



Ananda

210 Thompson Street
(Between Bleecker & West 3rd)
New York, NY 10012

(212)533-7290

Authentic Indian Vegetarian Kosher Restaurant
(Vegan, Gluten-free & Jain option available)

ALL YOU CAN EAT LUNCH BUFFET (DINE IN ONLY)
MON - FRI (12 PM - 3 PM) \$13.99

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

www.theanandanyc.com

theanandanyc@gmail.com



@Nycananda



@anandanyc

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. Many of the ingredients, spices, nuts and herbs are not listed in the menu descriptions.

★ **Aloo Papdi Chaat [Vegan option available] \$7.99**
Traditionally prepared using crisp fried dough wafers known as papdi along with boiled chick peas, boiled potatoes, yogurt & tamarind chutney

GF ✓ **Bombay Bhelpuri \$7.99**
One of the most popular street foods in India. Delicious mixture of puffed rice, sev, tomato, potato, onion and sweet-sour spicy chutneys.

GF ✓ **Onion Pakoras / Bhajias \$7.99**
Fried sliced onions in chickpea flour, fritters / Fried potato sliced in chickpea flour. Served with chutneys

✓ **Vegetable Cutlets \$7.99 / 2 pc**
A delectable combination of mashed potato and green vegetables. A snack with a crisp outside and soft inside

GF ✓ **Batata Vada \$7.99**
Popular Indian fast food, also known as aloo bonda, deep fried savory appetizer made with spicy potato mix

✓ **Vada Pav (2 pc) \$9.99**
Batata Vada served in a bun with spicy & tamarind chutneys

★ **Samosas / Samosa Chaat [Vegan option available] \$5.99 / \$7.99 (2 pc)**
Indian fried pastry with a savory filling such as spiced potatoes, onions, peas and lentils (2 pcs) / Samosas served with chickpeas, yogurt, tamarind and coriander chutneys

✓ **Pav Bhaji \$9.99**
Pav Bhaji is a hurried street meal for common people. This is a spicy blend of vegetables in tomato gravy served with pav (buttered buns).

GF ✓ **Idli or Medu Vada \$5.99**
Steamed rice and lentil patties / Crispy lentil doughnut. Served with sambar & chutney

GF ✓ **Idli or Medu Vada in Sambar or Rasam Bowl \$8.99**
Rasam is a south indian soup traditionally prepared using tamarind juice as a base with addition of tomato, chili pepper, cumin & other seasonings

GF ✓ **Gobi Manchurian \$9.99**
Popular Indo Chinese dish. Cauliflower has a crispy coating and is tossed with a mouth-watering spicy sauce.

✓ **Assorted Appetizer Platter \$12.99**
Includes Batata Vada, Samosas and Pakoras

SOUPS/SALADS

GF ✓ **Rasam \$4.99**
Spicy lentil tamarind soup tempered with curry leaves

GF ✓ **Sambar \$5.99**
Tangy lentil broth with vegetables

GF ✓ **Mulligatawny Soup \$6.99**
Tomato, lemon, herbs and lentil soup

GF ✓ **Tomato Soup \$6.99**
Indian spiced tomato soup

GF ✓ **Katchumber \$6.99**
Chopped vegetable salad with garden fresh tomato, cucumber, carrots and house dressing

GF ✓ **Moong Salad \$7.99**
Mung beans with chopped cucumbers, onions, tomatoes and cilantro with 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. Served with sambar and chutneys. Extra toppings \$2 extra per topping

- GF ✓ Sada (Plain) Dosa \$9.99**
Crispy rice and lentil crepe (spice free)
- GF ✓ Paper Dosa / Paper Masala Dosa \$11.99 / \$12.99**
Extra thin and crispy crepe
- GF ✓ Masala Dosa / Spinach / Mushroom \$12.99 / \$14.99/ \$14.99**
Dosa served with a mildly spiced potato filling with different options
- GF ★ Paneer / Cheese / Ghee Roast Masala Dosa \$15.99 / \$15.99/ \$14.99**
Dosa served with a mildly spiced potato filling with different options
- GF ✓ Gunpowder Sada Dosa / Gunpowder Masala Dosa \$11.99 / \$13.99**
Crispy rice crepe with gunpowder chilies served plain or with spiced potato and onion masala
- GF ★ Paneer Bhurji Dosa \$15.99**
Spicy dosa rolled with potato & onion masala
- GF 🔥 Mysore Sada Dosa / Mysore Masala Dosa \$11.99/ \$13.99**
Hot Mysore spices added to the crispy rice and lentil crepe served plain or with mildly spiced potato and onion masala
- GF ✓ Pondicherry Masala Dosa \$14.99**
Spicy Dosa rolled with potato & onion masala
- GF 🔥 Moong Sada / Moong Masala Dosa \$11.99 / \$13.99**
Rich and Healthy dosa made with whole moong beans / Moong Dosa filled with mildly spiced potatoes
- ✓ Rava Sada Dosa \$12.99**
Cream of wheat & rice flour crepe flaked with cilantro
- Onion Rava / Onion Rava Masala / Paneer Rava Masala Dosa \$13.99/\$14.99/\$15.99**
Cream of wheat & rice flour crepe flaked with cilantro & onions (with topping options of spinach/mushroom)
- 🔥 Chili Rava Masala Dosa / Gunpowder Rava Masala Dosa \$14.99**
Rava dosa filled with masala & fresh green chilies / Rava Dosa filled with masala and gunpowder chilies

UTTAPPAM

Uttappam is a thick pancake, with toppings cooked right into the batter. Served with sambar and chutney. Each additional topping (Spinach, Mushroom or paneer) extra \$2

- GF ✓ Plain \$10.99**
Savory rice & lentil flour pancakes sprinkled with cilantro
- GF ✓ Tomato, Onion, Chili Uttappam \$13.99**
Uttappam mixed with hot green chili peppers, onions and cheese
- GF ✓ Mixed Vegetable Uttappam \$12.99**
Uttappam with onions, peas, tomatoes and carrots
- GF ✓ Onion Tomato Garlic Uttappam / Spinach Uttappam \$13.99**
Uttappam with onions, tomatoes and garlic / Uttappam with onion, tomato, garlic and spinach

GF - Gluten Free **✓** -Vegan **🔥** -Spicy **★** -Dairy

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NORTH INDIAN CURRIES

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

- GF** **Alu Palak / Alu Jeera / Alu Baigan \$13.99**
Potatoes and creamed spinach / Potatoes spiced with cumin / Spiced vegetables and stir fired eggplant
- GF** ✓ **Alu Gobi / Gobi Masala \$14.99 / \$13.99**
Cauliflower, potatoes and an enticingly fragrant blend of spices / Cauliflower and mildly spiced tomato sauce
- GF** ✓ **Alu Matar/ Mushroom Matar \$13.99**
Potato, green peas / Mushroom & mildly spiced tomato sauce / (Add Paneer \$2.00)
- GF** ✓ **Baigan Bartha \$14.99**
A delicious Punjabi flavored roasted eggplant cooked in onion & tomato gravy with aromatic Indian spices.
- GF** ★ **Chana Saag (Dairy) / Chana Masala \$13.99**
Chickpea prepared with blend of creamed spinach / chickpea cooked with onion and masala spices.
- GF** ✓ **Bhindi Masala \$13.99**
Fresh okras sautéed with onion, tomato, ginger, garlic, spices
- ★ **Malai Kofta / Methi Matar Malai \$14.99**
Dumplings of cottage cheese, potatoes, sautéed in a rich sauce and saffron / Fenugreek leaves, green peas, cream (malai) with Indian spices
- GF** ★ **Vegetable Jalfrazi / Navratan Korma [Vegan option available] \$13.99 /\$14.99**
Fresh mixed vegetables cooked in a sour; sweet & spicy sauce/ Fresh mixed vegetables and cream sauce
- GF** ★ **Kadai Paneer Masala [Tofu for Vegan option] \$14.99**
Mouthwatering combination of cottage cheese cooked in creamy tomato, onion & traditional Indian spices
- GF** ★ **Palak Paneer / Matar Paneer [Tofu for Vegan option] \$14.99**
Cubes of cottage cheese simmer 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** ✓ **Yellow Dal / Dal Palak \$12.99 / \$13.99**
Yellow lentils tempered with cumin and garden herbs/ Yellow Dal with fresh spinach
- ✓ **Chole Bhature \$19.99**
Chole Bhature is a mouth-watering, spicy, and exotic dish from Punjabi Cuisine. The crispy puffed Bhatura makes an excellent combo with hot & spicy chickpeas curry (served with 1 pc of Bhature -Extra Bhature \$5.99 ea)

THALI (Dine-In Only)

In India, entire meal is served at the same time including starters, main entrée and desserts. The system is called Thali, a round platter with small bowls (Katrori) filled with sides arranged around the rim to serve with food. In the center, the staple food (bread or rice) is piled up. Ask for vegan dessert.

- ★ **Ananda North Indian Thali [Vegan option available] \$20.99**
Papadum, Palak Paneer, Chana Masala, Yellow Dal, Raita, Chapati, Basmati Rice & Dessert of the day
- GF** **Ananda South Indian Thali \$20.99**
Idli, Medu Vada, Masala Dosa, Veg. Uttapam, Sambar, Coconut & Tomato Chutney & Dessert of the day

GF - Gluten Free ✓ -Vegan 🔥 -Spicy ★ -Dairy

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SPECIALTY RICE



Bisi Bele Bath \$13.99

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



Vegetable Biryani \$13.99

Basmati rice with vegetables, paneer and spices served with Raita (yogurt sauce)



Tamarind Rice \$11.99

Rice cooked in tamarind and spices served with sambar and papad



Lemon Rice \$11.99

Lemon flavored rice served with sambar & papad

BREADS

All Breads are vegan by request (except paneer paratha)

Chapati \$5.99

Whole Wheat Flat Bread (2 pcs)

Pulka \$5.99

Fat-free flat bread (2 pcs)

Paratha \$5.99

Layered whole wheat bread (1 pc)

Stuffed Paratha \$6.99

Paratha stuffed with your choice of onion, paneer, or potato (1 pc)

Poori \$6.99

Fried puffy bread (2 pcs)

Naan / Garlic Naan \$3.50 / \$4.50

Traditional Indian Bread

ACCOMPANIMENTS

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



Raita \$4

Yogurt with cucumber, onion and mint

Extra Sambar \$2.50

Tangy lentil broth



Achar \$2

Spicy Indian pickle



Dosa Podi \$2

ground chili in oil

Extra Rice \$3

Plain Steamed Rice

Extra Papad (4 pcs) \$2



- Gluten Free



-Vegan



-Spicy



-Dairy

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DESSERTS

★ **Gulab Jamun \$5.99**

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

GF ★ **Kheer / Ras Malai \$5.99**

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

GF ★ **Badam Halwa / Gajar Halwa \$6.99 / \$5.99**

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

✓ **Sooji Halwa \$5.99**

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

GF ★ **Kulfi \$5.99**

The mixture of dense evaporated milk with cardamom, saffron and pistachios

GF ★ **Halwa a la mode \$7.99**

Warm badam halwa served with vanilla ice cream

BEVERAGES

Canned Soda \$2

Coke, Diet Coke, Sprite, Ginger ale

Mineral / Sparkling Water \$2 / \$4

Coffee / Tea \$3

★ **Masala Chai \$3**

Indian Chai spiced tea with milk

Herbal Tea \$3

Jasmine, Peppermint, Chamomile or Lemon Ginger Tea

★ **Madras Coffee \$3**

South Indian coffee with hot frothy milk

Mango Juice \$4

★ **Lassi \$5**

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

Thums Up / Limca \$3

Indian Soda

BEERS/WINES

Taj Mahal (22 oz) \$10

King Fisher/ Stella /Founders IPA \$7

White Wine \$8 Glass / \$28 Bottle

Chardonnay, Sauv, Blanc, Pinot Grigio

Red Wine \$8 Glass / \$28 Bottle

Cabernet, Pinot Noir, Merlot

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JAIN MENU

- GF** ✓ **Gobi Manchurian \$9.99**
Popular Indo-Chinese dish. Cauliflower with a crispy coating and is tossed with a mouth-watering spicy sauce
- GF** ✓ **Bombay Bhelpuri \$7.99**
Delicious mixture of puffed rice, sev, tomato, sweet-sour-spicy chutneys
- GF** ✓ **Idli (2 pcs) / Idli in Sambar or Rasam Bowl \$5.99 / \$8.99**
Steamed rice and lentil patties served with chutney and sambar/ idli soaked in sambar or rasam bowl
- GF** ✓ **Medu Vada (2 pcs) /Medu Vada in Sambar or Rasam Bowl \$5.99 / \$8.99**
Crispy lentil doughnut served with sambar & chutney / Medu Vada soaked in sambar or rasam bowl

SOUPS/ SALADS

- GF** ✓ **Sambar 5.99**
Tangy lentil broth with vegetables
- GF** ✓ **Tomato Soup \$6.99**
Indian spiced tomato soup
- GF** ✓ **Moong Salad \$7.99**
Mung beans with chopped cucumbers, onions, tomatoes and cilantro with lemon dressing

DOSA & UTTAPPAM 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 chutney. Each additional topping is extra \$2

- GF** ✓ **Sada (Plain) Dosa \$9.99**
Crispy rice and lentil crepe (spice free)
- GF** ✓ **Paper Dosa \$11.99**
Extra thin and crispy crepe
- GF** 🔥 **Mysore Sada Dosa \$11.99**
Hot Mysore spices added to the crispy rice and lentil crepe
- GF** ✓ **Moong Sada \$11.99**
Rich and Healthy dosa made with whole moong beans
- GF** ✓ **Gunpowder Sada Dosa \$11.99**
Cream of wheat & rice flour dosa filled with gunpowder chilies
- ✓ 🔥 **Rava Sada Dosa \$12.99 / Chili Rava Dosa \$13.99**
Cream of wheat & rice flour crepe flaked with cilantro / Rava dosa with fresh green chilies
- ✓ 🔥 **Gunpowder Rava Dosa \$13.99**
Cream of wheat & Rice flour dosa with gunpowder chilies
- GF** ✓ **Plain Uttappam \$10.99**
Savory rice & lentil flour pancakes sprinkled with cilantro
- GF** ✓ **Tomato, Peas, Bell Peppers, Chillies Uttappam \$12.99**
Uttappam mixed with hot green chili peppers, tomatoes, peas & bell peppers

GF - Gluten Free ✓ -Vegan 🔥 -Spicy ★ -Dairy

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CURRIES

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



Chana Masala \$13.99

Chickpea cooked with tomato and masala spices



Kala Chana \$13.99

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.



Gobi Masala \$13.99

Cauliflower and mildly spiced tomato sauce



Kadai Paneer Masala [Tofu for Vegan option] \$14.99

Mouthwatering combination of cottage cheese cooked in creamy tomato sauce & traditional Indian spices



Palak Paneer [Tofu for Vegan option] \$14.99

Cubes of cottage cheese simmer in a smooth spinach puree, fragrant with cumin seeds, ground coriander, ground turmeric & curry powder.



Yellow Dal \$12.99

Yellow lentils tempered with cumin and garden herbs



Dal Palak \$13.99

Yellow Dal with fresh spinach

SPECIALTY RICE



Vegetable Pulav \$12.99

Basmati rice with vegetables, paneer and spices served with raita (yogurt sauce)



Tamarind Rice \$11.99

Rice cooked in tamarind and spices served with sambar and papad



Lemon Rice \$11.99

Lemon flavored rice served with sambar & papad

For Breads and Accompaniments see Main Menu



- Gluten Free



- Dairy



-Vegan



- Spicy

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CATERING FOR ALL OCCASIONS & HOLIDAYS

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