

# Ananda

## Easter Brunch

11:00am-2:30pm

### ORGANIC BEVERAGES

Fresh Squeezed Juices 6  
*Orange | Grapefruit*

Espresso  
*Single 3*  
*Double 4*

Chai 5

Fair Trade Coffee & Tulsi Teas 3

Mango Lassi 4

### SMALL PLATES

#### **Chicken Burra 14**

Charcoal-grilled free range chicken, burra spices, cilantro chutney, cumin-scented lentil & pumpkin polenta

#### **Seasonal Squash Samosa 7**

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

#### **Meat Samosa 8**

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

#### **Pulled Berkshire Pork 13**

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

#### **Gobinda 12**

Roasted cauliflower, lime, chili, tamarind, toasted sesame

#### **Tamil Tuna 16**

Tartare of sashimi grade tuna belly, mint, mango, avocado, toasted sesame

#### **Cilantro Lime Grilled Paneer 12**

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

#### **Palak Chaat 12**

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

#### **Kulu Kofta 13**

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

#### **Kerala Cakes 14**

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

#### **Ragda Tikki Chaat 12**

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

### BRUNCH CLASSICS

#### **Roasted Banana & Challah French Toast Casserole 14**

Farmer's cheese, chopped bananas, seasonal berries, house-made crème fraiche & cardamom maple syrup

#### **Ananda Omelet 14**

Free range Ananda Farm eggs, sweet onions, sweet peppers, chopped heirloom tomatoes and Manchego cheese with a touch of chili. Served with seasonal vegetables

#### **Malabar Omelet 20**

Free range Ananda Farm eggs, colossal lump crab meat, Firefly Farm goat cheese and cilantro. Served with seasonal vegetables

#### **Scrambled Eggs 11**

Two free range Ananda Farm eggs scrambled with goat cheese. Served with seasonal vegetables

### INDIAN CLASSICS

#### **Shahi Korma 27**

Lamb braised in an exquisite cream sauce with nuts and raisins

#### **Chicken Tikka Masala 23**

Boneless medallions of chicken marinated, grilled and sautéed in an aromatic masala sauce

#### **Chicken Jalfrezi 23**

Farm fresh vegetables

#### **Lamb Shank 32**

Herb-roasted Elysian Fields Farm lamb; vegetable biryani

#### **Chilean Sea Bass 37**

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

#### **Salmon Tikka 30**

Wild salmon, roasted heirloom tomato & basil coulis

#### **Vegetable Jalfrezi 22**

A hearty combination of cauliflower, broccoli, peas, bell peppers, carrots, string beans, sugar snaps, potatoes and tomatoes

#### **Dal Makhani 18**

A traditional combination of lentils cooked in the manner of every Indian household

#### **Palak Paneer 22**

Organic creamed spinach with homemade Indian cheese

#### **Navrattan Curry 22**

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

#### **Shahi Paneer 22**

Homemade organic cheese, aromatic masala sauce

### SOUP & SALAD

#### **Butternut Squash & Carrot Soup 9**

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

#### **Roasted Cauliflower, Corn & Crab Soup 12**

Cilantro, lime, coconut, aromatic spices

#### **Organic Beet & Pear Salad 12**

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

#### **Avocado & Roasted Corn Salad 11**

With sweet peppers, fresh lime, mint

### BREADS

(Organic & GMO-free)

#### **Naans**

(unleavened bread)

Classic | Garlic 5 ea.

Keema (Lamb) 6

Kashmiri (dried fruits & almonds) 6

Rosemary & Sea Salt 6

Bacon & Cheese 8

Goat Cheese & Cilantro 8

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

### 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