

# Ambrosia Aptos Menu

## Vegetarian Starters

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

## Non-Vegetarian Starters

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

## Soup and Salad

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

## Rice Varieties

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

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

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

**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**