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

We accept all major credit cards (Minimum $20 on credit card)

www.theanandanyc.com

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

Prepared fresh from wholesome and natural ingredients.

Joy is within you!

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) **$12.99**
Traditionally prepared using crisp fried wafers (papdi), along with boiled chickpeas, potatoes, yogurt, and mint & tamarind chutneys

GF VG **Bombay Bhelpuri $11.99**
Popular Indian Street food of a delicious mixture of puffed rice, sev, tomatoes, potatoes, and onions tossed in sweet and sour chutneys

D **Samosas / Samosa Chaat** (Vegan option available) **$7.99 / $12.99**
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)

GF VG **Onion Pakoras / Bhajias $10.99**
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) $11.99**
A delectable snack of soft spiced vegetable and mashed potato, fried with a crisp outer coating

GF VG **Batata Vada $10.99**
Popular Indian fast food, known as Aloo Bonda. Spicy potato mixture fried in chickpea batter

GF VG **Idli or Medu Vada / Idli Vada Combo $8.99 / $9.99**
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 $10.99**
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 $10.99**
Idli and Vada served in a bowl of rasam (tamarind soup) or sambar (spiced lentil soup)

Vada Pav (2 pc) $13.99
A crisp Batata Vada served in a soft buttered bun with onions, spicy mint & tamarind chutneys

Pav Bhaji $14.99
A hurried Indian street meal of a spicy vegetable & tomato gravy served with buttered pav buns

GF VG **Gobi Manchurian $15.99**
Popular Indo-Chinese dish. Fried crispy coasted cauliflower tossed in a mouth-watering spicy soy sauce

D **Chili Paneer / Chili Tofu** (Vegan option) **$15.99**
Paneer marinated in spices with onions and peppers.

VG **Assorted Appetizer Platter $15.99**
Includes Batata Vada, Samosas and Pakoras

SOUPS & SALADS

GF VG **Rasam $7.99**
Tamarind soup tempered with curry leaves

GF VG **Sambar $7.99**
Tangy lentil broth with vegetables

GF VG **Mulligatawny Soup $8.99**
Lentil soup spiced with lemon, tomato and Indian herbs

GF VG **Tomato Soup $8.99**
Indian spiced tomato soup

GF VG **Katchumber Salad $9.99**
Chopped vegetable salad with garden fresh tomato, cucumber, carrots and house dressing

GF VG **Moong Salad / Chana Salad $10.99**
Mung beans or Chickpeas with chopped cucumber, onion, tomatoes and cilantro tossed in lemon dressing

GF Gluten-Free VG Vegan Spicy D Dairy

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DOSA CORNER

Dosa is a thin savory crepe made from a fermented batter of rice and black lentils. Dosas are naturally gluten free. Served with sambar and chutneys. Additional toppings: mushroom, spinach $2, paneer-Indian cottage cheese $3

GF VG **Sada (Plain) Dosa / Topi Dosa / Onion Dosa $14.50 / $14.50 / $15.50**
Crispy rice and lentil crepe (spice free) / Cone shaped Dosa / Dosa with sautéed onions and cilantro

GF VG **Set Dosa / Paper Sada Dosa / Paper Masala Dosa $16.50 / $18.50**
Set of soft plain spongy dosa / Extra thin and crispy crepe / Crispy paper dosa filled with spiced filling

GF VG **Masala Dosa / Spinach / Mushroom $16.50 / $17.50 / $17.50**
Dosa served with a mildly spiced potato filling / Dosa with potato filling and topping of choice

GF D **Ghee Roast Masala Dosa / Paneer Masala Dosa** (Vegan option available) $**19.50**
Dosa with spiced potato filling cooked with ghee (Indian butter) / Dosa with paneer and spiced potato

GF D **Cheese Sada Dosa / Cheese Masala Dosa / Paneer Bhurji Dosa** $19.50 / $20.50 / $20.50
Dosa with cheese / Dosa with potato masala & cheese / Dosa rolled with spiced paneer and onion masala

GF VG 🔥 **Gunpowder Sada Dosa / Gunpowder Masala Dosa $16.50 / $18.50**
Crispy dosa flavored with gunpowder chilies. Served plain or with potato onion masala

GF VG 🔥 **Mysore Sada Dosa / Mysore Masala Dosa $16.50 / $18.50**
Hot Mysore spices added to crispy dosa. Served plain or with spiced potato masala

GF VG 🔥 **Pondicherry Masala Dosa $19.50**
Spicy Dosa rolled with potato & onion masala

GF VG **Moong Sada Dosa / Moong Masala Dosa $15.50 / $17.50**
Healthy and protein-rich dosa made with whole moong beans. Served plain or with spiced potato masala

VG **Rava Sada Dosa $16.50**
Semolina (wheat) and rice flour crepe flaked with cilantro

VG **Onion Rava Dosa / Onion Rava Masala Dosa $17.50 / $19.50**
Rava dosa cooked with sauteed onions and flaked with cilantro. Served plain or with potato masala

D **Paneer Rava Masala Dosa** (Vegan option available) **$20.50**
Rava dosa flaked with cilantro and filled with paneer and spiced potato masala

VG 🔥 **Chili Rava Masala Dosa / Gunpowder Rava Masala Dosa $17.50 / $19.50**
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 Uttappam $14.99**
Savory rice & lentil flour pancakes

GF VG 🔥 **Tomato, Onion, Garlic / Mushroom / Spinach / Chili Uttappam $17.99**
Uttappam mixed with hot green chili peppers, onions, cilantro and tomatoes

GF VG **Mixed Vegetable Uttappam $17.99**
Uttappam with onions, peas, tomatoes, carrots, and cilantro

GF D **Onion Tomato Paneer Uttappam** (Vegan option available) **$18.99**
Uttappam with onions, tomatoes, cilantro and paneer (dairy). Tofu for vegan option.

GF Gluten-Free VG Vegan 🔥 Spicy D Dairy

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NORTH INDIAN CURRIES

Ask for Vegan option, paneer can be substituted with tofu. All curries are served with Basmati Rice.
Additional toppings: mushroom, spinach, potato $2, paneer $3

GF D **Alu Palak / Alu Jeera / Alu Baigan** (Vegan option available) **$18.99**
Potatoes in creamed spinach (dairy) / Potatoes spiced with cumin / Spicy stir-fried eggplant and vegetables

GF VG **Alu Gobi / Gobi Masala $18.99**
Cauliflower and potatoes and an enticingly fragrant blend of spices / Cauliflower in spiced tomato sauce

GF VG **Alu Matar / Mushroom Matar $18.99**
Potato and green peas curry / Mushroom & mildly spiced tomato sauce (Add Paneer $2.00)

GF VG **Baigan Bartha $19.99**
A delicious Punjabi dish. Roasted eggplant cooked in onion & tomato gravy with aromatic Indian spices.

GF D **Chana Saag / Chana Masala / Kala Chana** (Vegan option available) **$18.99**
Chickpea prepared with blend of creamed spinach (dairy) / Chickpeas cooked with spiced tomato masala / Black chickpeas cooked in spicy tomato masala, high in fiber and mineral-rich

D **Malai Kofta / Methi Matar Malai $19.99**
Dumplings of cottage cheese and potatoes, sautéed in a rich saffron sauce / Fenugreek leaves and green peas cooked in cream (malai) with Indian spices

GF VG **Bhindi Masala / Vegetable Vindaloo $17.99 / $18.99**
Fresh okras sautéed with onion, ginger, garlic, and spices / Assorted vegetables in spicy vindaloo masala

GF D **Vegetable Jalfrazi / Navratan Korma** (Vegan option available) **$18.99 / $19.99**
Fresh mixed vegetables cooked in a sweet and sour sauce / Fresh mixed vegetables in a spiced cream sauce

GF D **Kadai Paneer Masala** (Vegan option available) **$20.99**
Mouthwatering combination of cottage cheese cooked in creamy tomato, onion & traditional Indian spices

GF D **Palak Paneer / Matar Paneer** (Vegan option available) **$19.99**
Cubes of cottage cheese simmered in a smooth spinach puree, spiced with cumin seeds, coriander, turmeric and curry powder / Green peas & cottage cheese cooked together into a creamy gravy

GF VG **Yellow Dal / Dal Palak $17.99 / $18.99**
Yellow lentils tempered with cumin and herbs / Dal cooked with fresh spinach

GF D **Dal Makhani $18.99**
Spiced kidney beans and whole lentils flavored with cream

VG **Chole Bhatura $24.99**
Popular Punjabi dish of puffed Bhatura bread with hot & spicy chickpea curry (Extra Bhatura $7.99 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) piled up.
Ask for vegan dessert.

D **North Indian Thali** (Vegan option available) **$27.99**
Basmati rice, chapati, palak paneer, chana masala, yellow dal, raita, papad, and dessert of the day

GF **South Indian Thali $27.99**
Idli, medu vada, masala dosa, veg uttappam, sambar, coconut & tomato chutneys and dessert of the day

GF **Ananda Chennai Meals Thali $28.99**
Basmati rice, phulka, 3 South Indian curries, sambar, rasam, yogurt, achar, papad, and dessert of the day

GF Gluten-Free VG Vegan Spicy D Dairy

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SPECIALITY RICE

Bisi Bela Bath $17.50
Popular Karnataka dish which is spicy hot lentil rice, served with papad and achar

Vegetable Biryani $17.50
Basmati rice with vegetables, paneer and spices served with Raita (yogurt sauce). Vegan- ask w/o raita

Vegetable Fried Rice $17.50
Indo-Chinese style spicy fried rice with carrots, peas, bell peppers, beans, and soy sauce

Tamarind Rice $17.50
Rice cooked in tamarind and spices, served with sambar, papad and achar

Lemon Rice $17.50
Lemon flavored rice spiced with cumin, mustard seeds, served with sambar, papad and achar

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 $8.99
Layered whole wheat bread

Stuffed Paratha with Onion / Potato / Paneer $9.99 / $9.99 / $10.99
Paratha stuffed with filling of your choice and Indian herbs and spices

Poori $6.99
Fried puffed bread (2 pc)

Naan / Garlic Naan $5.99 / $6.99
Traditional Indian Bread

ACCOMPANIMENTS

Extra Chutney (4 oz - Mango, Coconut, Tamarind) **$3**

Yogurt / Raita $4.50
Spiced Yogurt sauce with cucumber, onion and mint

Extra Sambar $3.50
Tangy lentil broth

Achar $2.50
Spicy Indian Pickle

Ghee / Dosa Podi $2 / $2.99
Ground Chili in oil

Extra Rice $3.50
Plain Steamed rice

Extra Papad (4 pcs) $2.99

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DESSERTS

Gulab Jamun $8.99

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

Kheer / Ras Malai $8.99

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

Badam Halwa / Gajar Halwa $9.99 / $8.99

Rich and delicious Indian sweet made with pureed almonds, butter, sugar & perfumed with saffron / Delicious Indian sweet made with grated carrots, whole milk, dried fruits & nuts

Sooji Halwa / Vegan Pudding $8.99

Rich and delicious Indian sweet made with roasted semolina, sugar & saffron / Pudding perfumed with cardamom and saffron

Kulfi / Ice Cream (Mango, Vanilla, Pistachio) $8.99 / $7.99

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

Halwa a la Mode $10.99

Warm Badam halwa served with Vanilla Ice cream

BEVERAGES

Canned Soda $2.99

Coke, Diet Coke, Sprite, Ginger Ale, Seltzer water

Mineral / Perrier Water $2.50 / $3.50

Iced Tea / Iced Coffee $4.50

Homemade Lemonade / Nimbu Paani (sweet or salt) **$5.99**

Lemonade with fresh mint / Refreshing chatpata lemon lime drink with hint of Himalayan rock salt

Coffee / Tea / Herbal Tea $3 / $3.50

Masala Chai / Madras Coffee $3.99 / $5.50

Indian Chai, spiced tea with milk, South Indian coffee with hot frothy milk

Mango Lassi / Rose Lassi / Sweet Lassi / Salt Lassi $6.99

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

Mango Juice $5.99

Thums Up / Limca $3.99

Indian Soda

BEERS

Taj Mahal (22 oz) / Hayward $12

King Fisher / Taj Mahal (12 oz) $7
(Indian lager beers)

Founders IPA / Brooklyn Lager $7

Stella / Corona $7

WINE

Wine by glass $8 (white or red)

Chardonnay, Sauv, Blanc, Pinot Grigio / Rosé / Cabernet, Pinot Noir, Merlot, Malbec, Sangria

White or Red Bottle $34

Prosecco $10 Glass / $38 Bottle

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JAIN MENU

Gobi Manchurian / Gobi 65 / Chili Paneer (dairy) **/ Chili Tofu $15.99**
Popular Indo-Chinese dish of crispy fried cauliflower tossed in a mouth-watering spicy soy sauce / South Indian snack, crispy cauliflower flavored with curry leaves / Spiced paneer or tofu with peppers

Bombay Bhelpuri $10.99
Popular Indian Street food of a delicious mixture of puffed rice, sev and tomatoes tossed in sweet and sour chutneys.

Idli or Medu Vada / Idli Vada Combo $8.99 / $9.99
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 $10.99
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 $10.99
Idli and Vada served in a bowl of rasam (tamarind soup) or sambar (spiced lentil soup).

SOUPS & SALADS

Sambar $7.99
Tangy lentil broth with vegetables

Tomato Soup $8.99
Indian spiced tomato soup

Moong Salad / Chana Salad $10.99
Mung beans or chickpeas with chopped cucumber, tomatoes tossed in lemon dressing

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 coconut & tomato chutney. Additional toppings: spinach $2, paneer $3

Sada (Plain) Dosa $14.50
Crispy rice and lentil crepe (spice free)

Paper Dosa $16.50
Extra thin and crispy crepe

Gunpowder Sada Dosa $16.50
Crispy rice crepe flavored with gunpowder chilies

Mysore Sada Dosa $16.50
Hot Mysore spices added to the crispy rice and lentil crepe

Moong Sada Dosa $16.50
Healthy protein-rich dosa made with whole moong beans.

Rava Sada Dosa / Chili Rava Dosa $16.50/ $17.50
Semolina and rice flour crepe flaked with cilantro / Rava Dosa with fresh green chilis

Gunpowder Rava Dosa $17.50
Rava dosa flavored with gunpowder chilies

Plain Uttappam $14.99
Savory rice & lentil pancakes

Tomato, Peas, Bell Pepper / Chili / Paneer Uttappam $17.99 / $18.99
Uttappam topped with hot green chili, tomatoes, peas, cilantro and bell peppers or chillies or paneer.

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CURRIES

For Vegan option, ask to switch paneer with tofu. All curries are served with Basmati Rice.
Additional toppings: spinach $2, paneer $3

GF VG **Gobi Masala $18.99**
Cauliflower cooked in spiced tomato sauce

GF VG **Chana Masala $18.99**
Chickpeas cooked with tomato and masala spices.

GF VG **Kala Chana $18.99**
Black Chickpeas cooked in spiced tomato masala. High fiber and nutrient-rich healthy addition to any diet.

GF D **Kadai Paneer Masala** (tofu for vegan option) **$19.99**
Mouthwatering combination of cottage cheese cooked in creamy tomato, & traditional Indian spices

GF D **Palak Paneer / Matar Paneer** (tofu for vegan option) **$19.99**
Cubes of cottage cheese simmered in a smooth spinach puree, spiced with cumin seeds, coriander, turmeric & curry powder / Green peas & cottage cheese cooked together into a delicious gravy

GF VG **Yellow Dal / Dal Palak $17.99 / $18.99**
Yellow lentils tempered with cumin and garden herbs / Yellow Dal cooked with fresh spinach

GF D **Dal Makhani $18.99**
Spiced kidney beans and whole lentils flavored with cream

SPECIALITY RICE

GF D **Matar Jeera Rice / Vegetable Pulav / Spicy Vegetable Fried Rice $17.50**
Basmati rice with sauteed peas and jeera / Rice with vegetables, paneer and spices served with Raita (yogurt sauce)/ Indo-Chinese style fried rice. Vegan option: ask without raita

GF VG **Tamarind Rice $17.50**
Rice cooked in tamarind and spices, served with sambar, papad and achar

GF VG **Lemon Rice $17.50**
Lemon flavored rice spiced with cumin, mustard seeds, served with sambar, papad and achar

For Breads, Accompaniments and Desserts, see main menu

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 descriptions

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

For parties 5 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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