

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	\$5
Vegan Pakora Mixed Vegetable Fritters	\$5
Assorted Vegan Platter Samosa, tandoori bharwa aloo, aloo tikki and pakoras	\$8.5
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
Organic Arugula Apricot Salad Fresh organic arugula, apricot, cucumber, tomato, carrot with homemade dressing	\$7

Rice (Vegan)

Brown Rice Steamed brown rice	\$3
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Fresh Bread (Vegan)

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

Entrées (Vegan)

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 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 Shredded soy chicken tossed in creamy coconut tomato sauce	\$14
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, aloo tikki and pakoras	\$7.5
Non-Vegetarian Starters	
Chicken Pakora Deep fried chicken coated with chickpea flour batter	\$7
Crab Cakes Dungeness crab meat nicely blended fresh spices, topped with sweet and spicy mango sauce	\$12
Chicken Potli Samosa Crisp, savory pastries filled with ground chicken and peas	\$7
Lamb Samosa Ground lamb meat stuffed savory pastries	\$7.5
Fish Pakora Deep fried basa cubes marinated in Indian spices, coated with chickpea flour and beer batter	\$7.5
Trio Samosa Platter Chicken, lamb and veggie samosa platter	\$8
Mixed Tandoori Hor d' Oeuvres Assortment of seekh kebab, murgh malai tikka, and boti kebab	\$14
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
Coconut Mushroom Soup Chopped button mushroom and coconut soup with a authentic taste	\$5.5
Spinach Dal Soup Yellow Dal and fresh spinach soup with nice blend of Indian spices	\$5.5
Indian Chicken Caesar Grilled chicken breast tossed tangy caesar dressing with parmesan cheese on romaine	\$10
Spinach Mango Salad Baby spinach tossed with roasted walnuts and homemade mango dressing	\$6
Organic Arugula Apricot Salad Fresh organic arugula, apricot, cucumber, tomato, carrot with homemade dressing	\$7
Rice Varieties	
Coconut Basmati Rice Coconut flavored finest basmati rice	\$7.5
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
Basmati Saffron Rice Saffron flavored finest basmati rice	\$2.5
Jeera Basmati Rice Basmati rice prepared with whole cumin	\$4.5
Basmati White Rice Aromatic steamed basmati rice	\$2
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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
Bread Basket Plain naan, garlic naan and butter nann	\$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 carom seeds	\$3.5
Aloo Spinach Parantha Spiced potato and fresh spinach stuffed flat bread	\$4
Shahi Naan Leavened bread stuffed with nuts, raisins and shredded coconut	\$4.5
Keema Kulcha Soft bread stuffed with spiced minced lamb	\$6
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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
Boti 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, Boti kebab, Lamb 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	\$11

Tandoori Lobster	Twin-lobster tail in a special blend of spices cooked over a low fire in Tandoor	\$34
Tandoori Mixed Grill	Combination Tandoori Chicken, Boti Kebab, Chicken Tikka, Seekh Kebab and a Prawn	\$24
Tandoori Seafood Platter	Combination of Lobster Tail, Hariyali Salmon and Prawns	\$27
Vegetarian Delicacies		
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	\$11
Shahi Paneer	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
Hari Sabzi	Baby spinach and baby bok choy sautéed with chopped garlic and fresh tomatoes	\$10
Dum Aloo	Potatoes stuffed with dry apricots and mint, cooked in our chefs special sauce	\$11
Saag Paneer	Spinach and farmer's cheese cooked in traditional north Indian style	\$12
Mushroom Masala	Button mushrooms sautéed with bell pepper and onions	\$11
Veggie 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	\$15
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
Chicken Korma	Tender pieces of chicken cooked in a creamy sauce with cardamom, topped with nuts	\$15
Chicken Chettinad	Peppercorn flavored chicken curry cooked to perfection - south Indian specialty	\$14
Chicken Vindaloo, Chicken Saag, Chicken Pasanda, Kadai Chicken	We also recommend	\$16
Lamb Delicacies		
Rogan Josh	Traditional lamb curry with flavor of exotic Indian spices from the valley of Kashmir	\$16
Coconut Lamb Curry	Succulent chunks of lamb cooked in coconut milk with unique flavor of curry leaves	\$16
Lamb Saag	Classic Lamb and spinach curry cooked with in chefs special curry blend of spices	\$16
Lamb Vindaloo	Lamb and potato morsels, cooked in a hot and tangy sauce - a specialty of Goa	\$16
Badami Gosht Korma	Royal lamb delicacy cooked in a rich flavor almond and saffron sauce	\$16
Seafood Delicacies		

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