

Ambrosia Monterey Downtown Menu

Vegetarian Starters

Samosa Crisp, savory pastries filled with spiced potatoes and green peas	\$5.5
Vegetable Pakora Mixed vegetable fritters	\$5
Chowk Ke Aloo Chat Pan-fried potato patties topped with puffed rice and sweet and sour sauce	\$5.5
Tandoori Bharwa Aloo Scooped potatoes filled with potato hash, raisins, cashews	\$7.5
Papadum Baked thin and crispy lentil cracker	\$2.5
Hara Bhara Kebab Spinach and homemade cheese patties with ground nuts	\$6
Assorted Veggie Platter Samosa, hara bhara kebab, papadum and pakoras	\$8.5

Non-Vegetarian Starters

Crab Cakes Dungeness crab meat nicely blended fresh spices, topped with sweet and spicy mango sauce	\$11
Chicken Potli Samosa Crisp, savory pastries filled with ground chicken and peas	\$7
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	\$8
Mixed Tandoori Hor d' Oeuvres Assortment of seekh kebab, murgh malai tikka, and gosht kebab	\$12
Chop E Masala Lamb chops marinated in fresh ginger and garlic cooked to your taste. An all-time favorite	\$13
Prawn Koliwada Lemon juice marinated prawns battered in chickpea flour and sesame seed	\$9

Soup and Salad

Raita Refreshing yogurt dipping sauce, with crisp grated cucumbers and carrots	\$4
Mulligatwany Soup Lentils, coconut milk, and curry leaves soup - classic Anglo-Indian soup	\$6
Nine Beans Soup Nine beans combination soup with hint of spiciness for hearty flavor	\$5
Dal Spinach Soup Yellow Dal and fresh spinach soup with nice blend of Indian spices	\$5.5
Chicken Caesar Salad Tandoor grilled chicken tossed with romaine lettuce tangy caesar dressing with asiago cheese	\$10
Spinach Mango Salad Baby spinach tossed with roasted walnuts and homemade mango dressing	\$6
Beet Garden Salad Fresh spring mixed tossed with house vinaigrette dressing with beets	\$7
Quinoa Spinach Salad Baby spinach tossed with homemade mango dressing with quinoa	\$6

Rice Varieties

Prawn Biryani Tiger prawns simmer with finest basmati rice, served with side of raita	\$18
Lamb Biryani Basmati rice and lamb simmered with mace and rose water, served with side of raita	\$16
Chicken Biryani All time favorite rice dish prepared with chicken and basmati rice, served with side of raita	\$14
Veggie Biryani Basmati rice cooked in seasonal vegetables with nutty topping, served with side of raita	\$11

Brown Rice Steamed brown basmati rice	\$3
Saffron Rice Saffron flavored finest basmati rice	\$2.5
Quinoa Freshly prepared quinoa	\$5
White Rice Aromatic steamed basmati rice	\$2
Naan Varieties	
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
Mushroom Cheese Naan OR Cheese Naan Baked mozzarella cheese and mushroom stuffed bread	\$4
Pesto Naan Soft bread with fresh pesto topped with asiago cheese baked in our earthen oven	\$4.5
Onion Kulcha Soft bread stuffed with finely chopped onions and baked in our earthen oven	\$3.5
Assorted Breads Plain naan, onion kulcha and aloo spinach parantha	\$9
Tandoori Roti Whole flat wheat bread	\$2.5
Parantha Multi-layered wheat flour bread	\$3.5
Ajwain Parantha Multi-layer wheat bread baked with ajwain seeds	\$3.5
Aloo Spinach Parantha Flat bread with spiced potato and fresh spinach stuffing	\$4
Shahi Naan Baked leavened bread stuffed with nuts, raisins and shredded coconut	\$4.5
Keema Kulcha Soft bread stuffed with spiced minced lamb	\$6
Tandoori Sizzlers	
Amritsari Paneer Tikka Cottage cheese battered in yogurt and ajwain, cooked in clay oven topped with tomato sauce	\$14
Tandoori Vegetables Fresh seasonal veggies perfectly marinated in chef's special blend of spices	\$12
Tandoori Prawns Jumbo prawns marinated in a traditional style, cooked in tandoor served with spicy tomato sauce	\$18
Chili Garlic Basa Fillet of basa, marinated in freshly crushed garlic, red chili, cooked in clay oven	\$15
Hariyali Salmon Tikka Salmon cubes marinated in mint, cilantro and lemon juice, roasted in Tandoor	\$16
Ambrosia Special Kebab Rack of lamb marinated in Ambrosia's secret yogurt based spices, cooked in oven	\$24
Royal Gosht Kebab Boneless leg of lamb cubes marinated in special spice mix, cooked in earthen oven	\$18
Seekh Kabab Tender rolls of succulent minced lamb spiced with cumin, cashews, and saffron, roasted in Tandoor	\$17
Trio Lamb Kebab - Combination of seekh kebab, lamb cubes, chops with mélange of spices, cooked in Tandoor	\$23
Murgh Malai Kebab Boneless chicken breast marinated in yogurt and spices, roasted in the clay oven	\$16
Tandoori Chicken(Full) "King of Kebabs" - Bone-in chicken marinated in yogurt, ginger, garlic and garam masala then skewered, cooked in earthen oven	\$17
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 Lobster Twin-lobster tail in a special blend of spices cooked over a low fire in Tandoor	\$34

Tandoori Mixed Grill	\$24
Combination Tandoori Chicken, Gosht Kebab, Chicken Tikka, Seekh Kebab and a Prawn	
Tandoori Seafood Platter	\$27
Combination of Lobster Tail, Hariyali Salmon and Prawns	
Vegetarian Delicacies	
Vegetable Korma	\$11
Mixed seasonal vegetables with dry fruits and nuts in a rich creamy sauce	
Bhindi Masala (Seasonal)	\$11
Fresh crisp okra, tossed with onion tomato and fresh ginger - house specialty	
Shahi Paneer	\$12
Cubes of cottage cheese cooked in tomato cream sauce	
Aloo Gobi	\$10
Potatoes and cauliflower cooked in a mixture of spices	
Malai Kofta	\$11
Cheese and vegetable dumplings cooked in a rich, aromatic sauce	
Mattar Paneer	\$11
Home-made cottage cheese and green peas cooked in special gravy	
Hari Sabzi	\$10
Baby spinach and baby bok choy sautéed with chopped garlic and fresh tomatoes	
Dum Aloo	\$11
Potatoes stuffed with dry apricots and mint, cooked in our chefs special sauce	
Saag Paneer	\$12
Spinach and farmer's cheese cooked in traditional north Indian style	
Mushroom Masala	\$11
Button mushrooms sautéed with bell pepper and onions	
Veggie Vindaloo	\$10
Mixed seasonal vegetables, and potatoes morsels cooked in a hot and tangy sauce	
Chana Masala	\$10
Garbanzo beans cooked with exotic spices and ginger, sprinkled with fresh cilantro	
Baigan Bharta	\$11
Tandoori baked eggplant cooked with onions, tomatoes and homemade spices - smoky flavor	
Dal Bukhara	\$10
Dish of flavorful black lentils, simmered overnight on a slow fire - a favorite with gourmets	
Chicken Delicacies	
Chicken Tikka Masala	\$15
Dish of roasted chicken breast served in Ambrosia's signature sauce	
Butter Chicken	\$14
Tandoor roasted, shredded chicken tossed in creamy tomato sauce - north Indian delicacy	
Chicken Curry	\$14
Traditional chicken curry garnished with ginger and fresh cilantro	
Almond Chicken Korma	\$15
Tender pieces of chicken cooked in a creamy sauce with cardamom, topped with nuts	
Chicken Chettinad	\$14
Peppercorn flavored chicken curry cooked to perfection - south Indian specialty	
Chicken Vindaloo, Chicken Saag, Chicken Pasanda, Kadai Chicken	\$15
we also recommend	
Lamb Delicacies	
Rogan Josh	\$16
Traditional lamb curry with flavor of exotic Indian spices from the valley of Kashmir	
Coconut Lamb Curry	\$16
Succulent chunks of lamb cooked in coconut milk with unique flavor of curry leaves	
Lamb Saag	\$16
Classic Lamb and spinach curry cooked with in chefs special curry blend of spices	
Lamb Vindaloo	\$16
Lamb and potato morsels, cooked in a hot and tangy sauce - a specialty of Goa	
Badami Gosht Korma	\$16
Royal lamb delicacy cooked in a rich flavor almond and saffron sauce	
Seafood Delicacies	
Ambrosia's Seafood Masala	\$17
Mixed seafood cooked in Ambrosia's special sauce	

Kandhari Prawn Curry Stir-fried prawns tossed in a spicy coconut curry	\$17
Fish and Prawn Curry Fresh basa and prawns in fresh coconut milk and mustard sauce, with curry leaves	\$16
Salmon Tikka Masala Fresh Tuna cubes cooked to its perfection with tomato cream sauce	\$17
Desi Fish Curry Basa cubes cooked in traditional style- House recommended	\$15
Masala Jhinga Tiger prawns tossed with onion, red chili peppers and mustard seed in hot and tangy tomato sauce	\$17
Lobster Masala Twin lobster tail sautéed with onions and bell peppers in desi spices	\$34