



A N A M A N D A R A
M O D E R N V I E T N A M E S E C U I S I N E

THE LOVE STORY

The ancient story behind Ana Mandara, or “beautiful refuge,” is one of love and loss, courage and honor, romantic rage and sacrifice. Look around you at the intricate carvings, ancient pottery, and delicate bamboo, and be transported to a special time in Vietnam... A time when life was as fragile as the lotus flower, but also powerfully rich with passion and culture.

The story tells of lovely Princess Huyen-Tran, who lived with her father, King Tran-Nhan-Ton, in North Vietnam 700 years ago. Her captivating beauty and endless grace caught the attention of a visiting king from the neighboring Cham kingdom. The king, Che-Man, asked for her hand in marriage, and the princess’ father agreed that she would marry in exchange for land. But the princess was already in love with a general named Tran-Khac-Chung, a remarkable man of strength and courage. She reluctantly married the king, but was not welcome in her new home. The king’s first wife, Tapari, was bitterly jealous and even tried to poison her! Tapari eventually ordered her husband killed - a selfish, gruesome request, for tradition required the death of all his wives.

The princess’ family, fearing her fate, sent the courageous general to rescue her, and the princess and her lover reunited in supreme joy! The two traveled among the lush islands of South Vietnam and thrived in pure delight, enjoying the ocean’s splendor and feasting on delectable island foods - seafood, bamboo, and sweet mangoes. But in this joy, they both knew that they had broken the law by not returning. After a romantic year, they chose the honorable road home and left their tropical sanctuary.

The story ends tragically, with the execution of the general, eternally dousing the passionate flame of the two lovers. The heartbroken princess lived the rest of her life in sadness at a Buddhist convent, comforted only by the vibrant and sensual dream of their “Ana Mandara.”

THE CRANE AND THE TURTLE

You may notice the symbols of the crane and turtle around you. In Vietnamese culture, the turtle and crane each symbolize enduring power and longevity. The two, standing together, represent a healthy long life of happiness. This is our wish for you as you visit us at Ana Mandara, our “beautiful refuge.”

S T A R T E R S

<i>HANDS OF THE CHILD</i> VIETNAMESE CRISPY ROLLS CRABMEAT, SHRIMP, & SHIITAKE MUSHROOMS	3 PC FOR 7 / 6 PC FOR 12
<i>SILKEN BASKETS</i> PUREED EDAMAME STEAMED DUMPLINGS SNOW PEA SPROUTS, TRUFFLE OIL (G)	11
<i>WHISPERING WAVES</i> CRISPY LOBSTER RAVIOLI MANGO & COCONUT SAUCE (G)	12
<i>RUNNING THROUGH THE FIELDS</i> SEARED RARE BEEF PINEAPPLE & GREEN APPLE, TAMARIND SAUCE (N)	12
<i>GRASSY MEADOWS</i> MESQUITE GRILLED LEMONGRASS BEEF RICE PAPER WRAP, CUCUMBER, MINT, GINGER SOYA BEAN SAUCE (G-S)	11
<i>QUIET CORAL</i> DUNGENESS CRAB & ROCK SHRIMP CAKE CORN RELISH, CAPER REMOULADE SAUCE (G)	14
<i>SEDUCTIVE SIRENS</i> CHAR-GRILLED BABY CALAMARI NAVY BEAN SALSA WITH ONION, CILANTRO, CHILI SAUCE	10
<i>VOYAGE INTO SUNSHINE</i> CEVICHE OF STRIPED BASS CUCUMBER SALAD, SHALLOTS, GINGER SAUCE ~ CHEF KHAI'S SIGNATURE STARTER (N-R)	16
<i>FOOTPRINTS IN THE SAND</i> FRESH ROLLS OF MARYLAND SOFT-SHELL BLUE CRAB AVOCADO, RICE NOODLES, MINT & LETTUCE (G)	16
<i>MONK'S PURSE</i> AUTHENTIC VIETNAMESE STEAMED RICE FLOUR CREPE PORCINI MUSHROOMS, POTATO, LEEK, COCONUT JUICE VINAIGRETTE (G-S)	3 PC FOR 7 / 5 PC FOR 10

S A M P L E R

HONORABLE ROAD (PLATTER FOR TWO) 31
BBQ BEEF SKEWERS, LEMONGRASS CHICKEN SKEWERS, BACON WRAP
CRISPY SHRIMP, CRAB NHA TRANG, SHRIMP IMPERIAL ROLLS, VEGETARIAN
CRISPY ROLLS, AND FRIED CALAMARI RINGS (G, N)
(TWO PIECES EACH)

S O U P

DREAMS OF SEA AND FIRE 6 CUP / 10
SWEET DUNGENESS CRAB SOUP
HOUSE-MADE HAND-CUT NOODLES

S A L A D S

ASLEEP IN THE PETALS 5 SMALL / 8
LOCAL SMALL FARMS ORGANIC BABY GREENS
GINGER VINAIGRETTE, CANDIED WALNUTS (G-S)

HEAT OF THE MOMENT 7 SMALL / 10
CRUNCHY GREEN PAPAYA-GREEN APPLE SALAD
FRESH HOUSE-MADE BEEF JERKY, SOY-CHILI VINAIGRETTE (G-S, N-R)

BLISSFUL WONDERS 10 SHRIMP / 12 DUCK CONFIT
JAPANESE-CRYSTAL SEAWEED & SHAVED FENNEL SALAD
ONION, CHILI VINAIGRETTE, CHOPPED PEANUTS (N-R)

*AN NAM PRIVATE DINING ROOM, CHAM BAR & LOUNGE,
AND THE ENTIRE RESTAURANT
ARE AVAILABLE FOR PRIVATE DINNERS, RECEPTIONS, AND EVENTS*

DIM SUM LUNCH SERVED MONDAY THROUGH FRIDAY

*HAPPY HOUR IN THE CHAM BAR & LOUNGE
5:00 PM – 7:00 PM, MONDAY THROUGH FRIDAY*

18% GRATUITY ADDED TO GROUPS OF 6 OR MORE GUESTS

EXECUTIVE CHEF - KHAI H DUONG

CONTAINS NUTS (“N”) OR GLUTEN (“G”). AN (“R”) OR (“S”) FOR SAUCE),
DENOTES THAT THESE CAN BE REMOVED. PLEASE ASK YOUR SERVER.

M A I N S

<i>BEYOND THE HORIZON</i>	32
STEAMED SEA BASS GINGER, SCALLION, FRESH MUSHROOMS, SOYA BEAN SAUCE (G-S)	
<i>AFTER THE RAINS</i>	28
SEARED RARE AHI TUNA HEARTS OF PALM, JICAMA SALSA, AVOCADO - WASABI MOUSSE, ORANGE VINAIGRETTE (G-S, N-R)	
<i>PARADISE FOUND</i>	28
WASABI-DUST FISH OF THE DAY MEDALLIONS SAUTEED BRUSSELS SPROUTS, TEMPURA GREEN TOMATOES, CHILI - HONEY MUSTARD SAUCE (G-R)	
<i>PIECES OF GOLD</i>	24
TRADITIONAL SPICY CARAMELIZED CLAYPOT FISH SUGAR PEAS, ROASTED GARLIC, SCALLIONS, GINGER	
<i>MEMORIES OF NHA TRANG</i>	36
WHOLE "GOLDEN SAND" MAINE LOBSTER ROASTED GARLIC-BUTTER SAUCE, ASPARAGUS, STICKY BLACK RICE WITH MUSHROOMS, (G-R)	
<i>BOUNTIFUL SEAS</i>	29
PAN STEAMED SEAFOOD MEDLEY IN VIETNAMESE CURRY FISH OF THE DAY, NEW ZEALAND MUSSELS, DAY BOAT SCALLOPS, PRAWNS, ONION, LEEKS, CROSTINI (G-R)	
<i>RIVER OF DREAMS</i>	28
CARAMELIZED JUMBO PRAWNS SAUTEED MUSHROOMS, GINKO NUTS, LIGHT TOMATO-CARAMEL SAUCE	
<i>EBONY AND IVORY</i>	27
SEARED DAY BOAT SCALLOPS ASPARAGUS, LIGHT KUMQUAT MARMALADE SAUCE, SWEET BLACK RICE (G-R)	
<i>OCEAN OF DREAMS</i>	18 SMALL / 27
MESQUITE-GRILLED SKEWERED PRAWNS THAI BASIL & GARLIC MARINADE, GARLIC NOODLES, HOUSE SAUCE (G)	

<i>FESTIVAL OF THE HARVEST</i>	22
CURRIED TOFU WITH EGGPLANT RED BELL PEPPER, YAM, MUSHROOMS, LONG BEANS, BEAN CURD (G)	
<i>TEMPLE'S DELIGHT</i>	21
TEMPURA PORTOBELLA MUSHROOMS & TOMATOES TOFU, ASPARAGUS, EGGPLANT, ZUCCHINI, CHINESE MISO SAUCE (G-S)	
<i>RUSTIC MEADOWS</i>	23
GRILLED BARBECUE NATURAL PORK CHOP CHINESE LONG BEANS, JASMINE BROKEN RICE, AU JUS	
<i>COUNTRYSIDE WANDERINGS</i>	24
CRISPY FIVE-SPICED POUSSIN SUGAR SNAP PEAS, WHITE CORN PILAF, SPICY KAFFIR LIME SAUCE (G-S)	
<i>WADING IN THE FIELDS</i>	28
WOKKED TOURNEDOS OF BEEF FILET MIGNON PEPPERCRESS, SWEET RED ONIONS, TEARDROP TOMATOES (G)	
<i>STORM CLOUDS BREWING</i>	29
OVEN-SLOW ROASTED SONOMA DUCK BREAST DAIKON CAKE & LONG BEANS, PINENUT SAUCE (G-S, N-R)	
<i>SMOKE AND SEDUCTION</i>	32
GRILLED RACK OF LAMB VIETNAMESE CINNAMON-STAR ANISE RUB, TARO GRATIN, SPICY TAMARIND SAUCE (N)	

S I D E S

ANA MANDARA FRIED RICE	9
SHRIMP, CHICKEN, & VIETNAMESE SAUSAGE	
STEAMED BROWN RICE, CARAMELIZED ONIONS	3
SWEET BLACK RICE, CARAMELIZED SHIITAKE MUSHROOMS (G)	4
JASMINE RICE STEAMED, PANDANUS LEAF	2
GARLIC NOODLES, HOUSE SAUCE (G)	8
STIR-FRIED SNOW PEA SPROUTS, GARLIC AND OYSTER SAUCE (G-S)	7
SAUTEED FRENCH BEANS, SEASONAL ASIAN FRUIT & SHALLOTS	8