

Ambrosia Aptos Menu

Starters (Vegan)

Vegan Onion Bhaji Onion Fritters	\$6
Vegan Pakora Mixed Vegetable Fritters	\$6
Assorted Vegan Platter Samosa, Tofu Pakora, papadum and Vegetable pakoras	\$9.5
Vegan Samosa (2 Pcs) Crisp savory pastries filled with spiced potatoes & green peas	\$6

Soup and Salad (Vegan)

Mulligatwanny Soup Lentils, Coconut milk, and curry leaves soup	\$5.5
Ambrosia's quinoa Salad Quinoa, fresh cilantro, mint, diced cucumber, & tomato with mango Salsa dressing	\$7.5

Rice (Vegan)

Brown Rice Brown Basmati Rice finest basmati rice	\$4.5
Quinoa Freshly Prepared Quinoa	\$5

Fresh Bread (Vegan)

Vegan Parantha Multi-layered wheat bread	\$4.5
Vegan Tandoori Roti Whole wheat bread	\$3

Entrées (Vegan)

Vegan Aloo Baingan Masala Cubes of Potatoes & eggplant cooked with Indian spices	\$12.5
Vegan Tofu Tikka Tandoori baked tofu marinated in vegan masala	\$15
Vegan Chana Masala Garbanzo beans masala	\$12
Vegan Tofu Masala Tofu cooked in our chef's secret sauce	\$13
Vegan Yellow Lentil Yellow Lentil cooked in slow fire	\$12
Vegan Aloo Jeera Potato cubes cooked with whole cumin and fresh tomatoes	\$12
Vegan Vegetable Korma Mixed seasonal vegetables with dry fruits and nuts in a rich creamy coconut sauce	\$13
Vegan Veggie Vindaloo Mixed Seasonal vegetables & potatoes morsels, cooked in a hot and tangy sauce	\$12.5
Vegan Kadai Chicken Soy chicken with onions, bell peppers with toasted cumin and light spicy tomato sauce	\$20.5
Vegan Butter Chicken Tandoor roasted, shredded soy chicken tossed in creamy coconut tomato sauce	\$20.5

Dessert (Vegan)

Quinoa Pudding	\$6
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Vegetarian Starters

Vegetarian Samosa (2 Pcs) Crisp, savory pastries filled with spiced potatoes and green peas	\$6
Subj Pakora Mixed vegetable fritters	\$6
Papadum Baked thin and crispy lentil cracker	\$2.5
Hara Kebab Spinach and homemade cheese patties with ground nuts	\$8

Veggie Platter Samosa, hara kebab, papadum and pakoras	\$10
Non-Vegetarian Starters	
Crab Cakes Dungeness crab meat nicely blended fresh spices, topped with sweet and spicy mango sauce	\$13
Chicken Potli Samosa (3 Pcs) Crisp, savory pastries filled with ground chicken and peas	\$7.5
Lamb Samosa (2 Pcs) Ground lamb meat stuffed savory pastries	\$8.5
Fish Pakora Deep fried basa cubes marinated in Indian spices, coated with chickpea flour and beer batter	\$9
Trio Samosa Platter Chicken, lamb and veggie samosa platter	\$10
Prawn Koliwada Lemon juice marinated prawns battered in chickpea flour and sesame seed	\$12
Soup and Salad	
Raita Refreshing yogurt dipping sauce, with crisp grated cucumbers and carrots	\$5
Mulligatwany Soup Lentils, coconut milk, and curry leaves soup - classic Anglo-Indian soup	\$5.5
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	\$5.5
Ambrosia's Quinoa Salad Freshly made quinoa, with chopped cilantro & mint with diced cucumber, tomato, and tossed with mango salsa dressing	\$7.5
Rice Varieties	
Prawn Biryani Jumbo prawns simmer with finest basmati rice, served with side of raita	\$23
Lamb Biryani Basmati rice and lamb simmered with mace and rose water, served with side of raita	\$21
Chicken Biryani All time favorite rice dish prepared with chicken and basmati rice, served with side of raita	\$18
Vegetable Biryani Basmati rice cooked in seasonal vegetables with nutty topping, served with side of raita	\$16
Brown Rice Steamed brown basmati rice	\$4.5
Saffron Rice Saffron flavored finest basmati rice	\$4
Coconut Rice Steamed basmati rice with coconut milk	\$9
Quinoa Freshly prepared quinoa	\$5
White Rice Aromatic long grain steamed basmati rice	\$3.5
Naan Varieties	
Poori Deep fried puffed whole wheat bread (2 Pieces)	\$4
Plain Naan Baked leavened bread	\$3
Butter Naan Baked leavened bread spread with fresh homemade butter	\$3.5
Garlic Naan Baked leavened bread with chopped garlic, garnished with fresh cilantro and onion seeds	\$3.5
Cheese Kulcha Baked mozzarella cheese and mushroom stuffed bread	\$5
Pesto Naan Soft bread with fresh pesto topped with asiago cheese baked in our earthen oven	\$6
Onion Kulcha Soft bread stuffed with finely chopped onions and baked in our earthen oven	\$4

Assorted Breads Plain naan, onion kulcha and garlic naan	\$10
Tandoori Roti Whole flat wheat bread	\$3
Parantha Multi-layered wheat flour bread	\$4.5
Aloo Parantha Flat bread with spiced potato stuffing	\$4.5
Keema Naan Soft bread stuffed with spiced minced lamb	\$6.5
Tandoori Sizzlers	
Seekh Kabab Tender rolls of succulent minced lamb spiced with cumin, cashews, and saffron, roasted in Tandoor	\$19
Trio Lamb Kebab Combination of seekh kebab, lamb cubes, chops with mélange of spices, cooked in Tandoor	\$23
Chicken Tikka Kebab Boneless chicken breast marinated in yogurt and spices, roasted in the clay oven	\$17
Makhmali Paneer Tikka Cottage cheese battered in yogurt and ajwain, cooked in clay oven topped with tomato sauce	\$16
Tandoori Chicken (HALF) "King of Kebabs" - Bone-in chicken marinated in yogurt, ginger, garlic and garam masala then skewered, cooked in earthen oven	\$13
Tandoori Chicken (FULL) "King of Kebabs" - Bone-in chicken marinated in yogurt, ginger, garlic and garam masala then skewered, cooked in earthen oven	\$23
Tandoori Veggies Fresh seasonal veggies perfectly marinated in chef's special blend of spices	\$14
Tandoori Lobster Twin-lobster tail in a special blend of spices cooked over a low fire in Tandoor	\$38
Tandoori Mixed Grill Combination Tandoori Chicken, Boti Kebab, Chicken Tikka, Seekh Kebab and a Prawn	\$26
Tandoori Prawns Jumbo prawns marinated in a traditional style, cooked in tandoor served with spicy tomato sauce	\$21
Tandoori Seafood Platter Combination of Lobster Tail, Hariyali Basa and Prawns	\$30
Spicy Fish Tikka Fillet of basa, marinated in freshly crushed garlic, red chili, cooked in clay oven	\$19
Hariyali Machhi Basa fillet marinated in mint, cilantro and lemon juice, roasted in Tandoor	\$19
Frontier Kebab Rack of lamb marinated in Ambrosia's secret yogurt based spices, cooked in oven	\$27
Boti Kebab Boneless leg of lamb cubes marinated in special spice mix, cooked in earthen oven	\$20
Vegetarian Delicacies	
Hari Sabzi Baby spinach sautéed with chopped garlic and fresh tomatoes	\$13
Vegetable Korma Mixed seasonal vegetables with dry fruits and nuts in a rich creamy sauce	\$13
Bhindi Masala (Seasonal) Fresh crisp okra, tossed with onion tomato and fresh ginger - house specialty	\$15
Paneer Butter Masala Cubes of cottage cheese cooked in tomato cream sauce	\$15
Aloo Gobi Potatoes and cauliflower cooked in a mixture of spices	\$12.5
Malai Kofta Cheese and vegetable dumplings cooked in a rich, aromatic sauce	\$14
Mattar Paneer Home-made cottage cheese and green peas cooked in special gravy	\$13.5
Palak Paneer Spinach and farmer's cheese cooked in traditional north Indian style	\$15
Mushroom Masala Button mushrooms sautéed with bell pepper and onions	\$13
Vegetable Vindaloo Mixed seasonal vegetables, and potatoes morsels cooked in a hot and tangy sauce	\$12.5

Chana Masala Garbanzo beans cooked with exotic spices and ginger, sprinkled with fresh cilantro	\$12
Baigan Bharta Tandoori baked eggplant cooked with onions, tomatoes and homemade spices - smoky flavor	\$13
Dal Bukhara Dish of flavorful black lentils, simmered overnight on a slow fire - a favorite with gourmets	\$13
Chicken Delicacies	
Chicken Tikka Masala Dish of roasted chicken breast served in Ambrosia's signature sauce	\$16.5
Butter Chicken Tandoor roasted, shredded chicken tossed in creamy tomato sauce - north Indian delicacy	\$16.5
Chicken Curry Traditional chicken curry garnished with ginger and fresh cilantro	\$15.5
Murgh Badami Korma Tender pieces of chicken cooked in a creamy sauce with cardamom, topped with nuts	\$16
Chicken Chettinad Peppercorn flavored chicken curry cooked to perfection - south indian specialty	\$16
Chicken Vindaloo, Chicken Saag, Chicken Pasanda, Kadai Chicken We also recommend	\$17
Lamb Delicacies	
Rogan Josh Traditional lamb curry with flavor of exotic Indian spices from the valley of Kashmir	\$18
Coconut Lamb Curry Succulent chunks of lamb cooked in coconut milk with unique flavor of curry leaves	\$18.5
Chomp E Masala Lamb chops marinated in fresh ginger and garlic cooked to your taste. An all-time favorite	\$26
Lamb Vindaloo Lamb and potato morsels, cooked in a hot and tangy sauce - a specialty of Goa	\$18
Lamb Korma Royal lamb delicacy cooked in a rich flavor almond and saffron sauce	\$18.5
Seafood Delicacies	
Kandhari Prawn Curry Stir-fried prawns tossed in a spicy coconut curry	\$21
Goan Fish and Prawn Curry Fresh basa and prawns in fresh coconut milk and mustard sauce, with curry leaves	\$19
Desi Fish Curry Basa cubes cooked in traditional style- House recommended	\$19
Pepper Prawns Tiger prawns tossed with onion, red chili peppers and mustard seed in hot and tangy tomato sauce	\$21
Lobster Masala Twin lobster tail sautéed with onions and bell peppers in desi spices	\$38