

Ambrosia Aptos Menu

Vegetarian Starters

Vegetarian Samosa Crisp, savory pastries filled with spiced potatoes and green peas	\$5.5
Aloo Chat Pan-fried potato patties topped with puffed rice and sweet and sour sauce	\$5.5
Subj Pakora Mixed vegetable fritters	\$5
Bharwa Aloo Scooped potatoes filled with potato hash, raisins, cashews	\$7.5
Papadum Baked thin and crispy lentil cracker	\$1.5
Hara Kebab Spinach and homemade cheese patties with ground nuts	\$5.5
Veggie Platter Samosa, hara kebab, papadum and pakoras	\$6.5

Non-Vegetarian Starters

Crab Cakes Dungeness crab meat nicely blended fresh spices, topped with sweet and spicy mango sauce	\$10
Chicken Potli Samosa Crisp, savory pastries filled with ground chicken and peas	\$6
Lamb Samosa Ground lamb meat stuffed savory pastries	\$7
Fish Pakora Deep fried basa cubes marinated in Indian spices, coated with chickpea flour and beer batter	\$7
Trio Samosa Platter Chicken, lamb and veggie samosa platter	\$7
Assorted Tandoori Assortment of seekh kebab, murgh malai tikka, and gosht kebab	\$9
Chop E Masala Lamb chops marinated in fresh ginger and garlic cooked to your taste. An all-time favorite	\$11
Prawn Koliwada Lemon juice marinated prawns battered in chickpea flour and sesame seed	\$8

Soup and Salad

Raita Refreshing yogurt dipping sauce, with crisp grated cucumbers and carrots	\$3.5
Mulligatwany Soup Lentils, coconut milk, and curry leaves soup - classic Anglo-Indian soup	\$5
Dal Spinach Soup Yellow Dal and fresh spinach soup with nice blend of Indian spices	\$5
Spinach Mango Chat Pat Salad Baby spinach tossed with roasted walnuts and homemade mango dressing	\$5
Beet Garden Salad Fresh spring mixed tossed with house vinaigrette dressing with beets	\$5.5
Quinoa Spinach Salad Baby spinach tossed with homemade mango dressing with quinoa	\$6

Rice Varieties

Jhinga Biryani Jumbo prawns simmer with finest basmati rice, served with side of raita	\$16
Gosht Biryani Basmati rice and lamb simmered with mace and rose water, served with side of raita	\$14
Chicken Biryani All time favorite rice dish prepared with chicken and basmati rice, served with side of raita	\$12
Vegetable Biryani Basmati rice cooked in seasonal vegetables with nutty topping, served with side of raita	\$10
Brown Rice Steamed brown basmati rice	\$3
Saffron Rice Saffron flavored finest basmati rice	\$2.5

Coconut Rice Steamed basmati rice with coconut milk	\$7
Quinoa Freshly prepared quinoa	\$4.5
White Rice Aromatic long grain steamed basmati rice	\$2
Naan Varieties	
Plain Naan Baked leavened bread	\$2
Butter Naan Baked leavened bread spread with fresh homemade butter	\$2.5
Garlic Naan Baked leavened bread with chopped garlic, garnished with fresh cilantro and onion seeds	\$3
Mushroom Cheese Kulcha OR Cheese Kulcha Baked mozzarella cheese and mushroom stuffed bread	\$3.5
Pesto Naan Soft bread with fresh pesto topped with asiago cheese baked in our earthen oven	\$4
Onion Kulcha Soft bread stuffed with finely chopped onions and baked in our earthen oven	\$3
Assorted Breads Plain naan, onion kulcha and garlic naan	\$7.5
Tandoori Roti Whole flat wheat bread	\$2
Parantha Multi-layered wheat flour bread	\$3
Ajwain Parantha Multi-layer wheat bread baked with ajwain seeds	\$3
Aloo Spinach Parantha Flat bread with spiced potato and fresh spinach stuffing	\$3.5
Kabuli Naan Baked leavened bread stuffed with nuts, raisins and shredded coconut	\$4.5
Keema Naan Soft bread stuffed with spiced minced lamb	\$4.5
Tandoori Sizzlers	
Seekh Kabab Tender rolls of succulent minced lamb spiced with cumin, cashews, and saffron, roasted in Tandoor	\$15
Trio Lamb Kebab Combination of seekh kebab, lamb cubes, chops with mélange of spices, cooked in Tandoor	\$18
Chicken Tikka Kebab Boneless chicken breast marinated in yogurt and spices, roasted in the clay oven	\$14
Makhmali Paneer Tikka Cottage cheese battered in yogurt and ajwain, cooked in clay oven topped with tomato sauce	\$13
Tandoori Chicken (HALF) "King of Kebabs" - Bone-in chicken marinated in yogurt, ginger, garlic and garam masala then skewered, cooked in earthen oven	\$10
Tandoori Chicken (FULL) "King of Kebabs" - Bone-in chicken marinated in yogurt, ginger, garlic and garam masala then skewered, cooked in earthen oven	\$16
Tandoori Veggies Fresh seasonal veggies perfectly marinated in chef's special blend of spices	\$12
Tandoori Lobster Twin-lobster tail in a special blend of spices cooked over a low fire in Tandoor	\$28
Tandoori Mixed Grill Combination Tandoori Chicken, Boti Kebab, Chicken Tikka, Seekh Kebab and a Prawn	\$22
Tandoori Prawns Jumbo prawns marinated in a traditional style, cooked in tandoor served with spicy tomato sauce	\$16
Mixed Seafood Kebab- Combination of Lobster Tail, Hariyali Basa and Prawns	\$25
Spicy Fish Tikka Fillet of basa, marinated in freshly crushed garlic, red chili, cooked in clay oven	\$15
Hariyali Machhi Basa fillet marinated in mint, cilantro and lemon juice, roasted in Tandoor	\$15
Frontier Kebab Rack of lamb marinated in Ambrosia's secret yogurt based spices, cooked in oven	\$20

Boti Kebab	Boneless leg of lamb cubes marinated in special spice mix, cooked in earthen oven	\$16
Vegetarian Delicacies		
Palak Ki Sabzi	Baby spinach sautéed with chopped garlic and fresh tomatoes	\$10
Vegetable Korma	Mixed seasonal vegetables with dry fruits and nuts in a rich creamy sauce	\$11
Bhindi Masala (Seasonal)	Fresh crisp okra, tossed with onion tomato and fresh ginger - house specialty	\$12
Paneer Makhani	Cubes of cottage cheese cooked in tomato cream sauce	\$12
Aloo Gobi	Potatoes and cauliflower cooked in a mixture of spices	\$10
Malai Kofta	Cheese and vegetable dumplings cooked in a rich, aromatic sauce	\$11
Mattar Paneer	Home-made cottage cheese and green peas cooked in special gravy	\$11
Palak Paneer	Spinach and farmer's cheese cooked in traditional north Indian style	\$12
Mushroom Masala	Button mushrooms sautéed with bell pepper and onions	\$11
Vegetable Vindaloo	Mixed seasonal vegetables, and potatoes morsels cooked in a hot and tangy sauce	\$10
Chana Masala	Garbanzo beans cooked with exotic spices and ginger, sprinkled with fresh cilantro	\$10
Baigan Bharta	Tandoori baked eggplant cooked with onions, tomatoes and homemade spices - smoky flavor	\$11
Dal Bukhara	Dish of flavorful black lentils, simmered overnight on a slow fire - a favorite with gourmets	\$10
Chicken Delicacies		
Chicken Tikka Masala	Dish of roasted chicken breast served in Ambrosia's signature sauce	\$14
Butter Chicken	Tandoor roasted, shredded chicken tossed in creamy tomato sauce - north Indian delicacy	\$14
Chicken Curry	Traditional chicken curry garnished with ginger and fresh cilantro	\$14
Murgh Badami Korma	Tender pieces of chicken cooked in a creamy sauce with cardamom, topped with nuts	\$14
Chicken Chettinad	Peppercorn flavored chicken curry cooked to perfection - south indian specialty	\$14
Chicken Vindaloo, Chicken Saag, Chicken Pasanda, Kadai Chicken	We also recommend	\$15
Lamb Delicacies		
Rogan Josh	Traditional lamb curry with flavor of exotic Indian spices from the valley of Kashmir	\$15
Coconut Lamb Curry	Succulent chunks of lamb cooked in coconut milk with unique flavor of curry leaves	\$15
Lamb Saag	Classic Lamb and spinach curry cooked with in chefs special curry blend of spices	\$15
Lamb Vindaloo	Lamb and potato morsels, cooked in a hot and tangy sauce - a specialty of Goa	\$15
Lamb Korma	Royal lamb delicacy cooked in a rich flavor almond and saffron sauce	\$15
Seafood Delicacies		
Kandhari Prawn Curry	Stir-fried prawns tossed in a spicy coconut curry	\$16
Goan Fish and Prawn Curry	Fresh basa and prawns in fresh coconut milk and mustard sauce, with curry leaves	\$15
Desi Fish Curry	Basa cubes cooked in traditional style- House recommended	\$14

Pepper Prawns Tiger prawns tossed with onion, red chili peppers and mustard seed in hot and tangy tomato sauce	\$16
Lobster Masala Twin lobster tail sautéed with onions and bell peppers in desi spices	\$28
Starters (Vegan)	
Vegan Onion Bhaji Onion Fritters	\$5
Vegan Pakora Mixed Vegetable Fritters	\$5
Assorted Vegan Platter Samosa, tandoori bharwa aloo, papadum and pakoras	\$7
Vegan Samosa Crisp savory pastries filled with spiced potatoes & green peas	\$5.5
Vegan Aloo Chat Pan-fried potato patties topped with wheat crisps with sweet and sour tamarind sauce	\$5.5
Soup and Salad (Vegan)	
Mulligatwanny Soup Lentils, Coconut milk, and curry leaves soup	\$5.5
Beet Garden Salad Fresh spring mixed tossed with house vinaigrette dressing with beets	\$5.5
Rice	
Brown Rice Brown Basmati Rice finest basmati rice	\$3
Quinoa Freshly Prepared Quinoa	\$4.5
Fresh Bread	
Vegan Aloo Spinach Parantha Stuffed flat bread with potatoes and spinach	\$3.5
Vegan Parantha Multi-layered wheat bread	\$3
Vegan Tandoori Roti Whole wheat bread	\$2
Entrees	
Vegan Aloo Baingan Masala Cubes of Potatoes & eggplant cooked with Indian spices	\$10
Vegan Tofu Tikka Tandoori baked tofu marinated in vegan masala	\$12
Vegan Chana Masala Garbanzo beans masala	\$10
Vegan Tofu Masala Tofu cooked in our chef's secret sauce	\$10
Vegan Yellow Lentil Yellow Lentil cooked in slow fire	\$9
Vegan Aloo Jeera Potato cubes cooked with whole cumin and fresh tomatoes	\$9
Vegan Vegetable Korma Mixed seasonal vegetables with dry fruits and nuts in a rich creamy coconut sauce	\$11
Vegan Veggie Vindaloo Mixed Seasonal vegetables & potatoes morsels, cooked in a hot and tangy sauce	\$10
Vegan Aloo Capsicum Potatoes and green bell peppers in toasted cumin	\$10
Vegan Kadai Chicken Soy chicken with onions, bell peppers with toasted cumin and light spicy tomato sauce	\$14
Vegan Butter Chicken Tandoor roasted, shredded soy chicken tossed in creamy coconut tomato sauce	\$14
Dessert	
Suji ka Halwa Semolina Pudding	\$5
Quinoa Pudding	\$5.5