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## SMALL PLATES

### **Chick Pea "Fries" 7**

Oven-roasted, with spiced tamarind chutney

### **Chicken Burra 14**

Charcoal-grilled free range chicken, burra spices, tamarind, cilantro chutney

### **Seasonal Squash Samosa 7**

Organic seasonal squash, peas, leeks, chick peas, spinach

### **Meat Samosa 7**

Roasted lamb, seasonal squash, peas, leeks, chick peas, spinach & pumpkin seeds

### **Pulled Berkshire Pork 11**

Local, pasture-raised pork, tamarind and Ananda's spice rub, cardamom and cumin-scented lentil & pumpkin polenta

### **Gobinda 10**

Roasted cauliflower, lime, chili, tamarind, toasted sesame

### **Cilantro Lime Grilled Paneer 10**

Organic, house-made cheese, lime, chili, cilantro

### **Palak Chaat 10**

Crispy baby spinach, house-made herbed yogurt, pomegranate & tamarind chutney

### **Kulu Kofta 11**

Spring lamb, diced Vidalia onions, roasted red peppers, masala sauce

### **Kerala Cakes 13**

Lump crab, local sweet silver queen corn, house-made ginger cocktail sauce

### **Ragda Tikki Chaat 10**

Spiced potato, cauliflower, paneer and spinach patties, chana, tamarind, yogurt & sev

### **Bengan Khas 15**

Baby eggplant, heirloom tomatoes, minted yogurt. Served with garlic naan.

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## ORGANIC CONDIMENTS

### **Raita 5**

House-made organic yogurt, English cucumbers, cumin

### **Achar 2**

Mango and lime pickle

### **House-made Chutneys 2**

Mango | Spiced Pear | Mint, Mango & Avocado medley

**Substitutions/modifications are kindly discouraged**

## ORGANIC SOUPS

### **Butternut Squash & Carrot 7**

Local farm fresh squash, home-grown carrots, Granny Smith apples, spiced pear chutney

### **Roasted Cauliflower, Corn & Crab 11**

Cilantro, lime, coconut, aromatic spices

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## SALADS

### **Organic Beet & Pear 11**

Heirloom beets & saffron-poached pears, herbed blue cheese dressing, feta cheese, spiced walnuts, toasted cumin

### **Avocado & Roasted Corn 10**

With sweet peppers, fresh lime, mint

### **Organic Greens 9**

Mixed greens, saffron-poached pears, FireFly Farms goat cheese, toasted almonds, Ananda's mint & lime dressing

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## BREADS

(Organic & GMO-free)

### **Naans**

(unleavened bread)

Classic 5

Garlic 5

Keema (Lamb) 6

Kashmiri (dried fruits & almonds) 5

Rosemary & Sea Salt 6

Bacon & Cheese 7

Goat Cheese & Cilantro 7

Mint & Chili 5

### **Roti 5**

Whole wheat bread

### **Paratha 5**

Layered whole wheat bread

### **Papadum 4**

Thin, spicy lentil crisp

### **Onion Kulcha 5**

White bread stuffed with scallions & Vidalia onions

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## TRADITIONAL RICE

Mughal Biryani made with basmati rice, nuts & raisins

### **Chicken Biryani 20**

### **Lamb Biryani 22**

### **Shrimp Biryani 27**

### **Vegetable Biryani 18**

## DUCK | LAMB | GOAT

### **Dharamshala Duck 28**

Himalayan preparation of roasted local duck, cardamom and cumin-scented lentil & pumpkin polenta, seasonal vegetables

### **Lamb Shank 30**

Herb-roasted Elysian Fields Farm lamb; vegetable biryani

### **Lamb Vindaloo 23**

Spicy curry sauce, potatoes

### **Lamb Saag 23**

Spicy curry sauce

### **Bhuna Lamb 23**

Stir-fried, Indian spices, fresh vegetables

### **Lamb Shahi Korma 22**

Cream Sauce, nuts, raisins

### **Lamb Dhansak 22**

Red peppers, onion, broccoli, fresh spinach, chick peas

### **Garam Masala Goat 28**

Local pasture-raised Goat; Ananda's special dry rub; cardamom & cumin-scented lentil & pumpkin polenta

## VEGETARIAN

### **Vegetable Jalfrezi 9 side / 19 entree**

Cauliflower, broccoli, peas, bell peppers, carrots, string beans, snap peas, potatoes and tomatoes

### **Malai Kofta 19**

Vegetable croquettes, spiced cream sauce

### **Chana 8 side / 18 entree**

Chick-pea curry, onions, turmeric, cumin, coriander, mango powder

### **Dal Makhani 7 side / 17 entree**

Traditional organic black lentils

### **Dal Tadka 17**

Traditional organic yellow lentils

### **Palak Paneer 8 side / 20 entree**

Organic creamed spinach, homemade Indian cheese

### **Navrattan Curry 18**

Fresh vegetables, homemade cheese, light cream sauce, nuts, raisins

### **Shahi Paneer 19**

Homemade organic cheese, aromatic masala sauce

### **Bhindi Pyaaz 19**

Okra, onions, traditional spices

### **Bengan Bhartha 19**

Roasted baby eggplant, coriander, onions, tomatoes

## CHICKEN

### **Chicken Tikka Masala 21**

Boneless breast, aromatic masala sauce

### **Chicken Cheera 21**

Organic spinach, green chilies, ginger, garlic, tomatoes

### **Chicken Jalfrezi 21**

Boneless breast, cauliflower, broccoli, peas, bell peppers, carrots, string beans, snap peas, potatoes and tomatoes

### **Chicken Vindaloo 21**

Boneless breast, spicy curry sauce, potatoes

### **Murgh Khumari 21**

Boneless breast, cream sauce, organic apricots, almonds

## SEAFOOD

### **Crab Malabar 29**

Colossal lump crab, fresh corn, Vidalia onions, lime, light Indian spices

### **Crab Korma 29**

Jumbo Blue crab, silver queen corn, Vidalia onions, peas, lime, Indian spices, light korma sauce

### **Chilean Sea Bass 35**

Wild-caught. Sesame-encrusted, fire-roasted heirloom tomato & basil sauce, vegetable biryani

### **Shrimp Balchao 30**

Grilled jumbo shrimp, tamarind, coconut, lime, chili, fresh vegetables, cardamom and cumin-scented lentil & pumpkin polenta

### **Jingha Karari 28**

Jumbo shrimp, garlic, ginger, green chilies, coconut milk, coriander

### **Goa Fish 28**

Whole pan fried, roasted garlic, tamarind, scallions

### **Fish Curry 25**

Wild-caught black cod, spicy coconut curry sauce

## TANDOORI

### **Lamb Chops 30**

Almond-encrusted. Vegetable biryani & saag

### **Beef Tenderloin 35**

Locally raised Angus beef, pomegranate, tandoori spices, seasonal vegetables

### **Cardamom Murgh 22**

Chicken chops, anti-oxidant spice rub, vegetable biryani, masala sauce, spiced pear-pomegranate chutney

### **Murgh Tandoori 22**

Bone-in free-range chicken, yogurt marinade, tandoori spices

### **Fish Tikka 26**

Wild salmon, roasted heirloom tomato & basil coulis

### **Shrimp Adrak 28**

Lime juice, chilies, garlic, ginger

### **Halibut 28**

Wild-caught. Red pepper masala sauce, fresh mango salsa, vegetable biryani

### **Murgh Tikka 22**

Free range chicken breast, traditional tandoori marinade