

Ambrosia Monterey Downtown Menu

Desserts

Kesari Kheer Traditional creamy rice pudding	\$5
Gajar Ka Halwa Traditional dessert made with carrots	\$5
Pistachio Kulfi Saffron pistachio flavored Indian ice cream	\$5.5
Mango Kulfi Mango flavored Indian ice cream	\$5.5
Gulab Jamun Sweet syrup dripped fried dumplings of milk	\$5

Starters (Vegan)

Vegan Onion Bhaji Onion Fritters	\$6
Vegan Pakora Mixed Vegetable Fritters	\$6
Assorted Vegan Platter Samosa, Tofu pakora and veg pakoras	\$10
Vegan Samosa Crisp savory pastries filled with spiced potatoes & green peas	\$6
Vegan Aloo Chat Pan-fried potato patties topped with wheat crisps with sweet and sour tamarind sauce	\$7

Soup and Salad (Vegan)

Mulligatwanny Soup Lentils, Coconut milk, and curry leaves soup	\$6.5
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Rice (Vegan)

Brown Rice Steamed brown rice	\$4.5
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Fresh Bread (Vegan)

Vegan Aloo Spinach Parantha Stuffed flat bread with potatoes and spinach	\$4.5
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	\$14
Vegan Tofu Tikka Tandoori baked tofu marinated in vegan masala	\$15
Vegan Chana Masala Garbanzo beans masala	\$13
Vegan Tofu Masala Tofu cooked in our chef's secret sauce	\$14
Vegan Yellow Lentil Yellow Lentil cooked in slow fire	\$12
Vegan Aloo Jeera Potato cubes cooked with whole cumin and fresh tomatoes	\$12.5
Vegan Vegetable Korma Mixed seasonal vegetables with dry fruits and nuts in a rich creamy coconut sauce	\$14
Vegan Veggie Vindaloo Mixed Seasonal vegetables cooked in a hot and tangy sauce	\$13
Vegan Aloo Capsicum Potatoes and green bell peppers in toasted cumin	\$13
Vegan Kadai Chicken Soy chicken with onions, bell peppers with toasted cumin and light spicy tomato sauce	\$20.5
Vegan Butter Chicken Shredded soy chicken tossed in creamy coconut tomato sauce	\$20.5

Vegetarian Starters

Samosa Crisp, savory pastries filled with spiced potatoes and green peas	\$6
Vegetable Pakora Mixed vegetable fritters	\$6
Chowk Ke Aloo Chat Pan-fried potato patties topped with puffed rice and sweet and sour sauce	\$9
Papadum Baked thin and crispy lentil cracker	\$3
Hara Bhara Kebab Spinach and homemade cheese patties with ground nuts	\$8.5
Assorted Veggie Platter Samosa, hara bhara kebab, paneer pakora and pakoras	\$10

Non-Vegetarian Starters

Chicken Pakora Deep fried chicken coated with chickpea flour batter	\$7.5
Crab Cakes Dungeness crab meat nicely blended fresh spices, topped with sweet and spicy mango sauce	\$14
Chicken Potli Samosa Crisp, savory pastries filled with ground chicken and peas	\$8
Lamb Samosa Ground lamb meat stuffed savory pastries	\$9
Fish Pakora Deep fried basa cubes marinated in Indian spices, coated with chickpea flour and beer batter	\$10
Trio Samosa Platter Chicken, lamb and veggie samosa platter	\$9.5
Mixed Tandoori Hor d' Oeuvres Assortment of seekh kebab, murgh malai tikka, and boti kebab	\$16
Chop E Masala Lamb chops marinated in fresh ginger and garlic cooked to your taste. An all-time favorite	\$19
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	\$5.5
Mulligatwany Soup Lentils, coconut milk, and curry leaves soup - classic Anglo-Indian soup	\$6.5
Coconut Mushroom Soup Chopped button mushroom and coconut soup with a authentic taste	\$6.5
Spinach Dal Soup Yellow Dal and fresh spinach soup with nice blend of Indian spices	\$5.5
Spinach Mango Salad Baby spinach tossed with roasted walnuts and homemade mango dressing	\$6.5

Rice Varieties

Coconut Basmati Rice Coconut flavored finest basmati rice	\$10
Prawn Biryani Tiger prawns simmer with finest basmati rice, served with side of raita	\$22
Lamb Biryani Basmati rice and lamb simmered with mace and rose water, served with side of raita	\$19
Chicken Biryani All time favorite rice dish prepared with chicken and basmati rice, served with side of raita	\$17
Veggie Biryani Basmati rice cooked in seasonal vegetables with nutty topping, served with side of raita	\$15
Brown Rice Steamed brown basmati rice	\$4.5
Basmati Saffron Rice Saffron flavored finest basmati rice	\$4
Jeera Basmati Rice Basmati rice prepared with whole cumin	\$5

Basmati White Rice Aromatic steamed basmati rice	\$3.5
Naan Varieties	
Plain Naan Baked leavened bread	\$3.5
Butter Naan Baked leavened bread spread with fresh homemade butter	\$4
Garlic Naan Baked leavened bread with chopped garlic, garnished with fresh cilantro and onion seeds	\$4
Mushroom Cheese Naan OR Cheese Naan Baked mozzarella cheese and mushroom stuffed bread	\$5
Pesto Naan Soft bread with fresh pesto topped with asiago cheese baked in our earthen oven	\$6.5
Onion Kulcha Soft bread stuffed with finely chopped onions and baked in our earthen oven	\$4
Bread Basket Plain naan, garlic naan and butter nann	\$11
Tandoori Roti Whole flat wheat bread	\$3
Parantha Multi-layered wheat flour bread	\$4.5
Ajwain Parantha Multi-layer wheat bread baked with carom seeds	\$3.5
Aloo Spinach Parantha Spiced potato and fresh spinach stuffed flat bread	\$4.5
Shahi Naan 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	\$17
Tandoori Vegetables Fresh seasonal veggies perfectly marinated in chef's special blend of spices	\$16
Tandoori Prawns Jumbo prawns marinated in a traditional style, cooked in tandoor served with spicy tomato sauce	\$21
Spicy Fish Tikka Fillet of basa, marinated in freshly crushed garlic, red chili, cooked in clay oven	\$19
Hariyali Salmon Tikka Salmon cubes marinated in mint, cilantro and lemon juice, roasted in Tandoor	\$21
Ambrosia Special Kebab Rack of lamb marinated in Ambrosia's secret yogurt based spices, cooked in oven	\$29
Boti Kebab Boneless leg of lamb cubes marinated in special spice mix, cooked in earthen oven	\$19
Seekh Kabab Tender rolls of succulent minced lamb spiced with cumin, cashews, and saffron, roasted in Tandoor	\$18
Trio Lamb Kebab Combination of seekh kebab, Boti kebab, Lamb chops with mélange of spices, cooked in Tandoor	\$26
Murgh Malai Kebab Boneless chicken breast marinated in yogurt and spices, roasted in the clay oven	\$17
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 Chicken(Half) "King of Kebabs" - Bone-in chicken marinated in yogurt, ginger, garlic and garam masala then skewered, cooked in earthen oven	\$13
Tandoori Lobster Twin-lobster tail in a special blend of spices cooked over a low fire in Tandoor	\$39
Tandoori Mixed Grill Combination Tandoori Chicken, Boti Kebab, Chicken Tikka, Seekh Kebab and a Prawn	\$28
Tandoori Seafood Platter Combination of Lobster Tail, Hariyali Salmon and Prawns	\$32
Vegetarian Delicacies	

Vegetable Korma Mixed seasonal vegetables with dry fruits and nuts in a rich creamy sauce	\$14
Bhindi Masala (Seasonal) Fresh crisp okra, tossed with onion tomato and fresh ginger - house specialty	\$15
Shahi Paneer Cubes of cottage cheese cooked in tomato cream sauce	\$15
Aloo Gobi Potatoes and cauliflower cooked in a mixture of spices	\$14
Malai Kofta Cheese and vegetable dumplings cooked in a rich, aromatic sauce	\$15
Mattar Paneer Home-made cottage cheese and green peas cooked in special gravy	\$15
Hari Sabzi Baby spinach and baby bok choy sautéed with chopped garlic and fresh tomatoes	\$14
Dum Aloo Potatoes stuffed with dry apricots and mint, cooked in our chefs special sauce	\$15
Saag Paneer Spinach and farmer's cheese cooked in traditional north Indian style	\$15.5
Mushroom Masala Button mushrooms sautéed with bell pepper and onions	\$13.5
Veggie Vindaloo Mixed seasonal vegetables, and potatoes morsels cooked in a hot and tangy sauce	\$13
Chana Masala Garbanzo beans cooked with exotic spices and ginger, sprinkled with fresh cilantro	\$13
Baigan Bharta Tandoori baked eggplant cooked with onions, tomatoes and homemade spices - smoky flavor	\$14
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	\$18
Butter Chicken Tandoor roasted, shredded chicken tossed in creamy tomato sauce - north Indian delicacy	\$18
Chicken Curry Traditional chicken curry garnished with ginger and fresh cilantro	\$18
Chicken Korma Tender pieces of chicken cooked in a creamy sauce with cardamom, topped with nuts	\$18
Chicken Chettinad Peppercorn flavored chicken curry cooked to perfection - south Indian specialty	\$16
Chicken Vindaloo, Chicken Saag, Chicken Pasanda, Kadai Chicken We also recommend	\$19
Lamb Delicacies	
Rogan Josh Traditional lamb curry with flavor of exotic Indian spices from the valley of Kashmir	\$20
Coconut Lamb Curry Succulent chunks of lamb cooked in coconut milk with unique flavor of curry leaves	\$20
Lamb Saag Classic Lamb and spinach curry cooked with in chefs special curry blend of spices	\$20
Lamb Vindaloo Lamb and potato morsels, cooked in a hot and tangy sauce - a specialty of Goa	\$20
Badami Gosht Korma Royal lamb delicacy cooked in a rich flavor almond and saffron sauce	\$20
Seafood Delicacies	
Ambrosia's Seafood Masala Mixed seafood cooked in Ambrosia's special sauce	\$23
Kandhari Prawn Curry Stir-fried prawns tossed in a spicy coconut curry	\$22
Fish and Prawn Curry Fresh basa and prawns in fresh coconut milk and mustard sauce, with curry leaves	\$22
Salmon Tikka Masala Fresh Salmon cubes cooked to its perfection with tomato cream sauce	\$23

Fish Curry

Basa cubes cooked in traditional style- House recommended

\$22

Masala Jhinga

Tiger prawns tossed with onion, red chili peppers and mustard seed in hot and tangy tomato sauce

\$22

Lobster Masala

Twin lobster tail sautéed with onions and bell peppers in desi spices

\$39