

# Ananda

## Bubbles

Moët & Chandon Imperial Brut NV .....15/glass

## First Course

<b>Avocado &amp; Roasted Corn Salad</b> with sweet peppers, fresh lime, mint.....	13
<b>Organic Beet &amp; Pear Salad</b> Heirloom beets & saffron-poached pears with herbed blue cheese dressing, feta cheese, and spiced walnuts .....	14
<b>Organic Greens Salad</b> Mixed greens, saffron-poached pears, FireFly Farms goat cheese, toasted shaved almonds, Ananda's mint & lime dressing .....	11
<b>Butternut Squash &amp; Carrot Soup</b> Local farm fresh squash, home-grown carrots, Granny Smith apples, spiced pear chutney .....	10
<b>Kerala Cake</b> Lump crab, local sweet silver queen corn, house-made ginger cocktail sauce .....	17
<b>Butternut Squash Samosa</b> Organic butternut squash, peas, leeks, chick peas, spinach, in a puff pastry .....	8
<b>Meat Samosa</b> Roasted lamb, seasonal squash, peas, leeks, chick peas, in a puff pastry with pumpkin seeds .....	8
<b>Chicken Burra</b> Charcoal-grilled free range chicken, burra spices, tamarind .....	16
<b>Tamil Tuna</b> Tartare of sashimi grade tuna belly, mint, mango, avocado, toasted sesame .....	18
<b>Gobinda</b> Roasted cauliflower, lime, chili, tamarind, toasted sesame .....	14

## Breads

(Organic and GMO Free)

<b>Naans</b> (unleavened bread)	<b>Roti</b> 6
Classic 6	Whole wheat bread
Garlic 6	<b>Paratha</b> 6
Keema (Lamb) 6	Layered whole wheat bread
Kashmiri (dried fruits & almonds) 6	<b>Papadum</b> 5
Rosemary & Sea Salt 7	Thin, spicy lentil crisp
Bacon & Cheese 9	<b>Onion Kulcha</b> 6
Goat Cheese & Cilantro 9	White bread stuffed with scallions & Vidalia onions
Mint & Chili 6	

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## Entrées

<b>Dharmshala Duck</b> Himalayan preparation of roasted local duck, cardamom and cumin-scented lentil & pumpkin polenta, seasonal vegetables .....	34
<b>Chicken Tikka Masala</b> Boneless breast, aromatic masala sauce .....	25
<b>Cardamom Murgh</b> Chicken chops, anti-oxidant spice rub, mashed cauliflower, masala sauce, spiced pear-pomegranate chutney .....	27
<b>Lamb Shank</b> Herb-roasted Elysian Fields Farm lamb; vegetable biryani .....	35
<b>Lamb Vindaloo</b> Spicy curry sauce, potatoes .....	29
<b>Lamb Shahi Korma</b> Cream sauce, nuts, raisins .....	29
<b>Lamb Chops</b> From Elysian Fields Farm. Almond-encrusted. Vegetable biryani & saag .....	35
<b>Tandoori Beef Tenderloin</b> Locally raised Angus beef, pomegranate, tandoori spices, mashed cauliflower.....	39
<b>Garam Masala Goat</b> Local pasture-raised goat; Ananda's special dry rub; cardamom and cumin-scented lentil & pumpkin polenta .....	34
<b>Goa Fish</b> Whole pan fried, roasted garlic, tamarind, scallions .....	34
<b>Crab Malabar</b> Colossal lump crab, fresh corn, Vidalia onions, lime, Indian spices .....	33
<b>Shrimp Balchao</b> Grilled jumbo shrimp, tamarind, coconut, lime, chili, fresh vegetables. Cardamom & cumin-scented lentil and pumpkin polenta .....	34
<b>Halibut</b> Wild-caught. Red pepper masala sauce, fresh mango salsa, vegetable biryani .....	35
<b>Chilean Sea Bass</b> Wild-caught, sesame-encrusted, fire-roasted heirloom tomato and basil sauce, vegetable biryani .....	39
<b>Vegetable Jalfrezi</b> Cauliflower, broccoli, peas, bell peppers, carrots, string beans, potatoes and tomatoes .....	23
<b>Palak Paneer</b> Organic creamed spinach, homemade Indian cheese .....	23
<b>Shahi Paneer</b> Homemade organic cheese, aromatic masala sauce .....	23
<b>Chana</b> Chick-pea curry, onions, turmeric, cumin, coriander, mango powder ....	23