



2013

Ananda Restaurant a la Carte Menu 2013

Anada Restaurant

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STARTERS

| | |
|--|--------|
| Raw & cooked baby vegetables with tandoori Portobello mushrooms, garden leaves with a guava & passion fruit dressing Ananda Salad | €7.50 |
| Pan fried organic St Tola's goats cheese & potato cakes, roasted pear & walnut chutney Goat Cheese Tikki | €8.50 |
| Crispy fried hand rolled pastry barrel filled with crispy potatoes ,chickpeas puchka and lentil dumpling chilled cumin yoghurt Chat Ka Minar | €8.50 |
| Free-range Barbary two ways. duck tikka with passion fruit & date chutney & potted duck leg confit, plum & anise jelly Duck Tasting | €11.00 |
| Free-range guinea fowl supreme in Kashmiri chili & carom seeds pomegranate, avocado raita with parmesan rubbed parsnip Tandoori Guinea Fowl | €11.50 |
| Robata grilled kettyle's Irish chicken thighs marinated in coriander & lime crispy chicken lollypop with corn & red onion salsa Murgh ke Pakwaan | €11.50 |
| Pan seared Kilkee scallops with spiced broccoli puree & aged homemade kumquat chutney Jal Tarang | €14.50 |
| Fresh Dingle Bay crabmeat with onion, sweet chilly, raw mango chutney, crab samosa & squid ink, chilly dip Kekda Balchao | €12.00 |
| Jumbo prawns with spiced Jaipuri salt, lemon, chilly with melon, basil salad & caper, red onion relish Benaresi Jhinga | €15.00 |
| Pan seared hand pounded Wicklow lamb cakes flavored with smoked cloves cardamom & a crispy lamb cigarillo with a raspberry & curry leaf chutney Textures of Lamb | €11.00 |
| A simple way to savour the Chefs selection of starters from robata grill & tandoori clay oven Ananda Kebab Tasting | €15.00 |

RICE & BREADS

Plain Naan : Roti (whole wheat bread) : **Steamed Basmati Rice**

€2.95

Flavoured Naans : Garlic onion & coriander ; chilli & cheese; Peshawari

(coconut, raisins & nuts) ; Keema (spiced pounded lamb)

€3.95

Missie Roti (Griddled Bread for Coeliac's black gram & fennel)

Bread Basket (For Two)

€6.50

Konkani pulao (Coconut, lentils & curry leaf) /**Wild Mushroom Pulao**

3.95

€

MAIN COURSES

| | |
|---|--------|
| Free-range Irish chicken on the bone marinated with Amritsar chilly, garlic & yoghurt. Saffron pulao & tikka masala sauce Tandoori Murgh | €23.00 |
| Free-range Irish chicken breast stuffed with wild mushroom, apricot & spinach served with saffron & aniseed korma Jardaloo Murgh Korma | €23.50 |
| Free-range Barbary duck glazed with tamarind, curry leaf, madras sauce & rich potato puree €23.50 Chennai Masala Barbary Duck | |
| An Ananda classic -pan fried Howth lobster in a traditional Goan style sauce with tamarind rice Lobster Xec-Xec | €34.50 |
| Jumbo prawns with pickling spices, lentil kedgeree, potato papad & Moore (a yoghurt coconut extract & palm toddy dollop) Achari Jhinga | €24.50 |
| Tandoori Waterford monkfish tail on roasted vine tomato & smoked garlic shoots, kofta with turmeric & rock salt , lime ,squid ink mayonnaise Lahsooni Macchi | €26.00 |
| Crispy pan fired sea bass or Irish mackerel (when available) in a wafer envelope, baby turnip & beet salad, wasabi pearls mango ginger chutney Tawe Ki Machhi | €24.50 |
| Slow cooked Wicklow lamb shank braised in a Kashmiri chilli & screw pine extract finished with spiced Himalayan salt Nalli Ki Kaliyan | €24.00 |
| Wicklow lamb rack marinated with almond & mint pesto from Robata grill, chickpea & chard with a pomegranate emulsion Rogani Chops | €25.50 |
| 18 hour marinated Irish Organic pork chop & crispy pork belly with Vindaloo masala & Konkani baath (Coastal coconut rice) Pork Vindaloo | €23.50 |
| Irish rabbit leg confit steeped in brown onion & dry spice rub with masala potato gratin, tempered spinach puree Khargosh Aur Saag | €24.00 |
| Seasonal Organic vegetable bar with salted apricot caramel, crispy milk fritter & tikka masala sauce Subz Ki Bahar (V) | €17.50 |
| Organic aubergine steak stuffed with peppers, raisins, cashew nuts & peanut, roasted onion & coconut sauce Hyderabadi Baingan (V) | €16.50 |
| Cottage cheese and broccoli marinated in creamy marinade infused with cardamom charred in tandoor served with orange infused tomato veloute Tandoori Phool ,Malai Paneer (V) | €17.00 |

TRADITIONAL

Thaali is a perfect way of savouring a complete Indian meal.

Selection of meats, Seafood & potato dishes with kebab rice & bread

Ananda Masahari Thaali (Meat & Seafood)

€30.00

Thaali is a perfect way of savouring a complete Indian meal

greens, potatoes & lentils, fresh vegetable dishes with kebab, rice & bread

Ananda Shakahari Thaali (Vegetarian)

€27.00

A Hyderabadi specialty of perfumed basmati rice & lamb scented with mint, saffron & rose water with a raita & curry

Lagan Ki Biryani

€22.50

Tiger Prawns & fresh fish cooked in coastal spices masala finished with palm vinegar, jaggery & cinnamon

Manglorean Seafood Curry

€24.50

Old Delhi style Irish chicken breast with tomatoes, honey, sour cream & dried musky fenugreek

Murgh Makhanwala

€21.50

Hand pounded Wicklow lamb mince braised with whole spices, green peas, wild mushrooms & baby spinach

Keema Khumb Mattar

€20.50

Free-range Irish chicken breast with fresh spinach & greens finished with mango powder & tomatoes

Saag Murgh

€20.00

Wicklow lamb with mace & ginger infused red onion sauce & spiced shallots

€23.00

Kashmiri Rogan Josh

SIDES

Okra tossed with cumin, raw mango powder and cherry tomatoes

Aam Waali Bhindi (V)

€5.95

Red chard & baby spinach with buttered garlic & fenugreek

Lahsooni Patta(V)

€5.95

Sautéed asparagus & baby corn tempered with cumin & curry leaf

Tadka Asparagus & Baby Corn

€5.95

Baby potatoes tempered with musky fenugreek, scallions & a lime drizzling

Aloo Hara Pyaz (V)

€5.95

Lentils of the day

Ghar Ki Daal

€5.95

Chickpeas with carom, tomatoes & fresh coriander

Amritsari Channa (V)

€5.95

Raita yoghurt relish with cucumber toasted cumin

€3.25