cumin and garden herbs / Yellow Dal cooked with fresh spinach
- VG 🔥 Chole Bhatura \$21.99**
Chole Bhature is a mouth-watering, spicy, and exotic dish from Punjabi Cuisine. Crispy puffed Bhatura bread makes an excellent combo with hot & spicy chickpeas curry (Extra Bhature \$5.99 ea)

THALI (Dine-In Only)

In India, entire meals are served at the same time including starters, main entrée and desserts. Thali is a round platter with small bowls (Katrori) filled with sides arranged around the rim to serve with the staple food (bread or rice) is piled up.

- D Ananda North Indian Thali (Vegan option available) \$22.99**
Papadam, Palak Paneer, Chana Masala, Yellow Dal, Raita, Chapati, Basmati Rice & Dessert of the day
- GF Ananda South Indian Thali \$22.99**
Idli, Medu Vada, Masala Dosa, Vegetable Uttappam, Sambar, Coconut & Tomato Chutney & Dessert of the day (ask for vegan dessert).

GF Gluten-Free **VG** Vegan **🔥** Spicy **D** Dairy

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SPECIALITY RICE



Bisi Bela Bath \$14.99

Popular Karnataka dish which is spicy hot lentil rice & peanuts served with papad and achar



Vegetable Biryani \$14.99

Basmati rice with vegetables, paneer and spices served with Raita (yogurt sauce). Vegan- ask w/o raita.



Tamarind Rice \$13.99

Rice cooked in tamarind, peanuts and spices served with sambar and papad



Lemon Rice \$13.99

Lemon flavored rice spiced with cumin, mustard and peanuts served with sambar & papad

BREADS

All Breads are vegan by request except paneer stuffed paratha.

Chapati \$5.99

Whole Wheat Flat Bread (2 pc)

Pulka \$5.99

Fat-free flat bread (2 pc)

Paratha \$6.99

Layered whole wheat bread

Stuffed Paratha \$6.99

Paratha stuffed with filling of your choice: onion, potato, or paneer (+\$1.00) (1pc)

Poori \$6.99

Fried puffed bread (2 pc)

Naan / Garlic Naan \$4.50 / \$5.50

Traditional Indian Bread

ACCOMPANIMENTS

Extra Chutneys (Mango, Coconut, Tamarind) \$3



Raita \$4

Spiced Yogurt sauce with cucumber, onion and mint

Extra Sambar \$3.50

Tangy lentil broth



Achar \$2.50

Spicy Indian Pickle



Dosa Podi \$2.50

Ground Chili in oil

Extra Rice \$3.50

Plain Steamed rice

Extra Papad (4 pcs) \$2.50



Gluten-Free



Vegan



Spicy



Dairy

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DESSERTS

D Gulab Jamun \$6.99

A traditional Indian dessert. Spongy milky dumplings soaked in rose scented syrup.

GF D Kheer / Ras Malai \$6.99

Rice Pudding flavored with cardamom and rose / Bengali dessert made with soft paneer balls immersed in chilled creamy milk sauce

GF D Badam Halwa / Gajar Halwa \$7.99 / \$6.99

Badam Halwa is a rich and delicious Indian sweet made with pureed almonds, butter, sugar & perfumed with saffron / Rich Indian Sweet made with grated carrots, whole milk, dried fruits & nuts

VG Sooji Halwa \$6.99

Sooji Halwa is a rich and delicious Indian sweet made with roasted semolina, sugar & saffron

GF D Kulfi \$6.99

The sweet mixture of dense evaporated milk with cardamon, saffron and pistachios

GF D Halwa a la Mode \$8.99

Warm Badam halwa served with Vanilla Ice cream

BEVERAGES

Canned Soda \$2.50

Coke, Diet Coke, Sprite, Ginger Ale

Mineral / Sparkling Water \$2 / \$4

Coffee / Tea \$3

Herbal Tea \$3

D Masala Chai \$3.50

Indian Chai, spiced tea with milk

D Madras Coffee \$3.50

South Indian coffee with hot frothy milk

D Lassi \$5.50

Yogurt milk shake with your choice of mango, rose, sweet, or salty

Mango Juice \$4

Thums Up / Limca \$3

Indian Soda

BEERS/WINE

Taj Mahal (22 oz) \$12

King Fisher / Stella / Founders IPA \$7

White Wine \$8 glass / \$30 bottle

Chardonnay, Sauv, Blanc, Pinot Grigio

Red Wine \$8 glass / \$30 bottle

Caberenet, Pinot Noir, Merlot



Gluten-Free



Vegan



Spicy



Dairy

JAIN MENU



Gobi Manchurian \$10.99

Popular Indo-Chinese dish. Fried cauliflower with a crispy coating tossed in a mouth-watering spicy soy sauce.



Bombay Bhelpuri \$7.99

Popular Indian street food of a delicious mixture of puffed rice, sev, tomatoes, potatoes, and onions tossed in sweet and sour chutneys.



Idli or Medu Vada / Idli Vada Combo \$6.99 / \$7.99

Steamed rice and lentil cakes / Crispy lentil doughnut. Served with sambar (vegetable lentil broth) and fresh coconut and tomato chutneys.



Idli or Medu Vada in Sambar or Rasam Bowl \$8.99

Idli or Vada served in a bowl of rasam (tamarind soup) or sambar (spiced lentil soup).



Idli and Medu Vada Combo in Sambar or Rasam Bowl \$9.99

Idli and Vada served in a bowl of rasam (tamarind soup) or sambar (spiced lentil soup).

SOUPS/SALADS



Sambar \$5.99

Tangy lentil broth with vegetables



Moong Salad \$7.99

Mung beans with chopped cucumber, onions, tomatoes, and cilantro tossed in lemon dressing



Tomato Soup \$6.99

Indian spiced tomato soup

DOSA CORNER

Dosa is a savory thin crepe made from a fermented batter of rice and black lentils. Dosas are naturally gluten free. Uttappam is a thick pancake, with toppings cooked right into the batter. Served with sambar and chutneys. Additional \$2 per extra topping (spinach, mushroom, paneer).



Sada (Plain) Dosa \$10.99

Crispy rice and lentil crepe (spice free)



Paper Dosa \$12.99

Extra thin and crispy crepe



Gunpowder Sada Dosa \$12.99

Crispy rice crepe flavored with gunpowder chilies. Served plain.



Mysore Sada Dosa \$12.99

Hot Mysore spices added to the crispy rice and lentil crepe served plain



Moong Sada Dosa \$12.99

Rich and Healthy dosa made with whole moong beans / Moong Dosa filled with mildly spiced potatoes



Rava Sada Dosa / Chili Rava Dosa \$12.99 / \$13.99

Cream of wheat & rice flour crepe flaked with cilantro / Rava Dosa with fresh green chilis



Gunpowder Rava Dosa \$13.99

Cream of wheat & rice flour crepe flavored with gunpowder chilies



Plain Uttappam \$11.99

Savory rice & lentil flour pancakes sprinkled with cilantro



Tomato, Peas, Bell Pepper, Chilli Uttappam \$13.99

Uttappam topped with hot green chili, tomatoes, peas and bell peppers.



Gluten-Free



Vegan



Spicy



Dairy

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CURRIES

For Vegan option, ask to switch paneer with tofu. All curries are served with Basmati Rice.

- GF VG Gobi Masala \$14.99**
Cauliflower cooked in spiced tomato sauce
- GF VG Chana Masala \$14.99**
Chickpeas cooked with tomato, onion and masala spices.
- GF VG Kala Chana \$14.99**
Black Chickpeas cooked in tomato and masala spices. It is a healthy addition to any diet. It is naturally low in fat, high in dietary fiber and rich in vitamins and minerals.
- GF D Kadai Paneer Masala (tofu for vegan option) \$15.99**
Mouthwatering combination of cottage cheese cooked in creamy tomato, onion & traditional Indian spices
- GF D Palak Paneer / Matar Paneer (tofu for vegan option) \$15.99**
Cubes of cottage cheese simmered in a smooth spinach puree, fragrant with cumin seeds, ground coriander, ground turmeric & curry powder / Green peas & cottage cheese cooked together into a delicious gravy
- GF VG Yellow Dal / Dal Palak 13.99 / 14.99**
Yellow lentils tempered with cumin and garden herbs / Yellow Dal cooked with fresh spinach

SPECIALITY RICE

- GF D Vegetable Pulav 14.99**
Basmati rice with vegetables, paneer and spices served with Raita (yogurt sauce). Vegan- ask w/o raita
- GF VG Tamarind Rice \$13.99**
Rice cooked in tamarind, peanuts and spices served with sambar and papad
- GF VG Lemon Rice \$13.99**
Lemon flavored rice spiced with cumin, mustard and peanuts, served with sambar and papad.

For Breads, Accompaniments and Desserts, see main menu

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Some dishes may include ingredients, spices, nuts and herbs that are not listed in the menu descriptions

All of our dishes are Authentic Indian, prepared fresh to order from wholesome ingredients and in accordance with Kosher dietary laws.

For parties 6 or more, 18% gratuity will be added. Prices subject to change without notice.
New York State Sales Tax not included in price

Catering available for all occasions and holidays. Please contact us for details.

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